

# MONTHLY MESSAGGERO



*Conveying the most important messages between the DIY, fashion and independent arts communities and yours*

VOLUME 2, ISSUE 8

AUGUST 2009

## INSIDE THIS ISSUE:

### THE MAFIA CELEBRATES 2 YEARS OF CRAFTINESS

Join us this month for a great party as we look back on two years of Keeping San Diego Crafty!

### CRAFTY EATS

It's barbeque season! Don't feel like cooking? Let Phil's BBQ do the work for you!

### CRAFTY BEVERAGE

Why not cool off with some pineapple wine punch?

### MADAME CRAFTINA

Do you feel lucky this month? Well, you should!

### MA MANGIA

Pizza! Try cooking it on the BBQ at your next cookout!

### UPCOMING EVENTS

Celebrate our 2 Year Anniversary on August 30th!

## The San Diego North Park Craft Mafia Celebrates 2 Years of Craftiness!

Can you believe it has been two years since we founded the San Diego North Park Craft Mafia? We have accomplished many things since we started back in the fall of 2007. It seems like yesterday when we scheduled the first Holiday Hit List. With two Spring Line Ups, two Holiday Hit Lists, several Sunday Crafty Sundays and Crafty Conspiracies, we have clearly made an impact on San Diego. Our motto, "Keeping San Diego Crafty", has been a driving force for our group. Our monthly TV segments on San Diego 6's San Diego Living show have become a TIVO/DVR events for our friends. This year we partnered up with the North Park Main Street Business Association to make our Spring Line Up bigger and better. We are already getting all of the steam rollers ready for our 3rd Annual Holiday Hit List.



This year we will be celebrating our 2nd Anniversary at the Ruby Room on August 30th, 2009 from 2pm-8pm. The Ruby Room is one of our local favorite venues that supports the art community of San Diego. They invited us to have our event at their newly expanded location. Did you know that the Ruby Room now has recently opened the Ruby Kitchen adjacent to the Ruby Room? Not only is their bar a great place to get drinks and see a variety of musical acts and events, but now you are just a few steps away from a place to get good food too!



The 2nd Annual Holiday Hit List. December, 2008.

You are invited to come and visit with us. We will be decked out in our mafia attire, and we want to share the fun! We will have a Mafia outfit contest with a great prize that will make it worth your while. We have a lot of activities lined up for our event. The scheduled time line includes a fashion show and video clips from our TV segments on San Diego Living. Our members will be attending with their products for sale.

Additionally, we will be inviting some of our favorite vendors that we have worked with over the past two years. We will have DJ Roxx playing some great tunes and we will be enjoying drinks and company! We are so excited to have our 2nd Anniversary and hope that you will be able to celebrate with us at the end of this August. Check our website for more updates!

## WHAT IS THE HOLIDAY HIT LIST?

The San Diego North Park  
Craft Mafia's 3rd Annual

**holiday hit List**

December 6, 2009 - Noon to 6 p.m.

@ the NTC Promenade  
in Liberty Station

[HolidayHitList.com](http://HolidayHitList.com)

The 3rd Annual Holiday Hit List is scheduled for Sunday, December 6th, 2009! We'll be at the Corky McMillan Event Center - at the NTC Promenade in Liberty Station - for the second year and we hope that you will join us! The event will take place from noon to 6 pm. If you haven't checked out this annual event, then you are in for a treat! Shopping, music, a fashion show, free giveaways, and more! Are you interested in being a vendor? We've posted an FAQ page with lots of information about the event and how to apply to be a vendor or sponsor. **HolidayHitList.com**

### CRAFTY EATS:

## PHIL'S BBQ LOCALLY OWNED & ALWAYS DELICIOUS

If I had to choose a place to have my "last meal", Phil's would be it! Ask anyone around San Diego who has a good BBQ and chances are they will tell you---Phil's BBQ. There must be something about a place when there is a line wrapped around the building just to get in.

