



December 2020



Our mailing address:

TRENT VALLEY QUILTER'S GUILD

Mailing Address:

Trent Valley Quilters' Guild

Attention: Joan Cohrs

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www.facebook.com/trentvalleyquiltersguild

Meetings are usually held on the third Wednesday of the month (except July and August) at Brighton Community Centre, Brighton, Ontario. The doors open at 1:00 p.m. and we meet from 1:30 p.m. to 3:30 p.m.

President's Message

Judy Gray

Greetings Fellow Guild Members

With Christmas just a few days away I'm in hopes that this greeting finds you well and in Christmas cheer!

I'm sure as others that your Christmas celebration might be different this year with all that is going on in our world around us.

When decorating and digging out Christmas dishes and attire I had a moment of why bother? Who is going to see them anyway? But I realized that I can enjoy them in my own little bubble! So that is what I am doing and I encourage you to do the same!

Don't let the pandemic steal your joy of the season.

Sip that cup of coffee out of your Christmas mugs!

Nibble on special cookies and treats on your Christmas dishes.

Use your Christmas attire for your enjoyment and hum a Carol in your heart. Let's enjoy the best of the Christmas season. It will be over before we know it. It's giving us a chance to slow down and see the important things in life!

I want to wish you and your family a safe and blessed Christmas!
Looking forward to the new year as we move forward as a Guild and sewing friends together!

All the best!
Your president
Judy Gray



I am enclosing a recipe that our family enjoys on our Christmas banquet table!
It's from a family member who has since passed away making it extra special now.

FRUIT SALAD:

- 1 large sour cream
- 1 small jar maraschino cherries
- 1 small tin pineapple chunks
- 1 tin mandarin oranges
- 1/2 pkg. Mini colored marshmallows
- 1 2 pkg. Flaked coconut

Drain all the fruit and mix remaining ingredients together and chill.

Although this is a salad it tastes more like dessert! Lol! 😂

A must at our family holiday get togethers!

Ps if you're on Facebook check this link out, it will make your day! (copy/paste into your browser)

<https://www.facebook.com/dailyviraltrending/posts/210443357349296>

Hi everyone, I hope that you are all ready for Christmas and that you have been busy creating lots of Christmas quilts, table runners and placemats ready to give away. That is what I find that I give most of my creations to family and friends. However especially this Christmas as I am sure it will be a quiet one for everyone, but it is comforting to think that we can still be a part of our loved ones Christmas celebrations through our creations. Our eldest son is home from CFS Alert on Elsmere Island in the Artic. He is part of our household so will be joining us for Christmas Day celebrations and we are hoping to Zoom with the rest of our closest family in Orangeville and Windsor Ontario. We are a large family as we have 9 Grandchildren.

So, Yvette was asking for recipes. I am terrible at this as I tend to just throw things together. However here is a recipe for **real English trifle**. Totally guaranteed to be calorie free <lol>

1 packet lady fingers.

1 can mixed fruit.398ml

1 packet of strawberry or cherry jello.

1 can powdered Birds Custard (do not use canned custard as that will not set properly)

1 large container whipping cream.

Maraschinos cherries.

Slithered almonds.

Sweet Sherry to taste. I use Harveys Bristol Cream.

Okay now the throwing together part.

1. Use a large bowl. A glass sided is one is best to show off your trifle. Crumble up lady fingers and add to the bottom of the bowl to create a layer about 1 to 2 inches.

2. Drizzle a goodly portion of sherry over the lady fingers. Not too much or your trifle will be sloppy, and you'll get drunk.

3. Drain the juice from the can of fruit salad and add the fruit to top the layer of sponge.

4. Make the jello according to the package directions but reduce the amount of boiling water by half a cup. Pour over the layers of trifle. Leave overnight to set. Do not put into the fridge. Trifle needs to set at room temperature.

5. Next day – Make the custard according to the package directions. I tend to reduce the amount of milk as the custard needs to be fairly thick. Try not to get it full of lumps – stir all the time. Again, leave overnight to set.

6. Next day. Whip the whipping cream in a blender and add to the top of the trifle. Decorate with maraschino cherries & almonds. Let set for a couple of hours. ENJOY! If, there is any left store now in the fridge.

This is very rich, but my husband loves it. It is a lot of effort but worth it.

Here are some placemats using a very simple easy pattern that I made for my daughter-in-law on her table in Orangeville. Amazing how different this pattern looks using different materials.

