

Discovering Chocolate

Complete **1** requirement to earn this patch. Item: DISCO-CHOCO: \$1.75

1. How is chocolate made? Research a country or place that makes chocolate and find out more.
2. Try two different kinds of chocolate. Examples: Milk, dark, white, dipped, bar, semi-sweet, etc.
3. Make something molded, dipped or decorated with chocolate.
4. Learn what types of things are made with chocolate. Try two things or go to a place that dips chocolates, makes chocolate, or creates candy with chocolate in it.



5. Make a container or decorate an item to hold chocolates. Examples: boxes, decorated paper bags, cupcake liners, etc.
6. Play a game that involves chocolate.
7. Give the gift of chocolate or make chocolate items to give to family, friends or those in need.
8. Attend an event, have a chocolate party, or taste test different items that have chocolate on them. [potluck party and everyone brings a chocolate item]
9. Try an international dessert that has chocolate in it.. Example: cakes, candy, fritters, pies, tarts, tortes, cookies, puddings, custards, and pastries.
10. Taste or create a drink that has chocolate in it. Examples: Hot Cocoa, smoothie, milkshake, chocolate milk, etc.
11. Try something with chocolate that you have never tried before.
12. Experiment with chocolate. Create your own chocolate creation. How did it taste?
13. Bake something with chocolate in it. Examples: pies, bars, cookies, cake, etc.
14. View a chocolate sculpture on line or in person. Draw out a chocolate design for cakes or a sculpture.
15. Visit a chocolate shop, take a chocolate tour, or visit a candy shop. Order a chocolate treat to try. What did you learn about chocolate at the event or tour?
16. Check out your palette by taking a blind fold test. Taste a variety of chocolate in different forms or flavors. Examples: truffles, chocolate raisin, nuts, peanut butter chocolate blend, etc.

Experiment with Chocolate

Cola Cake

2 cups- Flour
 2 cups-Sugar
 1 teaspoon- Baking soda
 8 tablespoons –unsalted butter
 1 cup—Cola, not flat
 3 tablespoons-Cocoa powder
 Eggs, beaten -- 2
 Vanilla -- 1 tablespoon
 Mini marshmallows -- 1 1/2 cups
 1/2 cup Buttermilk, or sour milk -- [Sour milk can be made by adding 2 teaspoons of lemon juice to 1 cup of milk. Let set for about 10 minutes before adding to recipes]
 13x9-inch cake pan

Cola Frosting

4 tablespoons -Unsalted butter
 3 tablespoons- Cocoa powder
 6 tablespoons- Cola soda
 1 pound-[16 oz] Powdered (confectioner's) sugar
 1 cup- Pecans (optional), chopped



Preheat oven to 350°F. Mix together the flour, sugar and baking soda together into a large bowl. Place the butter, 1 cup of cola and cocoa powder in a small saucepan on medium heat stirring until smooth and just beginning to boil. Whisk into the flour mixture.

Whisk the buttermilk, eggs and vanilla together and stir into the flour mixture to form a smooth batter. Now add in the marshmallows into the batter, stirring as you add them in. Pour the mixture into a greased 13x9-inch cake pan and bake for 30-40 minutes.

While cake is baking, add the remaining 6 tablespoons of cola, 4 tablespoons of butter and 3 tablespoons of cocoa powder to a small saucepan and bring to a boil over medium heat. Remove from heat and beat in the powdered sugar until smooth. Stir in the pecans.

Spread the frosting evenly over the cake as soon as it finishes baking. The cake must be hot when the frosting is spread. Set aside to cool completely, then slice and serve.

Peanut Butter Brownies

1 pkg. (19 to 21 oz.) brownie mix
 1 pkg. (3.4 oz.) Vanilla Flavor Instant Pudding
 1 cup cold milk
 1 cup creamy peanut butter
 1/2 cup powdered sugar
 1-1/2 cups Cool Whip® Whipped Topping (Do not thaw)
 3 oz. Semi-Sweet Chocolate
 1/2 cup Dry Roasted Peanuts, coarsely chopped
 13x9-inch cake pan



Prepare and bake brownies in 13x9-inch pan as directed on package; cool. Meanwhile, beat pudding mix and milk with whisk 2 min. Add peanut butter and sugar; mix well. Refrigerate until brownies are completely cooled. Spread over brownies.

