

"The Hostess With The Mostest"



Charm School– Lesson One

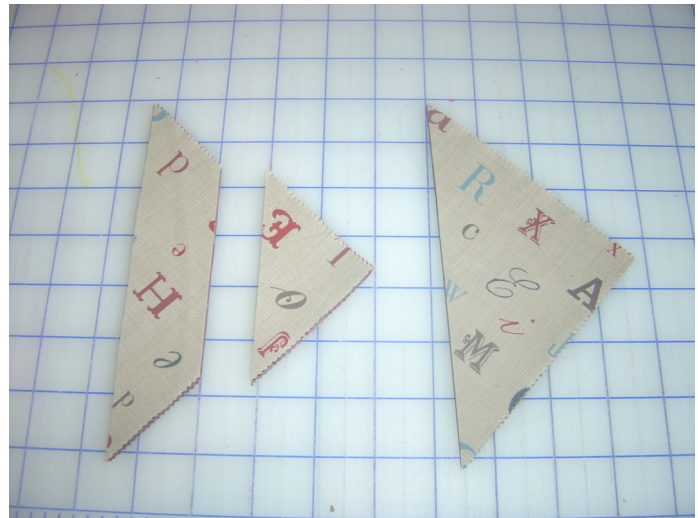
Requires 1 Moda Charm Pack (42 pieces) we used
La Petite Ecole by French General

Presented by Katie Hennagir for Bay Window Quilt Shop

Instructions:

Select 27 of your Charm Squares (5" x 5") and cut them in half diagonally. Then cut a 1 1/2" piece off of each of your triangles. Set the new small triangles aside, we will be using the 1 1/2" pieces.

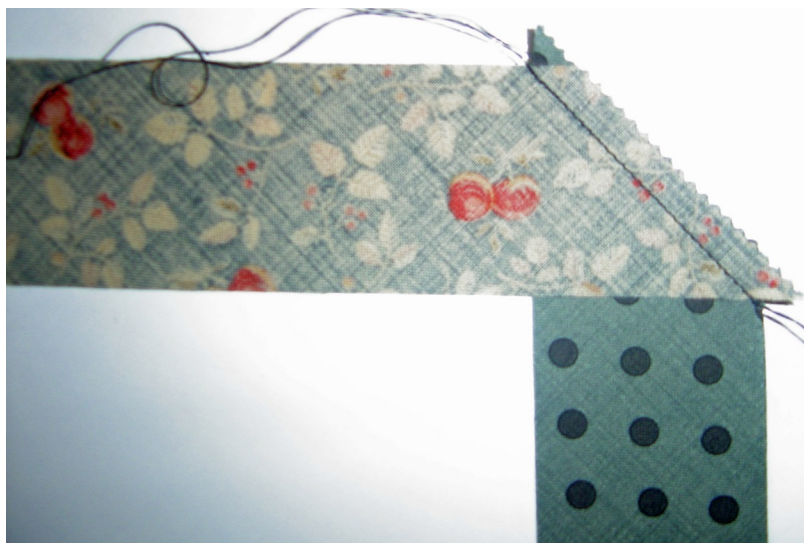
Arrange your 1 1/2" pieces into rows alternating the direction of your pieces so that they make continuous lines.



The runner has 6 pieces in each row and a total of 8 rows.

Begin sewing your pieces together into long rows using a 1/4" seam allowance. *There is a trick to this– you need to make sure that you layer your pieces creating a 1/4" space for the seam allowance. Please refer to the photo and also practice. You have a couple extra pieces so that you can figure out where you need to place them to get this correct.

Sew your rows together until your runner top is complete.



Now piece together your backing by sewing 2 rows of charm squares together that have 7 charms in each row. (Picture is of the finished project)



Your next step is to sew your runner top and backing together– with or without batting. After much debate I decided to put a very thin batting in my runner. I am not sure I like the finished result– the points on each end aren't as defined as I would like them to be. The choice is yours.

Layer your runner top and back with right sides together. Then place a piece of batting underneath if you desire.

Sew around almost all of the runner. Remember to leave an opening for turning it right sides out. Use a 1/4" seam allowance (& a walking foot on your machine if you have one). Trim away the excess batting and backing to a 1/4" seam on most of the runner. At the points– if you've used batting trim it as close as you dare to the seam to get a better point!

