

Polpette di melanzane



Crispy Eggplant Parmesan Subs, makes 4-5 servings.

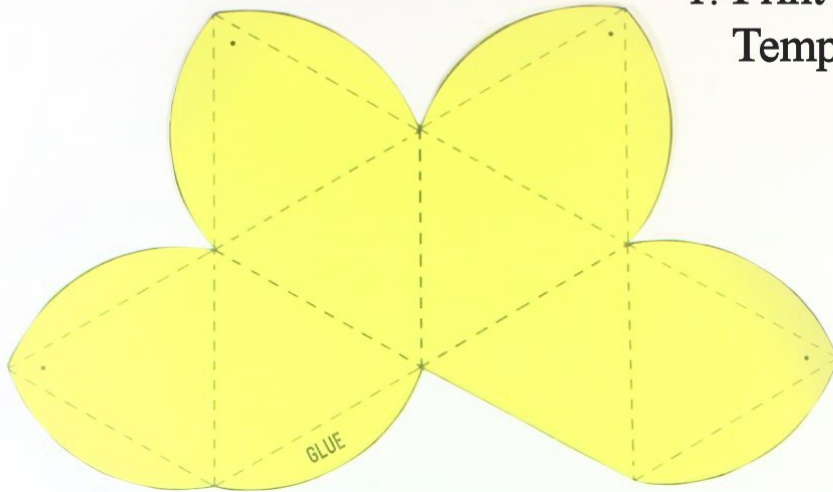
- 1 cup eggplant (about half the eggplant you see in the above photo)
- 1 small red onion
- 4 garlic cloves (you only see two in the photo above because we decided it needed more after tasting)
- 1 14-ounce can garbanzo beans
- 1 tablespoon chopped cilantro plus more for the tops
- 1 cup bread crumbs (I used Panko)
- 1 egg
- salt + pepper
- 1/2 cup flour
- oil for frying

In a food processor, combine the diced eggplant, red onion, garlic, rinsed beans, cilantro, and a generous sprinkle of salt and pepper. Puree until the ingredients are just blended.

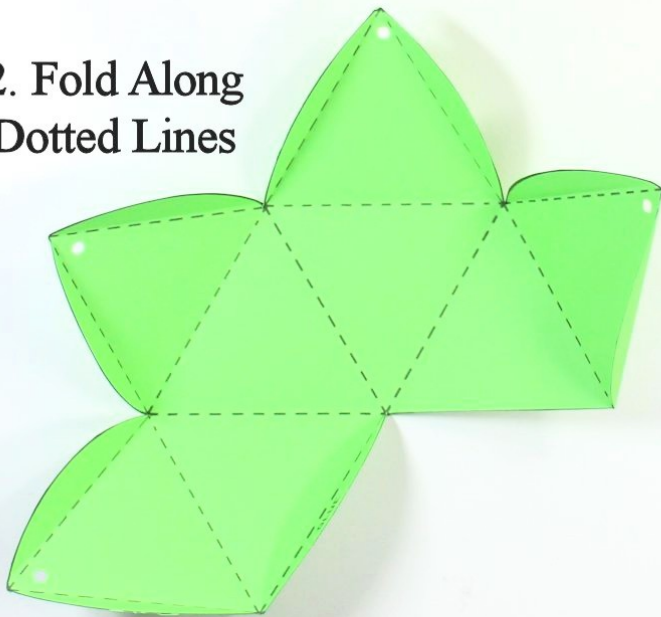
Stir in the egg and bread crumbs. Use your clean hands to divide the mixture into 18-20 small balls. Place these on a baking sheet lined with wax paper. Freeze for 1 hour.

Once the oil is hot enough (around 350°F), fry each eggplant ball for about a minute, flipping halfway through cooking. Use kitchen tongs to remove them to a bed of paper towels to remove excess grease.

**1. Print & Cut
Template**

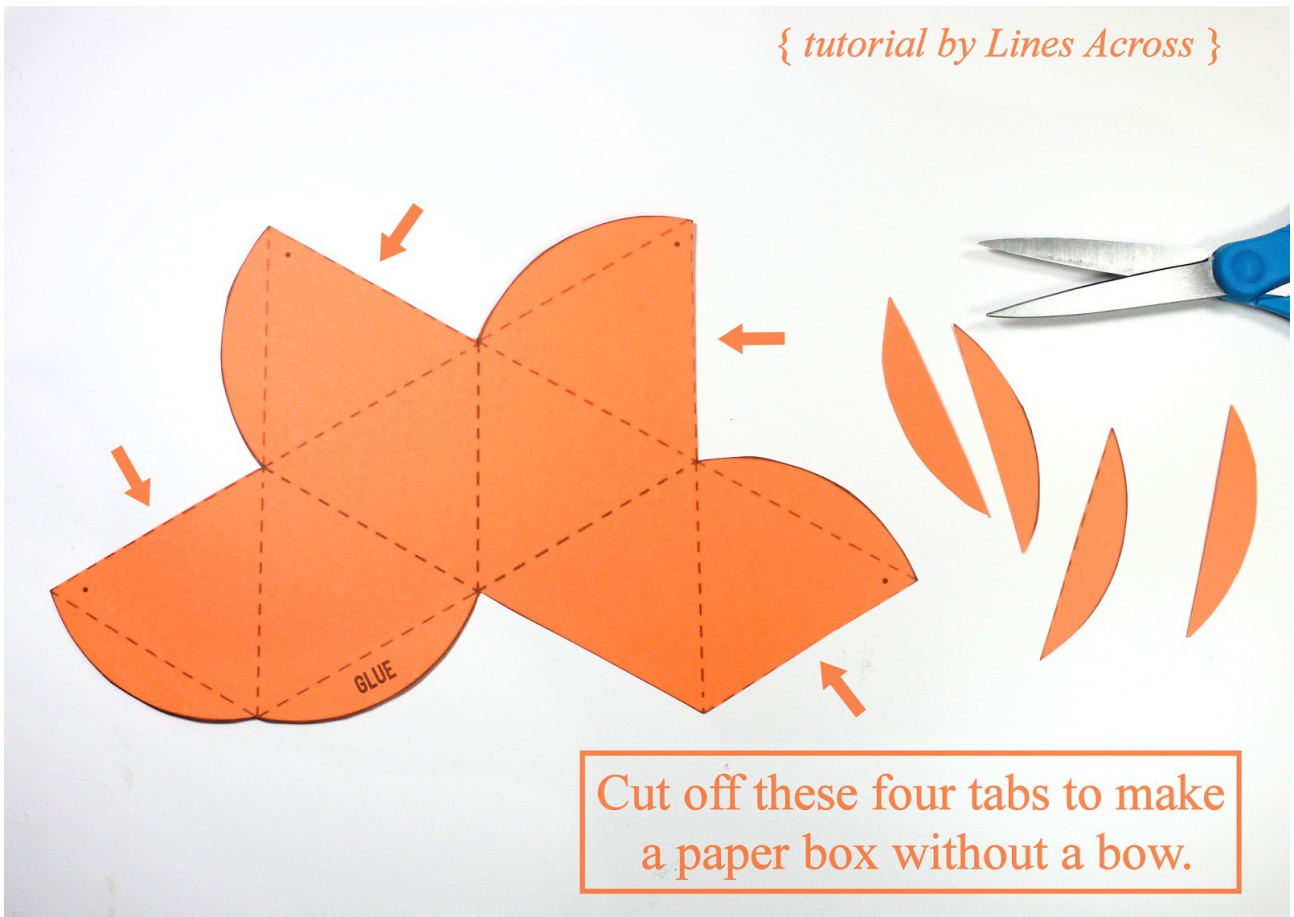
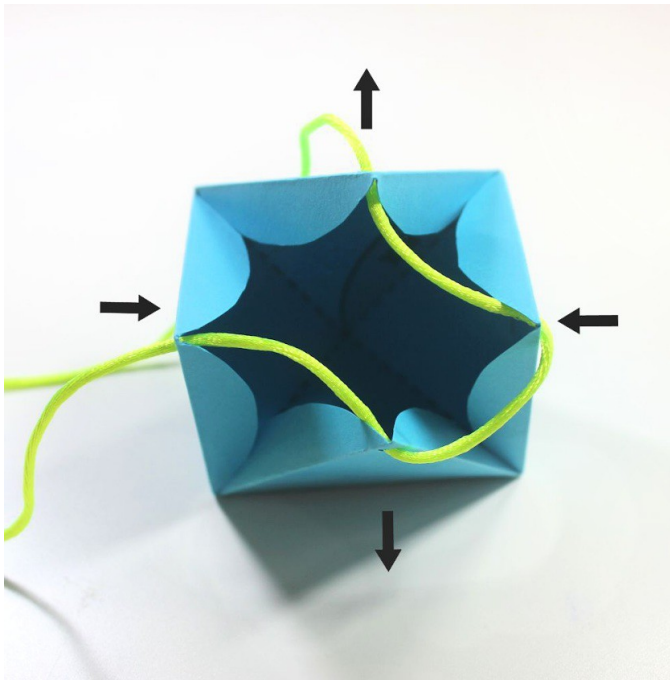


