









PAPER PLATE POLYHEDRON

allfortheboys.com







Repeat using this pattern until you've used 10 plates.



Then join the two ends together.

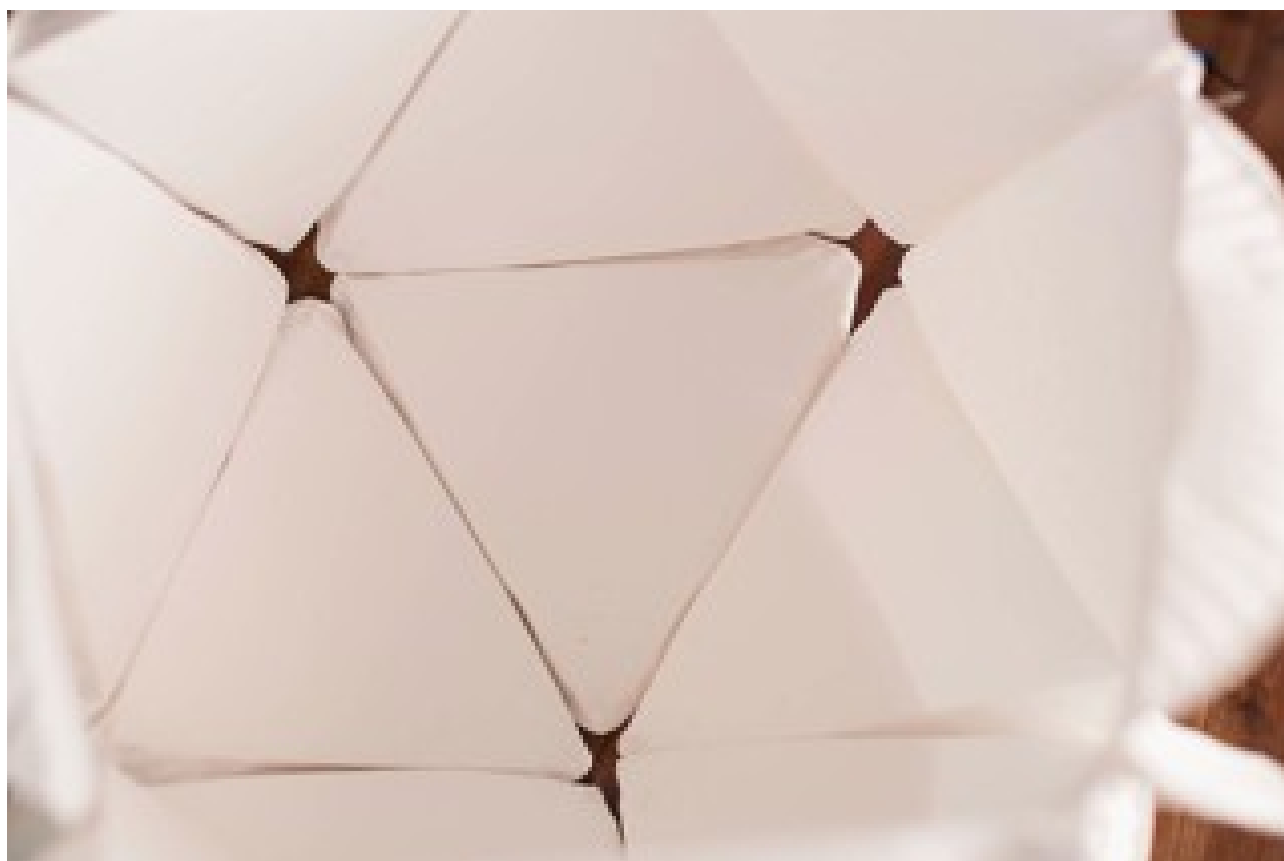


Next, make the "ends" by stapling 5 plates together with all 5 points facing the same direction to create a dome shape.

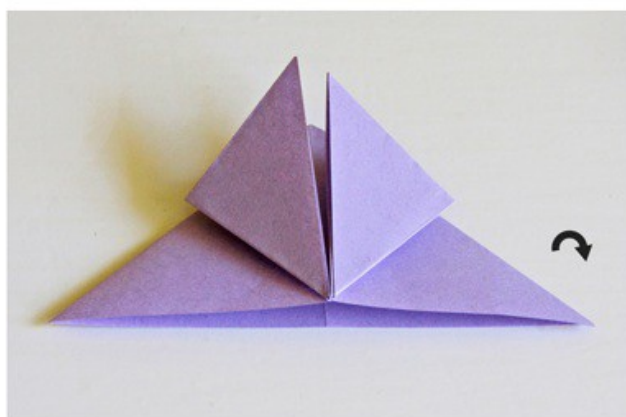
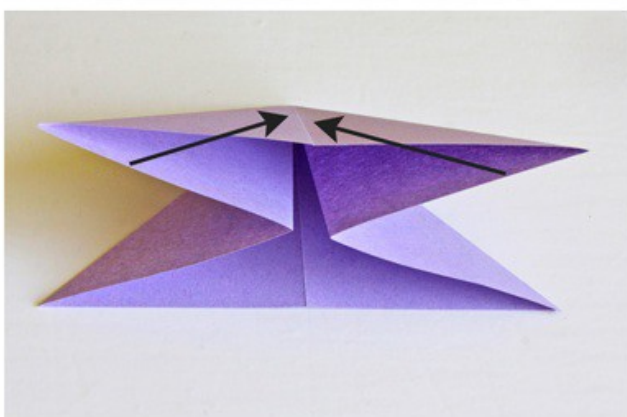
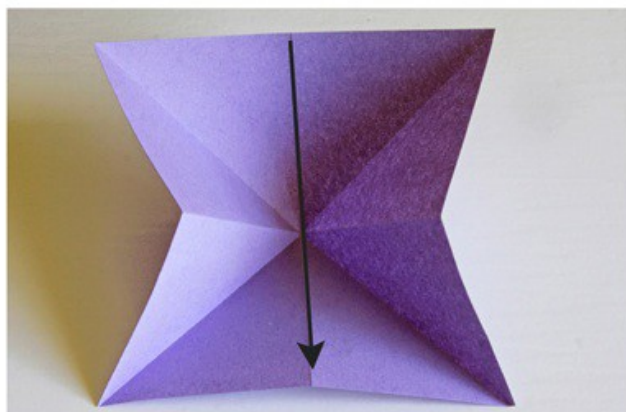
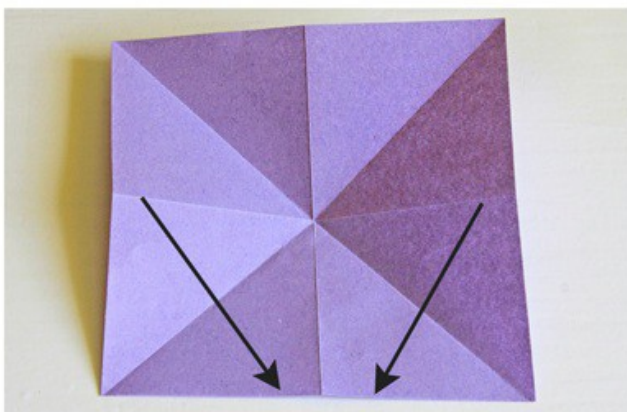
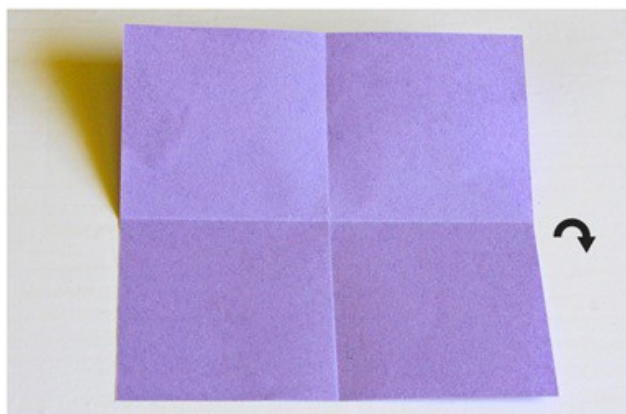


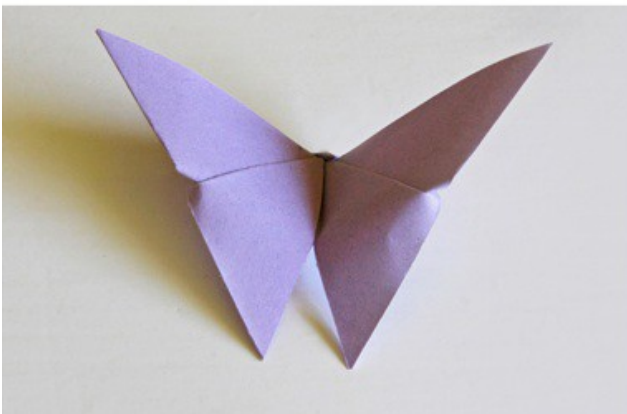
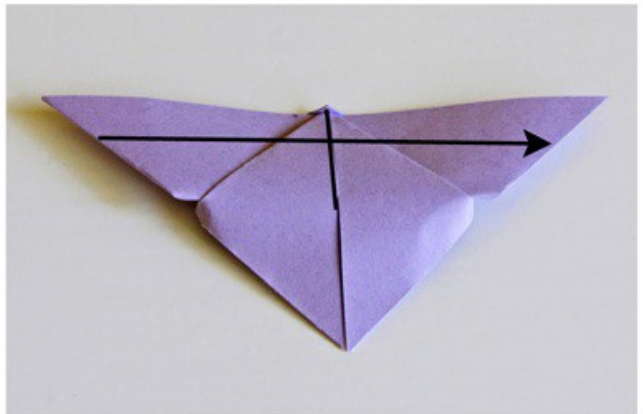
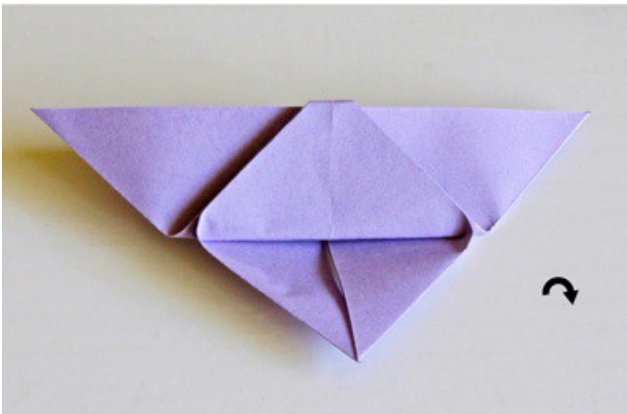
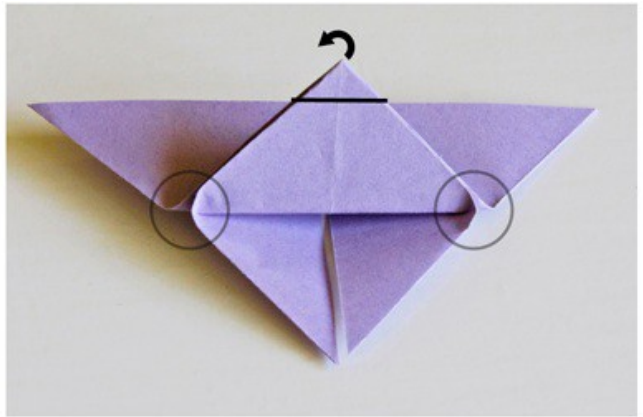
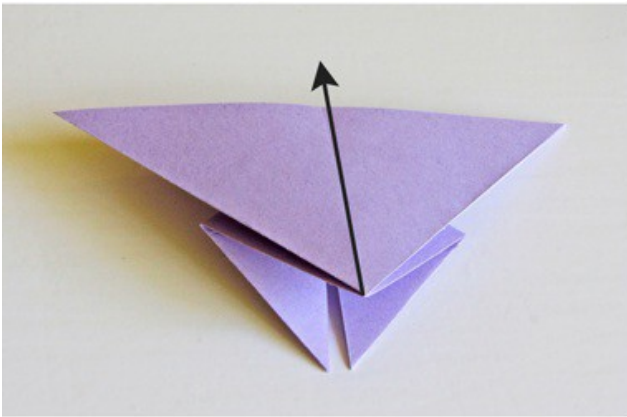
You'll make 2 of these and then add to the top and bottom of the first piece you joined together.

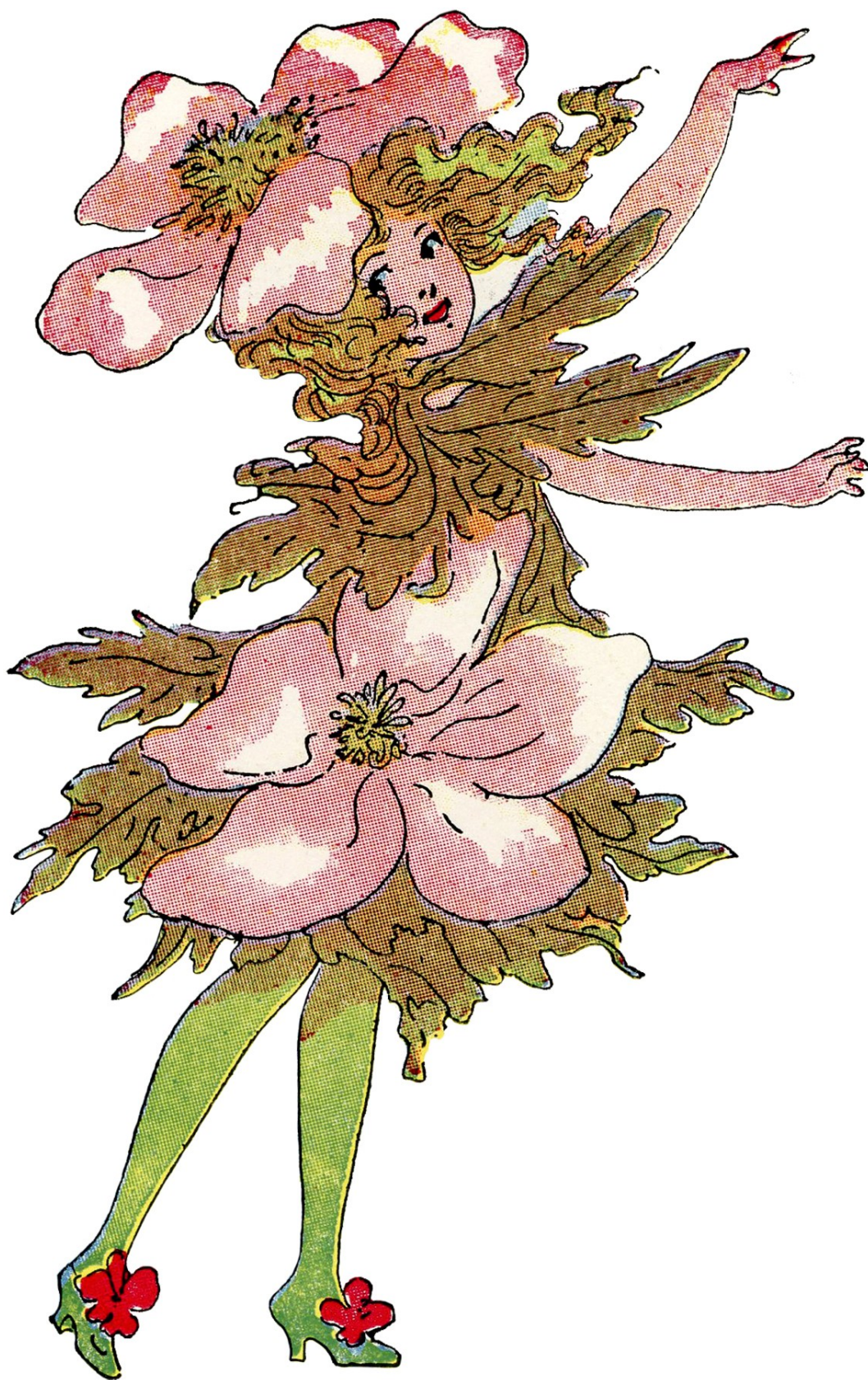














HOW TO:



1. COVER THE SMALL CARDBOARD BOX WITH PLASTIC WRAP TO USE AS A SQUARE MOLD. A SILICONE MOLD WILL WORK AS WELL, JUST MAKE SURE TO COAT THE INSIDE WITH OIL BEFORE ADDING CONCRETE.

2. MIX THE CONCRETE AND POUR IT INTO YOUR MOLD. SHAKE THE MOLD TO GET RID OF ANY AIR BUBBLES AND TO LEVEL THE SURFACE OF THE CONCRETE.

3. PLACE THE MOLD ON A FLAT SURFACE AND LEAVE TO SET, WHICH WILL TAKE ABOUT 24 HOURS.

4. AFTER THE CONCRETE HAS TIME TO SET, CAREFULLY REMOVE THE BLOCK FROM THE MOLD, CUT THE PLASTIC ANIMALS IN HALF, PAINT AND DRY THEM, ATTACH THE HEAD TO THE CONCRETE BLOCK WITH EPOXY BONDING AGENT.

