

JKß - JOY KROEGER BECKNER - JKß

classical realism, from hounds to humans & and more!

NEWS & JOURNEYS OF JOY :: VOL. ELEVEN, NUMBER ONE :: JANUARY 2015

Happy New year! Brian and I hope you are well and warm.

We hope you enjoy our personal and professional news.

JANUARY 11, 2015: A mystery flower blooms at Bovedas, Calvario 8, San Miguel de Allende. More later.





"Siesta" SS, snoozes in the butterfly house at the Naples Botanical Garden during the National Sculpture Society Exhibition, "All Things Great and Small". Photo by Sheree Colacino-Lambert.



Bo's toes are warm in Daddy's pocket!

Please, come back to mid-November in St. Louis.

Nov. 16, 2014: Our first snowfall! We are grateful that our back yard blurs into common ground.



As of January, I may share a nice surprise in the November-December Uptown magazine:

PERSON OF INTEREST

Joy Kroeger Beckner

BY SHEILA FRAYNE RHOADES

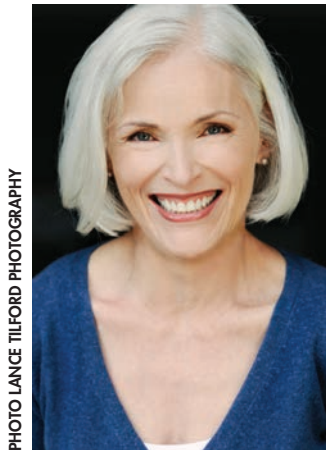


PHOTO LANCE TILFORD PHOTOGRAPHY

BRONZE SCULPTOR JOY KROEGER BECKNER IS RENOWNED FOR HER HOUNDS. JOY'S CANINE SCULPTURES, ESPECIALLY DACHSHUNDS, HAVE EARNED HER INTERNATIONAL FAME AND OVER 80 AWARDS.

Raised and educated in St. Louis, Joy attended Washington University School of Fine Arts. She pursued professions in fashion at Famous-Barr, and later ran her own fund-raising business, Joy of Youth. A 1990 sculpture class reawakened her love for

modeling clay into the human form.

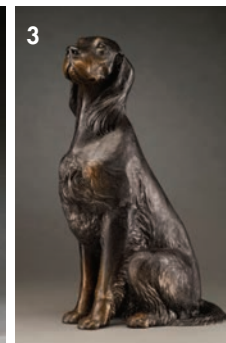
Joy and her husband Brian live in Chesterfield. The couple's three dachshunds were her first canine models. Today her work ranges from 1:6 scale palm-sized miniatures to life-size canines, animal design jewelry, and human portraits. Joy said, "I'm always thrilled to evoke memorable experiences, from giggles to tears, in those who view my finished creations."

Her attention to detail has resulted in membership in many prestigious organizations. These include the Society of Animal Artists, Allied Artists of America and the Salmagundi Art Club of New York. Poplar Bluff's Margaret Harwell Art Museum invited Joy for her first solo exhibition in 2012. For eight years, Joy has been an Elected Sculptor Member of the prestigious National Sculpture Society. Note – Joy is one of only three active Missouri sculptors who have been elected to Fellow of NSS.

Her sculptures are displayed in international and national collections including the American Kennel Club Museum of the Dog in St. Louis, the Scott Joplin International Ragtime Foundation Inc., and the Dunnegan Gallery of Art in Bolivar, MO. Joy's work is currently on display and available for purchase at Kodner Gallery in Ladue.

