


Bramble Berries

"Berry Fresh"

by  THE BUGGY BARN



Designed by Sue Falkowski

72" x 81"



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FABRIC REQUIREMENTS FOR QUILT 72" X 81"

3/8 yd each of seven different "light" cream & tan prints & yarn dyes:

7408/41, 7409/44, 7411/41, 7414/44, 7415Y/11, 7416Y/41, 7417Y/33

21 Fat quarters assorted "medium & dark" prints & yarn dyes

7418/99 Black Calico Checkerboard Border 5/8 yd

7418/44 Cream Calico Checkerboard Border 5/8 yd

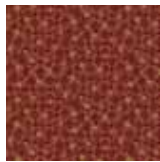
7410/77 Teal Flower Basket Outer Border 1 3/4 yd

Binding 3/4 yd

Backing 5 yds



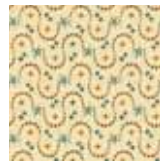
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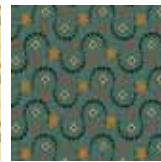
7408/22



7408/99



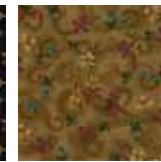
7409/44



7409/77



7409/99



7410/33



7410/77



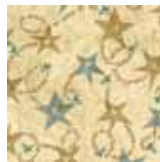
7410/88



7411/11



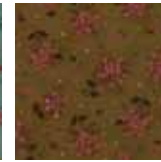
7411/33



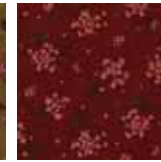
7411/41



7412/11



7412/33



7412/88



7413/11



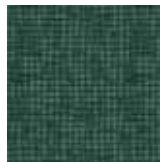
7413/88



7413/99



7414/44



7414/77



7414/88



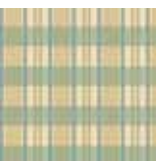
7418/44



7418/88



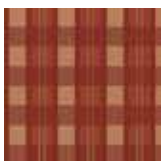
7418/99



7415Y/11



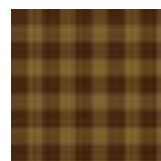
7415Y/77



7415Y/88



7415Y/99



7416Y/33



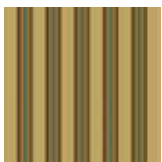
7416Y/41



7416Y/77



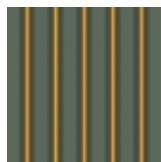
7416Y/88



7417Y/33



7417Y/38



7417Y/77



7417Y/88

by  THE BUGGY BARN

 Henry Glass & Co., Inc.

Bramble Berries "Berry Fresh"

By the Buggy Barn
 Quilt designed by Sue Falkowski
 72" x 81"

CUTTING REQUIREMENTS

From each of (7) different "light" cream or tan prints and yarn dyes cut:

(3) 10-1/2" squares for a total of (21) squares

From "medium and dark" print and yarn dye fat quarters cut a total of:

(21) 10-1/2" squares

Cream Calico 7418/44

(9) 2" x wof strips for checkerboard border

Black Calico 7418/99

(9) 2" x wof strips for checkerboard border

Teal Flower Basket 7410/77 outer border

(8) 6-1/2" x wof strips and piece into:

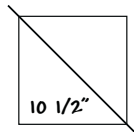
(2) 6-1/2" x 69-1/2" strips

(2) 6-1/2" x 72-1/2" strips

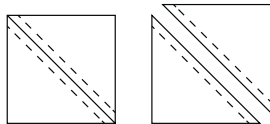
Binding (8) 2 1/2" x wof strips, pieced end to end

HOUR GLASS BLOCKS 9-1/2" UNFINISHED

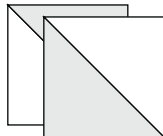
Pair a light 10-1/2" square with a medium or dark 10-1/2" square. Draw a line from corner to corner on the wrong side of the light square. Place squares right sides together.



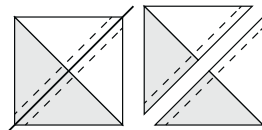
Sew 1/4" from each side of the drawn line. Cut apart on the line.



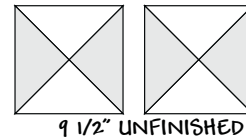
Open blocks and press toward the darker fabric. You will have two half square triangle blocks. Mark a line on the unsewn diagonal. Place the two blocks, right sides together matching the light triangle with the dark triangle. Carefully match the center seam. Pin.



Sew 1/4" from each side of the marked line. Cut apart on the marked line.



