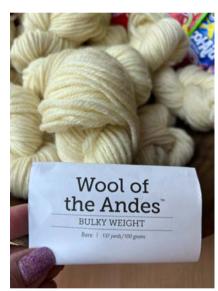
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Dyeing Yarn with Kool Aid

I love, love, love dyeing yarn this way. Kool Aid may not be good for our guts, but it is sure a fun and easy way to bring color to your yarn projects. These colors are very colorfast even when making garments.







I split the yarn into segments of 20-30 yards. These mini skeins are perfect for the jars and it will allow you to have many different color choices. Supply list:

- Kool-Aid. For a nice rainbow we chose cherry, orange, lemonade, lemonlime, blue raspberry lemonade and grape flavors. Others are fun too!
- White vinegar
- a quart glass jar for each color.
- Bare yarn. I like Knit Picks Wool of the Andres. For the projects this month, I chose bulky weight.

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Once you have your mini skeins measured, make sure you tie them back up loosely, you'll want to take care so you don't end up with a mess of tangled yarn when you are finished. In the bottom of each jar, put a splash of vinegar and then one packet of your color. I generally use two packets per jar, one on the bottom and another on the top. Colors like yellow, green and pink might need three or four packets depending on how deep you'd like your colors to be. Add your dry yarn and push it down. Then, add water up to the neck of the jar and push your yarn down to get it fully saturated with liquid.



Add your second packet of color on top, add more water if needed (sometimes as yarn settles it will need a bit more water.) Now SHAKE. Your goal is to get the color well distributed throughout the jar. Placing them in the sun is not needed, but they do look pretty on your porch and your neighbors will wonder what you are doing!

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It will take a few hours, but you will quickly be able to see that they color goes right into the yarn. The process is finished when the water starts to lighten. For some colors, it will turn completely clear, others will just lighten. Rinse with cool water and hang to dry overnight.



Once they are dry, I roll them back into mini skeins or yarn balls and plan the next part of my project. The colors are vibrant and beautiful and your whole house will smell like a candy shop!



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Felted Knitted Bowls

These bowls are so easy and fun to make. I won't lie, they are a little addicting too. I want to be clear, this is not my pattern. I kept seeing yarn bowls all over the internet and I wanted an easy way to make them so I just started hunting. I came across this pattern on an archived site. I will put the link in the resources. These bowls would be a great alternative to an Easter basket, they could be a trinket basket or even a fruit bowl. These hold up really well after felting. These also make a great gift. Since they can be made in several sizes, these are very versatile. For the larger bowls pictured here, I used the bulky yarn we dyed with Kool Aid and I doubled the yarn, meaning I always had two colors together that I was knitting. This gave me a beautiful ombre affect. The smaller bowls are also knitted with two yarns. Both are Malabrigo worsted, single ply. I had some yarn ends left over from a project and this project was a perfect use for them. If you are using two yarns together, you may need larger needles. I used 13 DPNs.



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If you want to create an ombre like my bowl with the Kool Aid yarn, here is my rotation: green & blue, then green & yellow, yellow & orange, orange & red, red & purple. The bottom is purple and blue.

To felt: get a pair of jeans or something heavy like jeans. Set your washer to run a hot load. I ran these twice to get the size I wanted.

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Make sure that whatever yarn you are using is 100% WOOL! Approximate Finished measurements (diameter across top): Large 6.5" Medium 5.25" Small 4.25" X-Small 3.5"

INSTRUCTIONS FOR Felted Nesting Bowls: Large – cast on 72, knit 30 rows Medium- co 63, knit 25 rows Small - co 54, knit 20 rows X-small – co 45, knit 15 rows Decrease (bottom of bowl) for all sizes: Round 1: [K2 tog, knit 7] continue around Round 2: [K2 tog, knit 6] continue around Round 3: Knit Round 4: [K2 tog, knit 5] continue around Round 5: [K2 tog, knit 5] continue around (this helps flatten the bowl's bottom Round 6: [K2 tog, knit 4] continue around Round 7: Knit Round 8: [K2 tog, knit 3] continue around Round 9: [K2 tog, knit 3] continue around Round 10: [K2 tog, knit 2] continue around Round 11: [K2 tog, knit 2] continue around Round 12: [K2 tog, knit 1] continue around Cut yarn and with needle thread through remaining stitches and pull tight. Felt

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Felt Egg Cozies

These are such a fun gift or even just a great way for you to work on your embroider skills. The cozy will keep your soft boiled egg nice and cozy before you are ready to eat it. The patterns are all free handed. Have fun!









