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1:00 -4:00pm*

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**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 2024**

**By Jill Elia**

Welcome to April! It started in spectacular fashion with the Solar Eclipse and our watch party. What a great time we had. Everyone was in awe, and it just makes you realize how amazing this world is.

Our Stitch In this month will be April 20th from 1 to 4 so come and bring a project and join us. All forms of stitching are welcome. Light snacks will be provided.

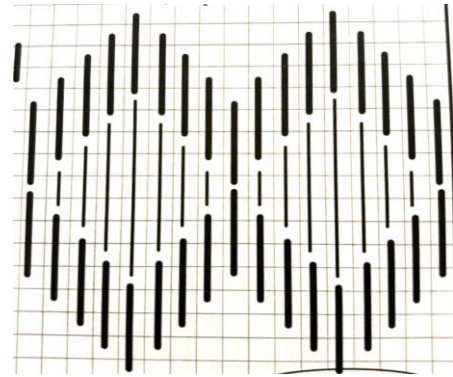
Although I did not go to Market, new things are arriving daily and selling quickly, If you have seen something that you want let us know as we are ordering daily

Our Trunk Show this month is The Gingham Stitchery, there are a number of different designers represented in this show and all are adorable.

Our Window and Mug club are going strong and if you have not signed up you still can. Both are darling fast stitches and reasonable at \$95 per month is you sign up for the full sets.



Our stitch this month is from Brenda Bell, our Monday teacher. She used this stitch as a wallpaper and has recommended it as backgrounds to other stitchers. It is beautiful and easy and works quickly.



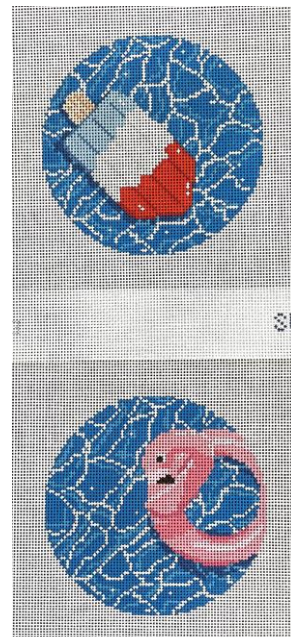
Our recipe this month is one I tried for my parents recently. It was delicious but it does have to be cooked a bit differently. I used chicken broth instead of water to help cook the orzo and I used far more than the 1 1/2 cups, more like 28 to 32 ounces. I also used the liquid from the marinated artichokes, and I added chopped sun-dried tomatoes as well. This easily fed 4 adults with side salad, and we had leftovers.

Enjoy your spring and happy stitching!

Jill

# GINGHAM STITCHERY TRUNK SHOW

Great variety of canvases .....



Double, double  
toil and *trouble*

Fire burn and  
*caldron bubble*

Something *wicked*  
this way comes

GO  FOR  
SWEET TEA

DON'T JUST STAND THERE  
Bust a Move  

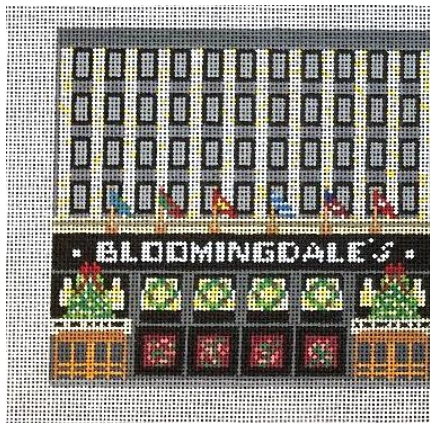
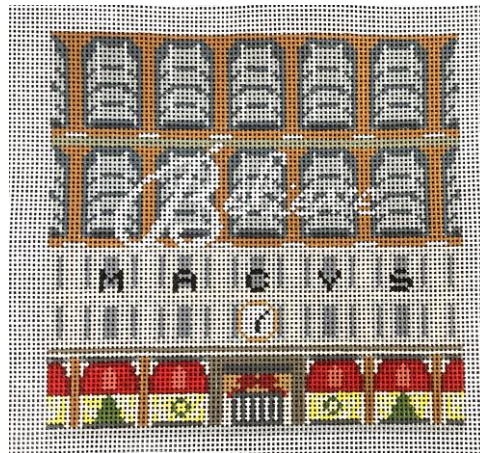
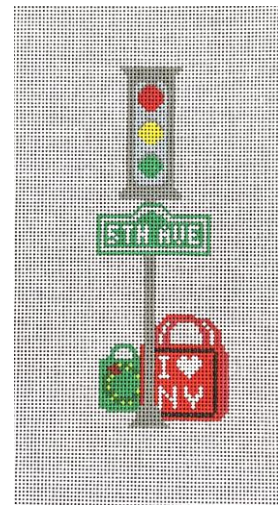

