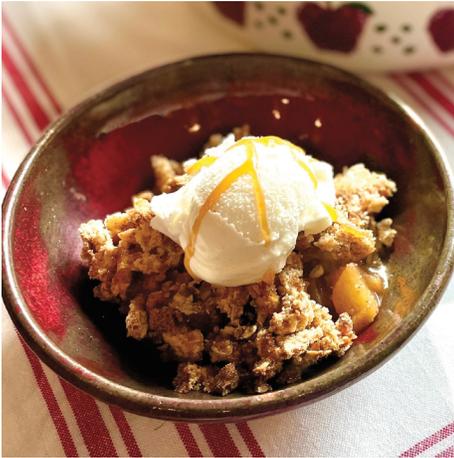


Country Sampler

Digital downloads from the Autumn 2025 issue.



Classic Apple Crisp



Crow Banner



Fragrant Fall Simmer Pot



Garden Tool Tiered Tray



Jack-o'-All Trades Pattern



Papier-Mâché Pumpkin

Country Sampler

Classic Apple Crisp

Ingredients

For Filling

- 6 large or 8 medium Granny Smith, Honeycrisp or other baking apples
- Juice of 1 lemon
- 1½ teaspoons cinnamon
- 1 teaspoon nutmeg
- ½ cup brown sugar
- 2 tablespoons apple cider vinegar

For Crumb Topping

- 1 cup flour
- 4 tablespoons salted butter, softened
- ½ cup old-fashioned oats
- ½ cup brown sugar
- 2 tablespoons apple cider vinegar

Instructions

1. Position a baking rack in the center of the oven and preheat to 400°F.
2. Peel and chop apples into 1" chunks and place in a medium-size baking dish. Add lemon juice, spices, ½ cup brown sugar and 2 tablespoons apple cider vinegar. Toss to coat apples and set aside.
3. Place flour and butter in a small bowl and combine with fingers until crumbs form. Add oats and toss to combine. Add ½ cup brown sugar and toss again. Add 2 tablespoons apple cider vinegar and incorporate with fingers until crumbly.
4. Sprinkle crumbs over the apples, pushing some down into crevices. Bake 35 to 40 minutes or until crust begins to turn golden. Let stand for 30 minutes, then serve warm with ice cream and, if desired, a drizzle of caramel sauce.



Country Sampler

Crow Banner

Designed by **JONIE MERRICK**

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Country Sampler

Fragrant Fall Simmer Pot

Ingredients

- 1 apple, sliced into 1/8" rounds
- 1 orange, sliced into 1/8" rounds
- 4 cinnamon sticks
- 2 teaspoons whole cloves
- 6 star anise

Instructions

1. Preheat oven to 250°F.
2. Place fruit slices on a parchment-lined baking sheet.
3. Bake until dried, approximately 2 to 3 hours.
Let cool.*
4. In an enamel stockpot, combine dried fruit slices with cinnamon sticks, cloves and star anise.
5. Cover with water and bring to a gentle boil. Reduce heat to low and let simmer on a back burner.
6. For gifting, divide dried fruit slices evenly between two quart-size canning jars. Add two cinnamon sticks, 1 teaspoon cloves and 3 star anise to each. Put the lid on, then add a tag with instructions for making a fall simmer pot.

**To use an air fryer, dry fruit slices in single-layer batches. Air fry at 250°F for 30 minutes, turning at the halfway point. Adjust temperature and time, as needed, for your appliance.*





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Fragrant Fall
SIMMER POT

Place this potpourri in a pot, cover with water, and bring to a gentle boil. Reduce heat to low and let simmer on a back burner to fill your home with a cozy autumn aroma. (Take care that the pot does not boil dry.)



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Country Sampler

Garden Tool Tiered Tray

Make a tiered tray with a yard-sale garden tool and two metal plates.

