CHRISTMAS

Is For Sharing

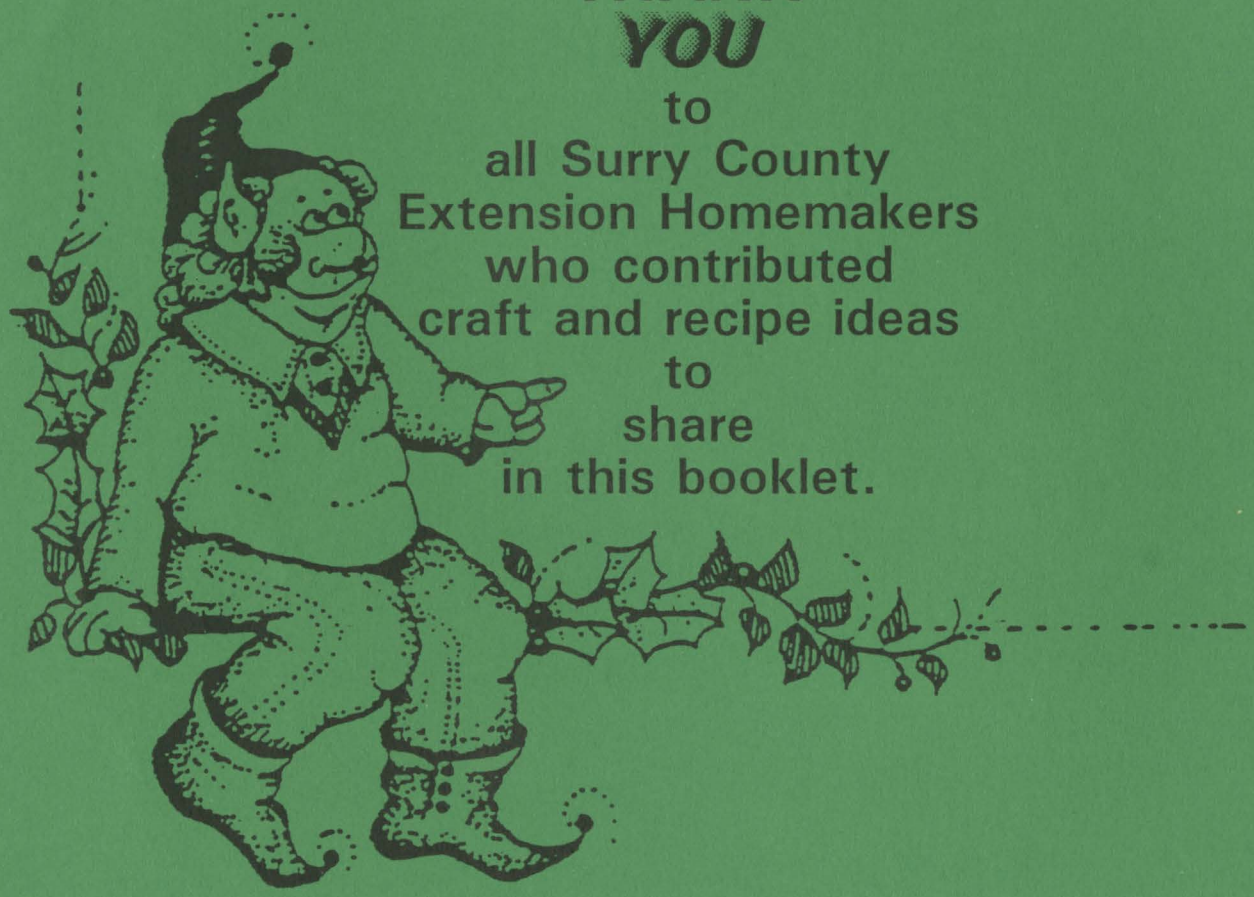
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THANK YOU

to
all Surry County
Extension Homemakers
who contributed
craft and recipe ideas
to
share
in this booklet.



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CHRISTMAS IS FOR SHARING

Although a time for celebration, holidays are also a source of stress for many of us. Why is this? Well, just spend a few minutes thinking what your perfect Christmas Eve would be like. All of the presents are bought, wrapped beautifully and are under the perfect Christmas tree. Dinner is already prepared and in the refrigerator waiting to be cooked. All family members are happy and carefree as you sit around and sip egg nog while listening to your favorite Christmas carols.

How many of us really have the "perfect" Christmas Eve? Human relations experts tell us that many of us spend a lot more time caught up in the frustrations of the holidays instead of in the joy of sharing with family and friends. In a recent survey of Americans, experts found that on the average, we spend less than seveteen minutes planning our holiday purchases and over six hours shopping for them, making as many as three trips to the same store. Wrapping the gifts takes about twenty-eight minutes.

Although we spend nearly seven and one half hours baking and preparing holiday meals, we spend less than half a day relaxing and enjoying the holiday. On Christmas morning, the average parent spends just nine minutes playing with their child(ren). Parents may help the child put some things together and play for a few minutes, and then it's time to do something else.

Even parties and social events can put a strain on family harmony. The latest time-use survey revealed that the average person spent up to seventy minutes a day during the last week of December bickering over holiday related plans, such as what parties to attend, what to wear, and whether to leave early.

Experts tell us that part of our stress load during the holidays is physical; we eat too much, shop too much and battle too many crowds. Psychological stress is caused by media and merchants dictating an impossible "ideal" holiday in a consumer driven economy. Advertisers compel us to overspend, buy name brands, prepare lavish feasts and make elaborate holiday decorations.

To bring our holiday expectations back down to earth and help us to enjoy the holiday season more, family relations researchers recommend the following:

- Be realistic: Set achievable goals. Don't expect to be happy every minute or for everything to be perfect.
- Set priorities: Take a hard look at how you've been spending your holiday time in the past, and eliminate elements that aren't important to you.
- Simplify: Do you really need to serve three desserts? Can you scale back on

gift-giving? Some families draw names from a hat, and have each member buy one terrific gift for the person whose name they pull.

- Enlist the help of others: Do you really have to do everything yourself? Ask other family members and friends to help with some of those awesome holiday responsibilities. You'll be amazed by their contributions.
- Take care of yourself: Try not to overeat, get overtired, or make yourself ill by doing the impossible. Take some time out for long walks and hot baths.

Some pre-planning now before things get too hectic will make your holidays a happier time for everyone. Just remember that the "perfect" holiday probably only exists in our imagination and that reality is often less than perfect. It is far better to lower your expectations and really enjoy the holidays than to burden yourself with impossible tasks that may not mean very much once the holiday is over.



HINTS FOR THE HOLIDAYS

Every year you promise yourself that ***next*** Christmas will be different -- that you will get started early so you can relax and enjoy the holidays. But once again, by mid-December you are so anxious that you just can't wait for it to be over! To keep yourself going, try to stay calm, get sufficient rest, and eat well-balanced meals. You might find some of these tips helpful.

Ways to Simplify Your Holidays: Display a planning calendar where everyone can see it. Ask family members to write down all known social engagements. ~ Lots of special events the kids want to attend? Trade off with a friend! One of you can do the tree-lighting ceremony, the other can visit with Santa Claus or attend the holiday concert. ~ Avoid fruitless shopping trips by using the telephone. Call before you leave home to check on prices and availability of the items you plan to buy. ~ Don't shop during peak hours. Avoid lunchtime and Saturdays; early mornings and evening are best. ~ Go over your "to do" list while standing in lines. ~ Host a holiday party or gathering the week ***after*** Christmas instead of trying to squeeze it in during the busy weeks before Christmas.

Easy Centerpieces: Spray nonstick cooking oil on cheesecloth and wipe onto green and red apples. Polish with a paper towel and arrange in a big bowl or on a platter. Snip sprigs from green shrubs to fill in holes between apples. ~ Fill a large hurricane lamp with glass Christmas balls, pomegranates, or oranges and walnuts. Surround with greenery and tie a big bow at the top. Core several apples (say, five or seven) to use as votive candle holders. Sprinkle with lemon so they won't turn brown. ~ Tie festive ribbon around candlesticks of varying shapes and heights. Group in the center of your table. ~ Group a favorite collection (nutcrackers, stuffed animals, bells, angels, etc.) in a corner of a room or on a large tray. Enhance the display with strings of gold beads, ribbon, fresh greenery, and red berries.

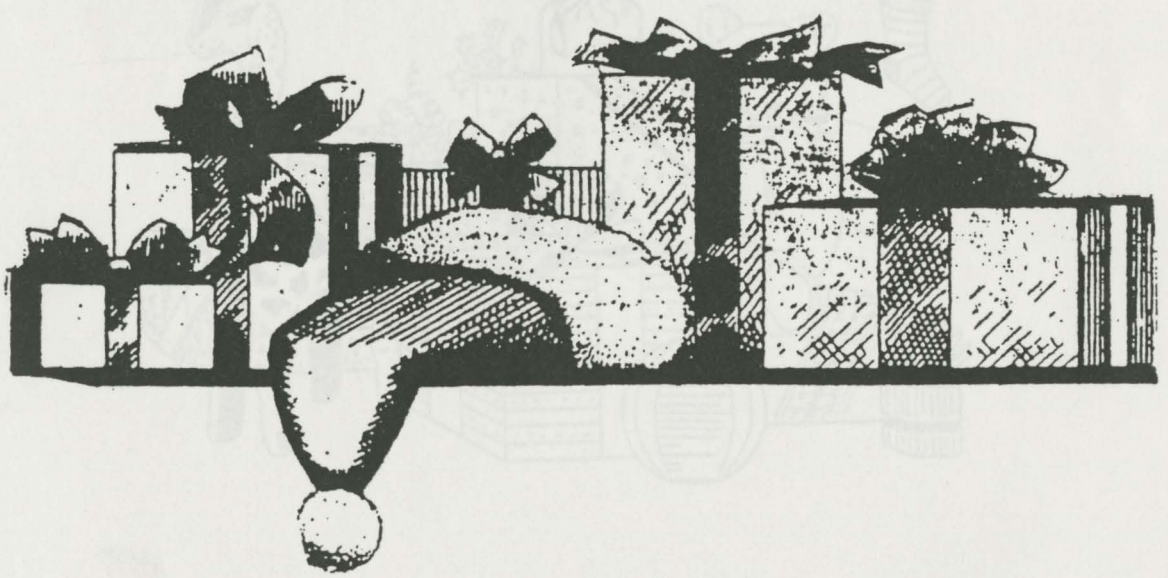
Ways to Recycle: Give gifts in reusable containers: tins, baskets, acrylic or ceramic boxes -- even flowerpots. ~ Don't throw away burned cookies! Spread with peanut butter, roll in birdseed, tie a string around the middle and hang outside for the birds. ~ Use wrinkled wrapping paper as packing material. ~ Tie up packages with something useful: shoestrings, lace ribbon, measuring tape, etc. ~ Run creased ribbon through a curling iron to straighten. ~ Save Christmas cards to make ornaments, gift tags, or a Christmas card book for kids. ~ Don't get a shopping bag with every purchase. Take along a large straw or fabric bag. ~ Keep holiday catalogs circulating. Offer yours to a local nursing home or hospital.

Ways to Have Fun With Your Children or Grandchildren: Get out old Christmas photographs and videos. Talk about how much the kids have grown and learned. ~ Start a special project early in the month and work on it together a little at a time. You might want to build a doghouse for a new puppy or a table to display a model train, or you could sew a Christmas wardrobe for a doll. ~ Plan a surprise special night out -- dinner and a movie of the child's choice -- just to say thanks for being a great kid. ~ Set aside one day or a week-end in December as a "family-bound" time. Visit Christmas exhibits, work on a puzzle, wrap packages, and bake. At night, sip hot

chocolate and watch Christmas videos. ~ Have a family "awards" night. Invent crazy awards and present funny prizes to each person. Possible categories include *Best Sport When Kidded, Messiest Closet, Quickest Phone Answerer*. ~ Encourage kids to help with Christmas projects. Young ones can pour ingredients into a bowl, tape packages, add finishing touches to centerpieces. ~ Host a Christmas party for a few of the child's friends or relatives. Spread newspaper and provide materials so they can create their own ornaments. Conduct a treasure hunt for party favors you've hidden, and serve kid-pleasing snacks.

Ways to Give Yourself to Others: Address cards or run holiday errands for residents of a local nursing home. ~ Give a bag of toys and goodies anonymously to a family that's hurting financially. ~ Take photos or make a video of the school Christmas program for parents who can't attend. ~ Volunteer to keep a friend's children overnight. ~ Help elderly neighbors decorate their home. Help them take down and store decorations after Christmas. ~ Bake double batches of goodies. Give them to friends who don't have time to cook. ~ Invite someone without a family close by to share Christmas dinner with you. ~ Give your church or community agency the gift of time. ~ Do something totally unexpected for a neighbor. ~ Give your place in a long line to someone who looks like he's had a bad day. ~ Bring a special lunch from home for a friend at work who could use a lift. ~ Instead of giving gifts at work, take up a collection to give to a designated charity.

Ways to Make Next Year's Holiday Simpler: Pack away small ornaments in egg cartons. ~ Store large ornaments in wooden fruit crates (usually free at grocery stores). Layer newspaper or tissue between ornaments to prevent breakage. ~ Wrap lights around paper towel tubes. ~ Put wads of old wrapping paper between the loops of big bows to maintain their shape. ~ Store bows, ribbons, and ornaments in a crush-proof box. ~ Label all boxes. ~ Stock up on paper, ribbon, and decorations at half-price sales after Christmas. ~ Write down who received what gift to avoid duplications next year. Also note which gifts were a hit and which weren't. ~ Update and add to your Christmas card address list. ~ Start a loose-change jar. Save all year for something special next Christmas.



GIFTS

by
Isla P. Richardson

What shall you give the children?
Christmas is almost here.
Toys and games and playthings,
As we do every year?

Yes, for the magic of toyland
Is part of the Yuletide lore
To gladden the heart of childhood,
But shall I give something more?

I shall give them more patience
And a more sympathetic ear;
A little more time for laughter,
Or tenderly dry a tear.

I shall take time to teach them
The joy of doing some task.
I'll try to find time to answer
More of the questions they ask;

Time to read books together
And take long walks in the sun;
Time for a bedtime story
After the day is done.

I shall give these to the children,
Weaving a closer tie,
Knitting our lives together
With gifts that money can't buy.

HOLIDAY READ-ALOUD KIDS' BOOKS

The Best Christmas Pageant Ever

Celebrations

A Child Is Born: The Christmas Story

A Child's Christmas in Wales

Chita's Christmas Tree

A Christmas Carol

Christmas in the Barn

How the Grinch Stole Christmas

The Power of Light: Eight Stories for Hanukkah

The Story of the Nutcracker Ballet

The Twelve Days of Christmas

From the New York Times Parents' Guide to the Best Books for Children by Eden Ross Lipson



BREAKFAST BY THE SLICE

1 (8 oz.) package refrigerated crescent rolls
1 pound pork sausage
1 cup frozen loose-packed hash brown potatoes, thawed
1 tablespoon finely chopped green pepper
1 teaspoon dry minced onion
1 cup shredded sharp cheddar cheese
6 eggs
1/4 cup + 1 tablespoon low-fat milk
1/4 teaspoon pepper
4 tablespoons grated Parmesan cheese, divided

Separate crescent rolls into triangles. Place on greased 12-inch pizza pan in circle. (Use pizza pan with 1/2-inch top rim). To form crust, firmly press perforations together to seal and pat into shape forming a dough ridge around edge of pizza pan. Crumble sausage and cook until browned. Drain thoroughly. Spoon sausage evenly over dough in pizza pan. Top with potatoes, green pepper and minced onion. Sprinkle cheese over top. Beat eggs, milk, and pepper; pour evenly over pizza. Sprinkle with 2 tablespoons of Parmesan cheese. Bake at 375 degrees for 25 minutes. Remove from oven and immediately sprinkle with the remaining Parmesan cheese. Cut into wedges and serve.