**2. Fold Along
Dotted Lines**



**3. Glue Tab,
Thread Ribbon,
& Tie Bow**





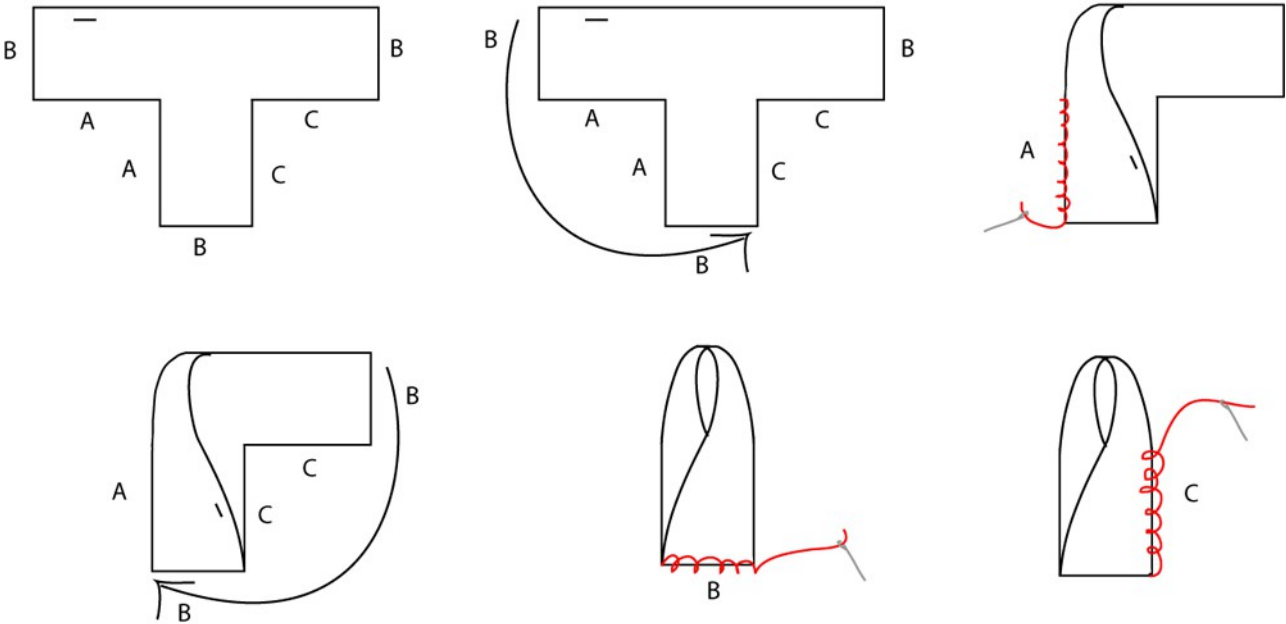
Genius use for orphan socks



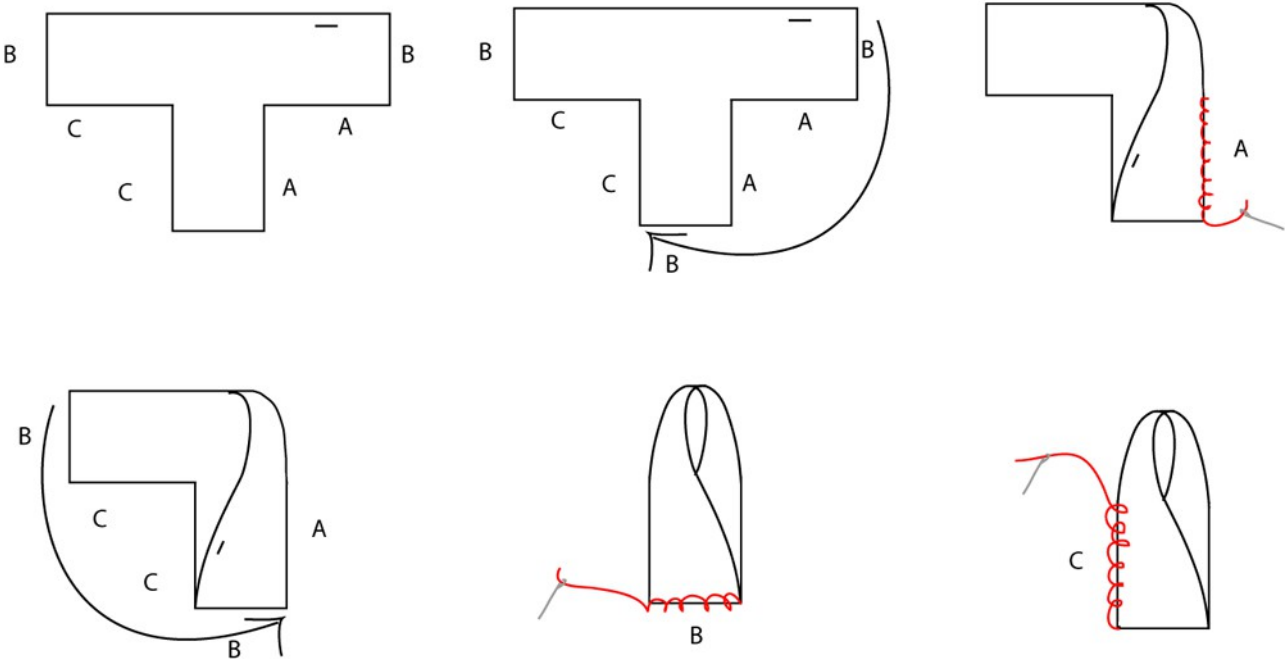
<http://elmundodelreciclo.com>



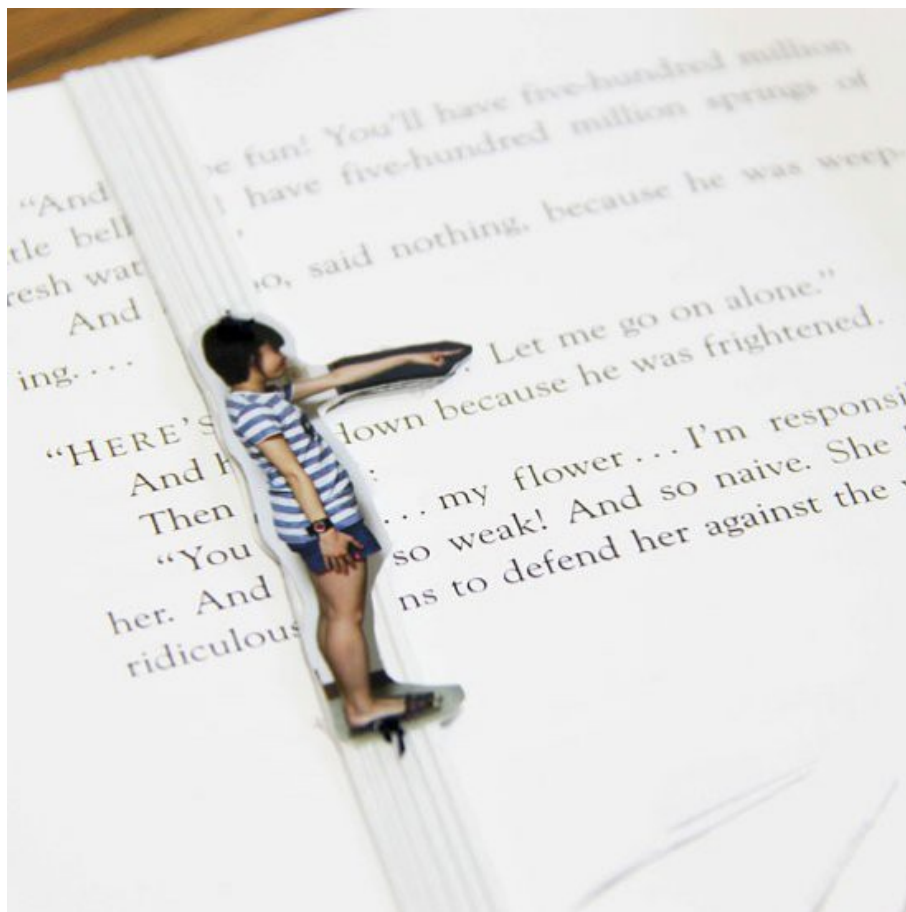
Bitty Baby Booties - Right Side

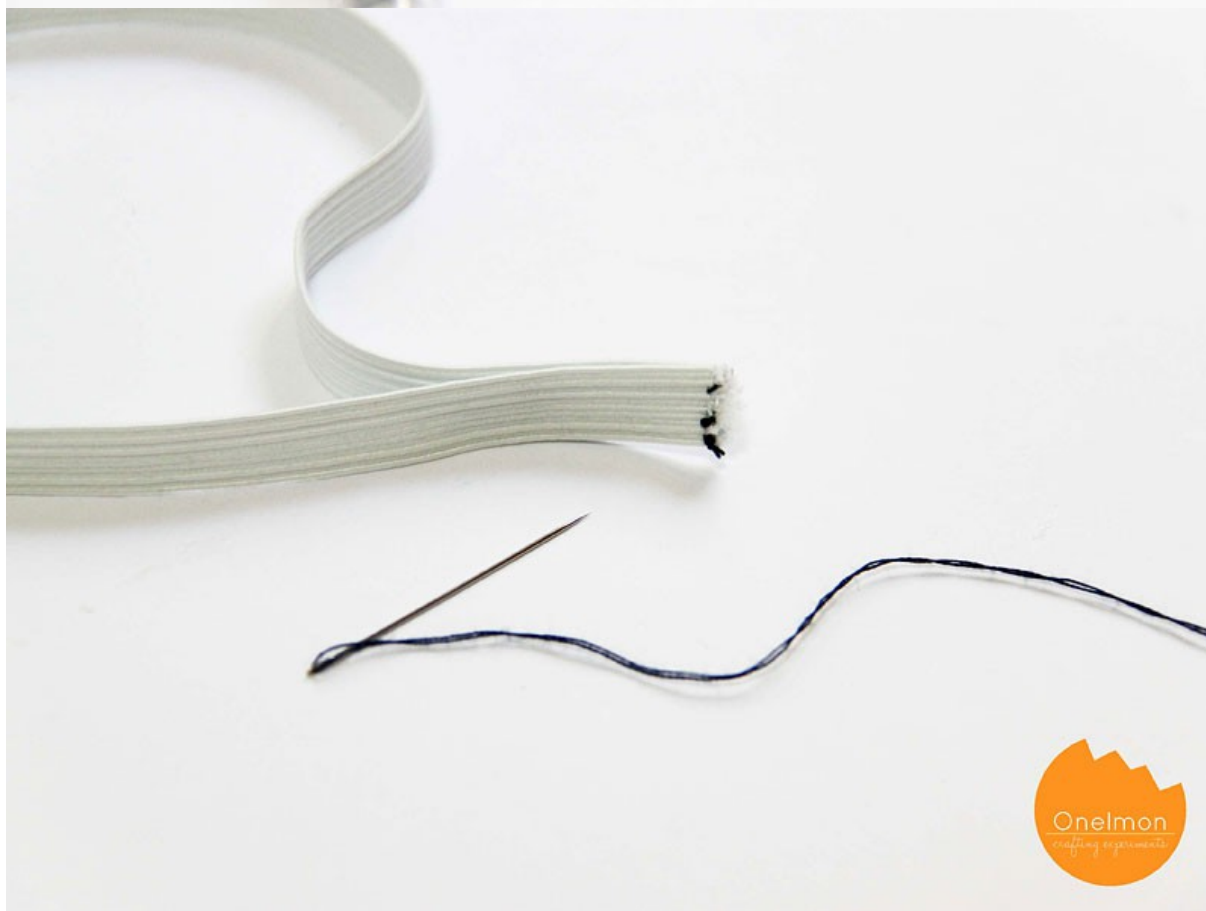


Bitty Baby Booties - Left Side













pencil case
BOOKMARK

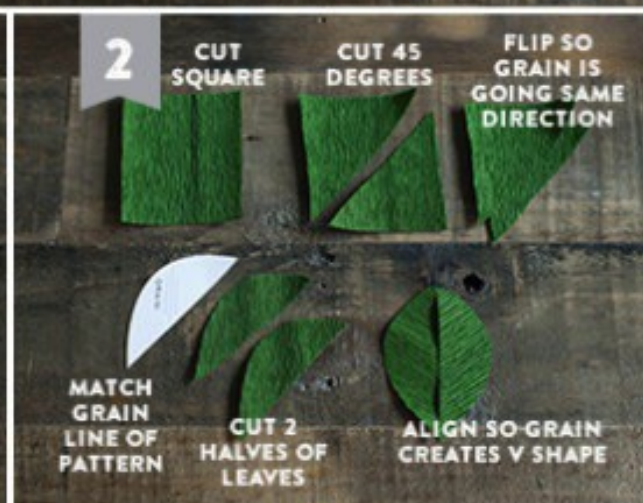




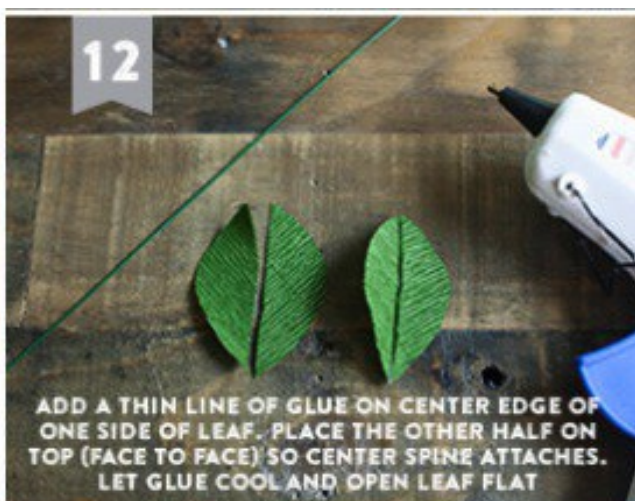
tea^{text}

Thank you
MOM



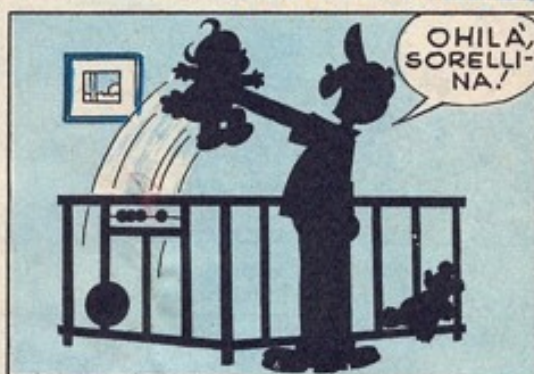






LA FAMIGLIA DE' GUAI

I DISPIACERI
DI CICCIBÙM







that department offered to cut it for me for free, I took her up on it. I needed 7 pieces of pipe and wanted each one to be 2" longer than the last, so she cut me pieces measuring 10", 12", 14", 16", 18", 20", and 22" long. When I got them home, I drilled a small hole in the end of each pipe, making sure to drill all the way through the pipe so that the hole was on the back, too.