Interesting fact - besides modeling clay, her own sparkling beauty *allows Joy to model - with* West Model and Talent, Inc.

www.joybeckner.com "Classical Realism, from Hounds to Humans." **UT**



1. "MERRY SUNSHINE" MEL SCHOCKNER PHOTOGRAPHY | 2. "SQUIRREL SEASON" LONG, MEL SCHOCKNER PHOTOGRAPHY | 3. "BIG HEART" - MEL SCHOCKNER PHOTOGRAPHY | 4. "THE EYES HAVE IT!" DON CASPER PHOTOGRAPHY | 5. "SUNNYSIDE UP" SMOOTH 1/6 SCALE IN MY HAND, BRIAN BECKNER PHOTOGRAPHY | 6. "DELI'S OPEN" SMOOTH 1:6 SCALE - DON CASPER PHOTOGRAPHY

Nov. 14, 2014: A collector came to see my sterling buckle "Coming & Going" Wire. At his request, I will have an adjustment made to it and he will give it to himself for Christmas -- this year! YAY! Thank you Patrick for suggesting the adjustment on the back!

Nov. 18, 2014: Two weeks and two hours after surgery, my oral surgeon removes stitches from the site of my unrealized tooth implant. I am allowed to use my Soni-care toothbrush on the side opposite the implant location, NOT by the hole where the newly implanted bone will hopefully meld with my bone to try again.



"Coming & Going" Wire. Photo: Mel Schockner



"Big Heart" Photo by Mel Schockner

Nov. 19, 2014: YAY! A Danish collector sent for his "Big Heart." and, a Colorado lady ordered "Siesta" MS!

Is it possible there is pent up demand for art??? Thank you very much Jorgen and Beata!



"Siesta" MS. Photo by Joseph Bottoms.



"Coming & Going" Smooth. Photo by Mel Schockner

Nov. 20, 2014: Jorgen's "Big Heart" is on its way, and, a California collector ordered "Coming & Going" Smooth for her husband for Christmas. Thank you, Debbie!



"Coming & Going" Long. Photo by Mel Schockner

Nov. 22, 2014: I'm so excited! In the prospectus for the Salmagundi Club Thumb-box show, the title for the show was listed as Best Little Painting Show, yet sculptors were invited to enter. Really? I called the Chairman of the Board who happens to own my work and asked what he thought of changing the title to "Best Little Art Show" which is inclusive to sculpture as well as paint. He liked the idea. Low and behold, he even put my "Squirrel Season" Smooth on the invitation! Thank you, Tim!

SCNY FINE ART THUMB-BOX

Small Works Exhibition & Sale



Our BIGGEST little ART SHOW of the year



Nov. 24, 2014 - Jan. 2, 2015



Nov. 26, 2014: We drive to Grand Junction, CO, for Thanksgiving with Brian's mom Jeanne and brother, Charlie.



Bo's nose knows he likes riding through western Kansas.



Kansas skies are as big as big can be. I love them!



Sleet and snow! Police zip past us on their way to assist quite a few drivers whose vehicles slid off the road.



The eastern Colorado prairie is gorgeous to my eye.



After an overnight in Colby, KS, drive time to Grand Junction is about six hours today, including a stop at Whole Foods in Golden, CO. We arrive at Jeanne's at 3:45 and, after visiting a bit, our Thanksgiving cooking marathon begins. Wednesday night's meal:

Pork Loin in Sage Sauce

We first enjoyed this dish in San Miguel de Allende at a restaurant run by a woman named Sylvia. When she moved to Zacatecas we are reminded of her wonderful dishes. I added chopped fresh sage leaves to this recipe. Ask me for the author, in case you can still get this wonderful paperback cookbook.

"Tender, juicy and delicate, this old Bolognese dish is a winner."

2 Tablespoons Butter	2 1/2 Cups Milk
2 Tablespoons Olive Oil	1/2 Cup Whipping Cream
1 (3 – 3 1/2 pound) Boneless Pork-loin Roast	2 Tablespoons freshly grated Parmesan cheese
Salt and freshly ground Pepper to taste	2 Tablespoons of freshly chopped fresh sage.