Yield: 6 servings

HOT "PIZZA" SNACKS

(Good for hors d'oeuvres)

1 pound lean ground beef
1 pound hot pork sausage
1/2 teaspoon oregano
1/2 teaspoon garlic or onion salt
1 pound Velveeta® cheese, cut into chunks
*1 loaf party rye bread**

**You can substitute regular-size bread, cut into pieces*

Crumble meats and brown together. Pour off excess grease.

Melt cheese by placing chunks on top of hot meat-herb mixture and place over low heat; stir until combined.

Place bread slices on cookie sheet and heap hot meat-cheese mixture by spoonfuls onto each slice. Slip cookie sheet into freezer for about one hour. Remove individual slices and place into freezer bags for storage.

When ready to serve, remove quantity needed and place on cookie sheet in very hot oven or under broiler 3 to 5 minutes. Watch closely, in order not to burn.

TEX-MEX BLACK BEAN DIP

1 (15 oz.) can black beans, drained
1 teaspoon vegetable oil
1/2 cup chopped onion
2 garlic cloves, minced
1/2 cup diced tomato
1/3 cup mild picante sauce
1/2 teaspoon ground cumin
1/2 teaspoon chili powder
1/4 cup (1 oz.) shredded reduced-fat Monterey Jack cheese
1/4 cup chopped fresh cilantro
1 tablespoon fresh lime juice

Place beans in a bowl; partially mash until chunky. Set aside.

Heat oil in a medium nonstick skillet over medium heat. Add onion and garlic; saute 4 minutes or until tender. Add beans, tomato, and next 3 ingredients; cook 5 minutes or until thickened, stirring constantly. Remove from heat; add cheese and remaining ingredients, stirring until cheese melts. Serve warm or at room temperature with fat-free corn or flour tortilla chips.

Yield: 1 2/3 cups (Serving size: 1 tablespoon)

RANCH DIP

1 garlic clove, peeled
3 small green onions, cut into 1-inch pieces
1 (8 oz.) tub nonfat cream cheese, softened
2 tablespoons reduced-calorie mayonnaise
1/4 cup plain nonfat yogurt
2 teaspoons lemon juice

With food processor on, add garlic clove and then green onions through food chute, and process until minced. Add cream cheese and mayonnaise, and process until smooth. Add yogurt and lemon juice; pulse 3 times or until well-blended. Cover and chill. Serve with raw vegetables.

Yield: 1 1/3 cups (Serving size: 1 tablespoon)

CHERRY CIDER

2 quarts apple cider
1 (3-inch) cinnamon stick
1 (3-ounce) package cherry-flavored gelatin

Combine apple cider and cinnamon stick in a saucepan; bring to a boil. Reduce heat, and simmer 15 minutes. Add gelatin, stirring 2 minutes or until gelatin dissolves. Serve beverage hot.

Yield: 2 quarts

RANCH PINWHEELS

2 (8 oz.) packages cream cheese, softened
1 (1 oz.) package ranch salad dressing mix
2 green onions, minced
4 (12-inch) flour tortillas
1 (4 oz.) jar diced pimento
1 (4 oz.) can diced green chiles
1 (2.25 oz.) can sliced black olives

Mix first three ingredients. Spread on tortillas. Drain vegetables and blot dry on paper towels. Sprinkle equal amounts of remaining ingredients on top of cream cheese. Roll tortillas tightly. Chill at least 2 hours. Cut rolls into 1-inch pieces. Discard ends. Serve with spirals facing up.

Yield: 3 dozen

HOLIDAY HAM BALLS

3 cups Bisquick® Original or Reduced Fat baking mix
1 1/2 cups finely chopped fully cooked smoked ham
4 cups (16 oz.) shredded Cheddar cheese
1/2 teaspoon onion powder
1/2 cup grated Parmesan cheese
2 tablespoons parsley flakes
2 teaspoons prepared spicy mustard
2/3 cup water

Heat oven to 350 degrees. Lightly grease jelly roll pan, 15 1/2x10 1/2x1-inch. Mix all ingredients thoroughly. Shape mixture into 1-inch balls. Place about 2 inches apart in pan. Bake 20 to 25 minutes or until brown. Immediately remove from pan. Serve warm.

Yield: Approximately 7 dozen appetizers

HAM AND CHEESE STRATA

12 slices bread, trimmed and cubed
1 (10 oz.) package frozen chopped broccoli, thawed and drained
2 cups diced cooked ham
2 cups shredded Cheddar cheese
6 eggs, slightly beaten
3 1/2 cups milk
2 teaspoons instant minced onion
1/2 teaspoon salt
1/4 teaspoon dry mustard

Cover bottom of buttered 9x13-inch baking pan with half of bread cubes. Layer broccoli, ham, and cheese over bread; top with remaining bread cubes. Combine eggs, milk, onion, salt and mustard; pour over strata. Refrigerate, covered, several hours or overnight. Bake, uncovered, at 350 degrees until knife inserted in center comes out clean, 55 to 60 minutes. Let stand 10 to 15 minutes before serving. Cut into squares.

Yield: 8 to 10 servings

WILD RICE CHICKEN SALAD

2/3 cup uncooked wild rice
2 cups water
2 teaspoons salt
1/2 small onion, grated
2/3 cup mayonnaise
1/2 teaspoon pepper
1/3 cup milk
1/3 cup fresh lemon juice
2 whole chicken breasts, cooked and cut into bite-size pieces
1 (8 oz.) can sliced water chestnuts, drained
2 cups seedless green grapes, halved
1 cup cashews
lettuce leaves

Combine rice, water and salt in a medium-size saucepan and bring to a boil. Cover and cook over low heat 45 to 60 minutes until rice is tender. In a large bowl, mix onion, mayonnaise, pepper, milk and lemon juice; blend well. Stir in rice, chicken and water chestnuts. Refrigerate until well chilled. Fold in grapes and cashews just before serving. Serve on a bed of lettuce leaves.
Yield: 6 to 8 servings

FROZEN CRANBERRY SALAD

2 (17 oz.) cans whole cranberry sauce
6 tablespoons lemon juice
1 cup heavy cream, whipped
1/4 cup mayonnaise
1/3 cup powdered sugar
1 cup nuts

Combine cranberries and lemon juice into cups or 8x8-inch tray. Combine other ingredients and spread over cranberry mixture. Freeze. Unmold on lettuce leaf to serve. Very pretty made in decorative mold.

FRESH CRANBERRY SALAD

1 (12 oz.) package fresh cranberries, washed and sauteed
1 1/2 cups sugar
3 cups boiling water
3 (3 oz.) package orange gelatin dessert
2 (11 oz.) cans mandarin oranges, cut into pieces
1 cup walnuts, chopped
1 (8 oz.) can crushed pineapple, undrained

Grind cranberries in food processor. Stir in the sugar to blend. Set aside. Dissolve gelatin dessert in water; cool until mixture begins to thicken. Add to cranberry mixture. Add oranges, nuts, and pineapple. Stir well; pour into lightly oiled 8 cup mold. Chill overnight. Unmold and serve on place of crisp greens.

FESTIVE FRUIT SALAD

1 (20 oz.) can pineapple chunks, drained
1/2 cup sugar
3 tablespoons all-purpose flour
1 egg, lightly beaten
2 (11 oz.) cans mandarin oranges, drained
1 (20 oz.) can pears, drained and chopped
3 kiwi fruit, peeled and sliced
2 large unpeeled apples, chopped
1 cup pecan halves

Drain pineapple, reserving juice, set pineapple aside. Pour juice into small saucepan, add sugar and flour, bring to a boil. Quickly stir in egg, cook until thickened. Remove from heat; cool. Refrigerate. In a large bowl, combine pineapple, oranges, pears, kiwi, apples and pecans. Pour dressing over and blend well. Cover and chill for 1 hour.

Yield: 12 to 16 servings

PARMESAN CASSEROLE BREAD

1 package active dry yeast or 1 cake compressed yeast
1/4 cup water
1/4 cup milk, scalded
1 1/2 cups sifted all-purpose flour
1 tablespoon sugar
1/2 teaspoon salt
1/3 cup butter or margarine
1 beaten egg
1/3 cup grated Parmesan cheese
2 tablespoons chopped parsley

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Meanwhile sift flour, sugar and salt into mixing bowl. With pastry blender or pastry fork cut in butter until mixture resembles coarse meal. Add egg, softened yeast and milk; beat well. Stir in the cheese and parsley.

Turn into greased 8x1 1/2-inch round pan. Cover with damp cloth and let rise until double, about 40 minutes. Dot with more butter. Bake in moderate oven (375 degrees) 20 to 25 minutes. Cut in pie-shaped wedges.

NUTTY CHEESE BARS

1 Duncan Hines® Butter-Recipe Golden Cake Mix
1 1/2 sticks margarine, melted
1 1/2 cups chopped pecans, divided in half
1 cup brown sugar, packed
2 (8 oz.) packages cream cheese, softened

Preheat oven to 350 degrees. Grease and flour a 9x13-inch baking pan. In a medium bowl, stir together dry cake mix, margarine and 3/4 cup chopped pecans until well mixed. Press mixture evenly into the bottom of a prepared pan. In a medium bowl, stir together brown sugar and cream cheese until well mixed. Spread mixture evenly over the bottom crust in pan. Sprinkle with remaining pecans. Bake 25 to 30 minutes or until edges are browned and cheese topping is set. Cool completely before cutting into bars. Store in refrigerator in an airtight container.

BOURSIN CHEESE SPREAD I

1 clove garlic
20 ounces fat-free cream cheese, softened
1/2 cup butter or margarine, softened
1 teaspoon dried oregano
1/4 teaspoon dried basil
1/4 teaspoon dried dillweed
1/4 teaspoon dried marjoram
1/4 teaspoon dried thyme
1/4 teaspoon pepper

Position knife blade in food processor bowl; add garlic. Process until finely chopped, stopping once to scrape down sides. Add cream cheese and remaining ingredients; process until smooth, stopping twice to scrape down sides.

Note: Cheese mixture may be refrigerated up to 1 week or frozen up to 3 months.

Yield: Approximately 3 cups

BOURSIN CHEESE SPREAD II

1 or 2 cloves garlic
1/2 cup low-fat or fat-free cottage cheese
2 (3 oz.) packages reduced-fat or fat-free cream cheese, softened
2 teaspoons freeze-dried chives
2 teaspoons dried parsley flakes
1/8 teaspoon salt
1/8 teaspoon ground red pepper

Position knife blade in food processor bowl; add garlic. Process until finely chopped, stopping once to scrape down sides. Add cottage cheese and remaining ingredients; process until smooth, stopping twice to scrape down sides.

Yield: 1 cup

LEMON PUFF COOKIES

1 box lemon cake mix
2 cups whipped topping (non-dairy)
1 egg, beaten lightly

Combine all ingredients to form batter. Drop by teaspoonfuls onto greased baking sheet. Bake at 350 degrees for 10 to 15 minutes. Roll in powdered sugar.

Yield: Several

LOW-FAT BANANA CAKE

1 cup sugar
1/3 cup unsweetened applesauce
1/3 cup liquid egg substitute
1/4 cup corn-oil margarine, softened
1 teaspoon vanilla extract
1 cup (2 large) ripe bananas, mashed
2 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup buttermilk

Preheat oven to 375 degrees. Spray a 9-inch cake or loaf pan with a non-stick vegetable coating; set aside. In a large mixing bowl, blend together sugar, applesauce, egg substitute, margarine and vanilla; set aside.

In a medium mixing bowl, combine flour, baking powder, baking soda and salt. Add flour mixture to sugar mixture, alternately with buttermilk, in two installments, mixing well after each addition. Stir in bananas and mix well.

Pour batter into prepared pan and bake in preheated oven for about 30 minutes if using a round cake pan, or 1 hour if using a loaf pan, or until a toothpick inserted into the center comes out clean.

Yield: 12 servings

SOUR CREAM POUND CAKE

3 cups all-purpose flour, sifted
1/4 teaspoon baking soda
1/8 teaspoon salt
3 cups sugar
3/4 cup butter-flavored shortening
1 1/2 cups egg substitute (equivalent to 6 eggs)
1 cup non-fat sour cream
1/2 teaspoon lemon extract
1 teaspoon vanilla extract
confectioners sugar

Sift together flour, baking soda and salt. Using an electric mixer, cream together sugar and shortening until light and fluffy in a large bowl; add egg substitute gradually, beating after each addition. Stir in sour cream and extract. Gradually mix dry ingredients into egg mixture until completely blended. Turn into greased and floured 10-inch tube pan. Bake in 350 degrees oven 1 hour and 25 minutes or until toothpick inserted in center comes out clean. Remove from pan and cool on rack. Before serving, sprinkle with confectioners sugar.

Yield: 10-inch tube cake - 16 servings

STREUSEL APPLE PIE

1 (4-inch) piece vanilla bean, split lengthwise
1/4 cup firmly packed brown sugar
1 1/2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
2 1/2 pounds Rome or other cooking apples, peeled, cored, and thinly sliced
1 cup all-purpose flour, divided
3 tablespoons ice water
1 teaspoon sugar
1/4 teaspoon salt
3 tablespoons vegetable shortening
vegetable cooking spray
1/2 cup firmly packed brown sugar
1/ cup all-purpose flour
1/4 cup regular oats
1/4 teaspoon cinnamon
3 tablespoons chilled stick margarine

Scrape seeds from vanilla bean into a large bowl; discard bean. Add 1/4 cup brown sugar and next 2 ingredients to bowl; stir well. Add apple slices, toss well to coat. Set aside.

Combine 1/4 cup flour and ice water, stirring with a wire whisk until well blended; set aside. Combine remaining 3/4 cup flour, 1 teaspoon sugar, and salt in a bowl; cut in shortening with a pastry blender until mixture resembles coarse meal. Add ice water mixture; toss with a fork until dry ingredients are moistened. Gently press into a 4-inch circle on heavy-duty plastic wrap; cover with additional plastic wrap.

Roll pastry, still covered, into an 11-inch circle. Freeze for at least 10 minutes. Remove bottom sheet of plastic wrap from pastry; fit pastry into a 9-inch pieplate coated with cooking spray, and remove top sheet of plastic wrap. Flute edges decoratively. Spoon apple mixture into pastry shell. Cover with aluminum foil, and bake at 350 degrees for 45 minutes or until apple mixture is crisp-tender.

Combine 1/2 cup brown sugar and next 3 ingredients; cut in margarine until mixture is crumbly. Uncover pie, and sprinkle streusel over apple mixture. Bake, uncovered, an additional 25 minutes.

Yield: 8 servings

CARAMEL POPCORN

1 cup sugar
1/2 cup dark corn syrup
1 teaspoon vinegar
1/2 teaspoon salt
1 tablespoon butter

Mix, cook over medium heat, stirring constantly until sugar is dissolved. Cook to 290 degrees on candy thermometer.

Remove from heat, stir in 1 teaspoon soda until syrup is foamy. Pour over 4 quarts popped corn in large, deep pan. Stir until corn is well coated.

Spread out to cool. Corn will be crisp when cool.

PUMPKIN TORTE

FIRST LAYER

24 graham crackers, crushed
1/3 cup sugar
1/2 cup butter

Mix and pour into a 9x13-inch or 8x11-inch pan.

SECOND LAYER

2 eggs, beaten
3/4 cup sugar
1 (8 oz.) package cream cheese

Mix and pour over crust. Bake 20 minutes at 350 degrees.

THIRD LAYER

2 cups pumpkin
3 egg yolks
1/2 cup sugar
1/2 cup milk
1/2 teaspoon salt
1 tablespoon vanilla or pumpkin pie spice

Combine and cook until thick.

