

Riley Blake

DESIGNS

INTRODUCES



AVAILABLE
DECEMBER 2018



C7870-DENIM



C7870-RED



Denim Farm Girl Main

Red Farm Girl Main

Of course you
Homegrown-Home Canned
Home canning is important

The satisfaction your family derives from nourishing meals at any season of the year is reward enough for carrying on a home canning program. But there are other reasons, too, that make home canning an important part of your housekeeping program!

There's the satisfaction that comes from having well-stocked shelves of home canned foods from which a well-rounded and attractive menu can be quickly

your own garden or foods bought from a nearby truck farm, the value of the foods you preserve increases as the supply of fresh foods dwindles.

Naturally, you cannot measure the goodness from summer gardens when it's served on winter tables but it's especially appreciated when unexpected company comes or on busy days when marketing is difficult or market

the Past
the Present
the Future

Peas (Green)
Select young, tender, green peas freshly picked. Wash pods and shell. Wash peas in vinegar for cooking. Boil, also in vinegar, for 10 to 15 minutes in boiling water. Squash should not be tender. Squash should not be hot in clean, hot containers. Spoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to directions for Pumpkin. Adjust in Pressure Cooker according to page 44.

Beans (Green)
Shell young, tender lima beans. Shell with boiling water and discard 3 or 4 small pieces may be left whole. Soak in water overnight. Drain and pack loosely in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling liquid in which beans were soaked. Adjust lids. Process in Pressure Cooker according to table on page 44.

Soy Beans (Green)
Shell young, tender lima beans. Shell with boiling water and discard 3 or 4 small pieces may be left whole. Soak in water overnight. Drain and pack loosely in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling liquid in which beans were soaked. Adjust lids. Process in Pressure Cooker according to table on page 44.

Cherries..... 5 10
Cranberries..... 5 10
Figs..... 5 10
Grapes..... 5 10
Peaches..... 5 10
Pears..... 5 10
Persimmons..... 5 10
Pineapple..... 5 10
Plums..... 5 10
Prunes..... 5 10
Quinces..... 5 15
Red Raspberries..... 5 10
Rhubarb..... 5 10
Strawberries..... 5 10

Squash (Winter)
Select firm, ripe squash. Wash and remove seeds. Cut squash in 10 to 15 minute in boiling water. Squash should not be tender. Squash should not be hot in clean, hot containers. Spoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to directions for Pumpkin. Adjust in Pressure Cooker according to page 44.

Peas (Black-eyed)
Wash and shell peas. Wash and cook in hot water to cover. 5 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Peppers-Pimentos
Select ripe, unblemished peppers. Wash, remove stem and seeds. Cut into 1/2 inch pieces. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Pumpkin
Select firm, ripe pumpkin. Wash and remove seeds. Slice pumpkin in 1/2 inch pieces. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Whole Kernel
Select only edible mushrooms. Wash, remove stem ends and skin if necessary. Cut into 1/2 inch pieces. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Onion
Select young, tender onions. Wash and remove stem, without cutting into pods. Slice onion in 1/2 inch pieces. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Okra and Tomatoes
Select young, tender okra pods. Wash and remove stem and slice crosswise. Wash in vinegar. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

C7871-RED



Red Farm Girl Canning

Of course you
Homegrown-Home Canned
Home canning is important

The satisfaction your family derives from nourishing meals at any season of the year is reward enough for carrying on a home canning program. But there are other reasons, too, that make home canning an important part of your housekeeping program!

There's the satisfaction that comes from having well-stocked shelves of home canned foods from which a well-rounded and attractive menu can be quickly

your own garden or foods bought from a nearby truck farm, the value of the foods you preserve increases as the supply of fresh foods dwindles.

Naturally, you cannot measure the goodness from summer gardens when it's served on winter tables but it's especially appreciated when unexpected company comes or on busy days when marketing is difficult or market

the Past
the Present
the Future

Peas (Green)
Select young, tender, green peas freshly picked. Wash pods and shell. Wash peas in vinegar for cooking. Boil, also in vinegar, for 10 to 15 minutes in boiling water. Squash should not be tender. Squash should not be hot in clean, hot containers. Spoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to directions for Pumpkin. Adjust in Pressure Cooker according to page 44.

Beans (Green)
Shell young, tender lima beans. Shell with boiling water and discard 3 or 4 small pieces may be left whole. Soak in water overnight. Drain and pack loosely in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling liquid in which beans were soaked. Adjust lids. Process in Pressure Cooker according to table on page 44.

Soy Beans (Green)
Shell young, tender lima beans. Shell with boiling water and discard 3 or 4 small pieces may be left whole. Soak in water overnight. Drain and pack loosely in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling liquid in which beans were soaked. Adjust lids. Process in Pressure Cooker according to table on page 44.

Cherries..... 5 10
Cranberries..... 5 10
Figs..... 5 10
Grapes..... 5 10
Peaches..... 5 10
Pears..... 5 10
Persimmons..... 5 10
Pineapple..... 5 10
Plums..... 5 10
Prunes..... 5 10
Quinces..... 5 15
Red Raspberries..... 5 10
Rhubarb..... 5 10
Strawberries..... 5 10

Squash (Winter)
Select firm, ripe squash. Wash and remove seeds. Cut squash in 10 to 15 minute in boiling water. Squash should not be tender. Squash should not be hot in clean, hot containers. Spoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to directions for Pumpkin. Adjust in Pressure Cooker according to page 44.

