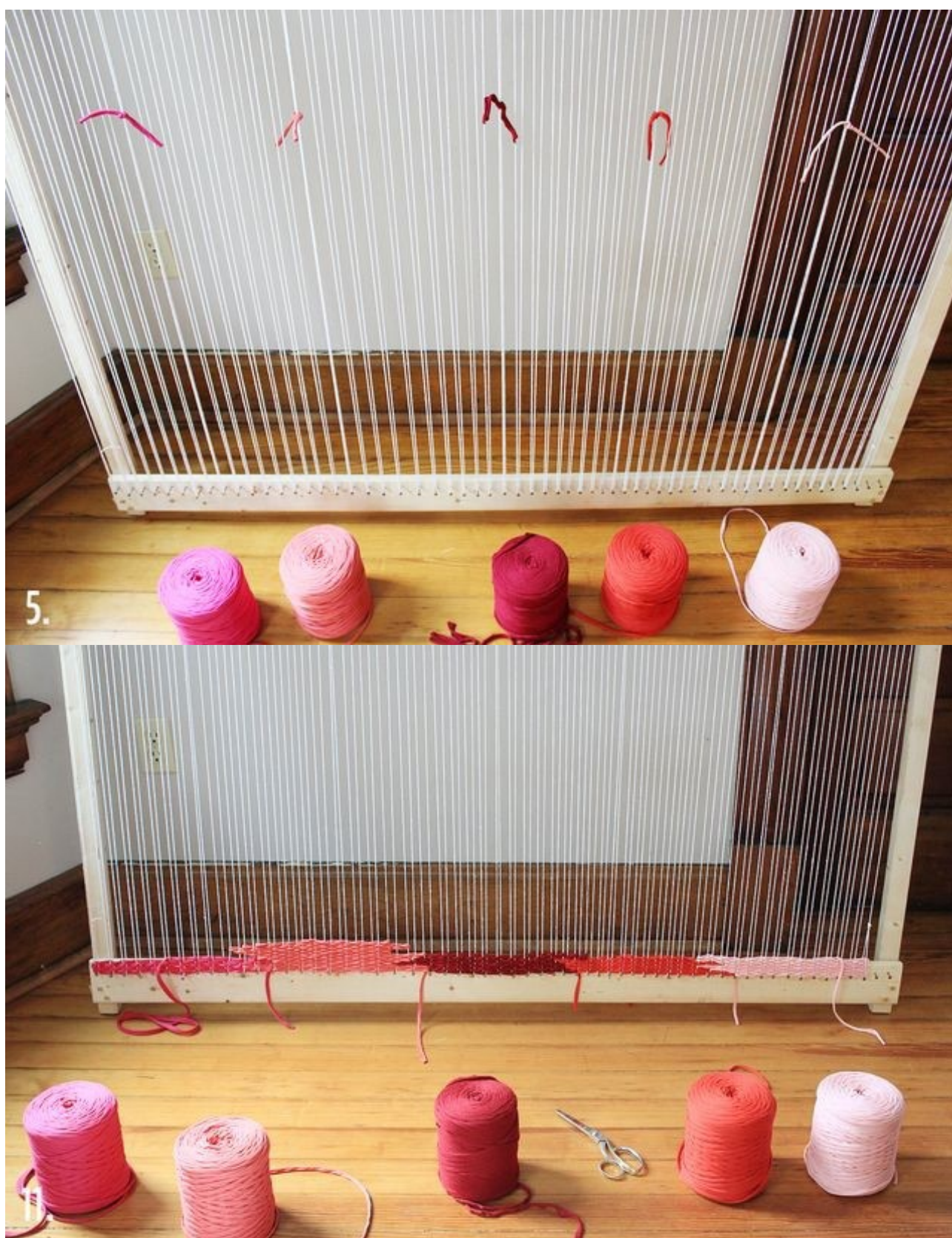
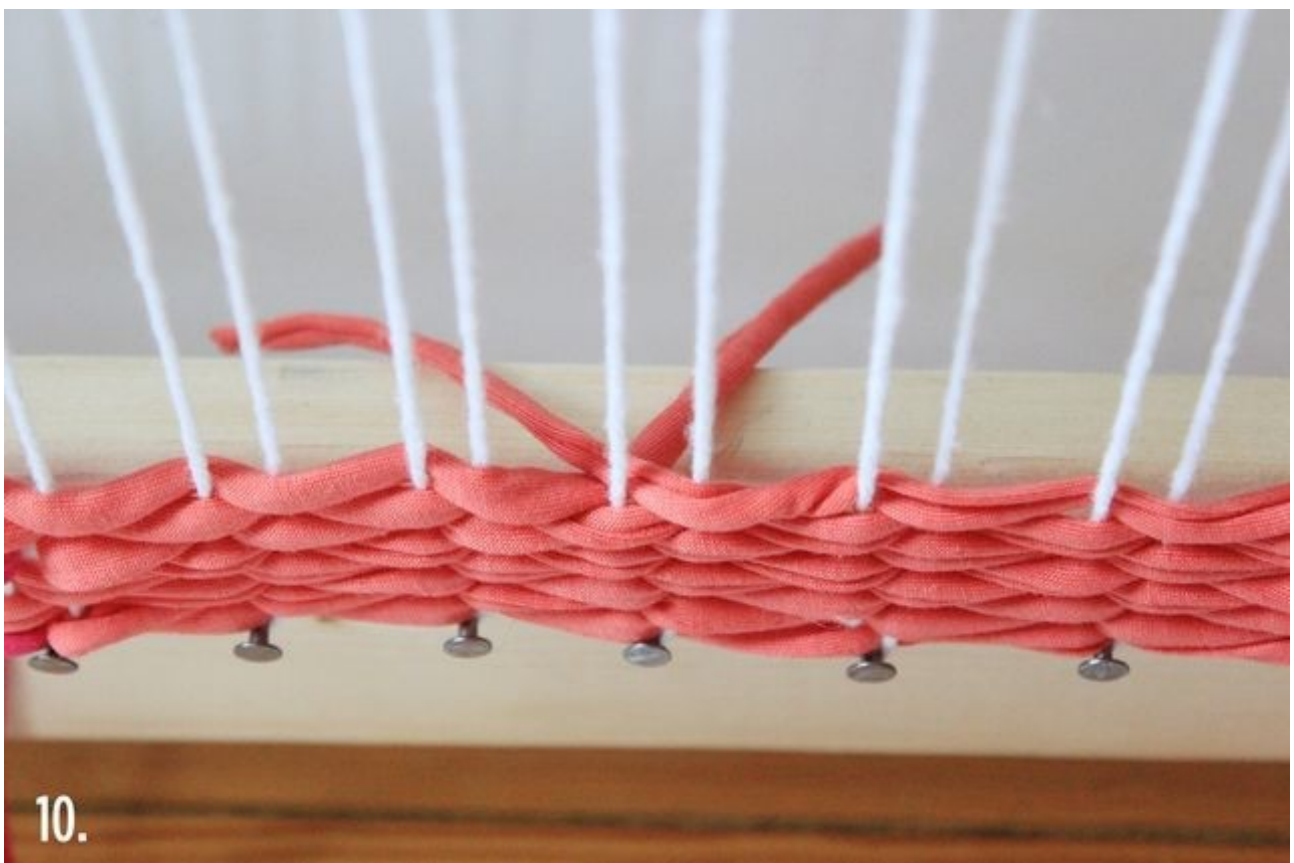
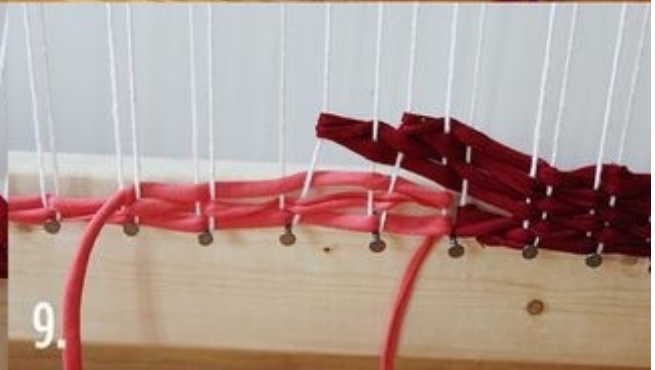


