

New Hours for Winter Time (starting Nov 5-May 22)

Monday-Saturday 10-5, closed Sundays unless a class is scheduled. Then we're open 1-5. Check the schedule.



November 22, 2024



So what are you making for Thanksgiving? I got my turkey last night and it is thawing in the fridge. That gives me 6 days. I'm keeping my fingers crossed.

Now, if you're not a Thanksgiving turkey eater, I'm so very sorry for you. Lasagna, ham, Chinese—that's for Christmas. Don't send letters. I get it. But there is just something special about eating a cheap bird at Thanksgiving time. And you gotta have leftovers, which is probably the best part of Thanksgiving. I learned this long ago when I moved to Wyoming and started spending the holiday with friends. They, of course, made the turkey and I brought a side dish for sharing. But that meant, no leftovers. I knew I needed to learn to cook a bird.

But at that time in my life, I had never cooked a turkey. Actually, that's not true. When I lived in West Virginia (1980), I cooked my first bird. The problem was, it came out as all dark meat. And that worried me a little. I didn't know if I 1) thawed it too long in the sink, 2) cooked it weirdly or 3) bought something that wasn't strictly a turkey. It smelled okay, I think. But....I didn't tempt fate and I threw it away.

And...don't send letters about thawing it in a sink. At that point in time, I didn't have a lot of patience with cooking. If it's still cold when it's in the sink, what difference does it make? And you gotta realize that I was still a very new human being, in many ways. Still in my 20s. Still learning. For example, I knew that you could douse a fire by putting salt on it, but what I didn't realize was the damp West Virginia environment clumps salt. So when I tried to "pour" salt out of the box, to put out the pan fire, it didn't budge. And when I banged the box against the sink to unclump the salt, the bottom fell off the box and the salt fell in chunks on the floor. Throwing chunks of salt at a pan fire doesn't work, in case you are wondering. Thinking back on that, I could have been an All State commercial. Anyway...

So when I got back to trying turkeys, I started with fresh turkey breasts. I wasn't fond of the other parts of the bird, so this was the best of the best. And it didn't require thawing or pulling the gibblets and neck out of the turkey cavities. About this same time I learned about Reynold's oven baking bags. Stick the bird in the bag, cook according to time and voila, a perfectly moist turkey. No basting, no drying out, no getting up at 5 a.m. to get the sucker started. I discovered I could cook.

I have progressed to whole frozen turkeys these days, partly because at this time of year they are so cheap. I still use the bags, but I do nothing special to prepare the bird. I just stick it in the bag. No brines, no rubs, still no basting, and the bird browns nicely, is moist and clean up is a snap. And no getting up at 5 a.m. to start the process.

And that means there is plenty of time to make everything else that goes with the feast. Pie is the first consideration. You buy it, of course. Corn is next. It comes in a can and it's called Nibblets. No other brand. And for heaven's sake, don't cream it.

Now things get a little more involved. Gravy. It takes patience to make gravy like a grandmother from Nebraska. If you don't have a grandmother, second best is out of an envelope, with additions of drippings from the turkey, which are all conveniently contained within the Reynold's Brown N' Bag. But you do have to add some flour to thicken it, because you get a lot of drippings from the bag. Third choice: Heinze

Turkey gravy in a jar. I am not a great gravy maker. I'm good, and I like my gravy, but it doesn't come close to being a separate food group (See original Twister movie).

Mashed potatoes are next. Now these guys are easy to do and can be done the night before. Pare them if you want, then cut them up, stick 'em in boiling water (actually, add them in the water before heating) and go watch tv for a while. Mashing takes a bit of muscle, at least for a bit. Add butter, cream or milk or half & half, & eventually tackle with a mixer. Stick in the fridge for heating up the next day. And, yes, you can get fancy with adding spices, garlic, cheese, and other stuff. But the gravy will mask most of that, so why bother. Can you make mistakes making mashed potatoes? Apparently, yes, according to the internet. Seven of them (one of which is adding the potatoes to already boiling water). I wouldn't worry too much, though. Again, they get plastered with gravy.

The only other food group not yet tackled is something green. Salad is easy. Rip up a bunch of lettuce, add tomatoes, mandarin oranges, grapes, cheese, celery, carrots, green pepper, water chestnuts, olives and stick the dressing bottles on the table. Salad is fun, because you can add all sorts of stuff to it. But remember, nobody loads up on salad, so be careful how much you make.