Materials and Tools

- 2 enamelware plates, one slightly smaller than the other
- 1 full-size garden tool with D-grip handle
- 1 double-ended threaded screw, also called a dowel screw
- 1 screw or bolt with smooth head
- Drill and appropriate bits
- Saw
- Fender washers (optional)

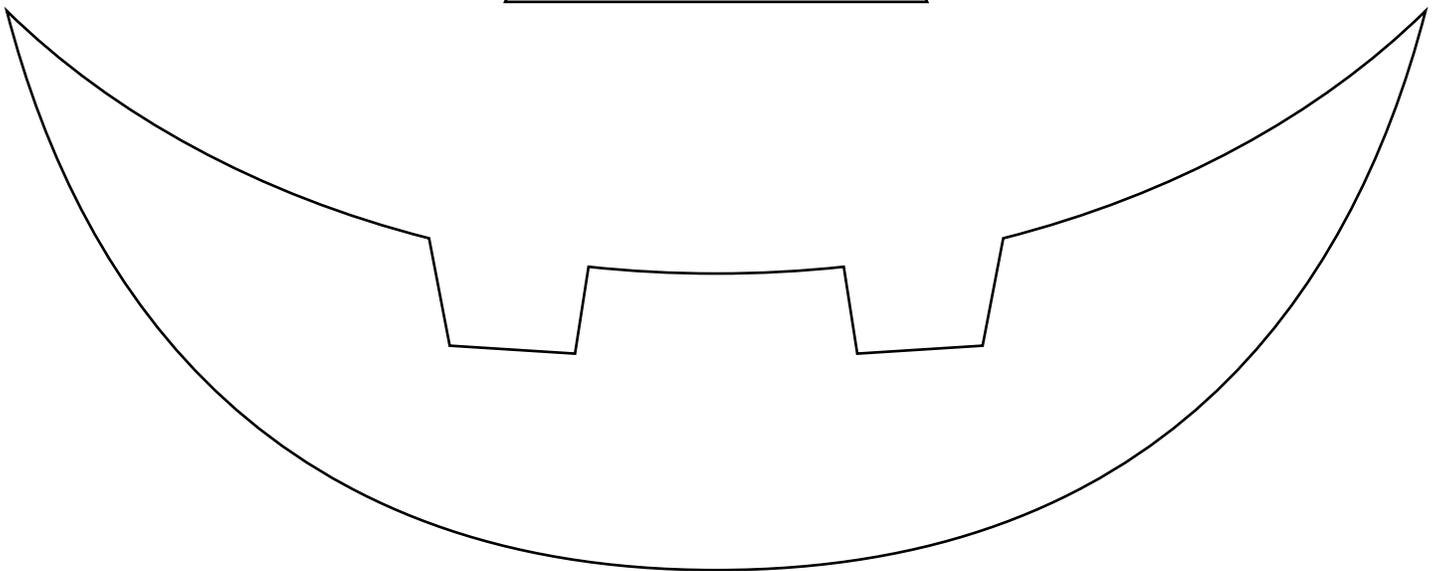
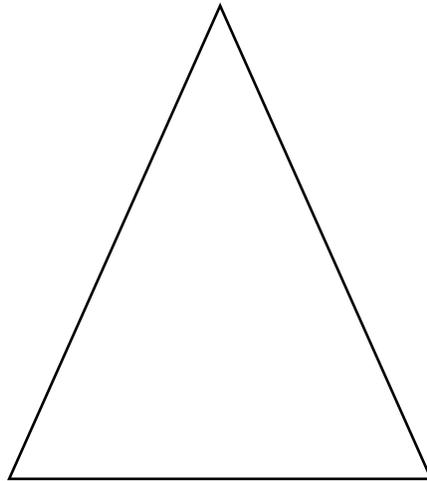
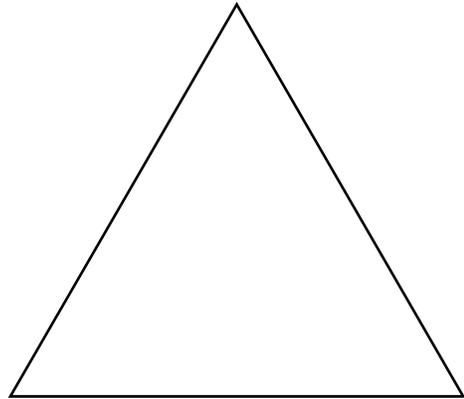
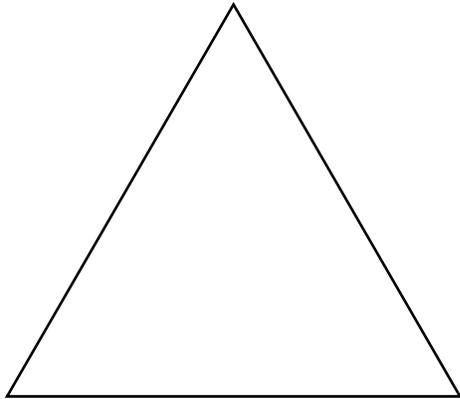
Instructions