Microwave Cool Whip® and chocolate in microwaveable bowl on HIGH 1 min., stirring every 30 sec. Spread over pudding; top with nuts. Refrigerate 1 hour.



Chocolate Drinks

Chocolate Monkey Shake

4 ripe bananas
 4 scoops chocolate ice cream
 4 cups milk
 Optional: Mini Chocolate chips and whip cream for the top

Place in the blender and mix until smooth. Pour in cups, top with whip cream and mini chips. Place a straw inside and enjoy.



Chocolate Smoothie

1/2 cup of milk
 2 tablespoons of chocolate syrup
 2 tablespoons of creamy peanut butter
 1 frozen sliced ripe banana
 1 {8 oz.} of frozen vanilla or chocolate yogurt {depending on how chocolate you want the smoothie}

Place all the ingredients in the blender until smooth. Place in cups and enjoy.

Chocolate Fudge Shake

1/2 cup of milk
 8 tablespoons of hot fudge, warmed
 8 tablespoons of caramel topping, warmed
 1 pint of vanilla ice cream
 1 can of whip cream and chocolate cookie crumbs, for topping

Place the ice cream and milk in a blender until smooth. Divide HALF the ice-cream mixture evenly between 4 glasses.

Top cup with 1 Tbsp. fudge topping and 1 Tbsp. caramel topping. Repeat layers with remaining ice-cream mixture and fudge and caramel toppings. Top each with instant whipped cream; sprinkle with 1 Tbsp. crumbled chocolate cookie crumbs. Serve with a straw.



Triple Chocolate Iced Drink

1 cup of milk
 1/3 cup of sugar
 2 tablespoons of semisweet chocolate, chopped
 2 tablespoons of cocoa powder
 1 cup of ice cubes
 2 cups of vanilla ice cream
 Chocolate syrup
Optional: 1 can of whip cream and chocolate cookie crumbs, for topping

Combine milk and sugar in a small saucepan, and cook over medium heat, stirring often, 3 minutes or until sugar dissolves. Remove pan from heat, and add chocolate and cocoa powder. Let stand 5 minutes; whisk until smooth. Let cool to room temperature, about 30 minutes.

Combine ice cubes, milk mixture, and ice cream in a blender, and process until smooth and slushy. Pour chocolate syrup down the insides of 4 glasses; pour in iced chocolate. **Optional:** Top with whip cream and cookie crumbs.



International Chocolate Recipes

Black Forest Cherry Cake (SchwarzwälderKirschtorte) GERMANY

2 cups flour
 1 1/2 cups granulated sugar
 1 1/4 cups milk
 1/2 cup butter
 1 1/2 teaspoons baking soda
 2 eggs
 1/2 cup cocoa
 1/2 teaspoon red food coloring (optional)
 1 teaspoon vanilla extract
 1 teaspoon of cinnamon

Filling:

1 (21 ounce) can cherry pie filling, chilled

Frosting:

2 tablespoons powdered sugar
 1 cup heavy cream, whipped
 1 teaspoon of vanilla
 12 maraschino cherries



Preheat oven to 350°. Grease and flour two cake pans. In a small bowl, combine flour and cocoa and set aside. In a medium bowl, combine butter and sugar together and beat until mixed. While continuing to beat add eggs, red food coloring, vanilla extract and cinnamon beat until mixture is creamy. Slowly add flour mixture and mix well on high speed of mixer for at least 3 minutes.

Fold beaten egg whites into dough until just mixed. Pour 1/2 of batter into each cake pan. Bake for 30-35 minutes or until toothpick inserted in center comes out clean. Let cake cool in pans thoroughly. Then run a knife around the insides of the pans so cake doesn't stick, and turn out of pans onto wire rack to finish cooling. Slice each cake horizontally to make four layers. Wait until layers are completely cool to assemble torte. Make filling. In a small bowl, combine heavy whipping cream, vanilla, and confectioner's sugar and whip until soft peaks form. Apply the whipping cream to the top of the layer of the cake. Spoon pie filling on top of the whipped cream. Place the next layer of cake on top of cherry topping. Apply whip cream and filling to the next layer. Continue until all layers are created. Place the final layer on the cake. Frost top and sides of torte with remaining whipped cream and garnish with maraschino cherries. Refrigerate until ready to serve.