ADDITION TO THIRD LAYER (PUMPKIN MIXTURE)

1 envelope plain gelatin
1/4 cup cold water
3 egg whites
1/4 cup sugar

Dissolve gelatin in water, add to pumpkin mixture and cool. Beat egg whites and sugar and add to pumpkin/gelatin mixture.

Pour over cream cheese layer and refrigerate. Before serving, top with whipped cream.

CHOCOLATE SNOWBALLS

1 1/4 cups butter
2/3 cup sugar
1 teaspoon vanilla
2 cups sifted flour
1/4 teaspoon salt
1/2 cup cocoa
2 cups finely chopped nuts
confectioners sugar

Cream butter and sugar together. Add vanilla and dry ingredients that have been sifted together. Add nuts and mix well. Cover and chill well. With the hands, shape small hunks of the dough into balls about an inch in diameter. Place on ungreased cookie sheet and bake at 350 degrees for about 20 minutes. Cool and coat well with sifted confectioners sugar.

WINDMILLS

(Puff Pastry)

2 cups flour
1 cup (2 sticks) butter or sweet margarine (very cold)
4 tablespoons ice water
egg, beaten
confectioners sugar

Mix first 3 ingredients, shape into a brick and wrap in foil. Refrigerate over night (can be kept in refrigerator for 3 to 4 days). Roll out half of the dough, about an 1/8 of an inch thick. Cut into 3 inch squares and cut each corner almost to the middle. Put a teaspoon of marmalade or preserves into the middle. (DO NOT USE JELLY!) Fold every other corner to the middle. Put on a greased cookie sheet and refrigerate for about 1/2 hour. Preheat oven to 400 degrees. Brush with beaten egg and sprinkle with sugar. Bake for 5 to 8 minutes, and lower oven temperature to 350. Finish baking until golden brown. Repeat with other half of dough.

FUDGY BONBONS

1 (12 oz.) package semisweet chocolate chips
1/4 cup butter or margarine
1 (14 oz.) can sweetened condensed milk
2 cups all-purpose flour
1/2 cup finely chopped nuts, optional
1 teaspoon vanilla extract
60 milk chocolate candy kisses or white-and-chocolate-striped candy kisses, unwrapped
2 ounces white chocolate
1 teaspoon vegetable shortening or oil

Preheat oven to 350 degrees. Melt chocolate chips and butter in saucepan over low heat. Remove from heat and stir in condensed milk. Stir in flour, nuts and vanilla until combined.

Cover each candy kiss completely with 1 level teaspoon dough. Place cookies 1 inch apart on ungreased cookie sheets.

Bake 6 to 8 minutes. (Cookies will appear soft and shiny). Cool on wire racks set over waxed paper.

Melt white chocolate and shortening, stirring, in saucepan over low heat. Drizzle over cookies. Cool.

Yield: 5 dozen

REFRIGERATOR COOKIES

1 cup shortening
1 cup brown sugar
1 cup granulated sugar
1 teaspoon salt
2 eggs
3 cups flour
1/2 teaspoon soda
3/4 cup nutmeats, optional

Blend together shortening, sugars and salt. Beat in eggs one at a time. Stir in flour sifted with soda. Add nuts. Shape into a roll about 2 1/2 inches in diameter. Wrap in waxed paper. Chill for several hours in the refrigerator. Cut into slices 1/8 to 1/4 inch thick. Bake on greased cookie sheet in moderate oven (375 degrees) for 8 to 10 minutes. If desired, top with pecan or walnut halves.
Yield: 5 dozen

GEORGIA'S BEST COOKIES

1 cup butter or margarine
1 cup oil
1 cup granulated sugar
1 cup powdered sugar
2 eggs
4 cups flour
1 teaspoon soda
1 teaspoon cream of tartar
1 teaspoon salt
1 teaspoon vanilla

Cream butter, oil, and sugars; add eggs. Sift dry ingredients together and stir into creamed mixture. Drop by teaspoons on ungreased baking sheet. Bake in a 350 degree oven 10 minutes or just until they begin to brown.
Yield: 9 dozen

PRALINE GRAHAMS

1 package graham crackers (1/3 box)
3/4 cup butter or margarine
1/2 cup sugar
1 cup chopped pecans

Separate each cracker into pieces and arrange in a 10x15-inch jelly roll pan with edges touching. Melt butter in saucepan. Stir in sugar and pecans. Bring to boil; boil 3 minutes, stirring frequently. Spread over crackers. Bake at 300 degrees for 12 minutes. Remove from pan and cool on waxed paper.
Yield: 40 pieces

NUTTY NOELS

2 tablespoons red or green colored sugar
1/2 teaspoon nutmeg, divided
1 1/2 cups all-purpose flour
3/4 cup sugar
1 teaspoon cream of tartar
1/2 teaspoon baking soda
1/8 teaspoon salt
1/2 cup butter or margarine, softened
1 egg
1/2 teaspoon vanilla extract

Preheat oven to 400 degrees. In small bowl combine colored sugar and 1/4 teaspoon nutmeg; set aside.

In a large mixer bowl combine flour, sugar, cream of tartar, baking soda, salt and 1/4 teaspoon nutmeg. Add butter or margarine, egg and vanilla. Beat at low speed until well mixed, about 3 minutes. Roll rounded teaspoonfuls into 1-inch balls. Roll in nutmeg-sugar. Place on ungreased cookie sheet about 2 inches apart. Bake 10 to 12 minutes or until centers are firm to the touch. Cool on wire racks.

Place in airtight container at room temperature up to 3 weeks or freeze up to 3 months.

Yield: 40 pieces

TURTLE CAKE

1 box Duncan Hines® German chocolate cake mix
1 (14 oz.) package Kraft® candy squares
3/4 cup (1 1/2 sticks) margarine
1/2 cup evaporated milk
1 cup chocolate chips
1 cup chopped pecans

Unwrap caramels and put in saucepan with margarine and milk. Melt and blend; boil about 30 seconds after caramels melt. Mix cake according to directions. Place 1/2 mixture in 9x13-inch pan. Bake at 350 degrees for 15 minutes. Remove and pour caramel over cooked cake. Top with chocolate chips and pecans. Pour remaining batter over cake and return to oven and bake 20 minutes at 350 degrees. Can be served with whipped topping.

QUICK AND EASY PRALINES

graham crackers
1 cup butter
1 cup brown sugar
1 cup chopped pecans

Line a jellyroll pan with graham crackers. Melt butter and add brown sugar. Cook for 2 minutes. Remove from heat and add nuts. Mix quickly and pour over crackers. Bake at 350 degrees for 10 minutes. Cut immediately and remove from pan when slightly warm.

AMBROSIA COMPANY CAKE

1 (18 1/2 oz.) package yellow or white cake mix
1 (14 oz.) can sweetened condensed milk (not evaporated milk)
2 tablespoons frozen orange juice concentrate, thawed
1 teaspoon grated orange rind
1 (14 oz.) carton frozen whipped topping, thawed
1/3 cup toasted flaked coconut
orange slices

Preheat oven to 350 degrees. Prepare and bake cake by package directions in a 13x9x2-inch baking pan. Cool. With a table knife, poke holes about an inch apart in cake through to bottom. Combine sweetened condensed milk, juice concentrate and rind; mix well. Spoon mixture into each hole in cake; spread remaining mixture evenly over top of cake. Chill at least 1 hour. Spread whipped topping over cake; garnish with coconut and orange slices. Store in refrigerator.

Yield: 12 to 15 servings

FRUITCAKE COOKIES

2 cups raisins
1/4 cup bourbon or rum
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ground cloves
1/4 cup margarine, softened
1/2 cup brown sugar
2 eggs
1 pound store-bought fruitcake mix
1 cup small pecan pieces

Put raisins in small bowl; add bourbon or rum and mix well. Let stand 1 hour; stir 2 or 3 times to keep all raisins moist. Sift next 5 ingredients together and set aside. Cream batter add sugar and eggs. Beat until light and fluffy. Add flour mixture and mix until smooth. Add raisins and remaining ingredients; mix well. Cover and chill overnight.

Shape into balls the size of walnuts and put on greased cookie sheet. Bake in preheated 325 degree oven for 12 minutes. Cool on rack of waxed paper. Store in an airtight container.

Yield: Approximately 5 dozen

GOURMET COFFEES

CHOCOLATE-ALMOND COFFEE

1/3 cup ground coffee
1/4 teaspoon freshly ground nutmeg
1/2 teaspoon chocolate extract
1/2 teaspoon almond extract
1/4 cup almonds, toasted and chopped

Place coffee and nutmeg in a blender or food processor. With processor running, add extracts. Stop and scrape sides of container with a spatula. Process 10 seconds longer. Place mix in a bowl and stir in almonds. Store in refrigerator in airtight container.

Yield: Mix for eight 6-ounce servings

CHOCOLATE-MINT COFFEE

1/3 cup ground coffee
1 teaspoon chocolate extract
1/2 teaspoon mint extract
1/4 teaspoon vanilla extract

Place coffee in a blender or food processor. With processor running, add extracts. Stop and scrape sides of container with a spatula. Process 10 seconds longer. Store in refrigerator in an airtight container.

Yield: Mix for eight 6-ounce servings

BUTTERED RUM COFFEE

1/3 cup ground coffee
1/4 teaspoon freshly ground nutmeg
1 1/4 teaspoons rum extract
1/8 teaspoon liquid butter flavoring

Place coffee and nutmeg in a blender or food processor. With processor running, add rum extract and butter flavoring. Stop processor and scrape sides of container with a spatula. Process 10 seconds longer. Store in refrigerator in an airtight container.

Yield: Mix for eight 6-ounce servings

ORANGE-CINNAMON COFFEE

1/3 cup ground coffee
1 tablespoon grated orange peel
1/2 teaspoon vanilla extract
1 1/2 (3 or 4-inch-long) cinnamon sticks

Place coffee and orange peel in a blender or food processor. With processor running, add vanilla. Stop and scrape sides of container with a spatula. Process 10 seconds longer. Place mix in a small bowl and stir in cinnamon sticks. Store in refrigerator in an airtight container.

Yield: Mix for eight 6-ounce servings

BREWING INSTRUCTIONS

Place mix in filter of an automatic drip coffee maker. Add 6 cups water and brew. ENJOY!!!

BIRDCAGE ORNAMENT



Materials:
#0 or #1 round reed
small craft bird in nest
glue gun
narrow red ribbon

Directions:

Soak all the reed in lukewarm water for 20 minutes.

Cut four 20-inch pieces of reed. These will be the ribs - the pieces that form the bottom and sides of the birdcage. Place two ribs over the other two ribs at right angles, so they cross the center.

The rest of the birdcage is twined a simple but sophisticated-looking technique. Cut a 3-foot piece of reed and fold in half - this will be the weaver - and slip the folded middle around a horizontal group of ribs (see Figure 1). Bring both halves of the weaver around both ribs, so the two pieces of weaver cross on the other side of the ribs. Now take both pieces of the weaver around the other three pairs of ribs, crossing them over each other each time.

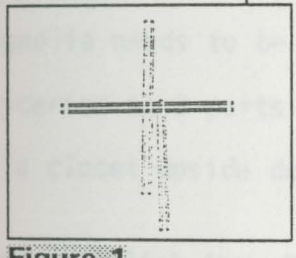


Figure 1

Go around the base a second time, twining around pairs of ribs (see Figure 2).

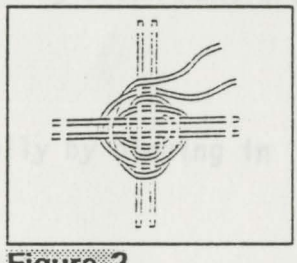


Figure 2

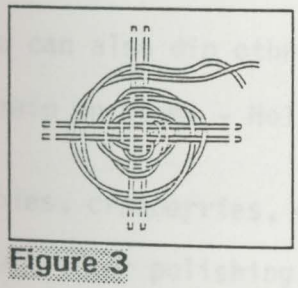


Figure 3

Now separate the pairs of ribs and twine loosely around the base one rib at a time (see Figure 3).

Continue to twine around the ribs, one at a time. As you work, shape the ribs upward to form the sides of the cage. Make sure the bottom is wide enough for the bird and nest.

When you've twined two or three rows around the sides and the cage is taking shape, place the bird and nest in the center. Gather the ribs together at the top of the cage, and bring both ends of the weaver up to join them. Tie everything together with another piece of reed.

Tie a narrow red ribbon around the top of the cage.

GUIDE TO PREPARING GREENERY AND FRUIT FOR HOLIDAYS:

Evergreens should be conditioned by soaking stems for 24 hours. Prepare the ends by cutting on a slant or crushing the bottom part of the stem. Cut long enough so the crushed end can be snipped off just before inserting in form you might be using.

After soaking Holly, and Pine, seal the ends with wax to hold in moisture.

Boxwood, Ivy, Pine, Aucuba will last from 2 to 3 weeks if soaked for 24 hours in water with glycerine (can buy this in a drug store). If glycerine can not be found use hand lotion. 1 part glycerine to 2 parts water.

Many greens will last if done in bowl arrangements with wet floral clay.

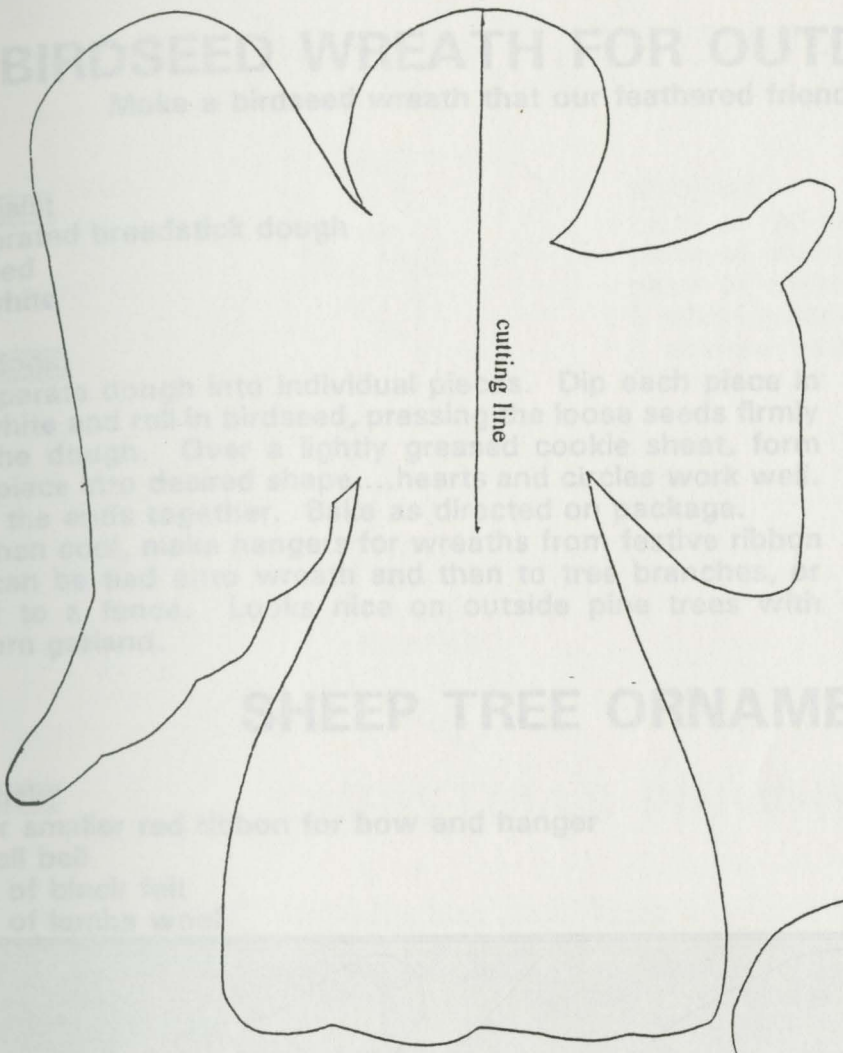
Magnolia needs to be soaked 2-3 days with glycerine added to the water. (1 part glycerine to 2 parts water). To keep magnolia leaves from turning brown hang branches in a closet upside down for 4 days to a week.

