



News Blast



In this Issue:

Jill's Article

Trunk Show: Danji Designs

Recipe Corner: Raspberry French Toast Pineapple Cheese Casserole

Calendar Stitch In – April 22

Birthday Coupon

Contact Us:
244 W. Olentangy St.
Powell, OH
(614) 436-3905
Jill@louisneedlework.com
<https://www.facebook.com/LouisNeedlework>

Store Hours: (EST)
Monday: 10am to 4pm
Tuesday: 10am to 7pm
Wednesday: 10am to 4pm
Thursday: 10am to 4pm
Friday: 10am to 4pm
Saturday: 10am to 4pm

April 2023

By Jill Elia

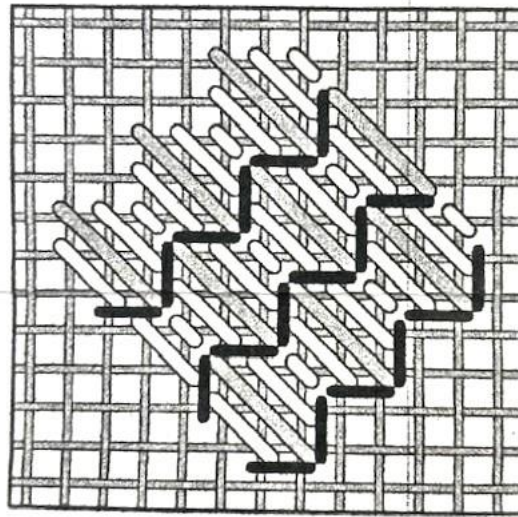
April is here however Spring came and went in March! We have been back to winter lately and I for one am ready for winter to be over. I love spring and summer clothes and they are calling me every day. Hopefully, the winter items can all be put away soon.

We are excited though to be hosting our first Stitch In since COVID this month. Mark your calendars for April 22nd. The Stitch in will be from 12 to 4. Just bring yourself, your stitching and your pocketbooks as we will have some deals for the day. There are no fees, just fun, food, friends and stitching. We cannot wait to see everyone.

Our Trunk Show this month is Danji Designs. There are so many things to choose from in this show. It is just an amazing show with a great price point. As always, Trunk Show canvases are 20% off regular retail prices as are any threads purchased for that canvas on the day of purchase.

I was not able to attend Market, however I have been shopping like crazy! We already have so many new things in the shop, and more are on their way! We have quite a few new self-finishing items as well as new accessories and I know that all of us needlepointers love new bags and gadgets.

Our stitch this month is one I learned from an old stitch guide by Pat Thode of Heartstrings which is now out of business. Her guides were wonderful at combining threads in beautiful ways to get great effects. This stitch would be great on a Santa suit or bag, it would also be great in a landscape canvas. It can be reversed to slant to the right as well.



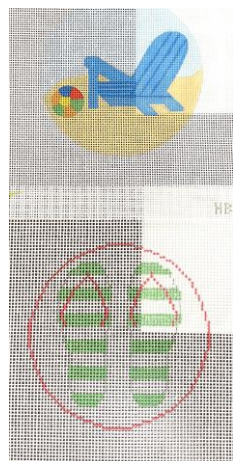
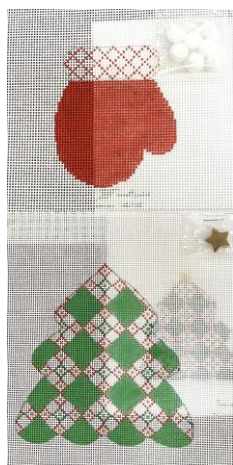
It is Easter this month and our recipes would be great for an Easter brunch along with ham. I am originally from the south and Easter was always ham and sides. The first can be a stand-alone meal or put with ham for those who want meat. It is Overnight Raspberry French Toast casserole and one of our employees made it and said it was rich and delicious. The next is a side I have served for years at Easter, and everyone always loved it. Keep in mind that none of this is healthy though it is Easter, right?

