

Home Heart Strings
Your Home, Your Heart

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Home Heart Strings
<http://www.homeheartstrings.com>



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=> From the Editor

Small acts of kindness can mean so much to someone. A few years ago, I was talking with a lady who had lost her husband to death just a few months earlier. I have never really been a person to send cards to people that I'm not very good friends with, but something made me send this person an ecard for Valentine's Day.

This lady was amazingly so happy over this small gesture. She starting telling me about how her husband had always gotten flowers and a card for the day, for over 40 years of marriage. She said as much as she missed him, that she also would very much miss that special thing he did for her. It turns out that the card I sent to her was the only one she received for Valentine's Day, the first one since her husband passed away.

Small things can indeed mean so much. If you feel drawn to do something for someone, no matter how small it might seem to you, do it. You never know when that small something can be just what someone needed to feel loved, wanted, remembered, and thought of.

=> Recommended

PineCone Research is Open Again! HURRY!!!

These folks are THE paid survey leaders. Sign up fast, these positions get filled FAST!!

<http://pinecone.notlong.com>

=> Everyday Living

"Above all, love each other deeply, because love covers over a multitude of sins." 1 Peter 4:8

When it hurts to look back, and you're scared to look ahead, you can look beside you and your best friend will be there.

=> Recipes and Cooking Tips

Oven Fried Sesame Chicken

4 chicken breasts halves, boneless and skinless
2 tablespoons soy sauce
3 tablespoons sesame seeds
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 400 degrees F. Coat a baking dish with nonstick cooking spray.

In a shallow dish, place soy sauce. Add chicken, turning once to coat, remove and discard remaining soy sauce.

In a large resealable plastic bag, add sesame seeds, flour, salt, and peppers. Add chicken and shake to coat. Place chicken in prepared baking dish. Bake 20 to 25 minutes, uncovered, or until a meat thermometer registers an internal temperature of 165 degrees F (juices will run clear when cut with the tip of a knife). Remove from oven, transfer onto a serving platter, and serve immediately.

Makes 4 servings.

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### Creamy Blue Cheese Dip

3/4 cup sour cream  
1/2 t. dry mustard  
1/2 t. pepper  
1/8 t. salt  
1/3 cup garlic powder  
1 t. Worcestershire sauce  
1 1/3 cup mayonnaise  
4 oz. pkg. crumbled blue cheese

In medium bowl, combine sour cream, mustard, pepper, salt, garlic powder and Worcestershire sauce. Blend on low speed for 2 minutes. Add mayonnaise and blend on low for 30 seconds; increase to medium speed and blend another 2 minutes. Slowly increase to medium speed and blend another 2 minutes. Slowly add blue cheese. Blend on low speed for no longer than 4 more minutes.

Refrigerate for 24 hours before serving. Makes 2 1/2 cups.

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Breakfast Cinnamon Sticks

1 pastry sheet from a 17.3 ounce box of puff pastry sheets, thawed about 40 minutes at room temperature
1/3 cup margarine or butter, melted
3/4 cup confectioners' sugar
1 1/2 teaspoons ground cinnamon
1 cup chopped pecans

Preheat oven to 400 degrees. On a lightly floured surface with a rolling pin, roll a pastry sheet into a 12x10-inch sheet. Brush with the margarine. Sift the sugar and cinnamon evenly across the dough. Sprinkle with the pecans. Cut the 10-inch side into 5, 2-inch-wide strips. Roll up each of the five strips into 12-inch long "pencil" shapes. Cut each of the "pencils" into 3 pieces. Bake on a lightly greased cookie sheet for 10 to 15 minutes or until golden. Serve warm.

Makes 15 sticks.

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#### South of the Border Filling

1 1/2 lb. ground beef  
1 medium onion, chopped  
1 can refried beans (16 to 20 oz)  
Green taco sauce to taste (begin with 1/3 cup)  
1 can pitted ripe olives, halved or quartered (6 oz)

Sauté meat and onions until brown and well crumbled. Drain (especially important when doubling the recipe) Stir in beans, then taco sauce and olives. Use to fill enchiladas, etc. Burritos Ole: 1 recipe South of the border filling (above) 12 large flour tortillas All garnishes for tostadas, such as sour cream olive slices, green chili salsa, chopped green onions, grated jack or cheddar cheese, chopped tomato, shredded lettuce, guacamole.

