



HIBISCUS QUILT GUILD

Starvation 2025

Huge THANKS to everyone for taking pictures - OUR cup RUNNTH OVER!





HIBISCUS QUILT GUILD

Starycation 2025





HIBISCUS QUILT GUILD

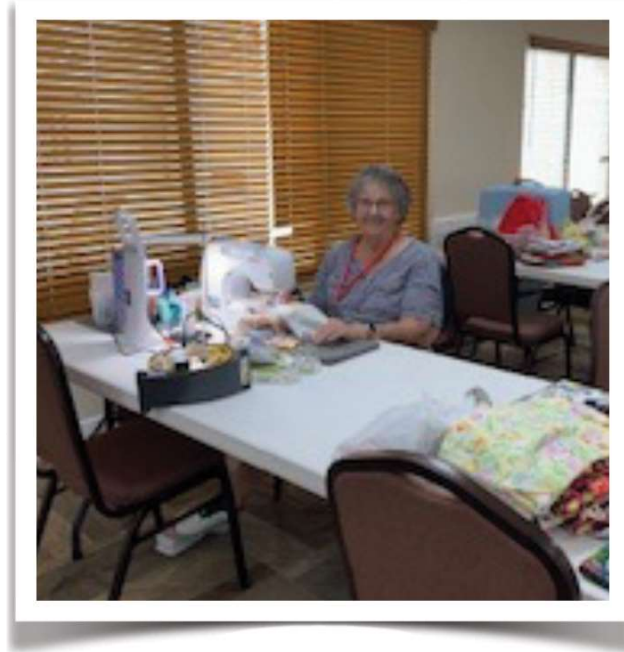
Starvation 2025





HIBISCUS QUILT GUILD

Stacycation 2025





HIBISCUS QUILT GUILD

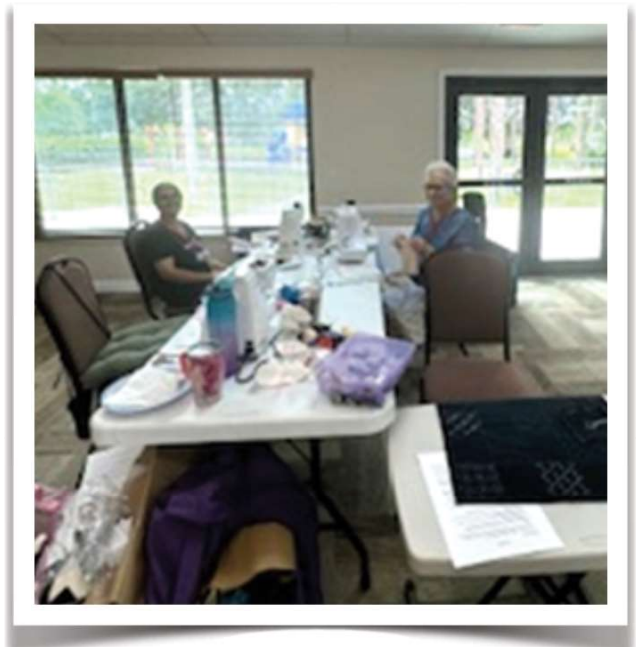
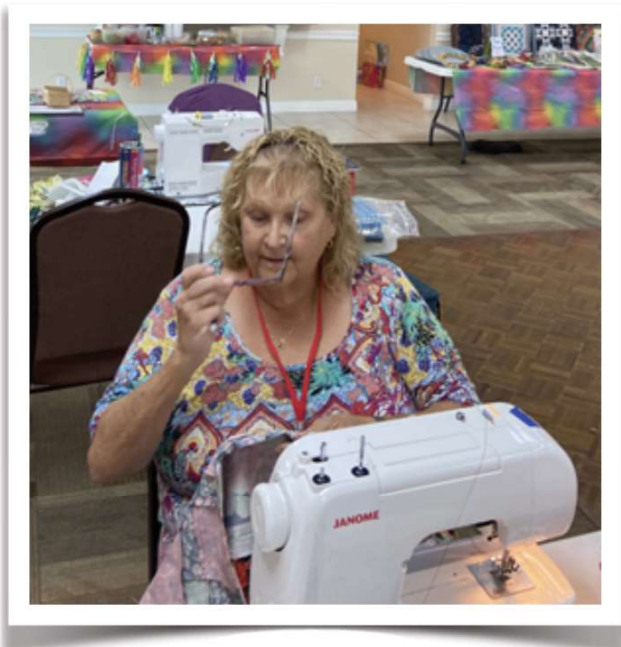
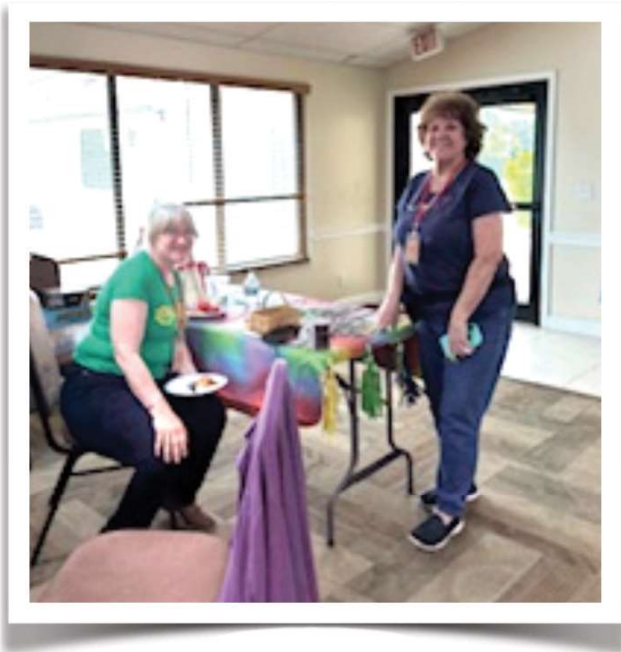
Starvation 2025





