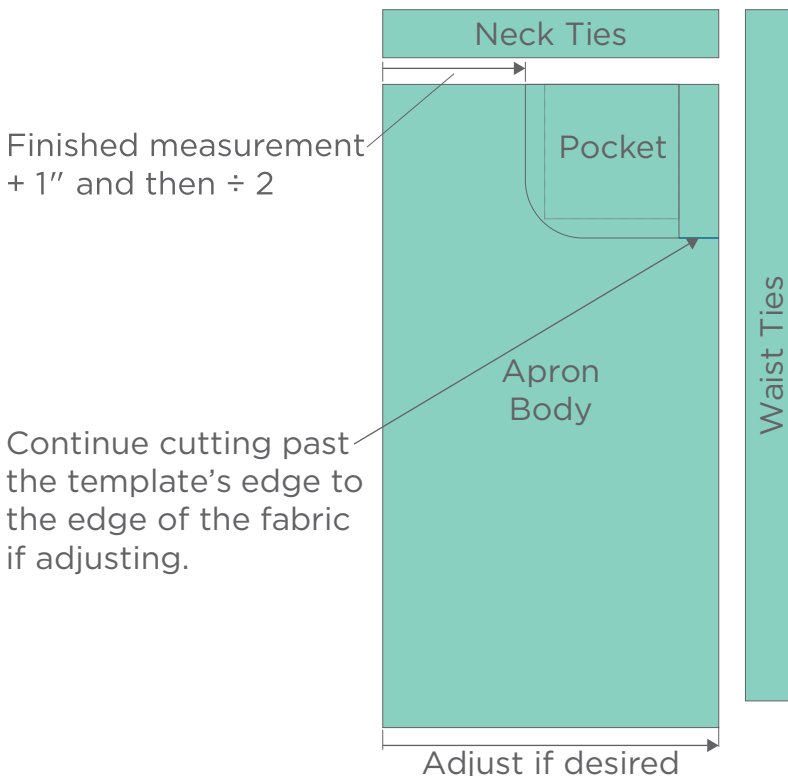
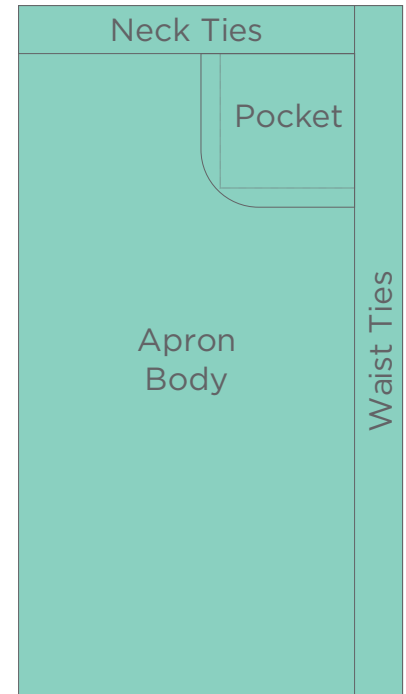


ONE-YARD APRON

Note: This apron is designed to fit a variety of sizes. If you would like to adjust the size to fit a more narrow body, follow the steps at the bottom of this page to make size adjustments.

Cutting the Pieces

- Fold the fabric in half so that the 2 selvage edges are along the right side. Cut off the selvages.
- Cut the parts of your apron from the folded fabric in this order:
 - A 2½" strip along the length of the fabric to yield 2 waist ties.
 - A 2½" strip along the top of the fabric. Cut this strip in half along the fold to yield 2 neck ties.
 - Use the template on the next page to cut the armhole from the fold fabric. From each of the armholes removed from the apron body, cut a 7" square from the top right corner of the folded fabric to yield (2) 7" squares for the pockets.