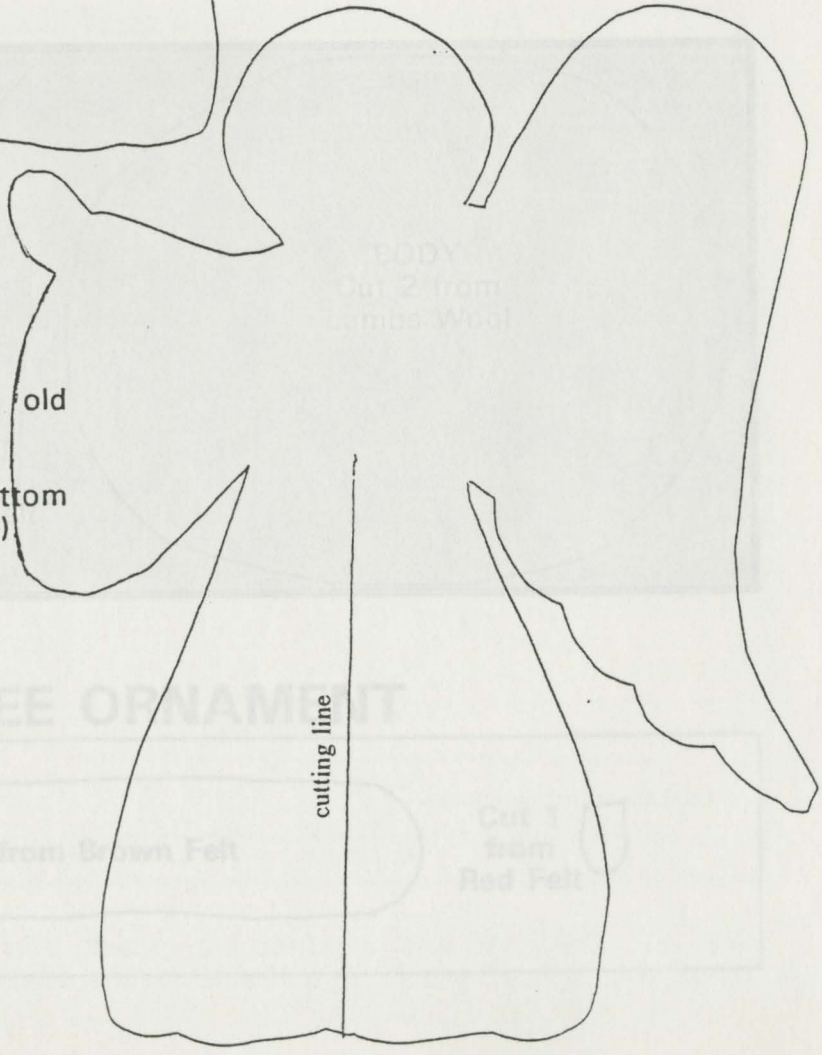
You can polish Ivy, Magnolia, Laurel, Lagustrum, Privet and Holly by dipping in floor wax (liquid self polishing).

You can also dip other berry bearing plants in liquid floor wax to help berries remain on stems - Holly, Pyracantha, Nandine, Magnolia pods.

Apples, cranberries, other fruits can be polished with liquid polish - don't eat fruit after polishing. Polish with salad oil if you are going to eat the fruit.
Apples, pineapples, other fruits can be dipped in hot paraffin to seal the fruit.
BE SURE TO ALWAYS PICK THE FRESHEST FRUIT AND BERRIES. PLUS FRESH GREENERY WHENEVER POSSIBLE.

CHRISTMAS CARD ANGELS





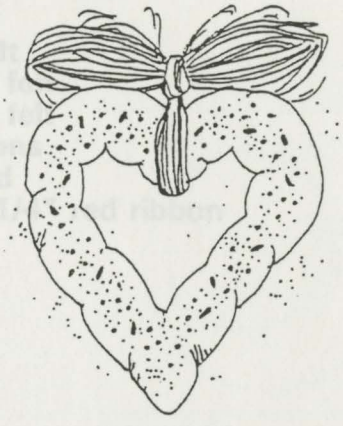
Cut one of each angel out of old Christmas card of choice.

Cut from top of one angel and bottom of the other on cutting line (as shown).

Slide together.

BIRDSEED WREATH FOR OUTDOOR TREE

Make a birdseed wreath that our feathered friends would love.



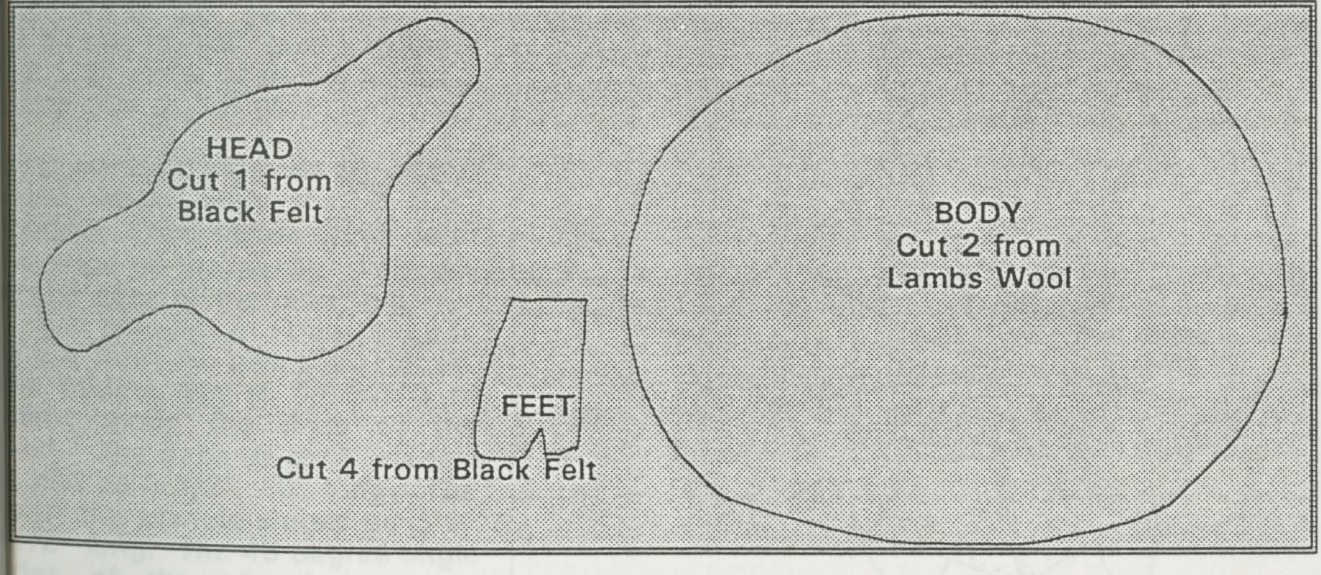
laterials:
efrigerated breadstick dough
irdseed
gg white

irections:
Separate dough into individual pieces. Dip each piece in gg white and roll in birdseed, pressing the loose seeds firmly to the dough. Over a lightly greased cookie sheet, form ach piece into desired shape....hearts and circles work well. inch the ends together. Bake as directed on package.

When cool, make hangers for wreaths from festive ribbon at can be tied onto wreath and then to tree branches, or ailed to a fence. Looks nice on outside pine trees with opcorn garland.

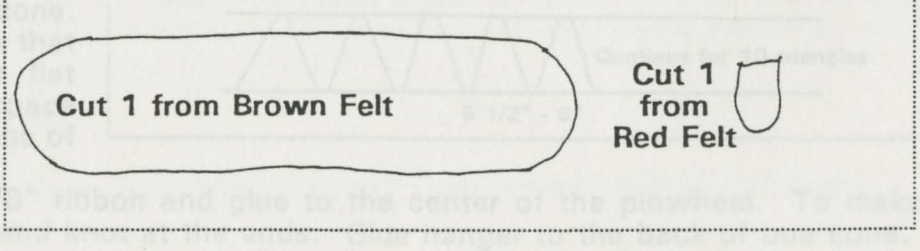
SHEEP TREE ORNAMENT

laterials:
/4 or smaller red ribbon for bow and hanger
small bell
iece of black felt
iece of lambs wool

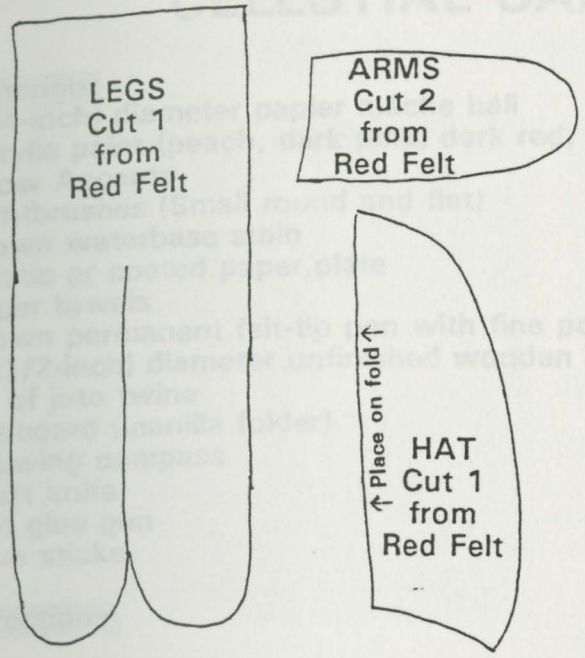


DOG TREE ORNAMENT

aterials:
inches of 1/8" red ribbon
dog biscuit
ece of red felt
ece of brown felt
tiny black pompon
tiny movable eyes



BLOCK ELF TREE ORNAMENT



Materials:
piece of red felt
piece of green felt
piece of white felt
5 white pompons
1 wooden bead
6-8 inches of 1/4" red ribbon

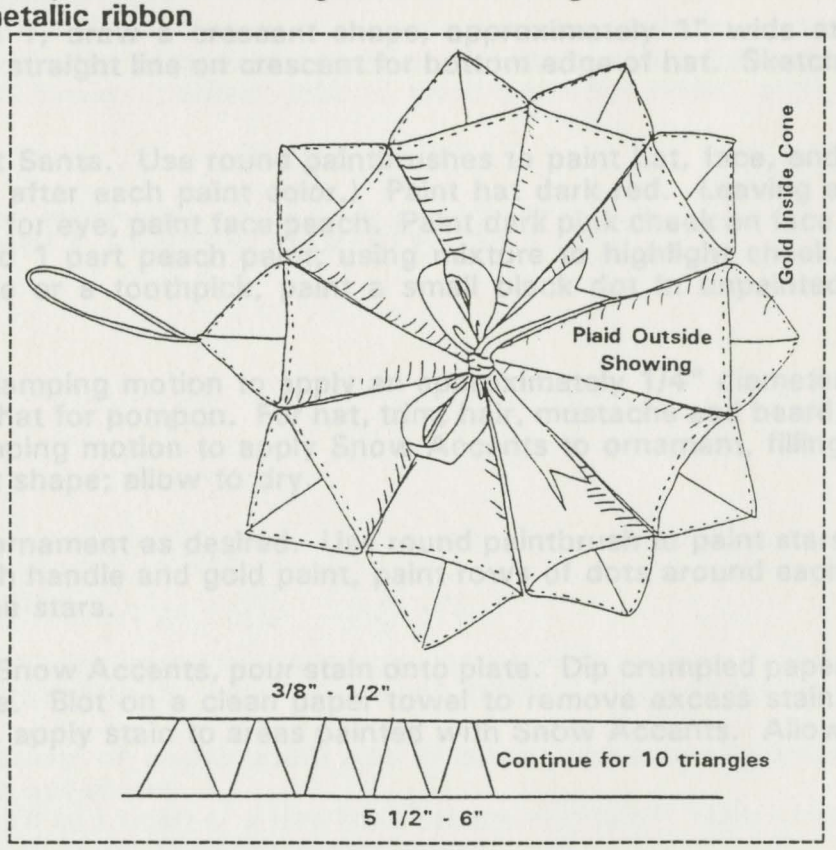
CHRISTMAS PINWHEEL

Materials:
1 1/8 yards of 2 5/8" wire-edge bias plaid ribbon with gold lame backing
1/2 yard of 5/8" wire-edge gold metallic ribbon
12 inches of 1/8" gold cording
1-2 1/2" circle of poster board
tacky glue or hot glue

Cover both sides of the poster board circle with the 2 5/8" ribbon. Trim ribbon even with the edge of the circle. This will be the base of the pinwheel.

Ten triangles of ribbon need to be cut from the bias plaid ribbon. The easiest way to do this is to follow along the lines of the plaid. The base of each triangle should be 5 1/2" - 6" long. The tip of the triangle should be 3/8" - 1/2" long. The 45 degree angle sides of the triangle are cut following the lines of the plaid ribbon. (See illustration)

With each triangle, overlap sides and glue, forming a cone. Add an extra drop of glue so that the gold lame backing lies flat inside each cone. Evenly space and glue the cones to the base of the pinwheel.



Make a bow with the 5/8" ribbon and glue to the center of the pinwheel. To make hanger, fold cording in half and knot at the ends. Glue hanger to the back of one cone.

CELESTIAL SANTA ORNAMENTS

Materials:

1 (4-inch) diameter papier mache ball
Acrylic paint (peach, dark pink, dark red, metallic gold and black)
Snow Accents
Paintbrushes (Small round and flat)
Brown waterbase stain
Plastic or coated paper plate
Paper towels
Brown permanent felt-tip pen with fine point
1 (1/2-inch) diameter unfinished wooden bead
6" of jute twine
Tagboard (manilla folder)
Drawing compass
Craft knife
Hot glue gun
Glue sticks

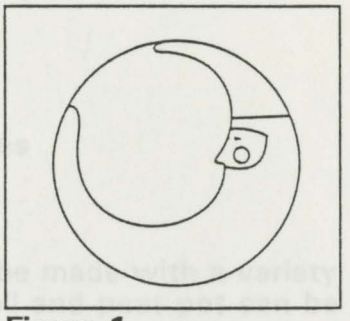


Figure 1

Directions:

1. For template to draw crescent shape, use compass to draw a 3 1/4" diameter circle on tagboard. Use craft knife to cut out circle; discard circle.

2. (Note: Use a glass or cup with an opening slightly smaller than ball to hold ornament while working.) Use template and a pencil to lightly draw circle on ball.

3. Referring to photo and Figure 1, draw a crescent shape, approximately 1" wide at widest point, in circle. Draw a straight line on crescent for bottom edge of hat. Sketch outline of face on crescent.

4. (Note: Refer to photo to paint Santa. Use round paintbrushes to paint hat, face, and details on face. Allow to dry after each paint color.) Paint hat dark red. Leaving a small triangular area unpainted for eye, paint face peach. Paint dark pink cheek on face. Mix 1 part dark pink paint and 1 part peach paint; using mixture to highlight cheek. Using tip of paintbrush handle or a toothpick, paint a small black dot in unpainted triangle for eye.

5. Use round paintbrush and a stamping motion to apply an approximately 1/4" diameter dot of Snow Accents at tip of hat for pompon. For hat, trim, hair, mustache and beard, use flat paintbrush and a stamping motion to apply Snow Accents to ornament, filling in unpainted areas of crescent shape; allow to dry.