HIBISCUS QUILT GUILD

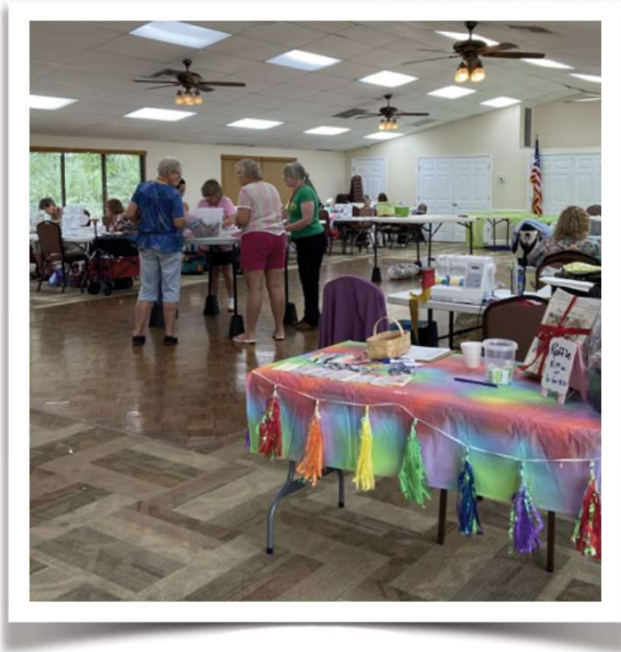
Stacycation 2025





HIBISCUS QUILT GUILD

Starycation 2025





HIBISCUS QUILT GUILD

Starycation 2025



Scraps for puppy beds!!!