Melt butter with oil in a large heavy casserole or Dutch oven. When butter foams, add pork. Brown the pork on all sides, over medium heat. Season the pork with salt and pepper. Stir in milk and bring to a boil. Partially cover casserole and reduce heat. Cook meat 2 to 2 1/2 hours or until tender. Baste meat several times during cooking. By the end of the cooking time only 1 or 2 tablespoons of thick milky sauce should be left in casserole. If too much sauce remains, remove meat and cook sauce over high heat 10 to 15 minutes. Remove as much fat as possible from the sauce. Add cream and Parmesan cheese to sauce. Stir with a wooden spoon over high heat to dissolve meat juices. Put sauce in blender or food processor and process until smooth. Return sauce to casserole and simmer 1 to 2 minutes until the sauce has a thick creamy consistency. Add sage, taste and adjust for seasoning. Slice meat and arrange on a large warm platter Spoon sauce over meat. Serve immediately. Makes 6 to 8 servings.

Variation: Omit cream and Parmesan cheese. Cook pork uncovered during final 10 to 15 minutes over medium-high heat. Cook until all milk has evaporated and only brown particles remain in the casserole.

Serve with sliced carrots sautéed in butter with brandy and/or a bit of allspice, nutmeg or cinnamon. A caprese' salad is a great starter for this meal. Bon Appetito! Darn! I made this and forgot to take a picture!

DECEMBER 3, 2014, LOVELAND, CO: After checking metal, and taking it to Dale, my patina man, we meet with a new wax pourer/mold maker. Some small thin waxes in his shop look VERY good. We like him, and I will use him. My metal chaser and my patina man recommended him. My patience is wearing thin with my current mold man/wax pourer. Brian and I drive 18.5 miles from Loveland to Greeley to pick up a second "Siesta" MS wax in hopes of having time to chase two Siesta waxes and get them to the foundry before heading home.

My wax station is set up in our room at the LaQuinta and, because with my bare eyes, I can see bigger bubbles in the wax than I saw in yesterday's "Siesta" wax, I put on my magnifying Opti-visor and go to work. After about three and a half tedious hours, I number the piece, lightly brush DeSolve It on it and set it aside to cure overnight.

Again using my Opti-visor, I check yesterday's wax and am dumbfounded to find billions of tiny bubbles all over the surface. That's it! I finally decide to try the new mold maker/wax pourer. This is not a decision I take lightly. A good wax person is critical to the outcome of the bronze cast. He will be only my third mold maker/wax pourer since 1996 when I started making my dachshunds. Annette, my first and favorite mold maker/wax pourer passed away from breast cancer in 2010. After loading "Life is Sweet" into the back of my Suburban, we swing by Dale's to pick up freshly patinaed metals.

DECEMBER 4, 2014, 8:30 AM: The vehicle is packed and we head to Greeley to show my wax man the tiny bubbles, and pick up my molds. Next stop is Dragon Castings in Eaton, CO, where I drop off the one good "Siesta" MS wax and wish Sharon, my good spru lady, and Gary, my amazing foundry man, a Merry Christmas.

10:30 AM: We are on our way home! On CO-34 we pass a smelly CAFO, Confined Animal Feeding Operation. It is a sorry way to treat animals. I decide to write. Between Wiggins and Fort Morgan, Brian points out many birds flying north. North? In December? What do we know? Brian sees a sign: "Fort Morgan -The boyhood home of Glen Miller." We take the northern route CO-36 to Anton and turn south on what soon becomes a dirt road. This is more adventure than we bargained for. We turn around and head east on CO-36. The prairie is peaceful.

12:57 PM, MST: At Seibert, CO, we turn east on I-70 toward home. The GPS says we have 696 miles to drive and it will take 10 hours and 22 minutes. I am ready to be home.



"Moonrise looking toward Missouri"

5:56 PM, CST: We pull into the LQ in Salina, KS. After a quick bite at the IHOP, we are in bed at 8 o'clock.