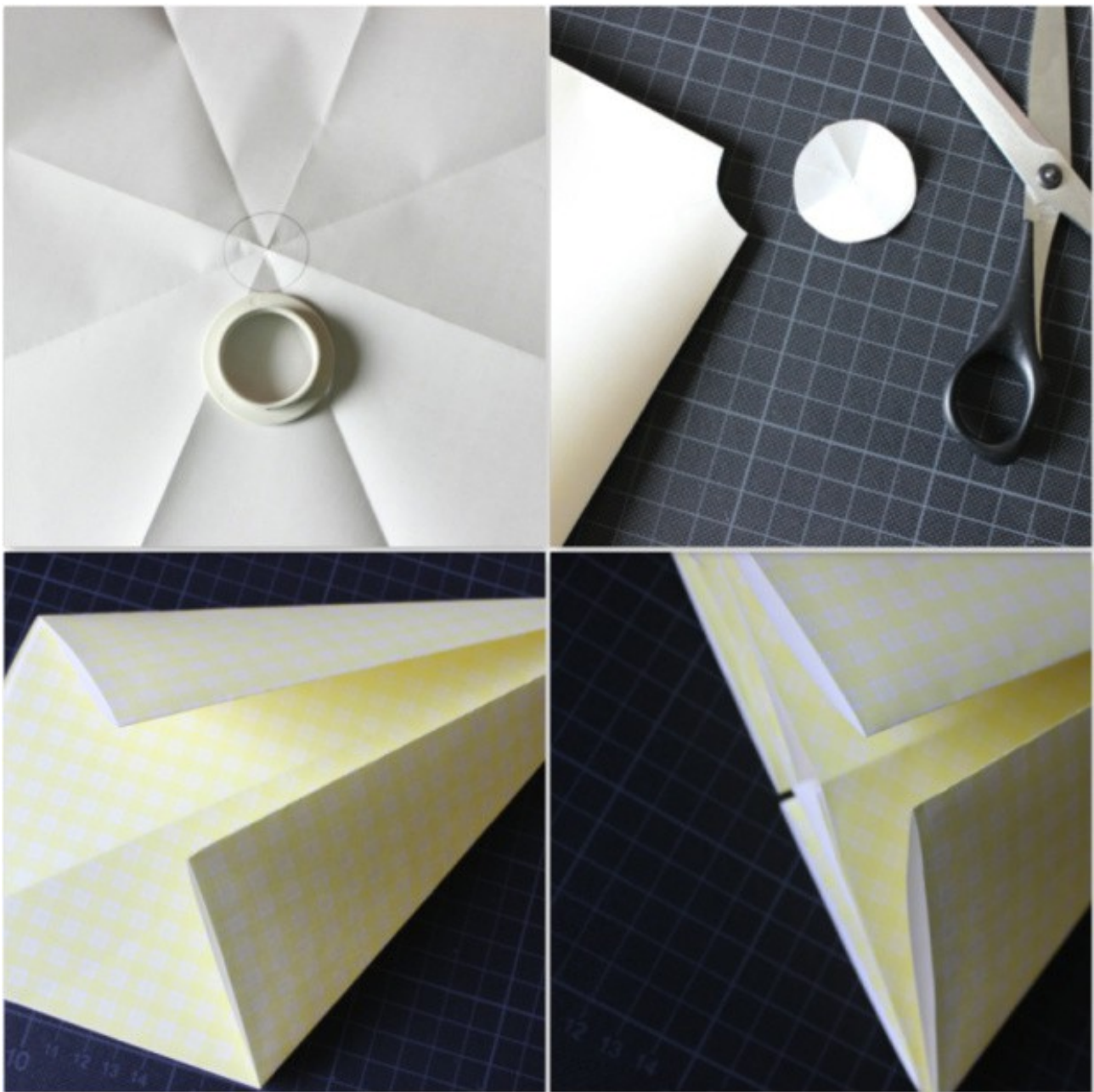
FUNKYTIME

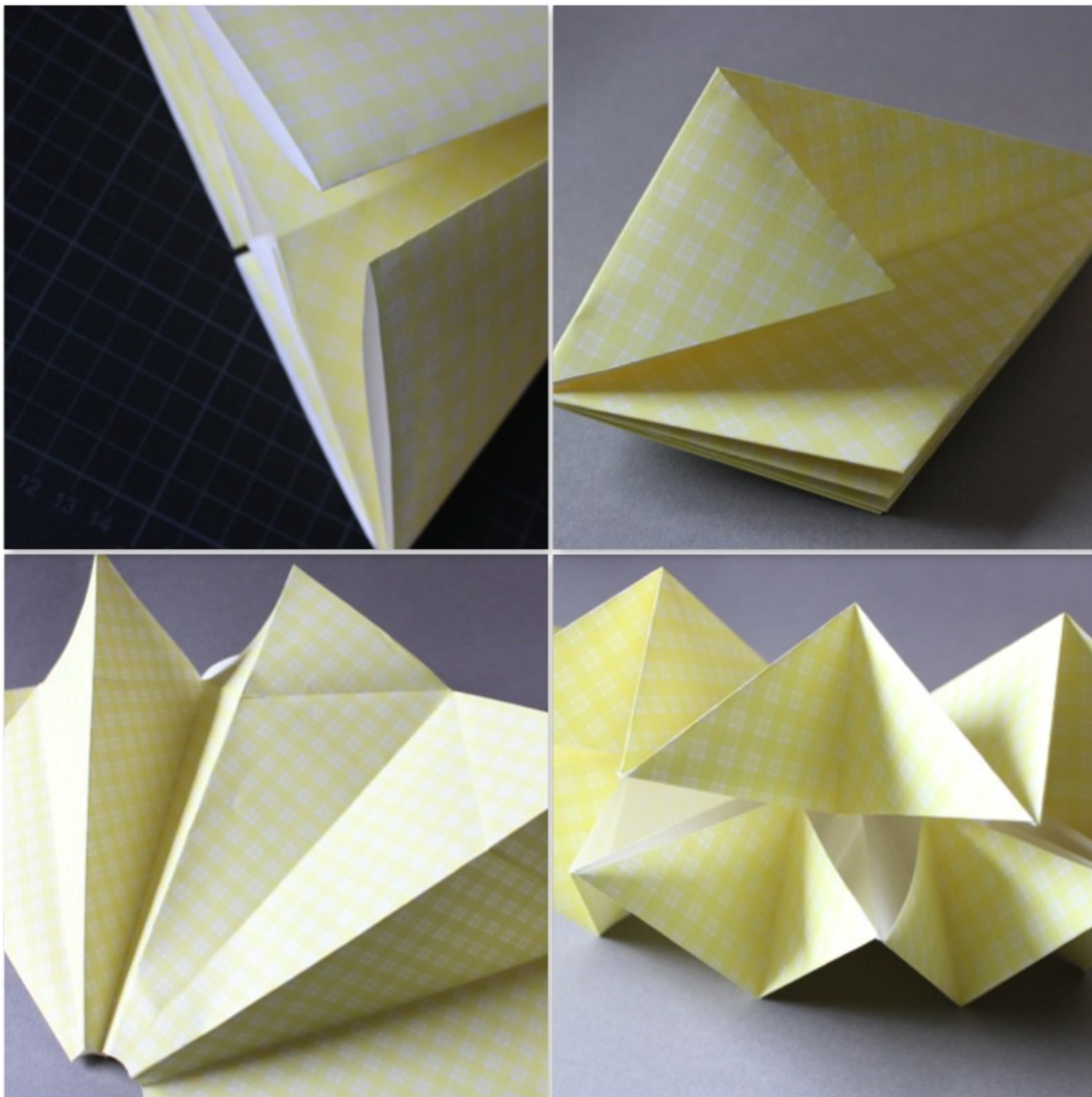




Diy Origami Paper Vases

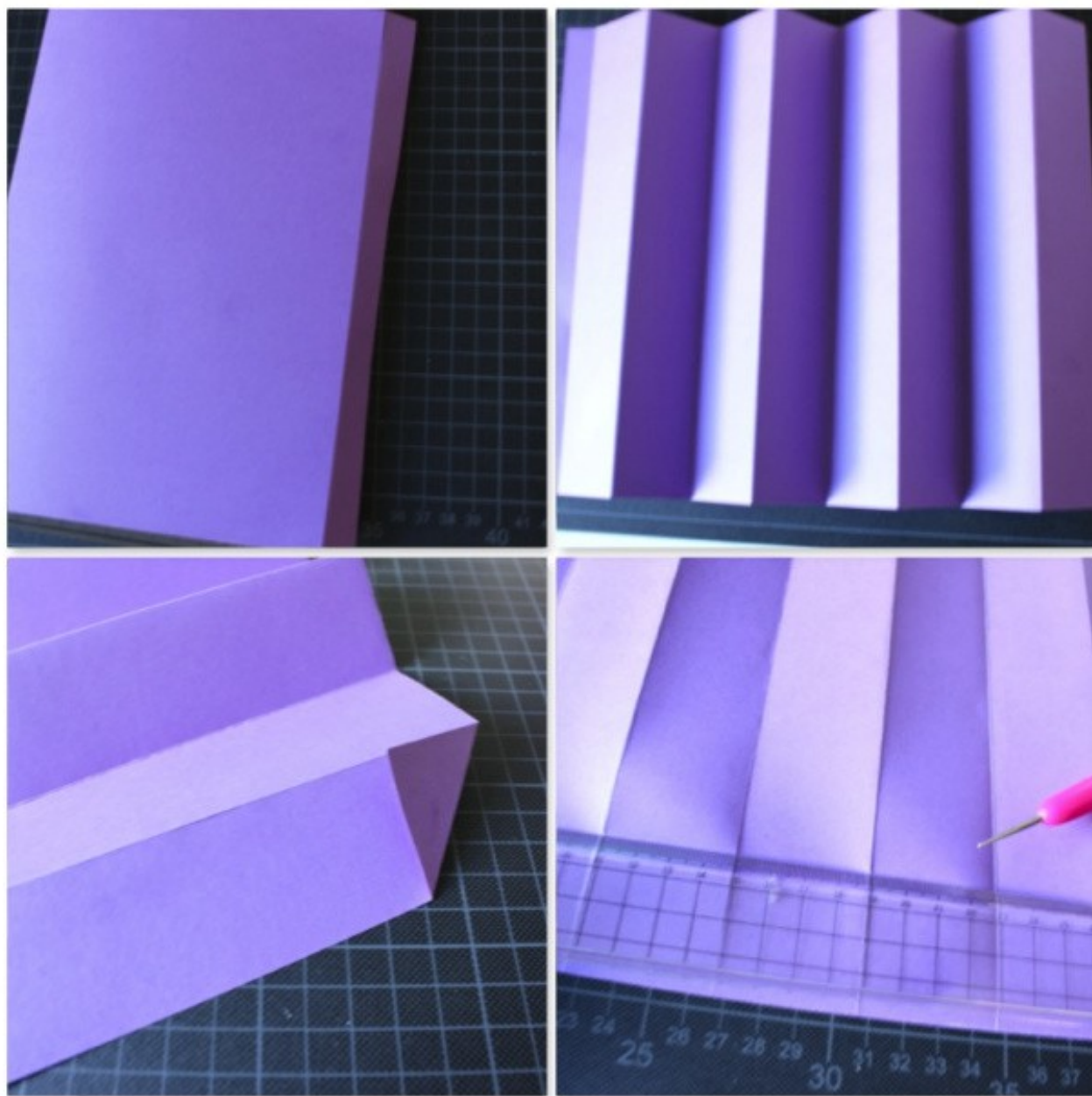


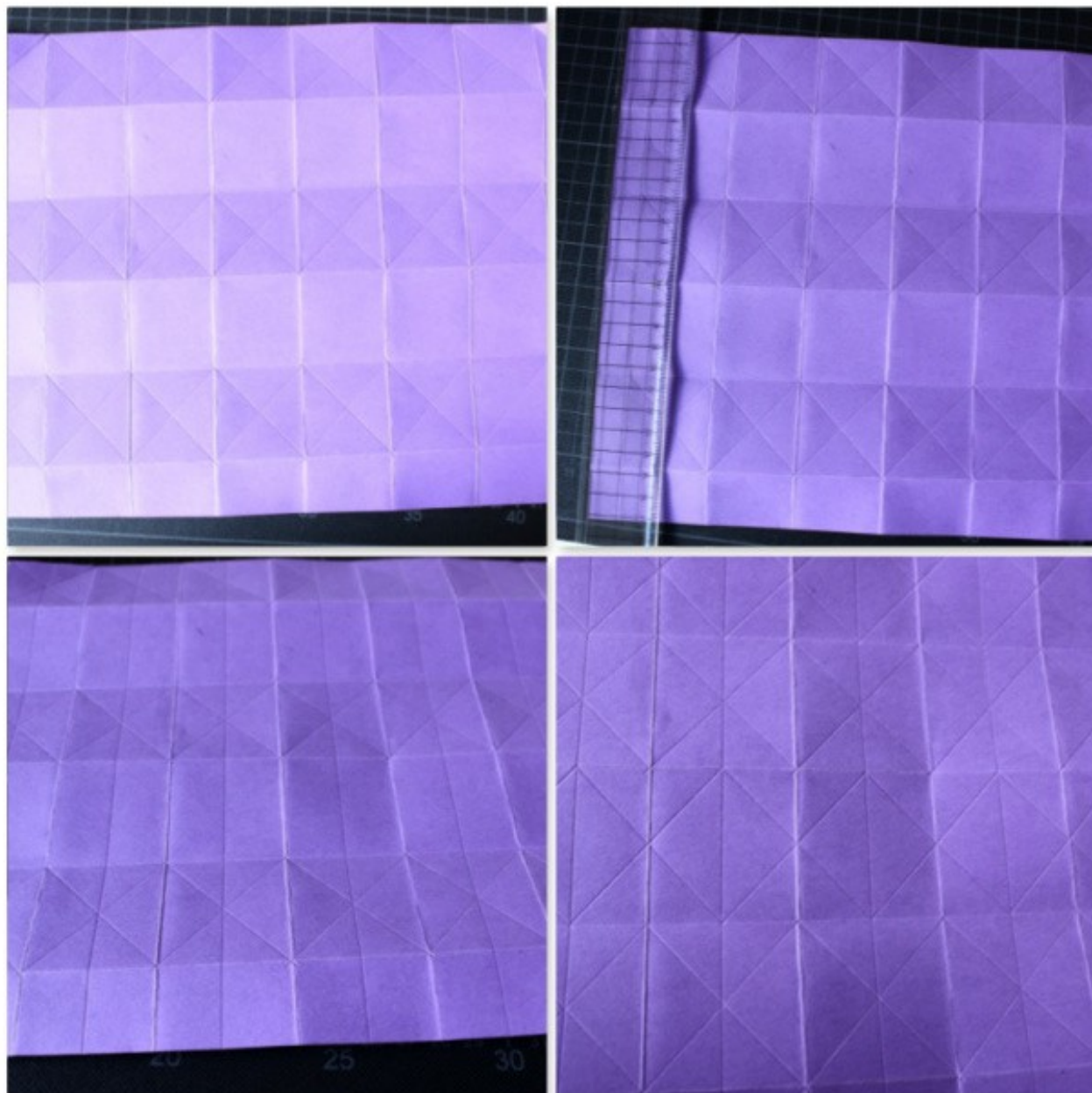


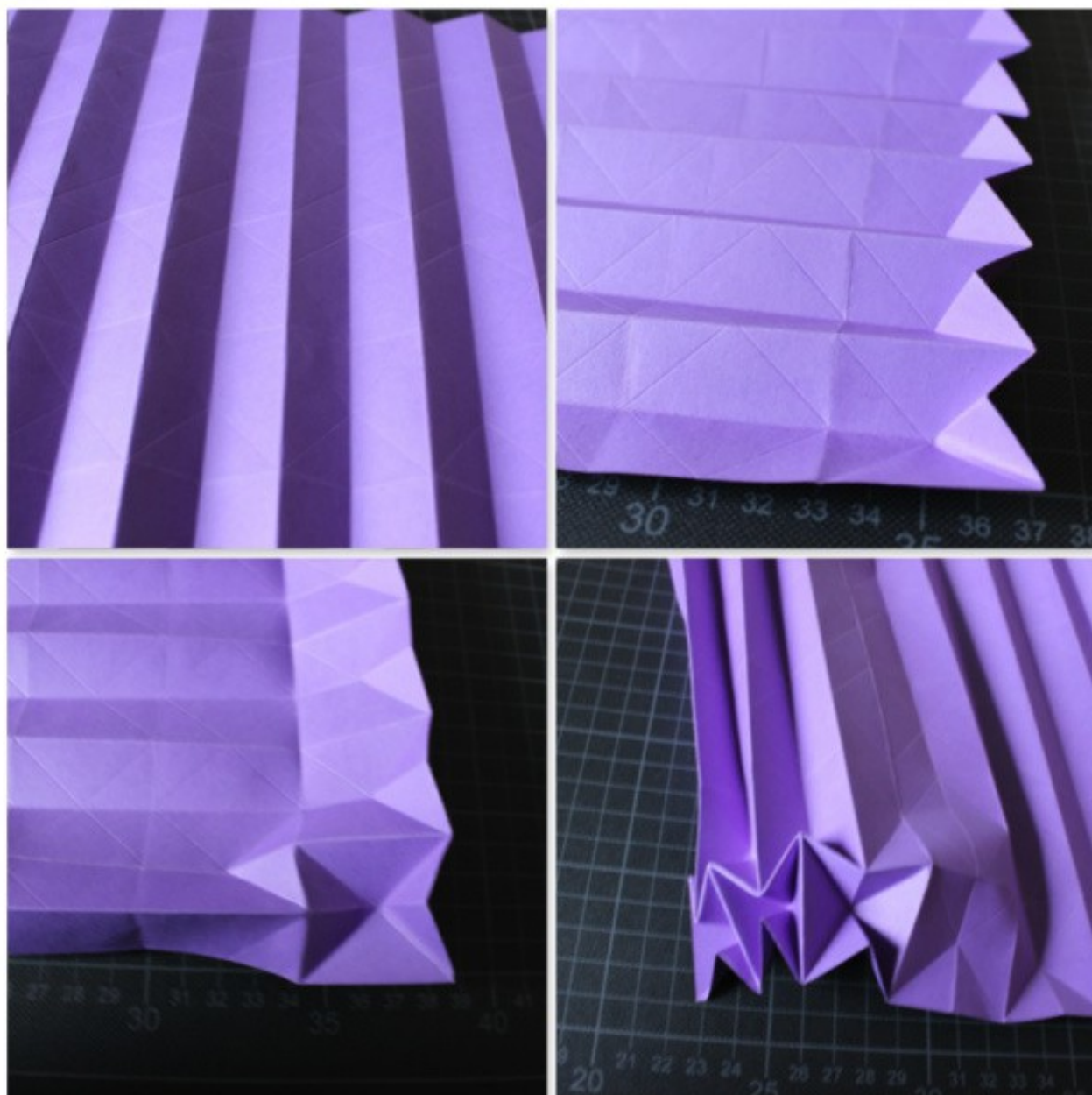


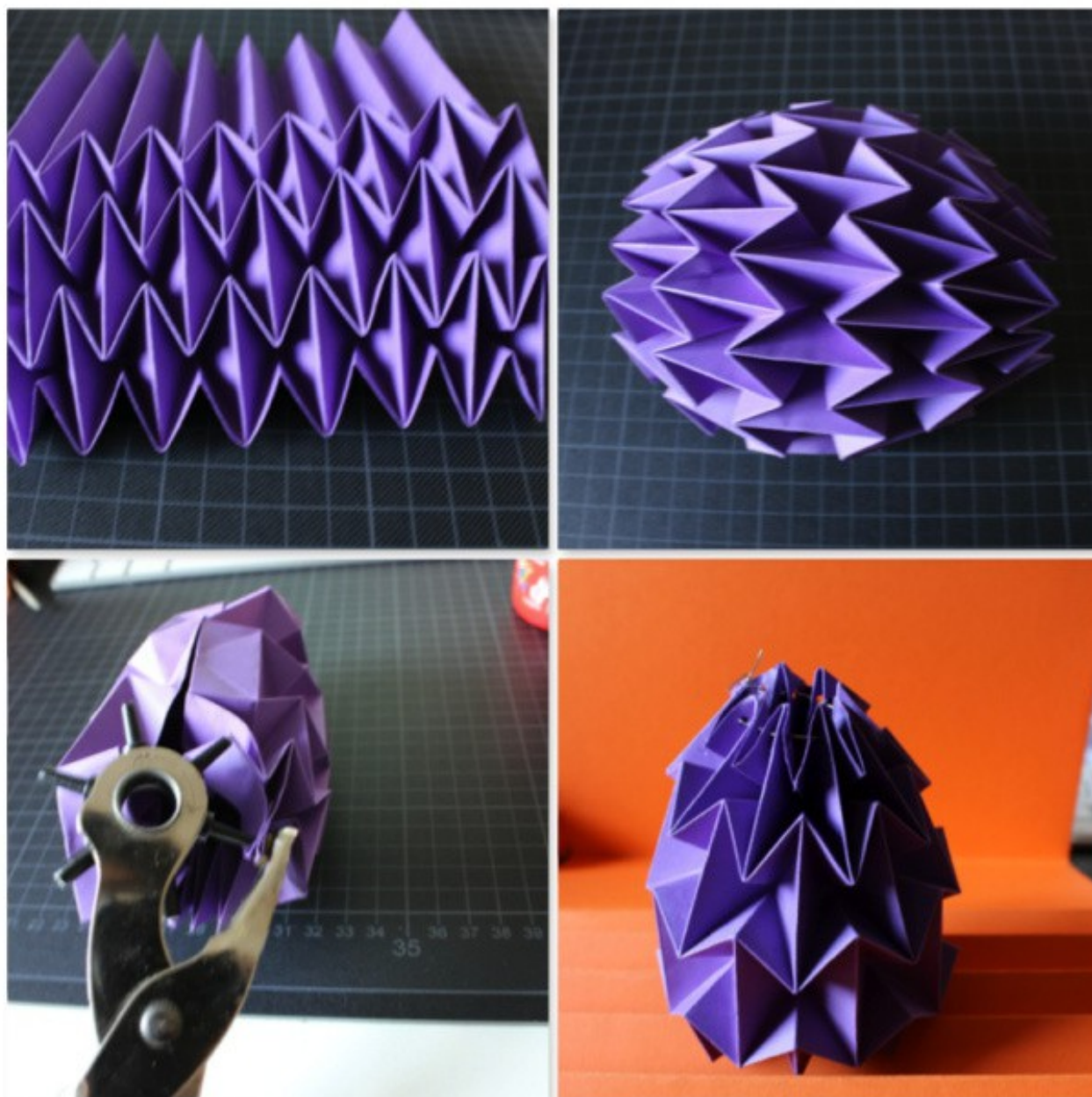












Go ahead with the folding as you see it on the picture.

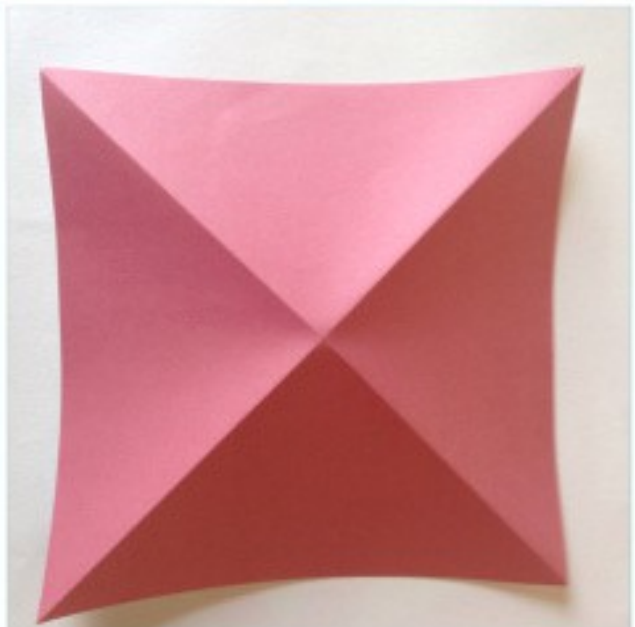
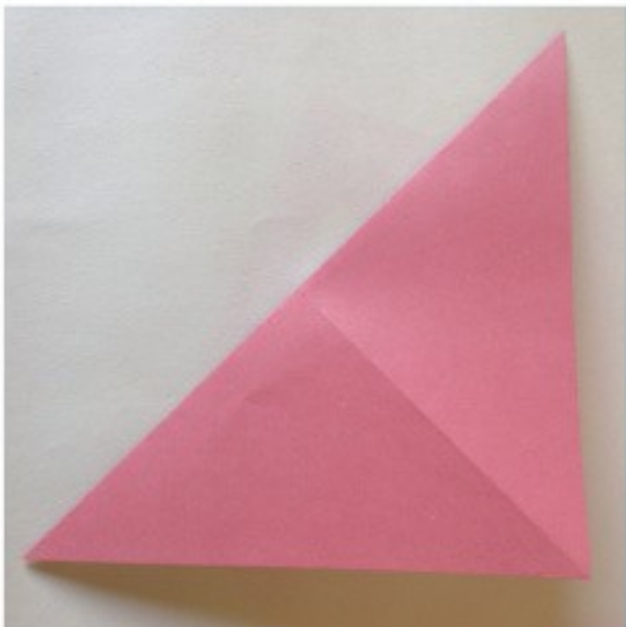
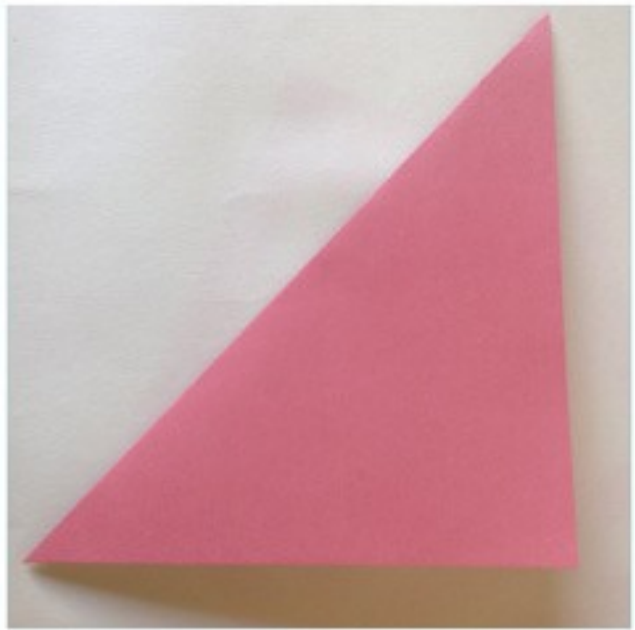
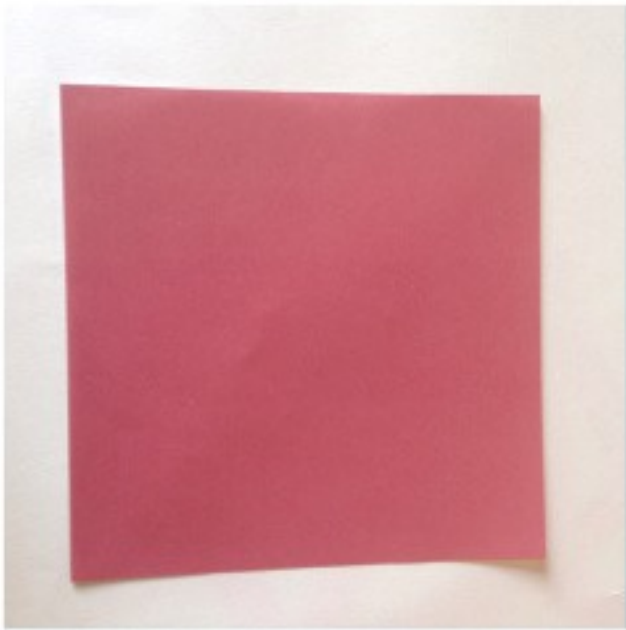