The other green dish involves green beans. The ubiquitous green bean casserole is simple and involves cans: Green beans, cream of whatever soup, and those crunchy onion things on top. Stick in the oven to heat. Find a recipe if you need to.

My favorite green bean recipe takes a little more effort, and it is best if done the night before. First you caramelize pearl onions in a pan, remove, add frozen green beans to the pan, heat them up, add the onions back in. Phenomenal.

So if you do all of this, you'll eat for a week.

But, of course, we tend to go further. Aunt Sally needs her Ambrosia salad. Tommy wants frog salad. Grandpa wants an oyster dish. Betty needs squash. Parker House rolls are required. The kids have to have mac & cheese. And one pie, only one dessert, isn't going to cut it.

So the internet is an interesting place to go to find Thanksgiving recipes. For example, Mississippi Mud Pie, which I might try. And you'll be interested to know that there is no, and has never been any, mud in this pie. How do I know this? Well, on the Pioneer Woman site, she answered the question: Why is it called Mississippi mud pie? "The recipe originated in Mississippi, but no actual mud was involved!" Seriously? You actually have to explain that to people? But what do I know about these things. I throw chunks of salt at pan fires and have been known to leave a turkey thawing in the sink sans ice bath.

Other recipes I might try. I try to do something different every year. I might do a New England clam chowder, cioppino (seafood soup), butternut squash soup, sweet potato and crab soup, or a creamy potato leek soup. Or glazed carrots—you need something orange on the table other than Dorothy Lynch salad dressing. It's a Nebraska thing. And corn bread, of course. That's easy. You just get a box mix.

You may have noticed one major food group I have left out. Dressing. I've never understood why people want to eat dressing that consists primarily of old bread. Oh, you can fancy it up with sausage and bacon, but it is still essentially bread. I have learned how to be polite at other people's tables, and I'll take a helping of the stuff. But only if gravy is part of the meal. You can eat anything if it's covered with gravy.

I've also left off cranberries. While I like a lot of things that come out of cans, cranberries isn't (aren't?) one of them. It looks like red dog food, out of a can, with all of the indentations showing. When I was a kid, I got the job of caring for my friend's dog when she was out of town. You open the can, shake out about half, use the lid to slice off the food & cut into chunks, then put the remainder back in the fridge. Cranberries out of a can, sitting on a plate, remind me of the dog food. I have

to resist the urge to use the lid to slice it into sections. If you need something red, add pomegranates to the salad.

So it's feast day next week. Family and friends day. Celebrate the good from this year. Allow yourself some tryptophan malaise after supper. Take a nap, watch a football game and then have a turkey sandwich.

Happy Thanksgiving!



Christmas Mystery 2024

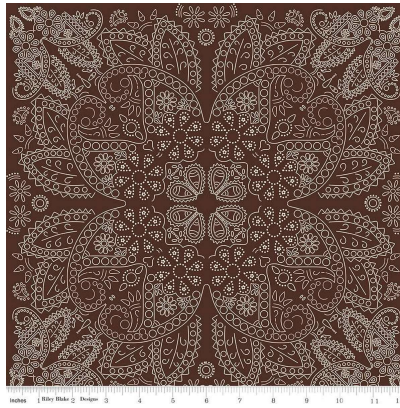
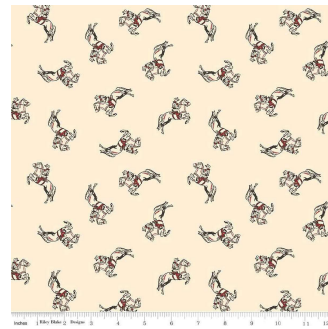
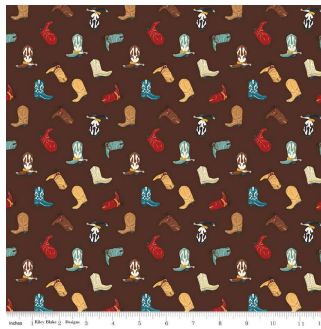
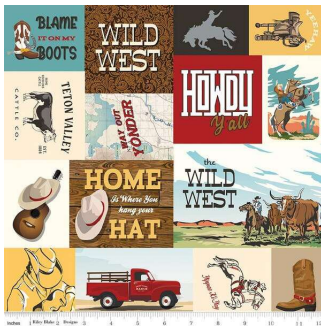
[Christmas Mystery 2024](#)



