



A Monthly Pattern & Newsletter from Lynne Hagmeier of *Kansas Troubles Quilters*

The KT Stash Society

for Kansas Troubles Quilters Fans

Bennington, Kansas

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Summer has begun! Sunny days full of gardening, deck parties, BBQ and water fun. Our family starts the summer off with Delainey's birthday the 9th of June, then slide into July with fireworks and my birthday cake. Mornings working in the garden, afternoons at the pool, evenings catching tadpoles and fireflies, building a fire and roasting marshmallows for s'mores and camping out on the porch fill our summer days and nights (at least on the weekends). As the summer winds to an end and thoughts turn back to school, we gather to celebrate Aleece's birthday in mid-August, just in time to say goodbye to sleeping in late and watching movies on a Tuesday night. Savor every minute.

Lynne



THIS MONTH'S PROJECT - *AMERICAN SPIRIT*

Get your red, white and blue on with our salute to the great American Spirit. Assorted red, tan and navy squares arranged just so create a checkerboard border to frame 3 scrappy, primitive stars. Hang it on your porch or entry to welcome guests all summer long or display it on a table top with a few of your favorite patriotic treasures.



FLANNEL DAYS

WE'RE ANXIOUSLY AWAITING THE ARRIVAL OF OUR NEW BRUSHED FLANNEL DAYS PRINTS! I CAN'T WAIT TO PET IT AND STITCH IT UP INTO A SNUGGLE-ABLE QUILT.



SUMMERTIME GATHERINGS AT MY HOUSE REQUIRE FAST AND EASY CHOCOLATE DESSERTS THAT MELT ON YOUR FINGERS AND IN YOUR MOUTH. HERE ARE 2 KEEPERS THAT MY KIDS AND GRANDKIDS LOVED!

ROCKY ROAD BROWNIES

- 1 package (16 1/2 oz.) refrigerated chocolate chip cookie dough
- 2 cups chocolate-covered peanuts
- 1 cup mini marshmallows
- 1/2 cup butterscotch ice cream topping

Press the cookie dough into an ungreased 13x9 baking pan. Bake at 350° for 14-16 minutes or until the edges are lightly browned and the center is set.

Sprinkle with the chocolate-covered peanuts and mini marshmallows; drizzle with butterscotch ice cream topping. Bake 6-8 minutes longer or until the marshmallows are puffed. Cool completely and cut into bars.

Yield: 2 dozen

MINT BROWNIES

- 1 package fudge brownie mix (13x9)
- 2 packages Andes mint candies (4.67 oz. each)

Prepare and bake the fudge brownie mix according to package directions.

Chop 5 candies into chunks; set aside. Arrange the remaining mint candies in a single layer over the warm brownies. Bake 20-25 seconds longer or until candy is softened; spread melted mints over the top. Cool on a wire rack. Sprinkle with the reserved chopped mints.

Yield: 2 dozen

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