Yule Log (Busche de Noel) FRANCE

Box of chocolate cake mix (plus, ingredients located on the back of the box)
 1/2 gallon of vanilla ice cream
 Chocolate icing
 2 baking sheets with edges (to hold the cake in)



Follow the instructions on the back of the box for the remainder of ingredients needed. Mix the cake mix thoroughly and pour into greased cooking sheets. Make sure it is not too full to ensure it does not spill into the oven. Any excess mixture can be discarded or made into cupcakes. Cook at the temperature noted on the cake mix box. Cook until it bounces back or a toothpick placed in the center of the cake comes out clean.

Let the cake cool completely. Place cake on a table or flat surface. Spread room temperature ice cream on the cake evenly. Carefully roll the cake up. Freeze cake if possible. Frost the cake with the chocolate icing. Decorate with Christmas decorations or place on a festive plate. Cut and serve.

International Recipes (Cont.)

Chocolate crackles—A favorite of Australian children and are often served at children's parties, especially birthdays.

- 1 cup-Powdered or confectioner's sugar
- 1/2 to 2/3 cup- Cocoa powder
- 4 cups- Crispy rice cereal
- 1 cup- Unsweetened coconut, dried and shredded
- 1 1/4 cups-Coconut oil



Sift together the powdered sugar and cocoa powder into a large bowl. Stir in the crispy rice and dried coconut. Melt the coconut oil in a small saucepan over low flame. Stir the dry ingredients into coconut oil until well mixed. Scoop small portions of the crackle mix into paper muffin cups. Chill in the refrigerator until firm and serve.

coconut oil is called "copher", rice crispies are "rice bubbles", and powdered sugar is called "icing sugar".

Nanaimo Bars-These rich, sweet, chocolate confections are named for a town on Vancouver Island in British Columbia, Canada.

- 1/2 cup-Unsalted butter
- 5 tablespoons-Cocoa powder
- 1/4 cup-Sugar
- 1 Egg, beaten
- 1 1/4 cups-Graham cracker crumbs
- 1 cup-Shredded, sweetened coconut
- Chopped almonds, pecans or walnuts
- 1/2 cup or peanut butter

MIDDLE LAYER

- 2 cups-Powdered (confectioner's) sugar
- 1/2 cup -Unsalted butter
- 3 tablespoons-Milk
- 2 tablespoons-Vanilla pudding mix

TOP LAYER (Try different types of chocolate for the top layer — dark chocolate, mint chocolate, or even white chocolate.)

- 4 (1-ounce) squares-Semi-sweet chocolate
- 2 tablespoons- Unsalted butter

Bottom Layer: Put the butter, cocoa powder and sugar into a saucepan and place it over low flame. Stir to melt the butter and blend the ingredients. Whisk in the beaten and cook, stirring constantly, until the mixture starts to thicken, around 2 to 3 minutes. Remove from heat and stir in the remaining ingredients. Pour the mixture into the bottom of a greased 9x9-inch baking pan and press down firmly to form an even layer.

Middle Layer: Use a tabletop or hand-held mixer to beat together middle layer ingredients until they form a light and fluffy mixture. Spread the buttercream mixture evenly over the bottom layer in the baking pan.

Top Layer: Place the chocolate and unsalted butter for the top layer in a small saucepan over low flame. Stir until the chocolate and butter are melted and form a smooth mixture with a nice sheen. Spread the chocolate layer evenly over the buttercream layer in the baking pan. Set the pan in the refrigerator and chill thoroughly. To cut into bars, first bring to room temperature, then cut with a sharp knife.

Host Your Own Chocolate Party!