Phil's definitely does BBQ right. First off their portions are HUGE! From the sides to the entrees I don't think you'll go hungry at Phil's. Their sauce is right on par as well, not too sweet, not too smokey, not too tangy, but just right. As for both pork and beef, the meat was tender and it was the "fall off the bone" you look for when you're doing ribs. My, I'm getting hungry just writing about this. The ribs will have you licking your fingers.

The menu has a variety to choose from, baby back ribs, beef ribs, pulled pork sandwich (the Broham-a popular favorite) and chicken. The chicken is delicious. Phil's has mastered the art of cooking chicken as it comes out moist and perfect. The BBQ chicken dinner is a must for those who don't desire to have ribs.

Now for the sides: You have a variety of sides to choose from, potato salad, macaroni salad, French fries, baked beans, corn on the cob, veggies and onion rings. The onion rings are huge and quite tasty.

Needless to say things will get messy, but you know a place is good when they have special sinks out in the open for people to clean themselves up with.

Catering and event planning is also available. So when you want to have a BBQ but don't feel like doing the work, or you are too busy working on your crafts, just pick up some bbq at Phil's---everyone will love it! You can even phone in your order!

Phil's is a locally owned restaurant. Originally Phil's was up in the Golden Hill area and, due to the popularity of the food, moved his restaurant to the new location. So support local businesses and visit Phil's when you feel like delicious BBQ.



**Phil's BBQ**  
3750 Sports Arena Blvd.  
(619) 226-6333

**Hours**  
Tues-Thurs, Sun - 11 am to 10 pm  
Fri-Sat - 11 am to 11 pm  
Closed Mon

[www.philsbbq.net](http://www.philsbbq.net)

## COOL OFF THIS SUMMER WITH SOME PINEAPPLE WINE PUNCH!

### What you will need:

1 bottle of white wine (any white wine will do)

1 pint pineapple ice cream (or use sorbet for a vegan version)

### How to make it:

**Directions:** Empty the pint of ice cream into a large pitcher and fill with the wine. Give a little stir to just began to dissolve the ice cream. Pour into frosty mugs and enjoy!

Recipe variations: Garnish punch with fresh berries or pineapple slices. Try using sparkling white wine to give your punch a little kick.



MADAME CRAFTINA'S  
HOROSCOPE

DO YOU FEEL LUCKY?...WELL, DO YA?

**It's time to get lucky! This month, Madame Craftina gives you everything lucky so you can make August fruitful.**

**Leo:** lucky stone; Sardonyx, lucky color; orange, lucky day; Sunday, lucky number; 1, lucky dates; 1<sup>st</sup>, 10<sup>th</sup>, 19<sup>th</sup>, 28<sup>th</sup>.

**Virgo:** lucky stone; Sapphire, lucky color; orange, lucky day; Wednesday, lucky number; 5, lucky dates; 5<sup>th</sup>, 14<sup>th</sup>, 23<sup>rd</sup>.

**Libra:** lucky stone; Opal, lucky color; blue, lucky day; Friday, lucky number; 7, lucky dates; 7<sup>th</sup>, 16<sup>th</sup>, 25<sup>th</sup>.

**Scorpio:** lucky stone; Topaz, lucky color; crimson, lucky day; Tuesday, lucky number; 9, lucky dates; 9<sup>th</sup>, 18<sup>th</sup>, 27<sup>th</sup>.

**Sagittarius:** lucky stone; Turquoise, lucky color; purple, lucky day; Thursday, lucky number; 3, lucky dates; 3<sup>rd</sup>, 12<sup>th</sup>, 21<sup>st</sup>, 30<sup>th</sup>.

**Capricorn:** lucky stone; Garnet, lucky color; dark green, lucky day; Saturday, lucky number; 8, lucky dates; 8<sup>th</sup>, 17<sup>th</sup>, 26<sup>th</sup>.