Then I needed to get two wooden circles. The larger one would be the top, where the pipes would hang. The smaller one would be the clapper that would hang in the middle, keeping the pipes from constantly tangling. Make sure the smaller one is small enough to leave room for the pipes to hang down around it. My circles were about 8" and 4" across.

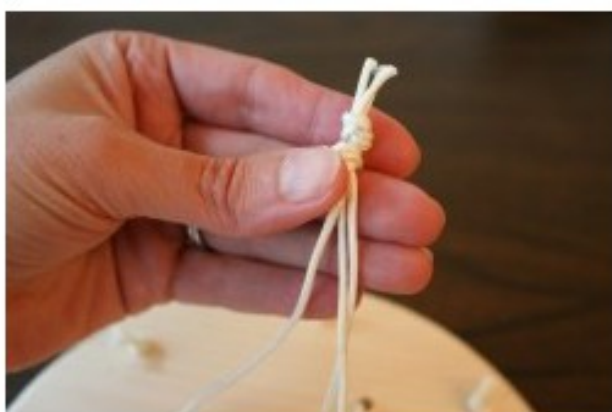
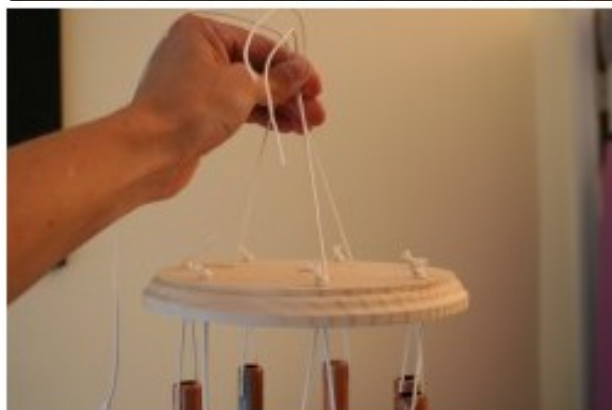
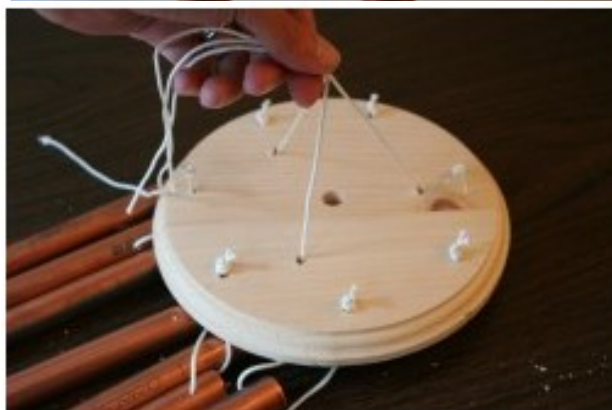


Now for the tricky math part! Since I was going to use 7 pipes, I needed to mark 7 spots on the larger circle, equally spaced. An even number like 6 or 8 would've been easier, but with some trial and error, I finally got 7 spots marked. I drilled a hole about a half inch in from the edge at each mark.



Then I drilled a hole in the middle of each circle (okay, my larger circle actually came with the center hole already in it). I also drilled three holes around the center hole in the larger wood circle. These would be used for the hanger later on.





Gelato di limone e salvia (senza gelatiera)



Ingredienti:

500 grammi di panna fresca intera

130 grammi di zucchero grezzo chiaro

2 limoni felici

7 foglie di salvia fresche

Facilissimo: mescolate la panna con lo zucchero e scaldate il tutto a fuoco basso (io non la porto a ebollizione perché mi dispiace rovinarla, basta che sia ben calda); continuate a mescolare fino a quando lo zucchero non è sciolto bene. Levate dal fuoco, tritate finemente le foglioline di salvia e aggiungetele al composto, insieme al succo e alla buccia grattugiata dei limoni.

Coprite, lasciate intiepidire e poi mettete tutto in frigo almeno per tre o quattro ore. A questo punto non dovete fare altro che mettere tutto nella gelatiera e aspettare che si trasformi in un gelato meravigliosamente buono. Nel mio caso, che ho quella del Kitchen Aid, quando il gelato è pronto bisogna poi metterlo in freezer per qualche ora, e poi ripassarlo in frigo perché si ammorbidisca.

Se non avete la gelatiera vi basterà mettere tutto in freezer avendo l'accortezza di mescolare ogni mezz'ora; quando la crema comincia a solidificarsi Edda dice che potete frullarla; adesso che sono qui sprovvista di strumenti proverò a fare così.



Fabric Peonies

Inspired by Ez Pudewa over at [Creature Comforts](#).

Makes 3 Flowers

¼ yard of Pink Satin (100% Polyester)

Golden Embroidery Thread

Scissors

Needle

Candle

Method

Cut out seven – 3-inch circles for each flower. These do not need to be perfect, in fact the sloppier the circle the more unique and realistic the petals!

Make four snips on each circle, creating the petals, taking care not to snip all the way across.

To create the realistic edges of the petals, hold the edge of one circle over the flame of the candle. Be careful, it gets hot! Allow the edges to curl up slightly; make sure to get in between where you snipped but work quickly as the edges can burn.



To create the center stamens, make a small pom-pom with the embroidery thread by wrapping the thread around your pointer and middle finger about 10 times. Take another piece of the thread and tie it around the center of the wrapped thread. Slide the pom-pom off your fingers and secure with a knot. Carefully cut the loops of the pom-pom and give it a good fluff.



Stack the seven petals on top of each other to create your peony. Thread your needle with about a yard of the embroidery thread. Starting from the bottom petal sew through all seven petals, leaving a few inches of the thread hanging, and ending in the center of the top petal. Thread the embroidery floss through your pom-pom and back down through the petals. Snip the thread off the needle and secure with a knot. Keep the thread strands long making it easier to attach them to a gift.



Polpettine al pesto, fagiolini e patate



Ingredienti per circa 30 polpettine

1 patata grande
2 uova
fagiolini q.b. (circa 300 gr)
pangrattato q.b.
sale, pepe
olio di semi di arachidi per friggere

Per il pesto:

20 foglie di basilico
10 fogli di menta
50 ml di olio extravergine di oliva
3 cucchiai di parmigiano grattugiato
1 cucchiaio di pistacchi
qualche granello di sale grosso

Lessare le patate con la buccia per 40 minuti circa o come me in pentola a pressione per 20 minuti. Spuntare i fagiolini, lavarli e lessarli per una decina di minuti finché saranno al dente.

Nel frattempo preparare il pesto (meglio nel mortaio se avete tempo) frullando, per pochi secondi, il basilico, la menta, i pistacchi, il sale e il parmigiano e l'olio.

Schiacciare le patate, unire 4 cucchiari di pesto, 1 uovo, i fagiolini tagliati a pezzetti, 1 cucchiaio di pangrattato e il sale. Formare delle piccole e passarle prima nell'uovo leggermente sbattuto e poi nel pangrattato. Friggere in abbondante olio bollente. Servire.

crema di formaggio aromatica



ingredienti:

250 G DI FORMAGGIO SPALMABILE

1 CIPOLLOTTO FRESCO

QUALCHE FOGLIONI DI RUCOLA

ERBE AROMATICHE MISTE (PER ME ERBA CIPOLLINA, MAGGIORANA, TIMO E BASILICO)

PEPE ROSA IN GRANI

QUALCHE GOCCIA DI TABASCO

3 CUCCHIAI DI OLIO EXTRAVERGINE DI OLIVA

SALE

LAVORARE CON UNA FORCHETTA IL FORMAGGIO CON L'OLIO E TUTTI GLI ALTRI INGREDIENTI FINO AD OTTENERE UNA CREMA MORBIDA. UNIRE PER ULTIMO IL PEPE ROSA IN GRANI LEGGERMENTE SCHIACCIATO. SERVIRE CON CROSTINI DI PANE.

panelle



Così il giorno dopo le nozze ho mandato un messaggio a Isabella chiedendole la ricetta, e poi ho pensato che la cosa più divertente da fare fosse copia-incollare la sua risposta para para (così mi riposo pure). Salvo mettere a margine quelle venti venticinque note per la realizzazione delle stesse da parte di possessori di plurimi pianeti in vergine.