After folding glue the paper at the ends or staple them together, depending on the strength of the paper.

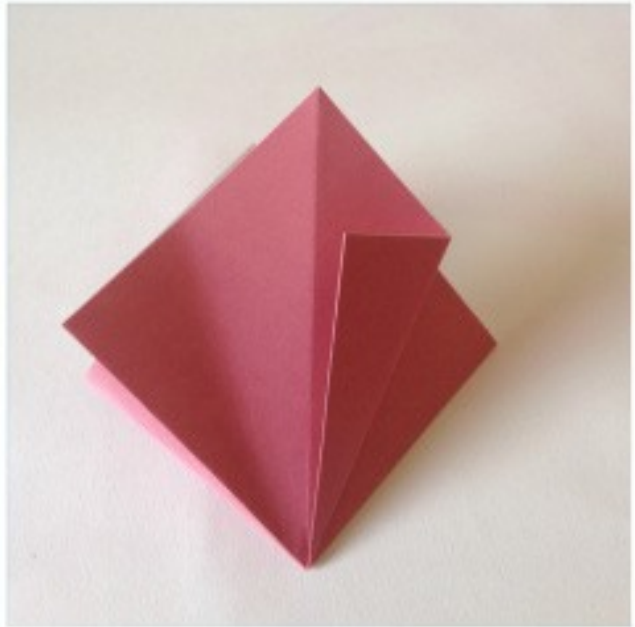
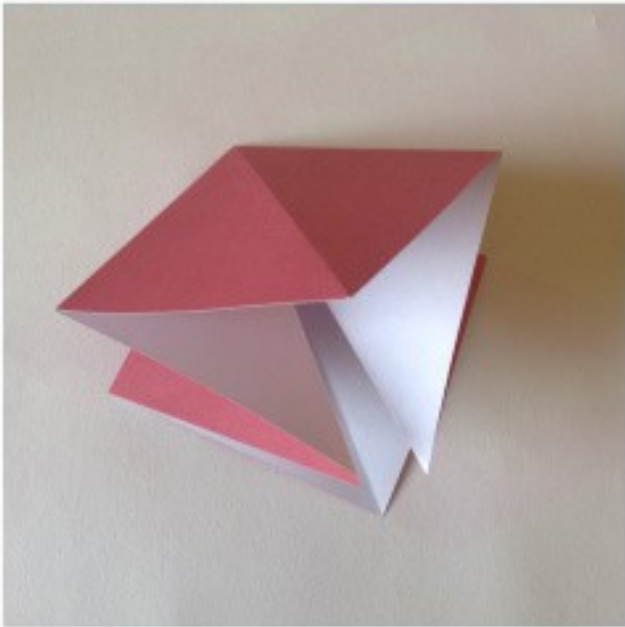
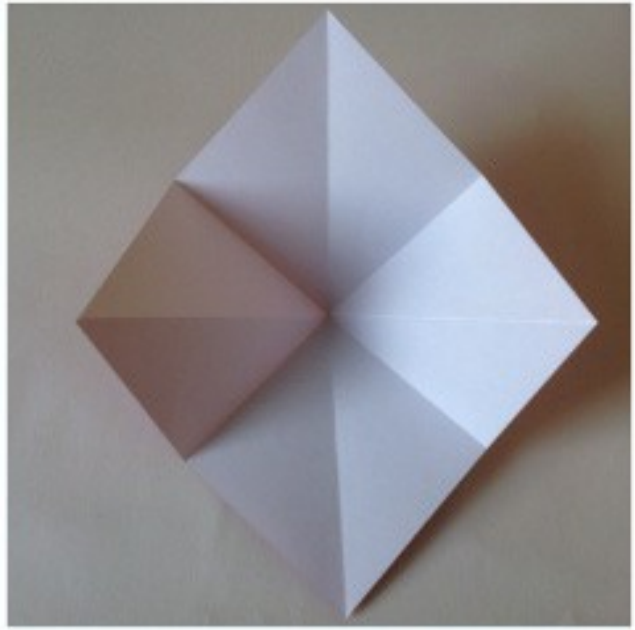
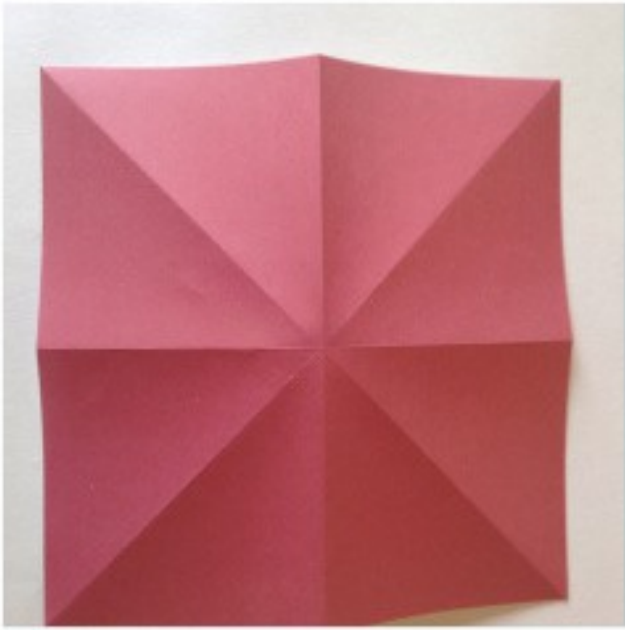
At the the end punch some holes for the string. You need this, to hold the Lamp together. (Possibly with a lamp holder)

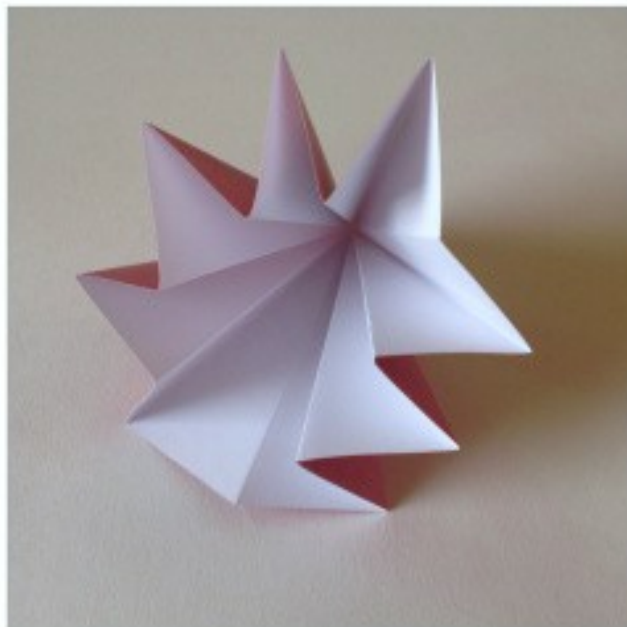
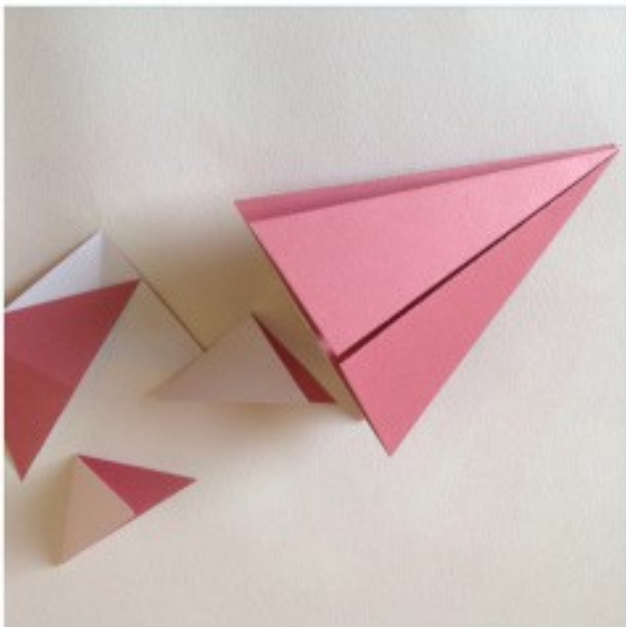
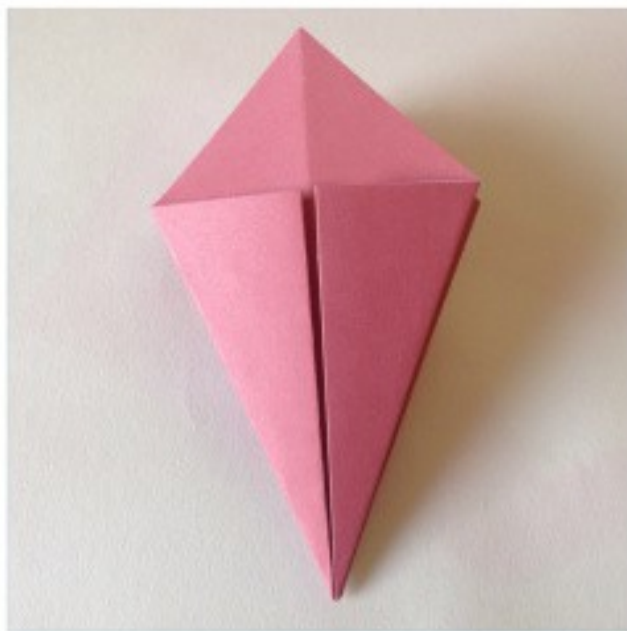
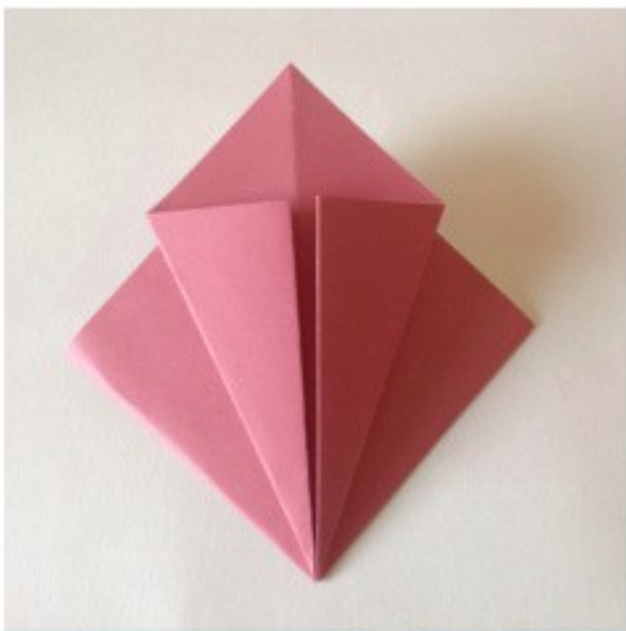