**Aquarius:** lucky stone; Amethyst, lucky color; blue, lucky day; Saturday, lucky number; 4, lucky dates; 4<sup>th</sup>, 13<sup>th</sup>, 22<sup>nd</sup>, 31<sup>st</sup>.

**Pisces:** lucky stone; Bloodstone, lucky color; grey, lucky day; Thursday, lucky number; 3, lucky dates; 3<sup>rd</sup>, 12<sup>th</sup>, 21<sup>st</sup>, 30<sup>th</sup>.

**Aries:** lucky stone; Diamond, lucky color; scarlet, lucky day; Tuesday, lucky num-

ber; 9, lucky dates; 9<sup>th</sup>, 18<sup>th</sup>, 27<sup>th</sup>.

**Taurus:** lucky stone; Emerald, lucky color; blue, lucky day; Friday, lucky number; 6, lucky dates; 6<sup>th</sup>, 15<sup>th</sup>, 24<sup>th</sup>.

**Gemini:** lucky stone; Moonstone, lucky color; yellow, lucky day; Wednesday, lucky number; 5, lucky dates; 5<sup>th</sup>, 14<sup>th</sup>, 23<sup>rd</sup>.

**Cancer:** lucky stone; Ruby, lucky color; pale blue, lucky day; Monday, lucky number; 2, lucky dates; 2<sup>nd</sup>, 11<sup>th</sup>, 21<sup>st</sup>.

**Gemini:** You twins should avoid making any rash decisions this month. The obstacles you are facing may prove to be only temporary.

MA MANGIA

WHY NOT TOSS A PIZZA ON THE GRILL AT YOUR NEXT BBQ!

So, you love pizza, but never thought of it as a BBQ food? Try grilling it up at your next outdoor barbeque. It's surprisingly easy to do and it tastes great! Check out this recipe for Margherita Pizza. Give it a try!

**Recipe Source:** [DavesCupboard.blogspot.com](http://DavesCupboard.blogspot.com)

**Grilling Instructions Source:**

[PizzaTherapy.com](http://PizzaTherapy.com)

**MARGHERITA PIZZA**

**INGREDIENTS:**

- Pizza dough or premade shell
- Marinara sauce
- Grated Romano cheese
- Thickly sliced mozzarella cheese
- Slices ripe tomatoes
- Fresh basil leaves

Spread the dough thinly with a good, flavorful marinara sauce. Sprinkle very lightly with grated Romano cheese. Arrange thickly sliced pieces of mozzarella cheese, sliced ripe tomatoes, and fresh basil leaves over the grated cheese.

**DIRECTIONS:**

- Fire up the grill. Pizza will cook best on a hot fire. The ash should be white/gray. A gas grill should be turned to high. Make sure you allow the grill enough time to heat up.
- Roll out the dough. ( I prefer a thin crust, however, thicker crusts will work).
- Slide a well-floured peel underneath the dough. Cornmeal will also work well. Then, carefully slide the dough on the grill.
- Keep an eye on the dough. Depending on the heat of the fire, the dough may cook rather quickly. Slide the peel (or spatula) underneath to loosen the dough and to check for doneness. The dough may start to bubble at this point. "Pop" the bubbles with a fork or the edge of the spatula. Don't be alarmed at grill marks on the dough but do not over cook! The dough should be firm, just starting to turn color.
- Using your peel (or spatulas) remove the dough from the grill and flip it over on your floured table, cooked side up. Carefully coat the top of the dough with olive oil (it will be quite hot, so be careful.) Complete the pizza with your favorite toppings. Do not go overboard with toppings. **For grilled pizza, less is more!** Slide a floured peel (cornmeal works well) under your pizza and place it on the grill (uncooked side down!) Cover the grill immediately.
- The only tricky part to grilling pizza is to not let the dough burn. Monitor the dough every few minutes to make sure it is not getting over cooked!
- When the dough starts to turn color, slide the pizza pan (or cookie sheet) under the pizza to prevent the dough from burning. Replace the cover of the grill and check for doneness every couple of minutes. When the toppings are cooked, your pizza is ready!
- Using the peel, remove the finished pizza from the grill. I just slide my peel underneath the pizza pan to remove the pizza. Again, be very careful, your pizza pan (cookie sheet) will be extremely hot. Use the pot holders to move the hot pan.