Peas (Black-eyed)
Wash and shell peas. Wash and cook in hot water to cover. 5 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Peppers-Pimentos
Select ripe, unblemished peppers. Wash, remove stem and seeds. Cut into 1/2 inch pieces. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Pumpkin
Select firm, ripe pumpkin. Wash and remove seeds. Slice pumpkin in 1/2 inch pieces. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Whole Kernel
Select only edible mushrooms. Wash, remove stem ends and skin if necessary. Cut into 1/2 inch pieces. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Onion
Select young, tender onions. Wash and remove stem, without cutting into pods. Slice onion in 1/2 inch pieces. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

Okra and Tomatoes
Select young, tender okra pods. Wash and remove stem and slice crosswise. Wash in vinegar. Boil in vinegar for 10 to 15 minutes. Pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. Cover with boiling water or wine in which beans were precooked. To can must be in Pressure Cooker according to page 44.

C7871-DENIM



Denim Farm Girl Canning



Riley Green Solid



Peacock Solid



Denim Shabby



Red Shabby



Cloud Farm Girl Flower



Vivid Farm Girl Flower



Cottage Farm Girl Apple



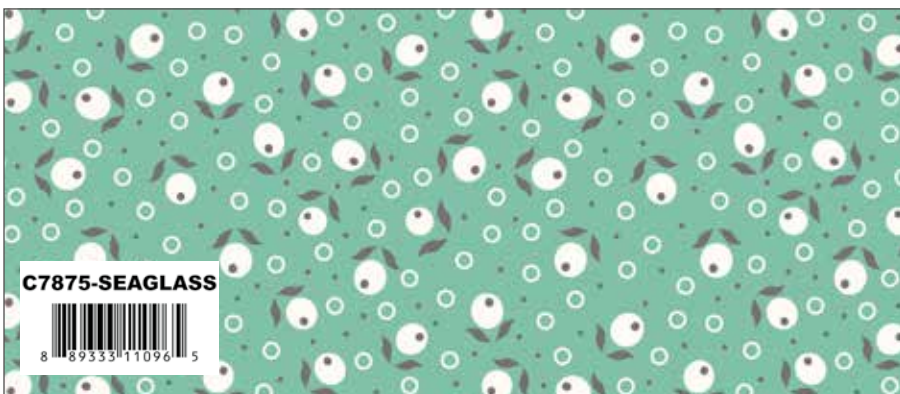
Honey Farm Girl Apple



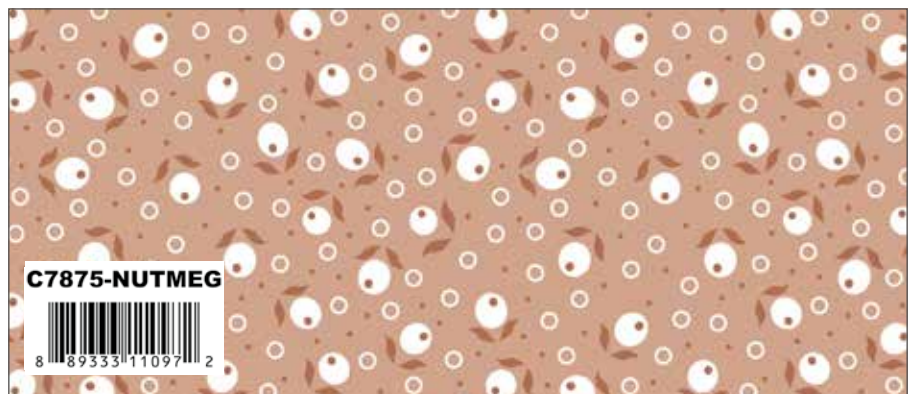
Orange Farm Girl Bandana



Aqua Farm Girl Bandana



Sea Glass Farm Girl Blossom



Nutmeg Farm Girl Blossom



Lipstick Farm Girl X & O



Vivid Farm Girl X & O



Gray Farm Girl Daisy



Coral Farm Girl Daisy