Have a wonderful Christmas & all the best for 2021. It can only get better from this point forwards. Chins up!

Rita



Nominations

Hattie Van Dyk past President

Quilt Show 2021

Sarah Roberts & team

To All Our Quilt Show Enthusiasts:

(You may have read most of this already via an email sent out on Monday, December 7. But I have included a few more thoughts about the show.....)

After discussion between me, Judy Gray and Cheryl Lafferty (as co-convenors, and also Judy as Guild president), as well as with Treasurer Joan Cohrs, we have made the difficult but we think correct decision to postpone our Quilt Show from June of 2021 to June of 2022. Perhaps the pandemic will be on the down slope as the new year goes on, but until the majority of citizens are immunized against the virus, chances are that our show, which is our major fundraiser for the Guild, will be sparsely attended in comparison to previous shows.

Regarding "postponement" as opposed to outright cancellation, our Treasurer Joan Cohrs feels that financially, the Guild will be OK for one year, as we do have some money in reserve, but looking out further than that, it could be difficult to wait three years to what would have been our next scheduled show (2024). **We still plan to do our raffle quilt for Comfort Quilts in June of 2021**, as we already have the license in place, and it could be difficult to extend the license into the following year. As that raffle funds Comfort Quilts, I will continue to encourage our members to sell those raffle quilt tickets, so we can continue to fulfill our charitable endeavor through the Guild. If you don't have your tickets yet, please contact Donna Brawley to arrange pick-up or mail delivery. They make great stocking stuffers!!

The dates of June 3 (set up) 4 and 5, 2022 have been booked already at the Community Centre. To all the dedicated quilters and committee members out there--thank you for all the effort put into a show for 2021. And just think--some of you are well on the way to or already finished your entries well ahead of our 2022 show! And those of you doing the "A Moment in Time" challenge--we will still use those pieces for decor in our Tea Room in 2022. You have a few extra months to make them even more fabulous!! Remember: The Show must go on--and it will be no time before I am asking/harassing/begging/crying for help with our next show!

I don't know about you, but I am really missing our Guild meetings and members. And to help us all get over that feeling, our Executive have brought us into the Zoom meeting world! We can, safely from our own homes, see and interact with other members of the guild, see show-and-share items (which I will be keeping tabs on to remind you to enter them in the Quilt Show 😊), and we can even have guest speakers!! Next best thing to being there! If you FaceTime or Skype with kids or grandkids, Zoom is just as easy!

If you have any questions or concerns, please address them to Sarah, so they can be discussed also with Judy and Cheryl.

Keep quilting!

Sarah Roberts, Quilt Show Co-Convenor

Program

Tina May

Workshop Convenor

Marie Newman

Seasons Greetings to all from your Workshop Committee.

Workshops are being firmed up for Next fall. The new list of workshops will be in next January's news letter.

With Christmas soon approaching my sewing machine has been humming. Two 2020 Hugging Quilts have been made for my two daughters and families. I feel odd but my son has too many quilts and fussy blankets so no quilt for him this time.

Now I'm on to doll clothes for three grand daughters.

Also, a comfort quilt has been completed for a friend who is ill. This quilt is from the book Easy

Peasy, 3 - Yard Quilts by Donna Robertson of Fabric Cafe. Please look her up on YouTube, she has been allowing you to print a few of her patterns. I love the book that I picked up in Campbellford as your Number One Sewing Centre.

I hope to see you all in the New Year. Merry Christmas

Marie Newman



CQA Liaison

Stella Dorsman

Comfort Quilt Convenors

Nancy Wallace, Janice Hewitt, Judy Elliott & Jude Burns

Christmas Greetings from your Comfort Quilts Committee!

I hope you are all close to being ready for Christmas. There's nothing like waiting till the last minute and going out shopping for gifts! NOT! I can say that I am 99.9% finished, mind you I didn't have many people, and no kids, to buy for.

Comfort Quilts distributed 40 quilts to the Belleville Children's Aid Society in November. They were gratefully received with many thanks to the Trent Valley Quilters Guild. A large batting donation was donated by Irene Marre. A fabric donation was received by the friend of one of our Guild members, with this note. ***"I am very pleased about the fabric, as I truly believe in Comfort Quilts. It is nice to know that others care. Thanks for sharing."*** Comfort quilts received two finished quilts and two quilt tops from members in the month of November.

Thank you!

On behalf of Comfort Quilts, we wish you all the blessings of the Christmas Season. It's very different for us this year, but the Spirit of Christmas surrounds us, whether we are together or apart.