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Felt Egg Cozy Pattern

Enlarge your pattern if needed. The blue pattern is 3" at the base and 3" at the highest point on the top. The red pattern is 1.75" at the base and 3.5 " at the highest point on the top.



Pear Chocolate Pie

A favorite at Melanie's house!

Crust: 1/2 cup walnuts 1 cup powered almonds

3 TBL brown sugar 1/4 cup melted butter

Filling: 10 pitted Medjool dates. 2 peeled pears 3/4 cup dark choc chips

1 very ripe avocado juice of 1/2 lemon

Preheat oven to 325°F. Grease a 9" pie dish. Using a food processor, pulverize the walnuts and the brown sugar as finely as possible. Add the powdered almonds and melted butter and blend until the texture resembles dough. Press the mixture into the pie dish and bake for 20–30 minutes or until nicely browned.

Using a hand blender, purée the dates and the avocado. Set aside. Place the pears and lemon juice in a bowl, cover, and microwave for 4 minutes. When the pears are cooked and really hot, add the chocolate chips and set aside while the chocolate melts. Once the chocolate has melted, pour the mixture over the dates and mix well with a hand blender. Pour into the pie crust and refrigerate for at least 1hour before serving.



Enjoy some family Easter favorites from both Melanie's home and Melisa's. Full recipes links are in the resources.

Meringue Cookies

A favorite at Melisa's house!

4 large egg whites room temperature ½ teaspoon cream of tartar 1 cup granulated sugar

¼ teaspoon salt 1 teaspoon vanilla extract

Preheat oven to 225F (105C) and line a large cookie sheet (or two regularsized cookie sheets -- make sure they will fit in your oven together) with parchment paper. Set aside. Combine egg whites, cream of tartar, and salt in a large, completely clean, completely grease-free bowl.

Using an electric mixer, stir on low speed until mixture becomes foamy. Increase speed to high.

With mixer on high, gradually add sugar, about 1 Tablespoon at a time, stirring after each addition until sugar is dissolved. Beat until mixture is thick, shiny, and has increased in volume. Mixture should have stiff peaks and sugar should be completely dissolved. Stir in vanilla extract and any other extract you may like to use. If using food coloring, add the food coloring at this stage, too.

You can pipe them on straight on to your cookie sheet or drop them in spoonfuls. Then bake for 1 hour. Turn off the oven once the baking time has passed, and do not open the oven. Leave the oven door closed and allow cookies to cool completely in the oven (1-2 hours) before removing.



Supply List & Recommended Books

Supplies

Kool-Aid - this can typically be found at Walmart or even Amazon. You want the packets, not the container that has sweetener.

White vinegar

Quart canning jars & lids

Bare wool yarn to be dyed, I like KnitPicks.com Wool of the Andes, Bare

Size 10-13 DPN knitting needles

Felt and handwork supplies A Child's Dream

Book Recommendations <u>Circle Round: Raising Children in the Goddess Tradition</u> by Diane Baker, Anne Hill, Starhawk - Pagan resource <u>Spring</u> by Gerda Muller <u>Spring</u> by Wynstones Press - full of stories and verses and songs to sing! <u>In the Land of the Fairies</u> by Daniela Drescher <u>Big-Stamp Two-Toes the Barefoot Giant: The Spring Tales of Tiptoes Lightly</u> by Reg Down <u>A Donsy of Gnomes</u> series by Sieglinde de Francesca

For deeper Steiner/Anthroposophy study <u>Easter: An Introductory Reader</u> <u>The Cycle of the Year</u>

Recipe links: <u>Meringue Cookies</u> <u>https://sugarspunrun.com/meringue-cookie-recipe/</u> <u>Pear-Chocolate Pie</u> https://www.troisfoisparjour.com/en/recipes/desserts/pies-pastries/pear-chocolate-pie/