Riley Coral Solid



Lipstick Solid



Nutmeg Shabby



Steel Shabby



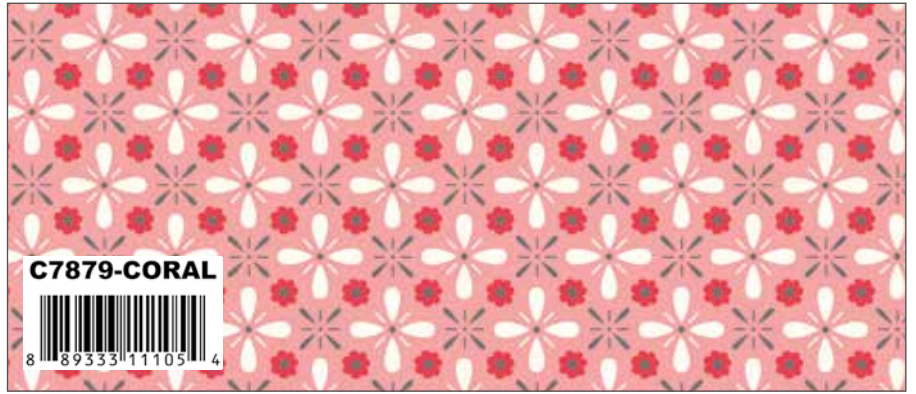
Cloud Farm Girl Tiny Floral



Bleached Denim Farm Girl Tiny Floral



Green Farm Girl Vintage



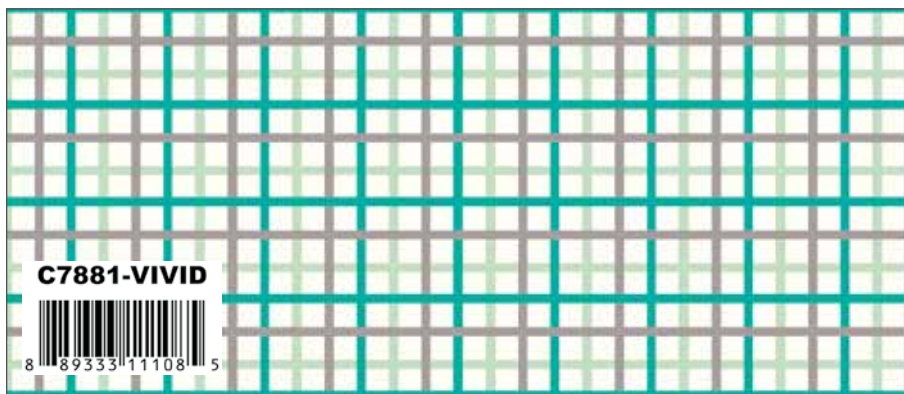
Coral Farm Girl Vintage



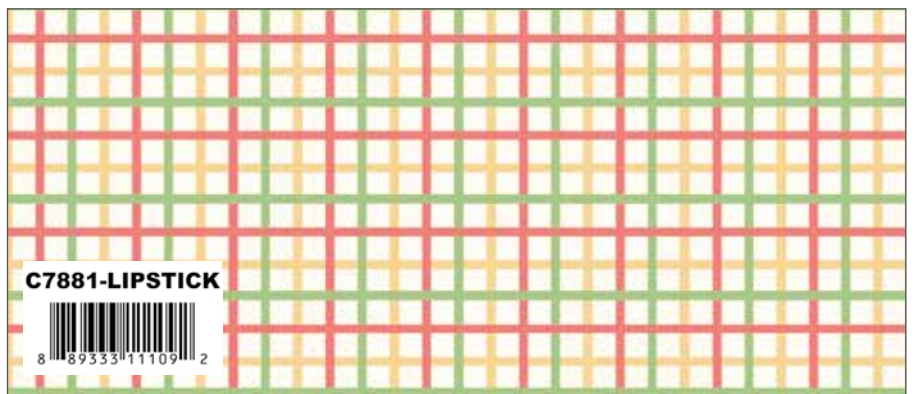
Orange Farm Girl Seedling



Peacock Farm Girl Seedling



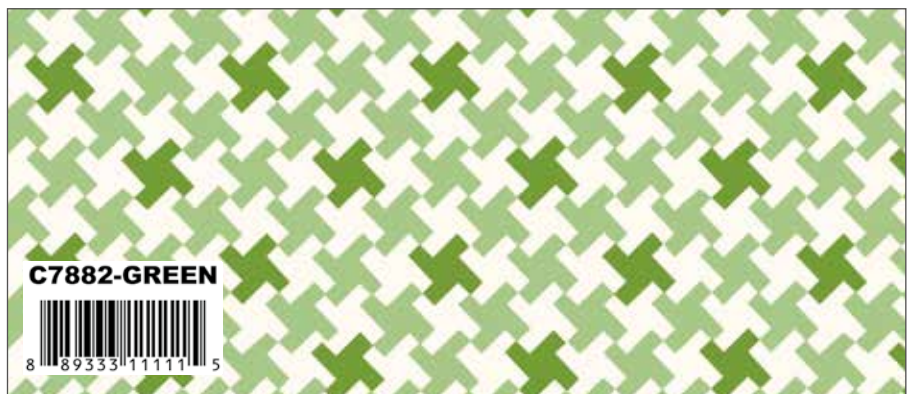
Vivid Farm Girl Plaid



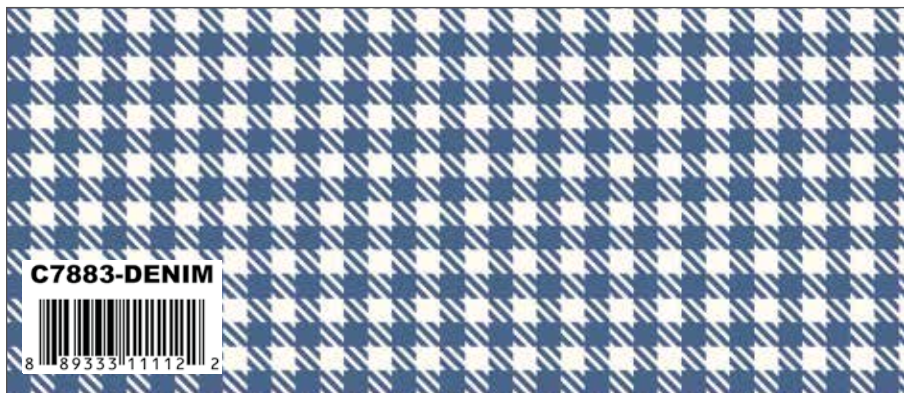
Lipstick Farm Girl Plaid



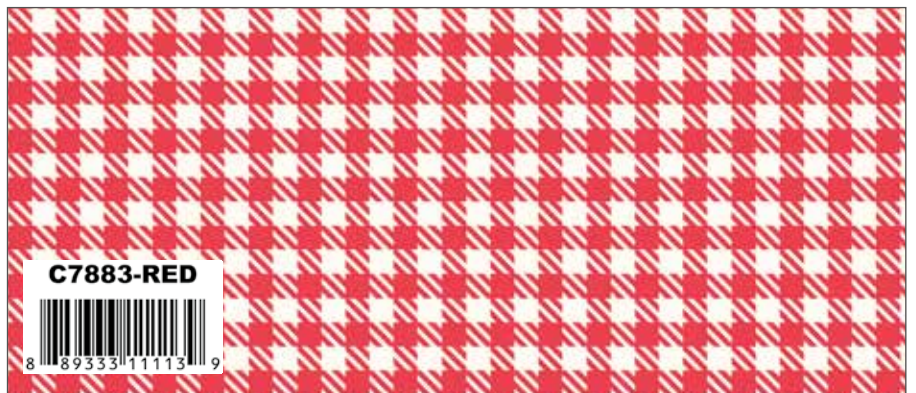
Honey Farm Girl Houndstooth



Green Farm Girl Houndstooth



Denim Farm Girl Gingham



Red Farm Girl Gingham



Cinnamon Solid



Honey Solid



Green Shabby



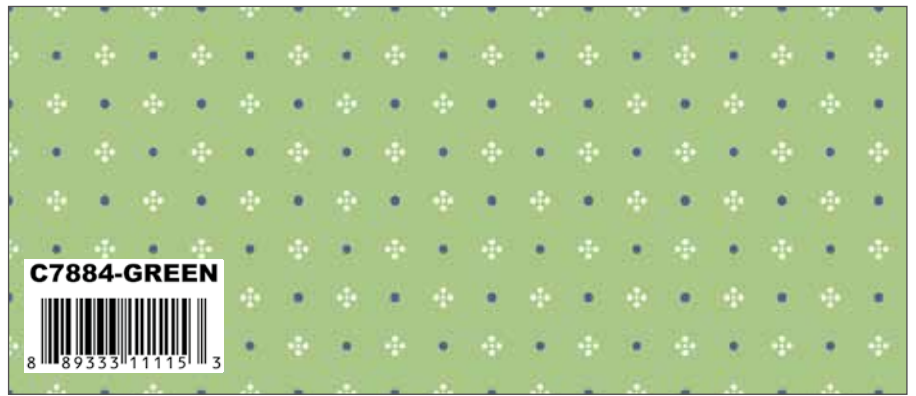
Cloud Shabby



C7884-RED



