

Embroidery Club Projects 2015

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January –
Mug Rug
Technique –
In the Hoop and
Applique



February –
Covered Buttons
Technique –
Covered Buttons



Front



Back



March –
Oil Cloth Zippy
Technique –
In the Hoop
Zippers and
ribbon, working
with oil cloth



April –
Badge Holder
Technique –
Working with oil
cloth and ribbon

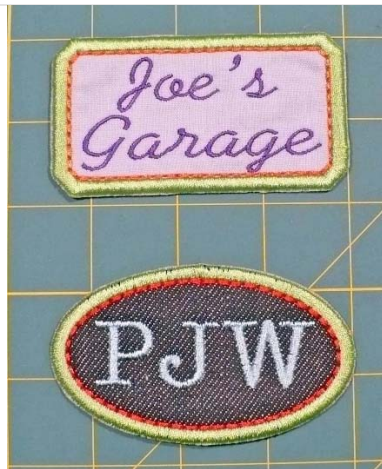


May –
Ribbon Flower
Border



Fringe Flower
Border

Technique –
Ribbon and fringe

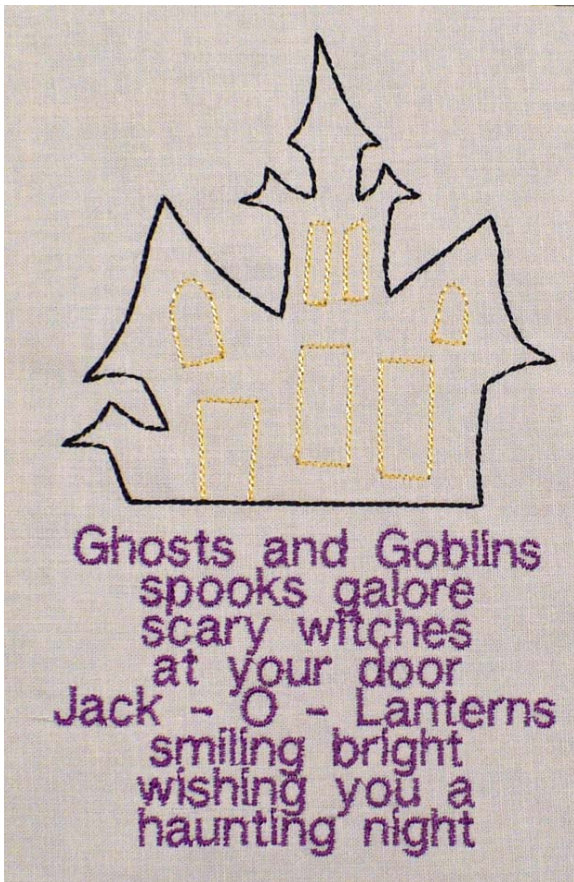


June –
Tags and Patches
Technique –
Patches





July –
Key Fob
Technique –
Embroidery on
Ribbon, In the
Hoop



Jack O' Lantern Stew

- 1 9 to 12 inch-pumpkin
- 1 large onion, chopped
- 1 green-pepper, cored, seeded, and-diced
- 1 red pepper, cored, seeded, and-diced
- 4 carrots, thinly-sliced into rounds
- 3 celery sticks, thinly-sliced
- 2 cloves-garlic, crushed
- 1 pound lean-ground-beef
- 1 pound-ground-chicken-or turkey
- 2 cups-cooked-rice
- 1 large can-diced tomatoes
- 1 large can tomato soup

Directions

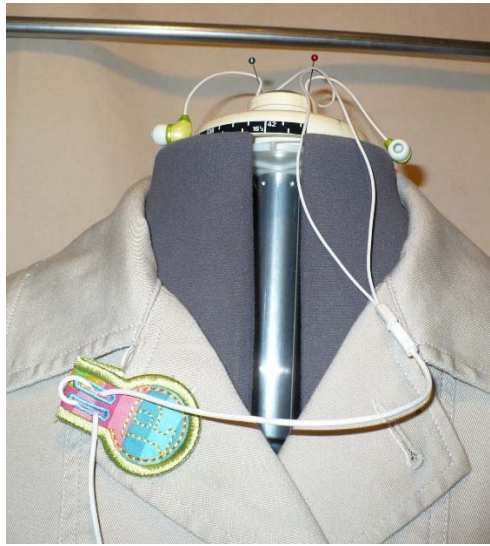
Preheat the oven to 350 degrees F.

Cut the top-off the-pumpkin and scoop out the insides. Rinse-well. Carve a spooky face onto the pumpkin, without going all the-way through the flesh. Rinse-well, oil-outside of pumpkin. Bake the pumpkin-shell for 30-minutes.

While shell-is-baking: saute the onion, peppers, carrots, celery, & garlic-until they begin to soften, about 8-minutes. Remove from pan and set aside. Brown-ground beef and chicken. Add the veggies and-cooked-rice and-cook over low heat, stirring often, for 10 to 15 minutes to-let the flavors-meld.

Remove pumpkin from-oven and let stand 15 minutes. Stir the tomatoes and soup-into the meat mixture. Place meat mixture into-pumpkin. Put back in-oven for 20-minutes. Serve on a platter with-cheesy biscuits.

September –
Small Lettering
Halloween Poem
Technique –
Small lettering



October –
Bud Buddies
Technique –
In the Hoop,
working with
magnets



November –
European Coin
Purse
Technique –
In the Hoop,
working with
stiffeners





December -
Cord Keepers
Technique -
In the Hoop,
working with oil
cloth