Here is an easy shortbread cookie recipe, with regular flour and also a gluten free option.

SHORTBREAD COOKIES

1 lb butter

1 cup icing sugar (1 ½ cups if using 1-1 gluten free baking flour – I buy it at Bulk Barn)

4 – 5 cups all-purpose flour or 1-1 baking flour

Soften butter and add icing sugar. Mix well. Add flour slowly until well blended. Roll out onto floured counter and cut into shapes. Bake at 350 degrees until lightly browned.

Membership

Donna Brawley & Donna Simpson

We'd like to take this opportunity to wish you and your families a Christmas and holiday season that is full of love and happiness.

Merry Christmas!!

Donna Brawley and Donna Simpson

Mom, can I sleep at Grandma's tonight?

I heard in the car, this morning...

When I managed to turn around, to see my child, it made me go back to the past, with just one sentence...

She was no longer within my reach.

I travelled far...

When did time go by and make us adults full of boring priorities?

We fight every day, for something we're not even sure we really want...

When in fact, grandma's house, is what everyone needs to be happy.

Grandma's house, is where the hands of the clock take a vacation with us and the minutes unhurriedly, go by.

Grandma's house is where a simple pasta and homemade bread seem to have different flavours, delicious...

Grandma's house is where an innocent afternoon, can last for an eternity of games and fantasies.

Grandma's house is where the cupboards hide old clothes and mysterious tools.

Grandma's house is where the closed boxes become chests of secret treasures, ready to be unveiled.

Grandma's house is where toys rarely come ready, they are invented on the spot.

Grandma's house, is where everything is mysteriously possible, magic happens and without worries.

Grandma's house is where we find the remains of our parents' childhood and the beginning of our lives.

Grandma's house, on the inside, is the address of our deepest affection, where everything is allowed.

That luxury no longer belongs to me - unfortunately - it will live with me, only in memories.

Even so, if I could place an order now... any order of all orders in the world, I would order the same thing...

"Can I sleep at Grandma's tonight?"

Sent in by **Donna Simpson**

There is NO UFO in December.

The next UFO dates are:

- Friday, January 8th.
- February 12th,
- March 12,
- April 9th,
- May 14th.

Contact me asap if you are interested in January 8th. Play Safe.

Cheers, Midge Trauzzi

This time of the year is our opportunity to look back on the year behind us and look forward to new opportunities in the year ahead of us. Yes, there have been a lot of negative things happen, but let's reflect on the positive things. It has been great to be able to see fellow members on our virtual meetings, receiving the Mystery BOM emails and the monthly newsletter and for those members are able to attend UFO's.

These cookies have been a family favourite since the early '80's. Perhaps the reason is I only make them at Christmas. If you get a chance to make them, I hope your family enjoys them just as much as mine does.

Double - Cherry Chocolate Cookies

- 1 ¼ cups butter or margarine, softened
- 1 ¼ cups sugar
- 2 eggs
- 1 tbsp vanilla extract
- 3 ½ cups all purpose flour
- ¼ c unsweetened cocoa
- ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 2 (6 oz) jars maraschino cherries, well drained and halved
- 1 (6 oz) package semisweet chocolate chips
- 1 (14 oz) can Eagle Brand Sweetened Condensed milk

1. Preheat oven to 350F in large bowl, beat butter and sugar until fluffy. Add eggs and vanilla, mix well.
2. In a large bowl, combine dry ingredients; stir into butter mixture (dough will be stiff). Shape into 1 inch balls. Place 1 inch apart on ungreased baking sheets.
3. Press cherry half into center of each cookie. Bake 8 to 10 minutes. Cool

4. In a heavy saucepan, over medium heat, melt chips with Eagle Brand Sweetened Condensed milk; cook until mixture thickens (about 3 minutes). Frost each cookie, covering cherry.
5. Store loosely covered at room temperature.

Makes 6 to 10 dozen (depending on size of the balls).

If you don't like cherries, prepare and shape dough as directed above, omitting cherries. Flatten. Bake and frost as directed. Garnish each cookie with pecan half.

On behalf of the Retreat Committee members, we wish you a very Merry Christmas and a very Happy, Healthy and safe New Year. Looking forward to what 2021 has in store for all of us!

Until we meet again,

Elaine Combdon
Sarah Roberts
Louise Oberwarth
Pat Brinklow

Website

Sue Davies

We have all learned to connect in new ways this year. I hope our Guild's website has helped you to connect and stay "together" while apart. I am always ready to receive Show and Share pictures.