Ingredienti:

250 grammi di farina di ceci integrale e bio

550 grammi di acqua buona

un bel pizzicotto di sale marino integrale

un paio di cucchiaini di prezzemolo tritato finemente

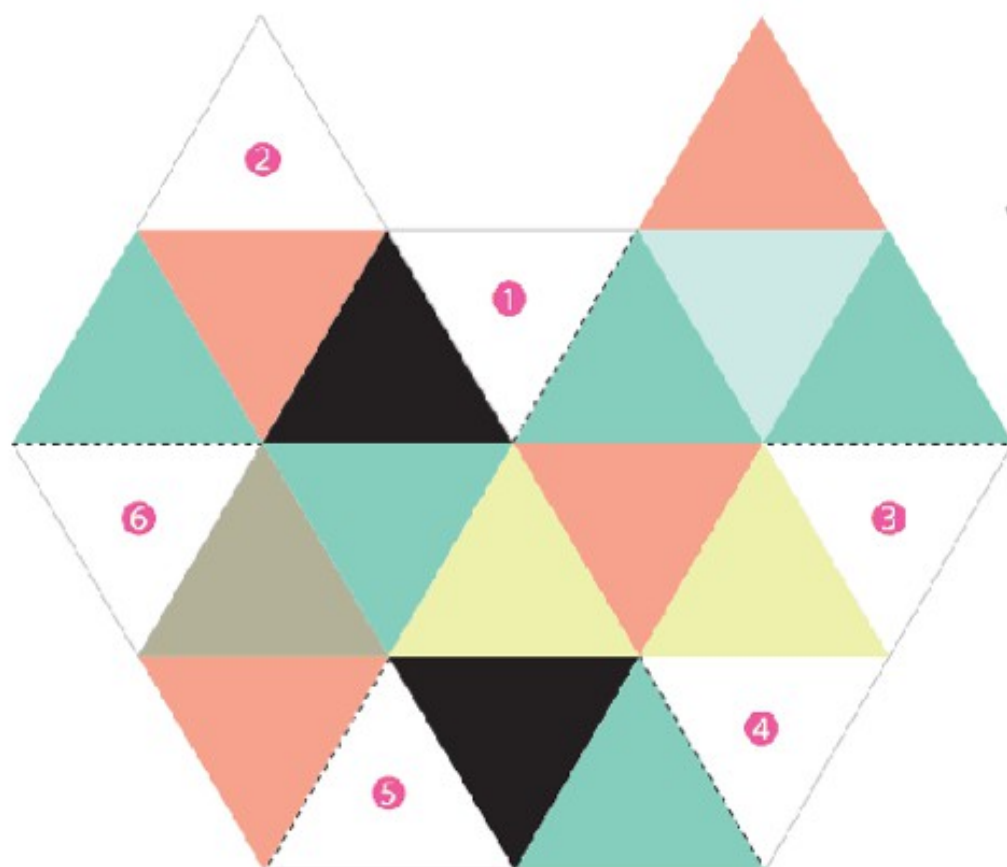
un limone felice

olio extravergine d'oliva

pepe nero in grani

"Dunque... allora, prendi una bella pentola, di quelle consumate di nonna, e metti sul fuoco acqua e sale finché non è sciolto e finché quasi bolle... Fai cadere a pioggia la farina di ceci mentre con l'altra mano impugnerai una frusta (da cucina eh!?) e gira, gira, gira per circa 20 minuti. Deve rapprendersi fino ad apparire quasi come una polenta morbida. Aggiungi il prezzemolo (facoltativo: a me piace e ce lo metto!) e fai cuocere 5 minuti ancora. Versa in una teglia livellando ad uno spessore di circa 5 mm. Fai raffreddare poi taglia e frigi poche alla volta. Servi con pepe macinato al momento e limone."





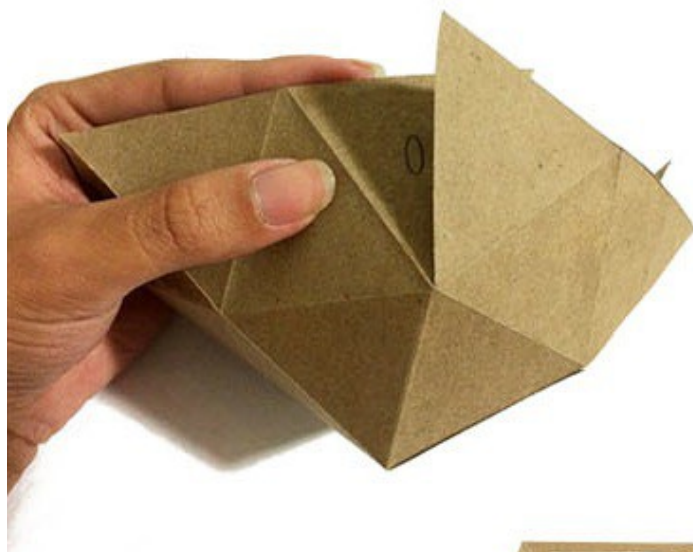
DIY - GECBALL

Couper -----

Coller ●



1. Cut along template and apply glue on panels with dots.



2. Fold panels accordingly and wait for glue to dry.

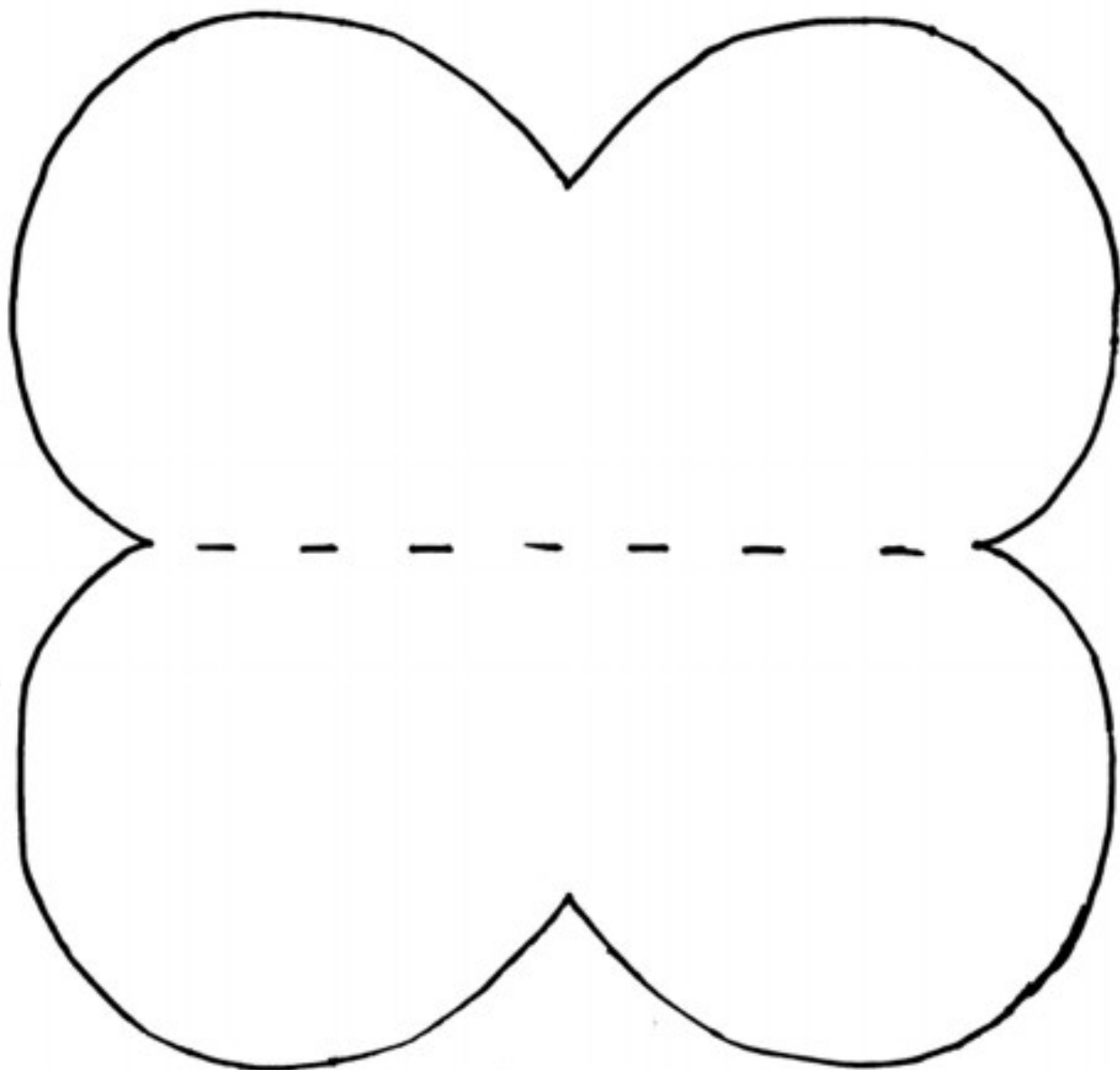
3. Voilà!



www.operationoverhaul.com











Supplies:

- 1 1/4" x 3' oak dowel (oak is a hard wood and considered safer than poplar for supporting weight. Also, I had mine cut to 3')
- 3/8" x 16' braided polypropylene (get this by the foot)
- 2 yards of plain canvas
- 80mm stainless steel spring snap link (holds up to 220 lbs)
- 3/16" stainless steel quick link (holds up to 660 lbs)
- black fabric paint (my acrylic paint is fabric friendly)
- paint brush

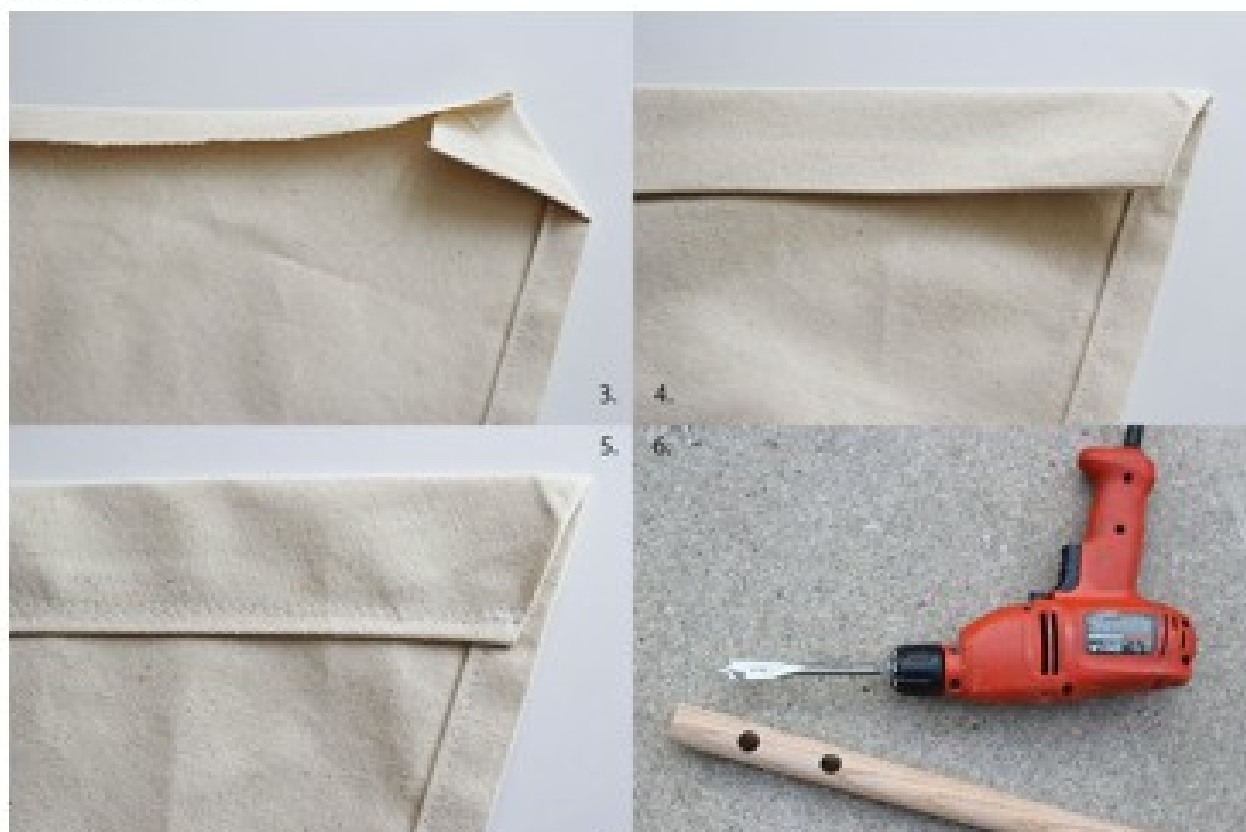
Tools:

- drill and 3/8" drill bit
- sewing machine
- iron and ironing board
- shears
- ruler
- lighter



Step One: Fold your two yards of canvas in half and lay flat with the fold on the left as shown. Measure in about 7" from the top right edge and mark. I cut mine about 12" in, and it was a bit too much, so I'm suggesting 7". Using a yard stick or ruler, draw a line from that top mark to the bottom right corner, and cut through both pieces. Open your canvas.