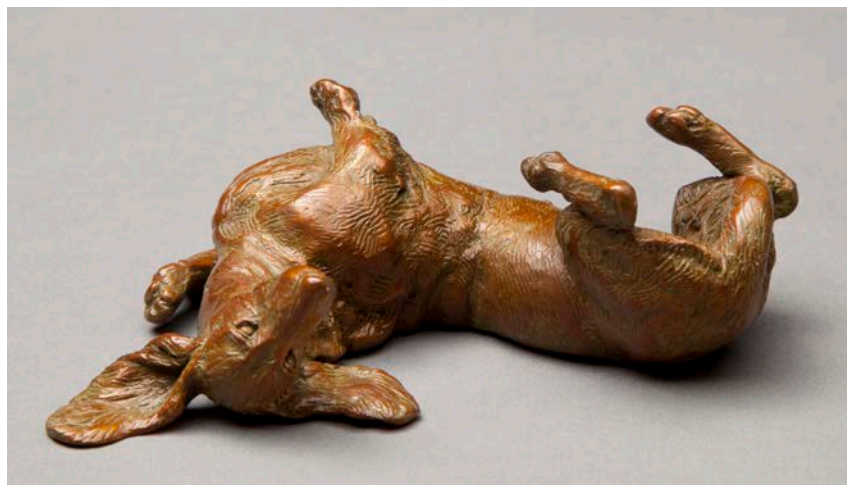
DECEMBER 5, 8:03 AM: The atmosphere is soft, drizzly and beautiful as we head east toward home on I-70.

3:30PM: We are home! Brian drove all the way over two days while I chilled. Bless his heart, REALLY! I went for groceries while he napped and then he cooked white bean soup with ham, carrots, onions, garlic and a bit of celery and hot pepper flakes. A carton of Imagine Organic chicken broth tied it all together. Here are the leftovers. Yum!



DECEMBER 6, 2014, SATURDAY: A mat Pilates class beckons me to exercise. I fill my Suburban's tank with 25.6 gallons of gas and pick up a prescription at Walgreens. Our mail lady, Darlene, delivers two weeks of mail in which I find a nice surprise:

"A Good Life" Long, 11/50, earned First Place in the Sculpture category in the 81st anniversary exhibit of the Miniature Painters, Sculptors and Gravers Society of Washington, D.C. Whoo-Hoo! There were over 700 works (or was it entries?) in this year's MPSGS Exhibition of Fine Art in Miniature.



"A Good Life" Long, 1:6 Scale ©2011. Photo by Don Casper

Then, I priced my Bouvier des Flandres natural-eared pendant for a gentleman who bought it before boarding a flight to London for work this week. His wife will have one of only two of these pendants on the planet, so far!



"Siesta" SS graces a collector's dining room table. Thank you Lisa!

DECEMBER 10, 2014: "All I want for Christmas is a flipper for my tooth!" A flipper is a fake tooth attached to a gum-colored flipper that one wears when having a tooth implant in the front, where a toothless hole would show. Today I visit a wonderful periodontist who taught at the Washington University School of Dentistry until it closed. Next spring, he may be the one to do the extraction and implantation of my right eyetooth.



"Life is Sweet" at home in the American Kennel Club Museum of the Dog, St. Louis, MO.

DECEMBER 12, 2014: Stephen George, Director of the world class American Kennel Club Museum of the Dog, welcomes "Life is Sweet" into its permanent collection! My gift is cozied next to a curved wall.

DEC. 18, 2014: Below are the newly detailed belt buckles, bright and fresh as a baby's bottom. Thank you friend and collector Patrick von Gontard for requesting a slight change on the back. Future buckles will all have this small and important detail, which allows the buckle to lay flat when wearing it. In time, each will gracefully welcome Mother Nature's patina.



"Coming & Going" Wire - For Patrick.



"Coming & Going" Smooth – For Debbie's husband in California!



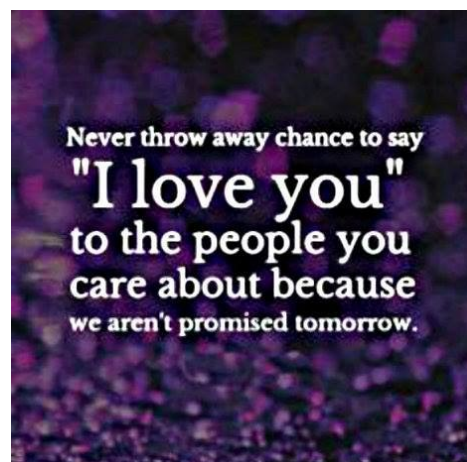
"Coming & Going" Long – For YOU???



