



Newsletter February 2004

Black Forest Quilting

Personalized Machine Quilting

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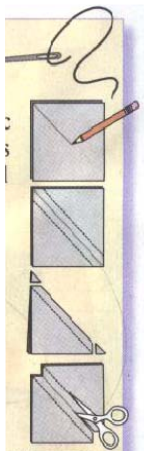
www.blackforestquilting.com

Getting 2004 Off To A Good Start

To get the new year off to a good start, we are offering our customers an incentive when they refer new customers to us. If you refer a new customer to us, and we complete a quilt for them, just let us know the next time you bring in a quilt for us to finish. We will give you a 10% discount on that quilt! This offer ends on June 1, 2004.

Quilting Tip

Trimming all the points where seams come together will help give your quilt a smooth and even finish. This is especially true if several seams are coming together in one point. If our quilting machine has to struggle over bumps in your top, the stitching will appear uneven. If you are making half-square triangles, try the following: to trim the seam allowance tabs, fold the stitched squares along the marked line. At the end of the stitching on both sides clip the points perpendicular to the raw edges. Then cut apart on the marked line. See the diagram below.



Winter Quilting

Are you stuck inside with the snow and cold weather? Get out your crock pot and start this great dish in the morning. You'll have all day to piece that top together you have been working on. You won't have to give your dinner plans a second thought.

Cranberry Chicken

(From Sandy Brooks of Tacoma, Washington)

1 cup fresh or frozen cranberries
3/4 cup chopped onion
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1 broiler / fryer chicken (about 3 1/2 pounds),
quartered and skin removed
1 cup orange juice
1 teaspoon grated orange peel
3 tablespoons butter or margarine, melted
3 tablespoons all-purpose flour
2-3 tablespoons brown sugar
Hot cooked noodles

In a slow cooker, combine the first five ingredients; top with chicken. Pour orange juice over chicken and sprinkle with orange peel. Cover and cook on low for 5-6 hours or until meat juices run clear. Remove chicken; de-bone and cut up the meat. Set aside and keep warm. Combine butter and flour until smooth; add to slow cooker. Cook on high until thickened, about 20 minutes. Stir in chicken and brown sugar; heat through. Serve over noodles. Yield: 4-6 servings.