



# News Blast



## *In this Issue:*

### *Jill's Article*

### *Trunk Show: Labors of Love*

### *New Canvases*

### *Sale Canvases*

### *Recipe Corner: Mini Tamales Bites Mango Avocado Salsa Citrus Ricotta Cookies*

### *Calendar*

### *Birthday Coupon*

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

**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

## **May 2023**

**By Jill Elia**

Happy May and Happy Cinco de Mayo! Everything is in bloom and let's all hope for a warm and beautiful May!

We are excited to have Labors of Love in the shop this month as our Trunk Show and their canvases are always a great stitch. I love their Halloween stand ups and their florals. Many love their 3 D birds also.

Many new items are coming in and as a result we have marked down some amazing items. So check out our Sale section in the store or on the web site.

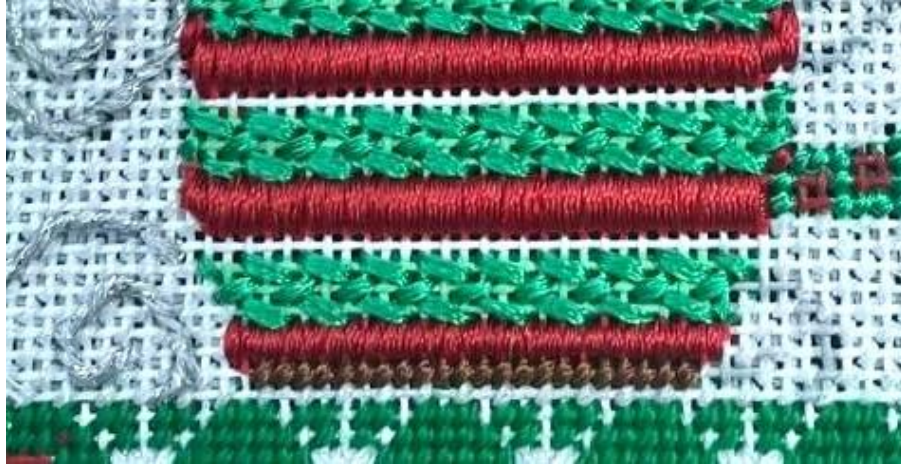
We are continuing to receive finishing and will update finishing deadlines next month. However, it is always best to err on the side of early rather than cutting it close to deadlines. The sooner you get your finishing in the sooner it gets back to us and you. Be sure to check for missed stitches, this is something we do but we often miss things just like all of you.

My stitch this month is something very simple but always a favorite and elegant look. I chose Padded Satin with Neon Rays. Many people don't care for Neon Rays but when padded and laid properly it is so beautiful. To help make working with Neon Rays easier it is always best when ironed with a flat iron. A small flat iron can be purchased from Amazon for under \$10.00. It is best to use one that has and never will be used on your hair so as not to damage the Neon Rays. I was traveling by car so I ironed my threads and cut them before my trip. I kept them separate from the other threads so that they would stay nice and not get snagged by anything else. You can pad with the Neon Rays or pad with Very Velvet or Petite Very Velvet. The velvet really grips the Neon Rays and gives an extra bit of depth to the padding.

The other thing to remember is to use a laying tool to help lay the Neon Rays so that it does not twist on you.

I like to use the BLT (Best Laying Tool) as a wooden laying tool may have a rough patch that will snag the Neon Rays. I hope this helps those who don't love it and that you will dig out that beautiful thread and enjoy the sheen it gives you.

The green stitch here is for another time!



Because of Cinco de Mayo we are sharing a couple Mexican recipe: Mini Tamale Bites and Mango Avocado Salsa. And a dessert that is Italian but will be a nice light end to a spicy Mexican meal. My husband's Italian family serves these all the time and they are a favorite!

Happy stitching!

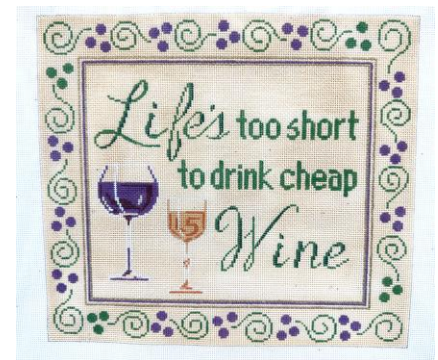
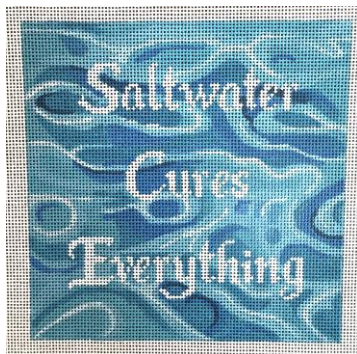
Jill