Setting up for your Chocolate Party:

- **Table Decor:** plastic tablecloths, napkins, plastic utensils, trays and tiered dessert trays
- **Serving Trays or Dessert Tiered Tray:** Use plastic plates to place small treats on the table. Pitcher of ice water or flavored water. You might want to serve some savory items like chips, small sandwiches, so the attendees don't feel up on sugar. You can sometimes find nice trays on clearance after holidays at craft stores. If you have dessert tiered tray that works great as well.
- **Favors or Gifts to Guests:** These could be crafts they complete or items to compliment the theme. Examples: cosmetic items, smoothies, decorated bag, cookie exchange, etc.
- **Decorations:** Themed according to holiday or keep it simple. The chocolate is the star of the party!
- **Keeping Chocolate warm:** Use a melting pot purchased at local craft stores to melt your chocolate and keep it warm OR if you are using different colors, you can use small pint jars filled with the different colors of candy coating that you can place in an electric skillet filled with hot water on low setting.
- **Tables for making Chocolate:** Cover the tables with a plastic tablecloth and give each child a square of parchment paper or wax paper to use as their placemat.
- **Cooling the Chocolate:** Have rotations to the station so there are 5-6 kids at the table. Kids can share molds creating two at a mold. Place the molds in refrigerator for cooling [about 10 min]. They can decorate a box or bag nearby while the chocolate is cooling and the next group is coming over. Have clear sandwich bags for labeling the creation and placing in for safe keeping.
- **Crafts or Activities After the Food:** Choose a separate area to conduct crafts and games.
- **Community Service:** Have the guests of the party do a community service with a touch of chocolate involved.

Suggestions of Activities to Do:

- **Chocolate Molds:** Choose a couple chocolate molds to fill with melted chocolate.
 - **Chocolate dip pretzel rods:** Melt Chocolate melts in a bowl and have people take turns dipping chocolate, for extra place sprinkles on top. Let cool on wax paper.
 - **Create your favorite chocolate treat** and share it with the party members to experience something new!
 - **Have a cookie exchange:** Have each attendee bring a different cookie that has a touch of chocolate in it. Each person gets one cookie from each plate to take home.
 - **Decorate a bag or container:** Have each person decorate a paper bag or paper box to take home their treats.
- **Have a potluck and attendees sign up for an item to bring.** Cookie, cake, bars, pie, etc.
- **Dipping Station** Create a dipping station with a chocolate fountain or several different bowls of melted chocolate paired with fruit or other items.
 - **Play games.** Look at our games section for more information.
 - **Blindfold Taste Test** Have a variety of pieces of chocolate for the attendees to taste. Place each item in cupcake liners displayed on a serving tray or cookie sheet. Blindfold them and see if they can guess what they ate.
 - **Decorate a cupcake** Have a cupcake station and everyone gets a chance to decorate a cupcake with a variety of toppings.
 - **Create a smoothie station** Have everyone follow the instructions on the card and work as a team to create a chocolate themed smoothie.
 - **Get together to do community service.** Create special community service activities together. Create cards and tape in a piece of chocolate or candy to delivery to elderly or those in need.



Games

Eat Chocolate (Traditional German Game)

A dice
 A blindfold
 15 large pieces of newspaper or wrapping paper (or a combination of both)
 A large chocolate bar
 15 pieces of string

Wrap the chocolate bar in pieces of paper. Do this by tying each piece of paper around the chocolate with a separate piece of string. All the players should then sit in a circle, with the chocolate bundle in the middle. Everyone takes a turn rolling the dice. Play moves in a clockwise motion around the circle. The first person to roll the number six on the dice starts the games. They must put on the blindfold so they cannot see. Then they should untie the string and unwrap the first layer of paper. Players continue to roll the dice. The second person to roll a six then puts on the blindfold. They then untie the second string and unwrap the second layer of paper. The blindfold and chocolate are then passed to the next person who rolls a six. This goes on until The last of the string and wrapping paper comes off. The person who takes off the last piece of wrapping paper wins the chocolate.

Stack Your Chocolate Cookies

4 Chocolate Sandwich cookies, per person (Oreo™ or similar)
 2 or more players
 Chairs
 Plastic tablecloth to place under the chairs, optional, for easy clean up

Have each person sit in a chair with their head leaned back. They each get four cookies placed in their hand they are not using or on a table in front of them. They need to use one hand to stack the cookies on their forehead. If a cookie falls, player may use the same hand to restack them. One at a time, they place a cookie on their forehead stacking them, until 4 cookies are stacked on their forehead and stay without touching the stack. If one falls to the ground they need to pick it up and start over. Have extra cookies incase they break when they fall. Using cookies cakes that are broken or chipped makes it nearly impossible to play. The first person to stack 4 on their forehead wins. Winner gets a small bag of unused cookies and of course the ones they have used. All other participants get the cookies they used in the game.