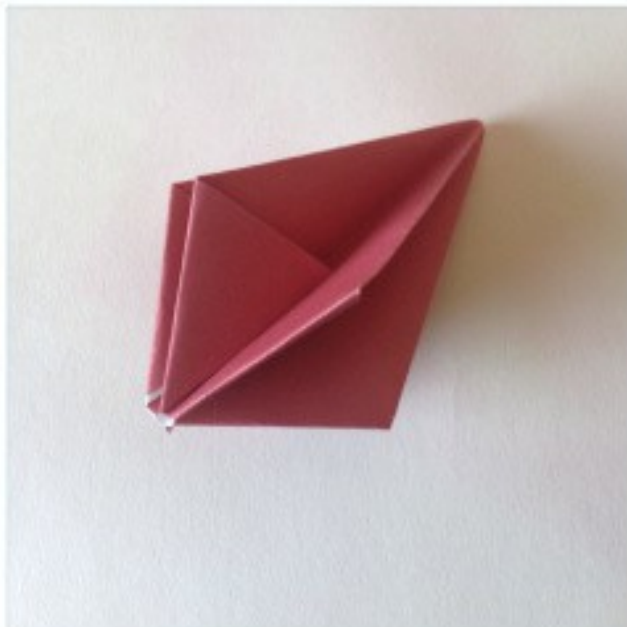
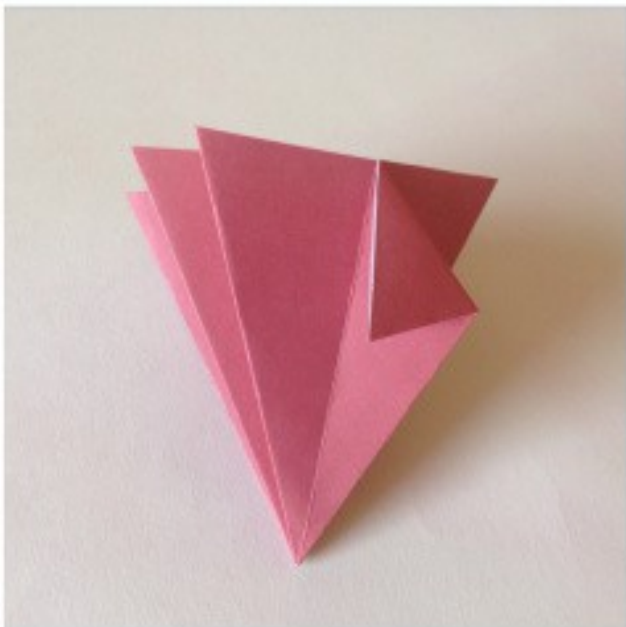
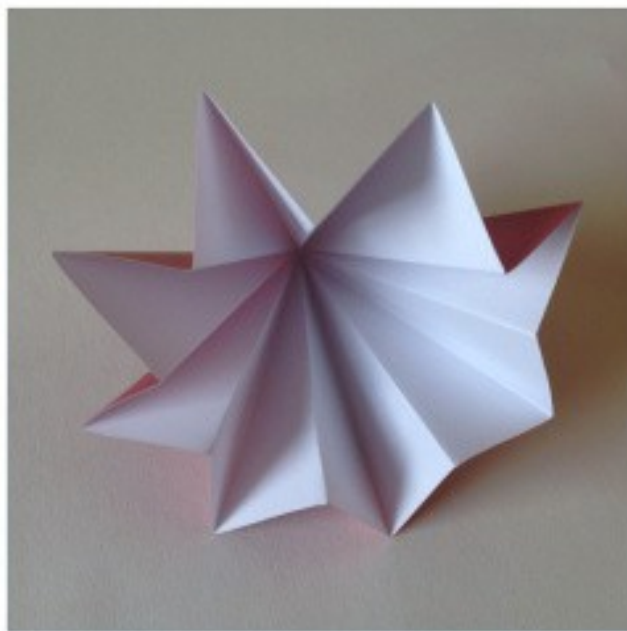
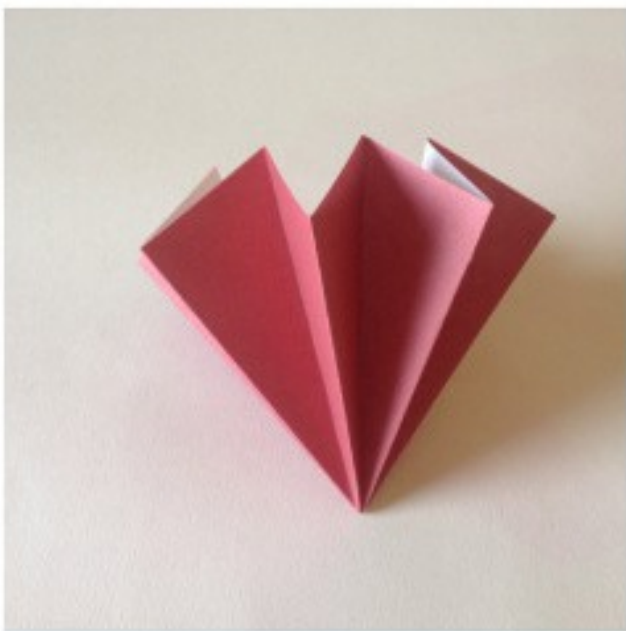


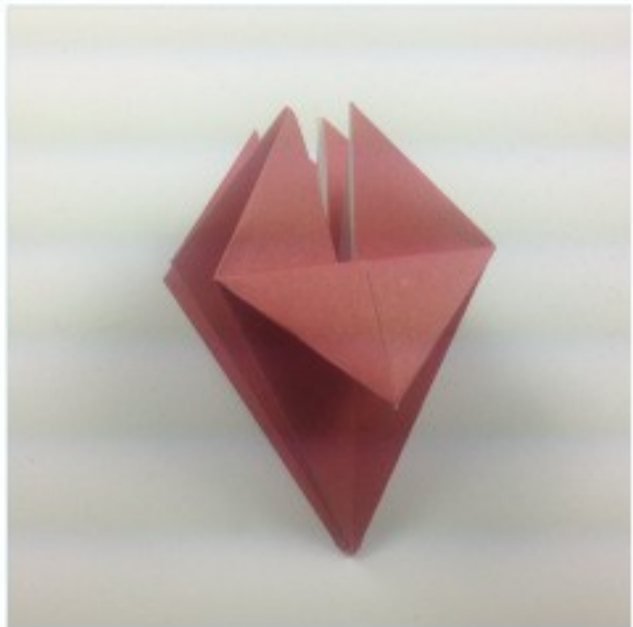
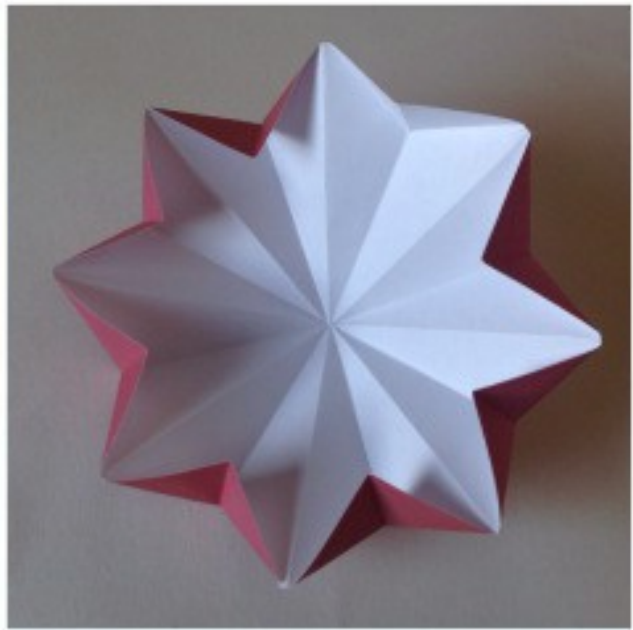
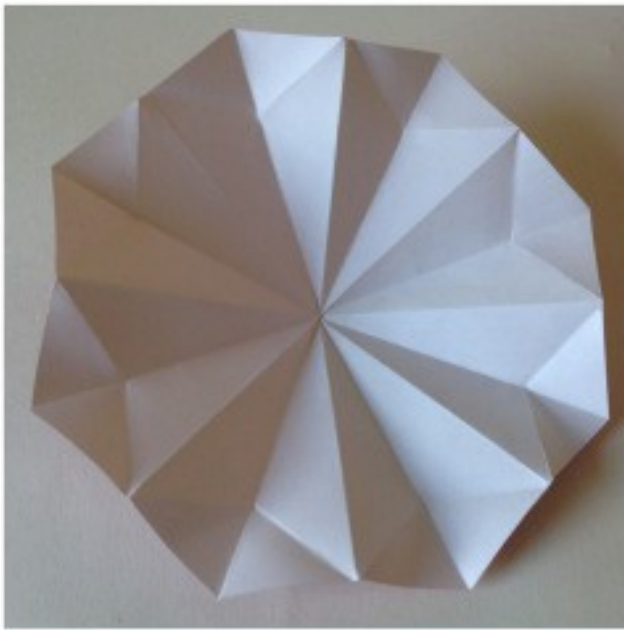




