

SPRING
APRIL/MAY
2014



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NEWSLETTER

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 - THURSDAY, APRIL 10TH
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- **RECIPE FROM MARCH'S MEETING!**
 - MAKE THIS TASTY SOUP WE HAD AT THE EVENT!

Letter from the Editor



Hello NDID!

I am excited for the fresh upcoming events we have this spring! It's time to do away with this gloomy cold weather and start a new season. We have some great events planned coming up such as our anniversary event and our annual showcase. You can also take some time to stop in at the student Senior Show to show your support for our student members and see their amazing projects. Thank you to everyone who has participated in our winter events and I hope to see you all at our upcoming spring events!

Sarah Brown

Newsletter Coordinator



UPCOMING EVENTS...



Upcoming Event!

Join us for an event.....

North Dakota Interior Designers

NDID celebrates 10 years!

The HoDo's Stoker Wine Cellar
101 N Broadway Dr Fargo, ND 58102

Thursday, April 10 from 5:30 PM to 7:30 PM

Please RSVP by April 1st.

5:30-6:30 Social Hour
6:30-7:30 Program

Please join us to celebrate 10 exciting years of NDID!

Thursday April 10th

Social 5:30 – 6:30

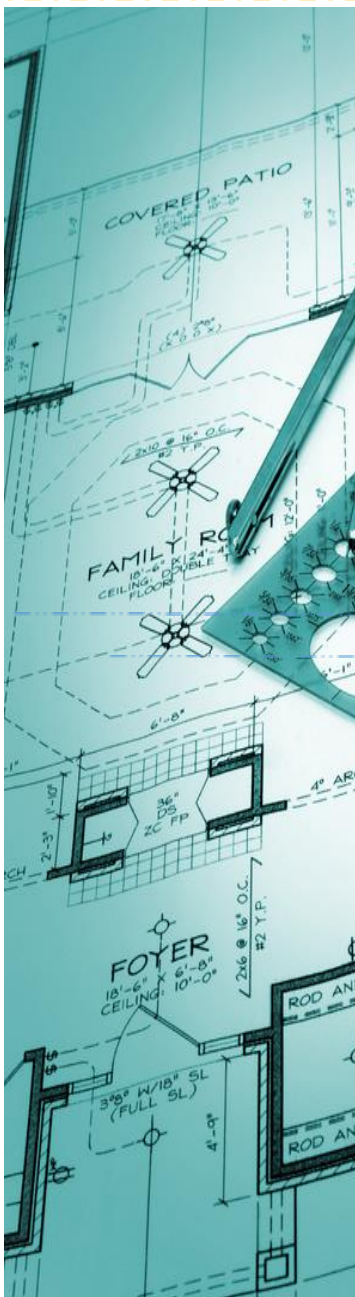
Program 6:30 – 7:30

UPCOMING EVENTS...



Upcoming Event!

Join us for an event.....



2014 NDID Annual Showcase

Tuesday, May 6th

Plains Art Museum

Continuing Education: 1st floor meeting room

11:30 – 1:00 (lunch will be provided)

1:15 - 2:15

2:30 - 3:30

Showcase: 3rd Floor

3:30 – 7:30

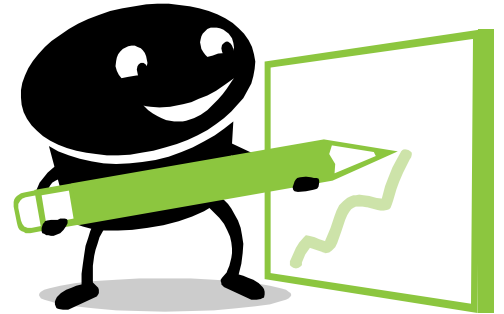
Complimentary appetizers and cash bar

** Further information regarding continuing education will be sent out in the near future!**

UPCOMING EVENTS...



Upcoming Event!



Join us for an event.....

Senior Show Dates for Spring 2014!