The new, improved back, with jump rings that level the piece on your leather strap.
One is never too old to learn. Photos by Brian Beckner.

DECEMBER 20, 2014: Thirty-five years ago, my mother battled colon, and then brain, cancer. Daddy and I used a Champion juicer to help with her battle. Today, I deliver my trusty Champion to my dear friend and teacher Jaye Gregory who was recently diagnosed with cancer. She wants to try fresh organic juice to help in her battle with the onslaught of chemo. I take her for a very nice mid-afternoon meal at what looks like a hole in the wall "Katies" near her house. The food is fabulous. *Really* good! I will take her there again. PLEASE keep Jaye in your thoughts and prayers.

DEC. 27, 2014, 7:55AM: My cousin Opal, Earl's sister, rings to say her brother Earl passed away this morning. In addition to falling off his combine in October, Earl recently had a stroke. I'm happy his family did not have to decide to take him off life support. This is a blessing.



Obituary for Earl Boeker

Earl D. Boeker, age 77, of Ferrin, passed away on Saturday, December 27, 2014, at Kindred Hospital in St. Louis, Missouri. Mr. Boeker was born on June 12, 1937, in Centralia, Illinois, ...

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Today, these three little 1:6 scale bronzes journey via UPS to a couple who commissioned me to customize the heads to look like their girl, Hana. These are each one of a kind.



"Siesta" Hana, "A Good Life" Hana, and "So Good to See You" Hana. Joy Kroeger Beckner ©2014

Driving to San Miguel de Allende, GTO, México through Laredo, TX

DECEMBER 31, 2014: Laredo, TX. Our first stop: The casa de cambio (currency exchange.) On I-35, when you come to the first stoplight before a bridge into Mexico, the casa de cambio is on the right. The rate says 14.75, but after the fact it is 13.50 with “no service charge.” It still is a VERY good rate! We each change \$200 to pesos to get us to San Miguel.

JANUARY 1, 2015, 7AM: It is dark as we leave the airport LaQuinta to drive through downtown Laredo where there are occasional signs to International Bridge One. After crossing the bridge, turn right. When you see an unmarked and almost impossibly narrow exit on the right; take it! You will make a slight right and go parallel to the road from which you just turned. The exit is VERY narrow, especially for a Suburban. At the bottom of the hill, turn right on the road to the immigration building, which is on right. The Rio Grande is on the left.

Inside, hand passports to person in first row, and follow directions. If you can figure out how to get your vehicle permit online before you leave home, do it! If not, you can get it at this time. A vehicle permit is \$400US deposit, plus fees. You will get your \$400 back when you leave the country within 6 months.

Other fees at immigration: \$664 pesos = \$48.88USD.

8:15AM: When finished, turn right out of the parking lot and follow the signs to Monterrey. At the first traffic light turn diagonally left across the road toward Monterrey.

When possible, always take the Cuota. A cuota, or toll road is better than a Libre – free road. The highway is good for Mexico. But, ALWAYS watch for potholes!

Turn right onto Mexico/Salttillo Cuota. Fog is beautiful Soon we are past civilization and driving through wide, open spaces. It is cloudy, drizzly and greener than usual thanks to recent rains.

10:37 AM: Exit right at Saltillo Libre, which is Mexico 40.

10:39 AM: Exit left on Mexico 57D toward Matahuala. The exit is like a washboard. The highway is good.

10:47 AM: It is 61 degrees and sunshine filters through the clouds. Wind gusts buffet our vehicle.

Stay toward San Luis Potosi.

A BIG sign overhead says Mexico and Matehuala. We are in a narrow valley and the wind is really blowing.

11:50AM: We pull into the San Pedro rest area, halfway to San Miguel. We three “rest” while gentlemen fill our tank and wash our windshield and our rear window. The sun peaks through the overcast. It is 64 degrees! Bo naps on my lap. Life is good. Spanish Dagger yuccas line each side of the road.