New Fabric



From Kennard & Kennard



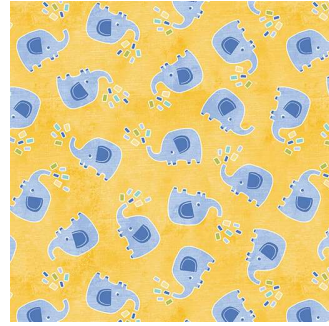
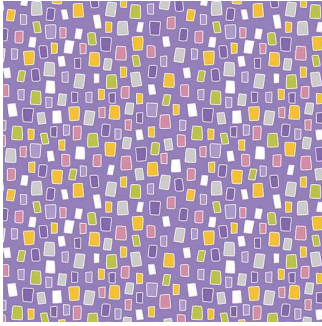
And one other fabric with the lyrics Home on the Range printed on the fabric. Couldn't grab a pictu

From Riley Blake

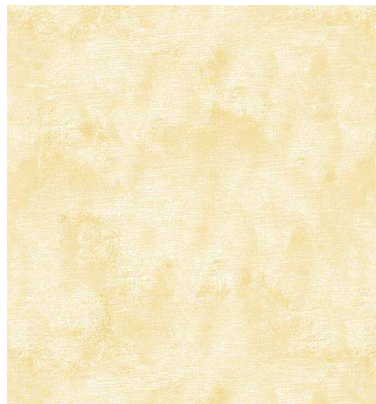
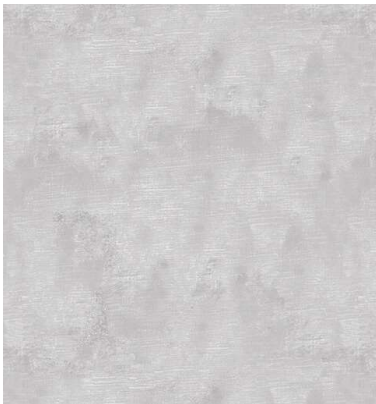


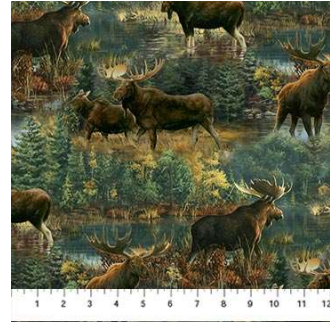
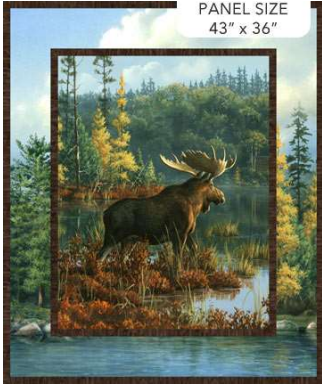
From Quilting Treasures



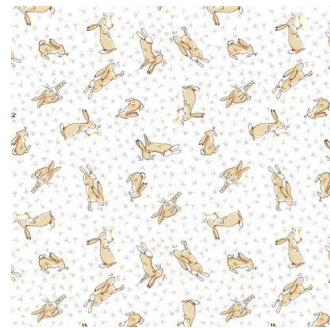
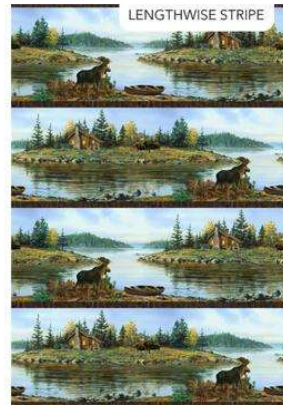
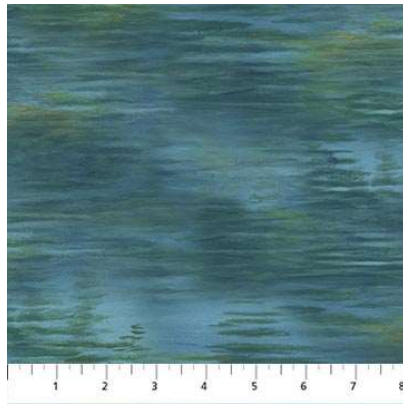


From Benartex. All but the yellow is flannel.

