



FROM BUMP ↓ Baby

Gina Martin*



PROJECT
SHEET

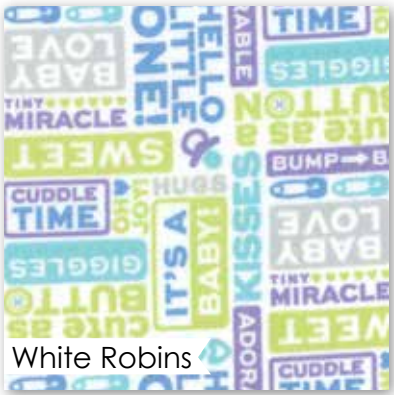
PS10040 Baby Love Size: 40" x 54"

*Little fingers, tiny toes,
the sweetest smiles, and lots of clothes!*

Modern babies have it all! I hope this little collection of prints in bright pastels will charm you so much that you'll want to make some comfy cozy quilts, bedding or even MORE clothes for your little one!

DESIGNER
FYI

www.gina-martin.com



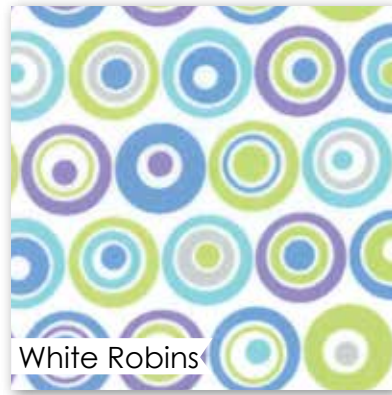
White Robins

10042 12 



White Robins

10040 12* 



White Robins

10043 12* 



White Robins

10041 12 



Key Lime

10045 16 



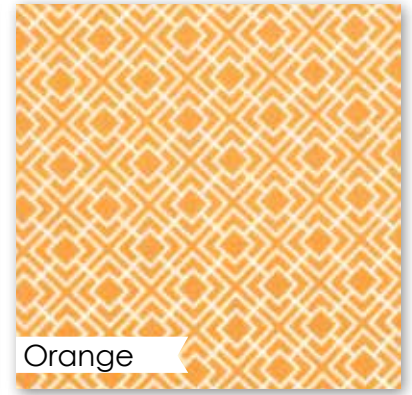
Lavender

10045 14 



Buttercup

10045 12* 



Orange

10045 20 



White Sprouts

10041 11* 




Sprouts

10005 22* 



White Sprouts

10040 11 



White Sprouts

10043 11* 



White Sprouts

10042 11* 



Rainbow

10005 25* 



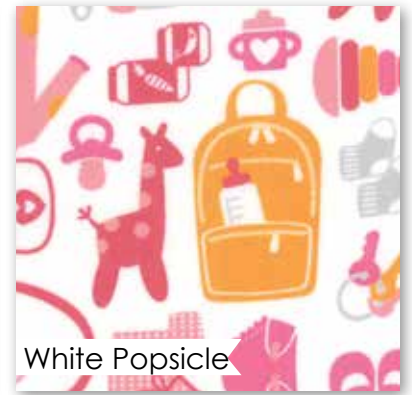
Pale Pink

10041 21* 



Pale Pink

10005 32 



White Popsicle

10040 14* 




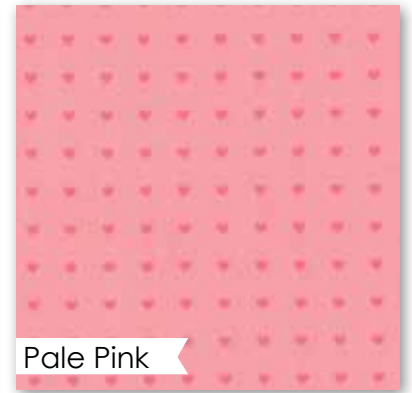
White Popsicle

10042 13* 



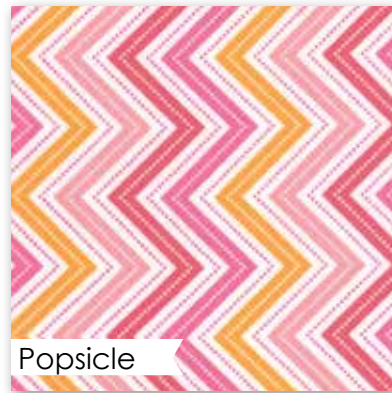
Pale Pink

10045 18 



Pale Pink

10044 17* 



Popsicle

10005 24 



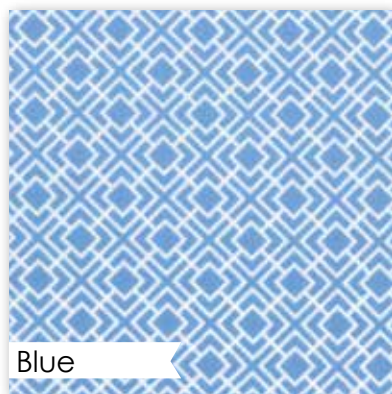
Robins Egg

10041 19 



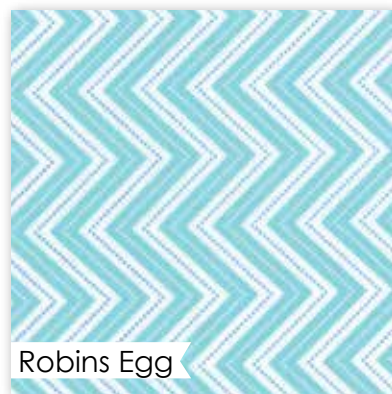
Blue