Open the blocks and press seam allowance to one side. You now have two Hour Glass Blocks!



To ensure that your blocks are all square, use a ruler with a diagonal line (match diagonal line on your ruler with the diagonal line on your block) to square up your blocks. Trim each block to 9-1/2" inches.

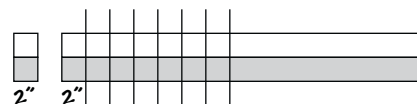
You will now have two Hour Glass blocks, each measuring 9-1/2" inches square. Make 42 blocks all together.

CONSTRUCTION

Layout your blocks in seven rows of 6 blocks. Alternate the direction of the light and dark triangles as shown in the quilt photo. Sew together in rows, pressing the rows in opposing directions.

CHECKERBOARD BORDER & OUTER BORDER

Pair the 2" cream calico strips and the 2" black calico strips. Sew into strip sets. Press toward the black calico. Cut into 164 - 2" sections.



Sew sections into 82 four-patch blocks.



3 1/2" UNFINISHED

Sew 2 sets of 21 four-patch blocks for side borders. Sew 2 sets of 20 four-patch blocks for the top and bottom borders. Add the side borders to the quilt and then add the top and bottom borders. Press toward the borders.

Add teal 6-1/2" x 69-1/2" border strips to each side. Add 6-1/2" x 72-1/2" border strips to the top and bottom. Press toward the borders.

Layer, quilt & bind!



MIXED "BERRY FRESH" PIE WITH GINGER, ORANGE, AND ALMOND STREUSEL



Crust:

- 1 1/2 cups all purpose flour
- 2 teaspoons sugar
- 1/2 teaspoon salt
- 1/2 cup (1 stick) chilled unsalted butter, cut into 1/4-inch cubes
- 2 tablespoons (or more) ice water

Streusel topping:

- 3/4 cup all purpose flour
- 1/2 cup sugar
- 2 tablespoons finely chopped crystallized ginger
- 1 teaspoon finely grated orange peel
- 1/4 teaspoon salt
- 6 tablespoons (3/4 stick) chilled unsalted butter, cut into 1/4-inch cubes
- 1 tablespoon whole milk
- 1 cup sliced almonds

Filling:

- 3 cups fresh blueberries (17 ounces)
- 2 cups fresh raspberries (9 to 10 ounces)
- 1 cup fresh blackberries (5 to 6 ounces)
- 1/2 cup plus 2 tablespoons sugar
- 1 tablespoon fresh lemon juice
- 3 tablespoons cornstarch

For crust:

Whisk flour, sugar, and salt in medium bowl to blend. Add butter and rub in with fingertips until mixture resembles coarse meal. Add 2 tablespoons ice water and stir with fork until mixture is evenly moistened, adding more ice water by teaspoonfuls if mixture is dry. Gather dough into ball; flatten into disk. Wrap dough in plastic and chill at least 1 hour. **DO AHEAD:** Can be made 2 days ahead. Keep chilled. Soften dough slightly at room temperature before rolling out.

For streusel topping:

Blend flour, sugar, crystallized ginger, orange peel, and salt in processor. Add butter; using on/off turns, blend until coarse crumbs form. Blend in milk (mixture will resemble moist coarse crumbs). Transfer mixture to medium bowl. Stir in almonds. **DO AHEAD:** Can be made 1 day ahead. Cover and chill.

Position rack in center of oven and preheat to 400°F. Place rimmed baking sheet in bottom of oven to catch any possible spills from pie. Roll out dough on lightly floured surface to 12-inch round. Transfer to 9-inch-diameter glass pie dish. Turn pie crust edge under, forming high-standing rim extending 1/4 inch above sides of pie dish; crimp edge decoratively. Freeze crust while making filling.

For filling:

Gently toss blueberries, raspberries, blackberries, 1/2 cup sugar, and lemon juice in large bowl. Let stand 10 minutes. Mix cornstarch and remaining 2 tablespoons sugar in small bowl. Add to berry mixture and toss gently to coat. Transfer berry mixture to crust, mounding slightly in center. Bake 30 minutes.

Remove pie from oven and reduce oven temperature to 375°F. Sprinkle streusel topping evenly over berry pie filling. Return pie to oven and bake until crust is golden brown and berry juices are bubbling thickly, about 40 minutes. Transfer pie to rack and cool completely.

The family of berries grown on bushes that are considered to be "bramble" bushes, which are rough barked, thorny or prickly textured. As members of the rose family of plants, the Bramble berries include fruits such as blackberries, Arctic brambleberries, and raspberries.