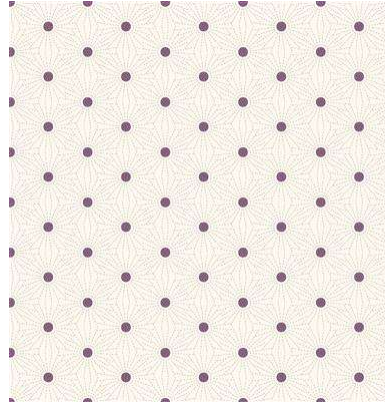
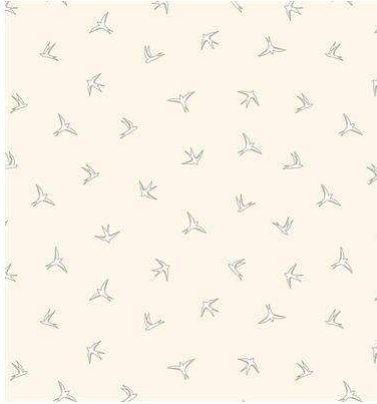
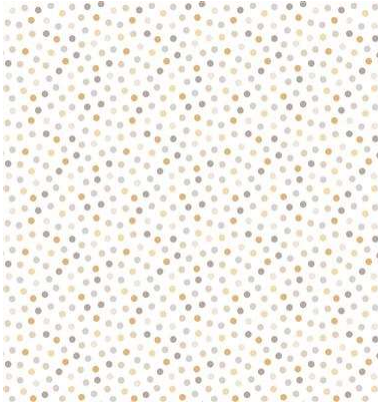




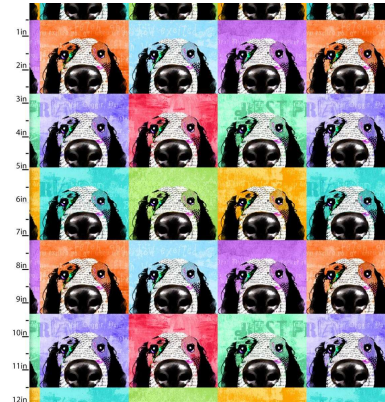
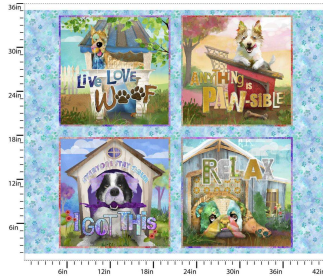
From Northcott



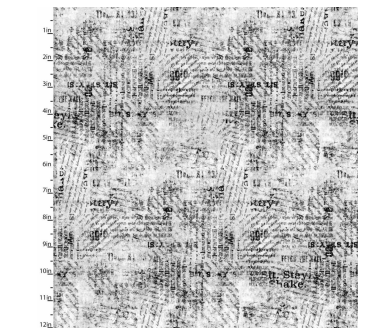
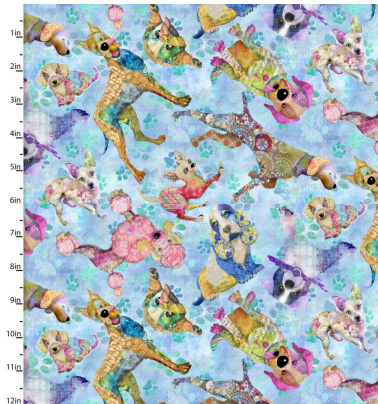
Y



From Clothworks

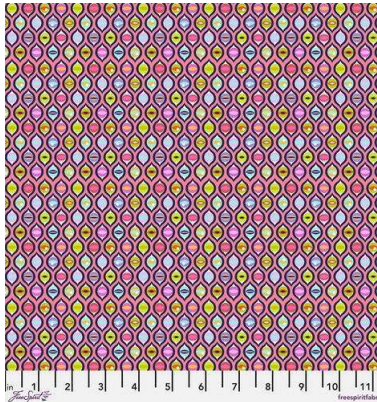
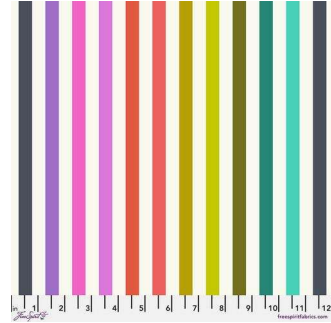