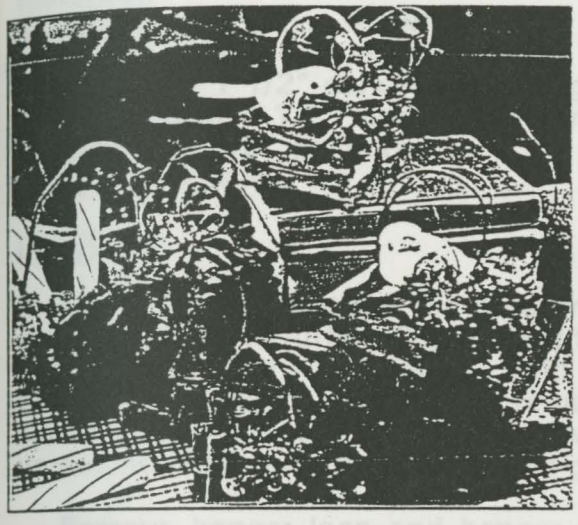
6. Use pencil to sketch stars on ornament as desired. Use round paintbrush to paint stars gold. Using tip of a paintbrush handle and gold paint, paint rows of dots around each star. Use brown pen to outline stars.

7. To antique areas painted with Snow Accents, pour stain onto plate. Dip crumpled paper towel in stain; do not saturate. Blot on a clean paper towel to remove excess stain. Using a light stamping motion, apply stain to areas painted with Snow Accents. Allow to dry.

8. Erase any visible pencil lines.

9. For hanger, glue ends of twine into hole of bead. Glue bead to top of ornament.

PARTY FAVOR BASKETS FROM CINNAMON STICKS



Materials:
Toilet paper cardboard/peat pots
Cinnamon sticks
4 to 6-inch birch wreath
1/4-inch red berries
Red ribbon
Dried/silk greenery or berries

Directions:

Note: These baskets may be made with a variety of items. A toilet paper roll and peat pot can be used for round containers. Square containers are stacked cinnamon sticks.

Loosen the binding on the birch wreath. This will be used for handles and branches to stick into the floral/berry grouping. Set aside.

Glue the cinnamon sticks in your choice of lengths on the toilet paper roll or the peat pot. If you choose a peat pot, place a small ribbon around the top (the sticks will not meet at the top and under surface will show if it is not covered). The stick should cover the surface and may be even or irregular at the top. If you choose a toilet paper cardboard, place a bottom on it before you start to work.

Glue the sticks in log cabin fashion if you choose to create a square container.

Use one or more of the birch branches to make a handle on the containers. Decorate the containers near the handle with flowers, berries, ribbons, small cinnamon sticks, curls, birch branches, and greenery.

Fill baskets with candy, toys or nuts.

COOKIE CUTTER ORNAMENTS

Materials:
Cookie cutter
Fabric
Poster board
Paper-backed fusible web
Hot glue gun
Glue sticks
Buttons
Craft glue
Fabric (contrasting for small cutouts)

Cut 1 piece each of fabric and poster board slightly larger than cookie cutter. Follow manufacturer's instructions to fuse web to wrong side of fabric. Fuse fabric to posterboard.

Place cookie cutter, front side down, on poster board side of fabric. Use a pen to draw around inside of cookie cutter; cut out shape.

If desired, cut a small cutout such as a heart or a tree from contrasting fabric. Use craft glue to glue cutout and/or buttons to front of cookie cutter shape.

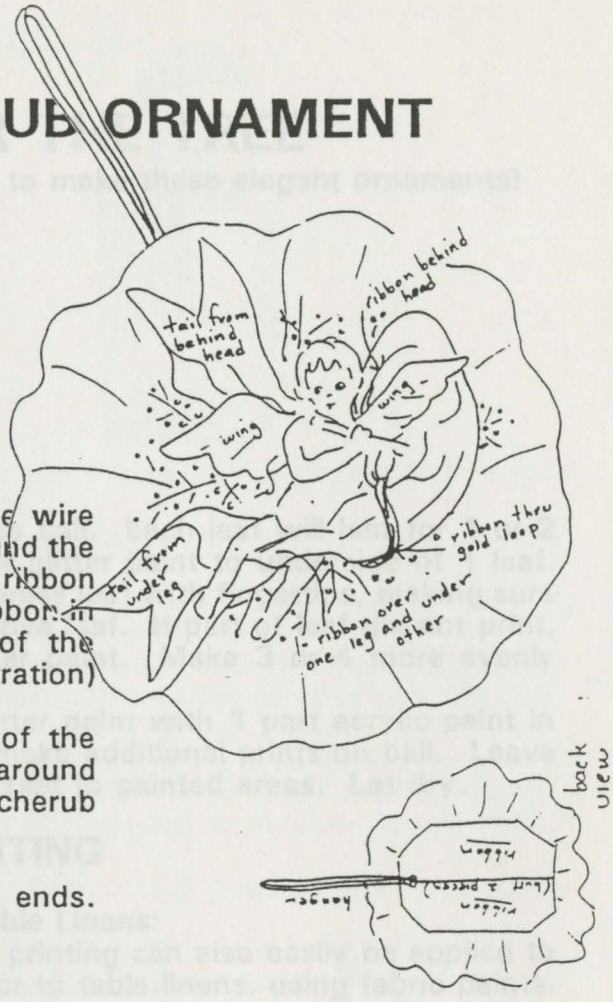
Trimming edges if necessary, insert shape into front of cookie cutter. Keeping shape flush with front of cookie cutter, hot glue to secure.

RUFFLED RIBBON CHERUB ORNAMENT

Materials:
1 (4-inch) gold glitter snowflake
1 (4-inch) gold cherub ornament
12 inches of 1 1/2" dark red wire-edge ribbon
1 1/4 yards of 1 1/2" moss green wire-edge ribbon
12 inches of 1/8" gold cording
tacky or hot glue

Directions:

Cut a 1 yard length of the green ribbon. Pull the wire along one edge to ruffle. Glue the ruffled ribbon around the outside edge of the snowflake. Fold back sides of ribbon so raw edges will not show. Cut remaining green ribbon in half and use the two pieces to cover the back of the ornament. Fold raw edges under and glue. (See illustration)



Remove hanger loop and hanger from the top of the cherub ornament. Loop and shape dark red ribbon around cherub ornament. Cut the ends into a V. Glue the cherub to the center of the snowflake.

For hanger, fold cording in half and knot at the ends. Glue to the back of the ornament.

OLD-FASHIONED SANTA

Materials:
1 old-fashioned clothespin (not spring type)
piece of red felt
white batting
small wreath (1" in diameter)

Directions:

Cut felt into 3 1/2" x 1 3/4" rectangle. Cover all but the knob at the top of the clothespin; glue edges.

Cut 2 rectangles 1 1/2" x 1 1/2". Fold into tube, glue one side together with a black pipe inside the tube. Glue one rectangle to each side to form arms. One arm is bent and glued to hold the wreath. Glue white batting to the knob at the top of the clothespin.

Cut 1 piece of red felt 1 1/2" x 3". Fold in half to form a square. Glue one edge of square together to form a hood. Glue the hood to the clothespin. Attach a hanger of nylon thread.

STYLISH BOBS FOR THE TREE

(Press paint-coated leaves onto frosted-glass balls to make these elegant ornaments)

Materials:

Artist's paintbrushes (large and small)
Fresh leaves (maple, elm, oak, or chrysanthemum)
Gold glitter fabric paint
Acrylic paints (green, red, or purple)
1 (3 1/4-inch diameter) frosted-glass ornaments

Directions:

Select small, fresh leaves to print pattern on glass ball. Each leaf will last for 1 or 2 printings. Using large paintbrush, apply thin coat of glitter paint to underside of 1 leaf. Position leaf, paint side down, on glass ball. Gently press leaf with fingertips, making sure entire leaf comes in contact with ball. Carefully remove leaf. If part of leaf did not print, use small paintbrush to fill in these areas with glitter paint. Make 3 or 4 more evenly spaced glitter prints on ball.

To make colored leaf prints, mix 2 to 3 parts glitter paint with 1 part acrylic paint in desired color. Apply paint to underside of leaf and make additional prints on ball. Leave enough background space to provide a pleasing contrast to painted areas. Let dry.

MORE LEAF PAINTING

When you have finished the ornaments, you'll want to embellish other holiday necessities with leaf prints. Try these applications:

On Package Wrap:

To create your own signature wrapping paper for the season, experiment on plain brown craft paper, white butcher paper, and foil or tissue gift wrap. To leaf-print on paper, follow the same steps as for printing on glass ornaments. Applying the technique to large sheets of paper can be time-consuming, however, so you may want to wrap packages first and then embellish with prints. Want a custom-printed ribbon to tie up those packages? Use tiny leaves to decorate wide, satin ribbon.

Make coordinating gift-tags by printing randomly on card stock or heavy craft paper. Cut the paper to the desired size after printing - the partial shapes will add interest to the tag.

On Table Linens:

Leaf printing can also easily be applied to cloth or to table linens, using fabric paints. For printing on fabric, we offer these suggestions to assure your success.

~ Select cloth or purchase ready-made napkins and tablecloths made from natural fibers, such as cotton or linen.
~ To flatten twisted or curled leaves before printing with them, press between sheets of waxed paper, using a warm iron.
~ Work on a smooth, flat surface and protect the area with plastic, cardboard or newspaper.
~ Follow manufacturer's instructions to dry fabric paint thoroughly and then heat-set the paint to make the design permanent.
~ Fabric paints can withstand repeated gentle washing without peeling or fading.

SNOWMAN



Materials:
4 ounces white Orlon acrylic craft and rug yarn
1 ounce black knitting worsted weight yarn
1 ounce (color of choice) knitting yarn for scarf
#6 standard knitting needle
#10 standard knitting needle
Crochet hook
4 black buttons
8 red beads or buttons
Filling material

Abbreviations:

k (knit)	st (stitch)
p (purl)	dec (decrease)
inc (increase)	tog (together)

SNOWMAN: (Large Snowball) - With size 10 needles and white, cast on 9 sts.

Row 1: K 1, inc 1 st in each of next 8 sts.

Rows 2,4:P each st.

Row 3:K 1, inc 1 st in each st.

Row 5:K 1, (inc 1 st in next st, k 1) repeated across.

Work in stockinette (k 1 row, p 1 row) for 29 rows.

Row 1:K 1 (k 2 tog, k 1) repeated across.

Rows 2,4:P each st.

Row 3:K 1,(k 2 tog) repeated across.

Cut yarn, leaving an end; draw through the sts, fasten off.

Sew center back almost to top of snowball and stuff quite firm. Close opening. Sew cast on sts together, drawing them tight.

(Medium Snowball) - Work same as large snowball through first 4 inc rows.

Row 5: (K 3, inc 1 st in next st) repeated across.

Work in stockinette st for 23 rows.

Row 1:(K 3, k 2 tog) repeated across.

Repeat dec rows 2, 3, and 4 of large snowball.

Sew two buttons on center front, using small pieces white felt or other material on wrong side as reinforcement.

Sew all buttons and beads very securely so they cannot be removed by child.

Finish snowball same as large snowball.

(Small Snowball) - Work same as large snowball through row 4.

Work in stockinette for 19 rows.

Work dec rows 3, 4 and 5 of large snowball.

Position buttons and beads for face on center front.

Sew securely with reinforcing. Finish same as large snowball.

Sew medium size ball to large ball, close to centers, alternating 2 or 3 sts on one ball, then the other, all around. Draw yarn tight, fasten securely and sew again, out about 1/2 or 3/4 inch from first stitching. Sew small snowball to medium size in same manner.

SCARF: With size 6 needles and color, cast on 9 sts.

Row 1:K 1, (p 1,k 1) across.

K the p sts, p the k sts as they face you (seed st) until piece measures 22 inches.

(Fringe): Wrap yarn around a 6-inch cardboard and cut at both ends.

Knot 4 strands of fringe in every other st at both ends of scarf.

HAT: (Crown): With size 6 needles and black yarn, cast on 61 sts.

Work on seed st for 2 inches, end on right side of work.

Next row:K each st (turning edge), k last 2 sts tog.

Dec-Row 1:(K 4 sts, k next 2 sts tog) repeated across-50 sts.

Row 2 and All Even Rows:P each st.

Row 3:(K 23 sts,k 2 tog) twice.

Row 5:(K 2, k 2 sts tog) repeated across.

Row 7:(K 1, k 2 tog) repeated across.

Row 9:(K 2 tog) repeated across.

Row 11:(K 3 tog) repeated across.

Fasten off, leaving an end, and draw through sts.

(Brim): With right side facing, pick up and k 1 st in each cast on st for hat.

Next Row: (Wrong side) K each st for turning edge.

Row 1:K across, inc 1 st in every 4th st.

Rows 2,4:K each st.

Row 3:K across, inc 1 st in every 6th st.

Bind off sts and sew center back seam.

PINE CONE ORNAMENT

Materials:

3 yards HC-101 rayon, HC-201 metallic or HC-301 sequin braid
1 (3 1/2-inch) styrofoam egg
1 yard HC-204 flat gold braid
12 inches HC-251 gold cord
1/2 yard HC-205 gold and white twist
1/2 yard HC-206 gold gimp
1 (2-inch) gold pin
Gold bead wire
100 straight pins

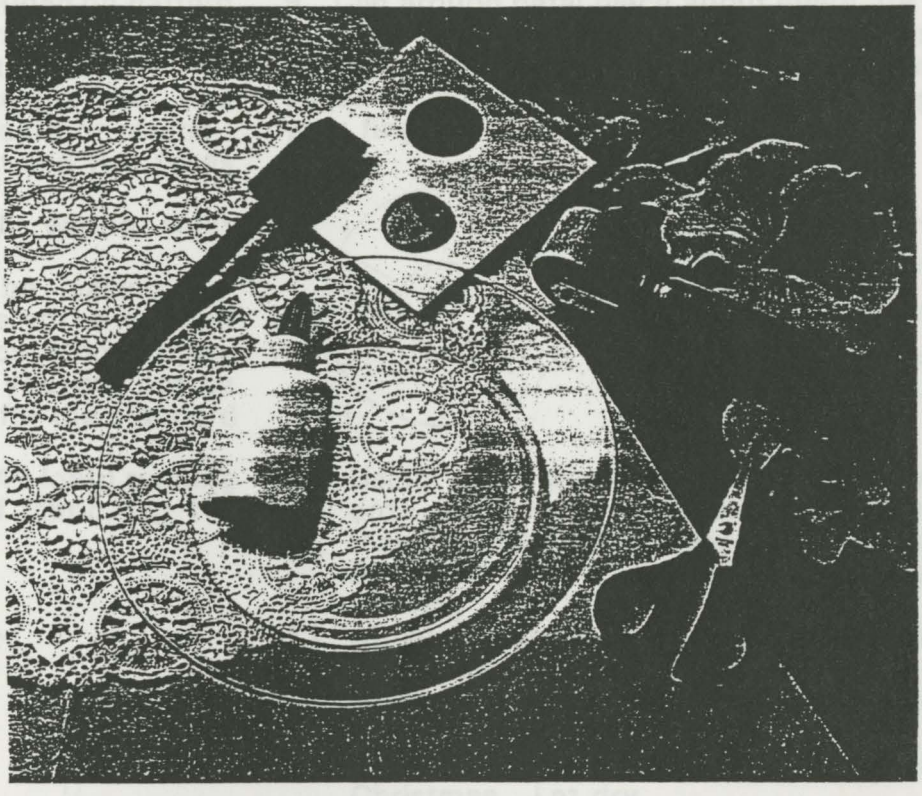
Directions:

1. Being at pointed end of egg form and center one of the outer loops on tip of form. Use drop of glue to secure braid.
2. Hold form in left hand and carefully wrap and pin outer loop of braid around egg.
3. Overlap rounds slightly where necessary to cover form and pins. The pins will be covered on the next round.
4. Continue wrapping to top of form. Use a drop of glue to secure end of braid so it does not unravel.
5. Use 1/4 yard of HC-205 and secure to ornament vertically around the center of the form. Repeat with remaining 1/4 yard to divide the form in equal quarters.
6. Use 1/4 yard HC-206 and secure to ornament vertically between the HC-205 braid. Repeat with remaining 1/4 yard to form a vertical stripe between remaining HC-205 panel.
7. Use HC-204 gold braid to make five three inch loops. Twist wire in center for bow.
8. Use 12 inches of HC-251 gold cord for hanger. Tie knot about 1 inch from ends. Trim if necessary.
9. Push corsage pin through center of hanger then center of bow.
10. Push bow assembly into top of egg and position so egg hangs straight. Secure with glue.