Step Two: Fold your top edge down 1/2" and iron flat. Then fold it in again 1/2" and iron flat. Pin and stitch the bottom of the fold as shown above. Repeat with the long bottom edge.



Step Three: Flip your canvas 90 degrees to the left so that the longest edge is on the right. You're going to create pockets for the rope to slide through on each side. Fold each corner in about 1 1/2" and iron flat. Then fold the unhemmed top edge in 1/2" and iron flat.

Step Four: Fold again 1 1/2" and iron flat.

Step Five: Stitch two lines along the bottom folded edge as shown. Reinforce your beginning and ending with back stitches. Repeat with other side.

Step Six: Make a mark 2" and 4" in from both ends of your dowel, and drill through. Sand your rough edges and stain if you'd like. I chose to leave mine natural.



Step Seven: Place your canvas on a large sheet of cardboard, and paint your design on one side. Let it dry, and then paint a design on the other side (optional). If you're using printed fabric, be sure it's upholstery weight or outdoor fabric to ensure its strength.

Step Eight: Tie a knot at one end of your 16' rope so that there is about 3" of a tail. Melt the end so it won't fray. Thread it down through the outer hole of your oak dowel and up from the widest corner of one side of your canvas seat to the narrow corner of the top. Then tie a knot about 3' from your first knot, and thread it up into the oak dowel. Continue to thread it down into the hole 4" from the other edge, and measure 3' from the loose end, and tie a loose knot. Thread it down through the other canvas pocket and back up through the last hole before tying a knot with a 3" tail. If your two sides aren't even, adjust your knots before pulling them tight.



9.

Step Nine: Find the center of the rope above your dowel, and tie a knot with about 8"-10" of room above it. Attach your spring link, and then your quick link, and finally hang it on a hook screwed safely into a ceiling beam or large tree branch. Be sure to adjust all of your knots to make sure the seat sits evenly. Test it out by hanging on it before sitting in it to make sure everything is secure.