12:33 PM: A shepherd tends his flock in the median.

12:34 PM: To the right is man fixing a tire with his pistolero. One sees many vulka and vulcanizadora signs where you can get a tire fixed. If your vehicle needs more repairs, visit a Taller Mecanico.

This road has been resurfaced - smooth! We are about 5-6 miles from Matahuala (The Pearl of the Desert) where a friend had a flat last year. If Hotel Las Palmas in Matahuala took dogs, we'd spend the night and take a cab to Real de Catorce. We went there many years ago, through a tunnel with green lights. Vendors selling holograms of the Pope to Jesus greeted us at the end nearest Real.

Hook a left where Mexico 57 splits to avoid downtown Matahuala.

The first tollbooth is meticulously planted and maintained. It is 68 degrees.

We pass a gaggle? of goats in the median and a small truck labeled "Angel Verde". Green angels help motorists.

2:28 PM: At the last toll, it is 73 degrees and slightly sunny. Eucalyptus trees with beautifully peeling bark line the highway.

Stay left when 57 splits. Go toward Queretaro. I have no idea where the other part of 57 goes.

3:31 PM: Still on Mexico 57, we turn right toward San Miguel de Allende. It is a narrow two-lane road without shoulders. It is 72 degrees, the grass is green and we pass plowed fields and some fields with green leaves peeking up in neat rows. In the little town of Los Rodrigos, we slow for topes (unmarked speed bumps) and hear happy music. Brian stops and waves three women, and then, a grandmother and child across the roadway, which is the center of town. Swags of Mexican Fiesta Perforated Paper Doilies criss-cross above the street.

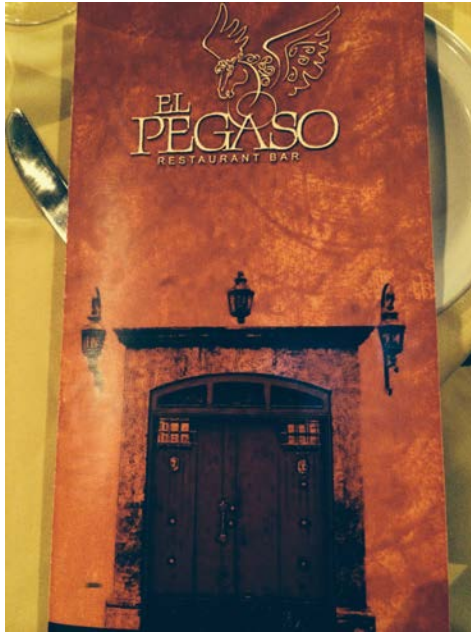


Colorful paper doilies wave on Mesones in San Miguel in 2014.