Our guild is a wonderful community and we don't have to be in the same room at the same time to be made aware of this. Stay safe and have a very Merry Christmas. Here a few ideas for new ornaments for your tree:



www.trentvalleyquiltersguild.com

<https://www.facebook.com/trentvalleyquiltersguild/>

Library

Pat Leblanc

I am wishing everyone a healthy and wonderful Christmas. It will be a quiet one for us with no family coming. Thank goodness we have our sewing to keep us busy. However, do try something new. I did! I made an outdoor nativity set and used a jigsaw for the first time! I think it turned out well. Wishing you all JOY.

Pat Leblanc



Sunshine

Darlene Blanchet

I would like to take this opportunity to thank all of the members of the guild for their support over the last 2 months to me and my family after the tragic loss of my granddaughter Chloe. Your love and kindness will never be forgotten. And for the comfort quilt.....no one knows the true comfort in a quilt made with love, until you receive one made and given with love.

Merry Christmas to all and stay safe....and a Healthy and Happy New Year to you and your loved ones. Much loveKathy Herron

Social

Heather McKellar

Treasurer's Report

Joan Cohrs

Guild Show Challenge 2021

Janet Kivisto & Lee Farmes

Mini Retreat

Alison Cirinna & team

Placemat Makers

Jane Baier and Janet Kovisto

Jan and Jane are very pleased to tell you members that you all have come through once again to help the VOV of Trenton, the CCAC 'S of Brighton and of Stirling (through the Tweed office). We have collected 240! Well done everyone! Turns out we needed 200 so we already have a good start of 40 for next year!

AND..... the winner of the draw.....is **Lucie Robichaud!** Congratulation, Lucie!

Thank you so much, everyone for your generosity!

Merry Christmas 🎄🎄🎄 and All the Best in the New Year 🍷🍷🍷🍷

Jane and Janet

I have included a few pics of the wonderful talent in our guild!

Merry Christmas and All the Best of this weird holiday Season to you all!





Congratulations!

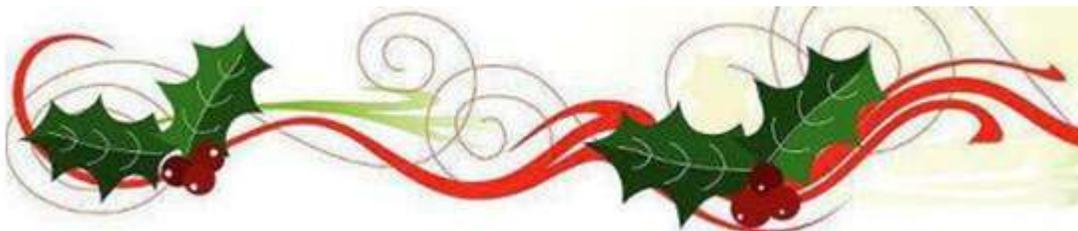


EXECUTIVE

President	Judy Gray
Vice President	Rita Downhill
Treasurer	Joan Cohrs
Secretary	Linda Harvey
Past President	Hattie Van Dyk

COMMITTEES

Quilt Show	Sarah Roberts
Program	Tina May
Workshops	Marie Newman
Membership	Donna Brawley & Donna Simpson
E-mail Co-ordinator	Renee Myltoft
Retreat	Pat Brinklow
Social	Heather McKellar
CQA Liaison	Stella Dorsman
Library	Pat Leblanc
Comfort Quilts	Nancy Wallace with Janice Hewitt, Jude Burns and Judy Elliott
Christmas Placemats	Jane Baier
U.F.O.	Midge Trauzzi
Website	Sue Davies
Newsletter	Yvette Chilcott
Sunshine	Darlene Blanchet



These businesses support our guild. Please let them know that you saw their business card here in your newsletter when you visit or call them. They are the back bone of our quilting; their knowledge and services are indispensable so it is vital that we support them during these difficult times. (editor's note; I know how easy it is to buy on-line these days, but our local businesses NEED your support.)

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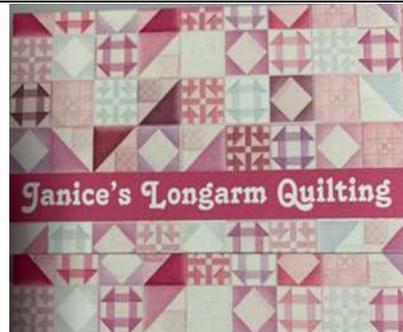


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Best Ever Brickle

From Tampa Bay Times and shared by **Jane Green**

The Soda crackers might seem strange but they are what makes it so good.

