



**Everyone can be
'STAR OF THE DAY'!
with this new Kit!**

**Be sure to scroll down for another entertaining
segment of**

"Ask The Queen"

**& be sure to copy down my 'Easiest & Best
Homemade Alfredo Sauce' recipe.**

Diane/Queen of Stained Glass Quilts & Jester (isn't he just the cutest?)

STAR OF THE DAY



The pic doesn't do it justice!!

DBD37 'STAR OF THE DAY' crown kit- \$10

Easy to make & soooo cute!

***Crown is traced onto 'Crown Magic' foundation**

....just cut out!

***Stars are printed onto fusible, ready to fuse onto the**

back of your favorite fabric!

***Fuse stars to the crown & add your own**

embellishments of glitter, jewels,

We now have a limited number of other kits on our site!

**Just trace, cut & fuse for a stained glass look that is so easy to make you will
become absolutely addicted!**

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Look up the pattern you like & if it also has a kit it

will be shown right below it.

'ASK THE QUEEN'....

Dear Queen,

Do you think a person's talents are inherited from their mother or can you teach yourself to quilt and sew? signed: a person of interest

Queen answers... "MOM!!!!!" (Yes, my mom Norma really wrote this! Maybe we should rename this segment 'ASK NORMA'.)

TO ASK THE QUEEN ANYTHING...just click [here](#)'.

I know quilters sometimes have an aversion to cooking but it can be easy & fun!! Cooking is my hobby so I just had to share one of my very bestest favorite recipes...Awesome Easy Alfredo Sauce. You will never have to buy the expensive sauce in a jar again!

By the way, I got a fun email from a gal who made my last newsletters recipe for Crockpot Potato Soup and she remarked how easy to make it was and that it was delicious. She served it to her quilting friends! In case you missed it, go to my website and look it up on my February newsletter. Bon Apetit. Oh that sounds too stuffy. Chow down!

AWESOME EASY ALFREDO SAUCE

1/2 cup butter (use the real stuff only)

1 package (8 oz.) cream cheese (room temperature)

1 cup half & half or whole milk or 2% milk

1/3 cup Parmesan cheese

1 Tablespoon garlic powder (optional)

pepper, to taste

In a medium saucepan, melt butter.

Cut the cream cheese into about 8 pieces and add to the butter.

Once they are melted together add the cup of half & half or milk,

parmesan cheese, garlic powder and pepper.

Stir it all until it is well mixed.

Take the pan off the heat and set it aside for a few minutes to thicken.

Serve over any pasta you choose. Yummy Yum Yum

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