

COMMUNITY



CONTRIBUTED

Above: "Bones," cherrywood sculpture by Christopher Buonomo
Right: "Turned Bouquet," wood, collaboration of Daniel C. Zobel, Derek Weidman and Jeffrey Chelf



CONTRIBUTED

"Dragon Tea," maple box, ash, African mahogany and copper, by Michael Kehs

Branching out

Artists bring technique, humor and social commentary to more than 90 pieces at the New Hope Arts Center's annual "Works in Wood" exhibit.



CONTRIBUTED

"American Buffalo," basswood with black walnut base, by Susan C. Eaton.

I place in an imaginary category called "Extreme Craft," where he is in extraordinarily talented company, as he is with co-exhibitors in other divisions. Tough calls were made by jurors Keith Sandberg and Roy Pedersen, who whittled down more than 400 works entered to about 90 on view through Dec. 18.

The ever-inventive Michael Kehs offers "Dragon Tea," wrought of wood and copper, given the texture of a mythical beast's hide and painted a deep metallic green. It is stern stuff for brewing the world's most popular beverage, much of which comes from a militarily and politically emerging land also known for its dragons. This critic's conjecture is, we have been warned.

Several other artists contributed skillfully to Extreme Craft, such as Jack Schiller, who built his open segmented vessels of precisely cut rectangles to devise an effect of woven fibers. Daniel C. Zobel, Derek Weidman and Jeffrey Chelf collaborated on a series titled "Turned Bouquet," in which

If You Go

What: "Works in Wood 2016"
Where: New Hope Arts Center, second floor, 2 Stockton Ave., New Hope
When: noon to 5 p.m. Friday through Sunday and by appointment through Dec. 18
Information: 215-862-9606 or newhopearts.org

By GWEN SHRIFT
STAFF WRITER

It's intriguing to see work by an artist who usually needs a furniture dolly to move his work present a piece that could fit in your pocket.

This was my reaction to "Sprung," a diminutive sculpture by John Mathews at the New Hope Arts Center's annual "Works in Wood." The halves of a banksia pod joined by a steel spiral distill Mathews' fascination with combinations of disparate materials set to the motion of twirled and looped metal, which usually take up significantly more space.

Mathews' piece is among others that

See **WOOD**, Page **B2**

Our chefs offer Thanksgiving-themed delights



By CHUCK THOMAS
STAFF WRITER

This week, I take Eat This! out of the restaurant and into the kitchen of Cook This! host Shereen Pavlides to bring you a couple of recipe ideas for your Thanksgiving dinner table.

I show you a great way to use up that leftover turkey with my recipe for Pavo y Frijol Estofado, a Mexican-influenced turkey and bean stew. Let's face it, you can only eat so many turkey sandwiches, so why not try something new?

Shereen takes care of dessert with her recipe for Pumpkin Cannolis. I take these cannolis for a taste-drive in this episode, and Shereen's unique take on this classic Italian dessert really works well for fall flavor. Crunchy, creamy and pumpkiny all wrapped up in one bite!

So check out this week's episode of Eat This! and see our ideas for your Thanksgiving eats by visiting www.letseatthis.com. **Recipes on B2**



PHOTOS BY BILL FRASER / PHOTOJOURNALIST

In this week's episode of Eat This!, Chuck Thomas visits the kitchen of Cook This! host Shereen Pavlides. They introduce viewers to two different recipe ideas for your Thanksgiving. Pumpkin Cannolis are one of two dishes featured on this week's episode of Eat This!

Pumpkin Cannoli recipe

I always find it's a good idea to purchase a few extra cannoli shells, just in case some get broken in transit.

- 1 (15 ounce) container whole milk ricotta cheese
- ¾ cup plus 2 tablespoons confectioner sugar, divided
- ¾ cup canned pumpkin puree
- 1½ teaspoons ground cinnamon
- ½ teaspoon allspice
- ½ teaspoon freshly grated nutmeg
- ¼ teaspoon kosher salt
- ¼ cup cold heavy cream
- 8 cannoli shells (Bellino brand preferred or purchase from a bakery)
- 1 cup caramelized pecans or walnuts — chopped

Drain ricotta cheese in a fine mesh strainer over a bowl, for 15 minutes to eliminate excess moisture.

In a food processor fitted with the blade attachment, add ricotta, ¾ cup confectioner sugar, pumpkin, cinnamon, allspice, nutmeg and salt. Purée until smooth and combined. Scrapping down the bowl, as needed. Remove to large bowl.

Add heavy cream and remaining 2 tablespoons confectioner sugar in a medium bowl. Whisk on high speed, using a hand held electric mixer fitted with the whisk attachments, until it holds stiff peaks, about 1 to 2 minutes.

Gently fold whipped cream into the ricotta mixture until combined, (do not stir or it will deflate the cream). Cover and refrigerate for 1 hour until well chilled.

(Can make up to 6 hours ahead.)