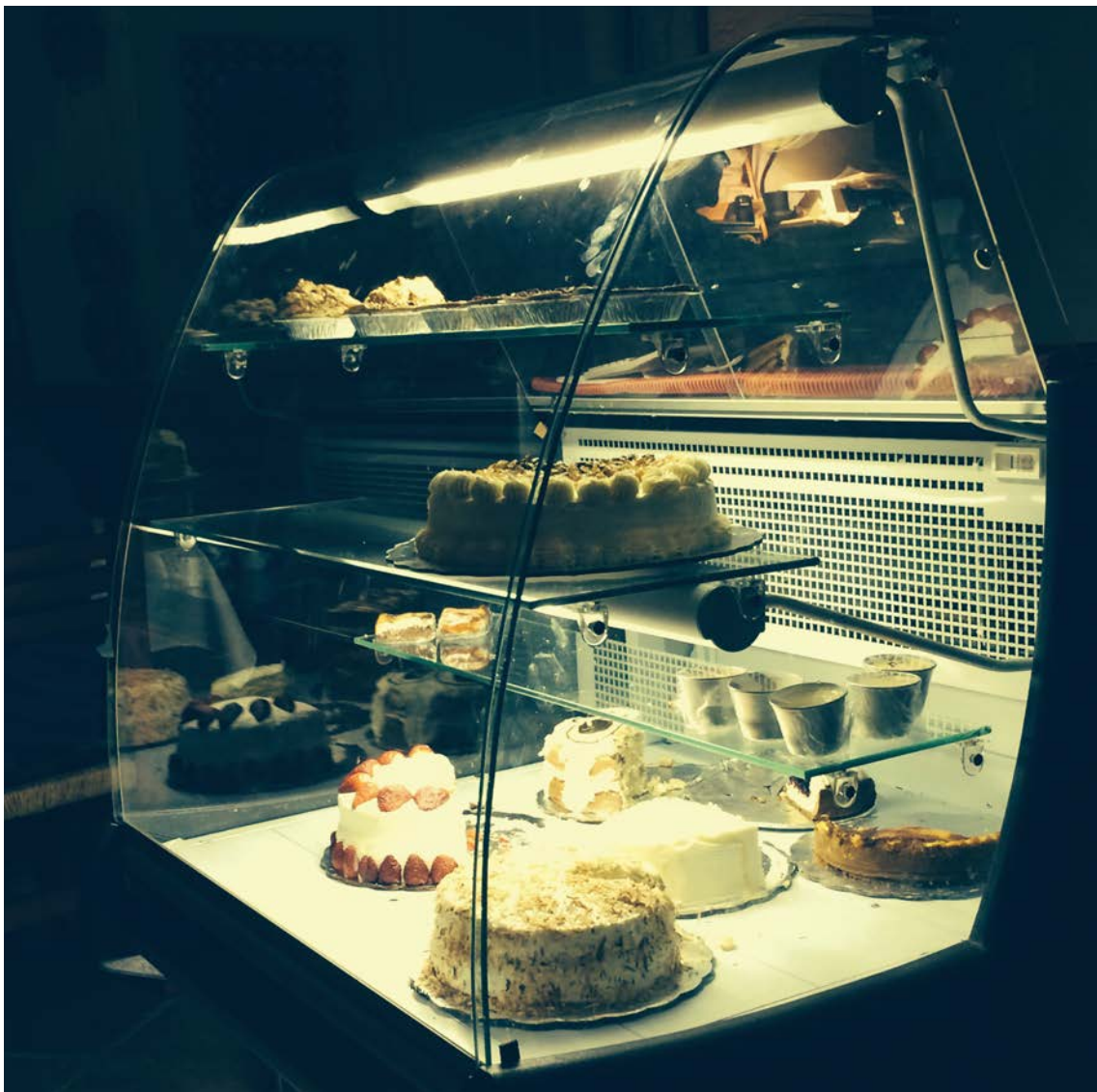
Stay right on Mexico 51 toward San Miguel. Three small topes cross the road by the Universidad de Allende.

JANUARY 1, 2015 PM: Before long we arrive in San Miguel at the glorieta (roundabout) by the old Gigante. We take the narrow Salida a Queretaro toward our rental apartment. It is 74 degrees and sunny.

The town is PACKED! By 8:15, we are unpacked and reasonably well organized. We walk three blocks to our favorite first-night-in-town restaurant, El Pagaso.



EL PEGASO'S MOTTO: "LIFE IS UNCERTAIN. EAT DESERT FIRST."



JANUARY 4, 2015: We see “Tim’s Vermeer” at Cine Bacco. Tim, a computer geek non-painter replicates a Vermeer painting using modern techniques including some sort of camera obscura. Then Tim the computer guy paints! It’s an interesting concept.

JANUARY 5, 2015: A cold front has arrived. Our apartment is 58 degrees this morning. I turn on the gas heater in the kitchen and the temperature rises to 60, where it stays all day. Curtains are drawn to keep cold air out. By now, our Internet is set up and it’s a good day to install all updates on my 2010 MacBook Pro, including the newest OS, Yosemite. So far, so good.

JANUARY 6, 2015: While sitting in the Jardin, (town square) we learn that our favorite pharmacy owner has retired. Ciello was in her 80s and her children did not wish to take on the business, so it closed. We are glad we brought enough prescriptions from Walgreens before we left.

