

Home Heart Strings  
Your Home, Your Heart

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Cindy Thomas, editor  
Home Heart Strings  
<http://www.homeheartstrings.com>



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=> From the Editor  
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JBTGraphicDesign.com has designed a beautiful new logo for Home Heart Strings, and I absolutely love it. If you are looking for quality work, yet affordable, this is the place to check out. The site is fairly new and still being updated but you can click the contact link to get in touch.

A few days ago I ran across a quote that I really like and wanted to share it. "Everyone hears what you say. Friends listen to what you say. Best friends listen to what you don't say."

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=> Recommended  
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Create a personal cookbook with all your favorite recipes

<http://personalcookbook.notlong.com>

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=> Everyday Living  
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Through wisdom is an house builded; and by understanding it is established: And by knowledge shall the chambers be filled with all precious and pleasant riches. Proverbs 24:3

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"Too often we underestimate the power of a touch, a smile, a kind word, a listening ear, an honest compliment, or the smallest act of caring, all of which have the potential to turn a life around." - Leo F. Buscaglia

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=> Recipes and Cooking Tips  
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### Raspberry Hearts

1 store-bought pound cake  
1 pint raspberries  
2 tablespoons sugar  
1/2 teaspoon fresh lemon juice  
1/2 cup chilled whipping cream

Slice pound cake into 4 (1-inch) slices. With a medium-sized heart-shaped cookie cutter, cut out hearts from each slice of pound cake. Set aside. In a medium bowl combine 1/2 the raspberries and the sugar. Crush berries with a fork. Add remaining raspberries to the bowl. Add the lemon juice and mix well. Whip chilled cream until the soft peak stage. Using 2 dessert plates, place 1 heart on each plate. Pour 3/4 of the raspberry mixture over each cake. Cover cakes with another pound cake heart. Top with whipped cream and remaining raspberry mixture. Yield: 2 servings

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### Chocolate Nut Filled Valentines Cookies

2/3 cup shortening  
2/3 cup sugar  
2 eggs  
2 cups all purpose flour  
1 1/2 teaspoon baking powder  
1/2 teaspoon salt  
Chocolate-Nut Filling:  
1/4 cup sugar  
1 tablespoon cornstarch  
1/2 cup chocolate syrup  
1/4 cup pecans; chopped  
Hershey Kisses

Make the Chocolate Nut Filling first, it needs to cool. Cream shortening and sugar until light and fluffy; add egg, and beat well. Add flour, baking powder, and salt; mix well. Chill dough 2 to 4 hours. Roll out dough to 1/8" thickness on a lightly floured board. Cut half of dough into 36 circles with a 2" cookie cutter. Using a 2" doughnut cutter, cut remaining dough into 36 circles. Place solid circles on lightly greased cookie sheets. In center of each circle, place a teaspoon of Chocolate Nut Filling; spread almost to the edges. Top with a circle cut with doughnut cutter; seal edges with fork tines. Bake at 350 F for 10 to 12 minutes. When cookies are almost cooled, place a Hershey's Kiss on the top.

For Chocolate Nut Filling:

Combine the sugar, cornstarch, chocolate syrup, and pecans and cook over low heat until thick and smooth. Cool thoroughly. Yield: about 1 cup.

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### Quick Swedish Meatballs

2 lbs. ground beef  
2 (3 oz.) pkg. cream cheese  
1/4 c. dry onion soup mix  
1/2 t. salt  
1/2 t. nutmeg  
2 c. soft bread crumbs  
2 1/2 c. milk  
2 T. flour

Combine ground beef, cheese, soup mix, salt, nutmeg, bread crumbs and 1/2 c. milk thoroughly. Shape into about 40 sm. balls. Brown lightly in a lg. skillet, shaking to keep balls, round. Cover; cook 20 to 25 min. or till done. Remove meatballs; drain off excess fat, leaving 1/4 c. in skillet. Blend flour into fat; stir in remaining milk. Cook and stir till gravy thickens. Return meatballs to skillet; cover and cook till heated through. Makes 10 to 12 servings.

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### Elegant Ground Beef Wellington

1 can sliced mushrooms, drained, broth reserved (6 oz)  
1 egg slightly beaten  
1 1/2 t. Worcestershire  
1 t. salt  
1/2 t. dry mustard  
Dash pepper  
1 1/2 cup soft bread crumbs (3 slices)  
2 T. catsup  
1/4 cup chopped onion  
1 1/2 lb. ground chuck  
1/2 pkg. frozen puff pastry, thawed

Drain mushrooms and reserve 1/2 cup broth. In a bowl, mix broth, egg, Worcestershire, seasonings, bread crumbs, catsup and onion. Let stand about 5 minutes. Stir in ground beef and mushrooms. Form into loaf on rack in 9 x 12 inch baking dish. Unroll puff pastry; form pastry around beef loaf and seal. Save small bits of pastry to garnish loaf if desired. Bake at 375 for 45 minutes. Garnish with mushroom slices. Serves 4 to 6.

