



Gossip Tidbits

"Compassion" and "Caring" are shared sentiments as we move forward through these autumn months. One way **Eve Leder** has shown she cares is with her "Crafting for a Cause" **FREE Penguin Softie Pattern** at eveleder.com.



It requires very basic crafting skills because she "thought people might

like to make a project with kids for kids."

Here's another kid-focused **FREE** pattern, and this one has the power to turn everyday kids into super heroes!

Jessica Anderson of **Cutesy Crafts** has the template and instructions for the **Girl Felt Superhero Masks** posted on her website at cutesycrafts.com



along with boy masks too. They are perfect birthday party favors or for Halloween.

Want one more

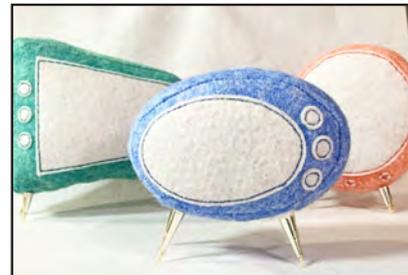
FREE pattern for Halloween? **Annette Huval** of **Oliver Rabbit** has a spookey treat for you to stitch. Make this ghoulish trio (pictured right) as individual ornaments or suspend them together to hang on a door. It's a great beginner project. Go to Annette's website at oliverrabbit.com to get the pattern.



FEATURE WOOLFELT PRESENTATION



Vintage vibes are still reverberating after our introduction this past spring of the **Throwbacks & Beginnings** WoolFelt® Collection of new and "comeback" colors. **Tammy Silvers** was inspired to create fun, little **Retro TV Pincushions** from several of



the WoolFelt® colors on her new **Crafter's Edge Crossover II Fabric & Paper Cutting System**. The machine made it easy for

her to combine a number of dies into this one easy project - all in one afternoon! Go to www.tamarinis.com for more information.

in case you missed it, the colors included in the 2017 WoolFelt® Collection are **Hint of Mint**, **Native Maize**, **Columbia Blue**, **Ocean Kelp**, **Mystical Mandarin**, and **Opal**. As always, you can call us at **800-333-3469 ext. 642, 643 or 645** to order. If you are looking for more information go to **our** website at www.woolfelt.com.

woolfelt.com. We look forward to hearing from you!

Boo!

A Free Pattern
Just for You

Happy Halloween!

Apple Chips

Ingredients:

- 2 apples, thinly sliced
- 2 tsp. sugar
- 1/2 tsp. cinnamon

Directions:

Preheat oven to 200°F.

Place apple slices into a bowl and sprinkle with sugar and cinnamon. Toss to combine.

Place a cooling rack onto a baking sheet. Lay apples slices onto the baking sheet so that no apples overlap. Cook for 2-3 hours, flipping apples halfway through.

Bake until dried out but still pliable. Serve.

RECIPE FROM: www.delish.com

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