

# Creative Living with Sheryl Borden

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*“Celebrating our 35th Anniversary”*

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## COME SEE ME

If you have time and would like to read my blog, you can go to: <http://sherylborden.wordpress.com/>

I would also like to invite you to “like” me on my [Creative Living with Sheryl Borden Facebook page](#). If it’s easier, just type in Creative Living with Sheryl Borden in the Search Window, and it’ll bring it up.

**A**pril Fool’s Day Gift! I grew up in a family who always tried to be the first one to say “Christmas Gift” or “Halloween Gift,” or “Easter Gift” to the rest of the family. Now my kids and I even text each other so we can be the first one to spread the greeting. Do any of you do this, too! Let me know please.

March has flown by, and today was my very last taping for this semester. I’ve had a great crew, and I’ll miss seeing and working with the students every Thursday.

Let’s start at the beginning of the month. My dear friend, **Nancy Siler** with [Wilton Enterprises](#) in Woodridge, IL was here on March 1st to tape four new segments. She’s been here lots of times, and I am always impressed that she can come up with so many new ideas. One segment was on cupcakes, another on watercolor cookies, one on candy pinwheels, and the final one was on nature designs for an oriental cake, and it featured fondant.



**Nancy Siler** shows how to make watercolor cookies

After Nancy’s taping, I met and worked with **Michelle Dudash**, a chef and spokesperson for the [California Raisin Marketing Board](#). Michelle taped a segment on “Keep It Real with All Natural, Nutrient-Packed Foods,” one on “Economize Your Kitchen: Choose Foods that Add Flavor and Nutrition



**Michelle Dudash** represented CA Raisin Marketing Board

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Without Breaking the Bank,” and finally, one on “Snack Smart!” Of course, she used nutritious raisins in every recipe and if you like raisins, as I do, you’ll enjoy trying some of Michelle’s recipes, which you’ll find here: [Raisin Recipes](#)

The next week, all of the guests were designers and crafters so I had fun learning new tips, techniques, products, etc. The first guest was **Sandy Grossman-Morris** from Brentwood, CA. She and her husband drove to Portales for the taping session, and she taped four segments - all dealing with custom needlepoint. She showed how she takes actual photographs or pictures and creates a needlepoint canvas that’s ready to stitch. She also talked about hardware embellishments for needlepoint, how to use ribbon and how to create a personalized needlepoint plaid design. She made me a cute tree that is MY VERY OWN plaid design based on the numbers in my anniversary date!

The second guest on March 8th was **Ann Butler**, from Villard, MN. She taped four segments: “[Makin’s No Bake Polymer Clay Blending Technique](#),” “Design Possibilities with Push Molds,” and “Making a Magazine Purse.” (I loved learning how to use old magazines to create a very stylish purse.)

After Ann finished, I taped four segments with **Lisa Rojas** from Victorville, CA. Lisa showed how to use a die cutting machine to create a frame, which she titled ‘Beauty at the Beach,’ and then showed how to cut out a gift card holder that she decorated with rubber stamps and stickers. Her next segment dealt with decorating a wood frame with stamps (Lisa is known as the stampin’ queen!) and adding color with chalk pencils. Finally, she showed how to use [Graphic 45](#) papers and other embellishments to decorate a vinyl record -- and she gave me one! (Of course, most of our students had never heard of vinyl records! ha)

On March 15th, my good friend, **John Vollertsen** (more commonly known as Chef Johnny Vee) was here, and he taped four cooking segments with me. Johnny came to the station the day before the taping to start his food prep - and by 5:00 when everyone was supposed to leave work, they were coming to me and asking where that fabulous smell was coming from! Johnny had the entire Broadcast Center smelling like a chef’s kitchen. None of us wanted to go home - we were ready to eat dinner here!

Johnny teaches people to cook at his [Las Cosas Cooking School](#) in Santa Fe, NM and these recipes are some of the ones he uses. [Click here for the recipes.](#)



**Sandy Grossman-Morris** shows how to create a custom needlepoint design



**Ann Butler** showed how to use a no-bake polymer clay to create items



**Lisa Rojas** is known as The Stampin’ Queen because she loves to work with rubber stamps



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One segment pertained to chicken stock preparation and making soup; another one featured grilled eggplant adovado; the next one was beer batter artichoke fritters with horseradish dipping sauce, and finally he showed how to make an authentic Caesar salad. The most interesting aspect of Johnny's segments is when he tells stories about the origin of recipes and where certain names come from. You may be surprised at the origin of the name "Caesar" as in Caesar salad - I sure was!

I was out of town on the 22nd, so our last taping date was the 29th, and my guest was **Laura Bray**, a designer and crafter from Aliso Viejo, CA. Laura had been here once before, and this time she taped FIVE segments. The first two dealt with new glitter products from [I Love To Create](#), and then showed how to use glitter without the mess. She also showed how to make boutique tea towels for pennies on the dollar, how to make a case for either your iPhone, iPad, Kindle or any other electronic device that needs protection from scratches and falls, and the last segment was on making a birthday banner that families will enjoy passing down from generation to generation. She represented [Velcro USA Inc.](#) for these last two segments.



**John Vollertsen** is known as  
Chef Johnny Vee



**Laura Bray** shows some "less messy" ways to work with glitter

**Since these segments won't air for several months, I wanted to go ahead and give you the guests' e-mail addresses and website addresses, and you can browse at your leisure or contact them directly.**

## **Laura Bray**

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Thanks for reading - and I invite you go to the Creative Living website for more information.

<http://kenw.org/creative-living>

# Sheryl