Moving Along

4 Chocolate Sandwich cookies, per person (Oreo™ or similar)
 2 or more players
 Chairs

Have each person sit in a chair with their head leaned back. They each get one cookie to place it on their forehead. They need to move the cookie from their forehead to their mouth without touching it. Basically, moving their face to move the cookie down to their mouth. The first person to get the cookie in their mouth, wins. The winner gets an extra cookie. Everyone else gets to eat their cookie.

Games

Chocolate Toss

Bag of chocolate candies that are individually wrapped [3 pieces for each player]

2 or more players, can in teams

Two plastic bowls or buckets, same size



Provide each person with three pieces of chocolate that is participating. Line each person or team up about 3 feet from the bucket or bowl. You may wish to mark the area they are standing behind with a string, tape, or flat object. Each player tries to toss the chocolate in the container, when they have tossed their three pieces they move to the back of the line for the next player to play. The team or player that got the most in the container gets to keep the chocolate. You can continue playing until you are out of chocolate or you want to switch to another activity. ** **Please note** chocolate will melt when touched too much, so after a while the chocolate will be unusable to play with.

Who Knows Chocolate?

Blindfold

Variety of chocolate items or types of chocolate, depending on the age group

Cupcake liners

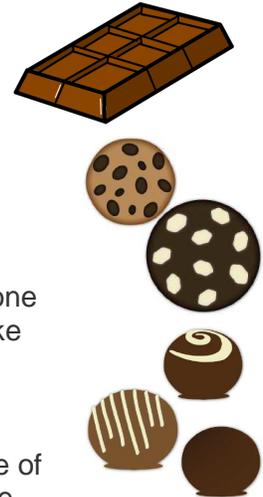
Tally Sheet, located on next page

Optional: Make a list of the items that you are tasting, let them read it for one minute and then blindfold them. Otherwise, blindfold the participate and take them to a separate area so no one can see the items.

Have at least 10 different items to taste, including the three basic types of chocolates. . Begin by labeling each cupcake liner on the edge with the type of chocolate or chocolate item that is in the liner and a number. Unwrap all the chocolate items and place them in the correct liner. For some you could purchase larger bars and precut the chocolate. Beware of any allergies in the tasters. Suggestions are: Chocolate and peanut butter cup, variety bag of mini chocolates, muffin, brownie, or cake.

Start with the types of chocolate to identify. Have a white, milk and dark chocolate to taste, see if they can taste the difference. After that choose four other items for them to identify. Each person gets a point for the number of items they identify correctly.

A tally sheet is included on the next page for each player. The player or team with the most points wins and gets a piece of chocolate of their choice.



Who Knows Chocolate?— TALLY SHEET

NAME:		
Chocolate Item	Identified	Point
1. White Chocolate	YES NO	
2. Milk Chocolate	YES NO	
3. Dark Chocolate	YES NO	
4.	YES NO	
5.	YES NO	
6	YES NO	
7	YES NO	
8	YES NO	
9	YES NO	
10	YES NO	
11	YES NO	
12	YES NO	
13	YES NO	
14	YES NO	
15	YES NO	
TOTAL POINTS	1 point for each YES	

NAME:		
Chocolate Item	Identified	Point
1. White Chocolate	YES NO	
2. Milk Chocolate	YES NO	
3. Dark Chocolate	YES NO	
4.	YES NO	
5.	YES NO	
6	YES NO	
7	YES NO	
8	YES NO	
9	YES NO	
10	YES NO	
11	YES NO	
12	YES NO	
13	YES NO	
14	YES NO	
15	YES NO	
TOTAL POINTS	1 point for each YES	

