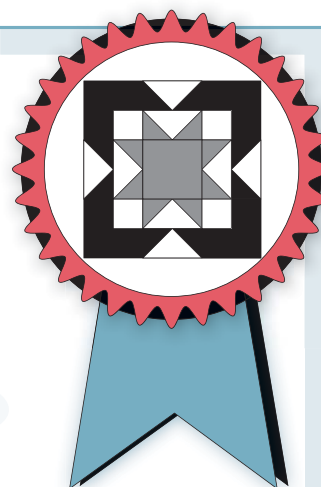


ETHEL'S OKRA, CORN & TOMATOES

I remember helping my grandma make corn & okra relish as a kid. Since she always cooked from memory, no recipe was left behind. This is the closest in taste to what I remember. Of course, she used fresh ingredients, hand-picked right out of her garden - and lots of bacon!

2 slices bacon, chopped
 1 medium onion, chopped
 1 (10 ounce) package frozen cut okra
 1 (14.5 ounce) can diced tomatoes, drained
 1 (20 ounce) package frozen corn
 1 tablespoon file powder
 salt & pepper to taste



Kansas Troubles

ETHEL'S RECIPE

from *Kansas Troubles*

□ Print 1 (9" x 22"):
 2-4½" x 4½"
 cut twice diagonally
 4-2¼" x 2¼"
 cut on the bias

■ Print 2 (9" x 22"):
 1-4½" x 4½"
 4-4½" x 2½"

■ Print 3 (9" x 22"):
 4-4½" x 4½"
 4-4½" x 2½"

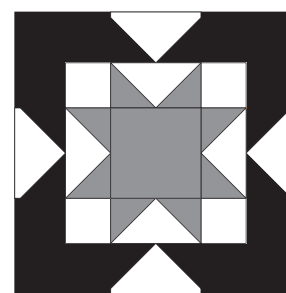
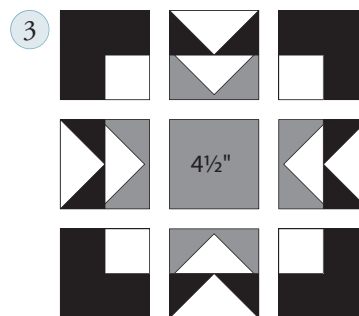
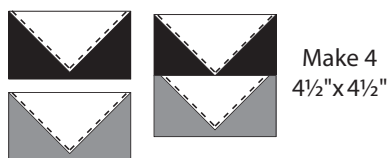
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- 1 For block corners, lay a Print 1-2¼" square on one corner of each dark 4½" square; stitch close (⅛") to raw edges with matching cotton thread.



- 2 Create flying geese blocks by laying a Print 1 triangle on each of the Print 2 and Print 3, 2½" x 4½" rectangles, right sides up, with bottom edges matching. Stitch close to raw edges of triangles with matching cotton thread.



12½" x 12½" with seams