



## Block of the Month

---

# July

Oh July you are one hot month, maybe sizzling is a better word to describe you. I am a happy camper with the heat because it means we are swimming pretty much every day. We are a family that loves the water and you would think my favorite color would be blue, but it is a close second to my favorite, green. We are chatting all about favorite colors this month and I want to know all about your favorite color. What inspires your love of color?

The block this month is a fun star variation. July always makes me think of stars because of July 4th but also because summer skies at night have the best star gazing. This block looks way more complicated than it actually is construction wise. The thing I love about this block is the way fabric choices can change what you see in the finished block. Sometimes the star is more prominent while other fabric choices can make the X more prominent. Play around with your fabrics for this block and have fun. Sprinkle in a little of your favorite color while you are at it.

While we are talking about color I wanted to share something that really helped my sewing space. I pulled out all of my fabrics and sorted them by color. It seemed so daunting but it really didn't take long. It also helped me to get rid of fabrics that no longer spoke to my style. I did keep some designers in their own fabric stacks but I am even thinking about putting them in the color sorted fabric. Lucy sorted her fabric as well and loves it just as much as I do. Think about giving it a try. You might just see the different colors you gravitate towards in your sewing. I found I really need to add more purples.

**WANNA KNOW MY TAKE ON THIS?  
WATCH HERE!**

**Share on social media #ModernSewcialitesBOM**

### THE DETAILS

- Read through all instructions first before beginning the project
- All seam allowances are  $\frac{1}{4}$ "
- RST = right sides together
- Completed block measures  $12\frac{1}{2}$ " square (for a single block) or  $20\frac{1}{2}$ " square (for the quilt)



# Let's Make a Block

## Fabric Requirements

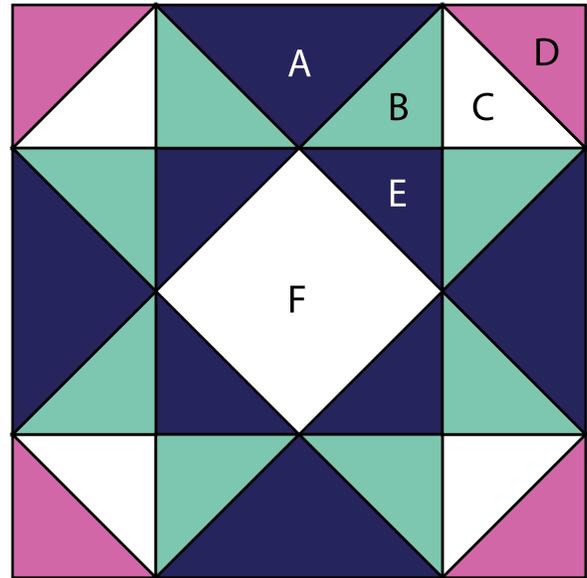
- 10" Squares of 4 different fabrics

## Cutting Instructions

- A - (1) 7¼" square, cut diagonally both ways
- B - (4) 4" squares, cut diagonally
- C, D, E - (2) 4" squares, cut diagonally
- F - (1) 4¾" square (can be fussy cut)

## Instructions

1. Sew (4) flying geese units by attaching B triangles to either side of A. Trim the finished units to 6½" x 3½" if needed.
2. Sew C & D triangles together in pairs to make (4) Half Square Triangles and square to 3½".
3. Sew (4) E triangles to center block F.
4. Sew rows according to diagram.



**Watch me  
make the block**

I made a video for YOU  
showing my tips and tricks!



## Block of the Month

# Let's Make a Quilt

### **Fabric Requirements (for 4 blocks)**

- A ::  $\frac{2}{3}$  yard
- B :: 2 Fat Quarters or  $\frac{1}{2}$  yard
- C, D, E, F :: 1 Fat Quarter

### **Cutting Instructions (per block)**

- A - (1)  $11\frac{1}{4}$ " square, cut diagonally both ways
- B - (4) 6" squares, cut diagonally
- C, D, E - (2) 6" squares, cut diagonally
- F - (1)  $7\frac{5}{8}$ " square (can be fussy cut)