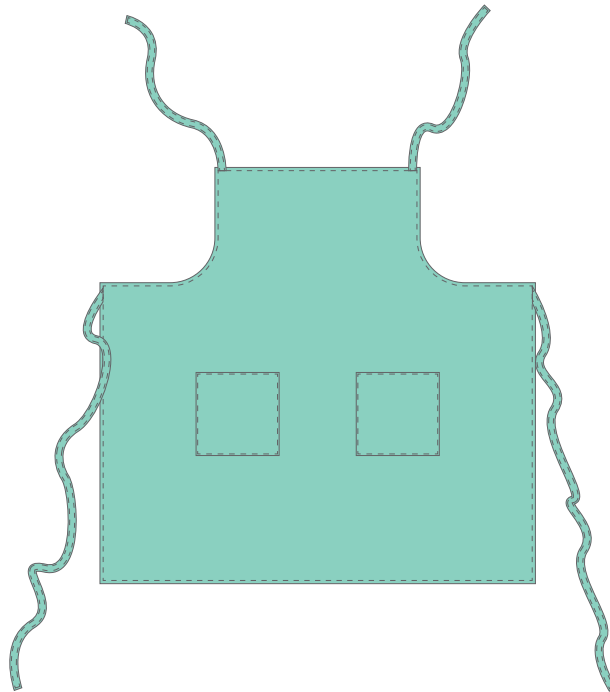


Adjusting the Size

- Cut the waist ties and neck ties from the fabric as described before.
- Determine the width you'd like the top edge of the apron to be when finished. Add 1" to that dimension and then divide by 2. This is the dimension to measure from the center fold to cut the armhole. Cut the armhole just like before, but continue the bottom edge all the way to the edge of your fabric. Then cut the pocket from the fabric that was removed as before.
- If you'd like to reduce the overall width of the apron, determine how wide you would like the bottom edge of the apron to be when finished. Add 1" to that dimension and then divide by 2. Trim the apron to this width from the center fold.

Finishing the Apron

- Turn all of the edges of the apron body over $\frac{1}{4}$ " towards the wrong side of the fabric and press. Repeat to turn all of the edges over a second time to enclose the raw edges of the apron. Topstitch around the entire outside of the apron.
- Fold both short ends of a waist tie $\frac{1}{4}$ " towards the wrong side of the fabric and press. Fold the waist tie in half lengthwise and press to crease. Open the waist tie and fold both long edges in to meet at the center crease. Press. Refold the center crease and press. Topstitch along the edges to finish the waist tie. Repeat to finish the remaining waist tie and the 2 neck ties.
- Fold all of the edges of each pocket $\frac{1}{4}$ " towards the wrong side of the fabric and press. Repeat to turn all of the edges over a second time to enclose the raw edges of the apron. Topstitch along the top of the pocket.
- Place the 2 neck ties along the top edge of the apron body, right sides together. Stitch the neck ties to the apron body. Backstitch at each end of your seam line.
- Place the 2 waist ties along the sides of the apron body, right sides together. Stitch the waist ties to the apron body. Backstitch at each end of your seam line.
- Determine where you'd like to locate the pockets on the apron body and pin them in place. Be sure to orient the pocket with the top edge towards the top of the apron body. When you're happy with the placement, topstitch the pockets on the 3 remaining sides to finish your apron. Backstitch at each end of your seam line.





MISSOURI STAR
— QUILT CO. —

ONE-YARD APRON

Cut along dotted line for pocket

Cut along solid line for armhole

DOAN'S BIG BATCH RECIPE

When all her kids were young, Jenny created this recipe that's now become a favorite for the entire family. We love spending time with the whole Doan gang and when we get together, a typical cookie recipe just won't feed our whole crowd. Jenny's original recipe makes ten dozen cookies! I know many of you won't have quite as many to feed as we do, so I've halved that original recipe to share with you today. I hope you enjoy these delicious cookies as much as we do!

Ingredients

1 C Shortening

1 C Butter/Margarine

2 C Sugar

2 C Brown Sugar

4 Large Eggs

2 Tsp Vanilla

3/4 C Flour

3 C Oats

2 Tsp Salt

2 Tsp Baking Soda

1 Bag of Chocolate Chips

It doesn't have to be just chocolate. Our favorite is to mix half Semi-Sweet and half Butterscotch. Or add mini M&Ms! Don't be afraid to get creative.



Instructions

1. Combine all of the dry ingredients in a large mixing bowl.
2. In another bowl, cream all wet ingredients and sugars with a mixer until smooth.
3. Add the wet ingredients to the large mixing bowl of dry ingredients and mix. If it's too much for your mixer, don't be afraid to use your hands! (Add a little extra flour if it seems too wet, but not too much!)
4. Add in your chocolate chips and stir until combined.
5. For best results, refrigerate your dough for at least 1 hour before baking.
6. Place 12 balls of dough onto a lightly greased cookie sheet.
7. Bake at 350° for 10-12 minutes.
8. Enjoy! (Pro tip: freeze any extras that you don't want to eat right away. My kids love that they're able to grab them from the freezer for their lunches or an afternoon snack.)