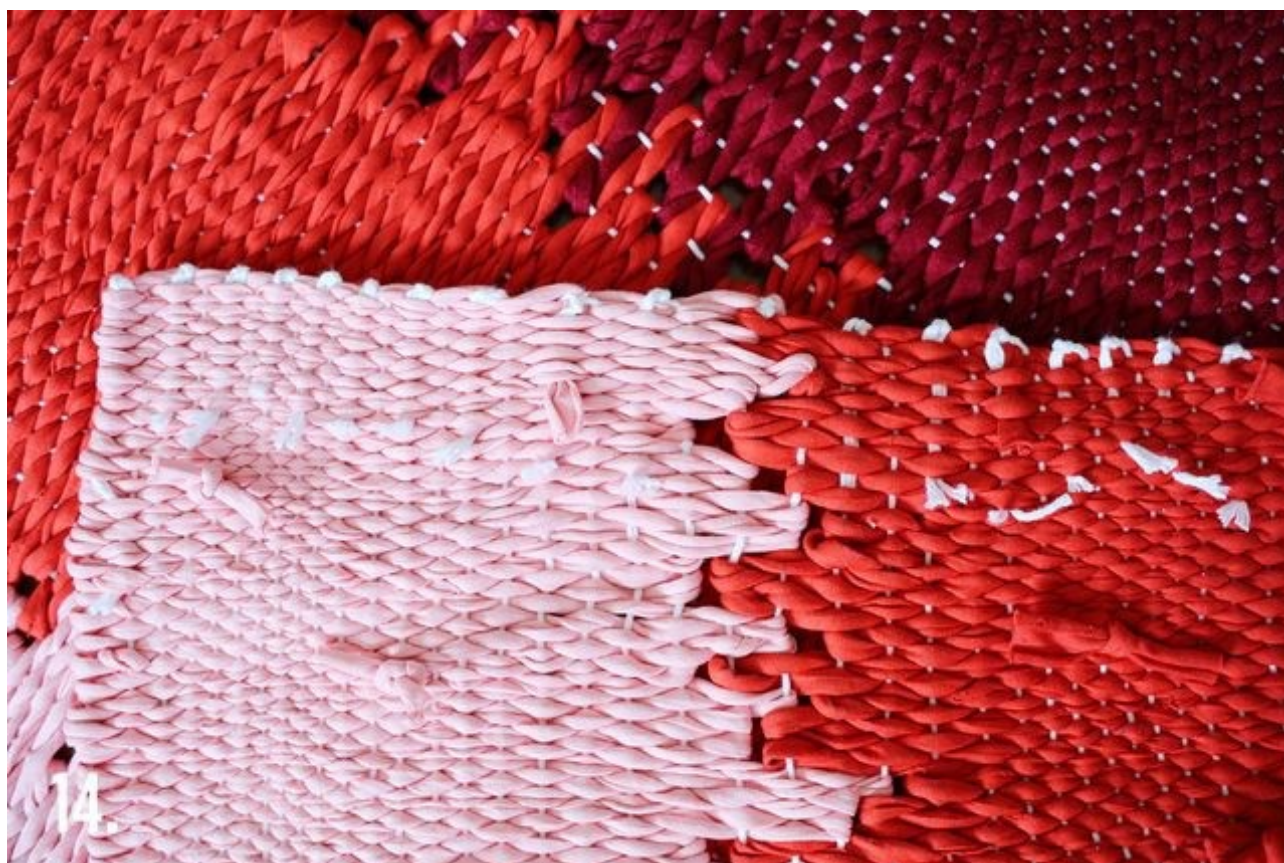




















Free Crochet Pattern

Two-Toned Mary Janes













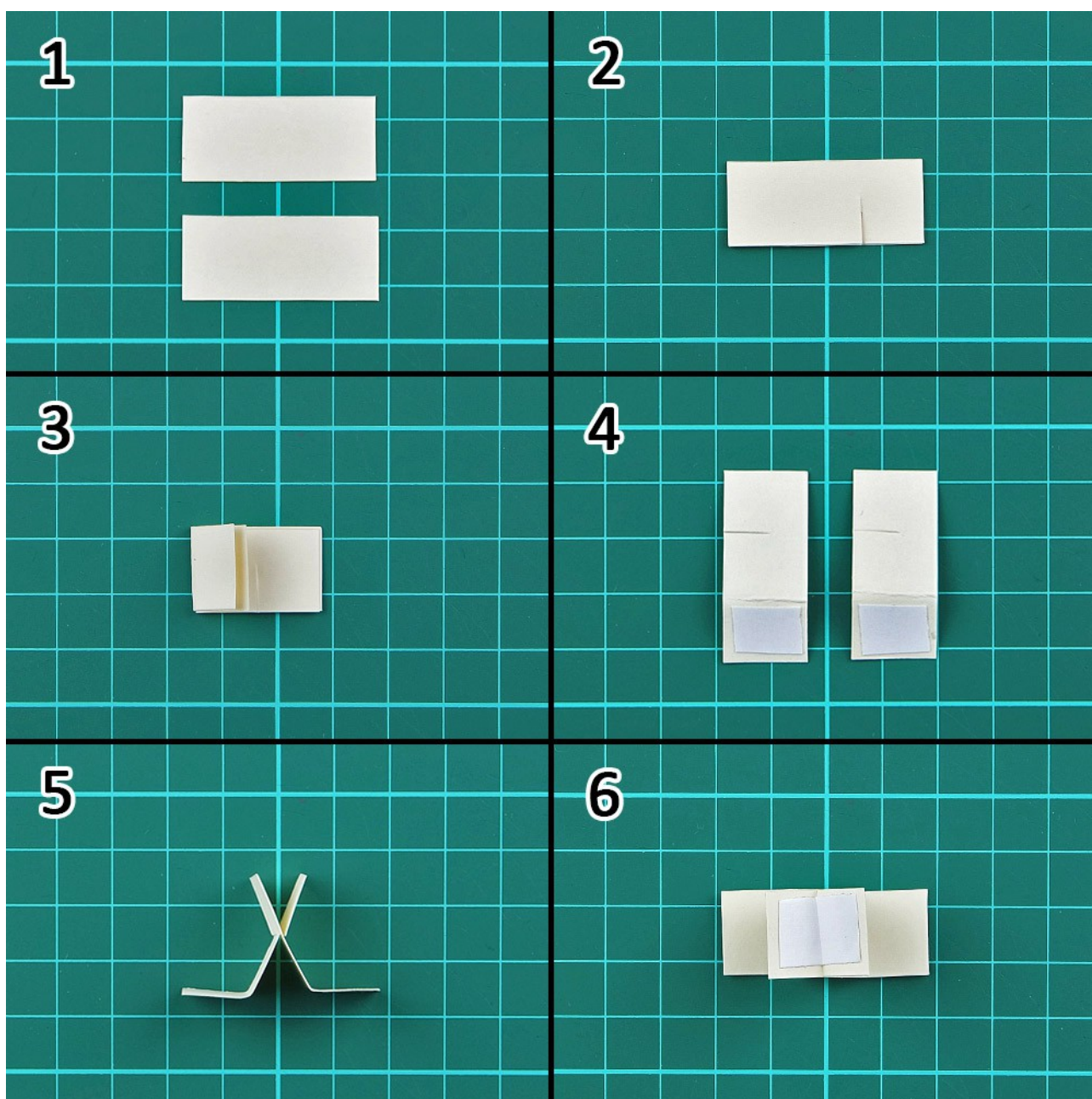








© Crea Bea Cards













































Esta técnica es tan inmediata, tan sencilla, ecológica y bonita, que le auguro un resurgimiento como tendencia para los próximos regalos DIY . Además, piensa que también la puedes aplicar en papel, madera, terracota o cualquier otro material que sea muy poroso.

A la lógica pregunta de ¿Es lavable? La respuesta es un Sí rotundo. Lo suyo es planchar del revés la pieza para acabar de fijar el pigmento natural y a ser posible hacerlo a mano. Al menos los 2 primeros lavados para evitar que manche otras prendas.



www.coffeecupsandcrayons.com/kindness-is-the-best-way-to-countdown-to-christmas/ Search

sited Gmail FB Feedly YouTube Traduttore cinese Maps Rai Rai.tv - Homepage Pin It proxy

Random Acts of Christmas Kindness 2015

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 Give a compliment to a friend.	2 Tape change to a vending machine.	3 Make a card for a soldier.	4 Take coffee to your teacher.	5 Pick up litter.
6 Send a paper hug to someone you love.	7 Tell silly jokes to make someone laugh.	8 Give someone a hug coupon.	9 Donate a book to the library or hospital.	10 Leave a happy note for someone to find.	11 Do yard work for a neighbor.	12 Donate toys to your favorite charity.
13 Candy cane bomb a parking lot.	14 Call a faraway friend or relative to say hello.	15 Make a thank you for your librarian.	16 Do a chore for someone in your family.	17 Donate food to your local food pantry.	18 Leave a popcorn surprise in a DVD rental machine.	19 Smile at everyone you see today.
20 Take supplies to the animal shelter.	21 Pay for a stranger's coffee.	22 Give treats to the mail carrier.	23 Feed the birds.	24 Take cookies to the fire station.	25	26
27	28	29	30	31		

CoffeeCupsandCrayons.com





Iniziamo! Peliamo 200 g di radice di zenzero. Tagliamo delle fettine non troppo sottili e le mettiamo in una pentola a bollire con 600 ml di acqua per circa 45 minuti (con un coperchio). Trascorso il tempo lo zenzero si sarà ammorbidito e avrà perso un po' della sua piccantezza.

Scoliamo e mettiamo da parte l'acqua (trasformata in prezioso **decotto da bere**).

Rimettiamo le fettine di zenzero nella stessa pentola con un bicchiere colmo d'acqua (200 ml) e 200 g di zucchero di canna (100 g li lasciamo da parte). Cuciamo a fiamma bassa senza coperchio, girando spesso con un mestolo di legno, finché non sarà evaporata l'acqua in eccesso, facendo caramellare le nostre magnifiche fettine.

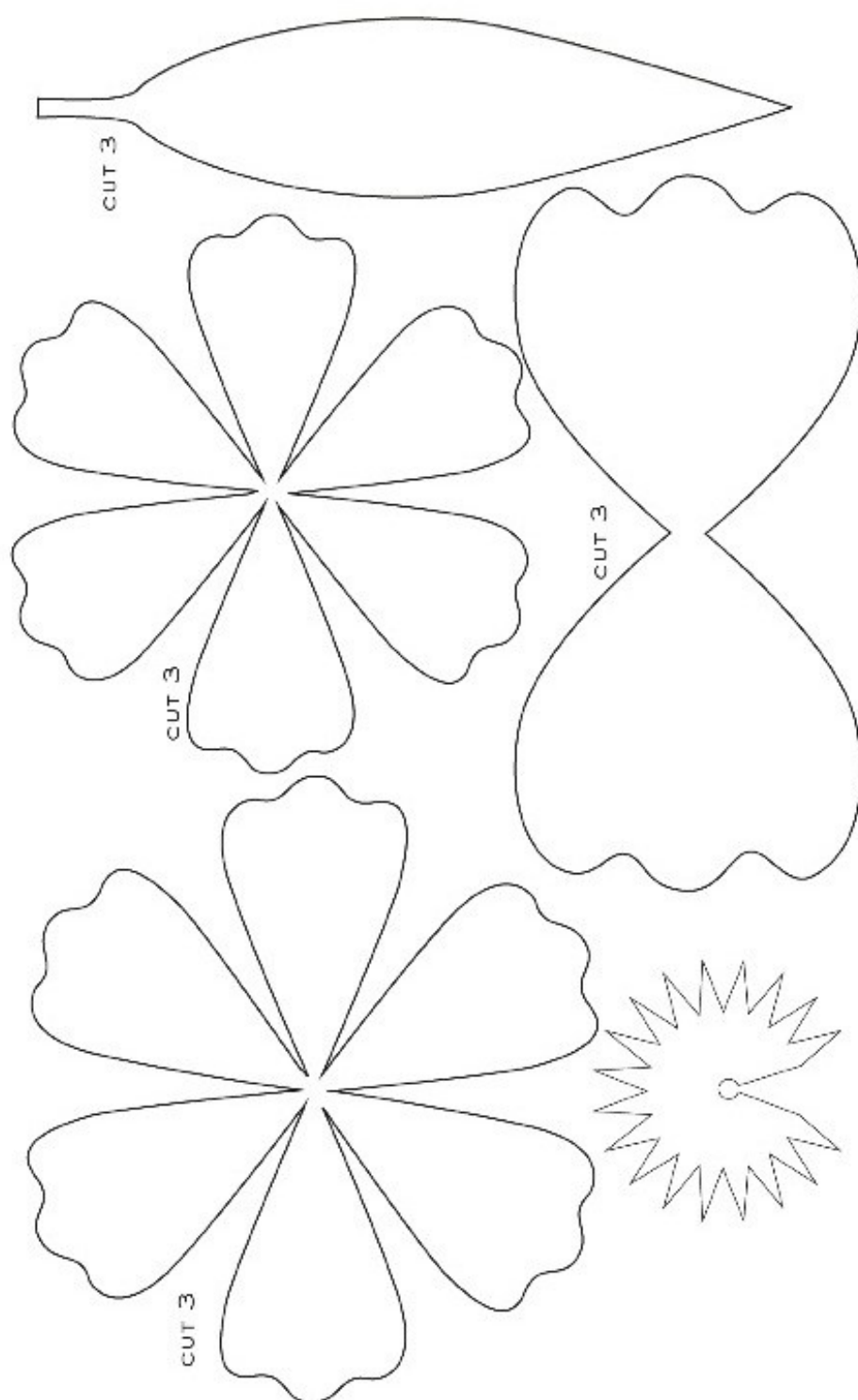
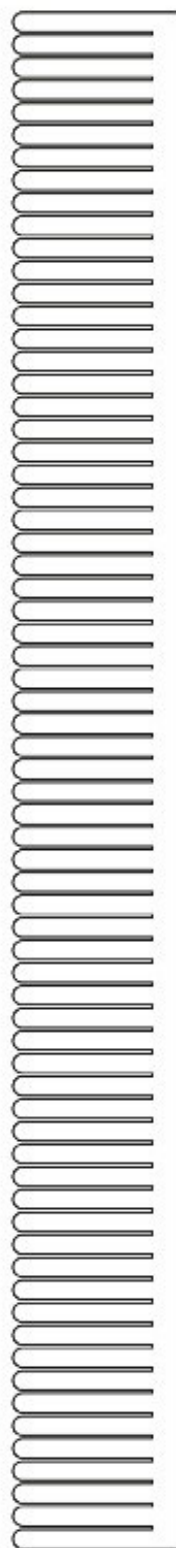
Non appena tutta la parte liquida sarà svanita e lo zenzero avrà un bel colore caramello/oro possiamo togliere dal fuoco.

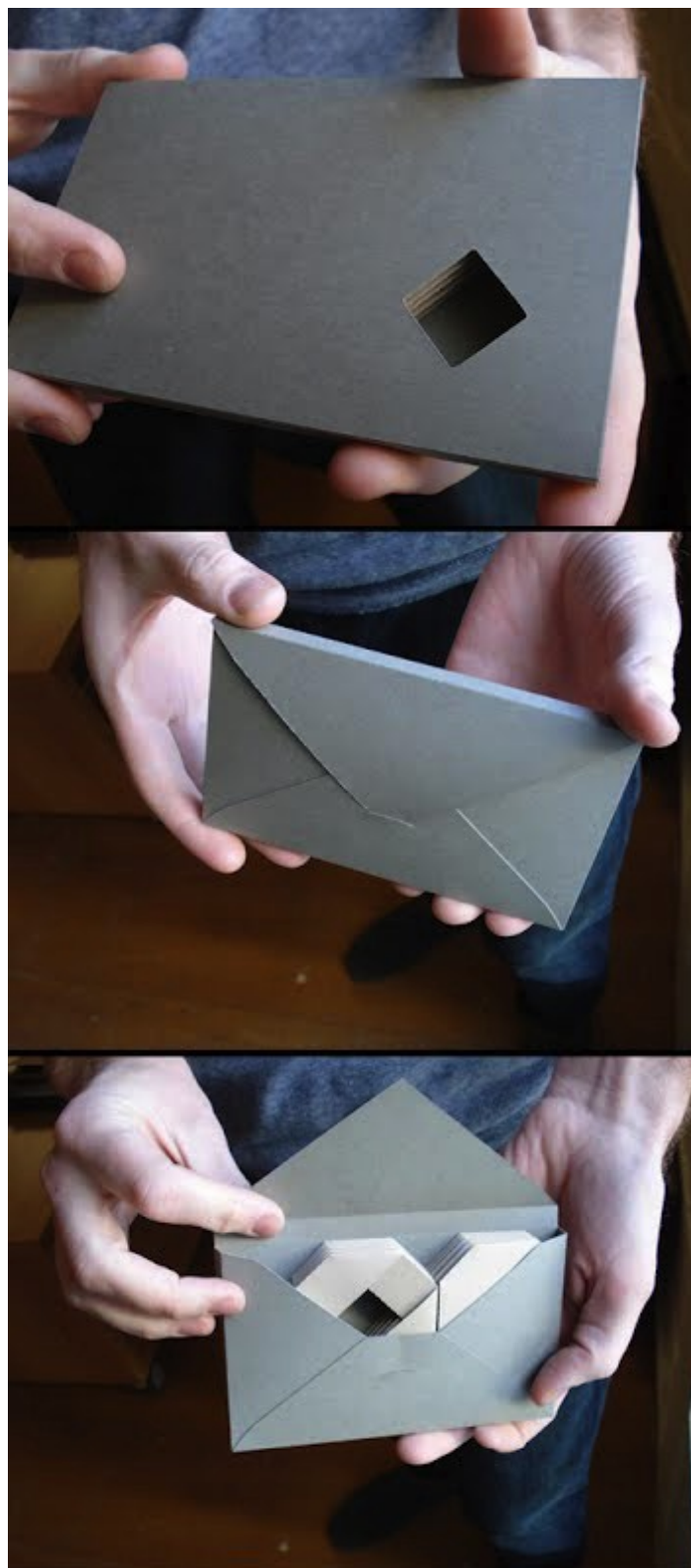
Non ci resta che disporre su tagliere o in un piatto e spolverare con lo zucchero rimanente (100 g) non appena si sarà leggermente intepidito.