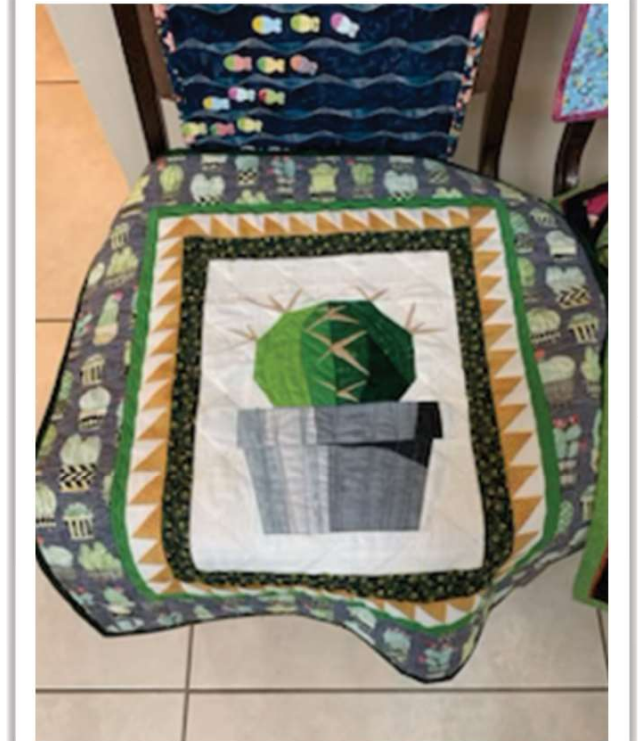
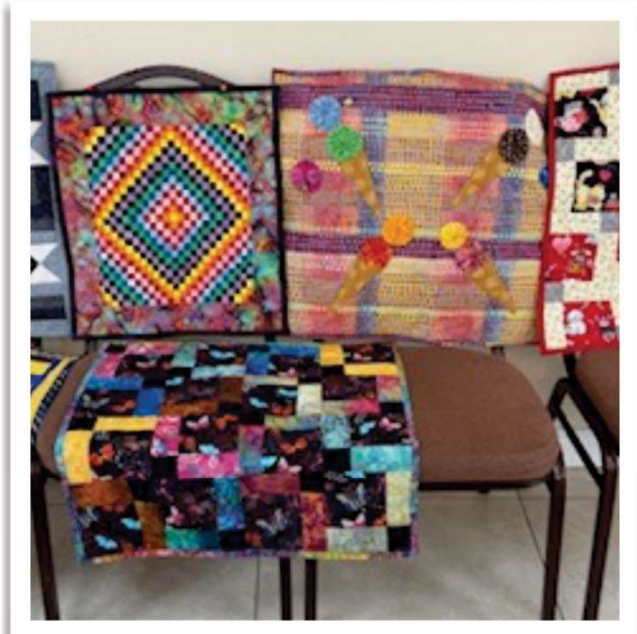