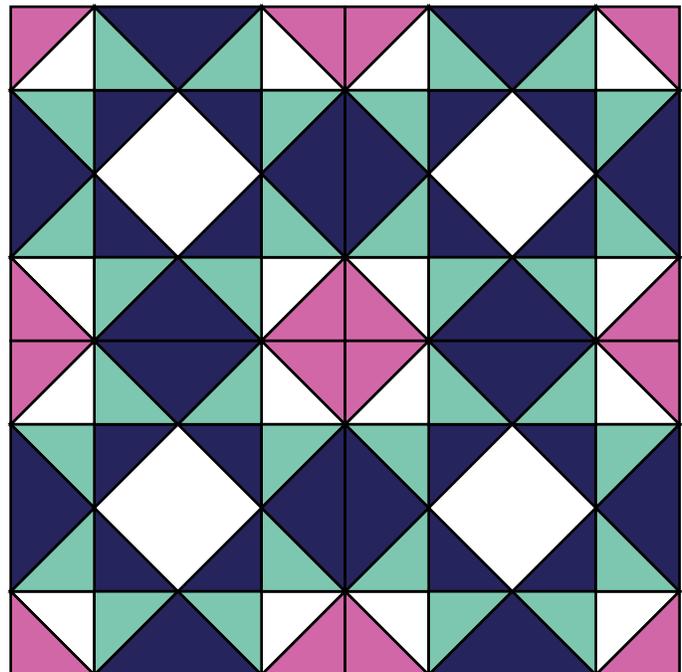
### **Instructions**

I upsize the block to 20" for an easy let's make a quilt!

Using the pieces described above, follow the same process to make your blocks.

You can make any size quilt easily with big blocks!

40" x 40"





RECIPE

July

# Tomato Pie —

Adapted from a Taste of the South Recipe

Tomatoes are summer to me. There is nothing that compares to a fresh tomato still warm from the sun. I make this like a rustic galette but you can also make it in a cast iron skillet as pictured. The crunch from the cornmeal is the perfect pairing for the fresh tomatoes. I have also used a cornmeal crust like this for a fruit galette and it is super yummy as well. It is a versatile crust for your recipe box.

## Ingredients

- 1 2/3 cups all-purpose flour
- 1/3 cup plus 1 tablespoon plain cornmeal, divided
- 3 1/2 teaspoons kosher salt, divided
- 3/4 cup cold unsalted butter, cubed
- 6 to 8 tablespoons whole buttermilk, chilled
- 8 medium heirloom tomatoes, thinly sliced
- 1/2 cup halved small heirloom tomatoes
- 3/4 cup mayonnaise
- 1/2 cup grated Parmesan cheese
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh oregano
- 1/4 teaspoon ground black pepper
- 2 teaspoons red wine vinegar
- Garnish: chopped fresh parsley, basil



RECIPE

July

# Tomato Pie

Adapted from a Taste of the South Recipe

## Instructions

1. In the work bowl of a food processor, pulse together flour,  $\frac{1}{3}$  cup cornmeal, and  $1 \frac{1}{2}$  teaspoons salt. Add butter, pulsing until mixture resembles coarse crumbs. Gradually add buttermilk, pulsing until a dough forms. Turn dough out onto a lightly floured surface; shape into a disk. Cover tightly with plastic wrap, and refrigerate until firm, at least 30 minutes.
2. Line a baking sheet with several layers of paper towels. Place tomato on prepared pan; sprinkle with remaining 2 teaspoons salt. Let stand 30 minutes. Pat dry with a paper towel.
3. Preheat oven to  $425^{\circ}$ .
4. On a lightly floured surface, roll dough into a 13-inch circle. Place on baking sheet or cast iron pan (whichever you wish to use). I use a silpat or parchment paper on the baking sheet if making the galette.
5. In a small bowl, stir together mayonnaise, cheese, thyme, parsley, oregano, and pepper. Spread over bottom of dough. Layer medium tomato slices over filling; top with halved small tomatoes. Drizzle with vinegar. Fold edges of dough over tomatoes (dough will not completely cover tomatoes).
6. Bake until crust is golden brown, approximately 30 minutes. Let cool for 30 minutes before serving. Garnish with parsley and basil, if desired.



PODCASTS

---

**July**

## **July Bonus Podcast - Favorite Color**

[LISTEN HERE](#)