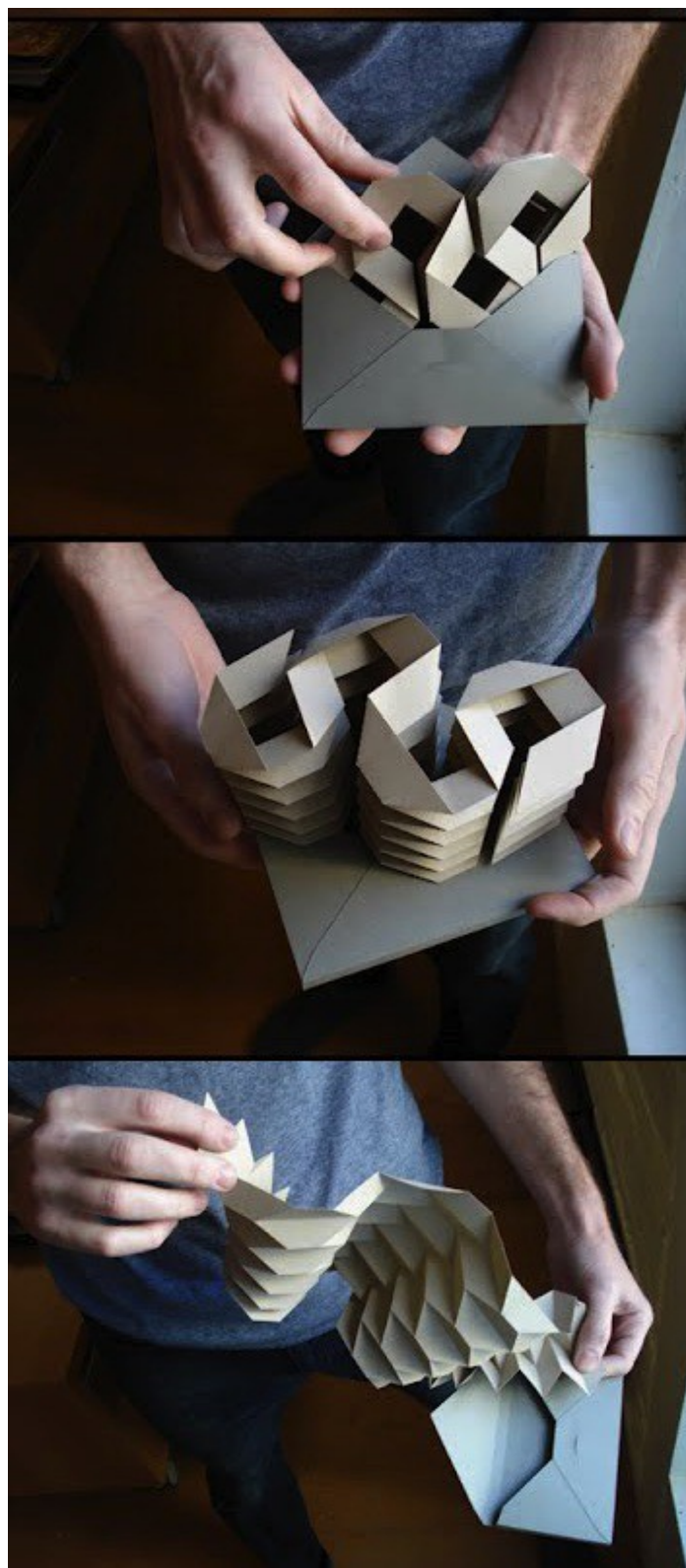
Facciamo asciugare per alcune ore all'aria, infine conserviamo in casa ponendo lo zenzero candito in un **barattolo di vetro**, o in una **scatolina di latta** per portarlo con noi durante il giorno.