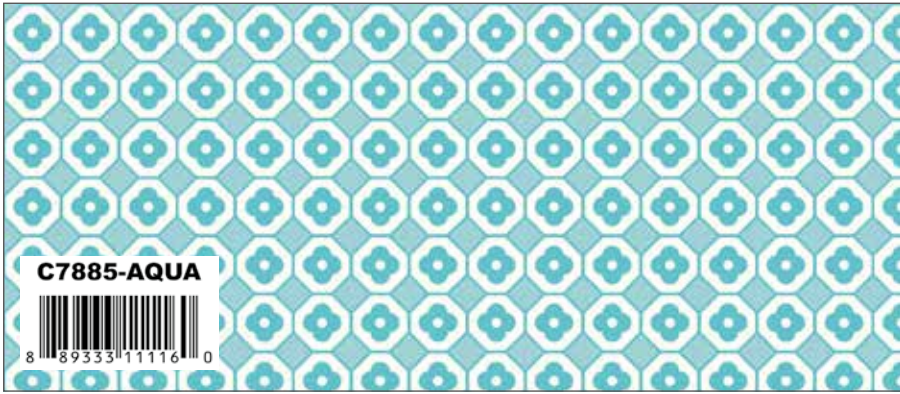
Red Farm Girl Calico



C7884-GREEN



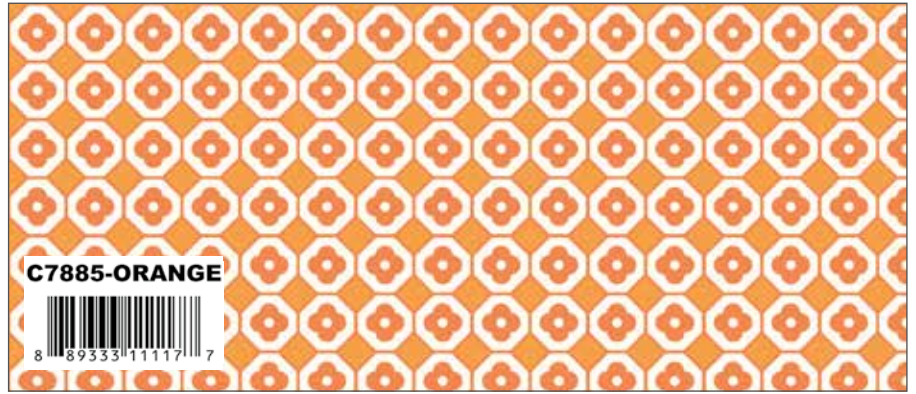
Green Farm Girl Calico



C7885-AQUA



Aqua Farm Girl Flower Flat



C7885-ORANGE



Orange Farm Girl Flower Flat



C7886-HONEY



Honey Farm Girl Chicken Track

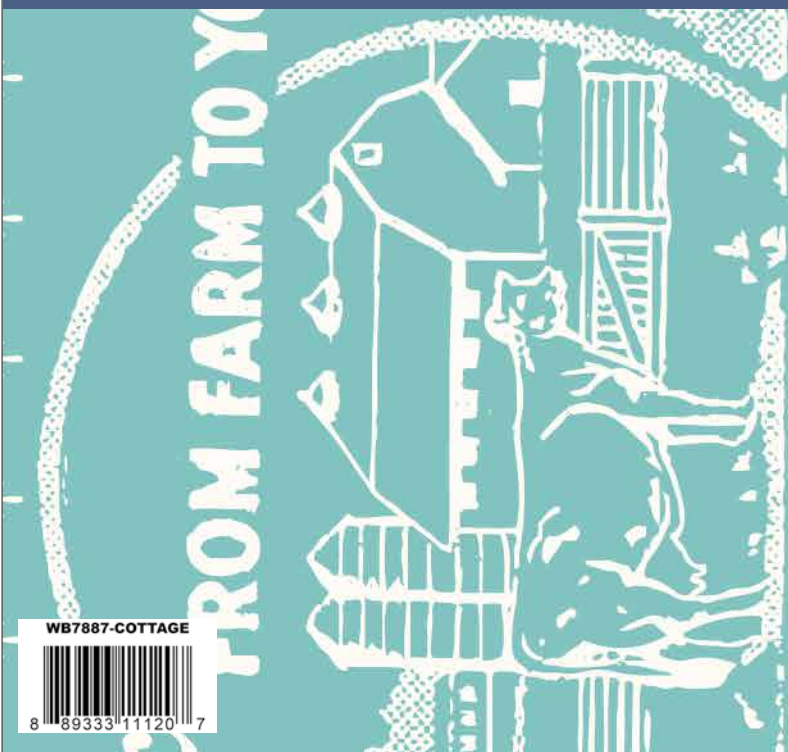


C7886-CLOUD



Cloud Farm Girl Chicken Track

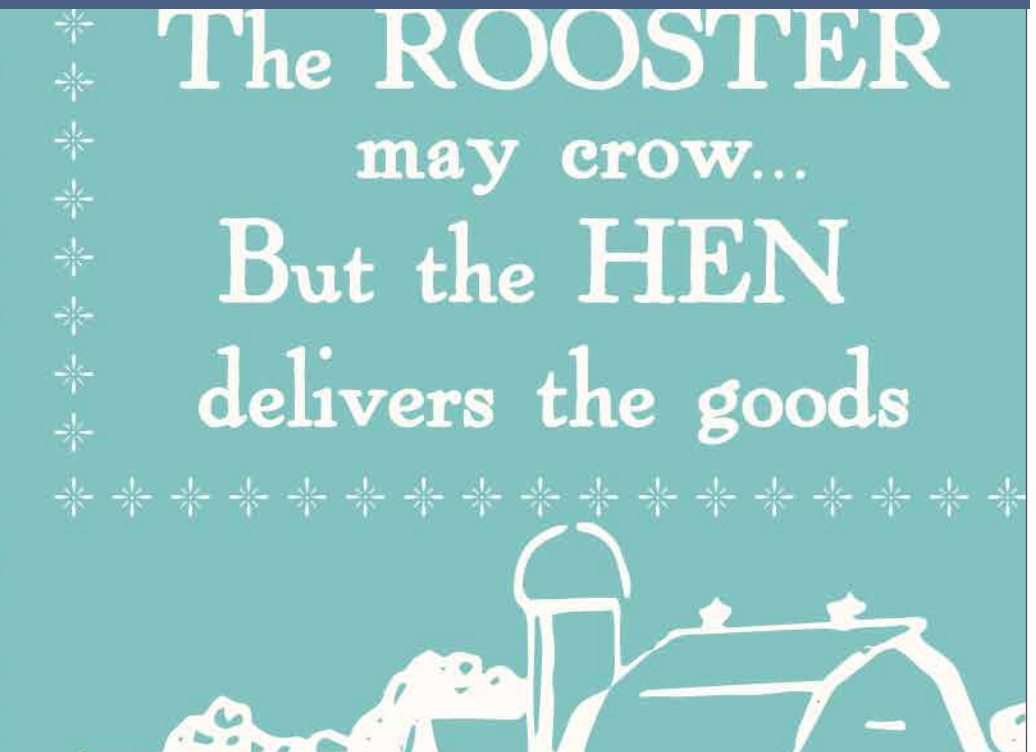
10 7/108" WIDE BACKS



WB7887-COTTAGE



Cottage Farm Girl Farm Life



WB7887-DENIM



Denim Farm Girl Farm Life



WB7887-STEEL



Steel Farm Girl Farm Life



C120-BEEHIVE



Beehive Solid



C120-STEEL



Steel Solid



C120-CAYENNE



Cayenne Solid



C120-DENIM



Denim Solid



Farm Girl Vintage Fat Eighth Panels



Farm Girl Fat Eighth Panel One

(Prints shown at 100% | Panel is 36" x 43")