Ingredients:

- 40 saltine crackers (salted)
- 1 cup butter
- 1 cup brown sugar
- 1 (12 oz) package chocolate chips
- Chopped nuts or broken candy canes

Preheat oven to 400 degrees

Cover baking sheet with foil. Make sure there is a lip around the pan so the liquid stays in. Place crackers in a single layer on foil.

Melt butter and brown sugar in a saucepan over medium heat. Bring to full boil and cook 3 minutes, stirring constantly. Remove and pour over crackers. Bake 5 minutes.

Sprinkle chocolate chips on top. Leave until melted, about 1 minute.

Spread the chocolate with a spatula then sprinkle nuts or candy canes.

Refrigerate at least 4 hours. Break into pieces. Store in airtight container in fridge or eat all at once and make another batch to share.

Here's an interesting concept: supporting local businesses during this pandemic: [Not Amazon - Toronto \(pory.app\)](https://www.pory.app)

I'd love to see our area come up with something similar!

From Linda Broere

Simple Asian soup with poached egg.
Look at this...  (click on the link)

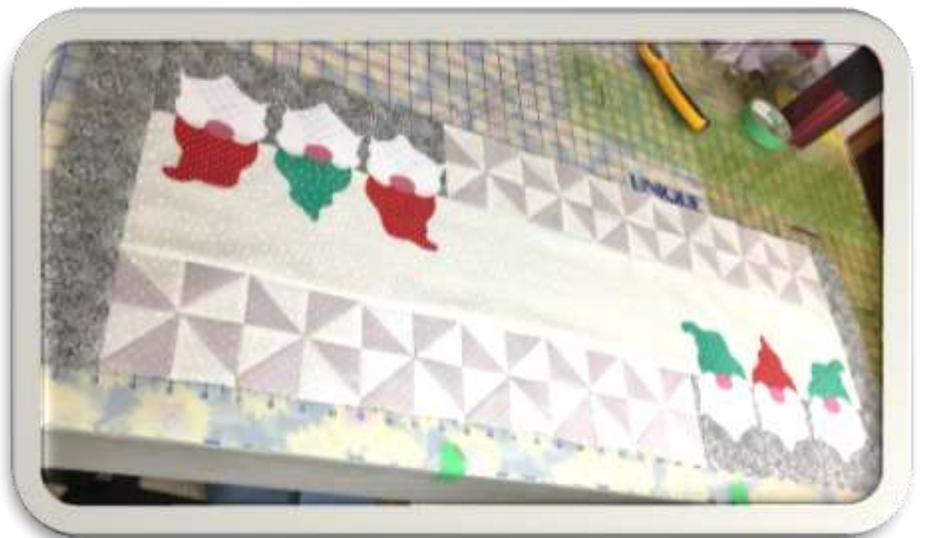
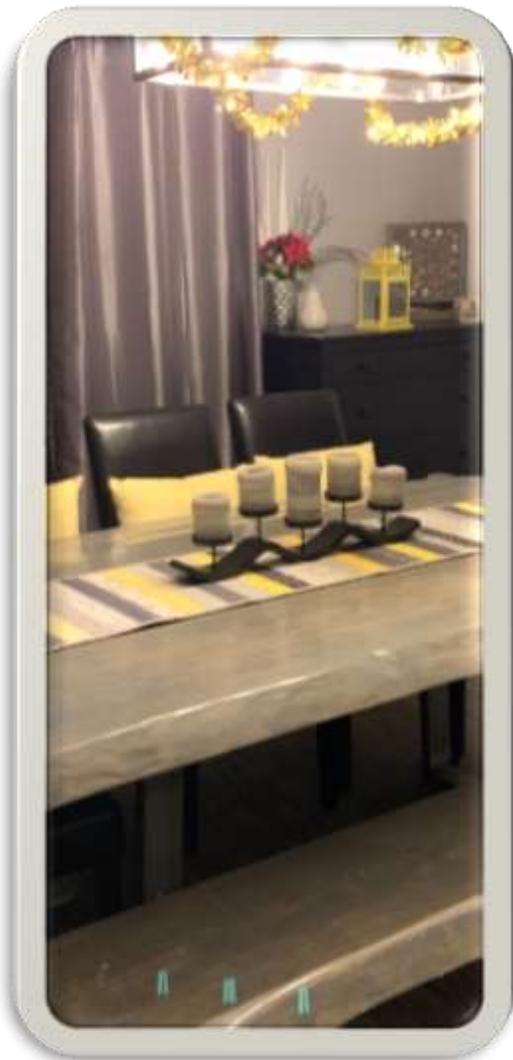
<https://pin.it/5PArEOX>



