

## MYSTERY IN MIDDLEBURGH

### November Clues

#### Just cut and sew

(All seam allowances are  $\frac{1}{4}$  inch)

#### # **Scrappy**

For scrappy make sure your values are correct. They do not have to be the same fabric overall, but similar color and value adds to the flow. ONE COLOR is NOT NECESSARY.

#### **Purchased fabrics**

All patches will be cut from fabric C. This is one fabric one color. So cut both U & V patches from this fabric.

#### ✂ **ROTARY CUTS:**

U) 35 (24) patches: 2" X 6  $\frac{1}{2}$ " using dark values for scrappy and fabric C for purchased fabrics

V) 35 (24) patches: 2" X 8  $\frac{1}{2}$ " using light values for scrappy and fabric C for purchased fabrics

1. Sew the shorter patch "U" to one side of the "9 patch". This is now the top.
  2. Press seam away from the "9 patch".
  3. Sew the longer patch "V" on the left side of the "9 patch".
  4. Press seam away from the "9 patch".
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#### ♥ ✂ **Rainbow ROTARY CUTS: cut the following amount in each patch U & V:**

**35 blocks** 6 red 4 violet 5 blue 5 green 5 yellow 4 orange 6 pink

**24 blocks** 3 red 3 violet 4 blue 4 green 4 yellow 3 orange 3 pink

U) patches: 2" X 6  $\frac{1}{2}$ " using dark values

V) patches: 2" X 8  $\frac{1}{2}$ " using light values

Sew these color strips to the same color "9 patch" blocks following the instructions:

1. Sew the shorter patch "U" to one side of the "9 patch". This is now the top.
  2. Press seam away from the "9 patch".
  3. Sew the longer patch "V" on the left side of the "9 patch".
  4. Press seam away from the "9 patch".
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**Treat: Cinnamon-Roasted Almonds**

1 egg white

1 teaspoon cold water

4 cups whole almonds

1/2 cup white sugar

1/4 teaspoon salt

1/2 teaspoon ground cinnamon

1. Preheat oven to 250 degrees F (120 degrees C). Lightly grease a 10x15 inch jellyroll pan.
2. Lightly beat the egg white; add water, and beat until frothy but not stiff. Add the nuts, and stir until well coated. Mix the sugar, salt, and cinnamon, and sprinkle over the nuts. Toss to coat, and spread evenly on the prepared pan.
3. Bake for 1 hour in the preheated oven, stirring occasionally, until golden. Allow to cool, then store nuts in airtight containers.

(Traditional recipe)