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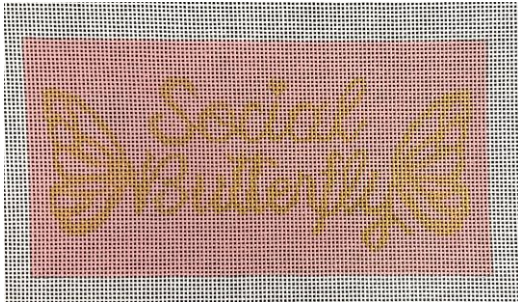
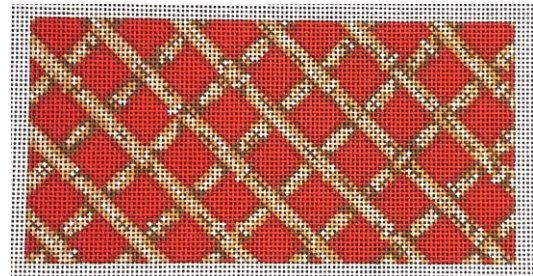
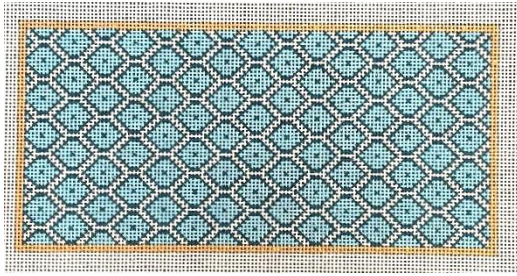
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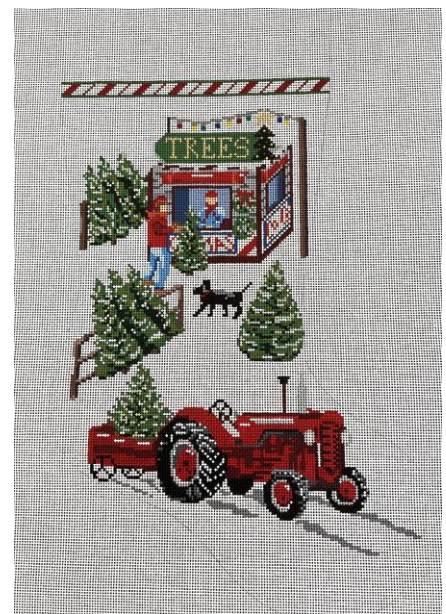
**B**ISQITS &  
UTTER  
BLESSINGS  
SERVED HERE

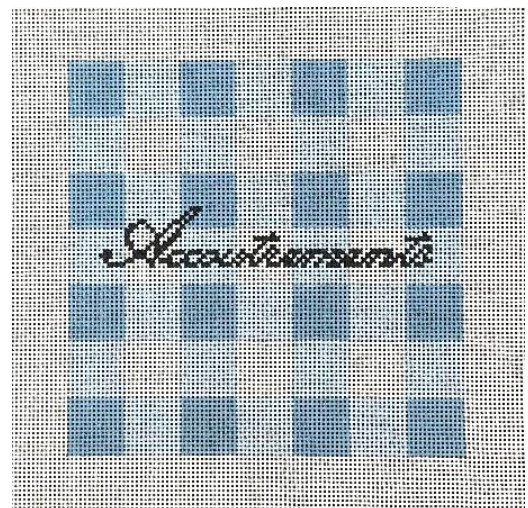
she's  
**WHISKEY**  
in a  
**TEA CUP**

