

yarn 

september  
newsletter  
& class  
schedule

620-664-9656

# class schedule & descriptions: **because knitting is sculpting with yarn....which is far less messy than butter as a medium....mostly\***

## beginning knitting:

this would be the section of the newsletter where i try to convince you that knitting is the best thing ever and you should totally learn how to do it. except i'm not going to do that...because you're already interested...hello! it's a yarn newsletter. all i can assume is that you're not sure yet. so brace yourself, cause i'm going to be brutally honest. **KNOCK IT OFF.** you're missing out. i hate it when people miss out. there is all of the creativity and friendship and opportunity and you're *missing* it....seriously knock it off...and take this class. **\$35 + supplies**  
tues. sept. 13 thru 27.....6:30-8:30pm

## sheri's sweater...for reals this time:

sheri has chosen a brilliant bold pattern with chunky cables and short row shaping. featured in interweave knits, this sweater is an instant classic. let andrea help you to create your new favorite winter piece. **\$40 + supplies**  
tues. sept 13, thurs. sept 29, oct 13 & 27.....6:30-8:30pm

## knitting 102:

ready to move on from scarves? then this is the perfect class for you. we are going to be dissecting the basic stocking cap and teaching you not only how to knit in the round, but how to adapt your pattern to add stripes, ribbing, and ear flaps. you'll learn the difference gauges make in a pattern so you can use any weight yarn you want. \$35 + supplies  
sat. sept. 10 thru 24.....10-noon

## bacon bourbon brownies

mmmmmm bacon.

- 1/2 cup pecans
- 1/2 pound sliced bacon
- 8 ounces bittersweet chocolate, chopped
- 2 ounces unsweetened chocolate, chopped
- 1 stick plus 2 tablespoons unsalted butter
- 1 cup granulated sugar
- 1/2 packed cup light brown sugar
- 3 tablespoons bourbon
- 4 large eggs
- 1 teaspoon salt
- 1/4 cup unsweetened cocoa powder
- 1 1/2 cups all-purpose flour

Preheat the oven to 350°. Line a 9-inch square baking pan with parchment paper, allowing 2 inches of overhang on 2 opposite sides. Spray the paper with vegetable spray. Spread the pecans in a pie plate and toast for about 8 minutes, until fragrant. Let cool, then coarsely chop the nuts.  
In a skillet, cook the bacon over moderate heat, turning once, until crisp, 6 minutes. Drain on paper towels and let cool; reserve 3 tablespoons of the fat. Finely chop the bacon.  
In a saucepan, combine both chocolates with the butter and stir over very low heat, until melted; scrape into a large bowl. Using a handheld electric mixer, beat in both sugars with the reserved 3 tablespoons of bacon fat. Beat in the bourbon. Add the eggs and salt and beat until smooth. Sift the cocoa and flour into the bowl and beat until blended.  
Scrape the batter into the prepared pan and sprinkle the bacon and pecans on top. Bake for about 50 minutes, until the brownies are set around the edges but slightly wobbly in the center; a toothpick inserted into the center should have some batter clinging to it. Transfer the pan to a rack and let the brownies cool completely. Lift the brownies out of the pan using the parchment paper. Cut into squares or rectangles and serve.

\* all i'm saying is that when you are sculpting with butter, you kind of take in to account that you're actually working with butter and thus are prepared for the delicious possible butter mess. with a tool bag that i can only assume includes warm toasted bread. whereas when you are knitting you are never truly prepared for that moment when you get to a section of yarn that has suddenly become covered in cat spit or salsa.....possibly beer....not that i would know *personally*. obviously. cheers....shannon



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