Farm Girl Fat Eighth Panel Two

(Prints shown at 100% | Panel is 36" x 43")

"Farm Sweet Farm" by Lori Holt of Bee in my Bonnet



Quilt Size 75" x 87"

Fabric Requirements*

Fat Eighth of Each:

C7871 Denim Canning
C7870 Denim Main
C7871 Red Canning
C7872 Cloud Flower
C7872 Vivid Flower
C7873 Honey Apple
C7874 Aqua Bandana
C7874 Orange Bandana
C7875 Sea Glass Blossom
C7875 Nutmeg Blossom
C7876 Lipstick X & O
C7876 Vivid X & O
C7877 Coral Daisy
C7877 Gray Daisy
C7878 Beached Denim Floral
C7878 Cloud Floral

C7879 Coral Vintage
C7879 Green Vintage
C7880 Orange Seedling
C7880 Peacock Seedling
C7881 Lipstick Plaid
C7881 Vivid Plaid
C7882 Green Houndstooth
C7883 Denim Gingham
C7883 Red Gingham
C7885 Aqua Flower Flat
C7885 Orange Flower Flat
C605 Cloud Shabby
C605 Denim Shabby
C605 Green Shabby
C605 Nutmeg Shabby
C605 Red Shabby

Fat Eighth Panel of Each:

FEP7888 Fat Eighth Panel One
FEP7888 Fat Eighth Panel Two

Other Fabrics:

2 1/4 Yards C7870 Red Main (Main Border)
3/4 Yard C7873 Cottage Apple (Inner Border)
1/3 Yard C7884 Green Calico
1/2 Yard C7884 Red Calico
2 Yards C7886 Cloud Chicken Track
1/4 Yard C7886 Honey Chicken Track
1/2 Yard C605 Steel Shabby
10" Square C120 Cinnamon Solid
3 Yards LN300 Natural Linen

Binding:

3/4 Yard C7882 Yellow Houndstooth

Backing:

2 1/2 Yards WB7887 Cottage Farm Life Wide Back

Supplies Needed:

Farm Sweet Farm Sew Simple Shapes
5 1/2" and 10 1/2" Trim-it Rulers
1/4", 3/8", 1/2", 3/4" and 1" Bias Tape Makers
Point 2 Point Turner

Bee in my Bonnet Sew-in Interfacing
Bee Basics Aurifloss
Bee Happy Aurifil 45-Spool Thread
Cute Little Buttons
N093 Sue Daley Designs Applique Glue

