

Creative Living with Sheryl Borden

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"Celebrating our 40th Season"

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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.

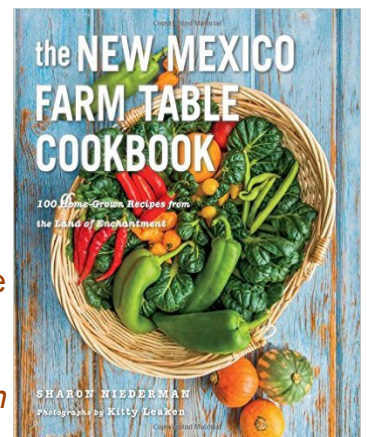
Happy Fall - Ya'll - as we say in New Mexico and West Texas! At Woman's Club last week, we had a delicious cake decorated with those exact words! I love Fall weather!

We started taping in October, and I'm excited to tell you about what's coming up in the next series of shows. I'm sure you realize by now that we work about 6 months in advance choosing segments and guests for each 26-show series. The segments I'll tell you about won't air until March, 2016 at the earliest.

My first guest this semester was **Diane Tunnell**, and she's an Independent Demonstrator with [Stampin' Up](#) and she lives in Clovis, NM. Diane was on the show a couple of years ago, and since I love cardmaking and working on scrapbooks, I was especially excited for her return. Diane taped 3 segments - one was on making a Double Sliding Card, the second one was on an Inked Embossing Folder Technique, and the final one showed how to make adorable miniature Purse Treat holders.



John Vollertsen was the second guest that week. John is more commonly known as Chef Johnny Vee, and he owns and operates [Las Cosas Cooking School](#) in Santa Fe, NM. One of his segments was on Baking Chile Rellenos (versus cooking them in hot oil.) My student crew will attest to the fact that they were delicious and "just as good" as the fried ones! He prepared a blue corn batter and served the stuffed chile rellenos with New Mexico red chile sauce. Then he demonstrated two recipes that have been published in a new cookbook **"Cooking From The New Mexico Farm Table Cookbook."** He prepared an



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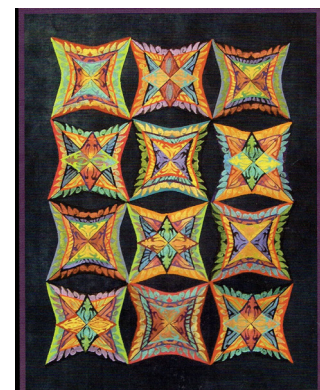
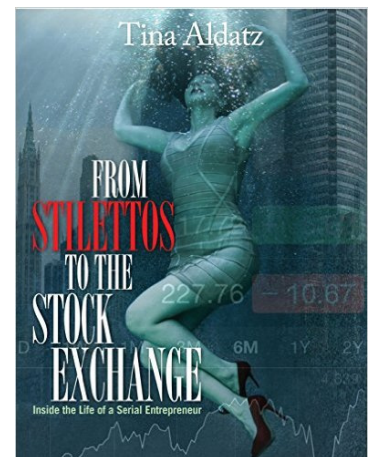
Empanada dough, buffalo adovado and creamy tomatillo salsa. And, finally we got to my favorite segment - holiday desserts. John prepared Sticky Date Pudding with caramel sauce and made a beautiful and tasty Festive Sherry Trifle. I've included his recipes on my website. Just go to: <http://kenw.org/post/recipes-creative-living> and check them out.

This brings us to October 13th, and I had the pleasure of meeting and working with two very talented ladies, **Tina Aldatz** and **Margie Floris**, and their company is [Savvy Travelers](http://SavvyTravelers.com) in Irvine, CA. If you're planning any type of travel over the holidays, you might like to check out their website and consider some of the clever and functional items they have available - everything from Klean Offz to the Jet Set Kit.

We started the day with Tina talking about a book she has written titled "From Stilletos to the Stock Exchange," and she shared some great information for anyone who might be thinking of writing a book. You can read a synopsis of the book by going to amazon.com.

The next two segments featured both of the ladies as they talked about travel facts. Did you know that over a million dollars is spent on travel in the U. S. in just a matter of minutes? Travel and tourism ranks #1 among all U.S. industries (according to the US Travel Association.) A new trend in travel is called Bleasure - it means adding leisure to your business trip. As we all know, sometimes we come home from a trip - or arrive at our destination - not feeling so well. Tina and Margie have an extensive line of solutions or must have travel items - and you can check out their website for these. If you know someone who travels a lot, these items would make good stocking stuffers, too!

On October 22nd, **Laura Murray** taped with me. As we talked, her husband, Jim commented on the fact that it had been three years since they were here before, and by golly he was right. It was April 30, 2012 when I first had the pleasure of meeting and working with them. In the first segment she showed us how to create tileworks quilt blocks, and she displayed some very beautiful quilts she had painted with PaintStiks. The second one was on a new line of rubber stamps called Exotica, and this allows one to make curved borders on squares, just to give one example (see photo at right.) Again, these designs are easily painted on cotton fabric. And, if making quilts isn't your cup of tea, you can use these same techniques to embellish ready-to-wear



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garments. She showed us numerous jackets and tee-shirt samples that she had painted. Laura's company is [Laura Murray Designs](#), and they live in Minneapolis, MN.

Connie Moyers is the Extension Home Economist for Roosevelt County, and she's been on the show since we started it 40 years ago. She previously worked for Southwestern Public Service Co., and was their Home Economist. Today Connie shared some great ideas with us based on a program titled "Simply Prepared Meals & Menus." You can go to their website (<http://www.rooseveltextension.edu>) to get all of the recipes - or go to my website, and I'll post the 2 that she demonstrated. Her second segment was titled "Poison Purse" and it was truly an eye-opener. It showed how many items some of us carry in our purses that could be dangerous if they got in the hands of a small child. Items such as hand sanitizer, batteries, eye drops and even mouthwash. Save this telephone number in your cell phone - just in case: Poison Helpline: 1-800-222-1222. Her final segment was titled "Chemical Look-a-Likes" and she had lots of examples of products that look like other products, such as washer fluid & blue Poweraid or vinegar & Round-up herbicide. This was so educational and something we all need to be aware of.

Curt Jaynes, owner of GardenSource Nursery & Landscaping in Portales taped with me on October 29th. The first segment featured a product called Smart Pot or Big Bag Bed and if you haven't seen these yet, you'll want to give them a try. Basically it's an aeration container that comes in various sizes, and you can plant flowers or vegetables in it and it's lightweight, better than using plastic containers and very attractive. The next segment featured a Compost Sak and it stood about 4 1/2 feet tall and Curt showed us how to fill it, what to put in it, and how to use it in your gardening projects. The best part is that you don't have to "stir" the contents, and it can stay outside year 'round. And, finally, he did a segment on succulents and showed us various containers that could be used, talked about soil content, and then put one together featuring three different varieties of succulent plants. Fall is a great time for doing yard work and planting flowers to come up next Spring.

Thanks for reading, and I wish everyone a blessed Thanksgiving. Please keep our service men and women in your prayers, as well as family and friends.

Sheryl