Kool-Aid Tissue Paper



Flowers

Artzy Creations

























1

YOU WILL NEED: FLORAL CREPE,
18 GAGE FLORAL WIRE, FLORAL TAPE,
SCISSORS, HOT GLUE GUN & WIRE CUTTERS



2

USING PATTERN, TRIM ALL PETALS & LEAVES



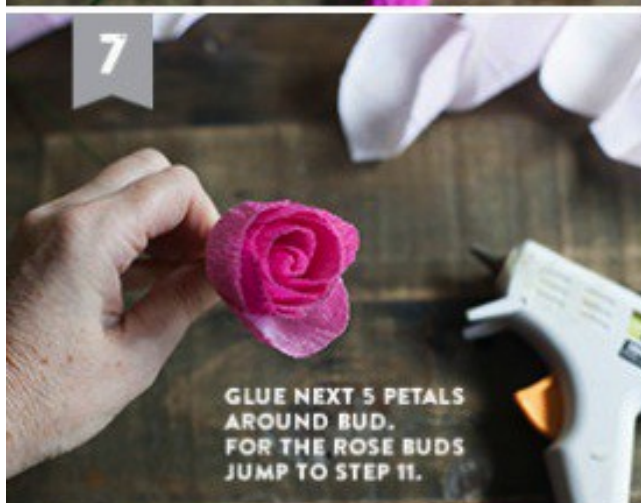
3

STRETCH
CENTERS TO
FORM CUPS

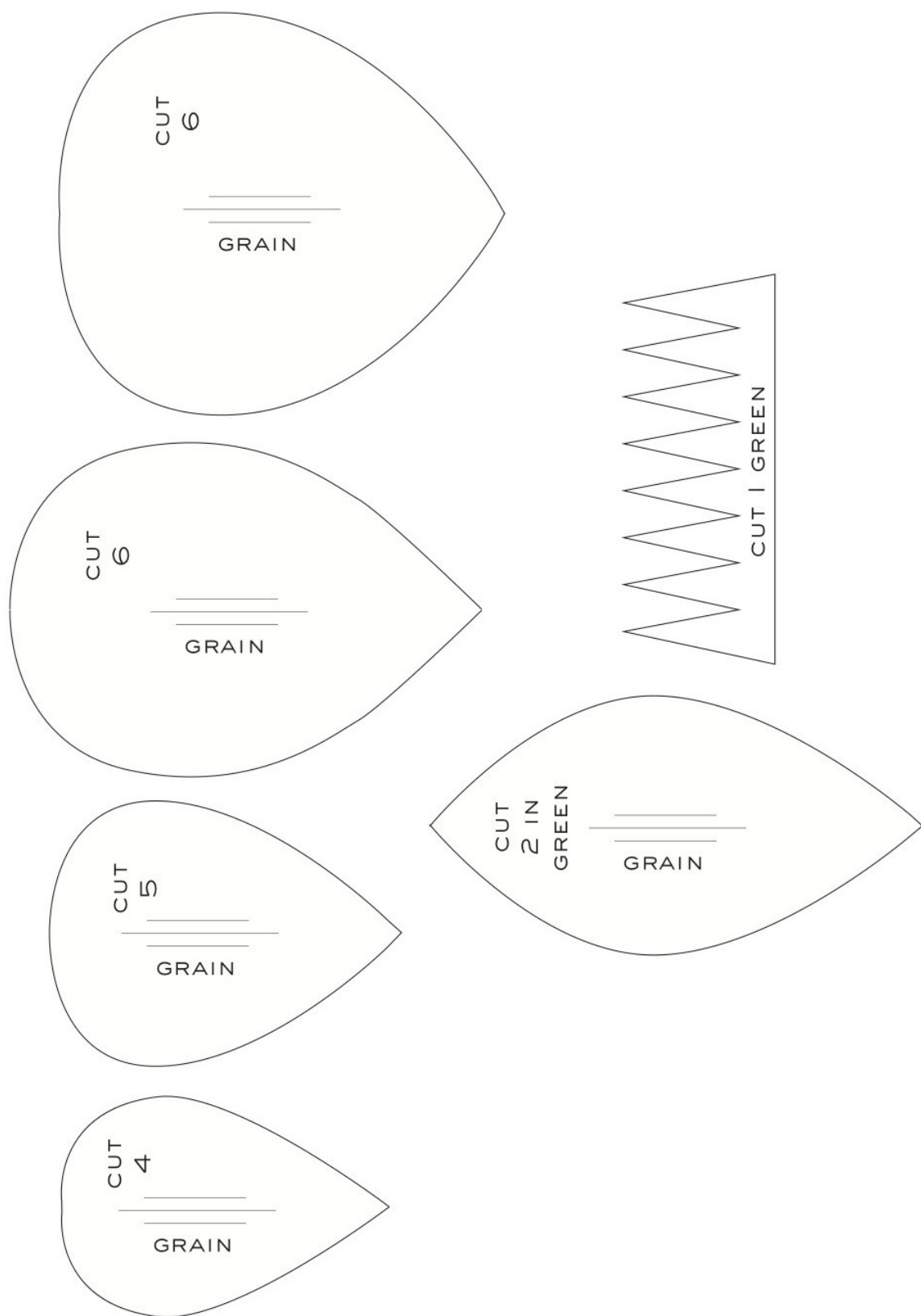


4

BEND TIP OF
WIRE DOWN
1 INCH

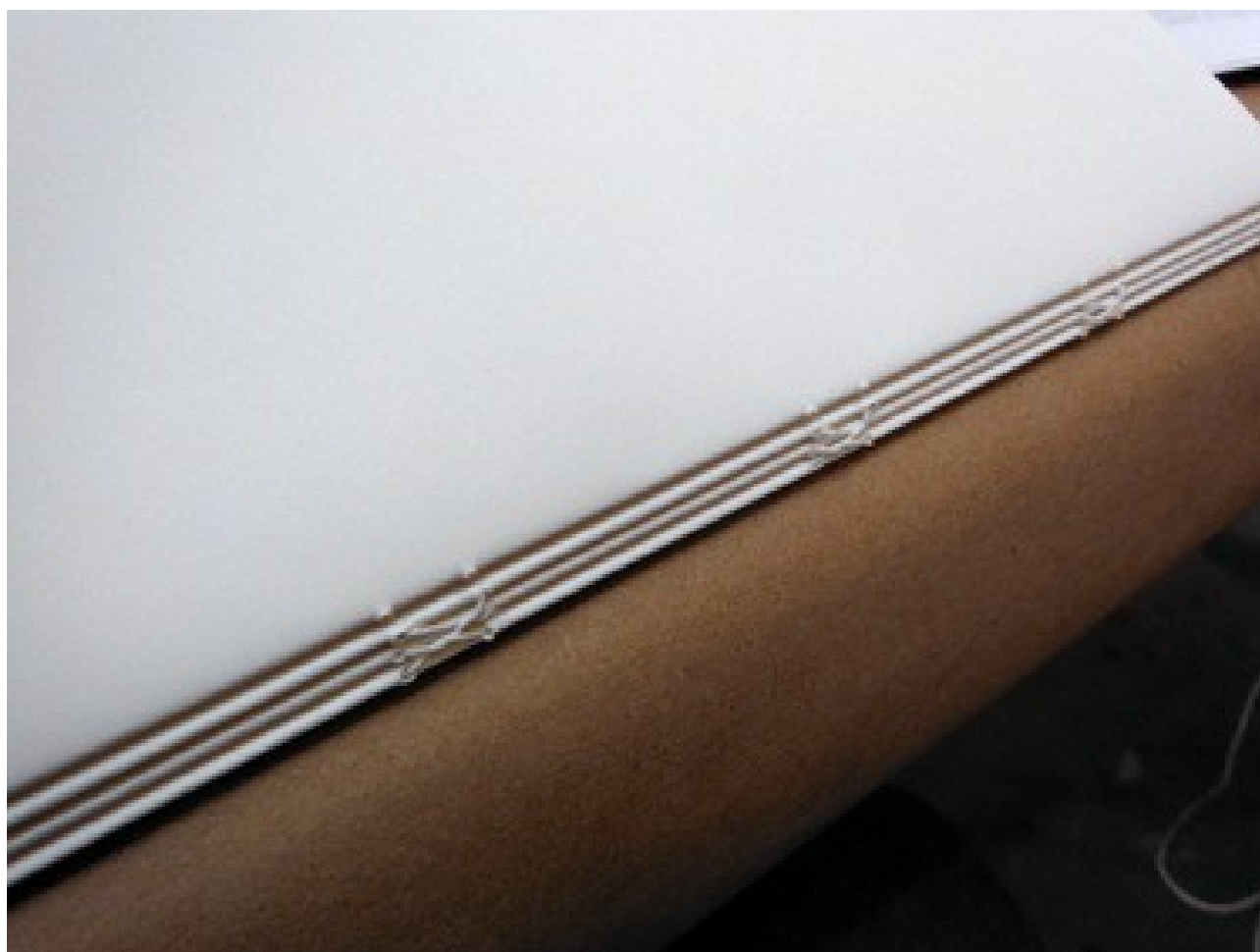


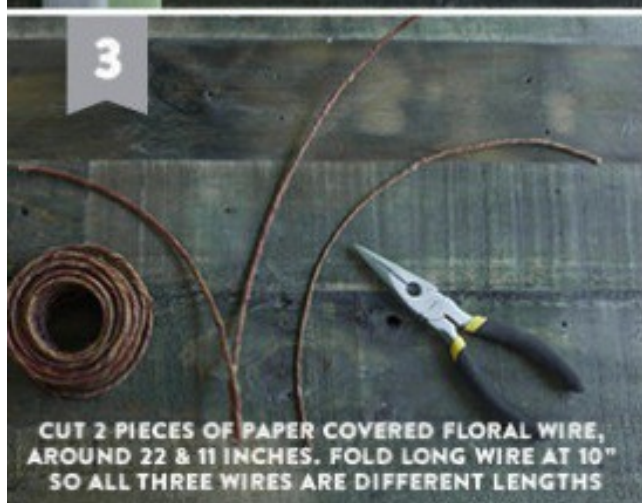


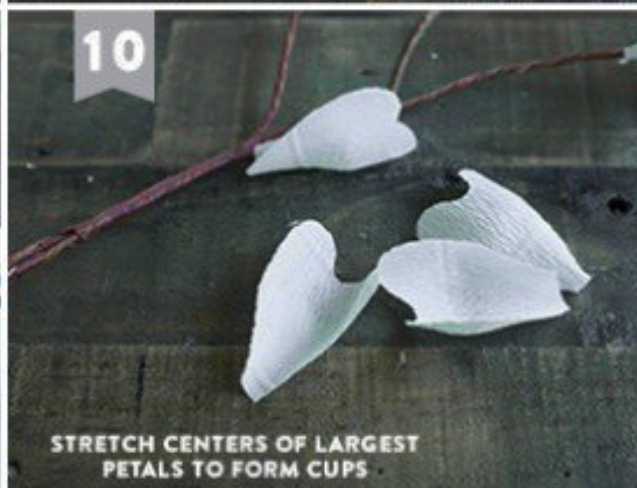
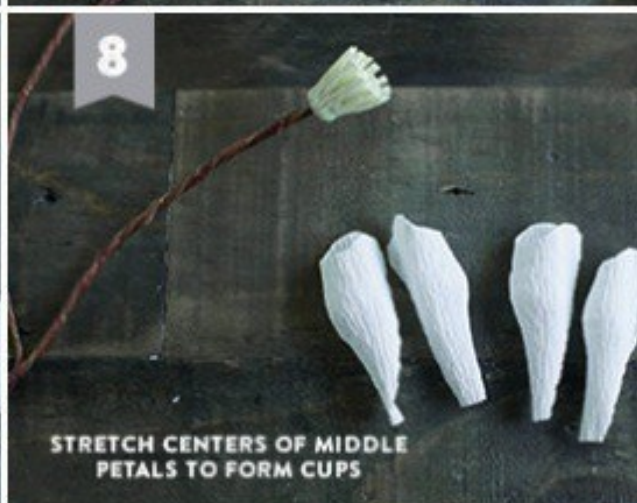














insalata calda di patate



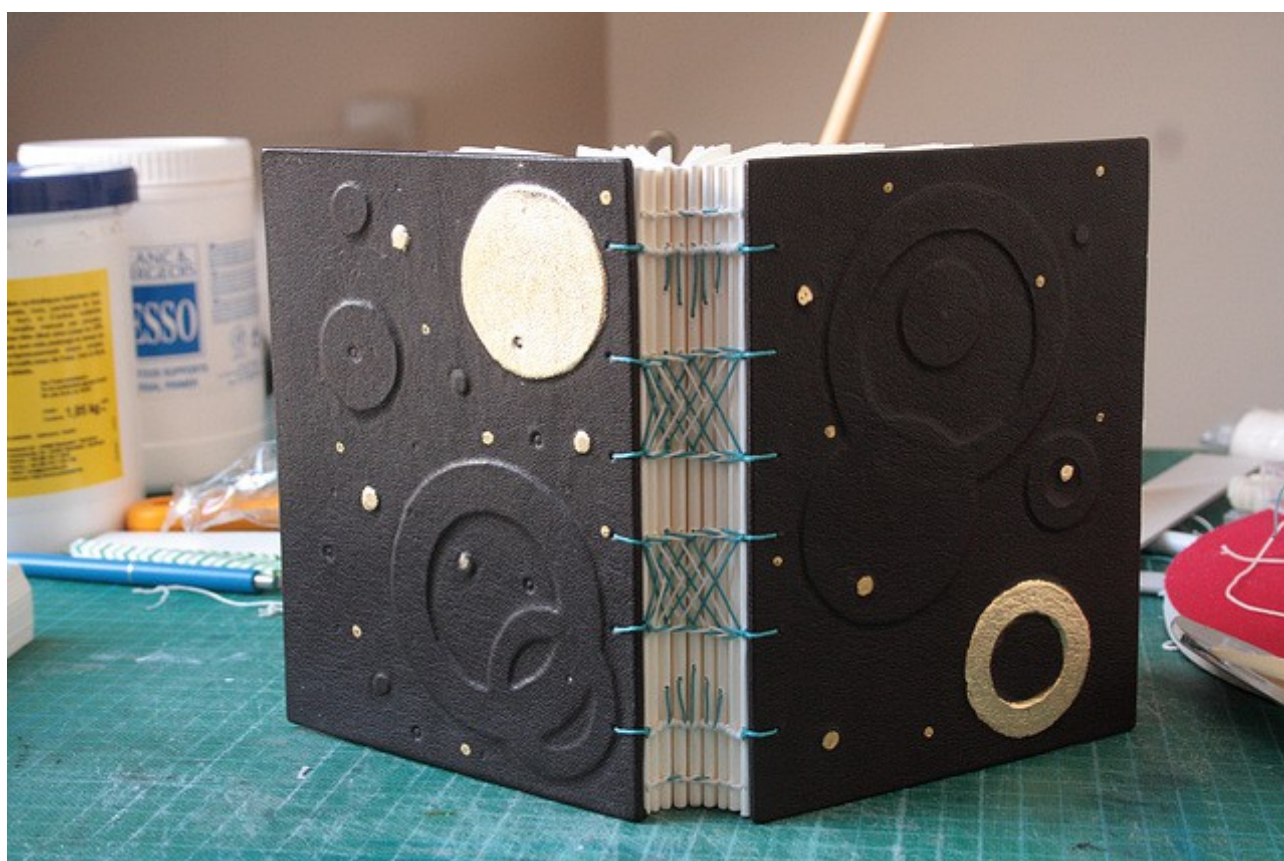






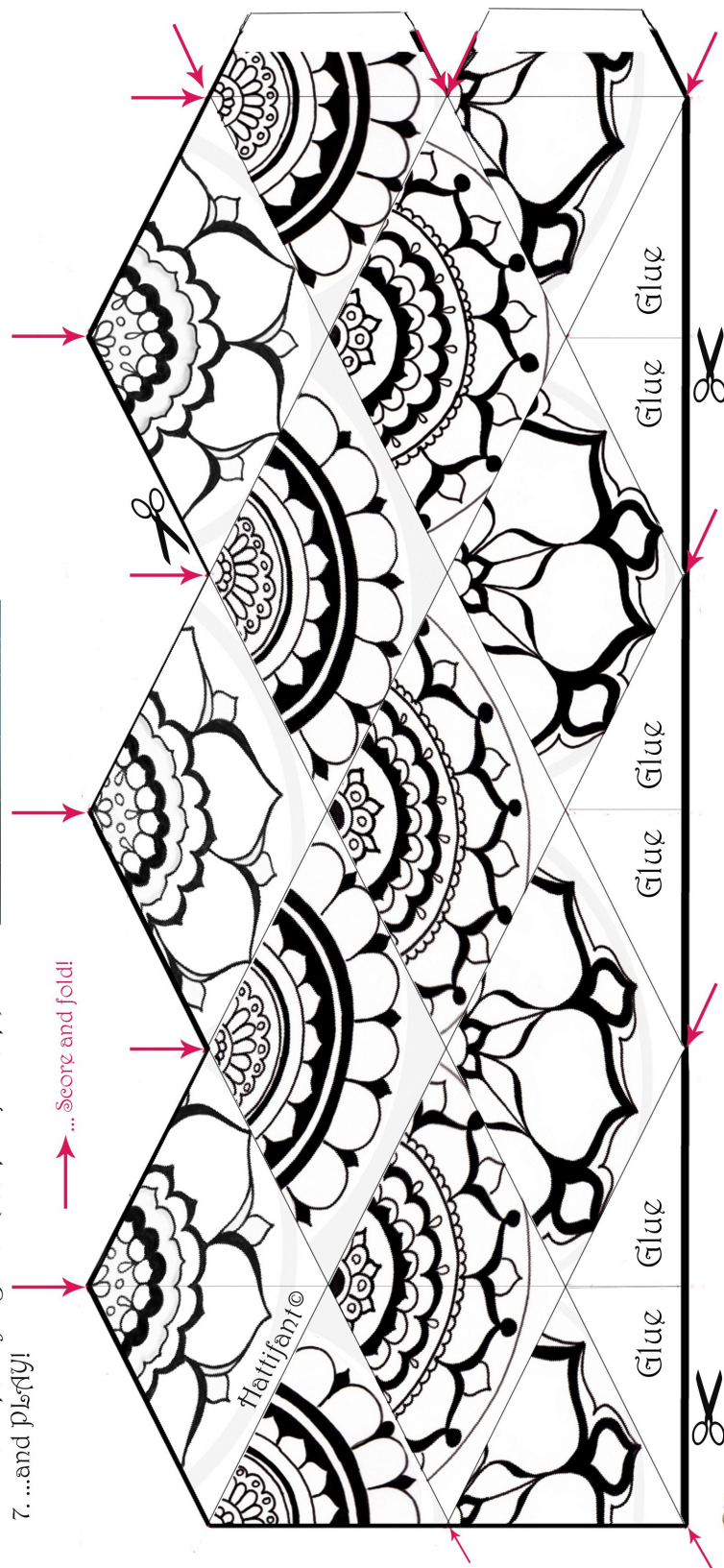
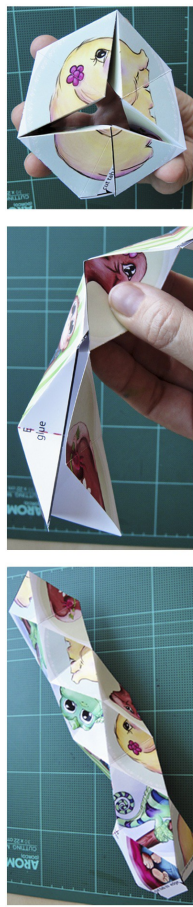






Hattifant's Kaleidocycle - Mandala - Colour In

1. Print on light cardstock paper (150 to 200g)
2. Colour In to your liking.
3. Score all vertical and diagonal lines.
4. Cut out along the lines.
5. Fold all previously scored lines.
6. Glue/Tape together (see pics for help!)
7. ...and play!