Yvette stumbled across this article and thought you might enjoy reading it. It's about basting a King-sized quilt. [How to Sandwich a King Size Quilt | National Quilters Circle](https://www.nationalquilterscircle.com/article/how-to-sandwich-a-king-size-quilt)

https://www.nationalquilterscircle.com/article/how-to-sandwich-a-king-size-quilt/?utm_source=newsletter&utm_campaign=a6198&vsoid=a6198

Marilyn Edmonds wrote: Requests from family for runners. Our daughter changed her colours to grey and yellow in living room and kitchen nook. Our daughter in law in Vancouver requested a 5 ft runner with gnomes. So, they are both done and received. It was a pleasure to be working on things other than masks for a while.



Bacardi Rum Cake

Shared by Cheryl Lafferty

CAKE

250 ml chopped pecans or walnuts
1 x 515 g package yellow cake mix
1 x 102 g package vanilla instant pudding mix
4 eggs
125 ml Bacardi Gold Rum
125 ml vegetable oil
125 ml cold water

GLAZE

114 g butter ^{1/2 c}
250 ml sugar
60 ml water
125 ml Bacardi
Gold Rum

CAKE

Preheat oven to 160°C (325°F). Grease and flour 4L bundt pan or 3L tube pan. Sprinkle nuts over bottom of pan. In a large mixing bowl combine cake mix, pudding mix, eggs, Bacardi Gold Rum, oil and water. Using an electric mixer, beat at low speed until moistened. Beat at high speed for 2 minutes. Pour batter over nuts. Bake for 1 hour or until a skewer inserted in the cake comes out clean. Cool 15 minutes, then turn onto a serving plate.

GLAZE

Melt butter in saucepan. Stir in sugar, water and Bacardi Gold Rum. Boil for 5 minutes, stirring constantly. Remove from heat. Prick top of cake with fork. Spoon and brush glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up.



Cheryl Lafferty's Cute Gnomes

Sandra Harrison shared this great recipe:

REINDEER CRACK

3 c salted pretzels
 2 c bugles
 2 c Fritos
 1 c Chex cereal
 1 c roasted peanuts
 1 1/2 c M & M s (red & green ones nice for Christmas)
 1 pkg white chocolate or melting chocolate

1. In a large bowl mix together pretzels, bugles, Fritos, Chex, peanuts & M & M s.
2. Melt the white chocolate either in a microwave or in a double boiler until smooth.
3. Drizzle over the ingredients in bowl & toss to coat.
4. Once coated, place on a cookie sheet & cool.
5. Once cooled, break into pieces.
6. Store in an air-tight container. No refrigeration needed.

Donna Simpson shared this recipe:

Shredded Wheat Bread

- 4 shredded wheat biscuits
- 4 cups boiling water
- 1/2 cup molasses
- 1/2 cup brown sugar
- 1/2 cup shortening

Mix the above ingredients together then cool to lukewarm.

Dissolve 2 pks yeast in 1/2 cup warm water with 1 tsp sugar, then add to the cooled mixture.

Add 10 cups of flour, 2 tbsps. salt (I cut salt down to 1 tsp). Dough should be dry, or it might take more flour. Knead on a buttered counter.

Allow to rise once before putting into 3 loaf pans. Let rise until double.

Bake at 350F oven until golden brown, and sounds hollow when tapped. (I rise it in the oven with the light on)



From Jane Green:

The quilt is called Big Star Pop. I bought the kit from Connecting Threads a year ago and finally tackled it. It was surprisingly much easier than expected and I love the result. It truly is a big star.

From your editor; Yvette. Thank you to everyone of you who continues to contribute to our newsletters! This one is the biggest yet!

Please take the time to read it, the stories and recipes will put a smile on your face, (and perhaps a pound on your hips)

I hope you all have a wonderful holiday season, Merry Christmas, and Happy New Year.

Stay safe, sane and sew on!

For whatever you choose to celebrate...

C[★]o[♀]e[♁]x[♁]i[♁]o[♁]t

*Blessings to one and ALL this
Holiday Season!*