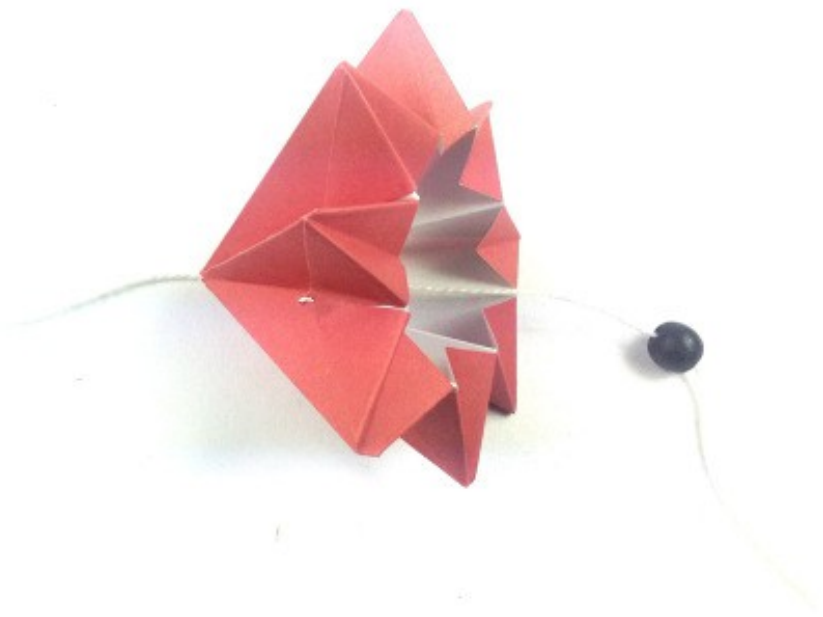


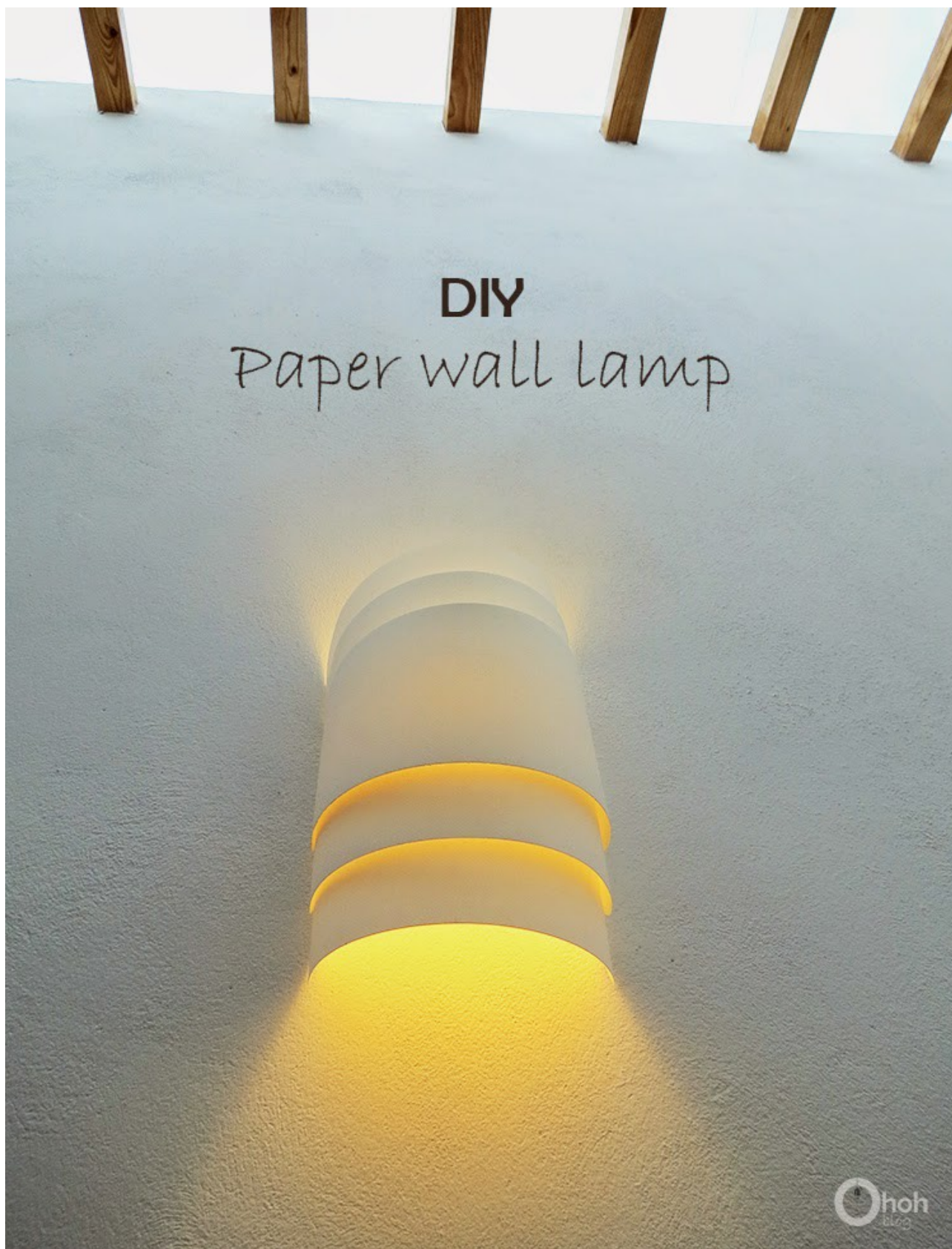


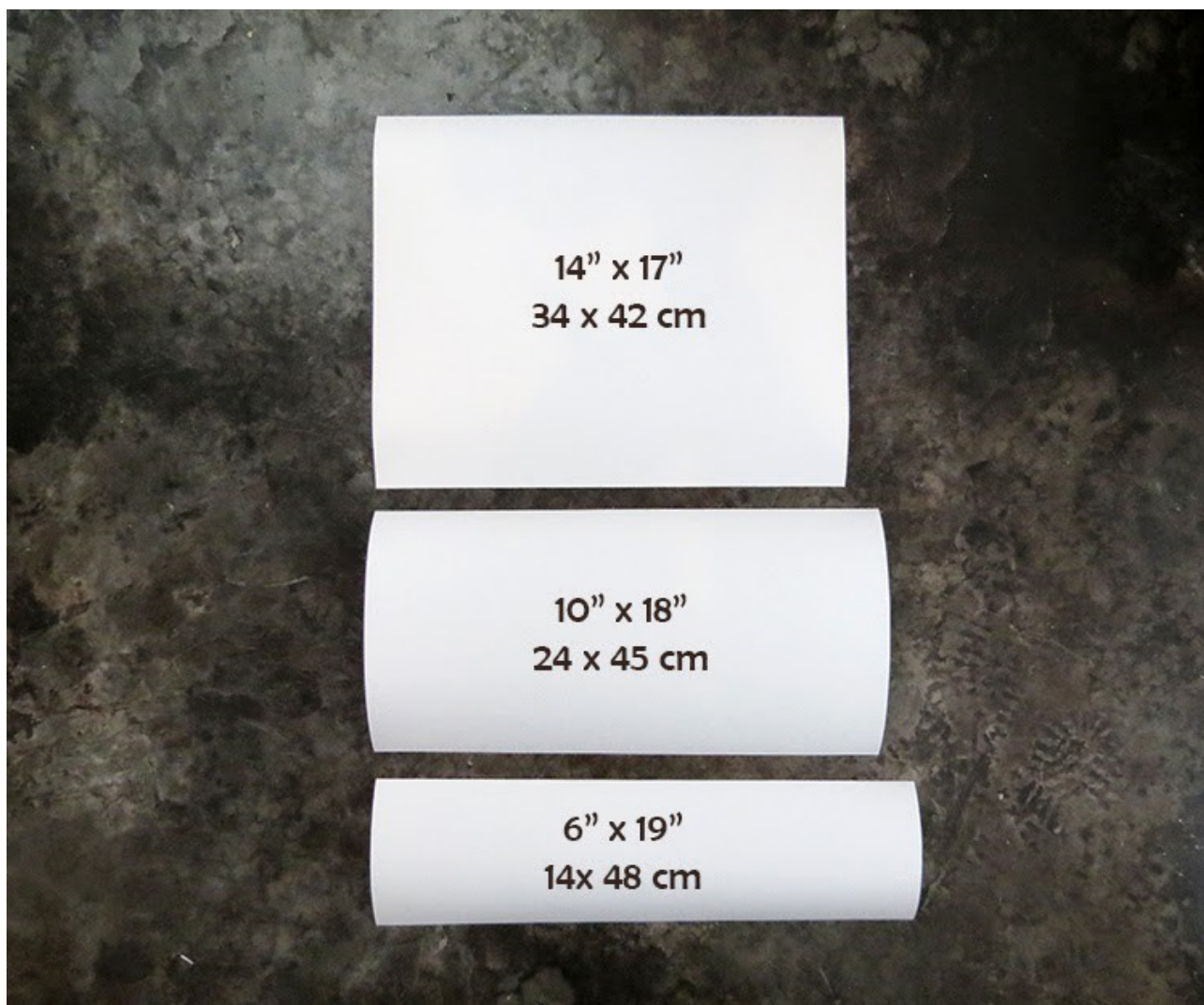


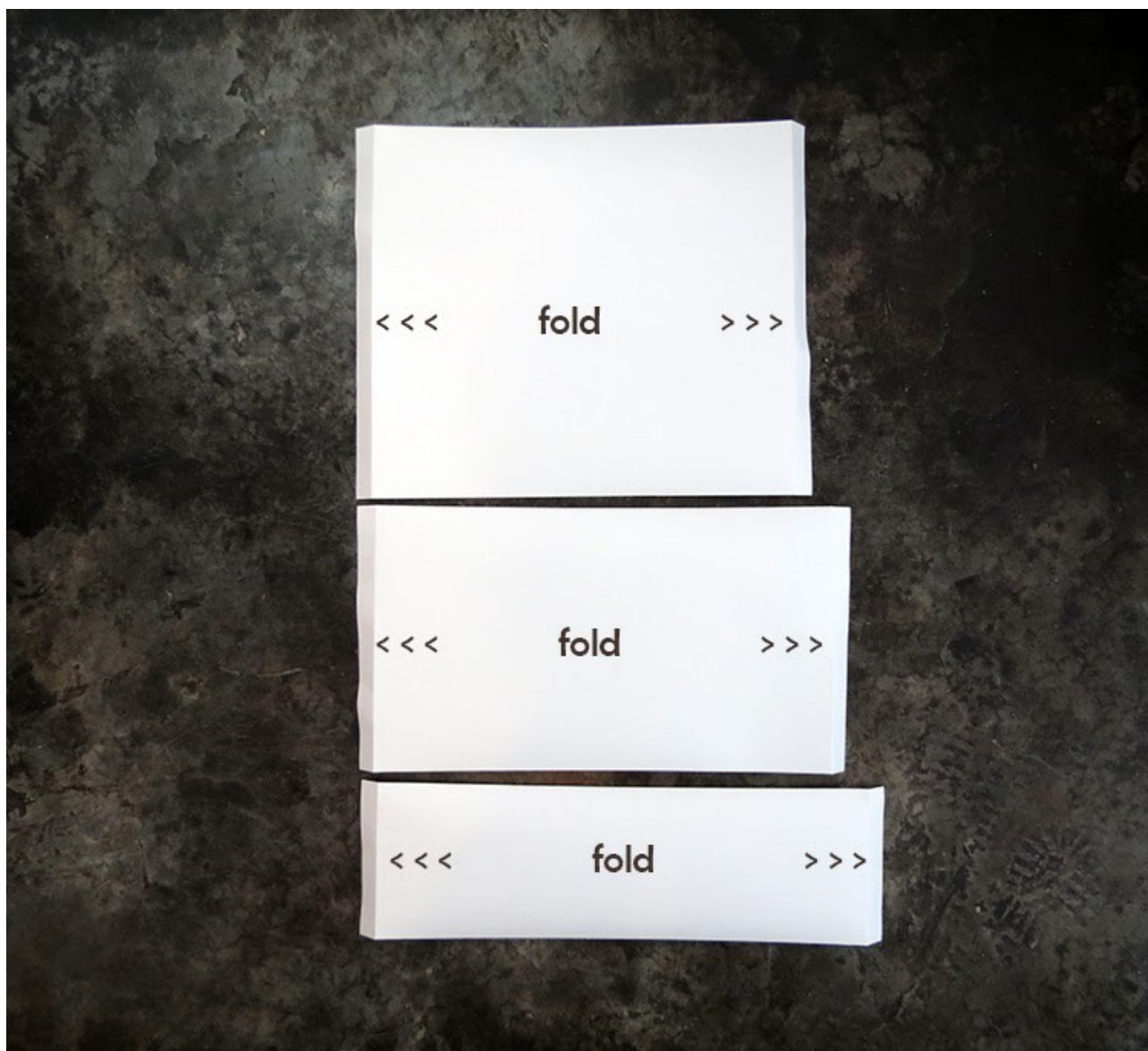


















Pomodori gratinati



Quello che dovete fare è semplicemente prendere dei **pomodori ramati**, eliminare la calotta superiore e senza eliminarne i semi, salarli leggermente e metterli a testa in giù per una mezz'oretta. Nel mentre preparate la panatura mescolando del **pangrattato** con del **parmigiano gratugiato**, delle foglioline di **timo**, **menta** e **basilco** tritato, il **pepe**, della **parika forte**, qualche **capper**o dissalato e la scorza gratugiata di un **limone bio**. Posizionate i pomodori su una teglia leggermente unta di olio e copriteli con la panatura preparata. Far gratinare in forno a 200°C sotto il grill per circa 10 minuti.

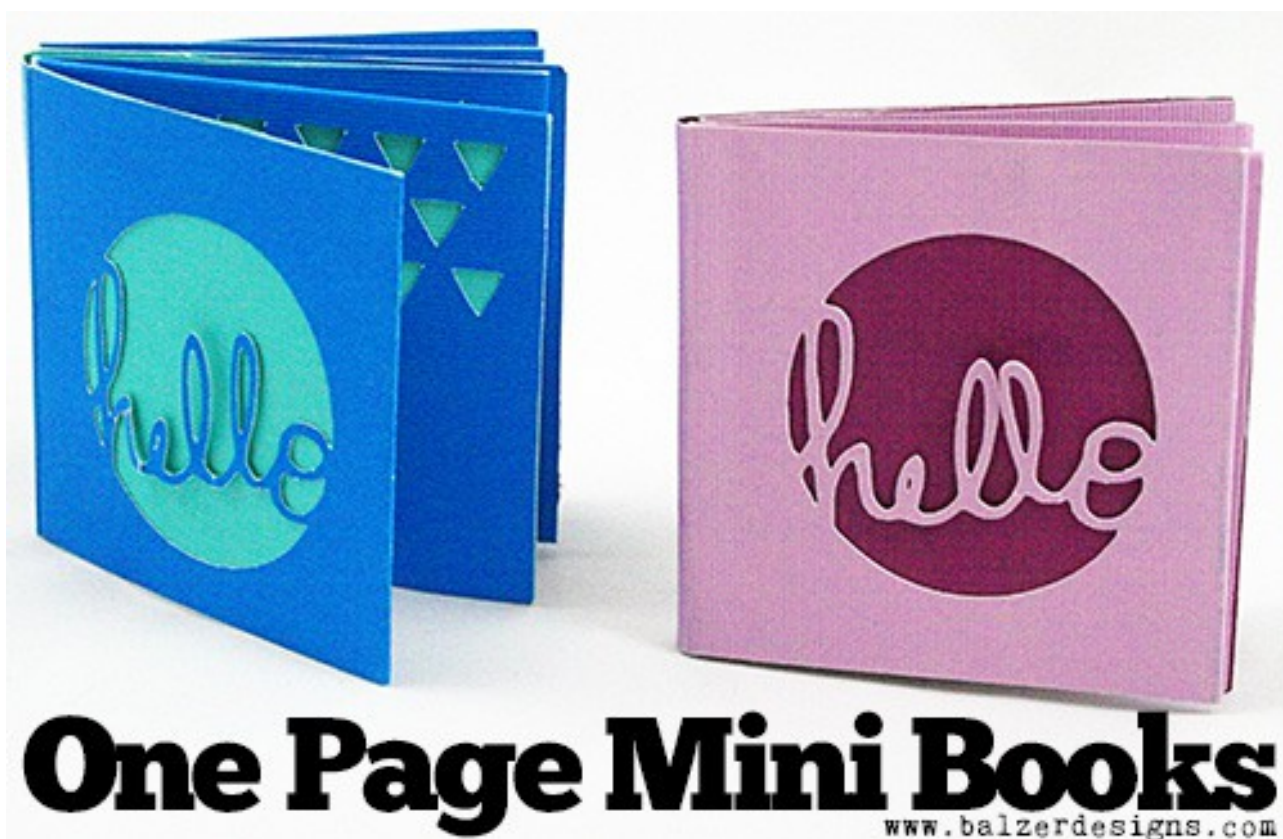












One Page Mini Books

www.balzerdesigns.com










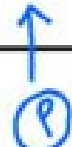


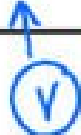




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	top page 9 bottom	bottom page 4 top	top page 1 bottom
	top page 8 bottom	bottom page 5 top	top front cover bottom
	top page 7 bottom	bottom page 6 top	top back cover bottom



top	page 10	bottom	bottom	page 3	dot	top	page 2	bottom
top	page 9	bottom	bottom	page 4	dot	top	page 1	bottom
top	page 8	bottom	bottom	page 5	dot	top	front cover	bottom
top	page 7	bottom	bottom	page 6	dot	top	back cover	bottom

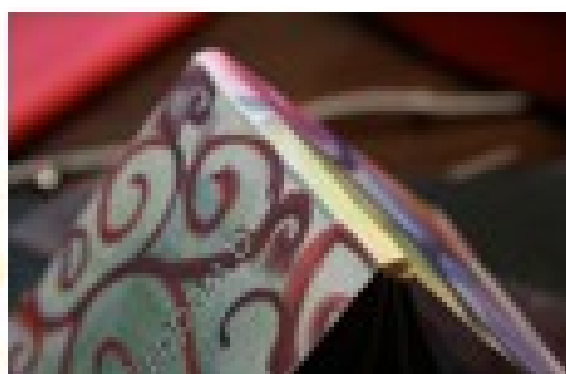
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6. Glue pages 1-10 together. They should look like this:

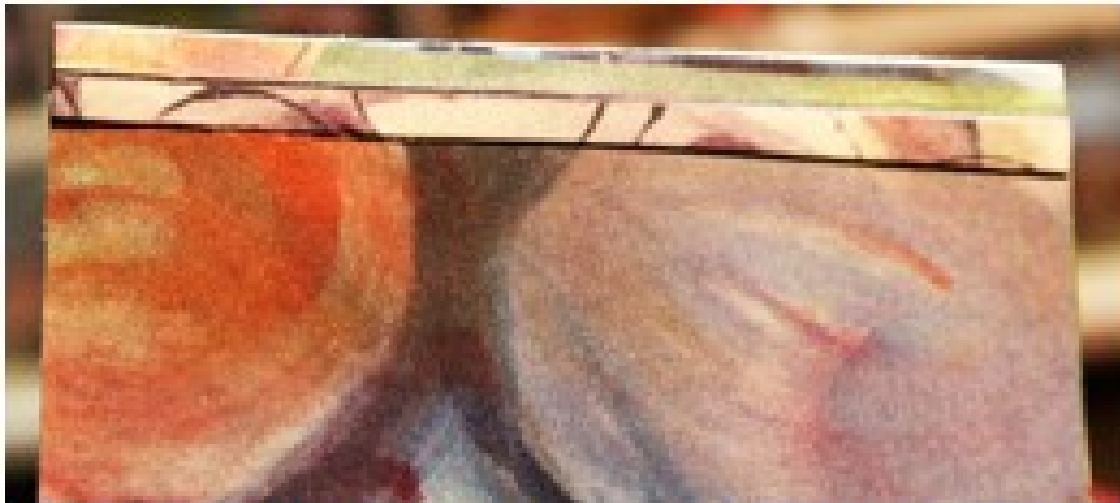


7. Wrap the back cover around.

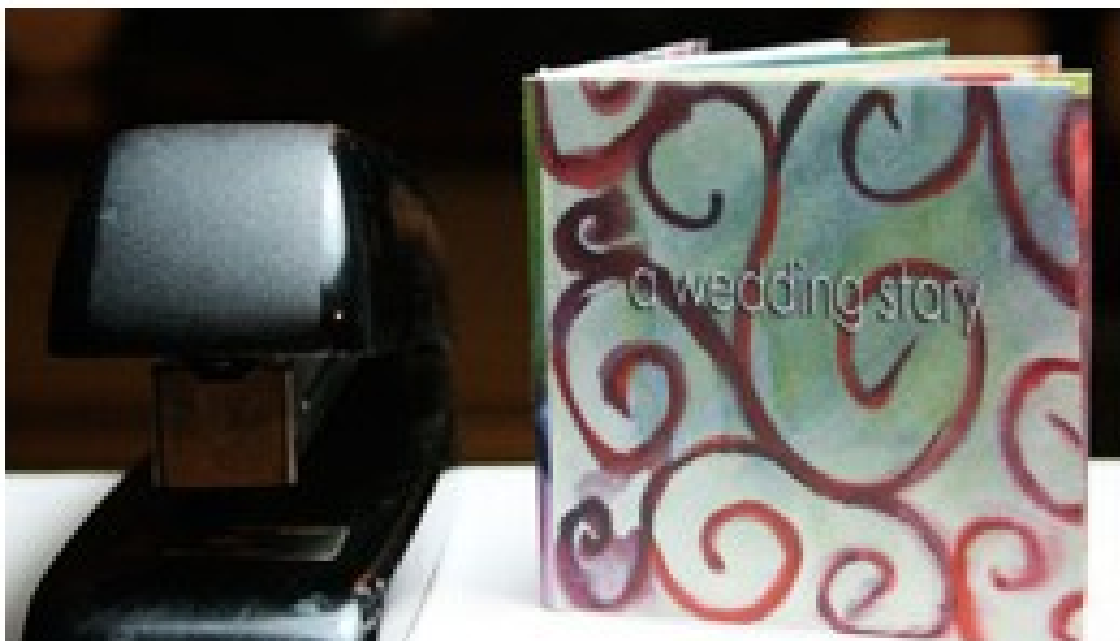
8. Score the spine.



9. Glue the cover.
10. Use the strip you cut off to cover the small gap that is now left over.



There you go! Your album is done! Here it is next to a stapler, so you can see the size:



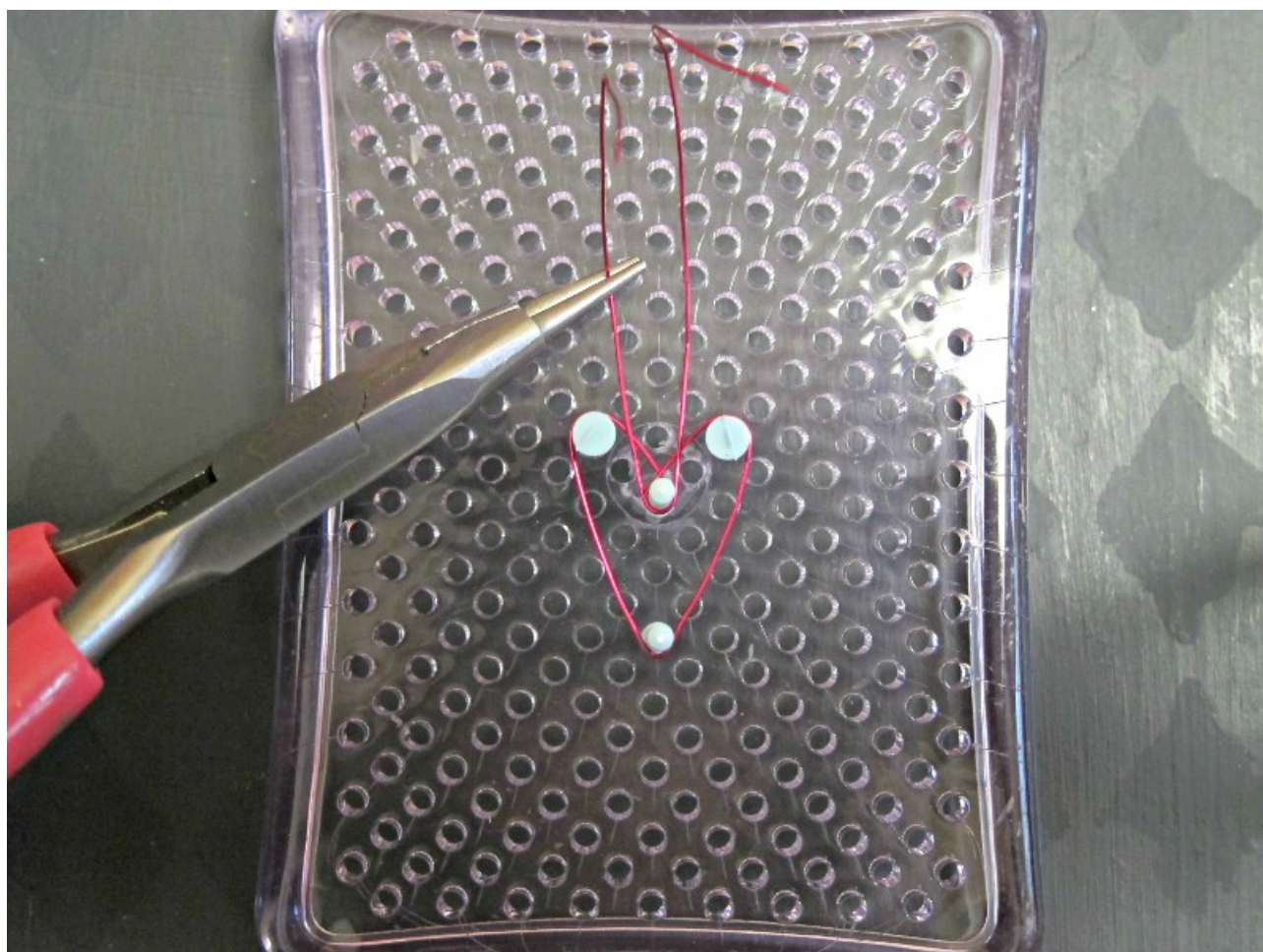


Bubble Favors



Crafts Unleashed
by ConsumerCrafts







Result:

The quick brown fox jumps
over the lazy dog.

>> [MiriamsHandwriting.ttf](#)

Click on the link with the right mouse button and choose 'save as' to save the file to your computer.

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Download the [Template](#) , print it and fill it out.

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After scanning the completed template upload the image file.

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HERBAL FOOT SOAK

Ingredients

- 2 cups Epsom salts
- 8 drop pure lavender essential oil
- 6 drops mint essential oil
- 2 drops eucalyptus essential oil
- 2 drops rosemary essential oil
- 1 tsp dried comfrey root powder
- 1 tsp dried lavender
- 1 tsp dried mint leaves
- ¼ tsp dried bergamot petals

Directions:

1. Fill a canning jar half full of Epsom salts.
2. Add essential oils, replace lid, and shake.
3. Remove the lid again, add comfrey and dried herbs, replace lid and shake (again).
4. Add more Epsom salts to full the jar, replace the lid and shake again.

