

GOOD THINGS

Fresh Ideas to Elevate the Everyday

Leaves and butterflies stay put with just a drop of hot glue.

DIY DÉCOR

FLIGHTS OF FANCY

Welcome spring with a wreath aflutter with handmade butterflies and leaves. Paper-thin metalworking sheets make it easy to spread your crafting wings—simply snip out shapes using our templates, then bend and paint them to create a kaleidoscope of color. (For the how-to, see page 106.)

PHOTOGRAPHS BY AARON DYER



HOME CHIC HOME

Make an Entrance

Transform small and inexpensive area rugs (these are only \$4) into a full-length runner. All you need is a needle and thread. Using a whipstitch, hand-sew four 22-by-33-inch carpets together along their horizontal sides, then knot the thread securely at the end of each seam (for the how-to, see page 106). The result? One sleek piece—more than seven feet long—that's truly greater than the sum of its parts.

Signe rugs, in assorted colors, \$4 each, ikea.com.

IN SEASON

Beyond Basil

For a new spin on classic pesto, consider April's abundance of leafy greens. Arugula, kale, and baby spinach all purée up into a nutrient-rich sauce, bursting with flavor. Serve with pasta, vegetables, and meats, or as a sandwich spread.

Active Time: **10 min.**

Total Time: **15 min.**

Makes: **2 cups**

- 1** clove garlic
- ½** cup blanched almonds, toasted
- ¼** cup finely grated Parmesan
- 10** ounces baby spinach, arugula, kale, or a combination
- ½** cup extra-virgin olive oil
- Coarse salt

In a food processor, pulse garlic and almonds until finely chopped. Add cheese and half of greens; pulse until combined. Add remaining greens; pulse to a paste. With motor running, pour in oil. Season with salt.



Good Things
Revisited



Bite-Size Brunch

In the November 1996 issue of *Living*, we baked mini frittatas in muffin tins. Now we're cutting to the chase (and making post-party cleanup easier) by cooking up a singular masterpiece and slicing it into scrumptious squares.

Active Time: **15 min.**

Total Time: **35 min.**

Makes: **54 mini portions**

1½ cups whole milk

½ cup all-purpose flour

Coarse salt

12 large eggs

**1 cup cooked spinach,
squeezed of excess liquid**

**1 cup jarred roasted red
peppers, sliced**

1 cup grated Parmesan

Safflower oil, for parchment

1. Preheat oven to 425°. Whisk together milk, flour, and 1¼ teaspoons salt. Add eggs; whisk to combine. Stir in spinach, red peppers, and cheese.

2. Line a 9-by-13-inch baking dish with lightly oiled parchment, leaving a 2-inch overhang on two sides. Pour in egg mixture; bake until just set, 18 to 20 minutes. Let cool 10 to 15 minutes.

3. Using parchment, transfer frittata to a cutting board. Cut into 1½-inch squares.



CELEBRATIONS

Easy as Pie

When finely ground, matzo becomes the base for a seder-ready take on a graham-cracker crust. Preheat oven to 350°. In a food processor, pulse 4 to 6 sheets **matzo** to a fine crumb (you should have 1½ cups).

Add ¼ teaspoon **coarse salt**, ⅓ cup melted **coconut oil**, ¼ cup **sugar**, and 3 tablespoons room-temperature **water**. Pulse to combine, then press into the bottom and up the sides of a 9-inch pie plate. Bake until light golden, 16 to 18 minutes. Let cool completely before filling with your favorite kosher curd or chocolate ganache.



TABLE TOPPERS

Cover Your Places

A good old hardware-store staple, the drop cloth, deserves a place at the table when you turn it into eye-catching place mats. One cloth makes three dozen—simply cut a six-by-nine-foot piece into 12-by-18-inch rectangles. Fray the long sides by unraveling several horizontal threads with a pin. To create the striped borders, adhere masking tape ½ inch from the side edges, then apply craft paint. Once it's dry, remove the tape.

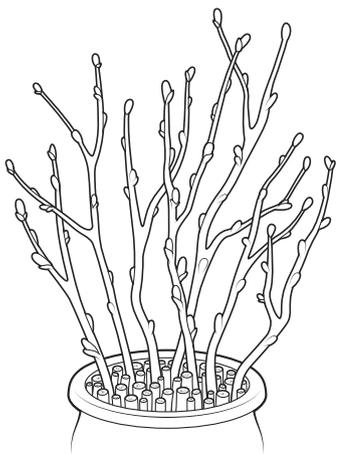


Crudités
with green tops
intact look
just pulled from
the garden.

SNACK SMARTS

Groundbreaking Dip

This isn't your garden-variety vegetable spread: What looks like dirt on top of this ricotta mix is actually tangy olives. To make it, preheat oven to 275°. Arrange 2 cups pitted **Kalamata olives** on a baking sheet, then cook until crisp, about 3 hours. Let cool, then finely chop until almost powdery. Whip together 1 cup **ricotta** and 2 tablespoons **heavy cream** until thick. Place in a ramekin, and coat with 3 tablespoons of your freshly minced "soil." Use the remainder in pasta, salads, and sandwiches.



TIP

The trick to creating a striking arrangement of branches, like pussy willows, is to save the trimmings. Add them to the urn to act as filler and keep the branches upright, then cover them with moss.

PERSONALIZE IT

Through Tinted Glasses

Elevate pastel tumblers with etching cream. We fashioned semicircles on each of these to give a cheeky glass-half-full impression. (For the how-to, see page 106.) Rinse them after crafting and they're ready to be filled up with a cold drink.

Glass etching cream, by Martha Stewart Crafts, \$32 for 6 oz., michaels.com. Sitting glasses, \$5 for 2, ikea.com.



Build a
one-of-a-kind
set by using
cups in various
colors.



Paint screw hooks to match the bungee cords' hardware.

CLUTTER CONTROL

Shelf Life

Don't hide pretty notebooks and reading materials inside your desk—organize them on ledges and secure them with colorful bungee cord. Get the corner molding and hooked cords at your local hardware store. Paint as desired, then attach them to the wall, and you've got a gallery you can switch up as often as you like. (For the how-to, see page 106.)

Outside corner molding, 1½" by 1½", \$9.25 for 96", homedepot.com. USA hooked bungee cord, by ATE Pro Tools, 36", \$2, sears.com.

Line the lowest row with items you reach for most often.

**CONTAIN YOURSELF****Grab and Grow**

Think of this smart, portable tool caddy as your new garden assistant. The tall wooden-dowel handle minimizes crouching, and tin cans serve as catchalls for floral shears, gloves, seed packets, and other essentials. Paint each can a bright color that will stand out against soil and greenery, and you'll never lose track of your tools again. (For the how-to, see page 106.)



Keep the soles splatter-free by covering them with tape before painting.

Matching laces help finish the look.

DIY STYLE**A Kick of Color**

A little craft paint is all it takes to step up your sneakers. Use masking tape to block off sections you'd like to leave white, and paint the exposed areas, letting the seams serve as a guide. A detail brush works best on shoelace tips and narrow spaces.

All-surface craft paint, by Martha Stewart Crafts, \$2.50 for 2 oz., michaels.com.

Paint pops when you use it in unexpected spots, such as on shoelace tips.