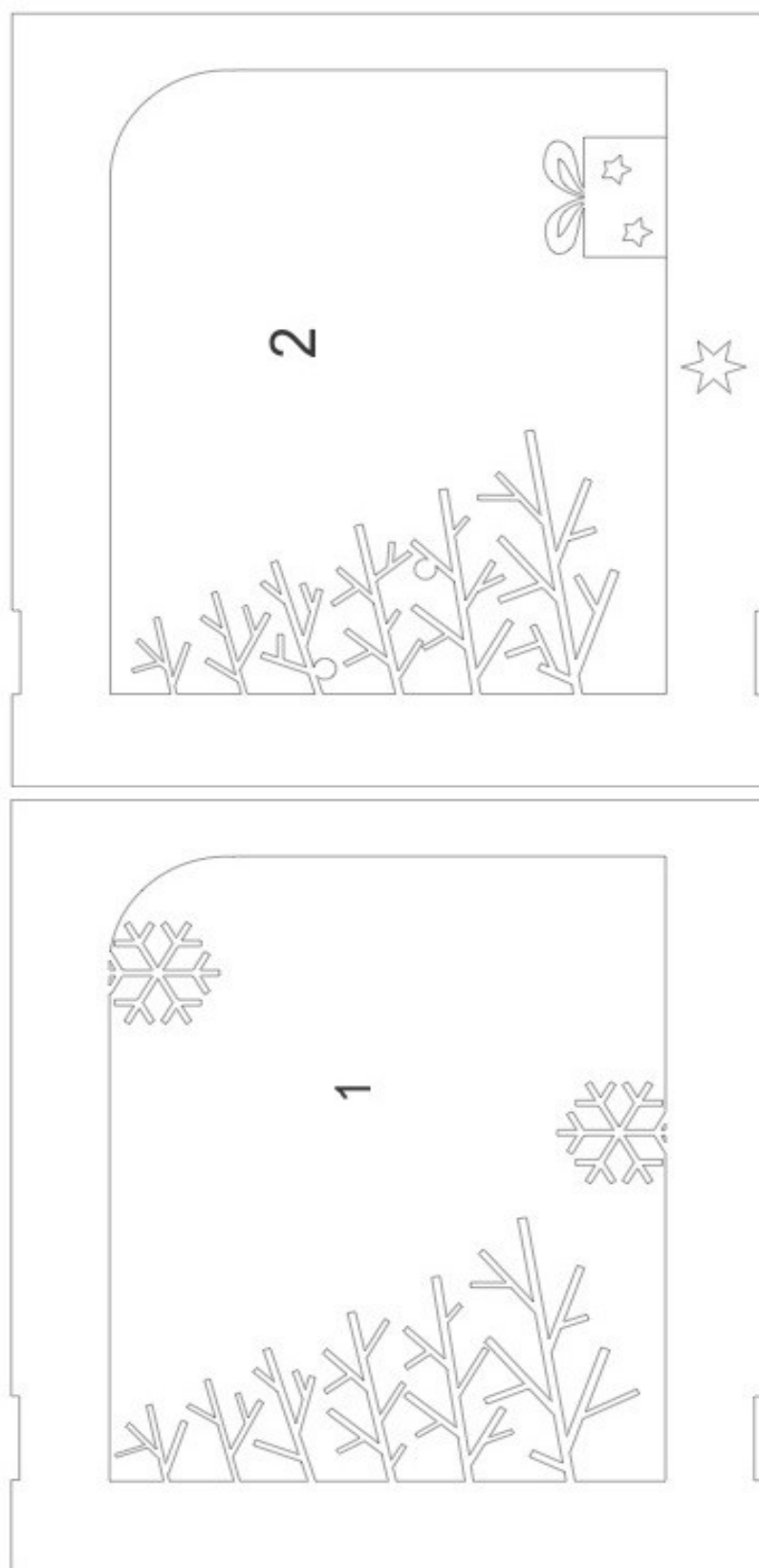






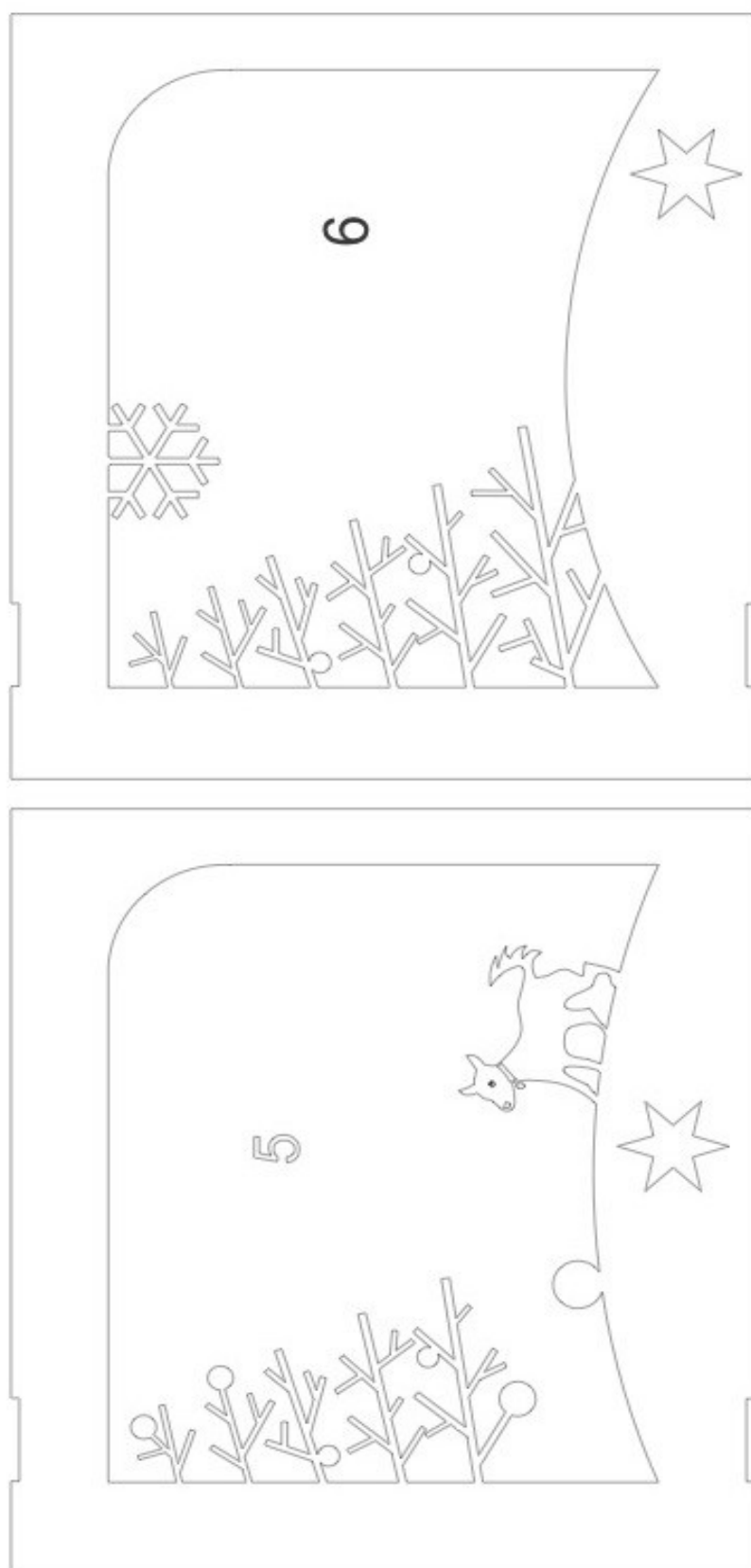




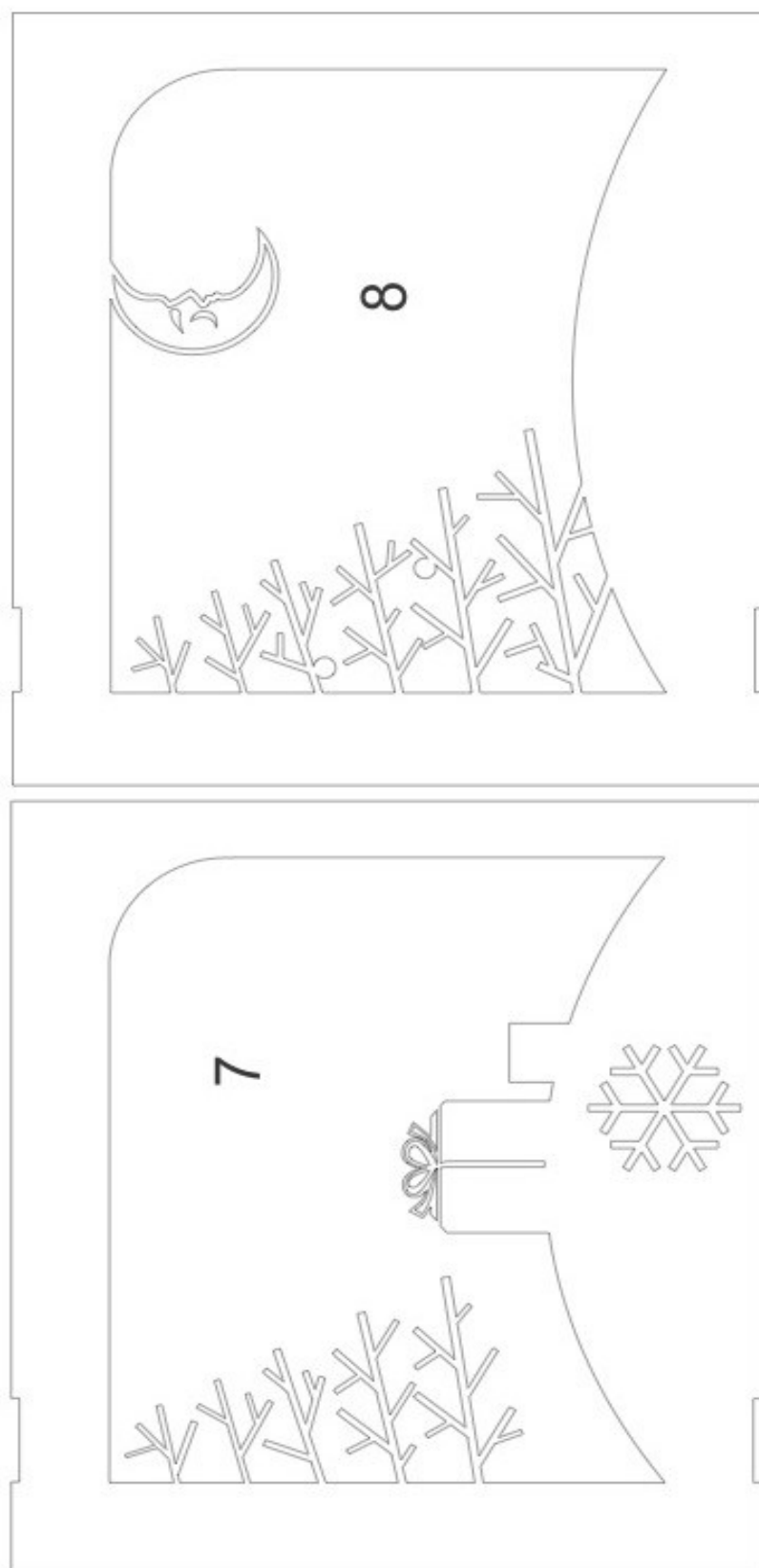


Người Qua Đường

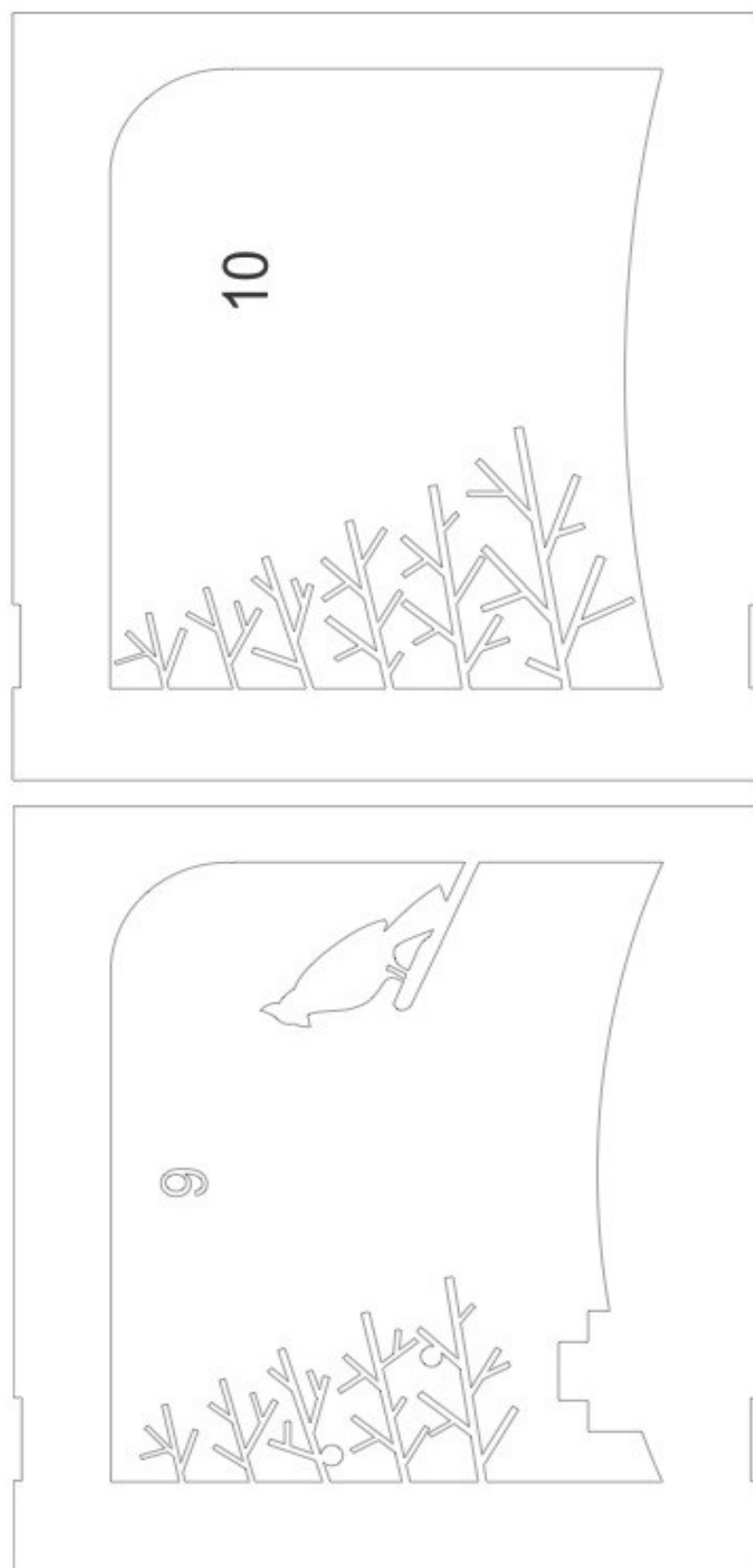




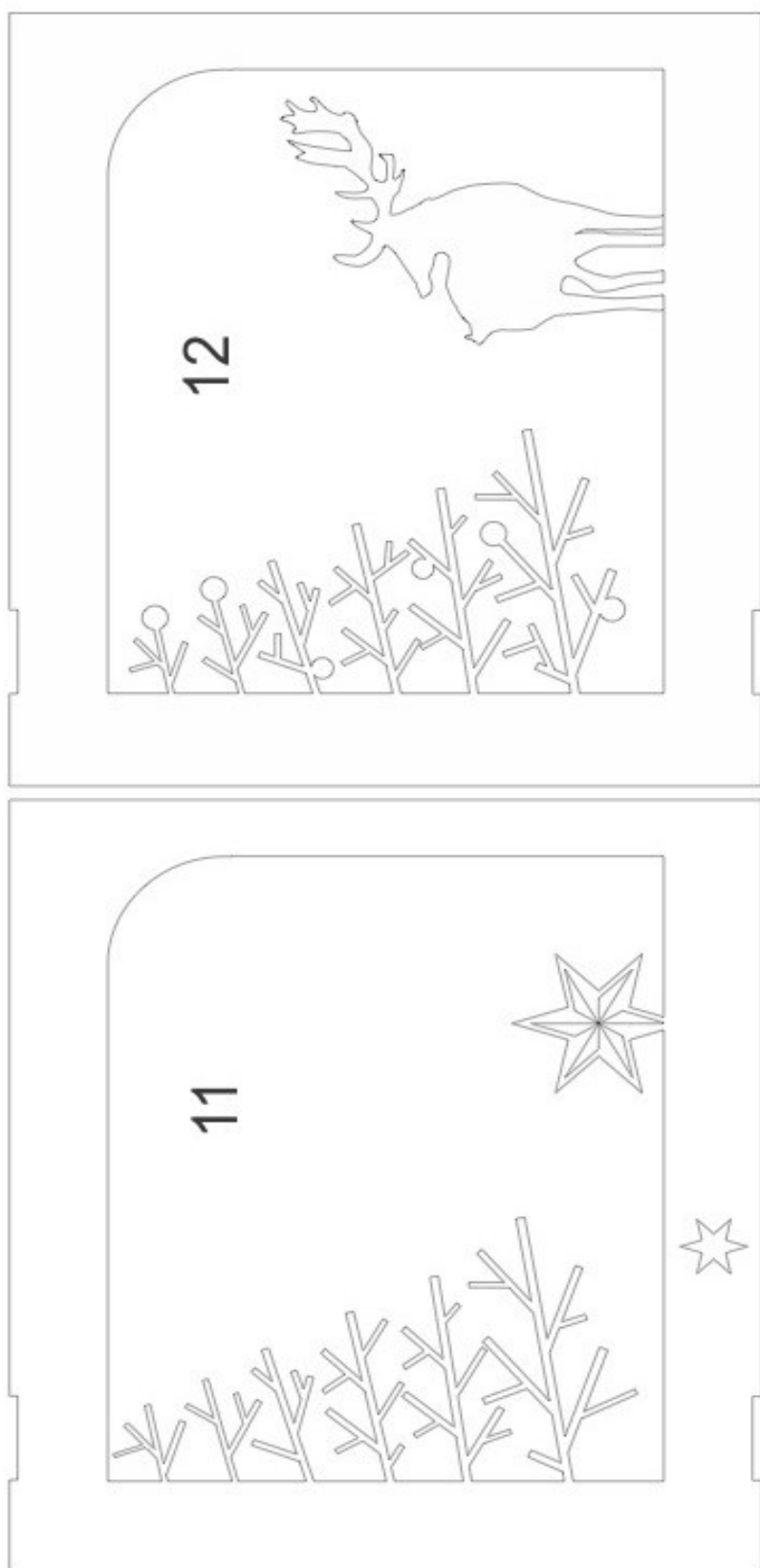
Người Qua Đường