JANUARY 7, 2015: Brrrr. It is 55 degrees in the apartment! Our veterinario, Dr. Ricardo Lopez, delivers 20 pounds of B.A.R.C. for Bo. Biologically Appropriate Raw Cuisine is home made frozen raw food. Dr. R. cuts Bo’s toenails. All this cost 900 pesos, about \$60US. I try to add new photos to my newsletter via Photoshop, and have to upgrade Java. I think I have done so but it is not working. I do some laundry and I have a perfect excuse to work on a new small wax.

To learn more about B.A.R.C. click here <http://www.joybeckner.com/charlotte-peltz-articles.htm>

JANUARY 8, 2015, IPM: I take the first of four painting classes. I have not picked up a paintbrush, or my oils, since 1990. What a humbling - and - exhausting experience.

JANUARY 9, 2015: I make appointments for yoga classes, and haircuts for the two months we are here.

JANUARY 12, 2015: Yesterday, our landlord told us that a plumber was to come this morning, so I get up early and walk 25 minutes across town to a Pilates Reformer class at 9:30.



Sue Lawrence in her Pilates Reformer studio at Guadiana 21.

After a very good Pilates class with a new friend, I walk home with a stop in the Jardin where I rest and meet Brian who is sitting and chatting. He tells me the plumber did not come. A friend shares the name and number of her plumber. We stop at a bakery, buy bread, and walk up the hill to our apartment. I am pooped and nap on the terrace where a little warm sun encourages sleep. As I awaken, I see bees in the tree above and hear many sounds: birds chirping, doves cooing, a rooster crowing, metal grinding, traffic from the main street half a block away, an occasional trumpet blowing a high note, and finally the local high school marching drum and bugle corps playing.

JANUARY 13, 2015, 10:45AM: Nonnie, my Mac guru, comes to correct a few things on my computer. I need her so I can get into Photoshop, level and size some pictures and finish this newsletter!



I am finally able to download this entire photo sent by a kind collector:



*"Biggles snuggles with Siesta, MS."
Thank you Gayle and John for this photo!*

See, touch and be touched by my work at these upcoming shows:

JAN. 8 – MARCH 8, 2015: "All Creatures Great and Small" - A juried outdoor sculpture exhibition in conjunction with the National Sculpture Society at one of America's premier gardens. National Sculpture Society, Naples Botanical Garden, Naples, FL.

APRIL 24 - JULY 19, 2015: Allied Artists of America, 100th Year Anniversary Exhibition, The Canton Art Museum, Canton, OH. www.cantonart.org

THROUGH MAY 2015: Art on the Avenues, Wenatchee, WA: www.artontheavenues.org

THROUGH MAY 2015: "Performance in Sculpture" National Sculpture Society in conjunction with the David A. Straz, Jr. Center for Performing Arts, 1010 Macinnes Place., Tampa, FL.

Join me back in April to meet Ruth Anderson, my first art teacher.

Ruth lived down the street from us when I grew up. Only after exercising for the past umpteen years did I understand why she taught us to draw arms the way she did; through exercise I developed my deltoid (shoulder) muscles that can now be seen, as in Ruth's drawings! Before doing some pretty basic exercises, my arms always reminded me of loaves of bread. Ruth is still quite active in her church and a very pleasant lady. Best to you, Ruth, and thank you!

I respect all of my teachers and so I wish I had kept in touch with them before it was too late to find them.

Thank you for being in our lives.

We wish you good health & happiness.



Happy New Year!

Please keep in touch!

Joy, Brian

&

Bo Duke.

Ham and eggs... a day's work for a chicken, a lifetime commitment for a pig.

Before I forget again, photo credits for my professional images go to Mel Schockner and Don Casper. Also, correction: November Newsletter is Number Four, not Number Two of the year. I cannot catch it all. Sorry. ;-))

Ham & Eggs compliments of my friend and Mac Guru, Nonnie.