10005 28* 



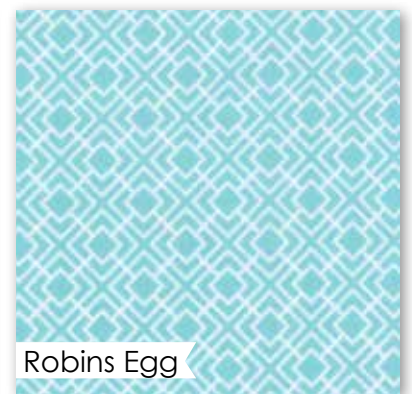
Blue

10045 13 



Robins Egg

10005 30 



Robins Egg

10045 15* 





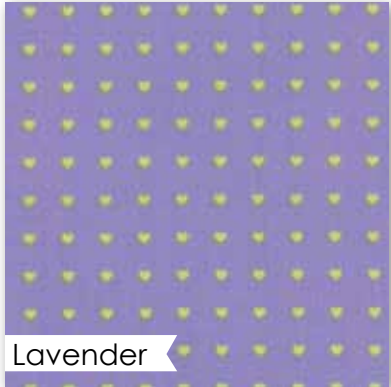
White Popsicle

10043 14



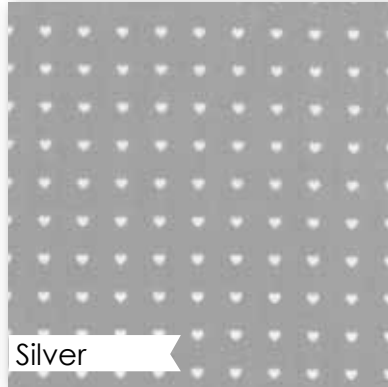
Silver

10005 26*



Lavender

10044 14*



Silver

10044 11



Silver

10045 11*

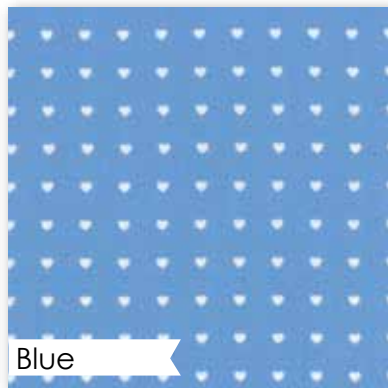


Ditsy Hearts



Key Lime

10044 16*



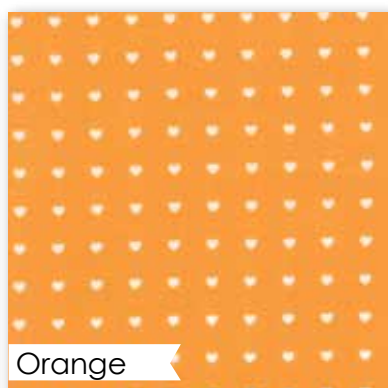
Blue

10044 13*



Buttercup

10044 12



Orange

10044 19



Silver

10041 15*



Ooh YUM!

Apricot Stuffed Chicken Breasts

INGREDIENTS

- 4 boneless skinless chicken breasts
- 4 oz. grated swiss cheese
- 4-5 dried apricots, finely chopped
- ¼ C. walnuts, finely chopped
- 1 C. apricot preserves
- 3 teas. soy sauce
- 1 teas. dry mustard

DIRECTIONS

- Preheat oven to 325 degrees.
1. Combine cheese, apricots and nuts. Cut a small pocket in each breast.
 2. Divide cheese/nut mixture and stuff into breast pockets.
 3. Combine apricot preserves, soy sauce and mustard. Pour sauce over stuffed breasts.
 4. Bake uncovered, basting as needed, until done. About 1 hour.

Serve with wild rice.

10040

Asst.
15Asst.
10Low Cal
20

AB

F8

JR

LC

MC

PP

• 100% Premium Cotton • 36 Prints
JR's, LC's, MC's & PP's include two each of 10044-11, 12, 13 and 17.

Delivery: November, 2014