NAME:		
Chocolate Item	Identified	Point
1. White Chocolate	YES NO	
2. Milk Chocolate	YES NO	
3. Dark Chocolate	YES NO	
4.	YES NO	
5.	YES NO	
6	YES NO	
7	YES NO	
8	YES NO	
9	YES NO	
10	YES NO	
11	YES NO	
12	YES NO	
13	YES NO	
14	YES NO	
15	YES NO	
TOTAL POINTS	1 point for each YES	

NAME:		
Chocolate Item	Identified	Point
1. White Chocolate	YES NO	
2. Milk Chocolate	YES NO	
3. Dark Chocolate	YES NO	
4.	YES NO	
5.	YES NO	
6	YES NO	
7	YES NO	
8	YES NO	
9	YES NO	
10	YES NO	
11	YES NO	
12	YES NO	
13	YES NO	
14	YES NO	
15	YES NO	
TOTAL POINTS	1 point for each YES	

Everything Made of Chocolate Word Search

I S N B D D L H V H F C I F Z
 E V E S R A O K L I M U Q E B
 T U O L E O O N M S S P F O X
 L P D R F J W A U T R C U J S
 A V E N F F E N R T A A D T M
 W C Z X O R U A I D B K G N V
 P T Z L C F W R I E Y E E I K
 O D T E P B W P T V D A Y F Q
 I I C S E J P E X W N N B F O
 M I E R U E N M X U A J P U V
 O L R M D H O T C O C O A M G
 O Y E C E I K O O C S M O R E
 E T A L O C O H C H Y G A I J
 L K I A Q V S C X Z P Y D C V
 E N W U F I C S X A W C R C O

BROWNIE

CAKE

CANDYBAR

CEREAL

CHOCOLATE

COOKIE

CUPCAKE

DIPPED

DONUT

FONDUE

FUDGE

HOTCOCOA

ICECREAM

MILK

MUFFIN

SMORE

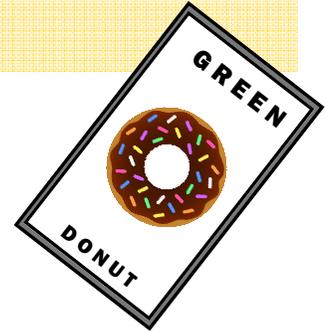
STRAWBERRY

TRUFFLES

Chocolate Themed Card Games

Chocolate Memory Cards

Located on page 20 and 21 of this activity booklet are memory cards to ***color if you would like*** and ***cut out and glue on index cards so you can not see through the cards.***



The game is best played two players so they can take turns finding the matches. If you have a large group, you can make several copies of the cards so you can create more than one game. Gluing them on index cards prevents them from seeing through the paper.

Cocoa Latte Card Game

Cards located on the next two pages of this activity booklet are the “Cocoa Latte” Cards.

Make two copies of the cards so there are 4 of each kind.

Color the cards if you would like, according to the name of the color on the card. Cut and glue them on index cards.

The game is best played with 3-4 players. Each person is given five cards, the remainder is placed in a deck face down. The first player begins by asking for a match to anyone playing. If they do not have a match then the player draws a card from the deck. If they receive a match from a player or the deck then they lay it down in front of them. The first person that goes out with no cards in their hand wins.

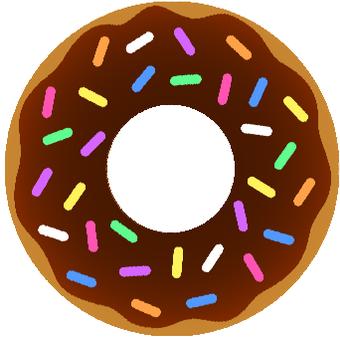
Use Your Imagination



Create a game using the cards on the next couple pages to play with your family and friends.

You can create a tasting game and the card they draw is what they get to taste.