DECOUPAGE PLATE

Materials:

6" or 8" diameter clear glass plate
Gift wrap paper in desired print (see note)
White glue
Gold or silver paper doily
Wallpaper seam roller (optional)
2 or 3 sponge brushes
Acrylic paint (black, optional and color of choice)
Water-based clear varnish
Lint-free towel
Scissors
Damp face cloth
Sandpaper (very fine)



Note: Use rolled gift wrap paper rather than folded gift wrap paper so that the paper does not have creases.

Directions:

1. Wash the plate in warm, soapy water to remove any fingerprints or smudges. Dry with the lint-free towel.
2. Cut out design motifs from the gift wrap paper. The designs can be as simple or as complicated as you like. Holding the plate in front of you, arrange the cutouts on the back of the plate with the design facing you.
3. With your finger, smear glue on the right side of the cutouts and place the cutouts on the back of the plate in desired arrangement, pressing firmly. Work from foreground to background of design, overlapping cutouts.
4. Cut medallions from the paper doily and glue them, right side facing the back of the plate, around the edge of the back of the plate and to any empty areas, as desired. Press the medallions firmly into place.
5. Place the damp face cloth over the back of the plate. Using the wallpaper seam roller and working from the center of the plate toward the edge, roll out any air bubbles trapped between the glass plate and the cutouts and medallions. Let the glue dry thoroughly.
6. Using a clean, dry sponge brush, paint the back of the paint with two coats of acrylic paint in desired color, letting the paint dry between coats. After the paint has dried completely, paint a coat of black acrylic paint on the back of the plate, if desired.
7. Seal the back of the plate with two coats of clear varnish, letting the varnish dry thoroughly between coats.
8. Sand the edges of the plate with very fine sandpaper to remove any roughness left by the glue and paint.

LITTLE MISS CHRISTMAS

Seam allowances **are** included on pattern pieces. "Little Miss Christmas" is a quick and easy hand-sewn project; if you plan on making several, it is suggested that you make templates from cardboard or plastic.

1. Cut two petals from print and two faces from solid.
2. Layer petal pieces with wrong sides together.
   Note: You're going to be making Yo-Yo's. If you know what a yo-yo is great! If not, you will after you follow these instructions. However, you will not be turning under the edges for the standard seam allowances.
3. Make a row of small (1/4" long) running stitches close to edge of fabric. Fig 1.

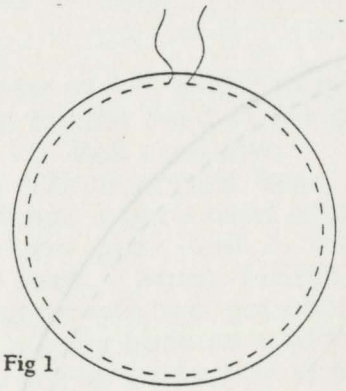


Fig 1

4. Pull stitches, tie off and knot to hold gathers securely, Fig 2; clip thread.
5. Smooth out and flatten circle, Fig 3.

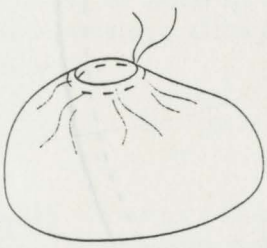


Fig 2

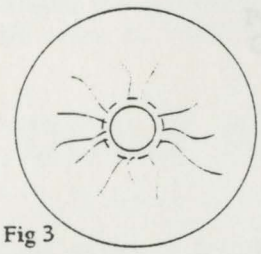


Fig 3

6. Repeat steps 2 to 5 with face pieces.
7. Stuff face circle very lightly with fiberfill.
8. Center completed face piece over completed petal section covering all raw edges. Using two strands of red or green embroidery floss, hand stitch face piece with a running stitch, Fig 4.

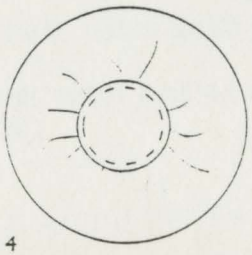


Fig 4

9. Clip around petal piece about every 3/4" to face edge, Fig 5. Insert scissors between cuts and cut around the outmost edges of petal fabric, Fig 6. Fluff using your fingers.

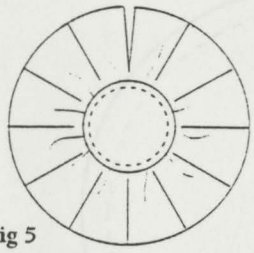


Fig 5

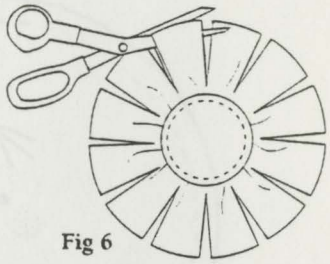


Fig 6

10. Using black permanent marker, make dots for eyes. With brown marker, make freckles and draw hair. **Note:** Allow ink to dry several hours if tea staining Little Miss Christmas.
11. Apply powdered blush to cheeks with a cotton swab.
12. Make bow with 1/4" x 12" strip; glue in place at edge of face under chin.
13. If desired, tea stain Little Miss Christmas. Let dry.

To make Floral Decoration: Make three Little Miss Christmas; glue a twig to back of each. Arrange wood excelsior in bottom of a clay pot; place Little misses in pot and glue to secure.

To make Floral Pick: Glue twig to back of Little Miss Christmas and place in a live potted plant to decorate for a gift.

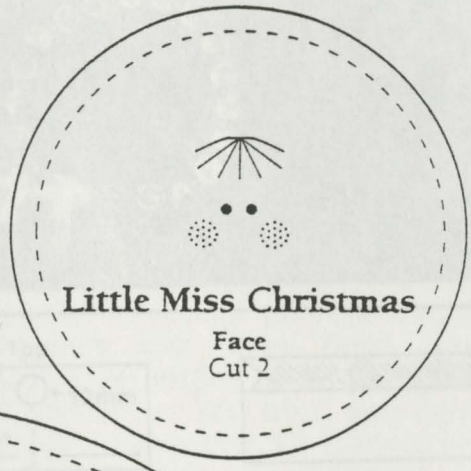
To make Wearable Pin: Glue or sew 1" pin back to back of Little Miss Christmas.

To make Magnet: Glue heavy-duty magnet to back.

To make Ornament: Stitch through back of Little Miss Christmas with an 8" piece of fish line or ribbon; tie ends together.

To make Barrette: Glue one or more Little Misses on a barrette.

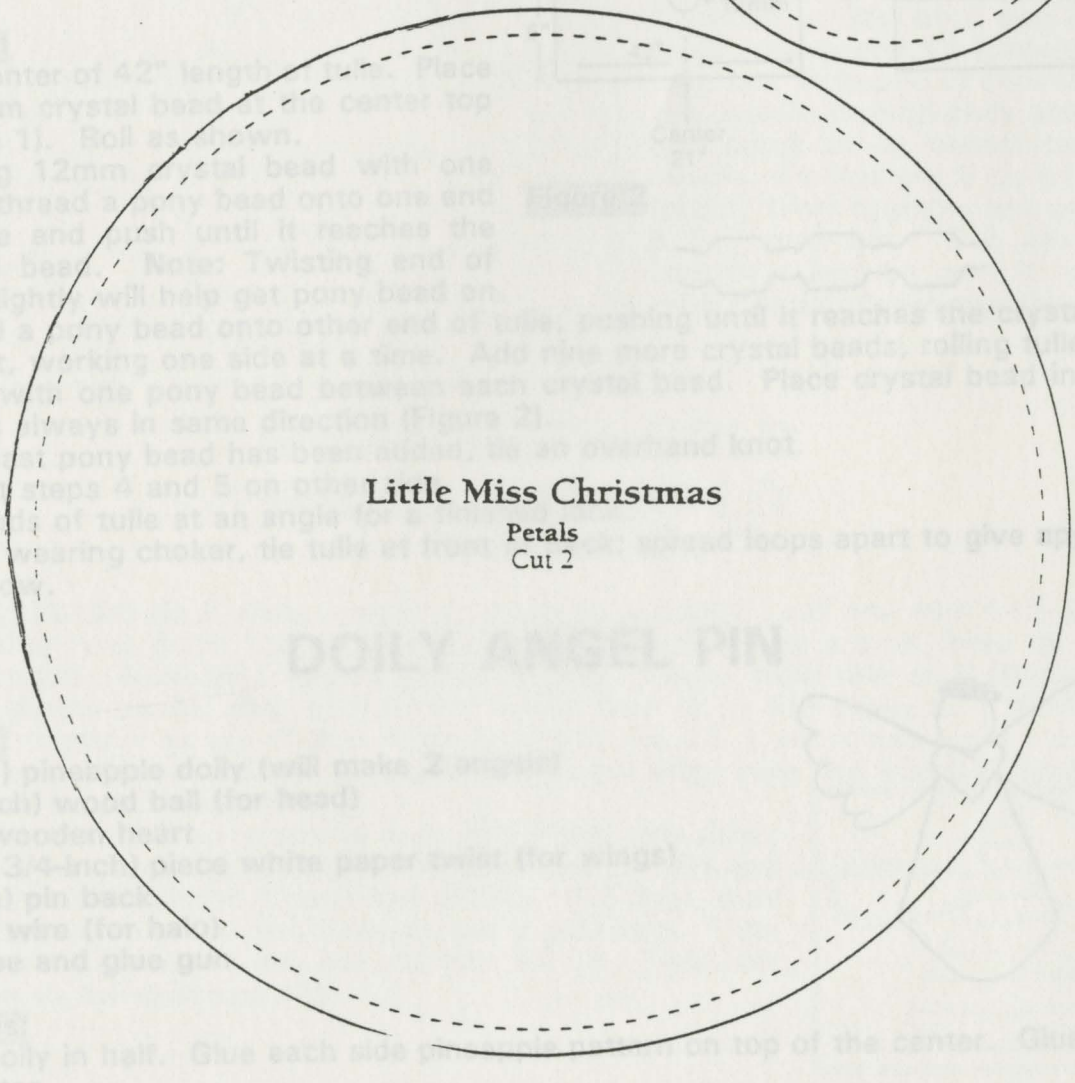
PATTERN ON NEXT PAGE



Little Miss Christmas

Face

Cut 2



Little Miss Christmas

Petals

Cut 2

BEADED TULLE NECKLACE

Materials:
6" x 42" piece tulle in desired color
20 pony beads to match or coordinate with tulle
19 (12mm) crystal faceted beads
scissors

Lengths given above will make a 15 1/2" necklace. Adjust length of necklace by using a longer or shorter length of tulle and more or fewer beads.

A matching hair bow or hat brim may be made by using more tulle and beads; a bracelet may be made by using less.

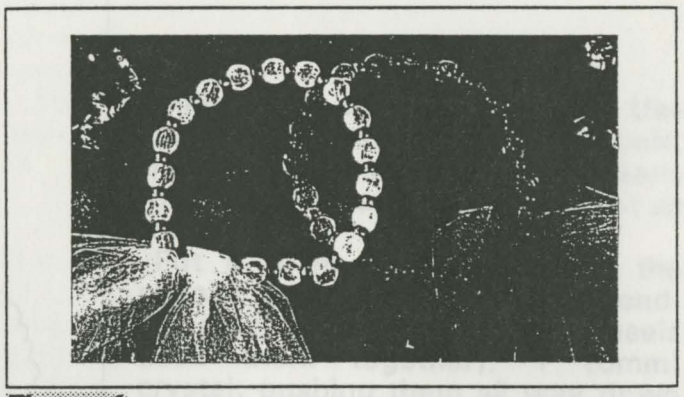


Figure 1

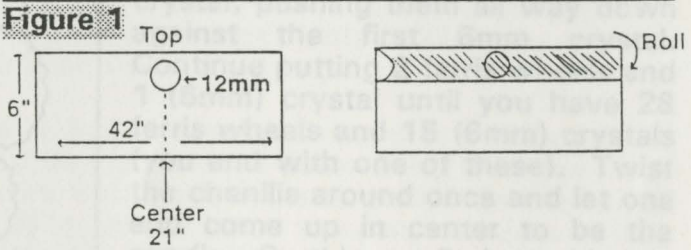
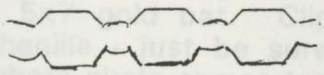


Figure 2



Directions:
1. Find center of 42" length of tulle. Place a 12mm crystal bead at the center top (Figure 1). Roll as shown.
2. Holding 12mm crystal bead with one hand, thread a pony bead onto one end of tulle and push until it reaches the crystal bead. **Note:** Twisting end of tulle slightly will help get pony bead on.
3. Thread a pony bead onto other end of tulle, pushing until it reaches the crystal bead.
4. Repeat, working one side at a time. Add nine more crystal beads, rolling tulle around each, with one pony bead between each crystal bead. Place crystal bead in tulle so hole is always in same direction (Figure 2).
5. After last pony bead has been added, tie an overhand knot.
6. Repeat steps 4 and 5 on other side.
7. Cut ends of tulle at an angle for a finished look.
8. When wearing choker, tie tulle at front of neck; spread loops apart to give appearance of a bow.

DOILY ANGEL PIN

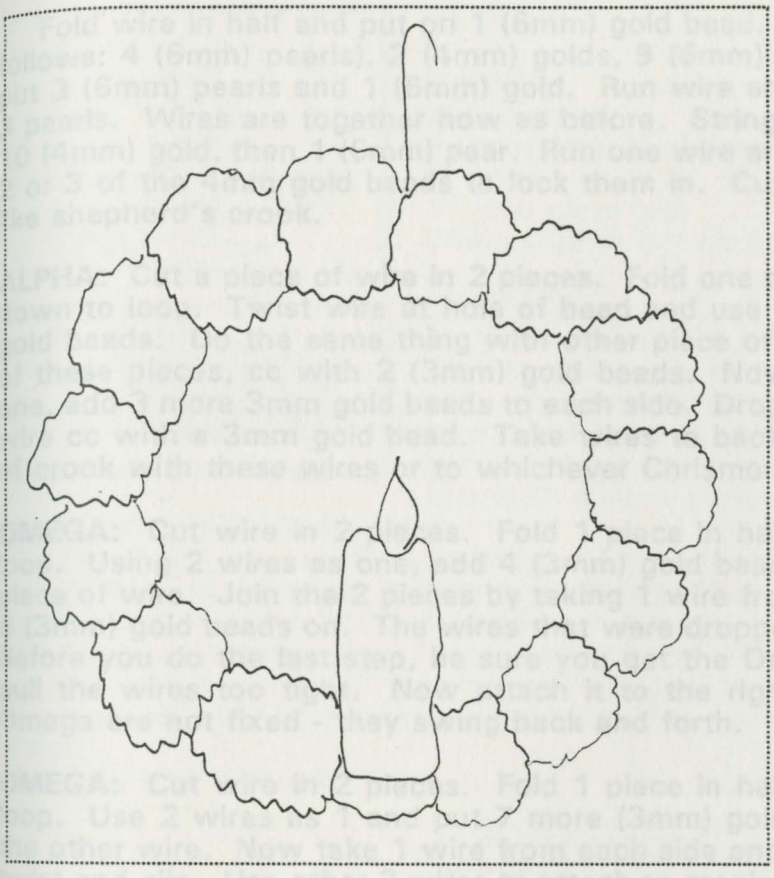


Materials:
1 (4-inch) pineapple doily (will make 2 angels)
1 (1/2-inch) wood ball (for head)
1 small wooden heart
1 (2 x 2 3/4-inch) piece white paper twist (for wings)
1 (1-inch) pin back
1" silver wire (for halo)
tacky glue and glue gun

Directions:
Cut doily in half. Glue each side pineapple pattern on top of the center. Glue wooden heart at top.