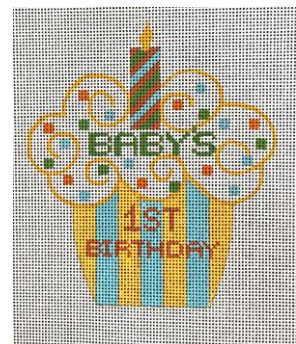
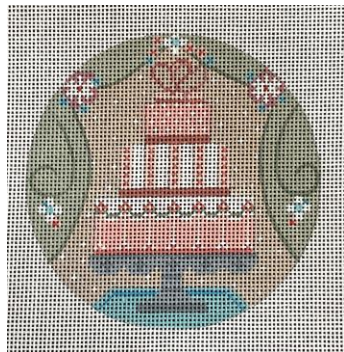
Happy Spring and happy stitching,

Jill

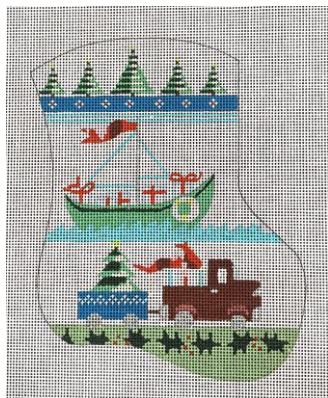
DANJI DESIGNS TRUNK SHOW

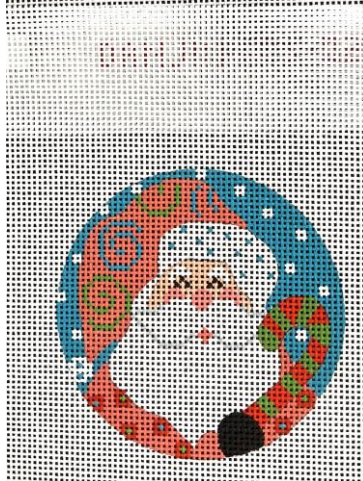
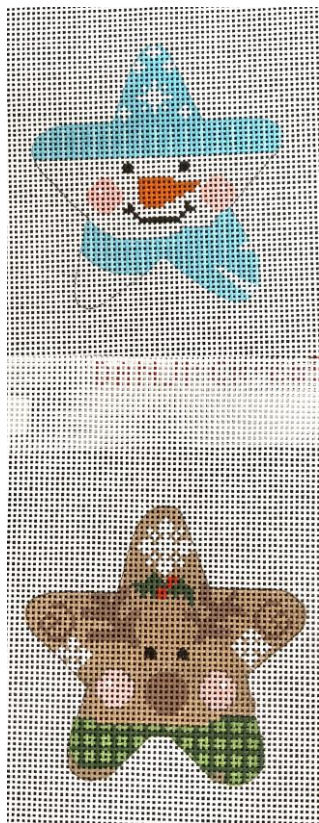
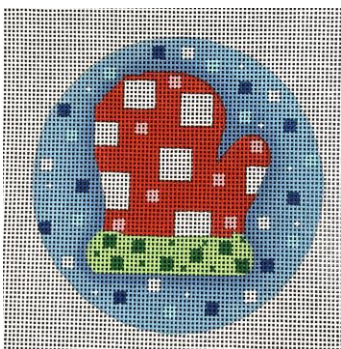
Many Christmas canvases, fun, cute mini canvases and much more...



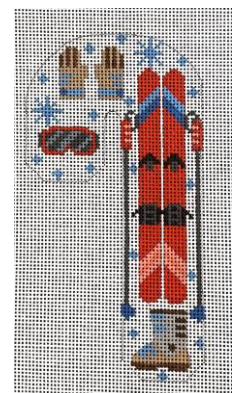
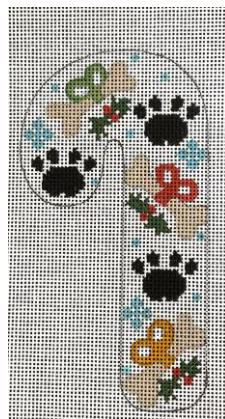
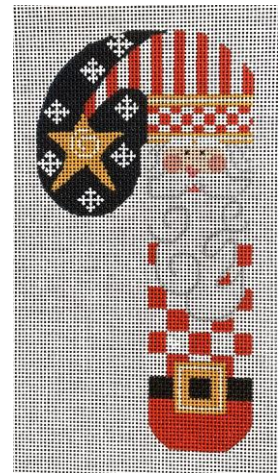
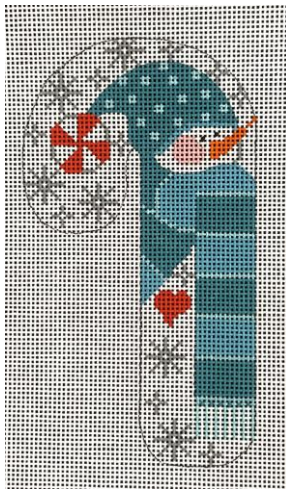


Christmas Stocking Cuffs, mini stockings and ornaments...





