

Martha Stewart's Favorite Crafts for Kids: 175 Projects for Kids of All Ages to Create, Build, Design, Explore, and Share

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Martha Stewart's Favorite Crafts for Kids focuses on craft projects that children, aged three to twelve, can make with their parents. These projects are fun, yet serve a practical purpose; children can wear, decorate, and play with what they make. Filled with ideas for a range of ages, skill levels, and interests, this book lets children's creativity run wild, while creating precious memories as parents and kids learn and create as a team.

Sample Project from Martha Stewart's Favorite Crafts for Kids: Pom-Pom Bumblebee

Project Supplies

- >> Pom-pom maker
- >> Yarn in black and yellow
- >> Small scissors
- >> Embroidery floss
- >> White felt
- >> Heavy waxed thread

How-To

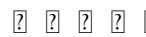
1. To make a pom-pom, open the two arms on one side of a pom-pom maker and start winding yarn at one end; go back and forth over the arms with the yarn until it is wrapped as densely as desired. Holding the pom-pom maker closed, use scissors to snip the yarn along the center of the rounded edges. Then cut a length of matching yarn or embroidery floss and tie the pom-pom in the center; pull tight and knot twice. Open the pom-pom maker's arms, then carefully pull the two sides of the maker apart and off the pom-pom.
2. Make two pom-poms, one striped with black and yellow, the other smaller and solid black.
3. To make stripes, wind one color around a portion of the pom-pom maker's arm and cut yarn. Switch color and repeat for as many stripes as desired. Repeat process in reverse color order on other arm.
4. Trim any long or straggly yarn ends; if desired, trim the pom-poms further for a denser, smaller ball. Leave the yarn or floss you tied off with intact.
5. Cut a pair of freehand wings from white felt. For antennae, cut two lengths of heavy waxed thread, and knot at one end.
6. Use a long needle to attach the bee's head to its body, pulling the embroidery floss used to tie it through the center of the body and back up again. (Alternatively, attach with fabric glue).

Tip

You can create your own pom-pom maker from two discs of cardboard, but manufactured versions, such as the ones by Clover, yield better results and save time.

MARTHA STEWART is the arbiter of style, taste, entertaining, crafting, and cooking for millions of consumers. With the Martha Stewart Craft line sold in over 1,000 Michael's stores in North America, and as the author of dozens of bestselling books on cooking, decorating, gardening, and other domestic arts, Stewart is the most trusted guide to stylish living. Her company, Martha Stewart Living Omnimedia, includes the award-winning magazine Martha Stewart Living; the SIRIUS Satellite show Martha Stewart Radio; the Emmy Award-winning Martha Stewart Show; and a popular website devoted to her brand. MSLO merchandise includes a home product line and a Wedgwood collection at Macy's, stores within J.C. Penney department stores (expected to launch in 2013), a product line at Kmart, and a food line with Costco. MSLO also offers Martha Stewart homes and communities in partnership with KB Home and a line of crafting and storage items, manufactured by EK Success.

Other Books

Meat, Fish & Poultry: Martha Stewart's Cooking School, Lesson 3, Martha Stewart's Cooking School Now a PBS Series Lesson 3 is a culinary master class in the techniques essential to prepping and cooking meat, fish, and poultry, with 14 video demonstrations to guide you on cutting up a chicken, filleting a fish, roasting a rack of lamb, and more, along with 64 recipes and dozens of color step-by-step photographs. Arranged by cooking technique, this lesson explores the fundamentals for roasting, grilling, braising, stewing, steaming, poaching, simmering, sautéing, stir-frying, and frying, and teaches you how to apply these techniques to various types of meat, fish, and poultry. Video demonstrations by food editor Sarah Carey will show you how to cut up a chicken, braise a pork shoulder, steam fish in parchment, pan sear a steak, and more. Then, practice your skills with 64 recipes and variations for tempting classics such as the Perfect Roast Turkey with Perfect Gravy and Chestnut Stuffing; Braised Fish with Fennel and Tomato; Lobster Rolls; and Buttermilk Fried Chicken. You'll also find information on meat cuts and cooking temperatures, carving a chicken, frenching a rack of lamb, preparing confit (a method of salting and preserving), grinding your own meats, and preparing pre- and post-grilling flavor enhancers, such as rubs, marinades, salsas, and chutneys. Lesson 3 includes the Basics, where you'll learn about the equipment, knife skills, ingredients, and routines that will enable you to cook with confidence. Color photographs and video demonstrations teach you how to chop an onion, mince garlic, prep and chop fresh herbs, zest and suprême citrus, and much more.  . Martha Stewart's Cooking School Now a PBS Series Lesson 3 is a culinary master class in the techniques essential to prepping and cooking meat, fish, and poultry, with 14 video demonstrations to guide you on cutting up a chicken, filleting ..."