

New patterns: 'SANTA' & 'PINWHEELS'



Diane/Queen of Stained Glass Quilts & Jester

Whew, I am tired! I have been designing like crazy for you. Even gave up combing my hair and going to the bathroom to get it all done. Ain't perty around here but it was all worth it. **GIGGLE**

We had a great time at the Wisconsin Sewing Expo where I unveiled the new patterns. You all loved them! I even took the stage all three days for 45 minutes each time to share my fusible tips and to share my life...hey, it keeps me off Dr. Phil! Got a new feature in this newsletter with a new easy recipe of course.

SANTA 56"

round \$12



Santa Claus is coming to town! Or at least under your tree. :)

Just trace cut and fuse colorful fabrics onto black fabric wedges.

No bias leading needed!

[PINWHEELS](#) patterns 12"

round \$7 each

Click the PINWHEELS above to be taken to them on the website.

Really fun & easy to make. Fabrics are fused onto Peltex70 stabilizer & wooden pieces complete each pinwheel. They actually spin & look beautiful from the back too. We offer a kit that includes two 12"x12" pieces of Peltex70 stabilizer and the wooden pieces to complete one pinwheel for \$7. Pattern sold separately.

[Order your PINWHEELS here!](#) [Order your KIT here!!](#)



RUBY BEHOLDER ALERT!! Quite a few of you wanted the Ruby Beholder value finder at the Wisconsin Sewing Expo and we had run out. We have them in again. Yippee! One of the best tools to have in your studio. It is a piece of red plastic and when you look through it it eliminates color and only shows values of light, medium and dark. Every quilt you make should have correct values and this tool makes it easy to know for sure that your quilt will sing! [ORDER YOUR RUBY BEHOLDER HERE](#)

Oops, some of you purchased my Man Cave patterns before August 1st. I have made a note to myself to not design when I have a serious head injury! True! Two pieces are missing. Please check your pattern for pieces L-cream & K-cream. If you need them please click here [Man Cave correction](#) and I will email them to you. I am so sorry. I am work very hard to be accurate with my patterns and this is a rare occasion where a pattern is not correct.

I DIDN'T KNOW THAT!

I went to school to be a news reporter.

I was one of the first if not the first female voice on KSTP radio in the Twin Cities in the late 70's. (you all thought I was younger didn't you...it's all the cheese I eat! ha ha)

Anyhoo, I really miss knowing stuff and am always needing to dig into why things are as they are and am still a news junkie.

I decided to go into radio because, in order to stay on TV, I would need to be nipped, tucked or sucked and I am just not into that. ha ha

So, here is a tip....

Don't know why we hang onto thread and don't use it. It is interesting how many of us inherit the old thread from Grandma or mom. Sometimes thread even gets too old in as little as ten years. It may not be stable enough to use.

To check if it is, take about a foot of thread and tug on it hard. If it breaks it is rotted and needs to be either thrown away, if it is rotted but we have warm fuzzy feelings towards it, put it in an old mason canning jar or cute vase and enjoy looking at it. :)

THIS QUEEN CAN COOK

Some of you have been telling me that you are making my recipes and they are awesome. Well, duh, of course they are!

I wanted to share some crockpot hints to make some special things.

I just made Paula Deen's "Peach Butter" and it is soooo yummy!

The recipe said to stand at the stove and continually stir for about an hour and a half....I don't think so!

Whenever I see a recipe like that I put it into the crockpot on high for about 4 to 5 hours and cook it that way. I just stir it once every hour or so. I make jams like that and don't have to use pectin.

We make salsa to can that way too.

So, I wanted to share my Crockpot
Applesauce recipe.

It's apple time anyway and if you have
too many or just love sauce..well...
why buy applesauce when you can
make it fresh?

CROCKPOT APPLESAUCE

3# apples, peeled, cored and sliced
1/2 cup brown sugar
1-1/2 T. lemon juice
1 t. cinnamon or to taste (put in right before it is finished or it gets bitter)
Slow cook on high for 3 to 4 hours. Mash.

NEED TO CONTACT ME?

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