SIMPLE SUGAR SCRUB RECIPE

Materials:

- small 1/4 pint (125ml) jam jars
- 1 cup granulated white sugar
- 3/4 cup **sweet almond oil**

Lemongrass Ginger Recipe Ingredients:

- 3 drops of lemongrass essential oil
- 1 drop of ginger essential oil
- 1/4 tsp turmeric for coloring

Rosemary Spearmint Recipe Ingredients:

- 2 drops of rosemary essential oil
- 2 drops of spearmint essential oil
- 1/4 tsp spirulina for coloring
- 1/4 tsp crushed dried mint leaves and bergamot petals

1. In a bowl or large 1L measuring cup mix together the sugar, oil and recipe ingredients.

2. Spoon mixture into small jam jars and smooth out top.



LAVENDER OATMEAL TUB TEA

LAVENDER OATMEAL TUB TEA RECIPE

- 2 cups Epsom salts
- 2 heaping tablespoons dried lavender
- 15-20 drops lavender essential oil
- 1 cup oatmeal
- 1 cup powdered milk
- Mixing bowl
- Spoon
- 9 Extra large (size 4) tea filters
- Diamond hang tags
- Stapler

Mix the Epsom salts, dried lavender, and essential oils in a large bowl then add in the powdered milk. The oatmeal should be ground in a food processor or blender to get a coarse power before adding it to the bowl as well. Mix well and you are ready to fill your tea bags.

Use the spoon to scoop the bath mix into the tea filters. Use 2-3 heaping tablespoons of bath mix per bag. This will make around 9 tea bags depending on how much or little you fill them up.

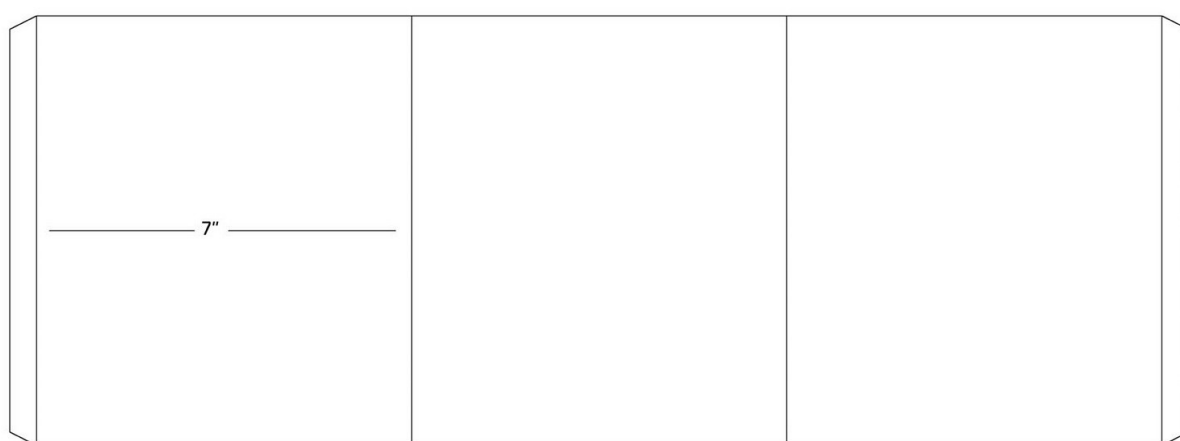


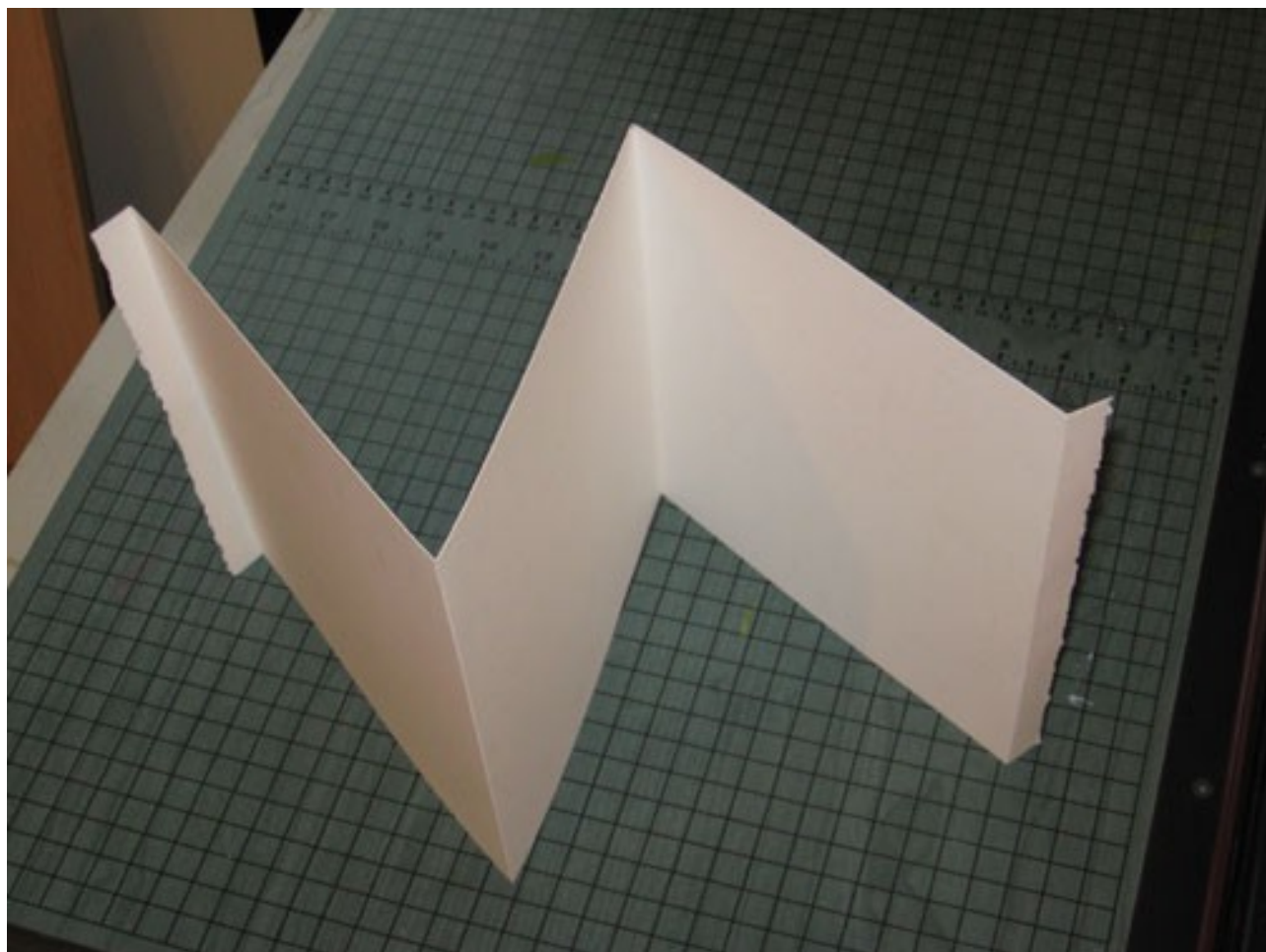
Valerie Carrigan

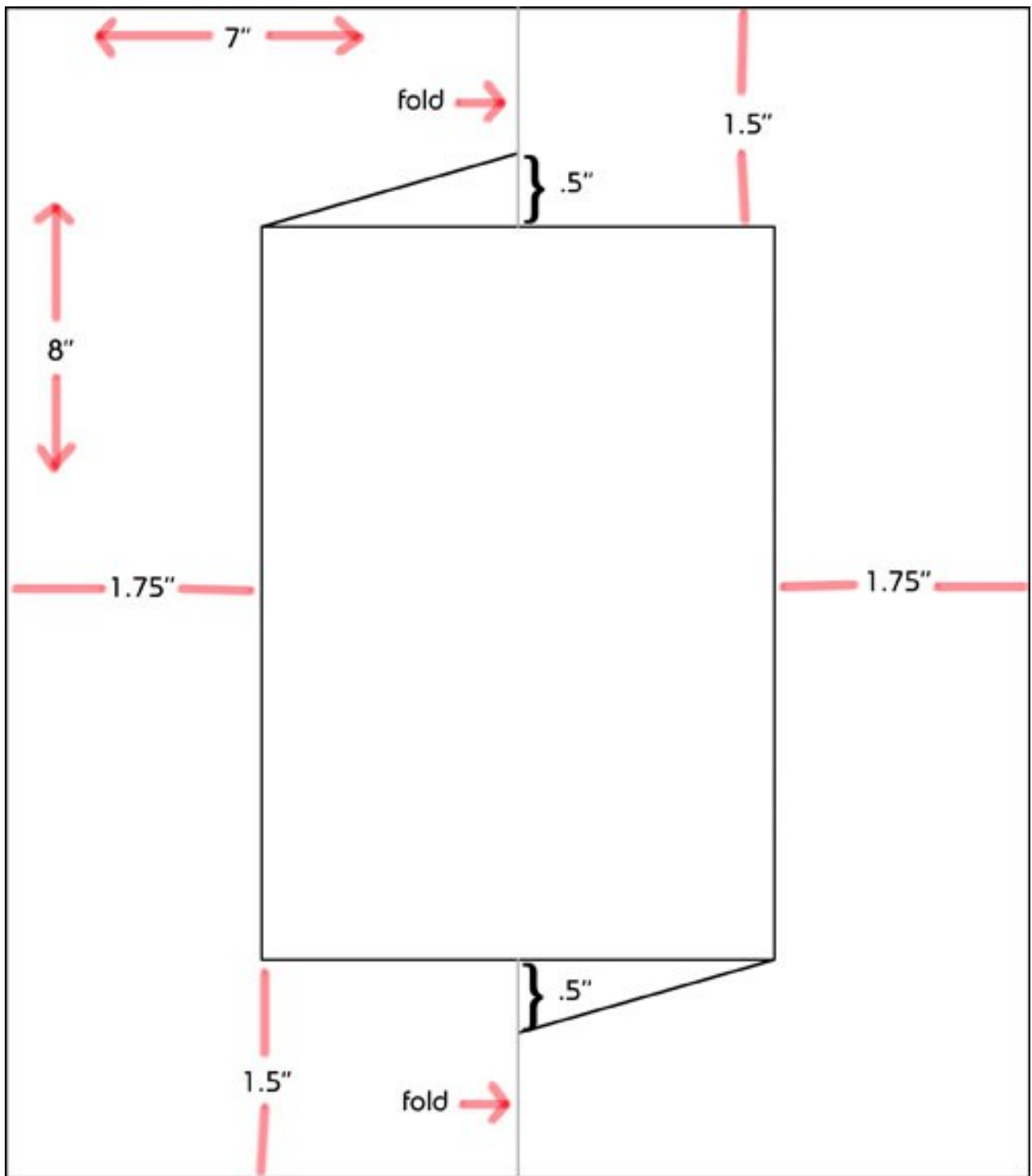


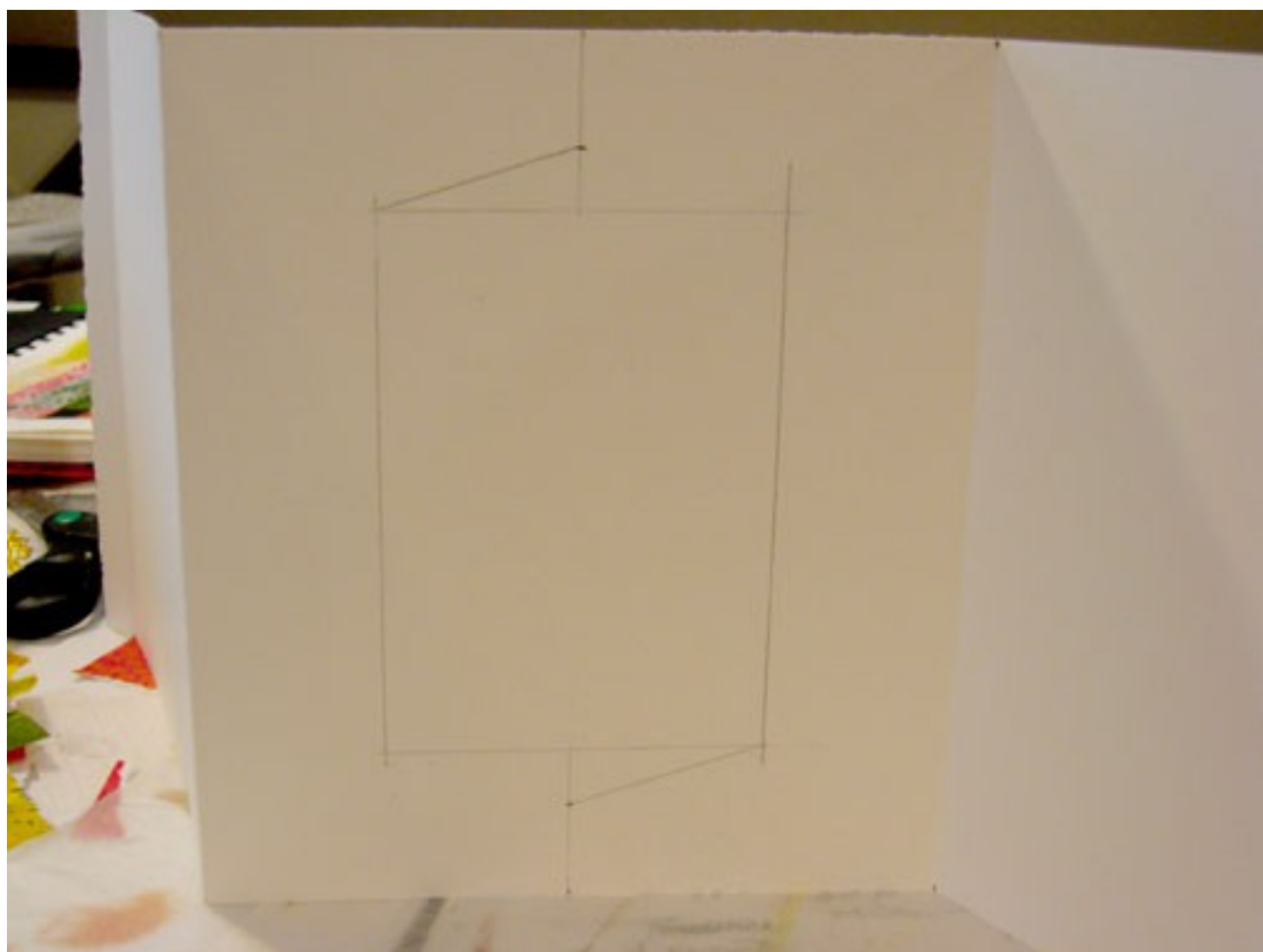
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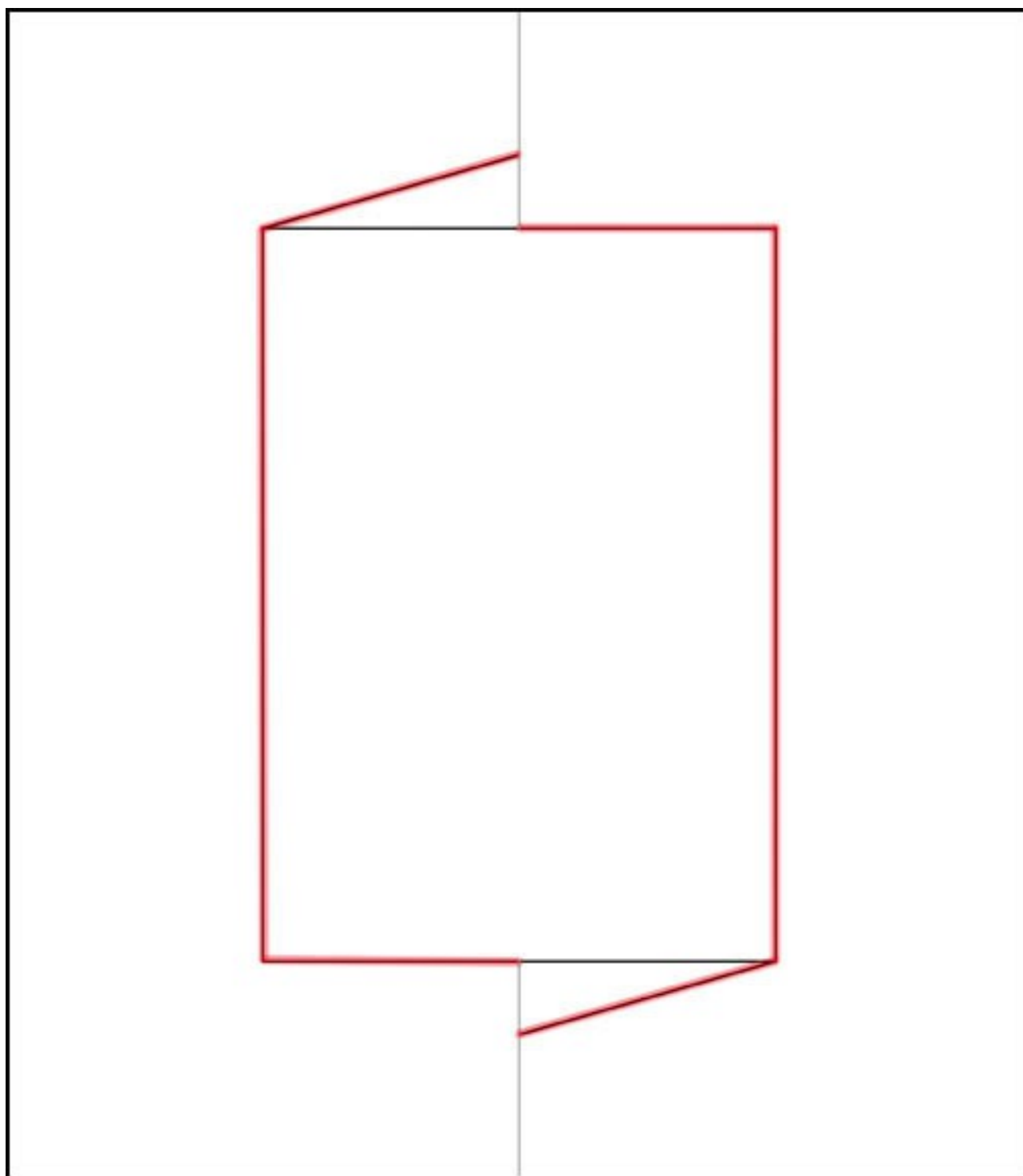