Senior Show Display

Location: Memorial Union

Date: Monday, April 28th – Friday, May 2nd

Time: 9:00am – 5:00pm

Senior Show Team Presentations

Location: Memorial Union Century Theatre

Date: Friday, May 2nd

Time: To be decided

Closing Reception

Location: Memorial Union

Date: Friday, May 2nd

Time: 5:00pm – 6:00pm

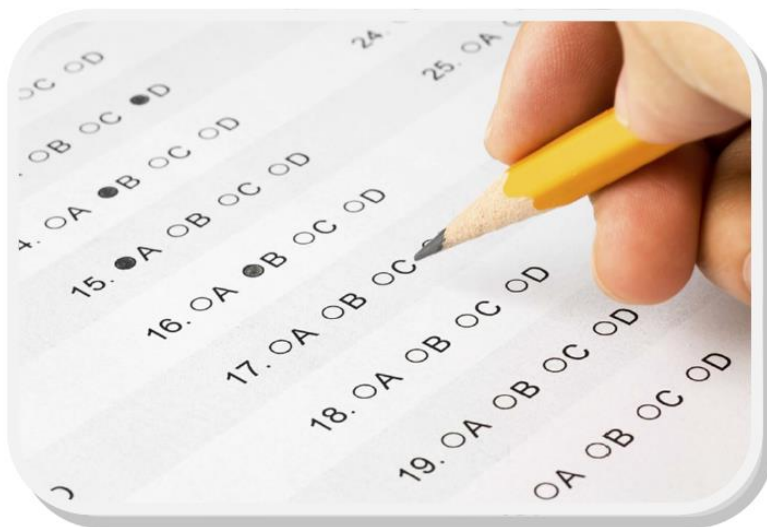
Good luck to all of our student members!!



NCIDQ DATES & DEADLINES

Below are the new dates & deadlines for the upcoming exam dates. There are additional dates if you are planning on taking one section at a time. More information and dates can be found at www.NCIDQ.org.

- April 5th, 2014 - Spring PRAC exam
- April 17th - 26th, 2014 - Spring IDFX & IDPX exams
- June 2nd, 2014 - Deadline for fall registration for all three test sections
- September 27th, 2014 - Fall practicum exam
- October 16th - 25th, 2014 - Fall IDFX & IDPX exams
- December 1st, 2014 - Deadline for spring registration
- March 28th, 2015—Spring 2013 Practicum exam
- October 3rd 2015—Fall 2015 Practicum exam



PAST EVENTS...



Our February meeting was held at Uncorked in Fargo and we were able to have a tasty soup that is healthy for you too! Cindy Kloeckner spoke about healthy lifestyle and nutritional tips and we all learned a great deal about how to eat healthier. Good food and a great speaker made for a fun night. Below is the recipe for the soup that we enjoyed at the meeting.

Toscana Soup

This is a great food item to have on hand for a quick warm eat and go meal for anyone in the house. A nice size bowl of this gives you all four food categories. Do not add extra bread or crackers to this meal. If you need a finger food with this, have some cheese chunks and/or a green salad to start.

6 cups of heavy chicken stock or broth

½ cup heavy cream (not whipping cream)

2 medium russet potatoes (1/2 cup for each)

1 big bunch washed, chopped kale (including stems)

1 pound spicy Italian sausage

1/4 – 1/2 tsp. salt

1/2 tsp. crushed red pepper flakes

Combine the stock and cream in a saucepan over medium heat. Slice the scrubbed, unpeeled potato into ¼ inch slices and add them to the soup. Add the kale. Brown the sausage, drain and blot well with paper towels. Add sausage to soup. Add spices and let the soup simmer for about an hour. Adjust seasoning to taste. This makes a big batch but freezes very well; nearly 3 quarts.

Yummy!

At the February meeting we also voted to make a donation towards "Blessings for Bryn". Kellie Hamre and her family are fundraising for their daughter Bryn's medical expenses and traveling costs. Their beautiful daughter Bryn has had two open-heart surgeries to repair a congenital heart defect. On February 23rd NDID made a donation of \$250.00.

You can read more of her touching story or donate on her YouCaring site at www.youcaring.com/medical-fundraiser/blessings-for-bryn/133340