2014 - Hattifant©

www.hattifant.com









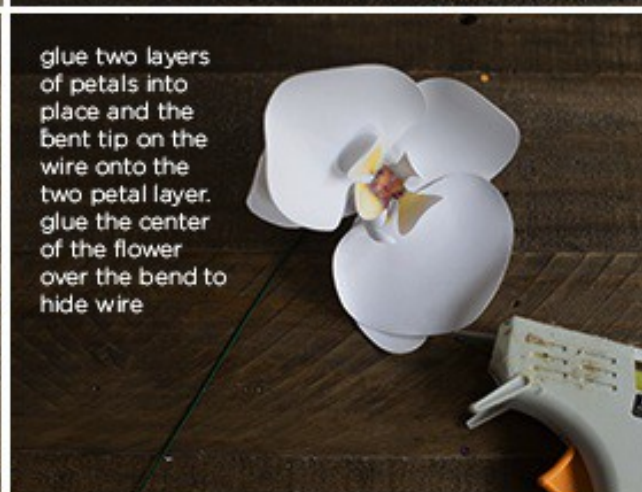
print and trim orchid template



use the edge of scissors to curl petals & leaves



punch small hole in center of white petals and string through floral wire. bend the tip of the wire at the top



glue two layers of petals into place and the bent tip on the wire onto the two petal layer. glue the center of the flower over the bend to hide wire

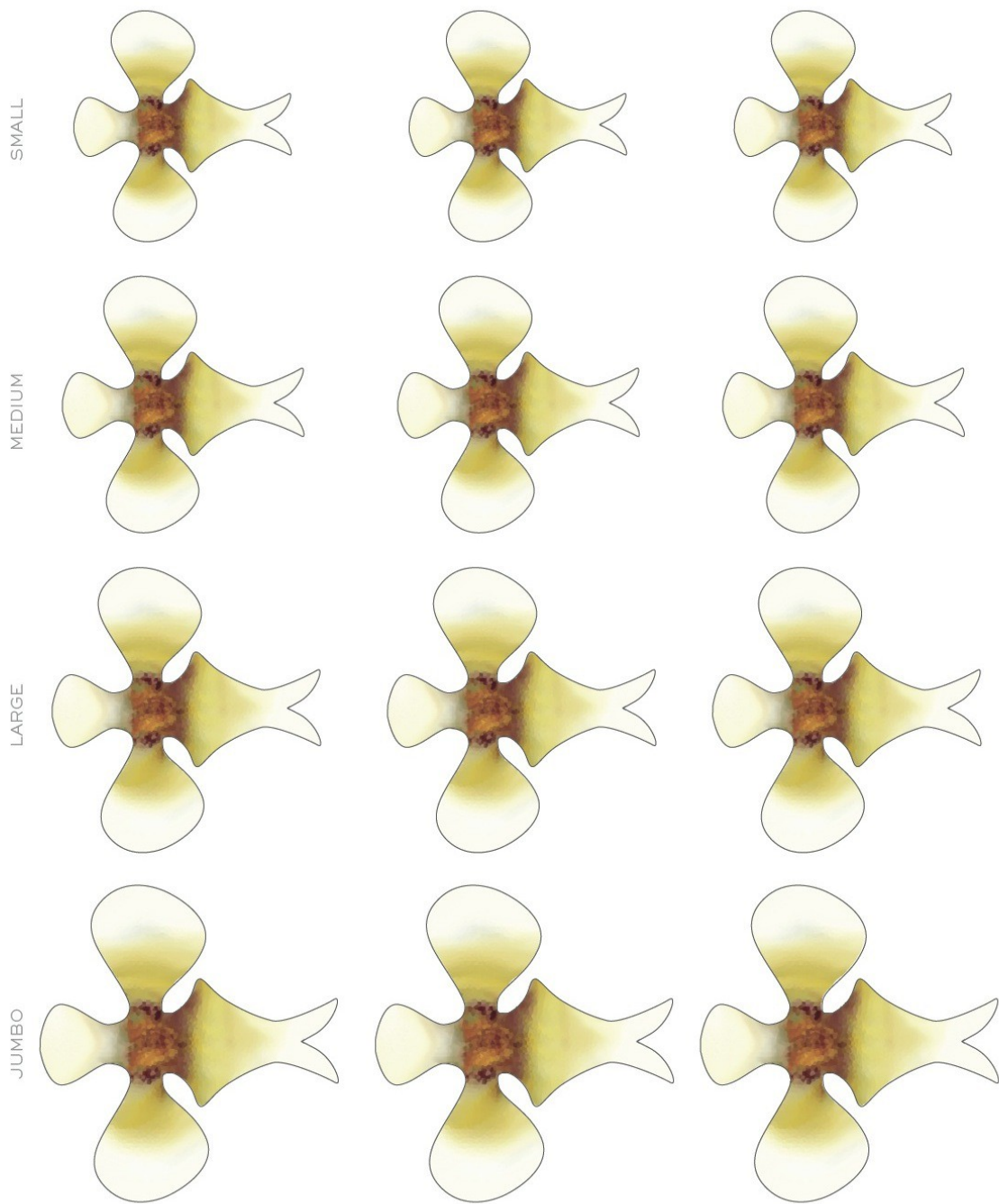


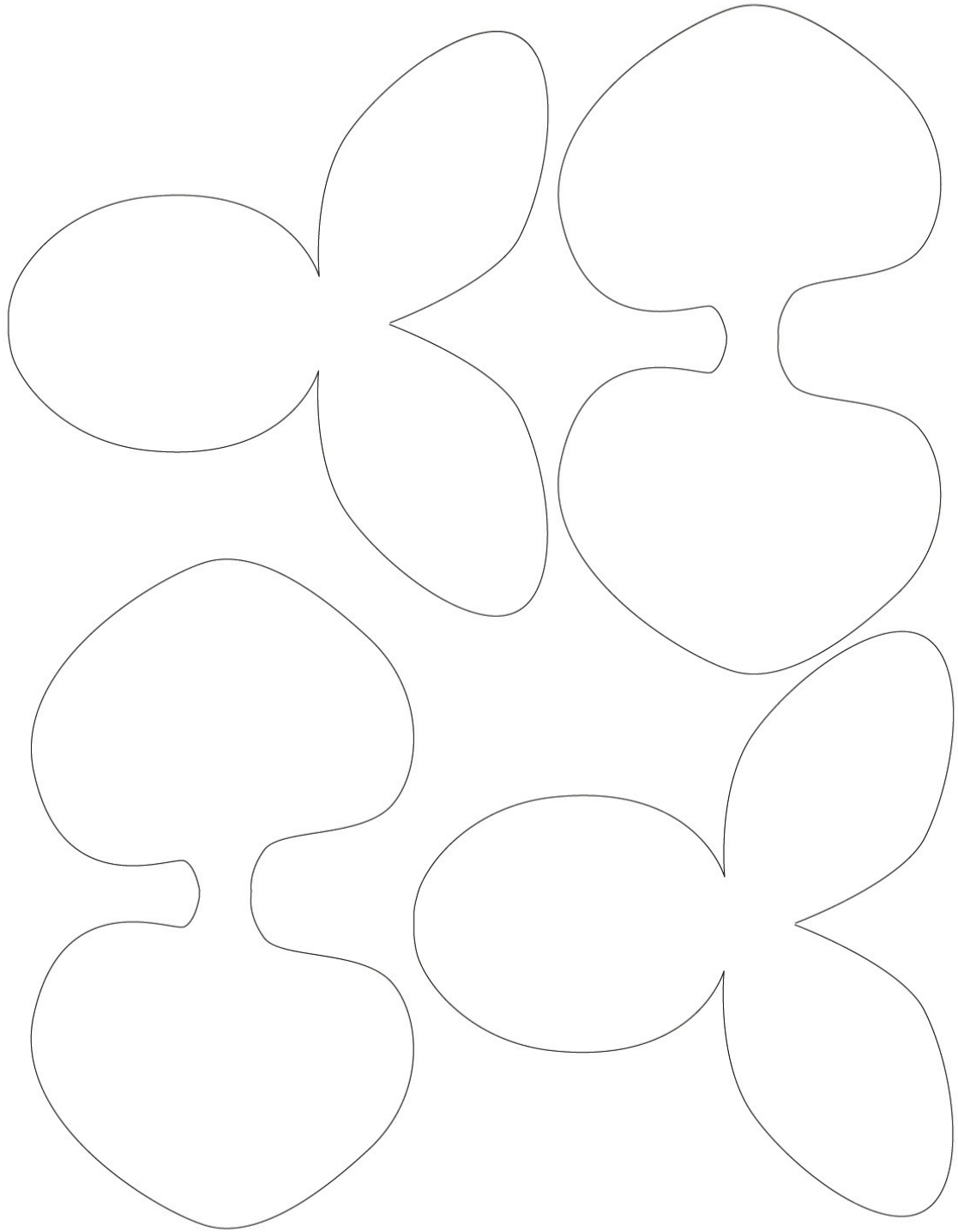
cover the wire with floral tape, tugging lightly as you wrap to activate the glue