Warm tortillas and put about 1/3 cup filling in the middle. Garnish to taste. Note: for buffet serving of tostadas or burritos or tacos, put warm unfilled tortillas in napkin

covered baskets, keep filing hot in chafing dish, provide garnishes in individual dishes and let guests direct their own production.

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Meat Loaf in a Bread Basket

- 1 lg. round loaf sourdough bread (24 oz)
- 1/2 cup milk
- 1 1/2 lb. lean ground beef
- 1 onion, chopped
- 1/2 cup chopped parsley
- 2 cloves garlic, minced
- 2 eggs
- 1 1/4 t. salt
- 1/4 t. pepper
- 3/4 t. each oregano and dry basil
- 2 t. soft butter

Slice off top of bread horizontally about 1/3 of the way down. Pull soft bread out of top and bottom, leaving about 1/2" shell. Chop enough bread to make 1 1/4 cups crumbs. Add milk. Let stand 5 minutes, then mix together all ingredients except butter. Pack meat mixture into bottom of loaf, letting it heap lightly in center. Press bread top to fit as cover. Rub entire loaf with soft butter. Wrap securely in heavy foil. Put on baking sheet. bake at 350 for 2 hours. This will keep warm for 3 hours if baked loaf is wrapped well in newspapers while being transported, if desired. Slice wedges and serve with Dijon mustard and cornichons. Serves 6 to 8

=> Deals and Bargains

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Samples from Wet n Wild
<http://www.wnwbeauty.com/wnwtrendsetter/login/index.cfm>

3 pack Chapstick Naturals
<http://www.frugalsimplicity.com/freechapstick.html>

Kodak Digital Frame
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Samples from Rimmel
<http://www.rimmellondon.com/default.aspx>

2.00 coupon off any Jane Cosmetics
<http://janecosmetics.com/coupons/coupon%20only.pdf>

=> Frugal Tips

Are you looking for ways to pinch pennies even more than just basic frugal living? With prices of everything on the rise, even frugal living is to expensive. With that thought in mind, we created a new site about tightwad living called The Tightwad Times for those looking for more ways to save money and cut costs. We'll be adding more tightwad living tips and extreme ways to cut corners and help you save more money.

<http://www.thetightwadtimes.com>

-----**Check This Out**-----

Gift Jar Recipes ... Just in Time for Valentines Day!

Give a gift from the heart...

Your family and friends will be delighted with these thoughtful gifts straight from your own kitchen. With this unique ebook you will have over 200 recipes for gift jars filled with the ingredients to make delicious cakes, cookies, soups and chilis, gift giving has never been this much fun and so easy! Great Gifts in a Jar is the ultimate resource for inexpensive gifts you can give for any occasion.

<http://www.domestictechnicians.com/giftjars.html>

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=> Home Heart Strings Column

Country Décor, French Country Décor, Rustic Décor:
What is Your Style?
By Charlene Hamm

In trying to decipher which style is what, one can become confused at best. While there are specific elements relating to each style, country, French country and rustic themes can all be easily intertwined. Years ago, room themes centered around a period in time, such as Victorian, Art Deco, and Early Colonial. As the years have passed, these too have been mixed. Now, a room's theme can be designed around one specific element and furniture from different periods mixed to achieve the desired results.

The interior designer's goal is to produce a coordinated and well-balanced design in which the building's structure, purpose, and visual features of the interior are combined to produce a welcoming feeling to its guests.

The country home décor theme can include light stained wood pieces, simple cabinets and unpretentious wood knobs and handles. It can be centered around one specific barn animal, an apple, a type of flower or mixed. It usually includes a large opened kitchen that is the center of the family's day. It always presents a welcoming atmosphere with delicious smells lingering in the air.