# LABORS OF LOVE DESIGNS TRUNK SHOW



## Sayings...

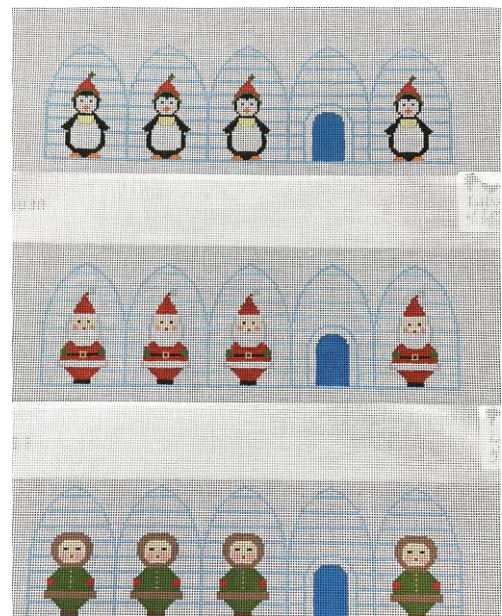




*Great holiday canvases...*

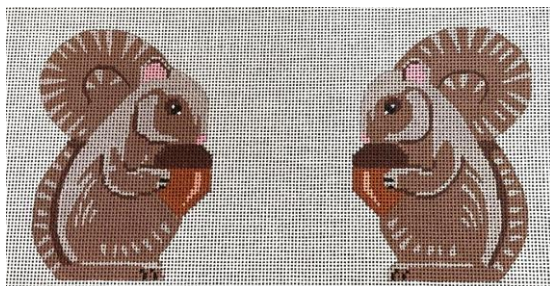
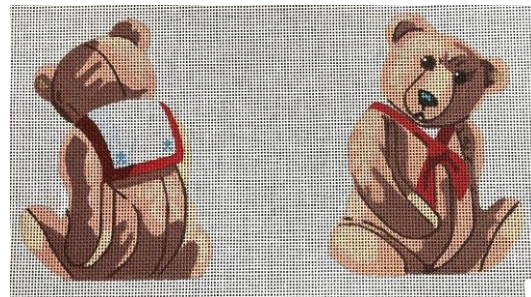




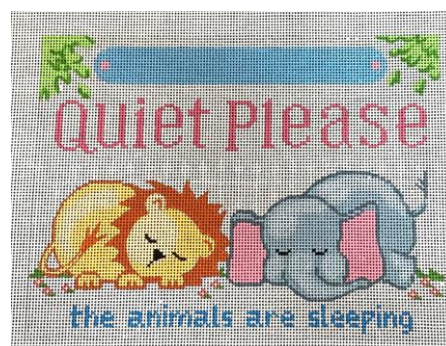
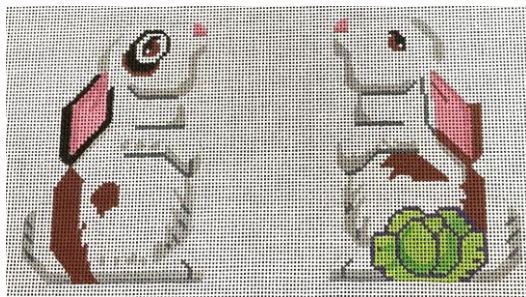




*And everything else ...*





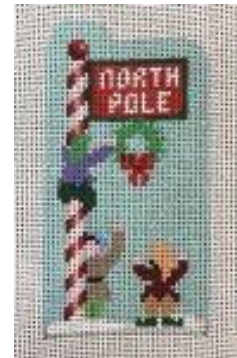
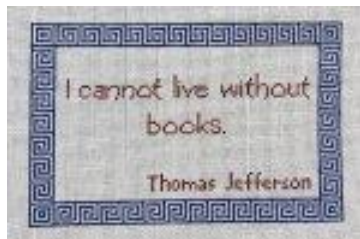


*And lastly ...*





## *Canvases recently arrived at Louise's*





## Great Sale Canvases at the shop ...





## *Recipe Corner*

### **Mini Tamales Bites**

#### **For the Filling:**

- 1 pound cooked, shredded beef - or pork or chicken
- 1 tablespoon butter
- 1/3 cup chopped onion
- 1 clove garlic minced
- 2 teaspoons masa (corn flour)
- 1 tablespoon tomato paste
- 1 1/2 teaspoons ground cumin
- 1 tablespoon fresh thyme leaves
- 1-2 canned chipotle pepper, chopped (optional)
- 1/4 cup sour cream
- 1 tablespoon fresh lime juice
- Salt and pepper