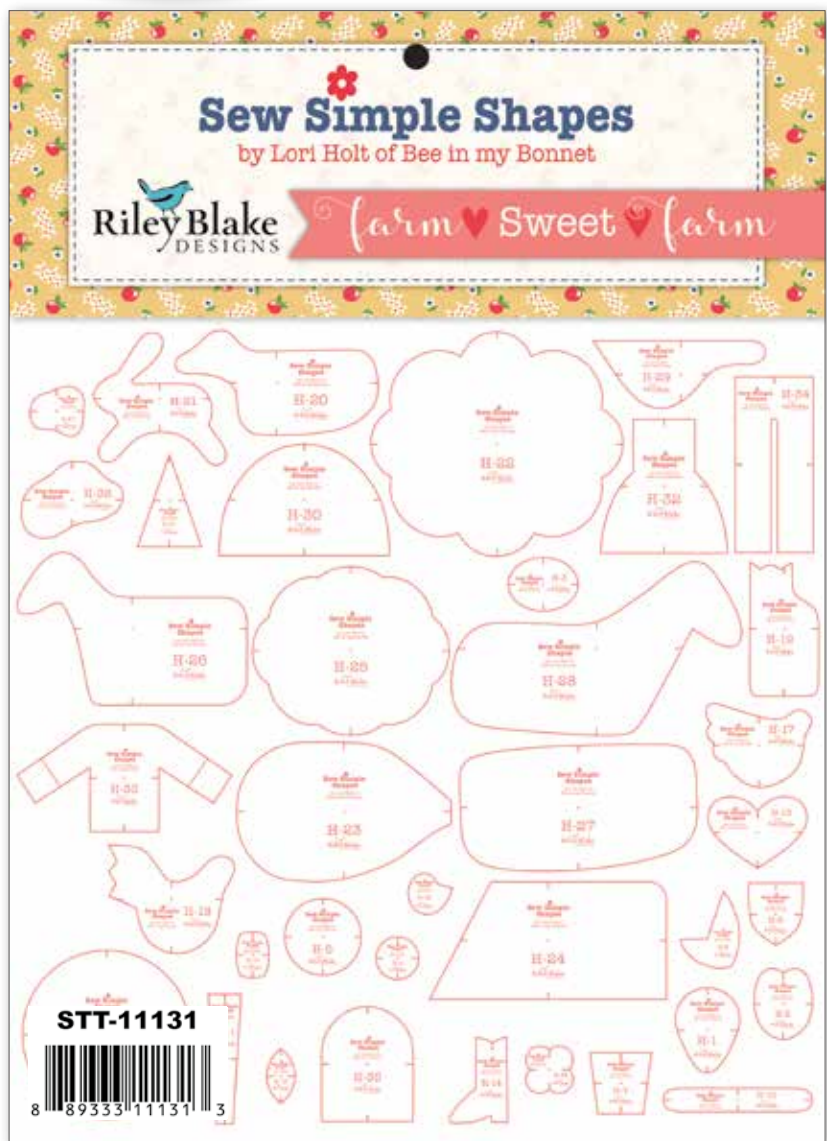
10 Yards Large Beehive Vintage Trim

Recommended:

Cute Cuts Rulers and Cutting Mats
Bee in my Bonnet Design Boards

*Fabric requirements are subject to change.

Supplies Needed for the "Farm Sweet Farm" Quilt



Farm Sweet Farm Sew Simple Shapes Include 38 Templates



Turner
N039-7803



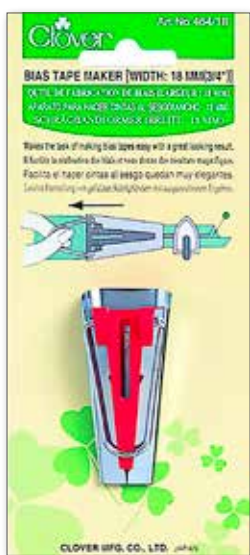
1/4"
Bias Tape Maker
N039-464-06



3/8"
Bias Tape Maker
N039-4012



1/2"
Bias Tape Maker
N039-464-12



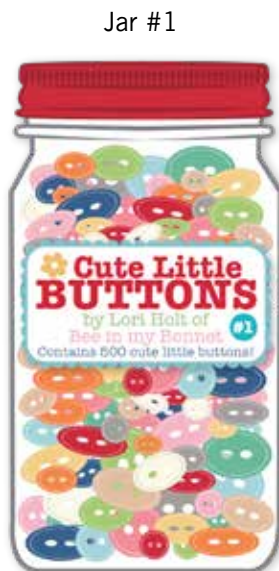
3/4"
Bias Tape Maker
N039-464-18



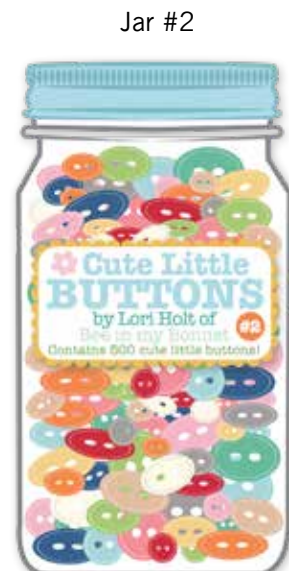
1"
Bias Tape Maker
N039-464-25



"Cute Little Buttons Jars" Includes various sizes in vintage "Lori Holt" colors and designs. Total of 500 buttons each.



