

HOURS: MONDAY-FRIDAY 9-5; SATURDAY 9-3; CLOSED SUNDAY

## **Good Morning!**

What a beautiful snow has fallen last night, which I will greatly enjoy. It's still dark outside, but what I can see looks like around 8-10 inches. A beautiful white cover not an artist could paint.

Childhood memories - Dad would always hitch up to the horse-drawn sleigh and over the fields we'd go to school and also to church on Sundays. Mom heated the flagstone in the oven to keep our feet warm, then we had two, what we called buffalo robes. They were always stored in a trunk in the attic especially for days like these. These robes were wrapped around us and off we'd go, in hopes we didn't dump when hitting a snow drift. We all knew which way to lean when the sleigh started to tilt sideways. Then next days we'd always stay on the same path and the rides to school were somewhat smoother. Once we were across the fields we had another mile or more on the road to a one-room school. We always had warm clothes and boots to wear and food in our lunch bucket. My Dad was a dairy farmer and milked anywhere from 22 to 35 cows. When



**SINCE 1981** 

I was 9 years old I was the milk carrier. All our milk was put in buckets and carried to the milk house to strain and cool. On some of these snow days the lane was hard to open, so Dad hitched Browny to the bobsleigh and milk cans were set on the back of the sleigh, maybe 4 or 5 at a time. I stood on the back to keep the cans from falling. We'd go 1/2 a mile across the hay field to the main road to meet the milk truck. I don't remember how many trips we'd have to do every other day. Once Browny was going, Dad knew he'd better not stop, as it was uphill and rough riding. If I didn't jump quickly enough, he'd go without me. One year we did this for close to two weeks when the 10 foot snowdrift was across the lane.

We lost no time in digging a snow house under the drift right close to our house. Us children were digging for 2 days and could stand up on the inside. The snow drift was so hard, we walked across top and did not break through.

In our minds, we had no idea of Mom & Dad having any stress. We were just enjoying this wonderful snow. But this certain blizzard it was so cold. I do remember hearing Dad trying to figure out how he was ever going to open the lane. If I remember right, he worked 2 days using a D6 Crawler on our 1/2 mile lane. Is this what we call the good old days?

Tomorrow, if schools are open, Harvey and I plan to take lunch to school where some of our grandchildren go as a surprise for them. There are 27 pupils, counting the teachers. LeAnna will also help. We will have haystacks, drinks & fruit parfaits. The Haystack will be crushed corn chips, fried hamburger, mashed potatoes, cheese sauce, lettuce, tomatoes, shredded cheese, and ranch dressing on top. Dessert will be fruit parfait. I'll add the recipe on back. Then we'll stay a little after classes start, maybe they'll sing a few songs for us yet.

Harvey was enjoying cleaning up and burning brush piles from two years ago, cleaning off long overdue fence rows and overgrown pasture land, and making pastures suitable for grazing again. He fully enjoys this kind of work. Now the rest will have to wait until the snow melts.



Our 40th Anniversary Sale is coming up thanks to our many true and faithful customers. Without that, we would not continue doing what we are doing. There will be sale tables, giveaways, free donuts and coffee. We will not do a lunch this year. Seven other stores will also welcome you



on these days. Some have anniversary days, sale days and whatever they decide to do. Come and enjoy the day. You are all welcome. The robins are back so spring is just around the corner.

Love, Rachel & Girls





# **BLOCK-A-MONTHS**





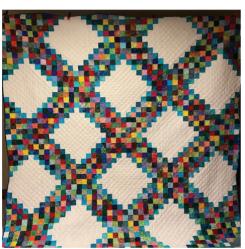
12 month program beginning March 2021

## **Classes by Laura**

SCRAPPY Irish Chain

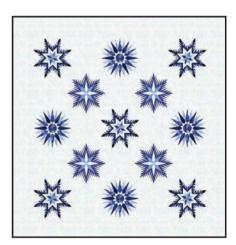
This beginner friendly project is great for a first project or for the advanced quilter to use up their scrap stash. Join us for a fun day of sewing a beautiful quilt top.

Friday, April 9th



## WINTER TRADITIONS

This stunning paper pieced quilt uses three different blocks. One block will be taught at each session. Come for one session or all three.



Fridays, Apr.16, 30, May 14 10:00am - 4pm \$30.00 per session

## MACHINE QUILT ON YOUR Domestic Machine

Learn to quilt using your own machine. We will learn and practice simple quilting so you will comfortable quilting your own projects.