GREEN



KINDNESS

YELLOW



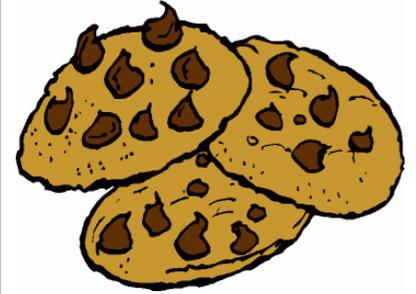
CHOCOLATE DIPPED

ORANGE



CAKE OR CUPCAKE

TEAL



COOKIES

GREEN



KINDNESS

YELLOW



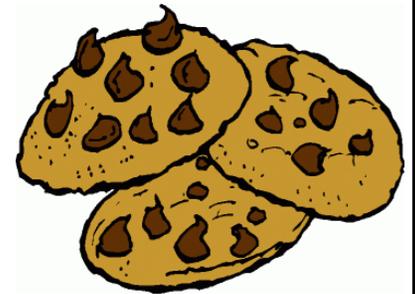
CHOCOLATE DIPPED

ORANGE



CAKE OR CUPCAKE

TEAL



COOKIES

RED



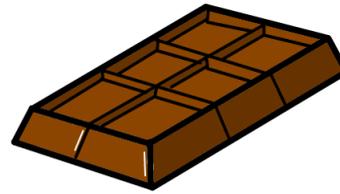
ICE CREAM

BLUE



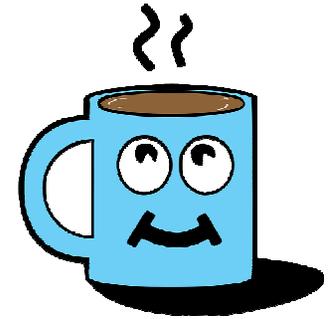
TRUFFLES

PINK



CANDY BAR

PURPLE



HOT COCOA

RED



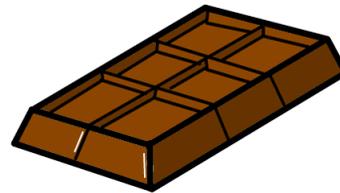
ICE CREAM

BLUE



TRUFFLES

PINK



CANDY BAR

PURPLE



HOT COCOA



ORDER FORM

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Gainesville, VA 20155

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You can add any additional items to this form that you may need for your event or group.

Name _____

Address _____

City _____ State _____ Zip _____

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Email Address: _____

Discover/MasterCard/Visa# _____ - _____ - _____ - _____ or Check # _____

Expiration Date: _____ Have you ordered before? _____

Item #	Description	Quantity	Unit Price	Total Price
CHOC	Discovering Chocolate		\$1.75	\$
				\$
				\$
				\$
				\$
			\$	\$
			\$	\$
			\$	\$
			\$	\$
			\$	\$
SUBTOTAL				\$
Regular Shipping & Handling [see next page]				\$
				\$
TOTAL ENCLOSED				\$

If you would prefer priority mail please add \$2.00 to the \$4.99 or above shipping category.

Next day service is an AVERAGE COST of \$28.00 [USPS determines the pricing according to the zone and weight.]

Patches	
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Over 500 contact us for pricing

Kits or Manuals (shipped priority mail)	
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6-8	\$12.75
10-12	\$15.75
13-20	\$22.25
21-23	\$24.00
Over 24	contact us for pricing

Kits and manuals range from 30 to 62 pages in length. Therefore if you are ordering more than 2 kits or manuals, please use the above shipping chart. Patches can be added to any order falling within that price range. Otherwise use the highest shipping amount on the chart according to the items ordered.

Bibliography:

<http://www.kraftrecipes.com/recipes/triple-layer-peanut-butter-brownies-111263.aspx>
<http://www.whats4eats.com/desserts/chocolate-crackles-recipe>
<http://www.whats4eats.com/desserts/coca-cola-cake-recipe>
<http://www.whats4eats.com/desserts/nanaimo-bars-recipe>
<http://hungryhappenings.com/2014/07/how-to-host-candy-making-party-for-kids.html/>
<http://www.foodnetwork.ca/recipe/chocolate-banana-milkshake/8032/#BHoyROfUm8PfcZI8.99>
<http://www.myrecipes.com/recipe/chocolate-peanut-butter-smoothie>
<http://www.myrecipes.com/recipe/hot-fudge-sundae-shake>
<http://www.myrecipes.com/recipe/triple-chocolate-slush>

All the other information was from the author's imagination or other Patchwork Designs, Inc books.



Patch and Program
Created By:
Cheryle Oandasan