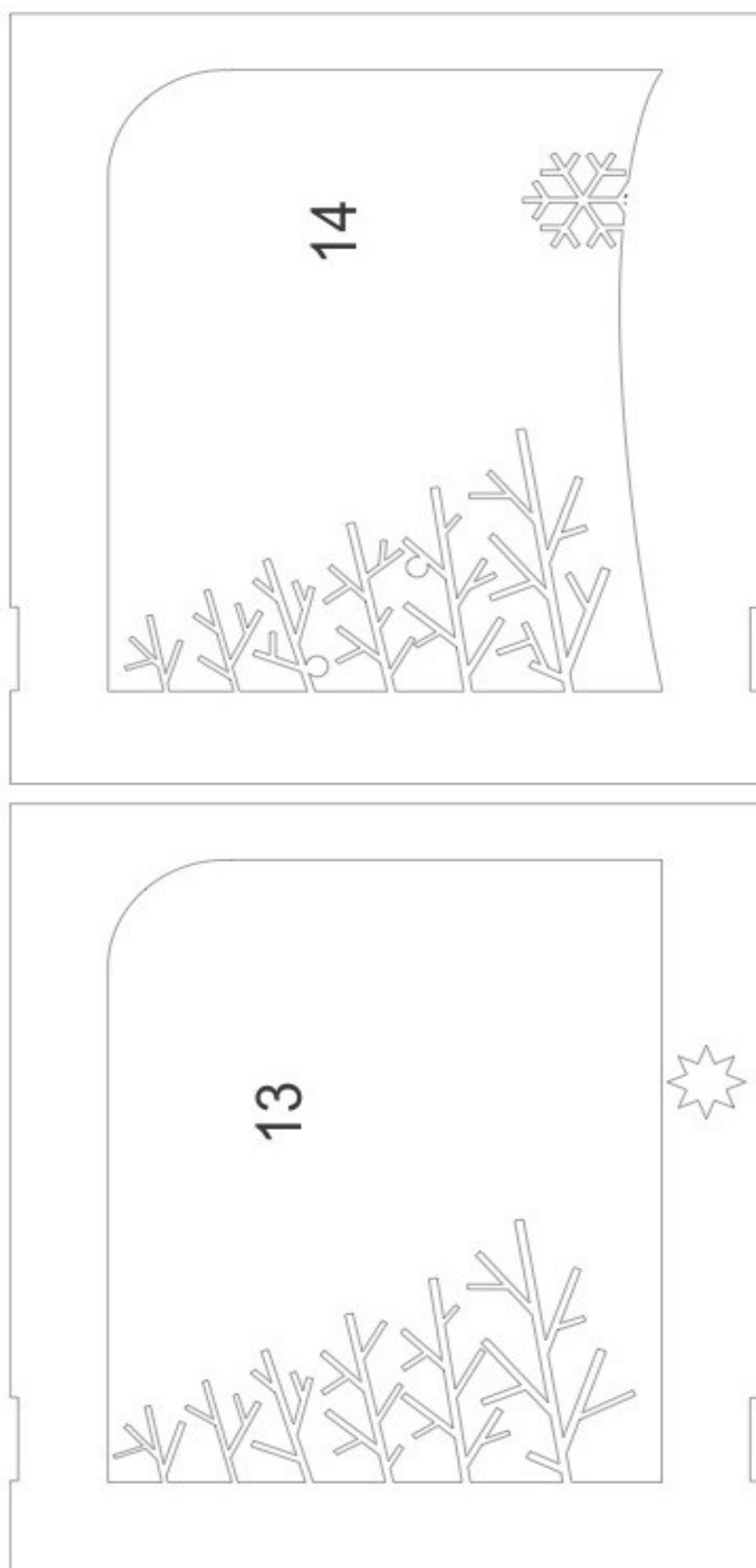
Người Qua Đường



Người Qua Đường



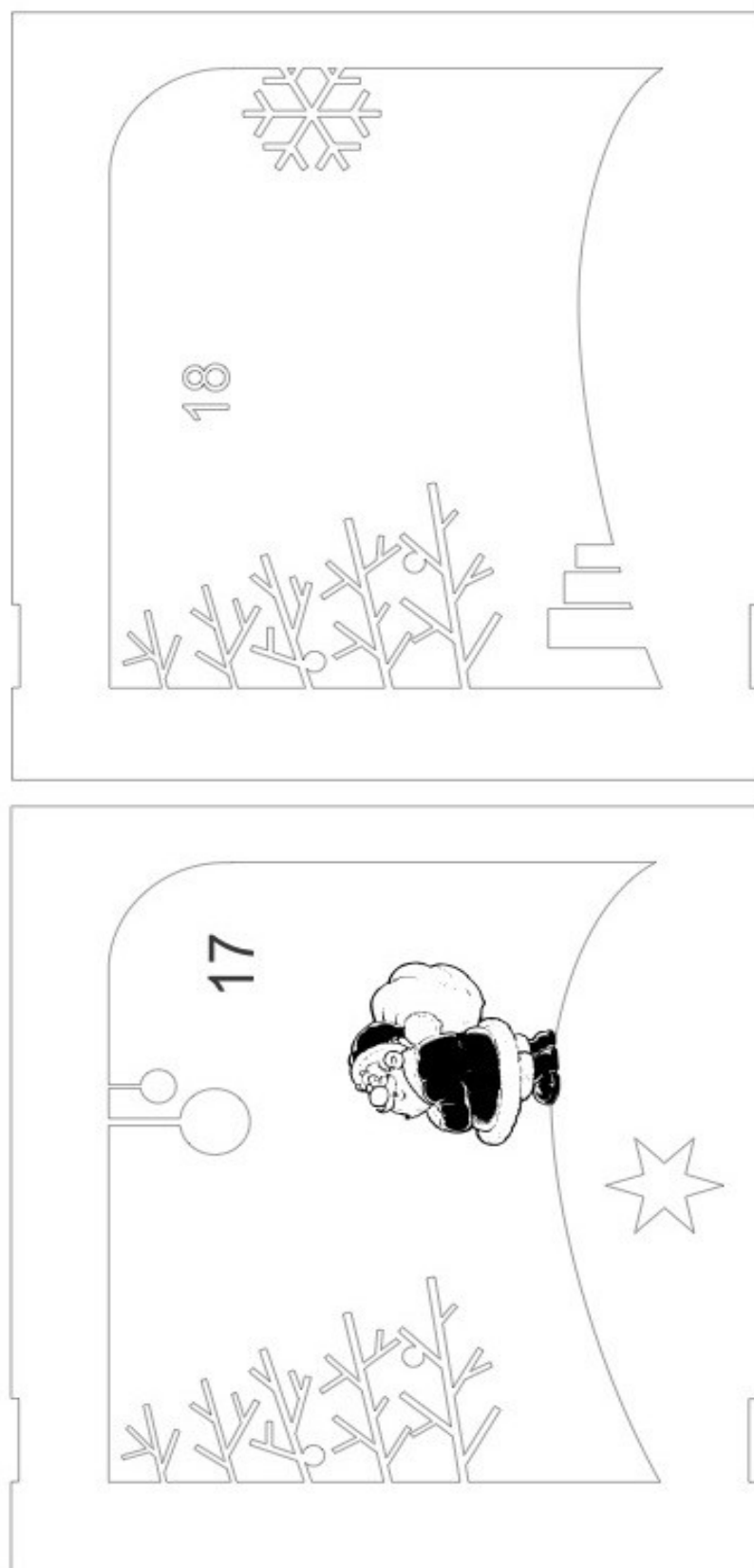
Người Qua Đường



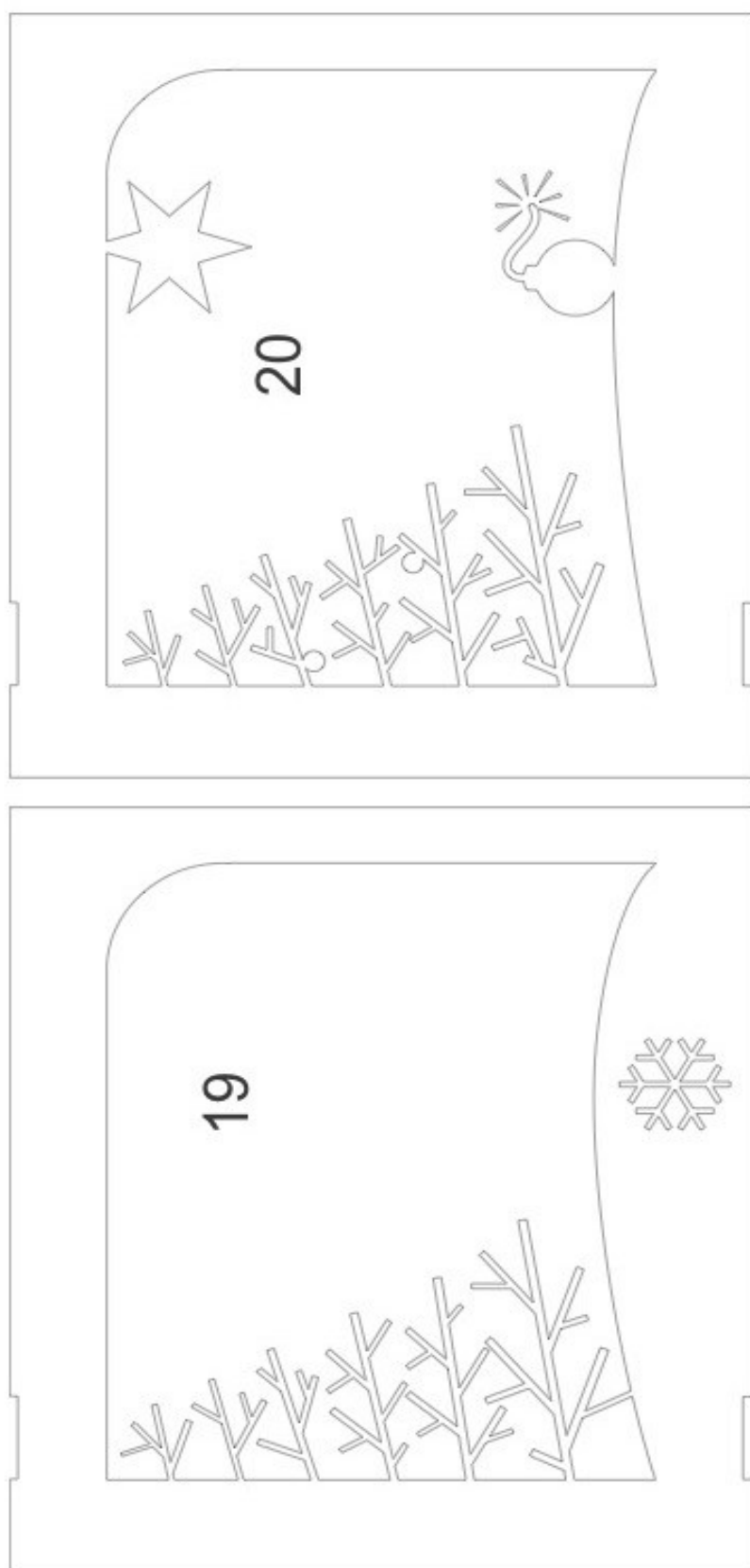
Người Qua Đường



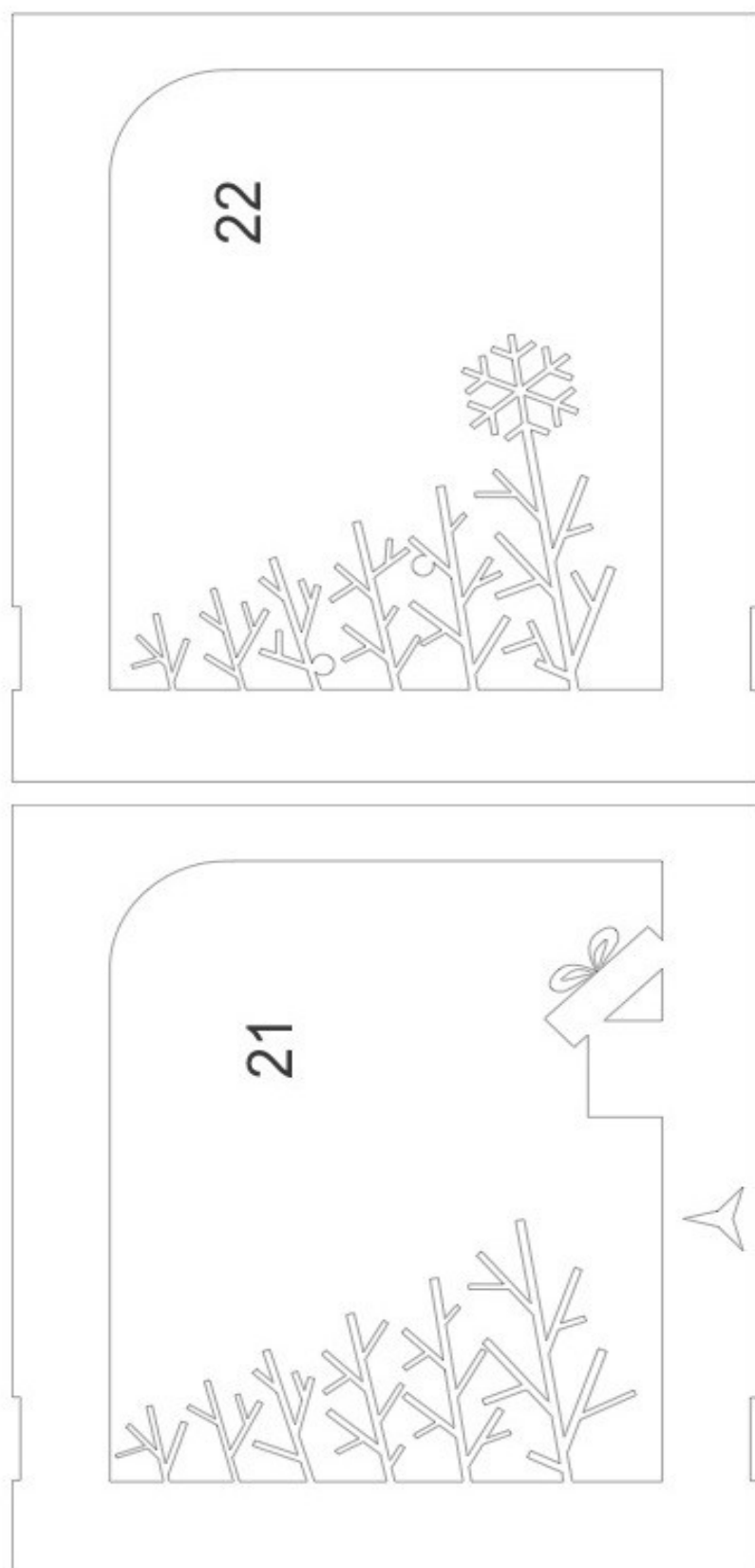
Người Qua Đường