French country home décor usually includes a color scheme

of red, white and black. Its large, comfortable kitchens and living rooms include exposed beams, tiled or stone floors and a stone fireplace. French country style has a warm and casual feel that is always welcoming. Most everyone recognizes the French doors utilizing multi-paned windows that are associated with this style.

When you think of the rustic style, simple handmade items come to mind. Rustic furniture is extremely textural but no longer rickety and cheap. This style has evolved into using beautiful woods, tall doors, open spaces and twiggy charm.

All three styles use natural materials, quilts, farmhouse authentic materials and large spaces. French country can even be said to have a rustic feel! So, again I ask, what is your style?

Your style can be whatever you want to make it—just make sure it is pleasing to your eye and balanced. There are various ways to achieve designing your home décor from hiring an interior designer to choosing each piece yourself. However you choose to decorate, remember that each component should contribute to the architectural style, purpose of the room, and maintain a consistent standard of quality.

Charlene Hamm is the owner of <http://www.allaboutroosters.com> which is an online retail business featuring rooster home decor products.

=> Parenting Tips

With computers and the internet being almost the norm for households in America today, parents cannot be too safe in protecting their kids online and monitoring what their child does on the web. Don't assume your kids aren't looking at things they shouldn't be looking at or doing things they shouldn't be doing. Watch them.

=> Crafting Corner

10 Valentine's Day Scrapbooking Ideas With or Without Photos
By Christine Perry

Valentine's Day is all about romance, love and friendship. It may not be a common picture-taking opportunity, but with or without a photo, there are still plenty of Valentine's Day scrapbooking ideas. Remember this February 14th and that special someone you asked to be yours with these Valentine's Day scrapbook page tips.

1. Find a Photo- just because you don't have a photo taken on February 14th doesn't mean you can't include photos in your Valentine's layout. Find a photo of you and sweetheart from another occasion to fix that problem. You can go back as far as you want for a picture of you both together, perhaps even a wedding picture.

2. Choose a Page Title- Need some help coming up with a Valentine's Day themed title? Here are a few suggestions:

How Do I Love Thee?

I Love You

I Want to Kiss You All Over

Crazy Little Thing Called Love

My Heart Belongs to You

This Kiss

Always and Forever

High School Sweethearts

Soulmates

Be Mine

3. Choose Romantic Page Elements: Obvious choices for your page elements are hearts and roses, but look at your other scrapbooking supplies for embellishments that make you think of romance. For example, use white lace, a pink satin ribbon, red bows or Victorian accents.

4. Add Color- Red is the color of the day for Valentines' Day, but too much red on your page may overpower your focal point. Use red as an accent, and try adding more white and pink to your layout.

5. Add Your Valentine's Day Cards- Cards make decorative page elements. You can create a pocket on the page to add the cards you gave to each other. This way they can be removed so you can read the sentiments inside.

6. Write Love Letters- Journaling is just as important on a Valentine's layout as it is on any other scrapbooking page. Use the page title ideas listed above to prompt journaling ideas. You could also include handwritten love letters given any time of the year or from the past.

7. Add a Love Poem- if you want a quick way to add journaling, use a love poem or quote on your page. It's easy to find plenty of choices for poems and quotes by doing a search for "romantic poems" on the internet.

8. Photograph valentine's Day Gifts- Include a photo of the box of chocolates or roses you received, and scrapbook the gift card. If you had a nice dinner out, put a photo of the restaurant on your page and don't forget to journal what you each ordered for dinner.

9. Remember the Kids- Children celebrate Valentine's Day

too. Include cards exchanged from school mates on a special page for your children. Record their feelings about this holiday and what it means to them.

10. Dedicate a Page to Your Valentine- Instead of focusing on the couple, use a page layout to express all the reasons why you love him/her.

With a little creativity, you can create a beautiful Valentine's Day page layout even if you don't have a photo from that day. You don't even need special supplies. You probably already have embellishments with a romantic theme. Add some white and pink cardstock and some red letters, and you have everything you need to make a Valentine's Day scrapbooking page.

About the Author:

Christine Perry invites you to her website, <http://www.intoscrapbooking.com> for more scrapbooking ideas and Valentine's Day scrapbooking ideas.

=> Subscription Information

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