1. Drill a hole into the center of each plate.
2. Use a saw to cut the garden tool's handle roughly in half, retaining the D-shaped grip. Cut this section in half again.
3. Drill pilot holes for screws into the three raw ends of the wood shafts.
4. Insert one side of the double-ended screw into the section with the handle grip. Slip the screw through the hole in the top plate. Twist the other side of the double-ended screw into the other handle section, holding the plate in place. Line up the hole on the bottom plate with the bottom center of the lower shaft and fasten with a screw. **Note:** Use fender washers to give each level more stability, if needed.



Country Sampler

Jack-o'-All Trades Pattern



Country Sampler

Papier-Mâché Pumpkin

Turn everyday household items into a pumpkin that will last for this season and many future autumns.

Materials and Tools

- 20–25 plastic grocery bags
- Aluminum foil
- Newspaper
- Decoupage medium
- Bowl
- Water
- Natural twine
- Green twine
- Wide-mouth vase
- Orange craft paint
- Dark brown craft paint
- Cream craft paint
- Baking soda
- Paintbrushes
- Scissors
- Hot glue gun and glue sticks
- Embellishments: seasonal tag, artificial leaves and berries

Note: *This number of bags will make a pumpkin that is about 10" in diameter. Use more or less to change the size of the finished pumpkin.*

Instructions

1. Shape a plastic grocery bag into a ball and stuff into a corner of a second bag. Smooth both into a ball and continue layering bags in bags to make a large sphere. On the last four bags, allow their handles to point up in the same alignment. With natural twine, tie a tight knot around the base of the layered handles to form a stem. Cover the stem in foil, bending it into shape.
2. Cut two lengths of twine to match the pumpkin's circumference with excess for knotting. Wrap each around the pumpkin vertically with even spaces in between. Cinch to represent ribs. Knot to secure.
3. Tear newspaper into strips about 1" wide and 4–6" long. Pour decoupage medium into a bowl and thin it slightly with water. Saturate a newspaper strip in the medium and remove excess by running



the strip between two fingers. Lay the strip across the pumpkin. Apply saturated newspaper strips over the entire top of the pumpkin, taking care that the plastic grocery bags, twine ribs and stem are completely covered. For the bottom, set the pumpkin onto a wide-mouth vase with its stem down and cover the remaining area with newspaper strips. Let dry overnight. Remove from the vase and apply more strips along the stem edge, if needed, to shape it more naturally. Let dry.

4. Thicken orange paint by mixing about $\frac{1}{4}$ cup baking soda into $\frac{1}{2}$ cup acrylic paint. This will add texture and conceal the paper strips more effectively. Brush the orange paint mixture onto the entire pumpkin and let dry. Dry brush with dark brown and cream paint to increase dimension. Let dry.
5. Wrap the stem with green twine, securing with hot glue at the starting and ending points.
6. Adhere artificial leaves and berries to the top of the pumpkin and tie on a seasonal tag.