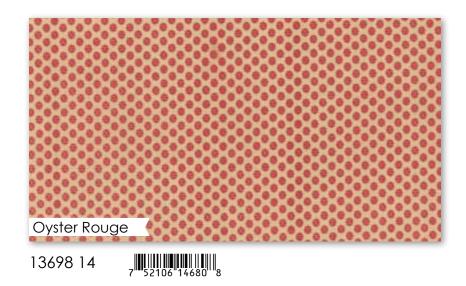




Nº FG PP01/FG PP01G Petite Trip Size: 57" x 57"



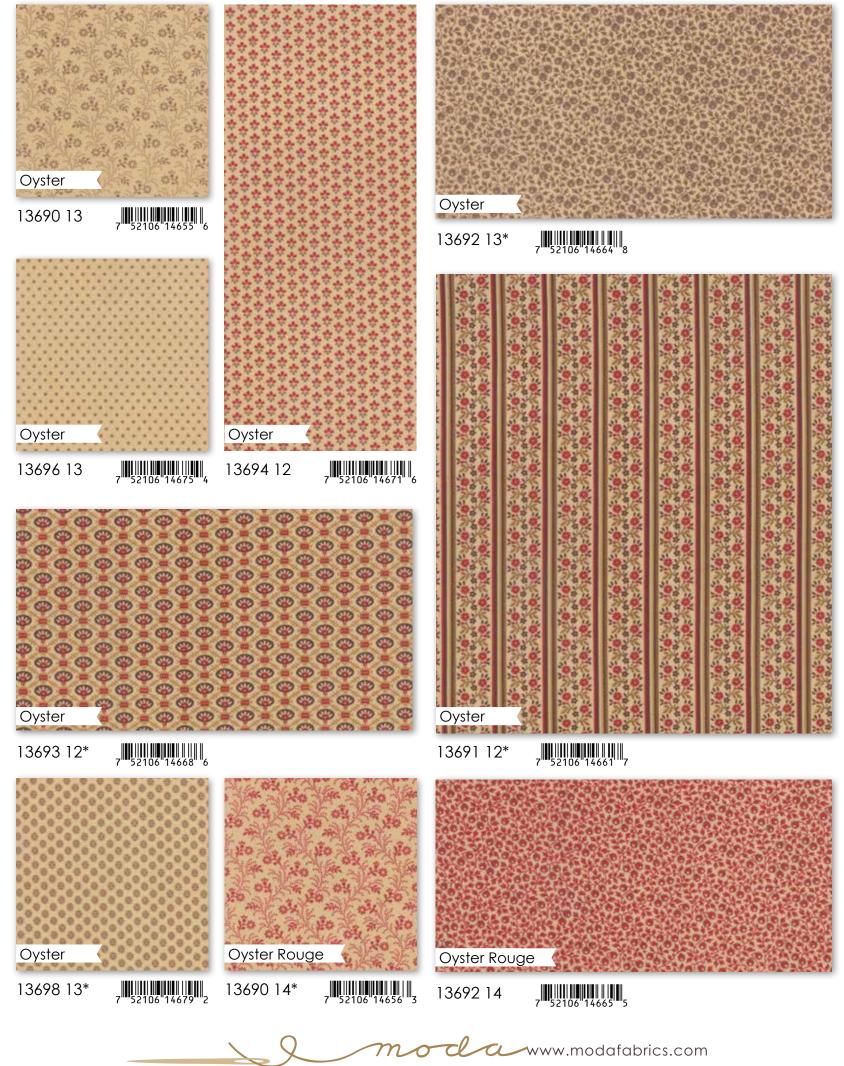
This collection of petite prints and wovens was inspired by an old quilt which was filled with antique shirtings including small stripes, checks, florals and borders. Our **Petite Print** collection is printed in the classic French General palette - reds, browns and creams - so that it will blend in with any of our past and future collections. Use a little or use a lot...this is a great basic for years to come!

DESIGNER

<sup>7</sup>chgene

62

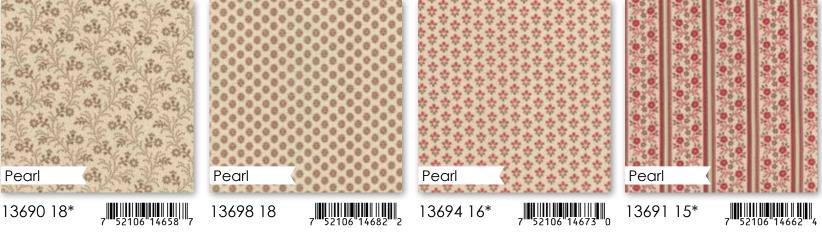




**2014 SUMMER FABRIC COLLECTION** 

## NOVEMBER DELIVERY

10 44 04 Pearl Faded Red Pearl Faded Red Oyster Rouge Pearl 7 52106 14676 1 7 52106 14659 4 7 52106 14683 9 7 52106 14677 13690 19\* 13698 19\* 13696 14\* 13696 18\* PATTERN N₂ FG PP02/FG PP02G Petite Point Size: 56" x 59" Pearl 7 52106 14669 3 13693 17 Rouge 7 52106 14654 9 13690 12\* 124 Ufr. 10 ou the so 1 134 AR OW



**2014 SUMMER FABRIC COLLECTION** 

www.modafabrics.com

## **NOVEMBER DELIVERY**



65

7 52106 93403 0

7 52106 93401 6

7 52106 93404 7

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7 52106 93405 4

7 52106 00539 6

**2014 SUMMER FABRIC COLLECTION** 



LC's and PP's include two of each sku.

Delivery: December, 2014

67



moda



NGREDIENTS 1¾ sticks cold butter, Cut Into Pieces 1½ C All-purpose Flour 1½ C Oats (quick or reg 1 C packed brown suga 1 teas baking powder

- ¼ teas. salt 1 jar (10 to 12 oz.) strawberr
- preserve

## DIRECTIONS

Preheat the oven to 350 degrees. Butter a 9" x 13" baking dish.

Mix together the flour, oats, brown sugar, baking powder, and salt. Cut in the butter with a pastry cutter until it resembles coarse crumbs. Sprinkle half the mixture into the pan and pat lightly to pack it a little tight. Spoon strawberry preserves evenly over the surface, then use a dinner knife to carefully spread it around. Sprinkle the other half of the oat mixture over the top and pat lightly again.

Bake until light golden brown on top, about 30 to 40 minutes. Remove from the oven and let cool in pan. When cool, cut into squares and serve. Yum!

## RECIPE FROM PIONEER WOMAN

LC

Delivery: December, 2014