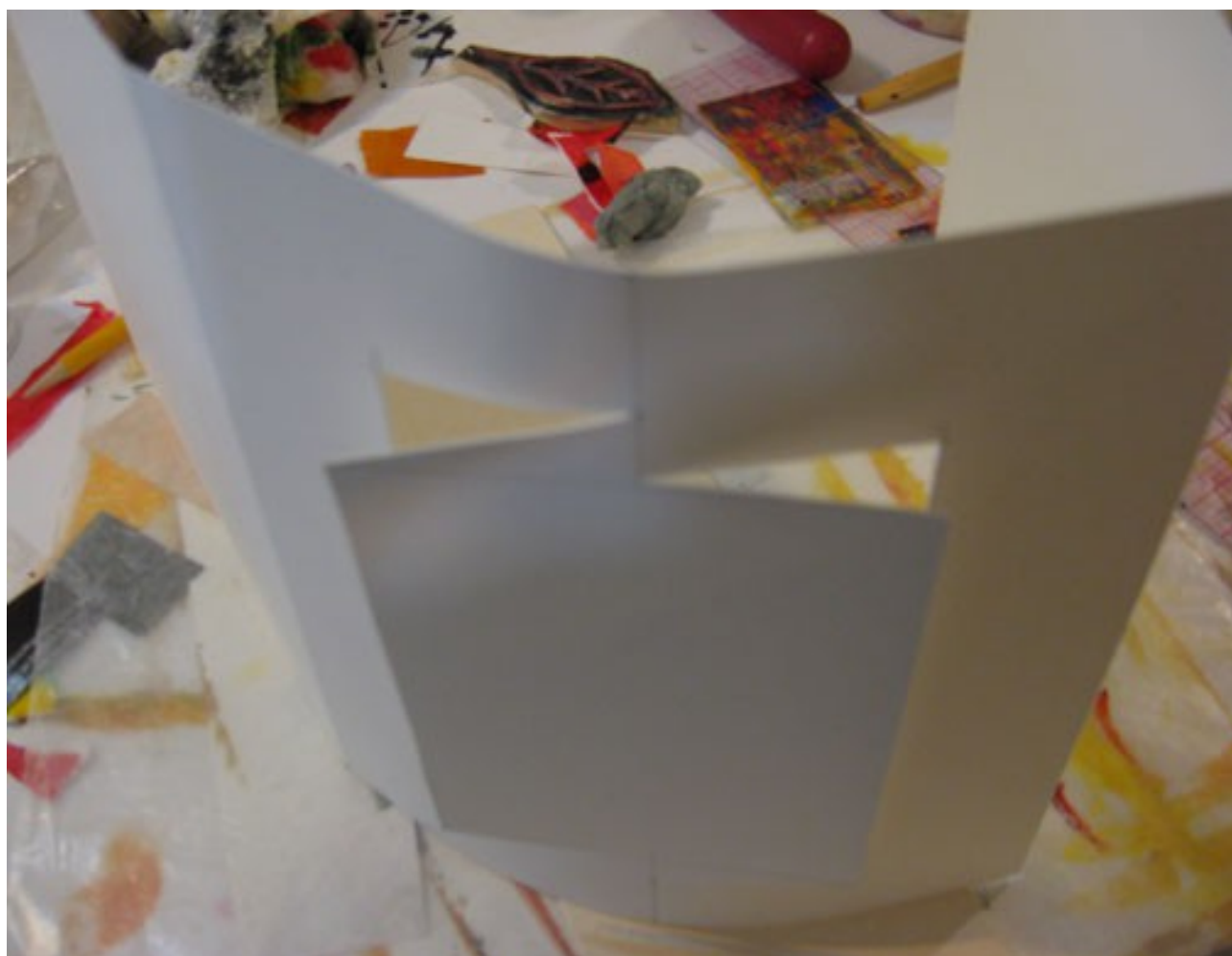


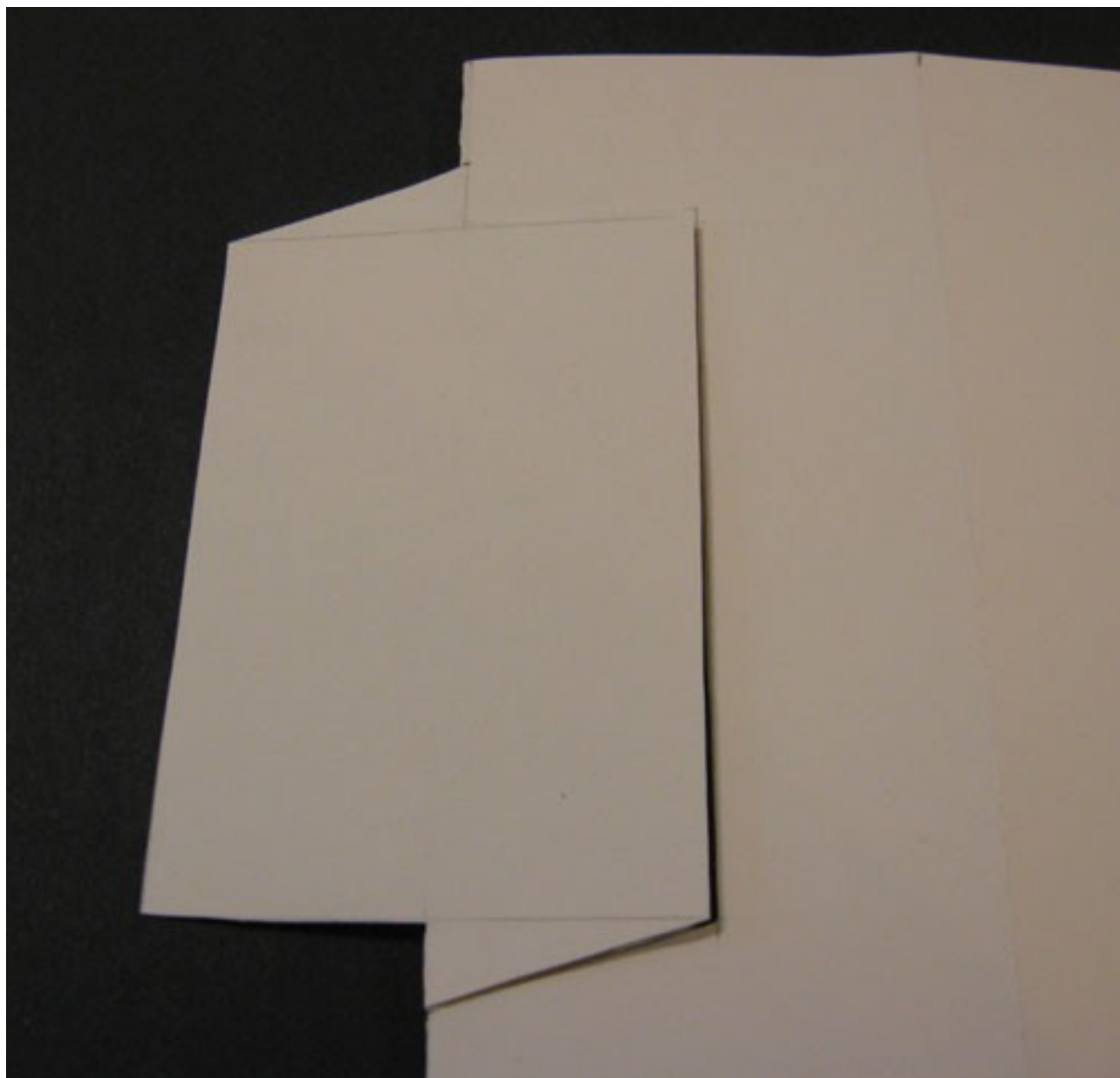


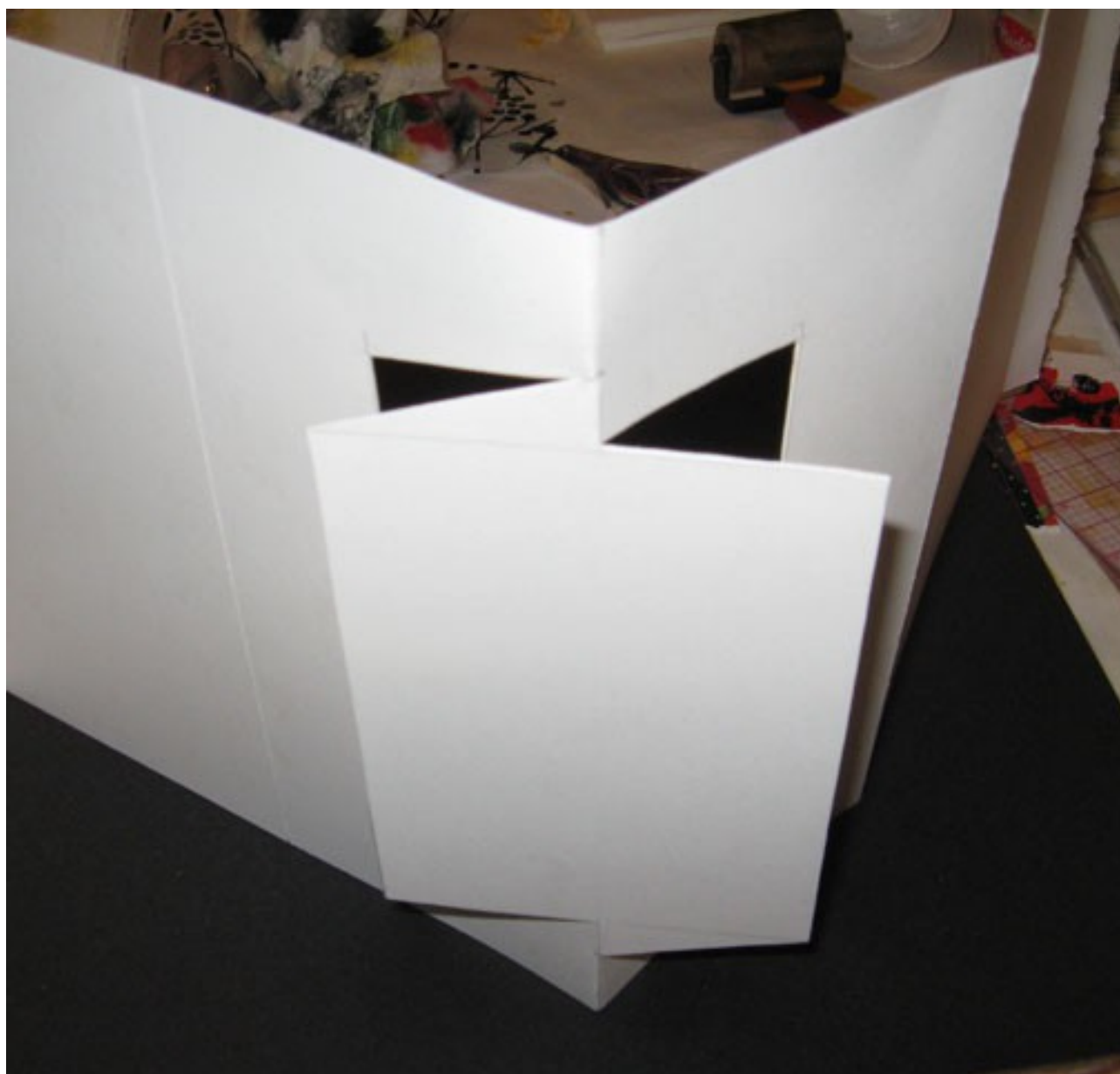


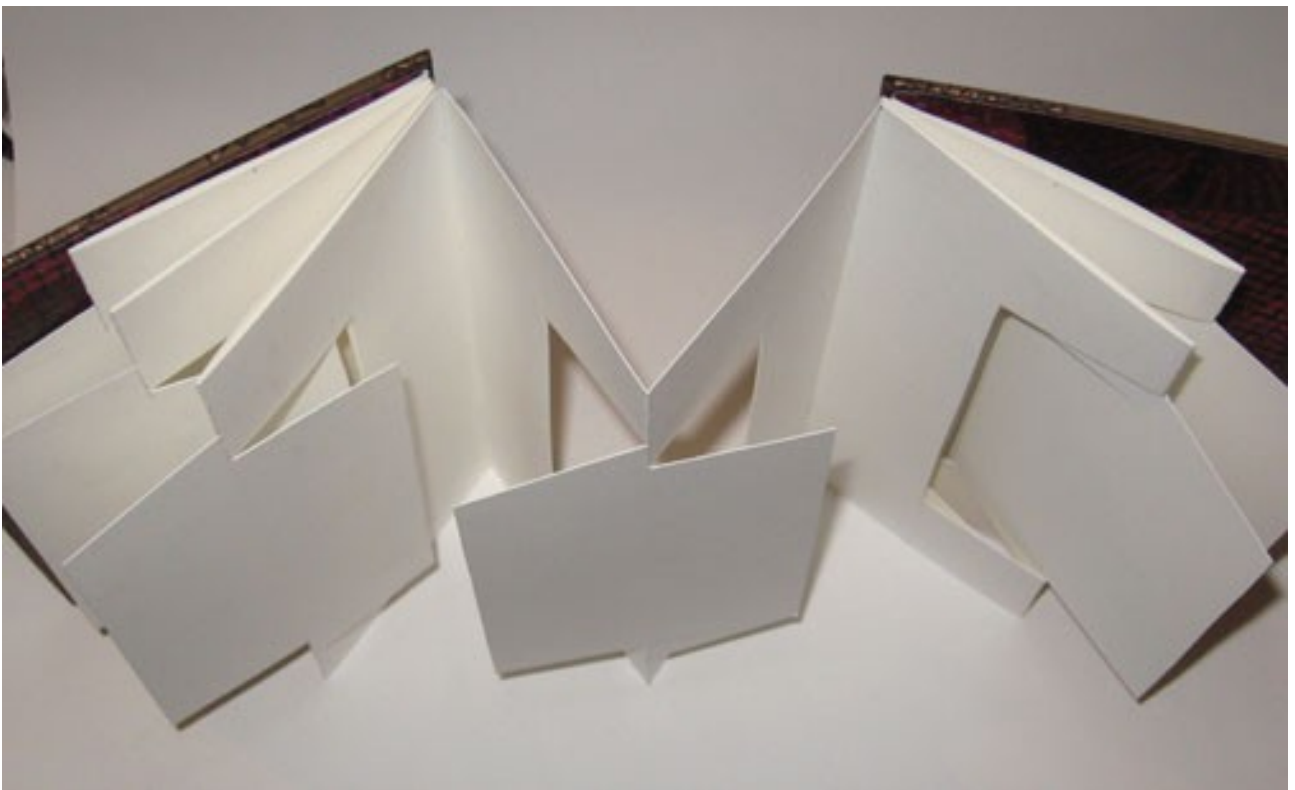
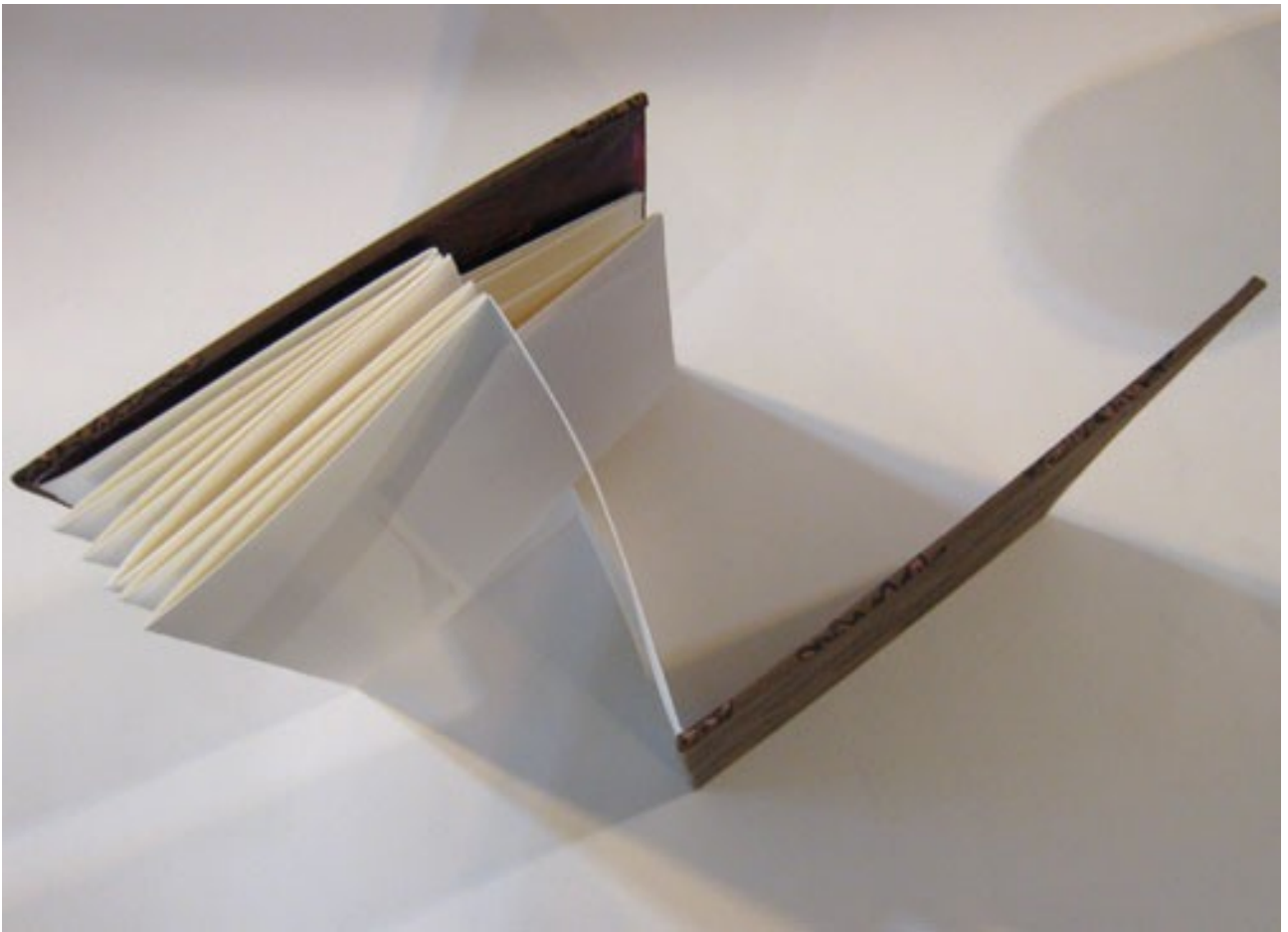


