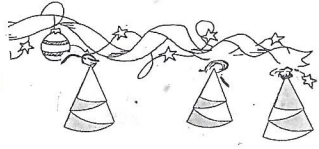


# 'Tree' Cocktail Napkins & Ornaments/Gift Tags



For two cocktail napkins:

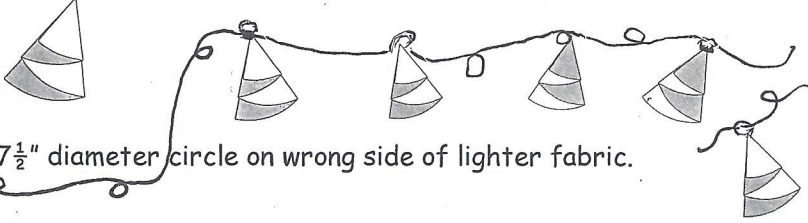
Cut: 1 - 10" square from two different fabrics. Draw 9 1/2" diameter circle (see tip) on wrong side of lighter fabric. Layer 10" squares right sides together, stitch on drawn line. Cut circle in half across the middle.

Stitch the straight edge of half circles leaving an opening to turn the half circles right side out.

Turn half circles right side out, press, and close opening.

Fold half circle, at 1/3 as shown below.

Continue folding and press into 'Tree' shape.



For two ornaments/gift tags:

Cut: 1 - 8" square from two different fabrics. Draw 7 1/2" diameter circle on wrong side of lighter fabric.

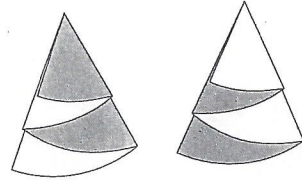
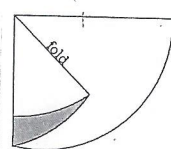
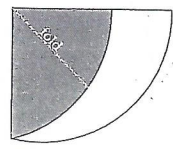
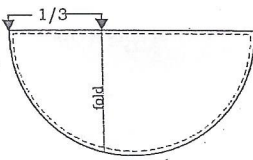
Refer to above directions to complete.

### Tips:

To draw desired diameter of circle use a paper plate, or the 'Quick Trim Ruler' by Creative Grids® following the directions. It makes circles from 2" - 22". A handy 3 1/2" x 12" ruler.

To close the opening on the straight edge after turning half circle right side out use a narrow strip of fusible web the length of the opening.

To make dinner size napkins draw 18" - 20" diameter circle. Assemble as above.



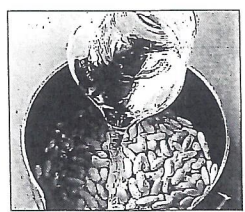
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## Minestrone Soup

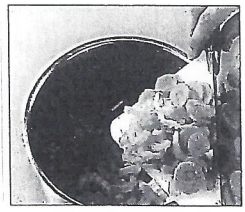
*An everyday soup in Italy, many cooks vary the ingredients, according to what's on hand. Add meat; rice or potatoes can take the place of the pasta or beans. Adding a splash or dry white wine before serving gives the soup a real lift. Add a salad and a crusty loaf of bread for the perfect meal this Fall.*

### Serves 4-6

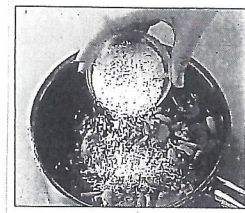
- 1/2 c. dried cannellini beans
- 2 carrots, finely chopped
- 3 c. chicken or vegetable stock
- 1/4 c. chopped fresh flat-leaf parsley
- 2 T virgin olive oil
- 1 onion, finely chopped
- Salt & fresh ground pepper
- 2 celery stalks, finely chopped
- 14 oz. can crushed tomatoes
- 1 c. short-cut pasta
- 1/3 c. fresh grated parmesan cheese



**1** Put the cannellini beans in a large bowl, cover with cold water, and soak for at least 6 hours or overnight. Drain the beans, place in a pan, and cover with cold water. Bring to a boil, partially cover, and simmer for 1 hour or until just tender. Drain.



**2** Heat the oil in a large pan, add the celery, carrots, and onion, and cook gently for about 5 minutes. Add the beans, tomatoes with their juice, stock, and salt and pepper to taste. Stir well and bring to a boil. Cover and simmer for 20 minutes.



**3** Add the pasta and simmer for another 10-15 minutes until al dente (tender but firm to the bite). Stir in the parsley and half the Parmesan. Taste for seasoning. Pour into a warmed tureen and sprinkle with the remaining Parmesan. Serve hot.