

Decorating the Home for Fall



No Sew Hospitality Pumpkins



Start by choosing your fabric.

Now tie a rubber band in center of fabric like shown in the picture —>

Now put your mixture into a ziplock bag and then place in center of fabric.



Start by choosing a fabric. We chose orange, yellow, brown and green. Cut into about 1 1/2 ft. X 1 1/2ft. Square.



Now tie a little rubber band in the middle of the fabric like shown here.

Now put your mix in a ziplock bag.

We did the following mix.

Rice in a Pumpkin Decoration and Meal

1 Cup of Rice

½ Cup of Corn

¼ Cup Dried Onion

2 tsp. Italian Seasoning

½ tsp. Salt

½ tsp. Pepper

½ Cup Dried Red Peppers



Now pull all corners of the fabric together like shown.

Now set the ziplock in the center of the fabric square and pull all corners of the fabric together like shown.



Tie all the corners together.

Now tie all corners together like shown here. —>



Now cut off the excess fabric.

Now cut off the excess fabric.
Here is another recipe we used.

Soup in a Pumpkin Decoration and Meal

2 Cups Navy Beans

1 Cup Kidney beans 3 tsp. Black pepper

1 Cup Red beans 4 tsp. Salt

2 tsp. Garlic ½ Cup Dried Red Peppers

2 tbs. Oregano 1 Cup Dried Corn

1 ½ tbs. Rosemary

1 Cup Dried onions



Tie a long piece of scrap fabric around the tip, then tie with rubber band, and cut tips to make look like a leaf.

Tie a long (around 10 inches X 2 inches) piece of scrap fabric around the stub. We just wrapped it around and used a rubber band to hold it. You will want to leave a 3 inch piece hanging out of the tie though so you can cut the edges to make it look like a leaf.

Last tip: Be creative and have fun with it!



One Dozen Things for Fall Check-List

1. Make Caramel Apples as a Family
2. Make Pumpkin Cookies
3. Make Herbal Tea
4. Go to the Zoo
5. Build a Leaf house
7. Work as a Family to Rake Leaves and Then JUMP in Them
8. Go to the Pumpkin Patch
9. Do a Fall Photoshoot
10. Do a Nature Walk as a Family
11. Leaf Crayon Project
12. Make a Fall Wreath



Caramel Apples

12 Apples (We like ours best when we pick them fresh from our trees)

2 bags of Soft Caramels

4 Tbs of Water

12 Popsicle sticks (mine come included in the soft caramels this time of year)

Fall Colored Sprinkles (I found these in the baking aisle as well as the ice cream section.)

Directions:

Wash your apples and place the popsicle sticks through each apple. Unwrap each caramel and put in a pan over low heat. Add 4 Tbs of water and stir often until completely melted. Remember not to walk away and forget your caramels or get in too big of a hurry and turn the heat up- it can burn easily. Once the caramels are melted thoroughly, dip the top half of each apple coating it with caramel. Then quickly add the sprinkles so they stick. All there is to do next is enjoy!

Fall Night-time Tea

3-4 Apple Slices

2 tbs. Cinnamon

1/2 tbs. Chamomile

1 1/2 tbs. Peppermint

Directions:

Make as you would coffee. Place in coffee filter, brew like coffee and wait patiently for this yummy goodness! Makes: Approximately 12 cups.



Pumpkin Spice Cookies

3. Cups Soft white wheat flour	2 Farm Fresh Eggs
1 tsp. Salt	1 tsp. Vanilla
1 tsp. Baking Soda	3 cups Pumpkin Puree
1 tsp. Baking Powder	1 cup White Cane Sugar
2 Tbsp. Cinnamon	1 cup Dark Brown Cane Sugar
1/2 tsp. Nutmeg	
1 tsp. Ground Ginger	
1 cup Coconut Oil	

Directions:

Lightly spoon the flour into the measuring cup and level with a knife. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, ginger, and nutmeg. Set aside. In a large bowl, beat together brown cane sugar, white cane sugar, and oil. Add the pumpkin puree and mix well. Add the vanilla and eggs and mix well. Slowly add in the flour mixture and mix until combined.

Using a 1 tablespoon drop the batter onto a baking sheet (lined, if possible, but not necessary), leaving about 1" between the batter. Try to keep the batter as circular as possible. Bake for 10-14 minutes or until the tops are done.

Cream Cheese Filling

Mix together 1/2 cup butter, 8 oz package cream cheese, 3 cups powdered sugar, 3 tbsp. maple syrup and 1 tsp. vanilla. Once mixed well, make cookie sandwiches with this as the filling.