Fold the paper twist and scallop each end. Make halo with silver wire; glue together. Glue pin on back.

CIRCLE WITH CANDLE IN CENTER



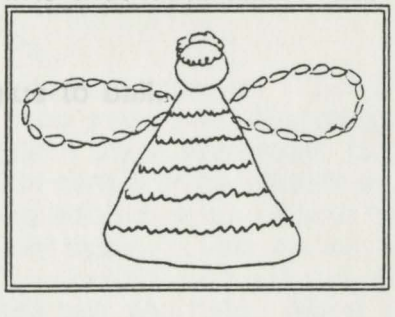
Make circle on white chenille. Use clear or iridescent Ferris wheels, 6mm crystal faceted beads, tri beads for the candle and a 5x7 gold oat as the wick.

Put a 6mm crystal bead on the chenille leaving about 1" at one end. On long end, put 2 ferris wheels (lock them together), 1 (6mm) crystal, pushing them all way down against the first 6mm crystal. Continue putting 2 ferris wheels and 1 (6mm) crystal until you have 28 ferris wheels and 15 (6mm) crystals (you end with one of these). Twist the chenille around once and let one end come up in center to be the candle. On this put 8 clear tri beads locking them together and on tip put a 5x7 gold oat. Clip any excess chenille - just be sure it is secure where circle comes together.

ANGEL WITH GOLD WINGS AND HALO

Put 7 (6mm) pearls on 2 wires (center as much as possible) - pull one wire from each end down. When you finish the body, cut these wires off - they are on there to give the bottom support. Now cc 6 (6mm) pearls on other wires. Next row cc 5 (6mm) pearls, then cc 4 (6mm) pearls, then cc 3 (6mm) pearls, then cc 2, and finally cc 1 (6mm) pearl. Twist wire together at top of that 6mm pearl and run the 2 wires through a 12mm. On one of these wires, put 5 (3x6) gold oats and cc the other wire into that last bead. Twist and use this as your hanger.

Take a piece of wire and fold in half. Put 9 gold oats down to loop then run one wire through the 2 pearl row of skirt and the other wire through the 3 pearl row of skirt. Pull tight, then on one of the wires you pulled through, put 9 gold oats. Then cc the other wire into the last oat you just put on. Twist the wires close to the skirt and clip.



SHEPHERD'S CROOK WITH ALPHA AND OMEGA

Fold wire in half and put on 1 (6mm) gold bead. Use the 2 wires as one and string as follows: 4 (6mm) pearls), 2 (4mm) golds, 9 (6mm) pearls. Divide wire and on each arm put 3 (6mm) pearls and 1 (6mm) gold. Run wire around gold bead and back through the 3 pearls. Wires are together now as before. String 3 (6mm) pearls on the 2 wires, then 10 (4mm) gold, then 1 (6mm) pear. Run one wire around the 6mm pearl and back through 2 or 3 of the 4mm gold beads to lock them in. Cut other wire off, now bend tip around like shepherd's crook.

ALPHA: Cut a piece of wire in 2 pieces. Fold one piece in half and put a 3mm gold bead down to loop. Twist wire at hole of bead and use 2 wires as one. Put on 3 more 3mm gold beads. Do the same thing with other piece of wire. Now with one wire from each of these pieces, cc with 2 (3mm) gold beads. Now pick up other and using 2 wires as one, add 3 more 3mm gold beads to each side. Drop 1 wire from each and with remaining wire cc with a 3mm gold bead. Take wires to back and twist. Attach Alpha to left arm of crook with these wires or to whichever Chrismon you are doing.

OMEGA: Cut wire in 2 pieces. Fold 1 piece in half and put a 3mm gold bead down to loop. Using 2 wires as one, add 4 (3mm) gold beads. Do the same thing with the other piece of wire. Join the 2 pieces by taking 1 wire from each and using them as 1 wire put 6 (3mm) gold beads on. The wires that were dropped are taken to back, twisted and cut. Before you do the last step, be sure you get the Omega in the right shape so you won't pull the wires too tight. Now attach it to the right side of the crook. The Alpha and Omega are not fixed - they swing back and forth.

OMEGA: Cut wire in 2 pieces. Fold 1 piece in half and put a 3mm gold bead down to loop. Use 2 wires as 1 and put 7 more (3mm) gold beads on. Do this same thing with the other wire. Now take 1 wire from each side and cc with a gold bead, take wire back, twist and clip. Use other 2 wires to attach to crook or whichever Chrismon you are doing.

SATIN BALL ORNAMENT

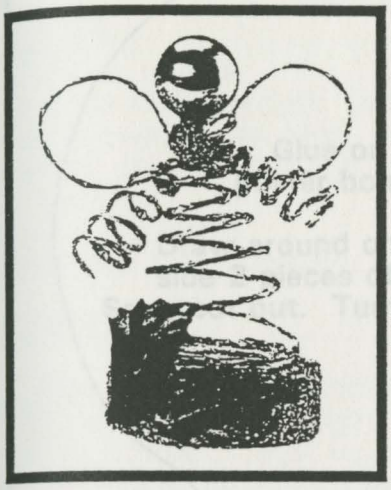
Materials:

1 (2 1/2-inch) white satin ball ornament
1 (3/8-inch) red velvet or other holiday ribbon
Artificial holly leaves, berries and cones
Small red bird
Hot glue gun

Directions:

1. Wrap length of ribbon around ball starting at top. Cut and glue to ball.
2. Turn ball 1/4 turn and repeat procedure.
3. Glue leaves, berries, and cones at top of ball.
4. Position bird in center top and glue in place.
5. Attach ribbon or cord loop to hanger or ornament.

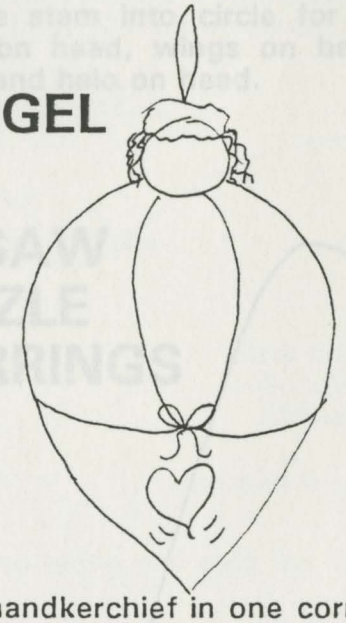
BOUNCING ANGEL



Materials:
Wire cutters
2 yards gold foil covered wire
6" cone
1" gold glass ball
White glue or hot glue gun

Directions:
1. Cut a 36" length from wire. Wrap wire around cone, from the top down, keeping the wraps fairly close together. The coils will open up when removed from cone. Stop wrapping wire when there is approximately 6" left. Remove wire from cone. Form a base with the 6" tail by bending the wire back and forth across the bottom coil. The bottom coil should be approximately 2" in diameter.
2. For arms, cut two 8" lengths from wire. Wrap each piece of wire separately around top of cone in the same manner as for body. Remove wire from cone and attach to body by bending small end of arm wires over the second coil from top of body.
3. For head, insert neck of glass ball into the top coil and glue in place using glue.
4. For wings, cut a 10" length from wire and form into a figure 8. Glue wings on back of angel, at base of the neck using glue. For halo, cut into a circle. Glue halo to top of head.
5. Glue bow to neck.

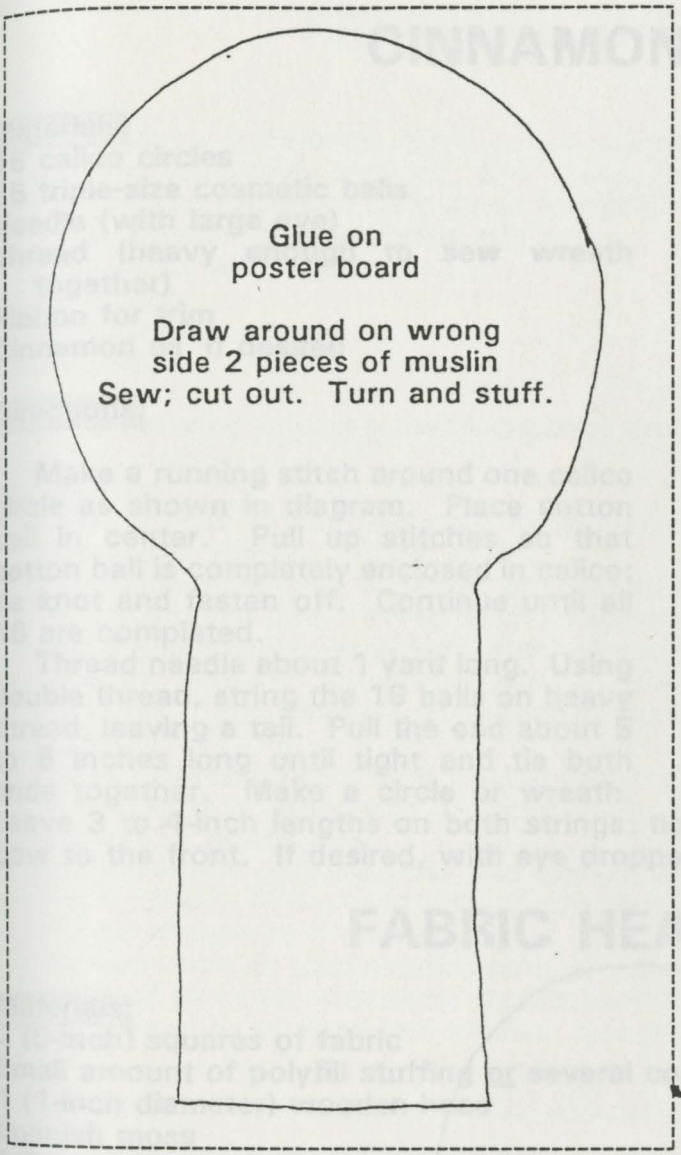
COUNTRY ANGEL



Materials:
1 man's handkerchief (tea-dyed if desired)
1 (1 1/2-inch) styrofoam ball
1 (4 to 5-inch) square of batting
1 (18-inch) piece jute or heavy string
1 (16-inch) piece of paper twist (for wings)
1 gold or silver chenille stem (for halo)
Moss (for hair)
Acrylic paints (green, red, and blush)
Hot glue
1 (4 x 4-inch) square freezer paper

Directions:
Iron shiny side of freezer paper to wrong side of handkerchief in one corner. Turn in right side - paint heart or other decoration over this paper (will keep paint from bleeding). Let paint dry. Peel off paper backing. Find center of handkerchief - place styrofoam ball in center of batting. Bring corners down to make a neck; put ball in center of handkerchief, bring handkerchief down around ball and tie at neck, leaving long enough ends of jute or string. Bring tie up the back of the head 4 to 5 inches. Tie knot again. (This makes a hanger). Bring two corners of handkerchief down to front. Bring corners that are out at each side to the center and tie in a knot (arms). Add blush, moss hair and halo. Make a bow (wings) with paper twist and glue on back.

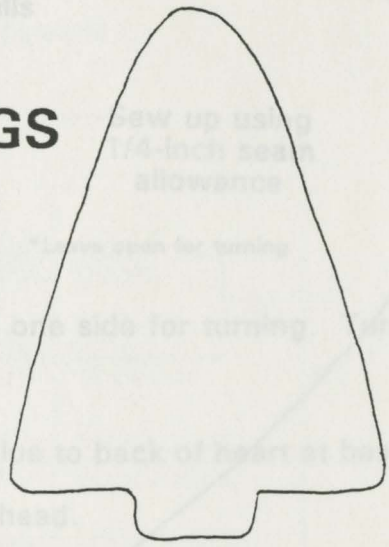
LUNCH BAG ANGEL



Materials:
1 brown paper lunch bag
3 to 4 plastic grocery bags (for stuffing)
1 (18-inch) piece jute or yarn
2 to 3 rocks for weight
1 (32-inch) piece red or green paper twist
1 silver or gold chenille stem
1 head (made with pattern)
Moss (for hair)
Hot glue gun and white glue
Black paint or permanent marker (for eyes)
Blush paint (for cheeks)
Red paint or permanent marker (for mouth)

Directions:
Put rocks and plastic grocery bags or stuffing in brown bag to within 3 to 4 inches from top. Make head; paint. Gather bag about 3 inches down from top. Put neck down into bag. Tie up close around neck with yarn or jute. Cut paper twist 16 inches; fold ends to middle and glue. Gather center and wrap chenille stem around 1 time to secure bow. Split the other 16 inch piece of twist in half. Make small bow for neck. Wrap the rest of chenille stem into circle for halo. Glue moss on head, wings on back, bow on front, and halo on head.

JIG-SAW PUZZLE PIN/EARRINGS

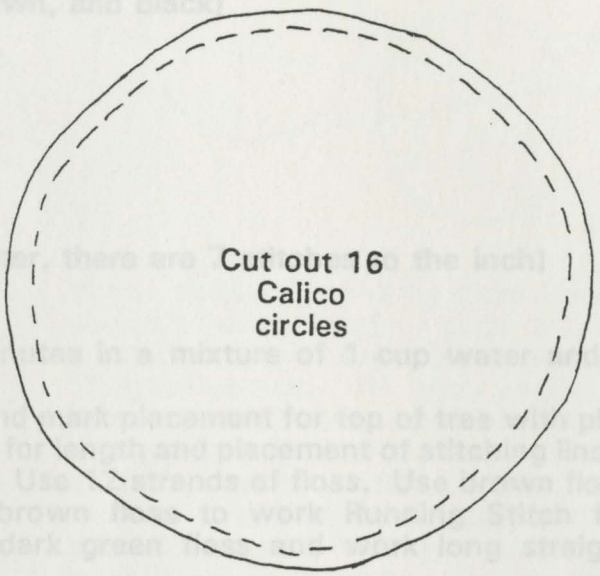


Materials:
Jig-saw puzzle pieces (green grass if possible)
Stiff cardboard
Earring backs
Pin back
Hot glue
Acrylic paint (red and gold)
Glitter paint

Directions:
Cut the tree shape from stiff cardboard or wood. Glue jig-saw pieces on shape until covered. If green pieces are not available, paint tree green. Use the end of a paint brush or q-tip to dip in red and gold paint to make decorations on tree; let dry. Put the glitter paint on the tree as you would tinsel. Glue on pin back. Glue 2 pieces of puzzle together for each earring. Follow paint directions for tree above. Glue earring backs on.