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=> Freebies and Bargains  
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Free 3 Pack Sample of Chapstick Naturals  
<http://www.frugalsimplicity.com/freechapstick.html>

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Free Revlon Sugar Sugar Lip Topping  
<http://www.frugalsimplicity.com/freerevlonsugarlip.html>

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Free Sample Of Pro Age Body Lotion  
[http://www.doveproage.com/samples\\_hbl.asp](http://www.doveproage.com/samples_hbl.asp)

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Free Cookbook, Cooking With Kids  
<http://turl.stuff4world.com/?qq8Rg>

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Free Head & Shoulders Shampoo and Conditioner Sample Package  
<http://turl.stuff4world.com/?UaUFJ>

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Free Cooking Pleasures Magazine  
PLUS-- a FREE Multi-Purpose Grater  
<http://cookingpleasures.notlong.com>

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Free Fiber One Caramel Delight Cereal  
<http://www.startsampling.com/sm/FiberOneCereal2/captureAddress.iphtml?item=25032&source=407&raf=>

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Free Sample of Estee Lauder Tender Lip Balm  
<http://www.frugalsimplicity.com/freetenderlipbalm.html>

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=> Frugal Tips

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Disposable diapers are nice, but they run into a lot of expense. Use cloth diapers at home in the day, and save the disposable ones for going places and night time. With the average cost for a package of disposable diapers, you can save a good deal of money in the two year's baby is in diapers. After Baby has passed the first baby food stages, feed Baby what the rest of the family eats. You can grind or mush foods for Baby. Remember nothing spicy! Babies can eat veggies, fruits, and a lot that you prepare at home for a fraction of the cost.

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Be sure to buy the store brand of baking soda. It is the same thing and works just as well as name brand baking soda, but for a lesser price. Since you will be using a lot of baking soda, this will pay off even more. Just remember that although it may seem you are spending a lot on baking soda, you are actually saving money because you are not buying all of those expensive cleaners.

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Don't buy the expensive carpet deodorizing sprinkle-on powders. To keep your carpets smelling fresh, sprinkle baking soda over the floor, and let it sit for a few minutes, then vacuum.

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Don't shop for groceries when you're hungry. You end up buying more than you intended. Make a grocery list before leaving the house. Then stick to it! If you must buy name brand items, search for items you have coupons for or that are on sale. You can save more if your store has double and triple coupon days. Sales and coupons combined with a prepared shopping list adds up to great savings.

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

Over 8,000 Recipes on our Cooking Recipes CD

Cooking Recipes eBook Collection CD

Cooking Recipes Ebook Collection on CD is an absolutely MASSIVE collection of 45 cooking and recipe ebooks, with over 8,000 delicious recipes, ones you and your family are sure to love. And just think of how impressed dinner guests will be with your recipes!

You'll have thousands and thousands of mouthwatering, yummy, delicious recipes, for any occasion! Whether you want to cook up a romantic dinner for two, cater for business, plan a party, or make a meal for the family...these cookbooks have what you want!

<http://www.cookinggazette.com/8000salespage2.html>

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Secret Restaurant Recipes - CopyCat Cookbook

<http://inkwell.2cook.hop.clickbank.net/?tid=CM>

We'll Teach You the Jealously Guarded Secrets Behind Actual Dishes From Billion Dollar Restaurants - The Cheesecake Factory, KFC, The Olive Garden, PF Chang's, Red Lobster, Hard Rock Cafe... (far too many to list here) and Show You How to Easily Make Them at Home!

Impress Your Family and Friends With Exact Replicas of The Following Recipes....

<http://inkwell.2cook.hop.clickbank.net/?tid=CM>

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=> Home Heart Strings Column  
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Seven Cleaning Tips for the Family  
By Cindy Thomas

These are tips that the entire family can and should use. All family members living in the home should help take care of the home they live in. Almost everyone can do something, even small children. There is NO reason why Mom should clean up behind herself and everyone else too! After all, if everyone is partaking of the blessings of the home to live in, everyone should help take care of it. While no one will change overnight, incorporating these tips into your daily life will soon make new and neater habits for even the messiest of the messies.

1. If you make a mess, clean it up immediately. Don't say you will get it after a while, do it now. Once you walk away from it, chances are that you won't go back to it. Make a habit of cleaning up as you go! This saves time and keeps the home clean and organized. Washing dishes as you cook works great if you don't want a pile after the meal, fold and put away the laundry as soon as it's done, and have the kids put away toys they are done with before they take more out.

Read the article here:  
<http://cleaningtips.notlong.com>

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=> Parenting Tips  
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Help soothe and calm a baby with colic by giving her a soft and soothing massage. Through the years, massage has proven to be an effective method of relieving varying levels of discomfort.

These series of massage usually include simple movements and techniques that are easy to learn and apply. Although

these techniques do not directly treat the major cause of colic, it can help a lot to comfort the child by reducing the level of pain he or she experiences.

If the massage is done properly, it can even help stimulate regular bowel movement and releasing of gas that will eventually reduce cramping that causes extreme pain.

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=> Crafting Corner

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How to Make Gel Candles

A fun craft! Make these for yourself or as gifts.

<http://gelcandlecrafts.notlong.com>

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