Place half of the filling into a pastry bag fitted with the 1M star tip or large plastic storage bag (cut corner of the plastic bag). Pipe filling among shells, filling each end, starting in the middle to the end.

Garnish each end of the exposed pumpkin filling with pecans or walnuts. Dust with extra confectioner sugar. Serve immediately. Fill each cannoli shell as you serve, so everyone gets a crispy shell.

Prep: 20 minutes
Serves 8.

Recipe by Shereen Pavlides

Turkey & Bean Stew recipe

PAVO y FRIJOL ESTOFADO

- 3 tablespoon extra virgin olive oil
- 1 large onion, diced
- 1 cup Cento diced jalapeño peppers
- 5 cloves garlic, minced
- 4 carrots, sliced
- 2 lb. lean ground turkey breast
- 43.5 oz. canned petite diced tomatoes
- 4 tablespoon Wondra flour
- ½ cup water
- 2 tablespoon oregano leaves
- 1 tablespoon Chuckster's chili powder
- 1 tablespoon ground cumin
- ½ teaspoon ground black pepper
- ¼ teaspoon cayenne chili powder
- 3 dashes Worcestershire Sauce
- 2 (15-oz.) cans black beans, drained and rinsed
- 2 (15.5-oz.) cans Goya small red beans, drained and rinsed
- 1 (28-oz.) canned whole kernel corn, drained
- 1 (4.5-oz.) can chopped green chiles
- 4 cups (32-oz.) chicken stock
- 1 large bay leaf
- 1 stick cinnamon
- Mexican crema

Heat olive oil over medium in an 8-quart stockpot. Add onion, jalapeño peppers and carrots; sauté for 10 minutes. Add garlic and sauté another 5 minutes.

Add ground turkey and cook over medium until meat has turned color and is cooked through.

Add diced tomatoes, oregano, chili powder, cumin, black pepper and Worcestershire sauce; stir well. Add black and red beans, corn, chopped green chiles and chicken stock; stir well. Add half cinnamon stick and bay leaf, cover and bring to a boil. Reduce heat, remove cinnamon stick, and let simmer for 30 minutes. Remove bay leaf and serve with Mexican crema.

Yields 6.5 quarts.

Recipe by Chuck Thomas

Wood

Continued from Page B1

surreal wooden blossoms wittily explicate variations in woodturning technique.

Notable among several large, freestanding works is Christopher Buonomo's "Bones," which is either a marvel of abstract joinery or a marvel of carving. The material is cherry, and the form grows from the flow of natural deterioration.

A rare shot of representationalism appears in "American Buffalo," Susan C. Eaton's lovingly and eloquently rendered portrait of the iconic bison.

The arts center compiled an array of wall-hung works such as Jack Quinn's forms that suggest paper objects, in the case of "Ready for Flight," a paper airplane, and in "Baltic Bird," an origami fowl. The artist's technique is full-on trompe l'oeil, cuts and joints suggesting folds and shadows in renderings that are flat but visually leap out of their backgrounds.

The wall category is particularly rich, with complex works such as Robert Reid's "Device for Determining Distant Diameters," a modernist evocation of old-school tools such as compasses, sextants and pendulums.

Elsewhere, Norine Kevolic and Andrew Shrift expand their horizons in wood with, in Kevolic's case, ever more complex plaques that incorporate bamboo-scapes and bird forms; Shrift with a series of small, finely carved water lilies and insects mounted on barn wood ("Dragonflies") and a sinuous, layered composition titled "Sunflowers." (Full disclosure: Shrift is my second cousin, but I know him only through his work.)



"Sprung," banksia pod and steel, by John Mathews

CONTRIBUTED



"Sunflowers," cherrywood, by Andrew Shrift

As always, "Works in Wood" offers a look at furniture that crosses the line into fine art. While the usual abundance of highly figured wood, satiny finishes, decorative joints

and natural edges is on view, top esthetic marks go to Glen Guarino's deceptively simple tables, "Mesa Blanca" and "Sweet Revenge."

"Mesa Blanca" is ghostly white, sculptural and pared down, with openwork legs; "Sweet Revenge" is midnight black and blocky. Together they afford high artistry of mood.

Kevin Scheimreiff offers a tour de force of furniture-making with "Maple Cookie Table and Chairs," in which the tabletop is a natural-edged slab that does indeed resemble a big free-form shortbread, though that may not be what the artist intended.

As always, Charles Adams offers fanciful "guardian" chairs, which generally bristle with horns and spiky ribs and numerous appendages. So it is refreshing to admire the stripped-down, graceful hyena form of "Guardian Chair #4," on view near "Self As Guardian #1," which is more elaborate and evokes a lion.

This exhibit also has a taste for humorous novelties, which woodworkers such as Ken Burton and Holly Smith readily supply.

Burton shows a mirror in the stylized form of a mustached, beret-wearing artist; while Smith's "Herr Von Trapjaw" combines painted furniture parts into an acrobat that could almost serve as a fun commentary on the recent "creepy clown" craze.

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