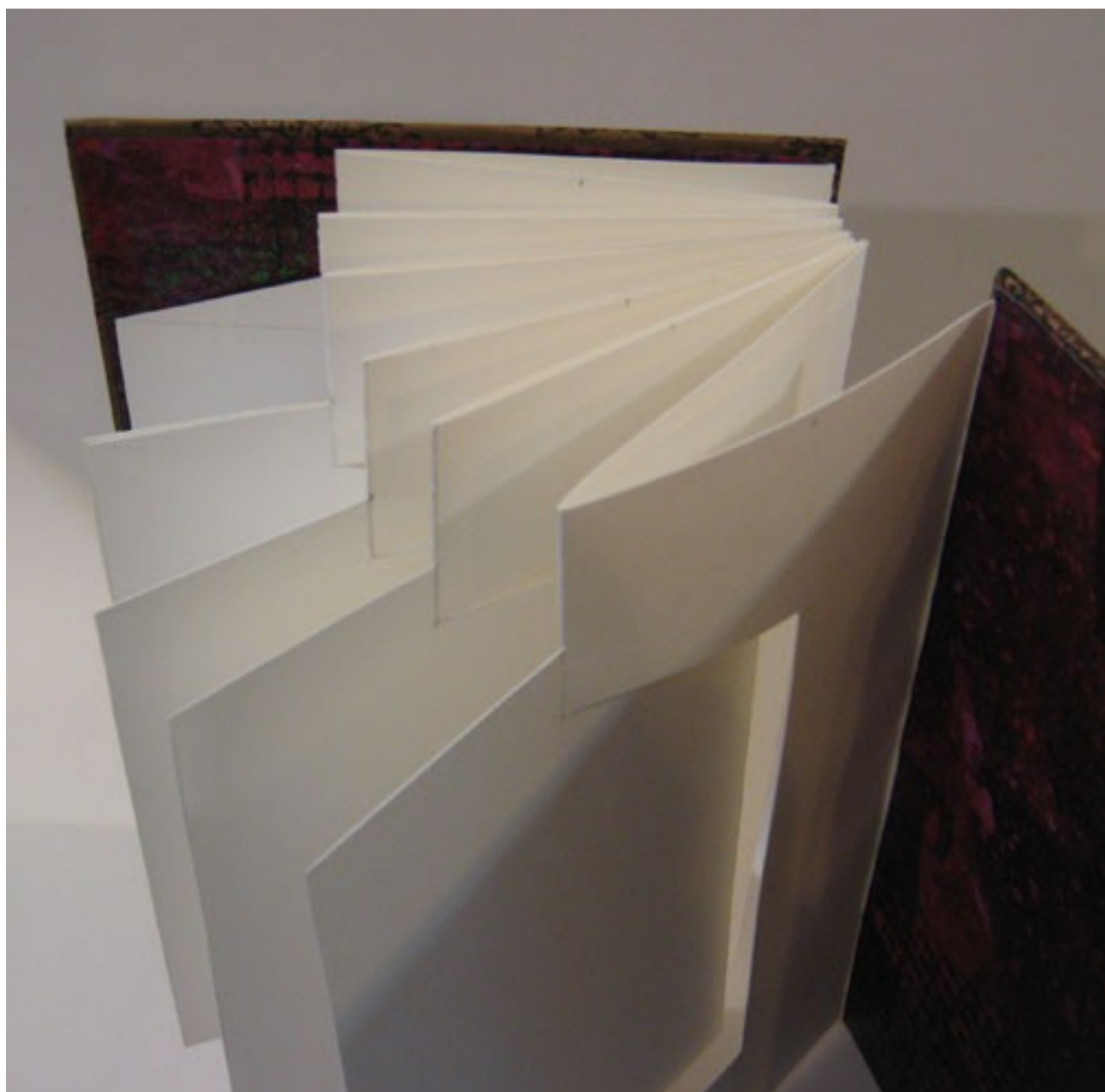












ricetta - baccelli di fave barbeque



Ingredienti per 8

I baccelli di 1kg di fave fresche

2 limoni

Olio extravergine di oliva fruttato intenso

Sale e pepe macinato fresco

1 spicchio d'aglio

Qualche stelo di erba cipollina

Qualche foglia di menta

Qualche foglia di basilico

Qualche foglia di coriandolo fresco (facoltativo)

Preparazione

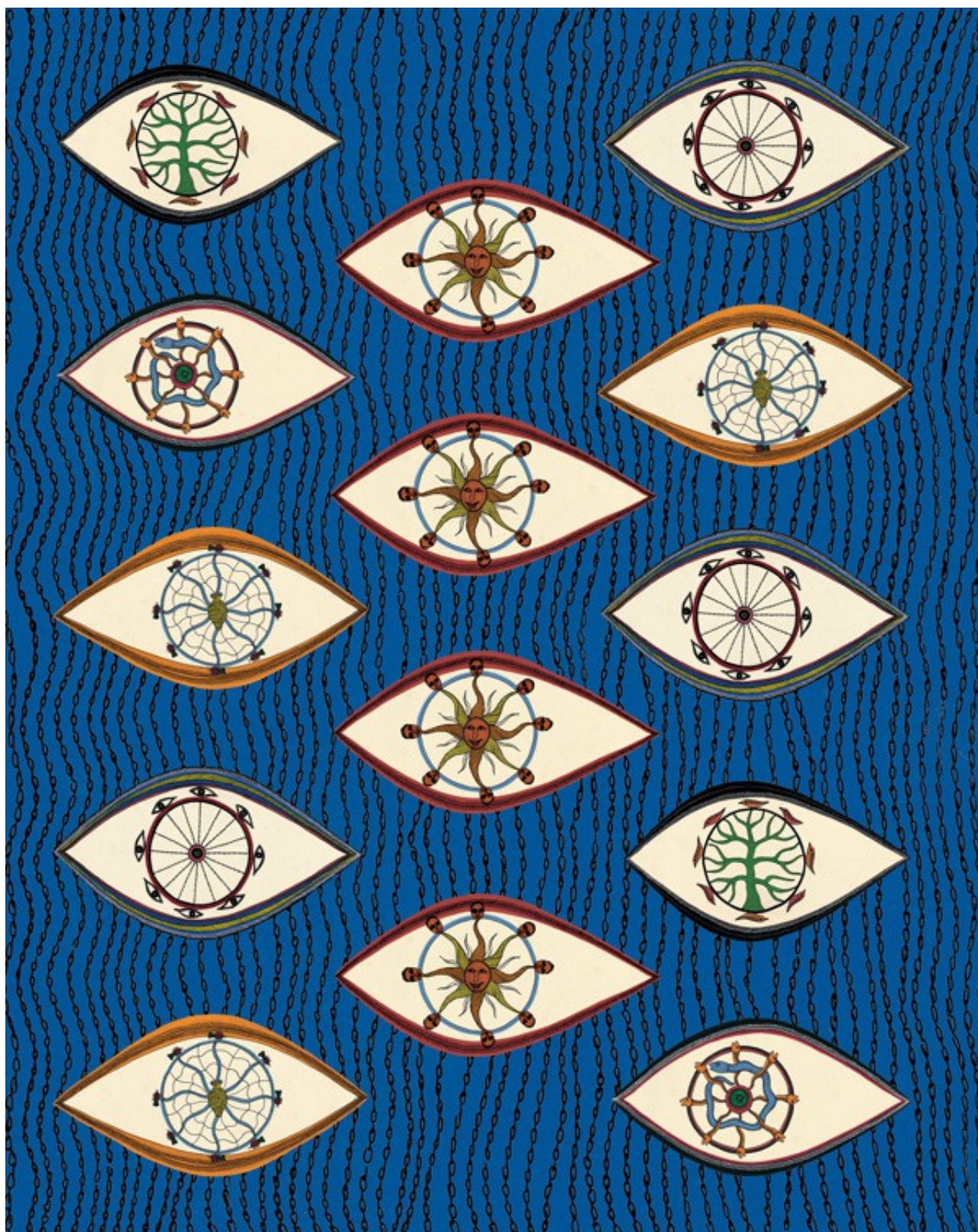
Aperte i baccelli, tenete da parte i semi per un altro utilizzo (che ne dite di fave e pecorino?). Tagliate via il picciolo e il filamento di chiusura del baccello, quindi copriteli d'acqua fredda fino al momento di utilizzarli. Cuocete i baccelli in acqua bollente salata per 8 minuti. Scolateli e usate l'acqua di cottura come base per una zuppa, un brodo o in altre preparazioni. Tamponate leggermente i baccelli quindi cuoceteli su una griglia rovente. Sul classico barbecue avrete il risultato migliore e dal gusto più ricco. In alternativa potete cuocerli anche sul fornello in una bistecchiera (padella con scanalature per cottura simil griglia). Cuocete su entrambi i lati fino a quando i baccelli risulteranno grigliati. In un tritacutto frullate lo spicchio d'aglio sbucciato con le erbe aromatiche, il succo di limone, sale, pepe e 6 cucchiaini di olio extravergine in modo da ottenere un'emulsione cremosa. Versate sulle fave e lasciate riposare per qualche minuto prima di portare in tavola. Servite con pane abbrustolito.

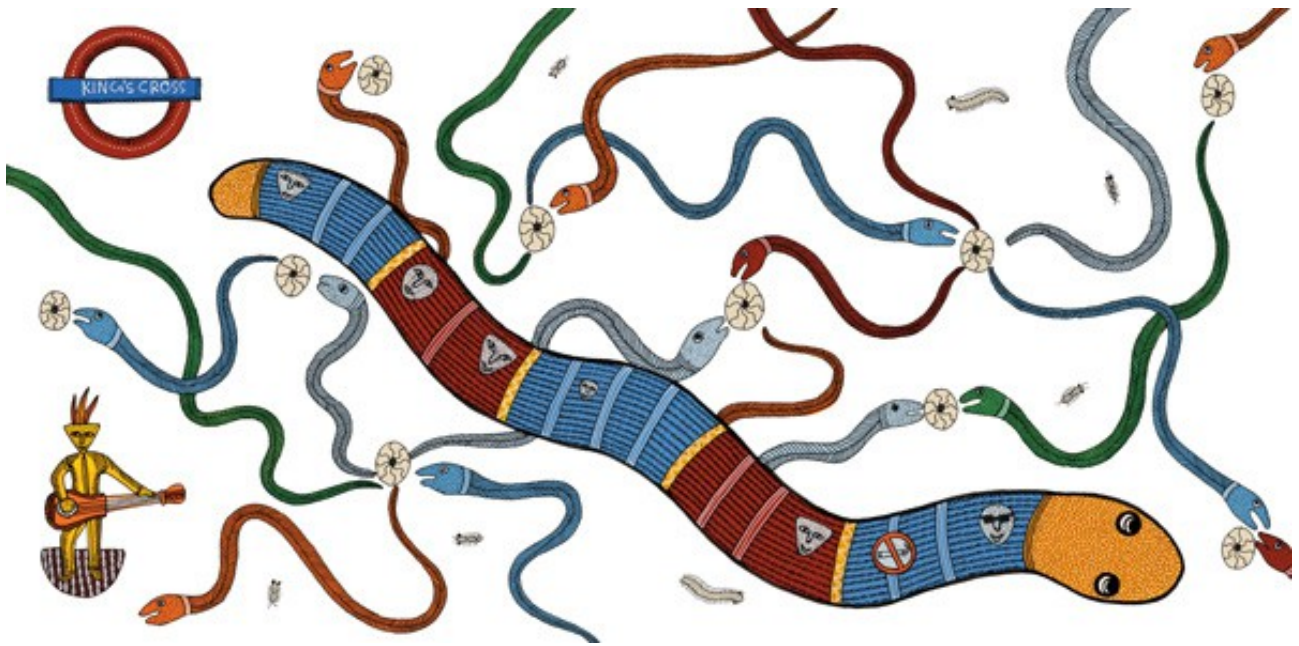
BHAJJU SHYAM

The London

JUNGLE BOOK

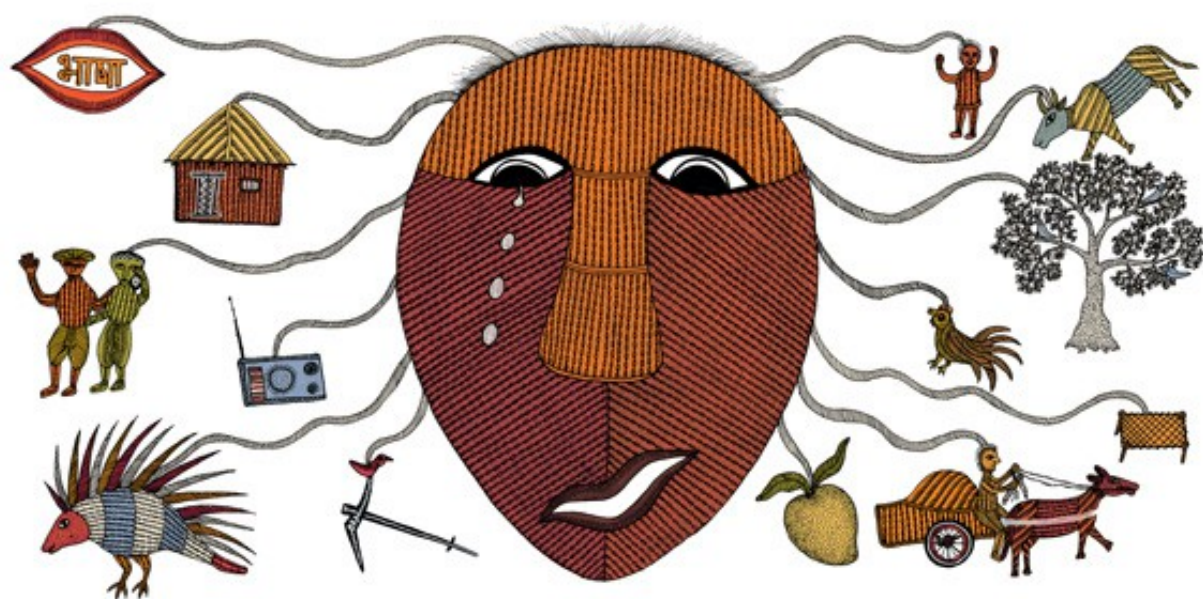








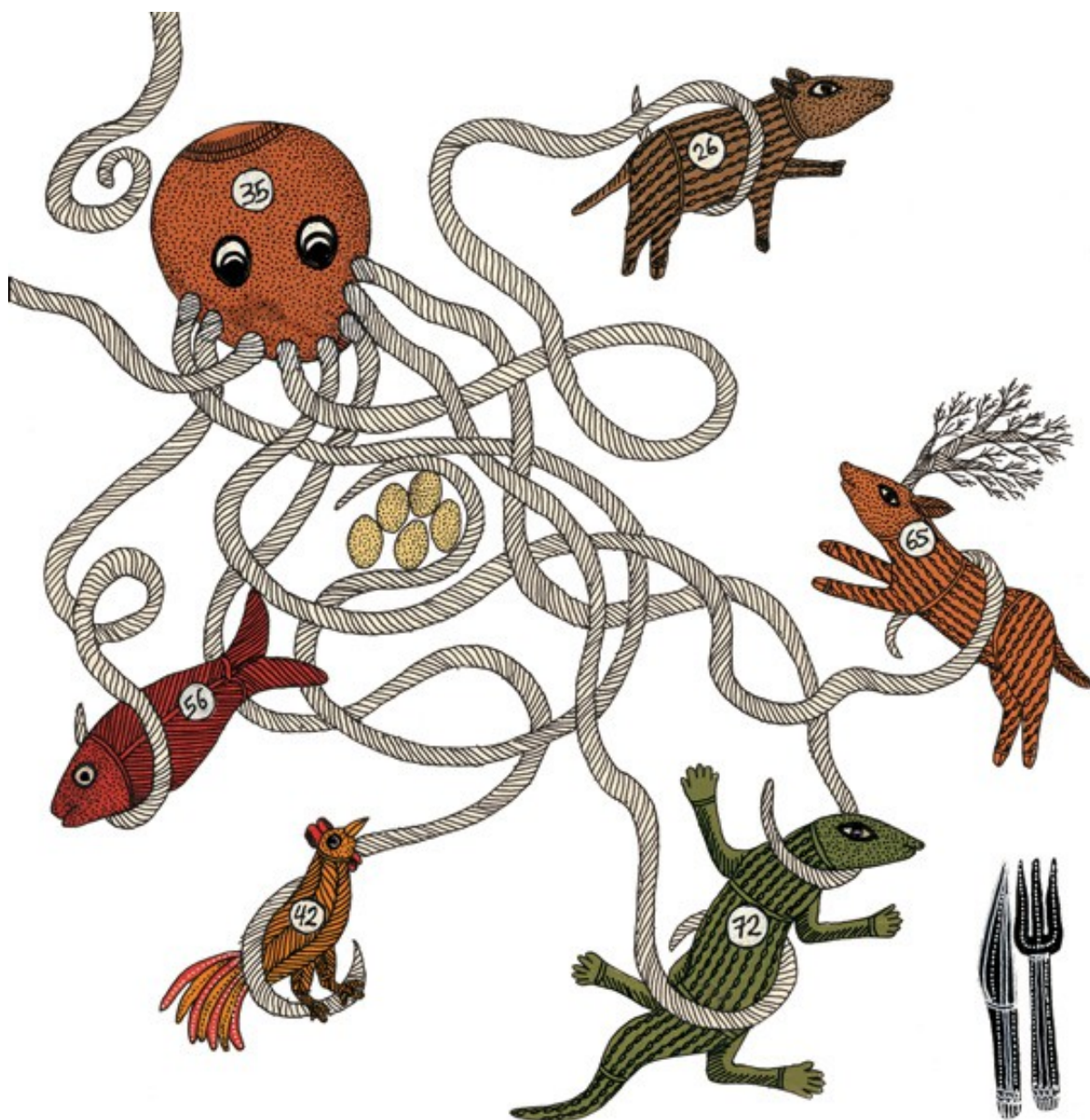














Papernoodle