Jar #1
STB-LH-2742



Jar #2
STB-6021



Jar #3
STB-6022



Sue Daley Applique Glue

N093-GLUE



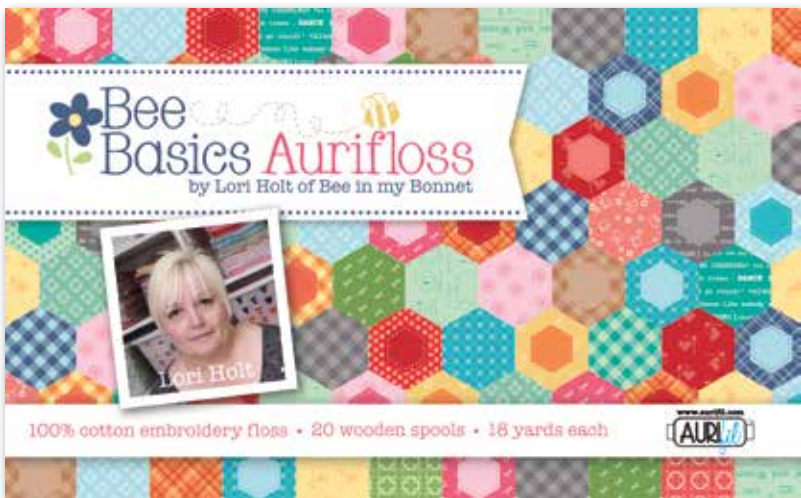
Sew-in Interfacing

ST-4913



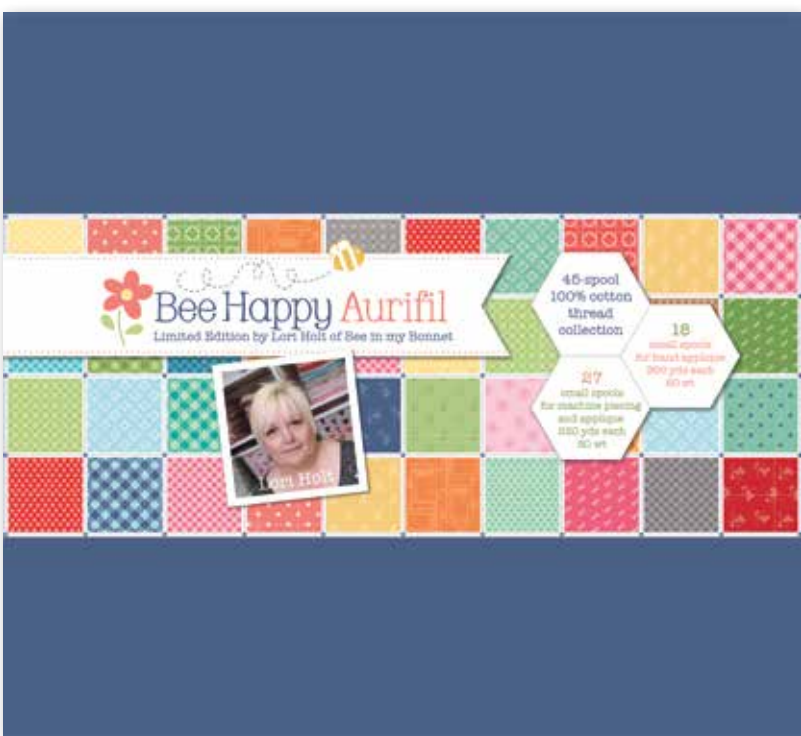
Supplies Needed for the "Farm Sweet Farm" Quilt

100% Aurifil Cotton "Bee Basics" Embroidery Floss
for embroidery work



TH-LH30BB20
8 057252112793

100% Aurifil Cotton "Bee Happy" Thread
for piecing, machine and hand appliqué



TH-LH5080BB45
8 057252112809

Vintage Trim Bulk Yardage
3/8-inch | 100% Polyester
25 Yard Bulk Yardage Spool



STVT-8651
8 89333 08651 2

Vintage Trim on Wooden Spool
3/8-inch | 100% Polyester
12 Yard Wooden Spool



STVT-8538
8 89333 08538 6



Trim-it 10 1/2"



Trim-it 5 1/2"

"Yes You Can!" Table Runner



Table Runner Size 17" x 57"

Kit Includes:

1 5-7880-42 Farm Girl Vintage 5-Inch Stacker

1/2 Yard C7883 Red Gingham

1 Yard C7886 Cloud Chicken Track

1/8 Yard C605 Steel Shabby

KT7880
8 89333 11132 0



About the Line



Before I was ever Bee in my Bonnet, I was a Farm Girl. Both of my parents grew up on farms, as well as their parents, and their parents before them, and so on.

Our family's farm was a small one in Herriman, Utah, parceled out from land that was once part of the 10-acre orchard belonging to my maternal great-grandparents. In the nearby town of Bluffdale, Utah, my father's parents farmed their own 180 acres, so my brothers and sisters and I were raised with a deep, true rural heritage. Even now, I'm not more than a stone's throw away from my childhood home where my parents still live.

Life was good on the farm, and I lived a happy childhood growing up in the sunshine, surrounded by my grandparents, aunts, uncles and cousins. My parents taught me well. We went to church on Sundays, and the rest of the week we worked hard as a family to live on what we raised. I climbed trees, herded sheep, played in the garden, rode horses, drove tractors and spent plenty of time in the kitchen cooking and canning. And, of course, my mother taught me to sew.

When it came to sewing, we made a lot of our own clothing and useful items for the kitchen, like aprons, dishtowels and potholders. Last, but not least, we made quilts! My grandparents lived by the old farmstead motto: "Use it up, wear it out, make it do or do without!" My mother taught me to make things that were not only useful but also pretty. After all, if these items were going to fill our home, why not also make them beautiful?

The seeds for my Farm Girl Vintage fabric grew from my childhood, and I can't wait to share this collection with you!

5-Inch Stacker
42 Pieces



5-7880-42



10-Inch Stacker
42 Pieces



10-7880-42



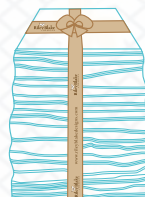
Rolie Polie
40 Pieces



RP-7880-40



Fat Quarter



FQ-7880-34



PRE-ORDER ONLY

Add any laminate with 100 yards minimum

10-Yard Case Pack

CP10-7880-39



15-Yard Case Pack

CP15-7880-39



AVAILABLE DECEMBER 2018

100% FINE COTTON 43/44" WIDE • WIDE BACK 107/108" WIDE

MACHINE WASH COLD • NO CHLORINE BLEACH • TUMBLE DRY LOW • REMOVE PROMPTLY

Riley Blake Designs • 9646 South 500 West, Sandy, Utah 84070

Toll Free 1.888.768.8454 • Tel 801.816.0540 • Fax 801.816.0542

www.rileyblakedesigns.com

Not intended for children's sleepwear

©2018 Riley Blake Designs and Lori Holt of Bee in my Bonnet

MADE IN KOREA