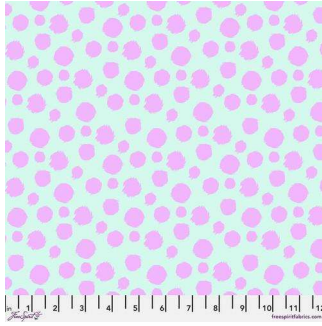
From 3 wishes



From Clothworks: Secret
Life of Squirrels II







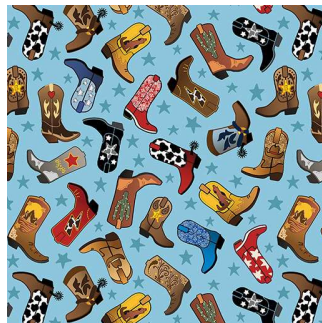
From Tula Pink



Yoy 7 remaining!"

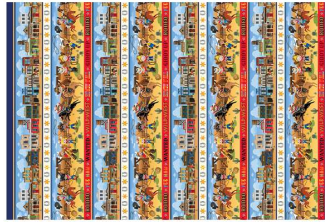


From Hoffman





AS SHOWN 42" X 24"

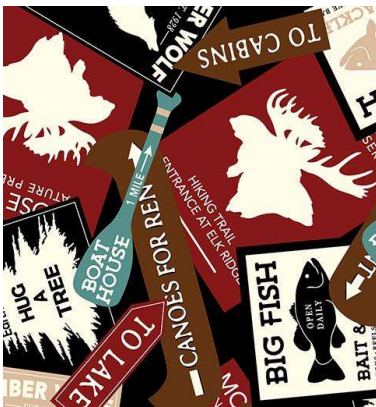
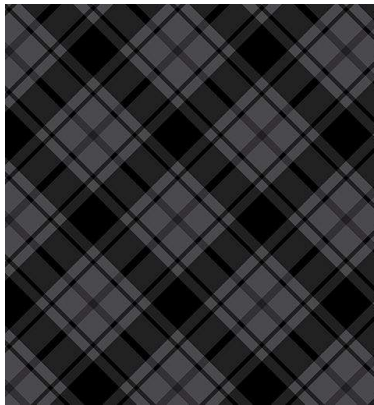
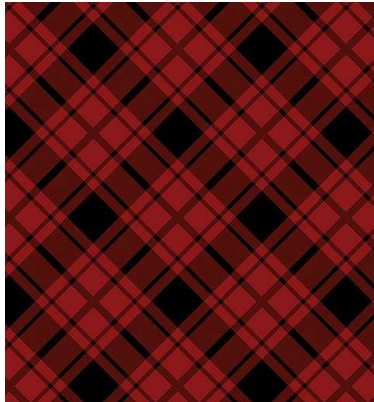
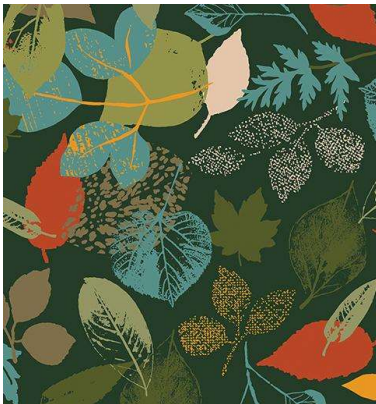


AS SHOWN 44" X 30"
*stripe runs parallel to selvedge



PANEL MEASURES APPROX. 18" X 27"

From Benartex: The fall looking ones are flannel



A Reminder:

First Saturdays of the month, from September thru December, is the Finish Your Quilt Sale! Backing, Binding and Batting are 20% off any of the three, BUT you have to bring in your finished quilt top for show & tell to get the sale price. No exceptions. We want to see your quilts!

NOVEMBER 2024						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Color of the month: Purple					1	2 BOM 10:30 Finish your quilt sale: 20% off backings, bindings and battings Bison Wall Hanging Part I 1-5
3 CLOSED	4	5 Hand work Club 2-5	6	7	8	9 Embroidery Club 10-noon Bison Wall Hanging Part I 1-5
10 CLOSED	11 Veterans Day	12 Hand work Club 2-5	13 Knit Pickers' Club 2-5	14	15 Full Moon	16 Strip Quilts 10:30-4
17 CLOSED	18	19 Hand work Club 2-5	20	21	22	23 Krista Moser Christmas Tree Skirt 10 30-4
24 CLOSED	25	26 Hand work Club 2-5	27 Knit Pickers' Club 2-5	28 Thanksgiving Day	29 Black Friday Sale	30 Shop Small Business Sale