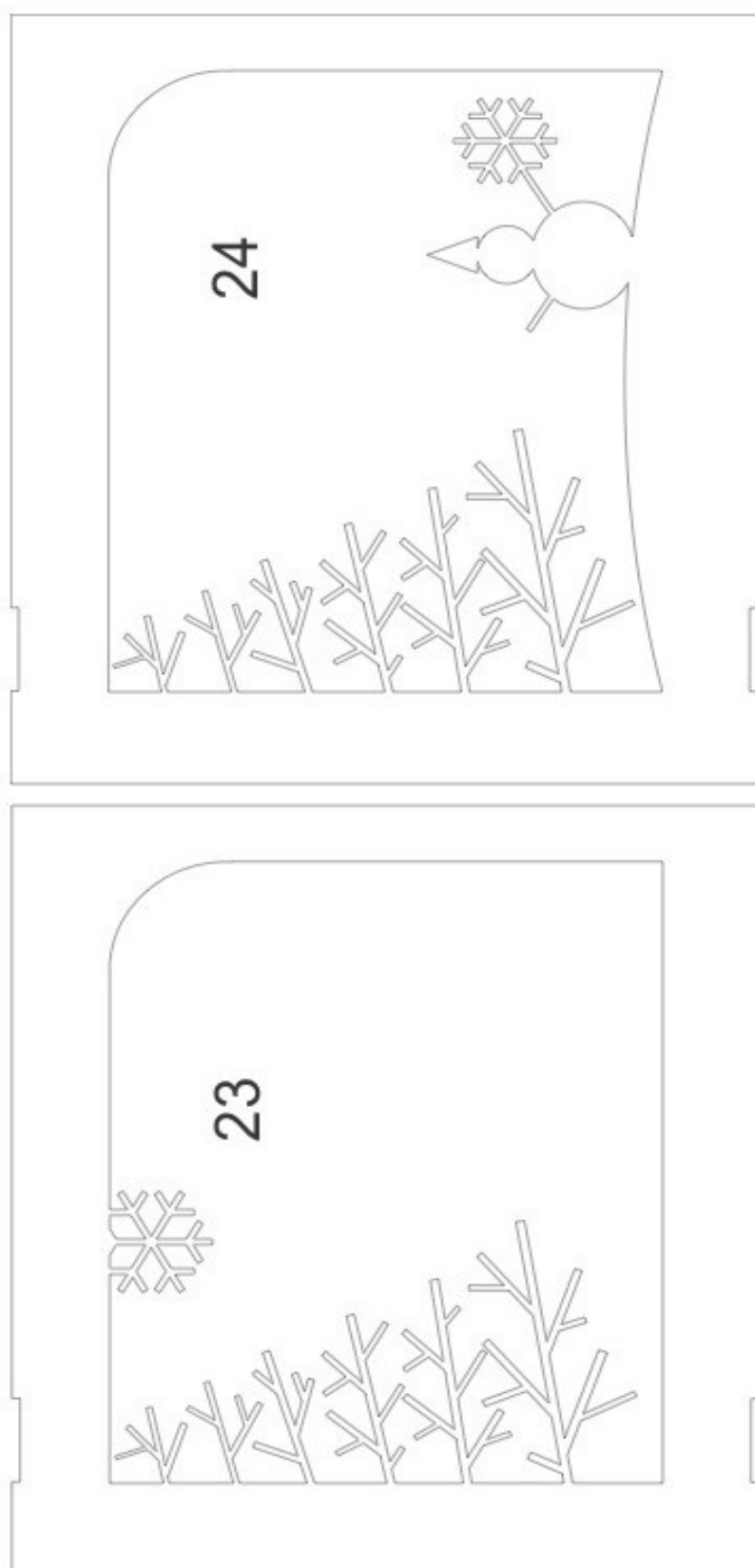
Người Qua Đường



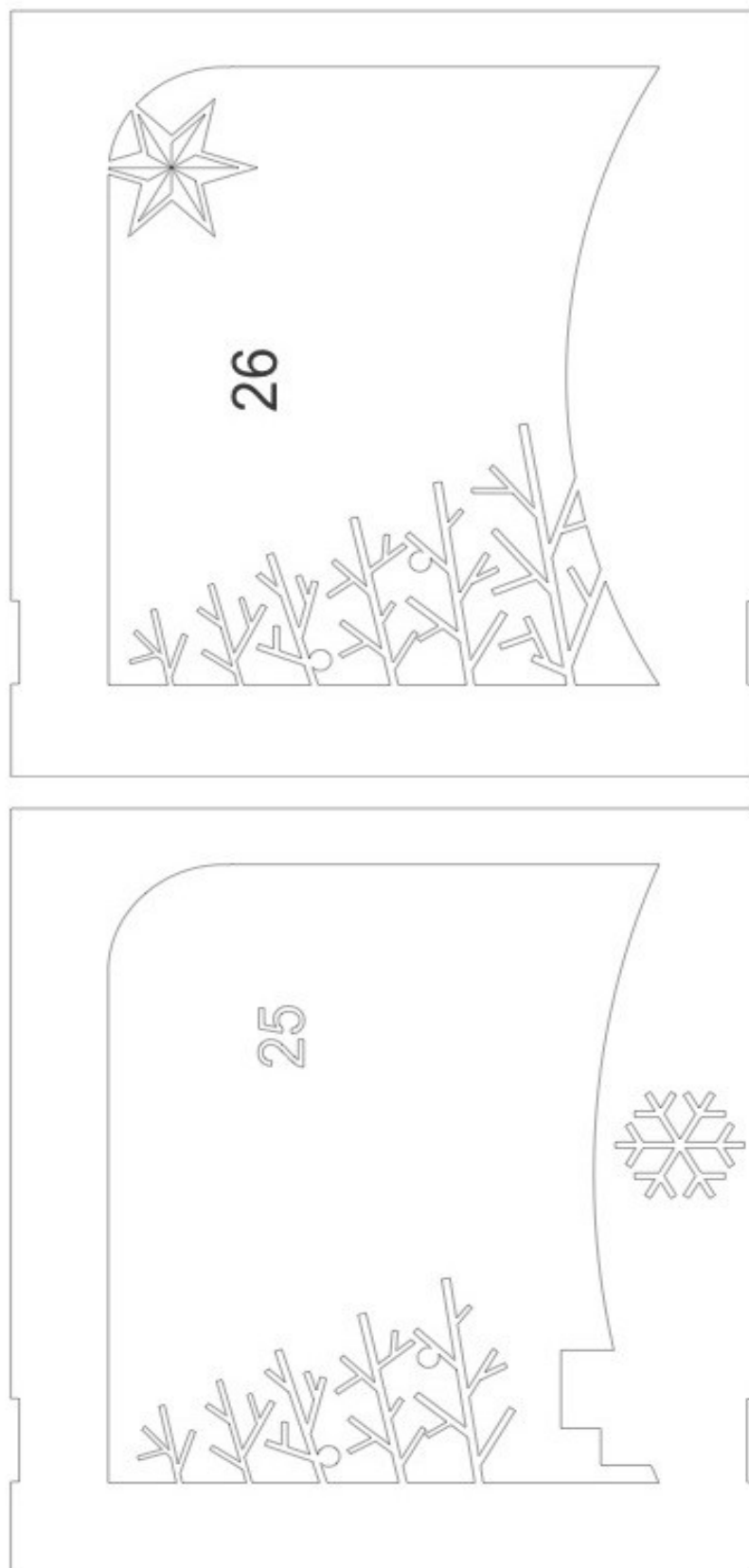
Người Qua Đường



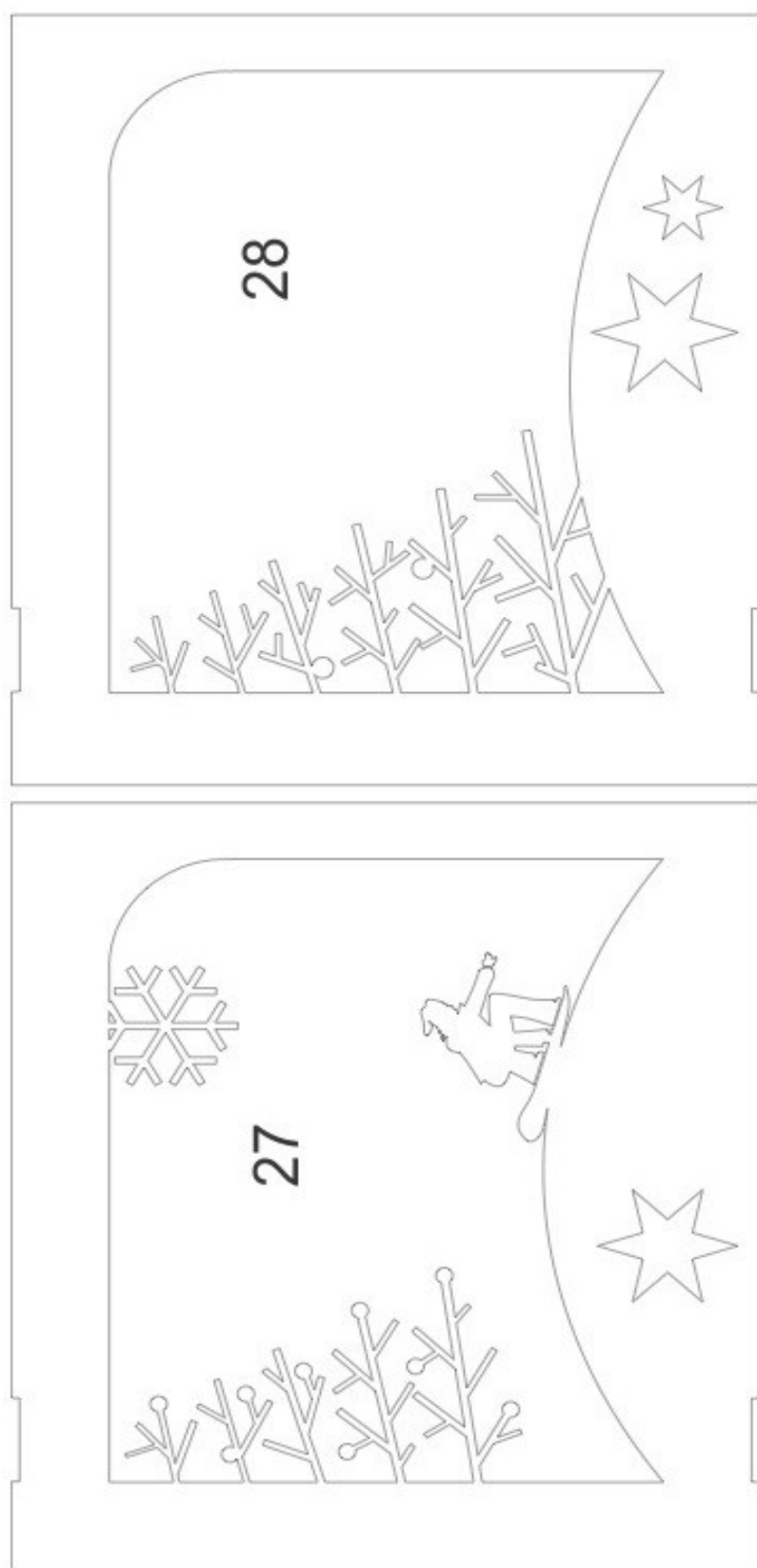
Người Qua Đường



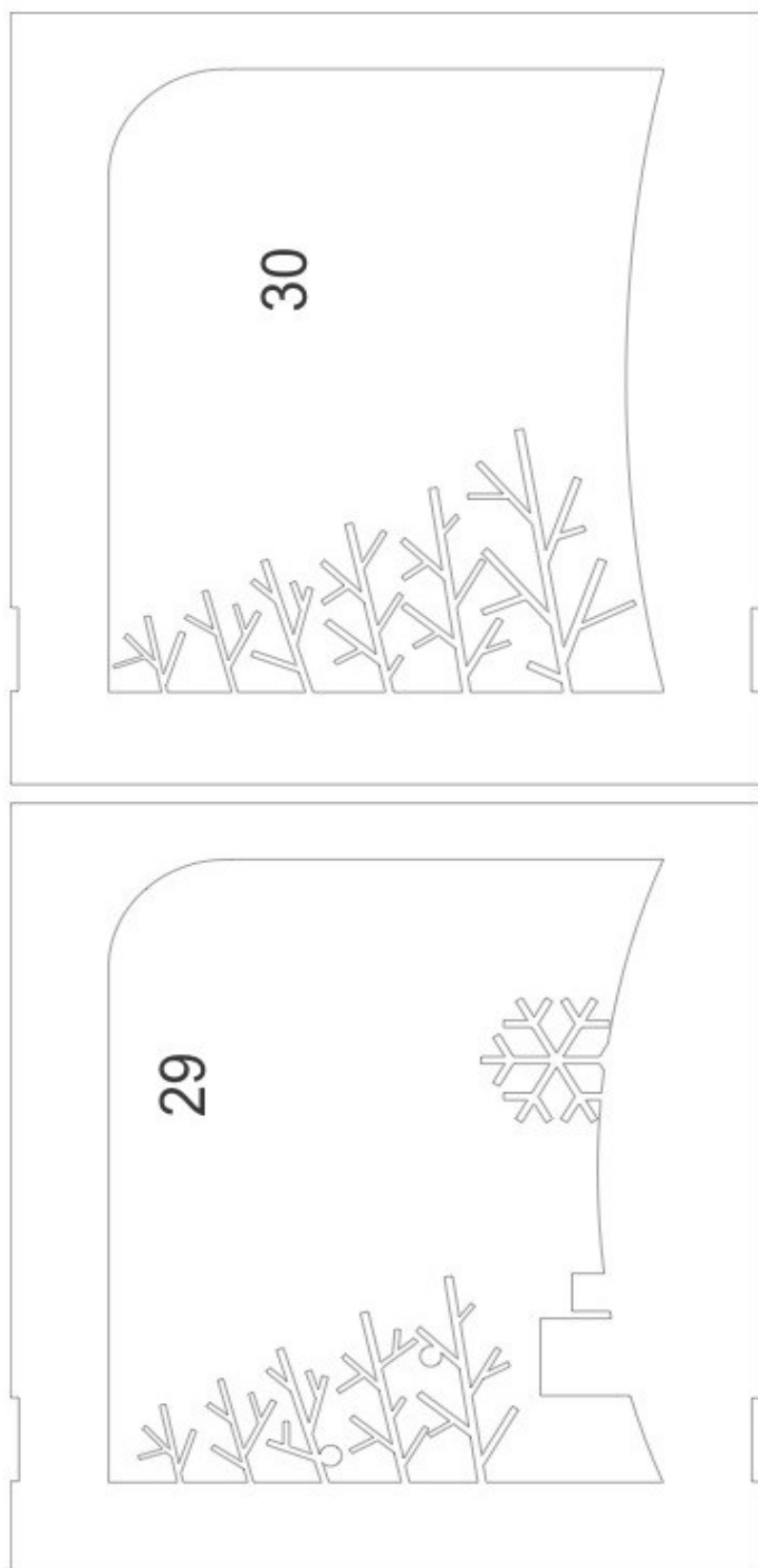
Người Qua Đường



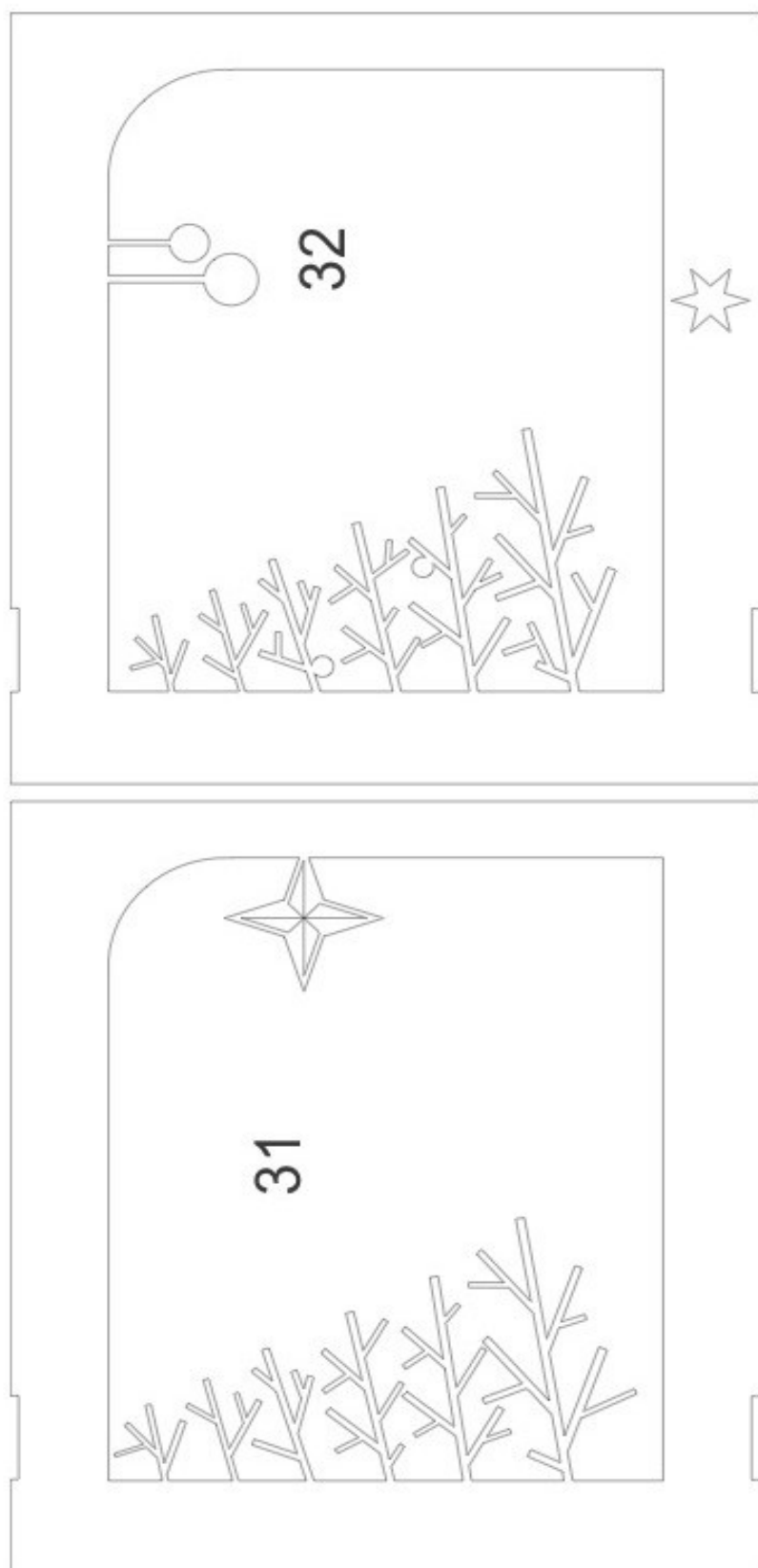