MONOGRAMS  
&  
MARGARITAS



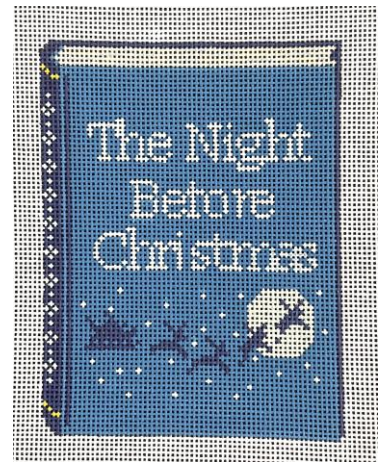
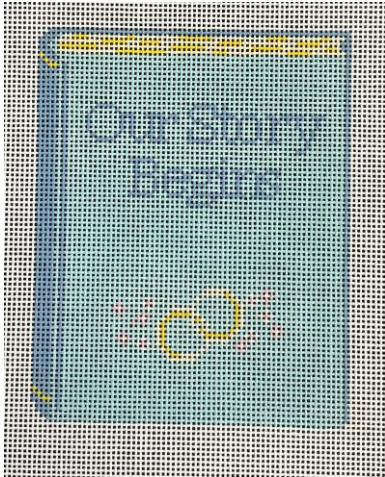
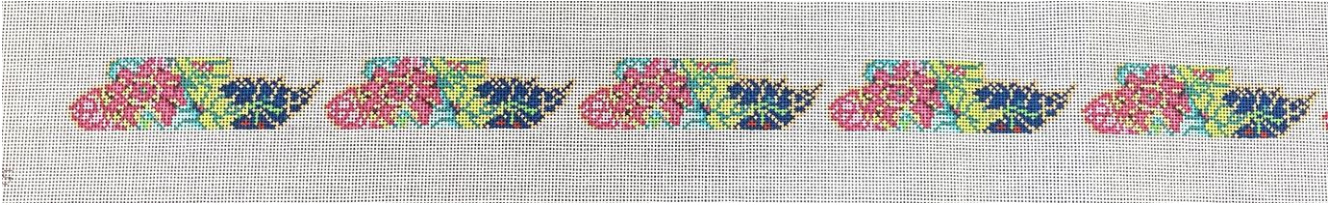
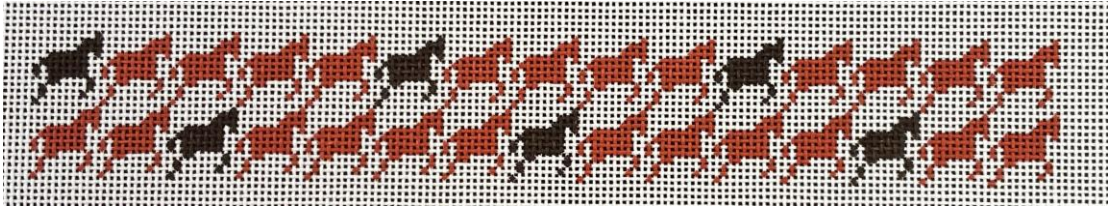












## Recipe Corner

### Skillet Spinach and Artichoke Chicken Orzo (from *Half-Baked Harvest*)

1 pound boneless chicken breasts, cubed  
2 tablespoons extra virgin olive oil  
4 teaspoons Italian seasoning  
chili flakes  
salt and black pepper  
1 shallot, chopped  
2 cloves garlic, chopped  
2 tablespoons salted butter  
1 pound dry orzo pasta  
1 tablespoon fresh thyme  
1 cup milk or heavy cream  
2 teaspoons Dijon mustard  
1 jar (12 ounces) marinated artichokes, quartered  
2 cups baby spinach  
3/4 cup grated parmesan cheese  
2 teaspoons lemon zest  
fresh basil

1. Combine the chicken, olive oil, and 2 teaspoons of Italian seasoning in a large skillet. Season the chicken with salt and pepper. Set the skillet on medium-high heat and cook for 5 minutes, until the chicken is mostly cooked.
2. Add the shallots, garlic, and butter. Mix in the orzo, thyme, and 2 teaspoons Italian seasoning. Cook until lightly golden, 2 minutes. Add 1 1/2 cups water. Bring to a boil, cook for 5 minutes, then add the cream and Dijon.
3. Stir in the spinach, artichokes, parmesan, and lemon zest. Cook another 8 minutes until the spinach is wilted and the orzo is al dente.
4. Serve the orzo topped with lots of fresh basil and parmesan.

Serves 4-6

## April 2024 Calendar

**Stitch In** - Saturday April 20th– 1:00 pm – 4:00 pm  
Come and enjoy an afternoon stitching with your friends!  
Share ideas and learn from others.

**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. (\*Note new time)

**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 2024 Birthday Bucks

**Louise's Needlework**

244 W. Olentangy St.  
Powell, OH 43065

Phone: 614-436-3902  
E-mail: [jill@louisesneedlework.com](mailto: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 31, 2024