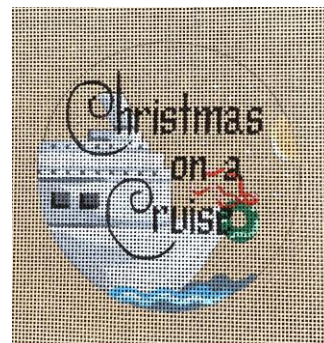
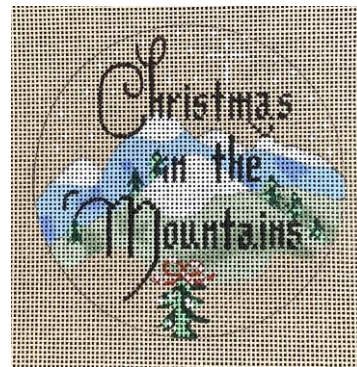
Candy Canes - 18 and 13 mesh...



Christmas Rollups...



Will you be somewhere different for Christmas this year?



More Christmas ..



DAN JI-CH-121



DAN JI-CH-122



DAN JI-CH-125



DAN JI-CH-126



DAN JI-CH-124



DAN JI-CH-123



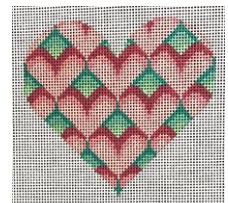
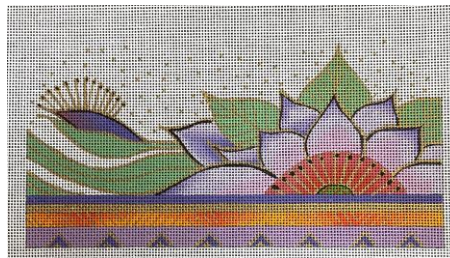
DAN JI-CH-123



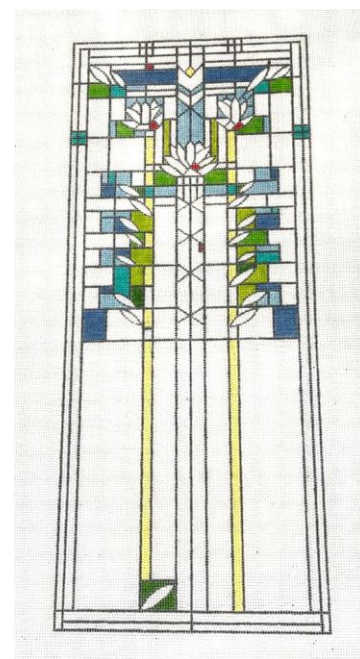
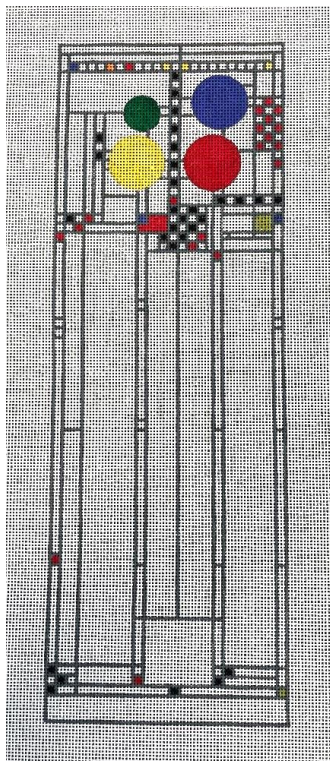
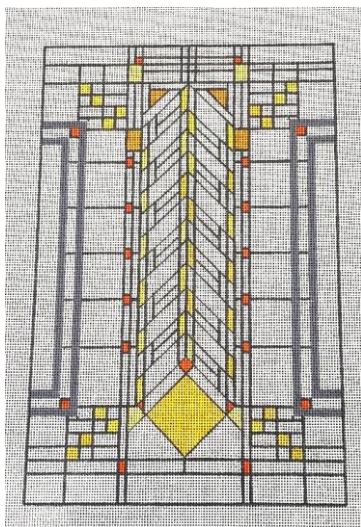
Wow, everthing looks so big ...