Tuesday, April 20th 10:00am - 4:00pm \$60.00 - includes all materials

10:00am - 4:00pm \$30.00

MAY WE SEEK THE TRUTH AND SPEAK IT QUIETLY. MAY WE LISTEN FOR TRUTH IN THE WORDS OF OTHERS WITH OPEN MINDS AND HEARTS. AND MAY WE ALWAYS REMEMBER THE PEACE THAT MAY BE FOUND IN SILENCE.

BUNDLE UP Primo plaid flannel



beginning March 2021

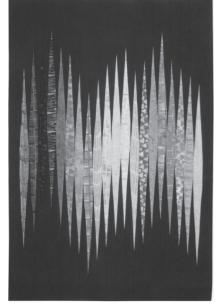
THE ROAD HOME Wilmington Batiks



8 month program beginning April 2021

## **Classes by Joanne**

## **SOUND WAVES**



Create long, lovely, sharp points that dance up and down across your quilt without using templates or paper piecing. In this class, you will learn Tammy Silver's fun and easy guided improv technique that is great for stitchers of all levels.

Thursday, April 8th 10:00am - 4pm Cost: \$30 plus pattern

## SIT AND SEW - BYOP (BRING YOUR OWN PROJECT)

Bring a project (or two) of your own choosing and get some serious work done on it. There is always lots of sewing, laughter, and fellowship, so come join the fun!

## **PINWHEEL GARDEN IN THE SUMMER BREEZE**



Let a variety of 5" squares take center stage in this easy-to-construct quilt. In this class, you will learn how to make two blocks at once, and how to get perfect pinwheel center points! Whether you choose to go scrappy by using charm packs or "controlled" by using yardage of coordinating fabrics, a single background fabric will offset and show off your focus fabrics. The pattern includes three size options.

Wednesday, May 19th 10:00am - 4pm Cost: \$30 plus pattern

Monday, April 26th, or Wednesday, May 12th, or Monday, June 7th 10:00am - 4pm Cost:\$30

# **Classes by Suzie**



## **PROVINCIAL LAVENDER CLASS**

You will leave this class with green thumbs, after creating this creative variation of lavender made out of wool. This lavender is mistaken for REAL lavender more times than not. People find themselves touching it, in order to believe that it REALLY is made out of wool.

During this workshop you will learn how to prepare (cut) your wool along with the twisting and twirling required to create the flower blooms and leaves that fill this adorable clay pot. Susie will share lots of tips and tricks to make the twisting and twirling easier, along with showing you other items that can be created, using the techniques that you learn in class.

\*Students will need to bring a pair of smaller scissors with them. The blade length needs to be around 2 inches in length.

## Saturday, April 24th - 9:30am - 2:00pm Cost of complete kit: \$48\* Class/Instruction fee: \$15

\*You may order additional kits when signing up for the class, or you may order a kit if you are not able to join us for the class.

# Country Fabrics

6142 Ganges 5 Points Road Shiloh, OH 44878 Prsrt. Std. U.S. Postage PAID Wooster, OH 44691 Permit No. 220

# Favorite Granola

Step 2

<sup>1</sup>/<sub>4</sub> cup brown sugar

<sup>1</sup>/<sub>4</sub> cup white sugar

1 cup butter

1/2 cup honey

1 tsp vanilla

### Ingredients

### Step 1

10 cups quick oats 3 cups rice krispies 4 cups coconut 1½ cups slivered or sliced almonds (pecans are delicious too) 1 cup Bisquick

1 tsp salt

### Directions

- 1. In a large mixing bowl, mix together ingredients listed under Step 1
- 2. In a microwave-safe bowl, mix together the ingredients listed under Step 2, except for the vanilla. After working the butter and sugars together, add the vanilla. Microwave for 2 minutes.
- Pour the melted butter mixture over the quick oats mixture; stir well. Spread onto two 12x17 cookie sheets. Bake at 275° for 1 hour, stirring every 10-15 minutes. Remove from oven, stir again, and let set until cooled completely. Store granola in an air tight container.

# Fruit Parfait

1 tub cool whip

Fruit for topping

Granola

### Ingredients

- 1 box white chocolate flavored instant pudding mix
- 1 cup milk
- 2 small containers of plain or flavored yogurt

### Directions

### In a mixing bowl, mix together:

- 1 box white chocolate flavored instant pudding mix
- 1 cup milk

### Add to instant pudding mixture:

- 2 small containers of plain or flavored yogurt
- 1 tub of cool whip

### In a 9x13 pan, layer the following:

- Granola (bottom layer)
- Pudding mixture (middle layer)
- Fruit (top layer)

Note: I used strawberry flavored yogurt and strawberries and blueberries for the fruit topping