## WHO IS KEEPING SAN DIEGO CRAFTY?

Teresa Salazar of *Velvet Klaw*  
[www.velvetklaw.com](http://www.velvetklaw.com)

Svea Komori-Ang of *Belle Pepper Couture*  
[www.bellepeppercouture.com](http://www.bellepeppercouture.com)

Amy Smock of *Designs de Luna*  
[www.designsdeluna.com](http://www.designsdeluna.com)

Meagan Rae Longtin of *Meagan Rae Designs*  
[www.meaganraedesigns.com](http://www.meaganraedesigns.com)

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**THE SAN DIEGO NORTH PARK CRAFT MAFIA WAS FOUNDED IN SEPTEMBER 2007 AND IS DEDICATED TO CRAFTING, FASHIONING, STYLING AND CREATING THEIR SAN DIEGO.**

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[www.SanDiegoNorthParkCraftMafia.com](http://www.SanDiegoNorthParkCraftMafia.com)  
[info@sandiegonoorthparkcraftmafia.com](mailto:info@sandiegonoorthparkcraftmafia.com)  
P.O.Box 711464  
San Diego, CA 92171

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## Crafty Black Book: Upcoming Events for August



August is National Picnic month!

### SUNDAY AUGUST 9TH: CITYFEST

Celebrating the silver anniversary of the lighting of the beloved Hillcrest sign, this year's street fair is going to be a spectacular feast for the senses! With over 250 arts, crafts, and food vendors, a grand stage, and a beer garden, there is sure to be something for everyone to enjoy. **Noon - 10 pm in Hillcrest along 5th & University Avenues.** [www.hillcrestcityfest.com](http://www.hillcrestcityfest.com)

### FRIDAY AUGUST 14TH:

#### HOLIDAY HIT LIST DEADLINE FOR DISCOUNTED VENDOR SPACES!

Are you a crafty vendor who makes fabulous hand made products? Are you looking for a great venue where you can sell those products to the public this holiday season? Then consider being a part of the 3rd Annual Holiday Hit List shopping event happening on **December 6th, 2009!** The NPCM brings this event to the public for some great holiday shopping and entertainment. We will be back at the NTC Promenade at Liberty Station in Pt. Loma! **Visit [www.HolidayHitList.com](http://www.HolidayHitList.com) for all the details and info about how to apply!**

### TUESDAY AUGUST 25TH: CRAFTY CONSPIRACY CRAFT NIGHT

Consider yourself crafty or want to learn to be? Join the NPCM at **Filter Coffee House** on the fourth Tuesday of each month for a fun night of crafting! Our next get together is happening **Tuesday, August 25th from 7 to 9 PM.** Bring your own project to work on and enjoy some great coffee or a nice glass of wine.

### SUNDAY AUGUST 30TH: SD NORTH PARK CRAFT MAFIA'S 2 YR. ANNIVERSARY PARTY

Join us as we celebrate the past two years of "Keeping San Diego Crafty!" We'll be hosting a craft show and party at the Ruby Room on **Sunday, August 30th from 2 pm to 8 pm.** You'll get to see all that the Mafia has to offer as well as meet some of our crafty friends, enjoy music, see a fashion show, and other surprises! This is a FREE, 21+ event - no cover plus drink specials!

### LOOKING AHEAD!

The Mafia will be participating in the **University Heights Arts Open & Taste of UH on September 20th!** [www.uharts.org](http://www.uharts.org)

Our next **Sunday, Crafty Sunday** show will be happening on **Oct. 4th** at Filter Coffee House! The vendor application will be posted on Sept. 4th at **Sunday-CraftSunday.com!**