HIBISCUS QUILT GUILD

Stacycation 2025

Small Quilt Swap





HIBISCUS QUILT GUILD

Starvation 2025





HIBISCUS QUILT GUILD

Starvation 2025





HIBISCUS QUILT GUILD

Starvation 2025





HIBISCUS QUILT GUILD

Starcation 2025

Postcard Fun by Debbie



Debbie's International collection



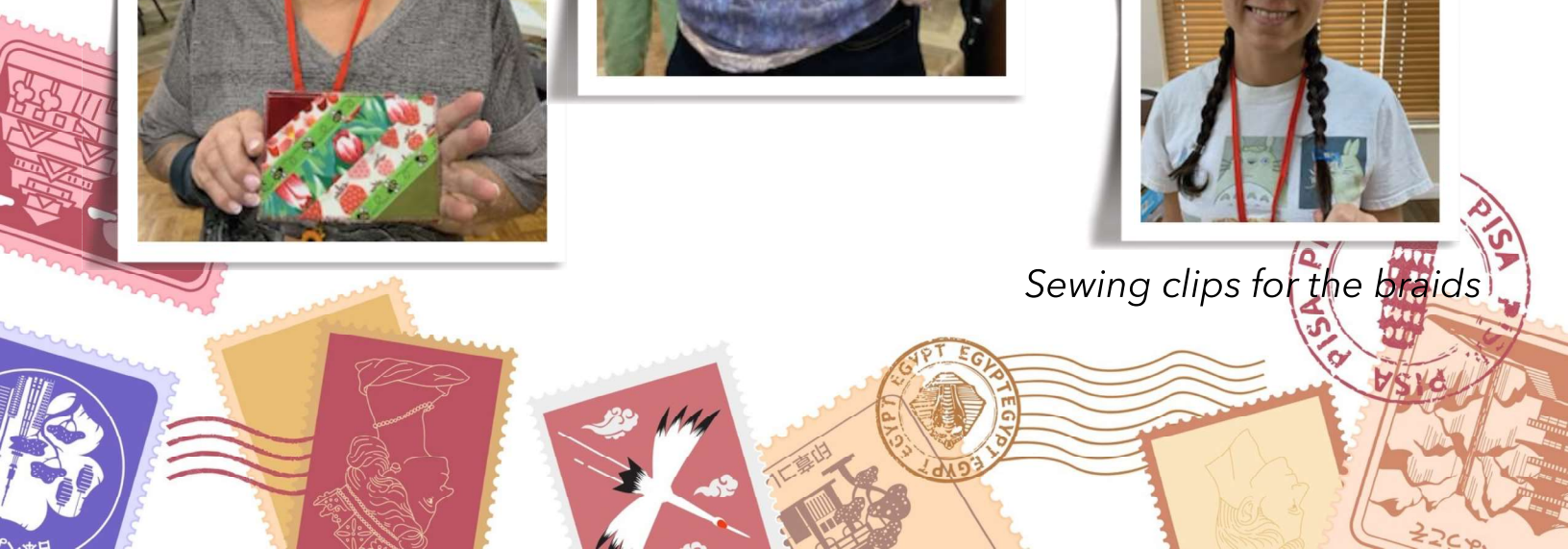


HIBISCUS QUILT GUILD

Starycation 2025



Sewing clips for the braids





HIBISCUS QUILT GUILD

Staycation 2025

For those that asked for the link to my post card back fabric.

https://www.spoonflower.com/en/fabric/7223528-postcard-backings-4x6-inches-by-debbie_sprague

I have 8 thank you drawstring bags left over from the "Thank You" gifts for the small quilt swap. Can anyone use them?

They do have a printed-on theme...Thank You, 2024 Small Quilt Swap

Debbie 561-951-9958

FROM PAT SHIPP: Did anyone else listen to Jackie Blazok at Staycation and "shop till you drop!"???

I know I did. 😊 I immediately took a 3 hour nap when I got home before even unloading my car. Sewing and yacking for two whole days is tough work! 😂

There were some amazing buys on the stash reduction sale table. These are the ones that came home with me. I have two projects in progress but, I can't wait to start looking at idea for using them and mixing & matching with fabrics I already own.





HIBISCUS QUILT GUILD

Starvation 2025



Crock Pot Taco Soup

This slow cooker taco soup with ground beef is one of my favorite recipes to make in the slow cooker, especially in the fall and winter months.

Ingredients:

- 1 lb. ground beef, Cooked
- 1 Large Onion, Chopped (Sometimes I cook this along with the beef, and sometimes I leave it out, it just depends on what kind of mood you're in, really.)
- 2 Cans Seasoned Black Beans
- 1 Can of Corn (But you can totally leave this out if you hate corn.)

- 1 Can Ro-Tel (Really any spicy diced tomatoes with chilies will do, but I always just use Ro-Tel, because not a spicy fan.)
- 1 Can Diced Tomatoes. (I usually get a big 'ol can for this if I am having lots of people, or I just use a smaller can if it's only the fam.)
- 1 Packet Taco Seasoning Mix
- 1 Pack Ranch Dressing Mix. (This is the secret ingredient that gives the soup it's special zing! Don't leave this out unless you want blah soup.)
- 1 1/2 Cups Water

Instructions Brown your meat. (This is the part where you can add in the onions or not.) Open all the cans and dump everything into your crock pot. Juice and all.

Let it sit on high for an hour or two then turn it down to low!

Debbie Sprague





HIBISCUS QUILT GUILD

Starcation 2025



Crockpot Cheesy Potatoes and Kielbasa

Prep Time	10 minutes
Cook Time	3 hours
Total Time	3 hours 10 minutes
Servings	8

Calories

Ingredients

- 12 oz Kielbasa I used Beef Kielbasa, sliced into bite-size (about 1/2 inch thick)
- 3 cans 14.5 oz. diced potatoes Drained (I used Del Monte Fresh Cut Diced New potatoes)
- 1 cup heavy whipping cream
- 1/2 can cheddar cream soup
- 1 cup chicken broth
- 2 tablespoons melted butter I used salted butter, but unsalted will work perfectly
- 1 cup shredded cheddar cheese Colby jack works too
- 1/2 cup chopped onions I used sweet onions, but you can use white onions or red onions
- 1/2 tsp pepper
- 1 tsp Onion powder
- 1 tsp Garlic powder

Instructions

1. Spray the slow cooker liner with non-stick spray.
2. In a strainer, drain the cans of potatoes completely.
3. Add melted butter. Pour the potatoes and the spices. Mix to coat.
4. Add the sliced Kielbasa, chopped onions, heavy whipping cream, chicken broth, and cheese. Mix well.
5. Add the cheddar cream soup and mix until all ingredients are well blended together.
6. Cover and cook on high for 3-4 hours or low for 5-6 hours until the potatoes are nice and soft.
7. If you want a thicker soup add a cornstarch slurry an hour before it's done (1 tsp cornstarch, 2 tsp water mixed up).
8. Serve and enjoy with your favorite toppings!