



SNEAK PEEK ALERT!

We are super excited to share these new project previews with you, and thrilled that most will make their debut in our booth at the upcoming Fall Quilt Market (see page 2).

See those festive ornament mugs above? They are made from the new **Merry Mugs Kit** from **Rachel's of Greenfield**. Each mug is open at the top and can be filled with gift cards or other small treasures. Order kits at rachelsofgreenfield.com.



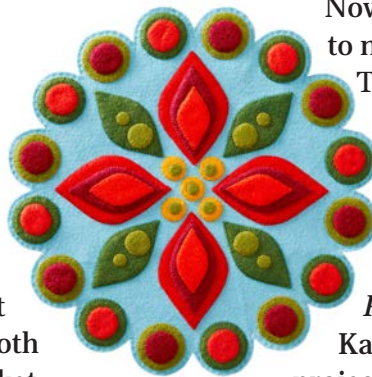
How about **stockings that lights up?** **Crawford Designs**

will give you that sparkle with this updated version of one their most popular patterns. Also new this year from Crawford

Designs are innovative **Zip Apart Table Runners**. Both projects are on display in our booth and sold at Quilt Festival from Crawford Designs as kits - crawforddesignspatterns.com.



Gossip Tidbits



Now point your attention to new poinsettia patterns. This first gorgeous **table topper** was created by **Kathleen Berlew** for the December 2018 issue of *American Patchwork & Quilting*.

Kathleen has more projects (many free) on her blog at flossandfleece.blogspot.com.

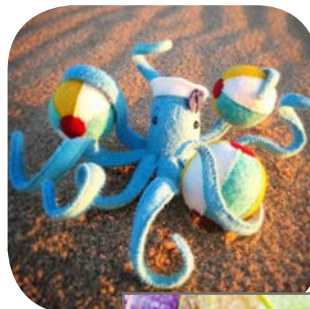
Next is this pretty new **18" wreath** from **Woolhearts**.

This beautiful classic poinsettia is available in both red and white. Order at www.woolhearts.com.



Closing out our sneak peek article is this cute little

octopus guy, newly created by **Threadfollower**. Kit will be available soon for purchase at threadfollower.com.



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Ingredients

- 2 Tbls. brown sugar
- 2 Tbls maple syrup
- 1 1/2 tsp. pumpkin spice mix
- 1 Tbls butter or margarine
- 1/2 cup chopped pecans, optional
- 5 cups popped popcorn

Steps

1. In a large saucepan or pot, heat brown sugar, maple syrup and pumpkin pie spice mix over medium heat.
2. Cook, stirring, 3 minutes or until sugar is dissolved and mixture is bubbling.
3. Stir in butter until melted and well blended.
4. Add pecans, if desired, and popcorn and stir until well coated.
5. Allow mixture to cool before serving. Serve immediately or store in an airtight container

Recipe from *The Popcorn Board*
(www.popcorn.org)

Maple Pumpkin Spice Popcorn