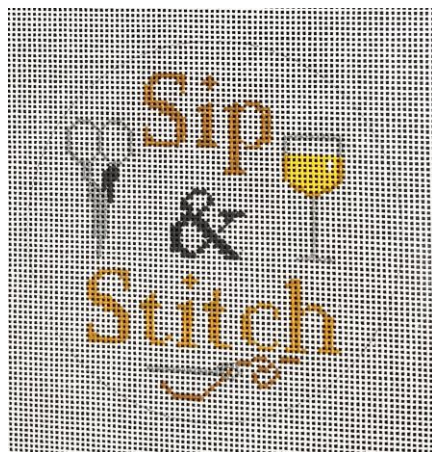
And everything else...



Fantastic Art Deco canvases...



And now time for...



Recipe Corner

Overnight Raspberry French Toast Casserole



For the casserole:

- 14 slices of slightly stale bread, cut into 1 inch pieces
- 1 (8 oz) package cream cheese, cut into cubes
- 1 c. raspberries
- 6 eggs
- 1 c. milk
- 1 teaspoon vanilla
- 1/3 c. brown sugar
- 1 teaspoon cinnamon

For the syrup:

- 1 c. sugar
- 1 c. water
- 1 teaspoon corn starch
- 1 c. raspberries
- 1 Tablespoon butter
- 1 teaspoon vanilla
- 1 teaspoon sea salt

1. Spray a 7 x 11 pan with baking spray (or 9 x 9 if you don't have the 7 x 11).
2. Add half the bread cubes to the pan. Place the cream cheese pieces on top of the bread in the pan and then sprinkle with the raspberries. Top with the remaining bread. Set aside.
3. In a medium bowl beat the eggs. Add in the milk, vanilla, brown sugar, and cinnamon and mix well.
4. Pour the mixture over top of the casserole, making sure to get it all over the casserole.
5. Cover with foil and refrigerate overnight.

6. Thirty minutes before baking remove the casserole from the refrigerator and preheat the oven to 350 degrees.
7. Bake the casserole, covered, for 30 minutes. Remove the foil and continue cooking for 15-20 minutes.
8. Meanwhile, place the sugar, water, cornstarch, and raspberries in a medium saucepan over medium high heat. Bring to a boil. Reduce heat and simmer for 10 minutes, stirring occasionally. Remove from heat and cool.
9. Add the butter, vanilla and salt. Stir to mix.
10. Pour half of the syrup over top of the casserole and serve the remaining syrup on the side.

Notes:

Be sure your cream cheese is very cold so it is easier to cube(maybe put it in the freezer for a short time).

I added another ½ cup of raspberries to the casserole - and the syrup, I wanted more of a sauce than a syrup. You can adjust to your preference.

Recipe adapted from [AllRecipes](#)

© Heather Lynne

Pineapple Cheese Casserole



- 1 (15-ounce) can pineapple chunks, drained
- 1 (15-ounce) can crushed pineapple, drained
- 1 cup sugar
- 6 tablespoons self-rising flour
- 2 cups (6 ounces) sharp cheddar, shredded
- 1 sleeve Ritz crackers, crushed
- ½ cup butter, melted

Preheat the oven to 350 F. In a bowl, combine the pineapple, sugar, flour and cheese; stir until well mixed, then spoon into a greased 9x13-inch casserole dish. Layer evenly with cracker crumbs and drizzle with the melted butter.

Bake for 20 to 25 minutes or until the top is golden brown and the mixture is bubbly. Remove from the oven and let stand for 10 minutes before serving.

APRIL 2023 Calendar

April Stitch In - Saturday, April 22nd – 12:00pm to 4:00pm

Monday Threads, Stitches and More - 1:00 pm to 4:00 pm –
An informal canvas embellishment class taught by
Brenda Bell/Jill Elia.
Classes are \$11 for two hours and \$15 for three hours.

Sip and Stitch – Every Tuesday, 5:30 pm to 7:30 pm* - an informal canvas embellishment class,
with Jill Elia – snacks and wine! Classes are \$11.

Private Classes – One-on-one sessions are also available. These sessions are \$25/hour and
require advance arrangements.

Birthday coupons are just like your birthday! You get to celebrate **one** day a year at Louise's. Birthday coupons are to be used on in-stock items only. They cannot be used on special orders. All coupon purchases must be started and finished in the same day.



APRIL 2023 Birthday Bucks

Louise's Needlework

244 W. Olentangy St.
Powell, OH 43065

Phone: 614-436-3902
E-mail: jill@louisesneedlework.com

20% OFF Your Total Purchase

One per year per newsletter subscriber. May not be combined with other coupons
and may not be used for the purchase of gift certificates, special orders or trunk show
canvases. This coupon is good for one day, in stock items only.

April 30, 2023