Người Qua Đường



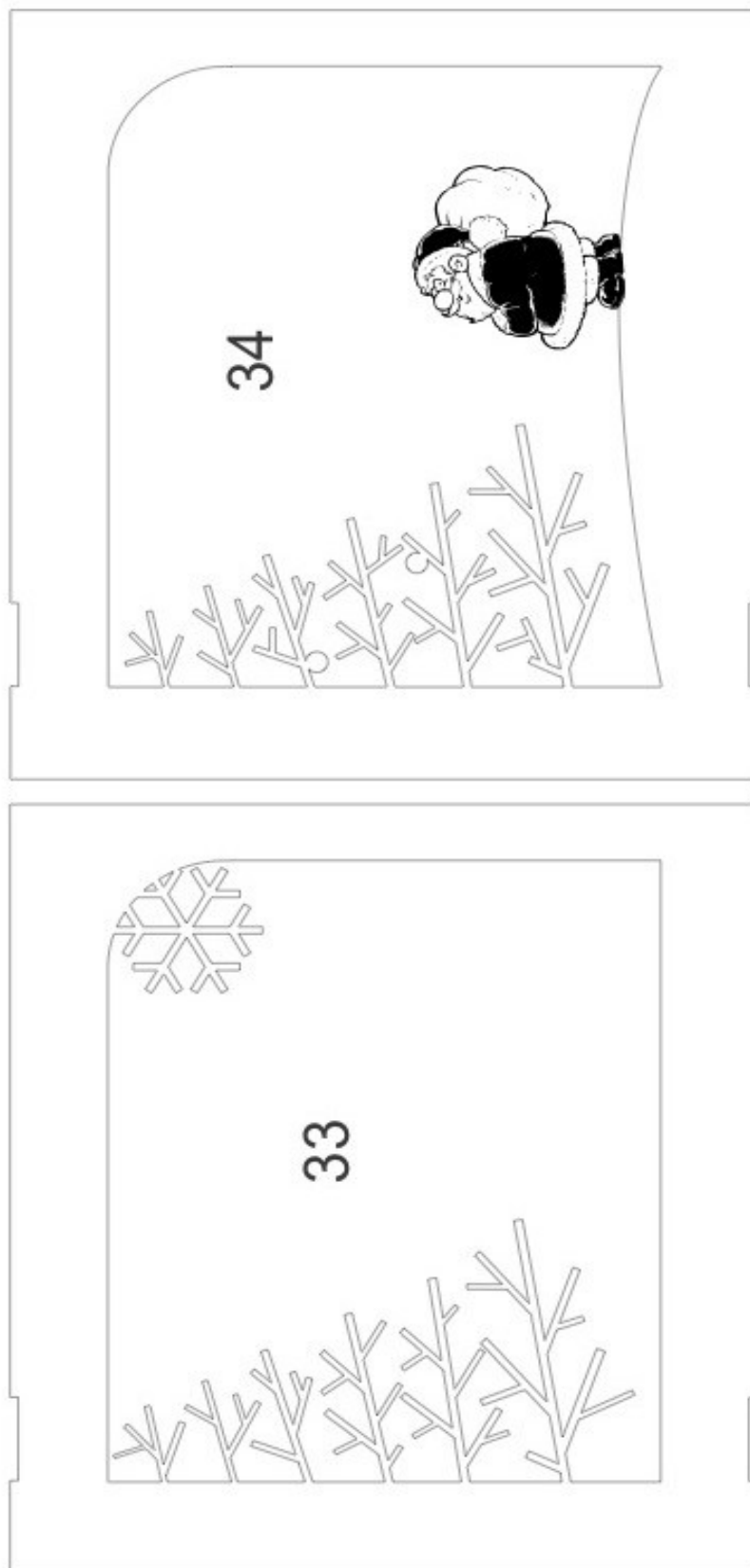
Người Qua Đường



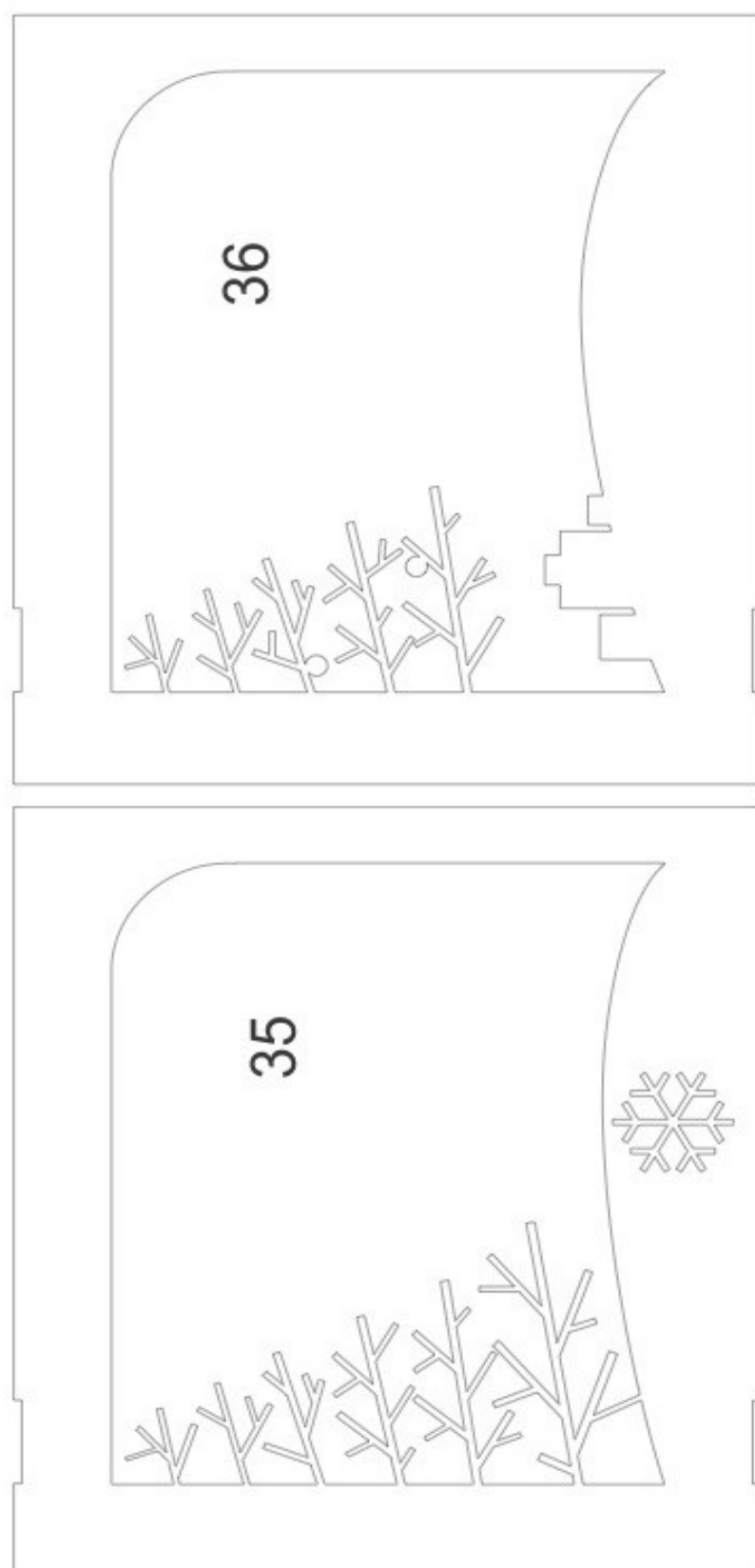
Người Qua Đường



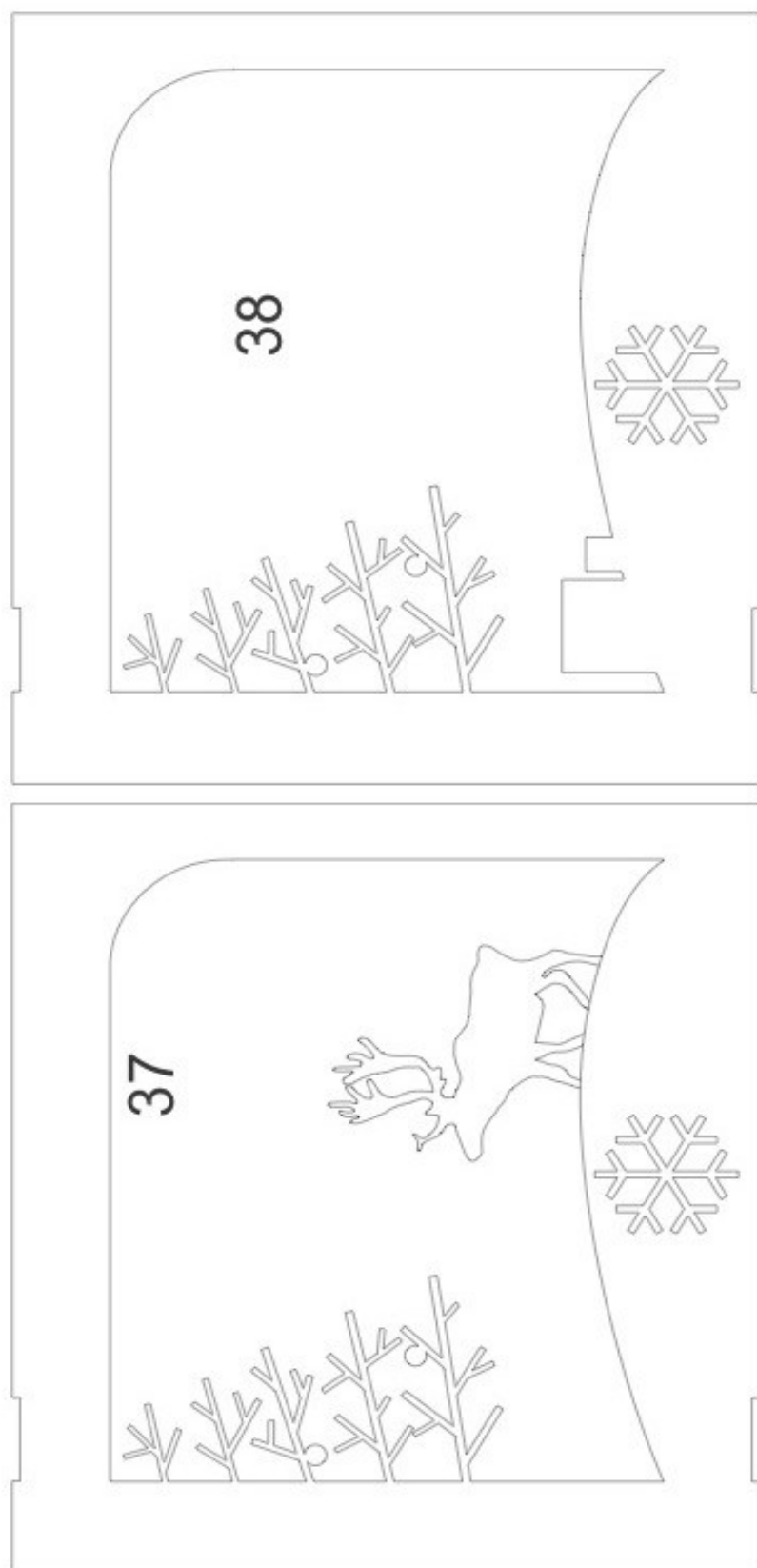
Người Qua Đường



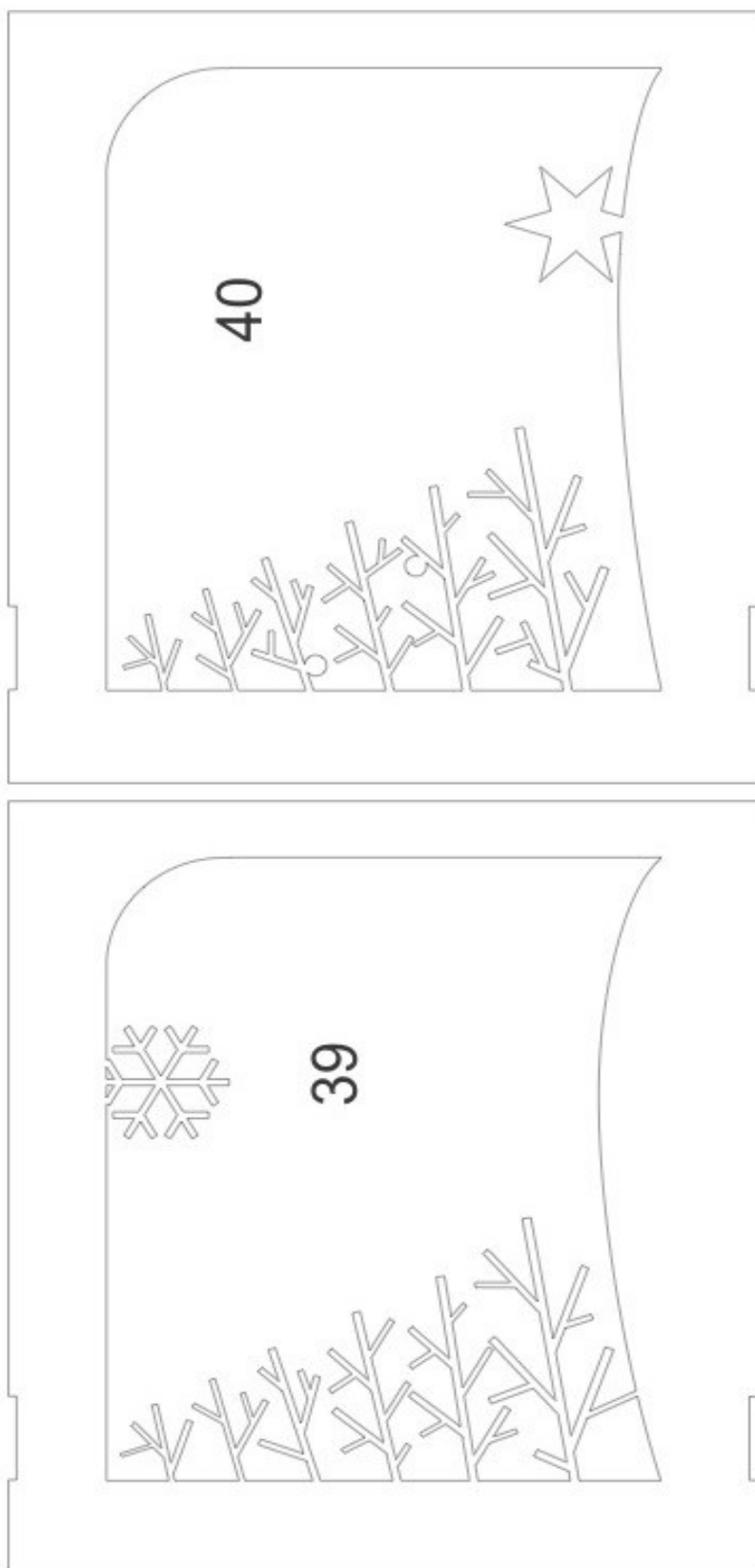
Người Qua Đường