Turn the runner right sides out and blind stitch the opening closed. Then quilt the layers together by sewing down every other row. (This is not necessary if you didn't use batting)



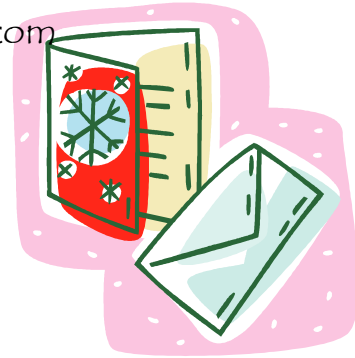


Wrap it up~ select your favorite bottle of wine or champagne and wrap the runner around it. Secure with a pretty ribbon and a little note of thanks. Present it to your favorite hostess and let the party begin!

Charm School- Etiquette by

How To Write An Invitation by

entertaining.com



With holiday parties just around the corner, here's all the information you'll need to write your next invitation.

Be sure to include:

1. Names of party hosts or sponsoring organization.
2. Type of event (birthday party, business networking meeting, etc...)
3. Place
4. Date
5. Time
6. RSVP date & phone number
7. Any special dress requirements from black tie to bathing suits
8. Rain date (if any)
9. Be specific about who's invited, whether addressee only, with guest, or with spouses and children.

Tips:

Always send written invitations for formal events such as business gatherings, formal dinners, and special occasions like showers, weddings or events honoring someone.

If guests are not from your local area, include a map to location or event.

Send invitation anywhere from 8-2 weeks before event depending on level of formality. Weddings require the longest lead-time; casual dinners & brunches the least.

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Cooking With Cranberries

Mmmmm? your kitchen never smelled so good! Cranberry muffins baking in the oven, fresh cranberry pie cooling on the counter, and tantalizing chocolate-covered cranberries quickly disappearing from the table!

Cranberries add tangy flavor to everything from stuffing and sauces to beverages and barbecues. They make everyday relishes, mouth-watering. And of course, they add a touch of the extraordinary to dessert.

You'll find fresh cranberries available in your supermarket produce section from September to December. To prepare cranberries for cooking, sort out bruised berries, then rinse in cold water. The berries can easily be frozen for up to nine months. Just pop them in your freezer for later use (wash before you use them, but not before freezing). When ready to use, do not thaw. Follow recipe directions using frozen berries.

They're Good For You, Too

This cheery little fruit adds more than just zip to your meals! It's high in fiber, has just 25 calories per 1/2 cup, and provides over 10% of the recommended daily allowance of Vitamin C. Cranberries are also low in sodium and are a source of Vitamins A & B, calcium, phosphorus, and iron.

A North American Specialty

Cranberries are one of the few fruits native to North America. In fact, long before the Pilgrims landed at Plymouth Rock, cranberries were a staple in the diets of American Indians.

Some Helpful Hints:

- Chop cranberries in a food processor for quick results
- 12 oz. cranberries equals 3 cups
- If a favorite recipe calls for 4 cups (16 oz.) of cranberries, it can be adapted to the 12 oz. bag size by cutting all ingredients by one-fourth

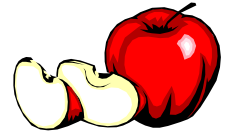
Cranberry Sauce

1 cup sugar
1 cup water
12-oz pkg. fresh or frozen cranberries

Combine sugar and water in saucepan and bring to boil. Add cranberries. Return to a boil, reduce heat; boil gently 10 minutes stirring occasionally. Remove from heat. Refrigerate. Makes about 2 cups.

Hot Apple Cider

1 gallon apple cider
1 quart **cranberry juice**
1 tsp. whole cloves
1 tsp. whole allspice
4 to 5 cinnamon sticks



Combine, heat, and serve.

Cranberry Smoothie

This recipe is just a start. Vary the ingredients if you like. Try vanilla yogurt instead of frozen raspberry. Use buttermilk or ice cream instead of cranberry juice. Only your imagination – and the ingredients you may have on hand limit you, but if none of your ingredients has sugar you may want to add a couple tablespoons honey.

In a blender combine:

1 banana
1 cup frozen raspberry low fat yogurt
2/3 cup cranberry juice
1/2 cup frozen blueberries
1/2 cup frozen raspberries

Blend until well combined. Serves 2.

Cranberry Orange Relish

...like Grandma used to make

4 cups fresh cranberries
2 whole oranges, quartered
1 cup sugar

Grind fresh cranberries and oranges in a meat grinder using a small disk. Pour into a bowl and add 1 cup of sugar or more to taste. Mix well and refrigerate.