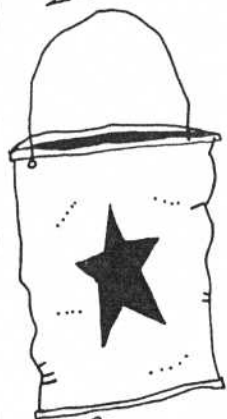


KATE'S COOL CRUSHED CAN-TAINERS



1. Find an old coffee can.
2. Using a can opener, remove the top (if it's still there) and the bottom of the can. Make sure there aren't any jagged edges. That's important.



3. Ok, here's the fun part: Get out your heaviest hammer and mash that sucker FLAT. Just lay it on its side and smash it! Go GIRL!



BEFORE



AFTER

4. Now your can is probably all flat and wrinkled and mis-shapen. That's ok - it's SUPPOSED to look primitive. It's supposed to look like a car fan over it... sort of.

5. Stand your can up, like so:



Front View



Side View

6. Use a hammer claw to pry the top of can sides apart a little bit. From the side, it should look like this;

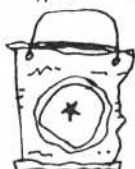


fat at the top with an opening, and flat and closed at the bottom.

IMPORTANT:

* Re-check for any sharp edges & hammer 'em down!

7. Now use a nail & hammer to punch a couple of holes near the top and thread in a thin wire for a handle.



Front View



Side View

8. Cool, huh? Looks like a little metal purse! You can spray-paint it, stencil a star on it, distress it and stuff it full of goodies!

You'll Love Farmhouse Buttermilk Dressing Mix

a recipe from Audrey Lett * Newark, DE

- | | |
|----------------------|-----------------------|
| 1-½ T. dried parsley | 1-½ t. dried tarragon |
| 1 T. salt | 1-½ t. garlic powder |
| 1-½ t. dried chives | 1-½ t. pepper |
| 1-½ t. dried oregano | 1-½ t. dried cilantro |

Combine all ingredients well; store in airtight container. Give with these instructions →

*
a tasty gift!

Pack a CAN-TAINER (page 18) with a packet of Dressing Mix and fresh, fresh veggies: bright orange carrots in a bunch, stalks of crunchy celery and your favorite lettuce. Stencil a carrot on the CAN-TAINER!

FARMHOUSE
BUTTERMILK
DRESSING

½ c. MAYONNAISE
½ c. BUTTERMILK
1 T. FARMHOUSE
BUTTERMILK
DRESSING MIX

*
Blend mayo & buttermilk; stir in dressing mix. Chill until ready to use.

Copy this tag if you want!

We love you, Elsie.