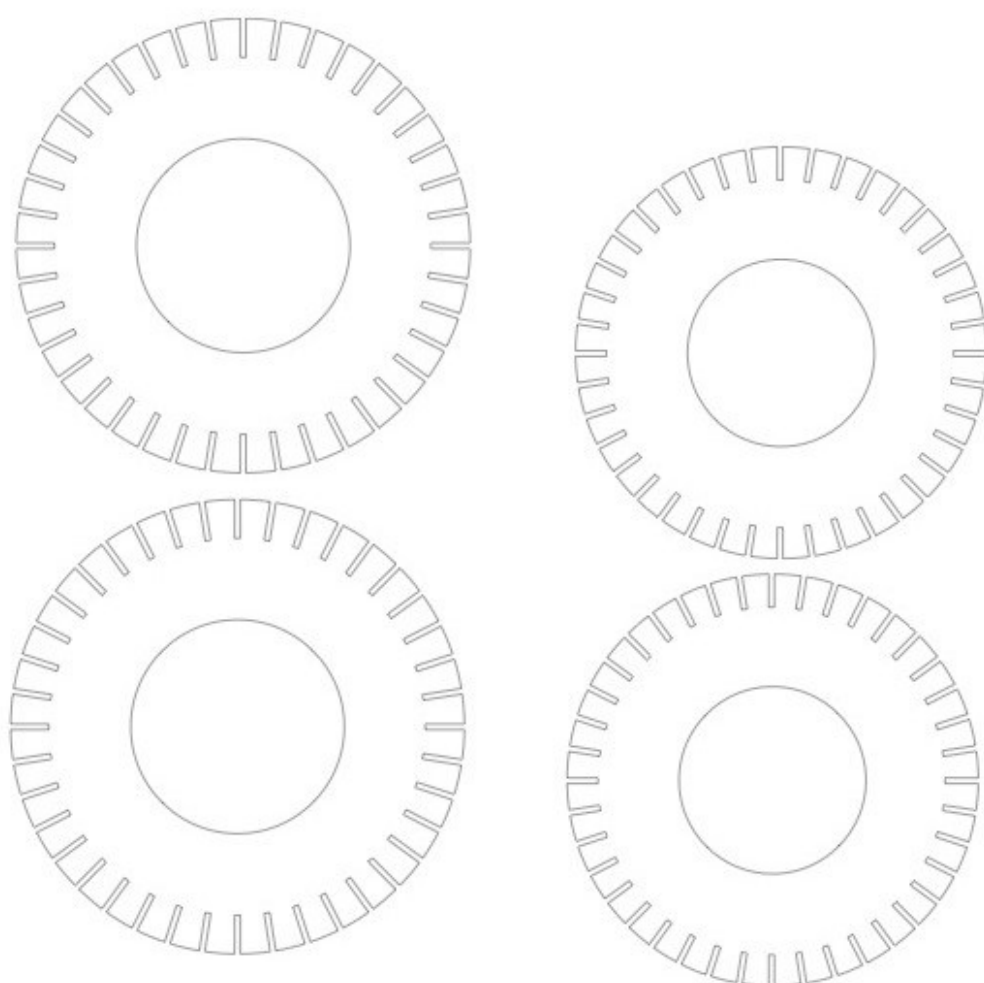
Người Qua Đường



Người Qua Đường



Người Qua Đường



Vì khoảng cách
đóng gáy sách
khác nhau nên mình
làm tạm thời 2 bộ
vòng cố định...

Nếu đều không vừa
thì các bạn tự đo và
tự vẽ lại cho vừa với
phiên bản của bạn

Người Qua Đường