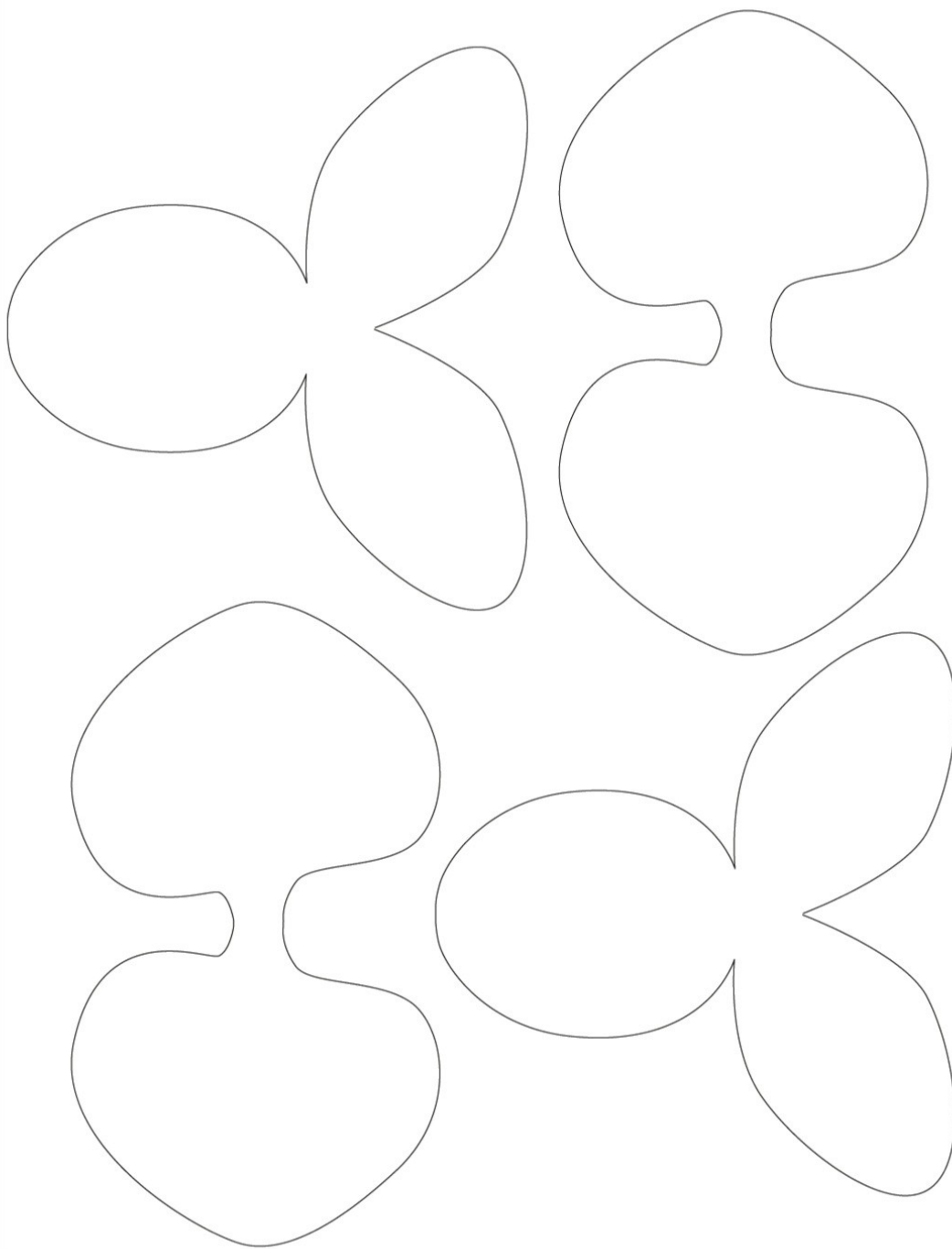


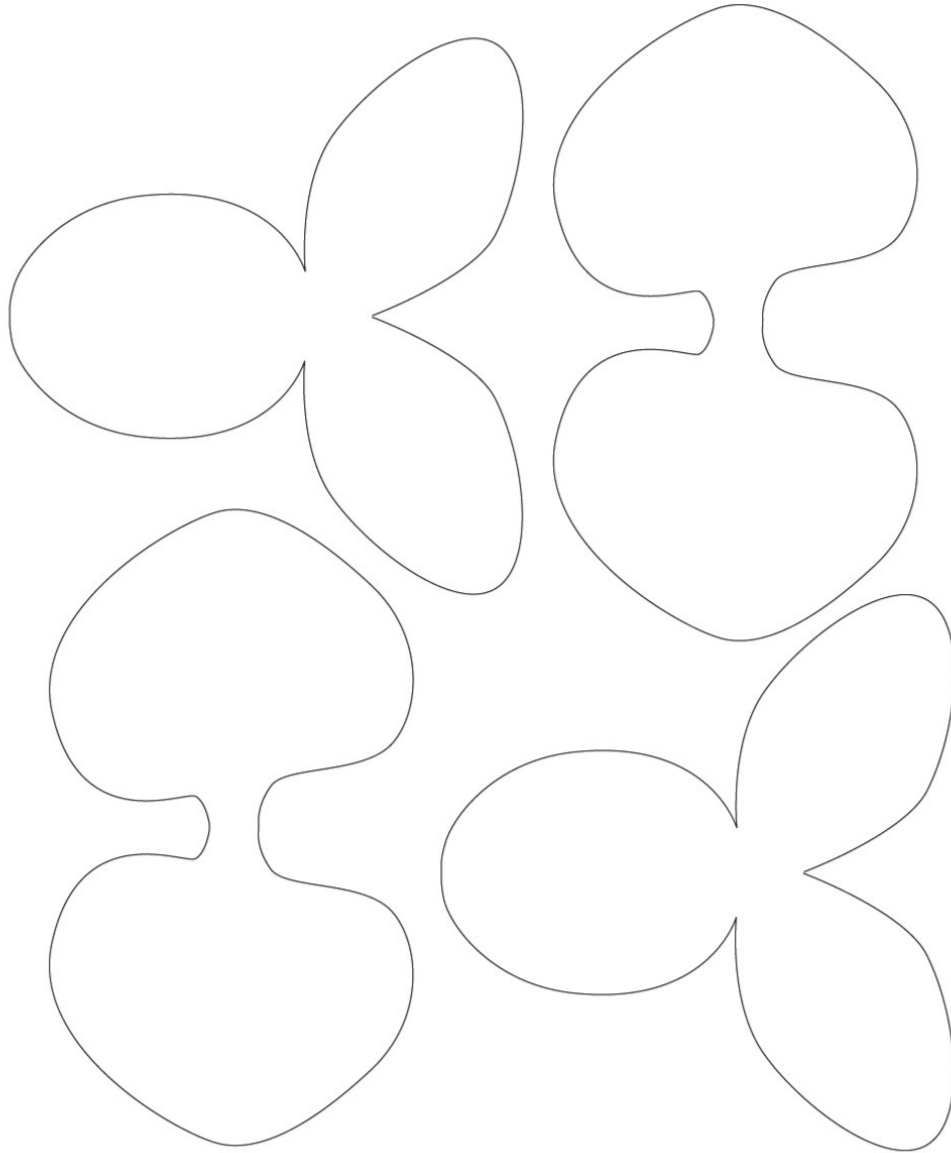
repeat the last three steps with all of your blooms

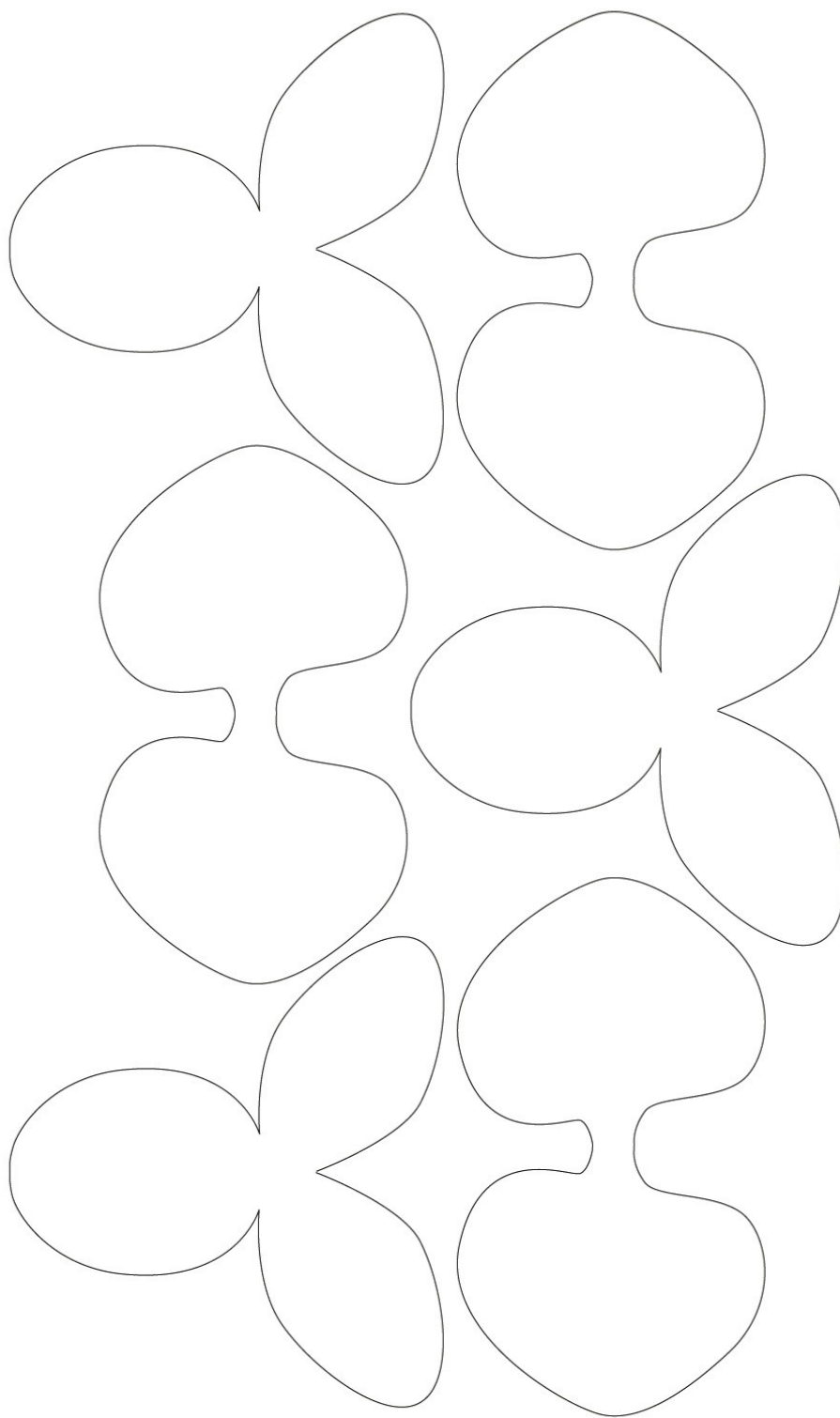
























HOW TO UN(CLOG A SINK!



Pour in
half a cup
of this.

Pour in
half a box
of this.



QUICKLY plug the drain with this.

Hold in place until fizzing stops.

WAIT 30 MINUTES

Pour
boiling water
down sink.



Drain
should now
flow freely!

one good thing
BY ALICE

{repeat if necessary}





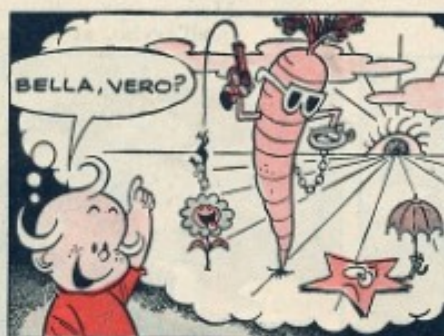
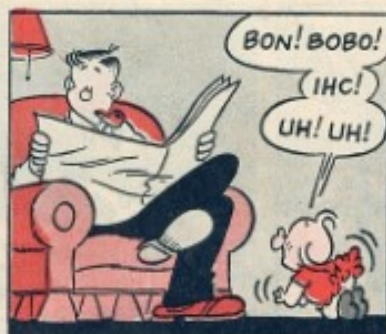
Lizanne van Essen, Suspense

Make this easy sea glass bowl with glue
and plastic sandwich wrap



La famiglia De' Guai

LE BELLE IDEE DI CICCIBÙM



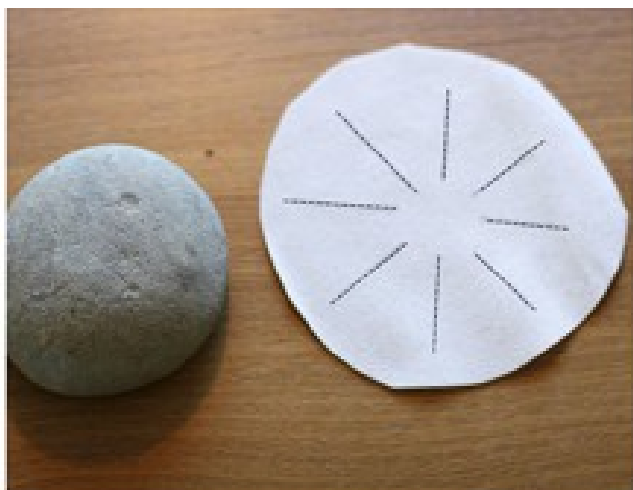
STONE WEAVING

INSPIRED BY NATURE



MOLLYMOOCRAFTS.COM





Lay the circle on the stone and sew it on, as shown in the photograph, using a needle and fine sewing thread. Shaping the fabric to fit the stone will create a few bubbles in the fabric on the edges, we cover them up by adding the bottom piece of felt.

Place the base piece on the back side of the stone...