#### **For the Masa Shell:**

- 2 cups masa (corn flour)
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cumin
- 1 1/3 cups beef stock
- 2/3 cup vegetable shortening (or butter) melted
- Crumbled Queso Fresco to garnish

#### **Instructions**

1. Preheat the oven to 350 degrees F. Heat a large skillet over medium high heat. Saute the onion and garlic with 1 tablespoon butter for 2-4 minutes. Add the shredded meat, masa, tomato paste, cumin, thyme, and chopped chipotle peppers. Stir well and add 1 cup of water. Bring to a boil and lower the heat to simmer. Simmer until all the liquid is rendered out--approximately 10 minutes.



2. Meanwhile, mix 2 cups of masa with the baking powder, salt, and cumin. Add the beef stock and mix to a crumbly consistency. Pour in the melted shortening and mix by hand until smooth.
3. Spray mini muffin tins with nonstick cooking spray. Scoop the masa mixture into small 2 teaspoon balls using a small cookie scoop and place in the muffin tins. Use a round teaspoon (or pestle) to press a deep indentation in the center of the masa balls. Once the beef mixture has rendered out the liquid, stir in the sour cream and lime juice. Salt and pepper to taste.
4. Fill each masa shell with the meat mixture. Bake for 20 minutes. Allow the tamale bites to cool 5-10 minutes before extracting them from the muffin tins. Use a small sharp knife to loosen the tamale bites from the muffin tin. Then lift one side with the tip of the knife and gently lift each tamale bite out with your fingers. Garnish with crumbled queso fresco and thyme leaves. Serve warm.

#### Notes

Tamale Bites can be served warm or at room temperature. They can also be rewarmed once they are out of the muffin pans.



## **Mango Avocado Salsa**

*(from Allrecipes)*

1-2 Ripe Mangos – peeled and diced

1 small red onion – diced

1 habanero pepper, seeded and chopped – or – use ¼ cup red bell pepper, diced

1 Tbsp. fresh cilantro – chopped

Juice of 1 lime – or more to taste

Salt to taste

Combine all the above ingredients un serving bowl until ready to serve.

Before serving, add 1 avocado – diced. Mix to evenly combined.

## Citrus-Sprinkled Ricotta Cookies

*(from Trader Joe's)*

For the Cookies:

- 4 cups Unbleached Enriched All Purpose Flour
- 1 ½ teaspoon Soda
- 1 ½ teaspoon Baking Powder
- ½ teaspoon Salt
- 1 cup (2 sticks) Unsalted Butter, softened to room temperature
- 2 cups Organic Cane Sugar
- 2 Eggs
- 2 1/2 teaspoons Pure Vanilla Extract
- 2 teaspoons juice from 1 Lemon
- 1 tablespoon zest from 1 Lemon
- 1 container Whole Milk Ricotta Cheese

For the Glaze:

- 2 cup TJ's Powdered Sugar
- 4 tablespoons Whole Milk
- ½ teaspoon Pure Vanilla Extract
- Zest from 3 Oranges
- Zest from 3 Limes
- Zest from 3 Lemons

Directions:

1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper and set aside.
2. In a medium bowl whisk together flour, baking powder, baking soda, and salt. Set it aside.
3. Using a hand or stand mixer fitted with the paddle attachment, beat the butter with the granulated sugar on medium-high speed until light and fluffy, about 10 minutes.
4. Add eggs one at a time, mixing between additions.
5. Add 2 teaspoons vanilla, lemon juice, lemon zest, and ricotta. Beat on medium speed until well blended, scraping down the sides of the bowl as needed.
6. On low speed, add the dry ingredients and mix until just combined. Cover bowl and refrigerate dough for 1 hour.



7. Using a spoon or cookie scoop, roll rounded tablespoons of dough between your palms to form dough balls.

8. Place dough balls on prepared cookie sheets, two inches apart. Bake 12-15 minutes until the bottoms are golden. Repeat with remaining dough.

9. Let cookies rest 10 minutes before decorating.

For the Topping:

1. Make the citrus zest "sprinkles": While the cookie dough rests, zest the citrus, and let dry slightly on a piece of parchment paper.

2. Make glaze: Combine powdered sugar, milk, and remaining 1/2 teaspoon vanilla in medium bowl and whisk to combine. It will initially be clumpy but continue to whisk until it becomes smooth.

3. Decorate cookies: Dip the top of each cookie in the glaze then top with a sprinkle of zest. Let the glaze dry for 10 minutes.

## May 2023 Calendar

**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.



## May 2023 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.

May 31, 2023

