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Fondue Party Planner - Martha Stewart MAKES 6 ˆ Cup Kirsch (cherry Brandy) ˆ Cup White Wine, Such As Riesling Or Sauvignon Blanc 2 To 4 Ounces Natural Cherry Soda 24 Dried Cherries (about 2 Ounces) Marthastewart.com Combine Kirsch And Wine In A Pitcher, And Refrigerate Until Ready To Serve. Fill Six 10-ounce Glasses W May 2th, 2024 Cross Stitch - Martha Stewart Print Any Pattern On A Color Printer, Adjusting Colors And Clothing As Desired. Then Count How Many Shades Of Em-broidery Thread You'll Need. Embroidery Thread Is Usually 8 Thin Strands Twisted

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