DECEMBER 2024						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 CLOSED	2	3 Hand work Club 2-5	4	5	6	7 BOM 10:30 Finish your quilt sale: 20% off backings, bindings and battings Machine Quilting with your BSR 1-4
8 CLOSED	9	10 Hand work Club 2-5	11 Knit Pickers' Club 2-5	12	13	14 Embroidery Club 10-noon Storm at Sea Part I 1-4 Full Moon
15 CLOSED	16	17 Hand work Club 2-5	18	19	20	21 Storm at Sea Part II 10:30-4
22 CLOSED	23	24	25 Christmas	26	27 Toad Toter Sale	28 Year End Sale
29 CLOSED	30 CLOSED	31 CLOSED				Color of the month: red

Please look on the calendars above for times and dates. NOTE: I will be doing a pillow case workshop in October on Thursdays in the afternoon. I will post the times and details soon.

Also, we did not include Machine Binding in the class schedule, but I will try to include it in November. Details to follow.

We may also do something special on Veteran's Day. So much to plan....

Ongoing Classes & Clubs

Block of the Month First Sat of month 10:30-11:15 FREE Barb Boyer

Join at any time. You get a free fat quarter if you come to class with the previous month's completed block. This year the challenge will be ... come in January and find out!

Hand Embroidery Club 2nd Sat. of the month, 10-noon FREE Kathy Sconce

If you want to learn to hand embroider or just brush up your technique, join us on the second Saturday of the month from 10 to noon. You can work on your own projects or you can join the project we are doing, which are sheep! From Crabapple Hill

Knit Pickers' Club 2nd and 4th Wed of each month, 2-5 Carol Moler

Come join our Knit Pickers= Club. We knit 2 days a month every second and fourth Wednesday, from 2-5. The Club is open to all skill levels and, despite the name, includes crocheters as well. We want to share what we've learned, find new patterns, and simply just sit and knit. We may work on some felting projects, fingerless mittens, mittens, and socks. We can even help you get started—teach you the basics.

Hand Sewing Club every Tuesday afternoon 2-5

This club is open to everyone. Bring your hand sewing (embroidery, binding, knitting, crochet, etc) and sit & stitch.

Toad Toters Club

On full moon days (as noted in the calendar) you will get 20% off all purchases (not otherwise discounted) that you can fit in your bag. You must bring your bag to participate.

Full Moon Days: September 17, October 17, November 15 and December 14.

Discount Policy

We will honor only one discount -- whichever is largest. You can't combine a 10% with a 25% discount to get a 35% discount. On this we can't be bribed.

Color of the Month and Book of the Month

September orange; October Book of the Month; November purple; December red

November Classes

Krista Moser Christmas Tree Skirt Sat Nov 23 10:30-4 \$45 Jean Korber

Krista has done it again with a great eloquent tree skirt. We love Krista Moser patterns because they go together so well and look like they are so complicated: Not. We also like offering her classes because the quilts use a 60 degree diamond ruler and we like to get as much use out of our specialty rulers that we can!

December Classes

Machine Binding with your BSR Sat December 7, 1-4 \$45 Jean Korber

Do you have a Bernina and you have the BSR (stitch regulator) and don't know how to use it? This class is for you. Jean will show you the ins and outs of machine quilting on your Bernina with the BSR. This is hands on class. You will need a small project (10" to 40", table runner, small wall napping, place mat, etc) that is ready to be quilted. When you sign up, we will tell you how to prepare your project so you are ready to quilt in class.

Storm at Sea Sat December 14 1-4 and 21 10:30-4 \$35 Barb Boyer

This quilt used to be intimidating—then a ruler was developed and now it's a breeze! We will work with Deb Tucker's ruler for the construction of the block. We will also talk about various color schemes, one of which includes coloring the blocks to make a heart appear within the design.



Normal Shop Hours:

Monday-Saturday 10-5:30

Sunday 1-5

Closed first Sunday of month (and some holidays)

New Hours for Winter Time (starting Nov 5-May 22)

Monday-Saturday 10-5, closed Sundays unless a class is scheduled. Then we're open 1-5. Check the schedule.

Join the fun and come feel the difference of quality fabrics.

Happy quilting!

Sincerely, Barbara Boyer

Around the Block

307-433-9555

www.aroundtheblockquilts.com