CINNAMON WREATH

Materials:
16 calico circles
16 triple-size cosmetic balls
Needle (with large eye)
Thread (heavy enough to sew wreath together)
Ribbon for trim
Cinnamon oil, if desired



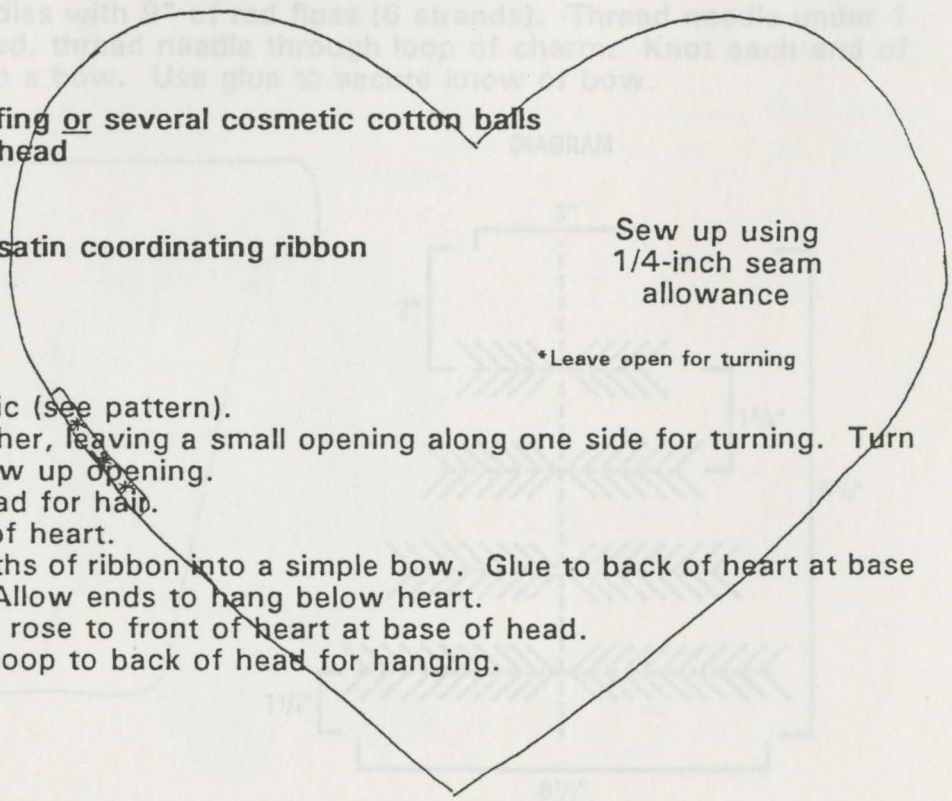
Directions:

Make a running stitch around one calico circle as shown in diagram. Place cotton ball in center. Pull up stitches so that cotton ball is completely enclosed in calico; tie knot and fasten off. Continue until all 16 are completed.

Thread needle about 1 yard long. Using double thread, string the 16 balls on heavy thread, leaving a tail. Pull the end about 5 to 6 inches long until tight and tie both ends together. Make a circle or wreath. Leave 3 to 4-inch lengths on both strings; tie again. This makes a hanger. Glue ribbon bow to the front. If desired, with eye dropper, apply cinnamon oil on back.

FABRIC HEART ANGEL

Materials:
2 (5-inch) squares of fabric
Small amount of polyfill stuffing or several cosmetic cotton balls
1 (1-inch diameter) wooden head
Spanish moss
1/2 yard (3/4-inch) flat lace
2 (1/2-yard) lengths narrow satin coordinating ribbon
Short length of gold cord
Hot glue gun



Directions:

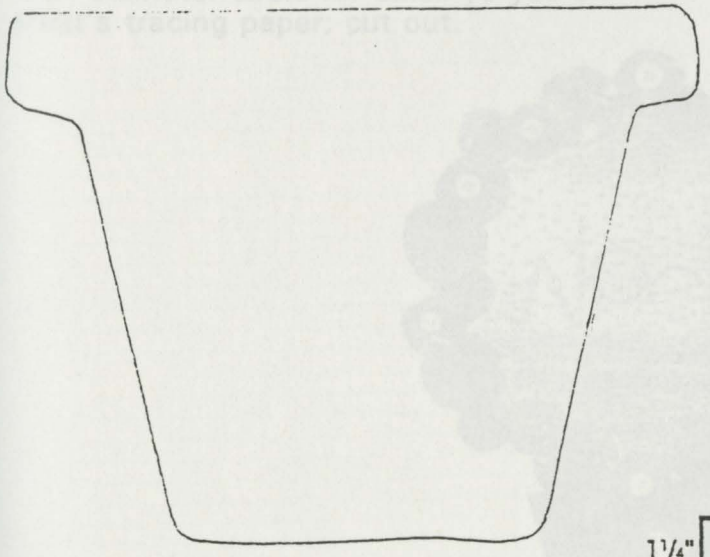
1. Cut two hearts from fabric (see pattern).
2. Sew up, right sides together, leaving a small opening along one side for turning. Turn heart and stuff lightly, sew up opening.
3. Glue Spanish moss to head for hair.
4. Glue head to top center of heart.
5. Tie the lace and two lengths of ribbon into a simple bow. Glue to back of heart at base of head to form wings. Allow ends to hang below heart.
6. Glue small bow and satin rose to front of heart at base of head.
7. Glue gold cord or ribbon loop to back of head for hanging.

FEATHER TREE SWEATER

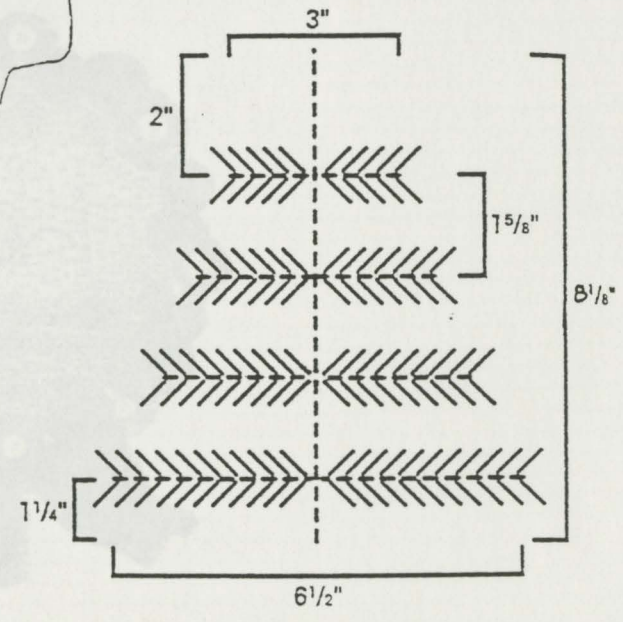
Materials:
Medium-gauge stockinette stitch cotton sweater (see note)
Embroidery floss (red, dark red, dark green, brown, and black)
Fabric (5-inch) square of dark green (for pot)
Assorted buttons and washable charms
Paper-backed fusible web
White vinegar
Tracing paper
Fabric glue

Note: Measuring across a medium-gauge sweater, there are 7 stitches to the inch)

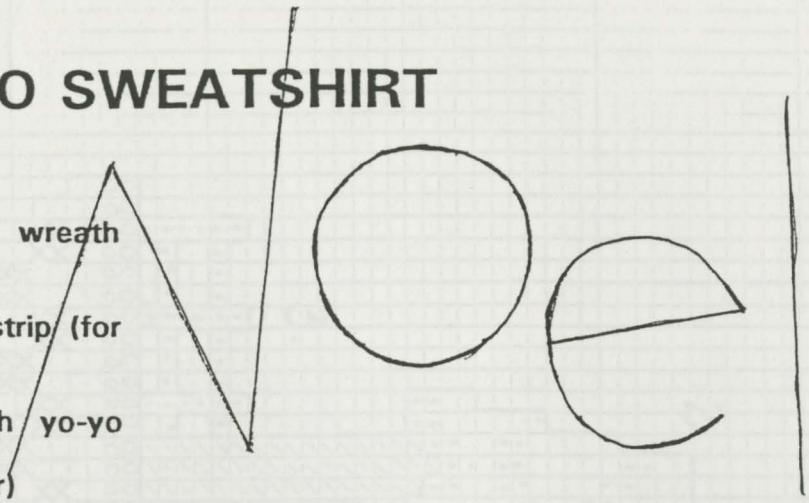
Directions:
1. Unwrap floss skeins and soak for a few minutes in a mixture of 1 cup water and 1 tablespoon vinegar. Allow to dry.
2. Determine placement of design on sweater and mark placement for top of tree with pin.
3. When stitching tree, refer to Diagram (below) for length and placement of stitching lines; follow knit of sweater to keep stitches even. Use 12 strands of floss. Use brown floss to work Running Stitch, for trunk. Use brown floss to work Running Stitch for branches. For needles on branches, use dark green floss and work long straight stitches.
4. For pot, trace pattern onto tracing paper; cut out. Follow manufacturer's instructions to fuse web to wrong side of fabric piece. Use pattern to cut pot from fabric. Fuse pot to sweater below tree.
5. Use 3 strands of black floss and Blanket Stitch to stitch along edges of pot.
6. Use 6 strands of dark red floss to sew buttons to branches. Use 6 strands of red floss to sew charms to branches.
7. For each bow, thread needles with 9" of red floss (6 strands). Thread needle under 1 stitch of sweater; if desired, thread needle through loop of charm. Knot each end of floss; tie ends of floss into a bow. Use glue to secure know of bow.



DIAGRAM

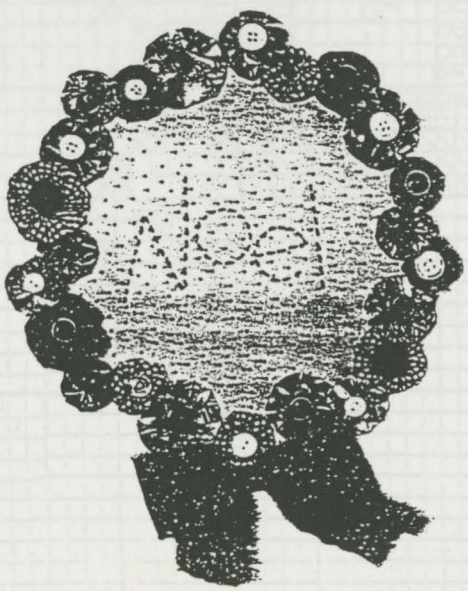


YO-YO SWEATSHIRT

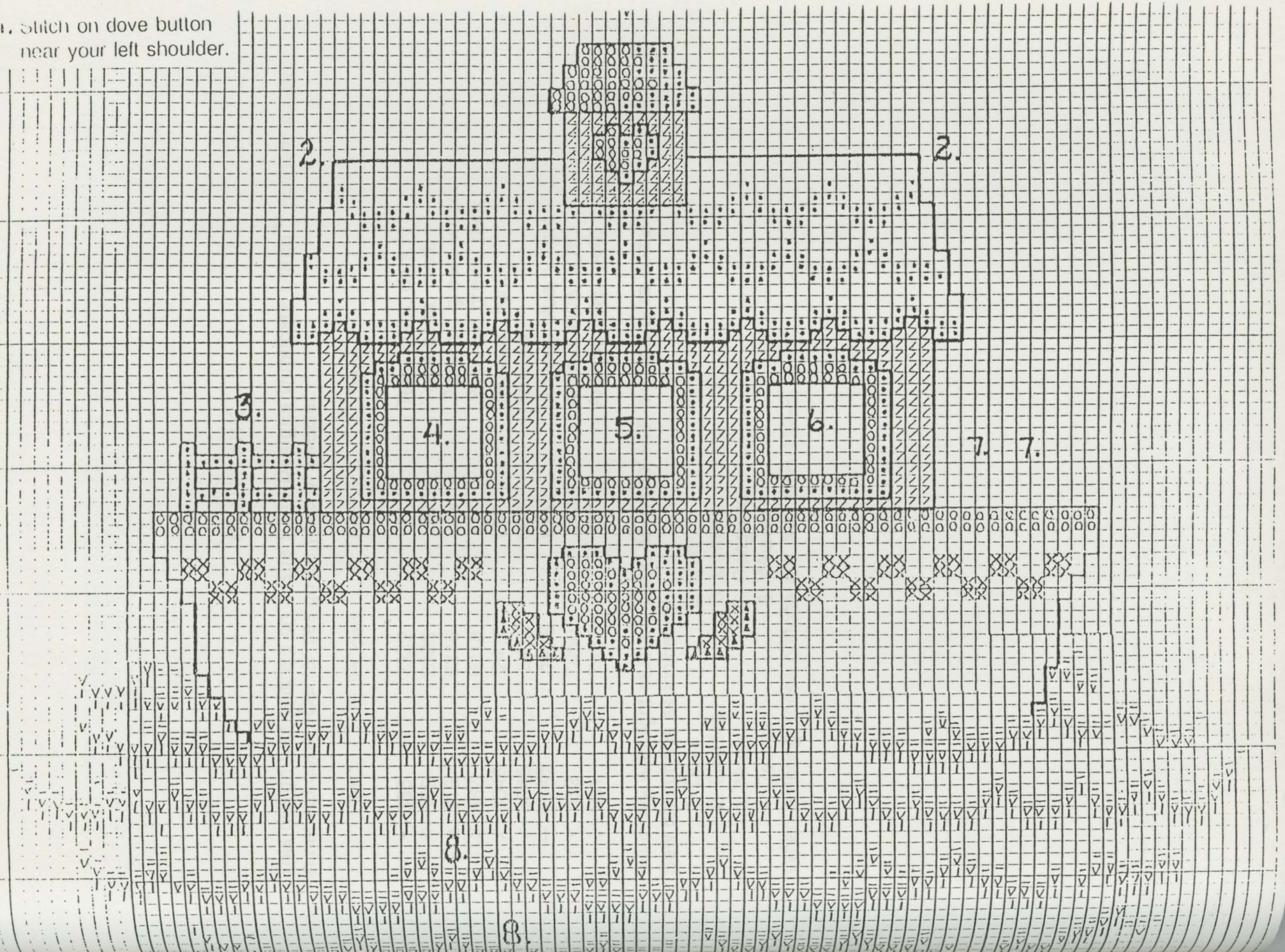


Materials:
Sweatshirt
1 (10-inch) square fabric (for wreath background)
Fabric scraps (for yo-yos
1 (2-inch x 20-inch) torn fabric strip (for bow)
Paper-backed fusible web
Thread (color to coordinate with yo-yo fabrics)
Embroidery floss (coordinated color)
Buttons (assorted)
Tracing paper (artist and dressmaker)
Safety pin
Drawing compass

1. Follow manufacturer's instructions to fuse web to wrong side of background fabric. Draw an 8" diameter circle on backing paper side of fabric; cut out circle. Remove paper backing and fuse circle to shirt.
2. Trace "Noel" pattern onto artist's tracing paper. Use dressmaker's tracing paper to transfer letters to center of circle on shirt. Use 6 strands of floss and Running Stitch to stitch over letters. Remove any visible tracing marks.
3. For yo-yo patterns, draw a 3 1/2" diameter circle for large yo-yos, a 3" diameter circle medium yo-yos, and a 2 1/2" diameter circle for small yo-yos on artist's tracing paper; cut out.
4. Note: Follow Step 4 to make enough yo-yos to cover edge of circle on shirt. It usually takes 5 large, 6 medium, and 12 small yo-yos). For each yo-yo, use pattern to cut a circle from fabric scrap. Use a double strand of thread to baste 1/8" from edge of fabric circle. Pull ends of thread to tightly gather circle; knot thread and trim ends. Fold raw edge to inside of circle. Flatten yo-yo with gathers at center (right side).
5. With yo-yos right side up and overlapping yo-yos slightly, arrange yo-yos along edge of fabric circle to form wreath; pin in place. Place a button over center of 1 yo-yo. Sew button and yo-yo to shirt at the same time. Repeat to sew remaining yo-yos to shirt.
6. Tie fabric strip into a bow. Use safety pin inside shirt to pin bow below wreath.



1. Stitch on dove button near your left shoulder.



NOAH'S ARK

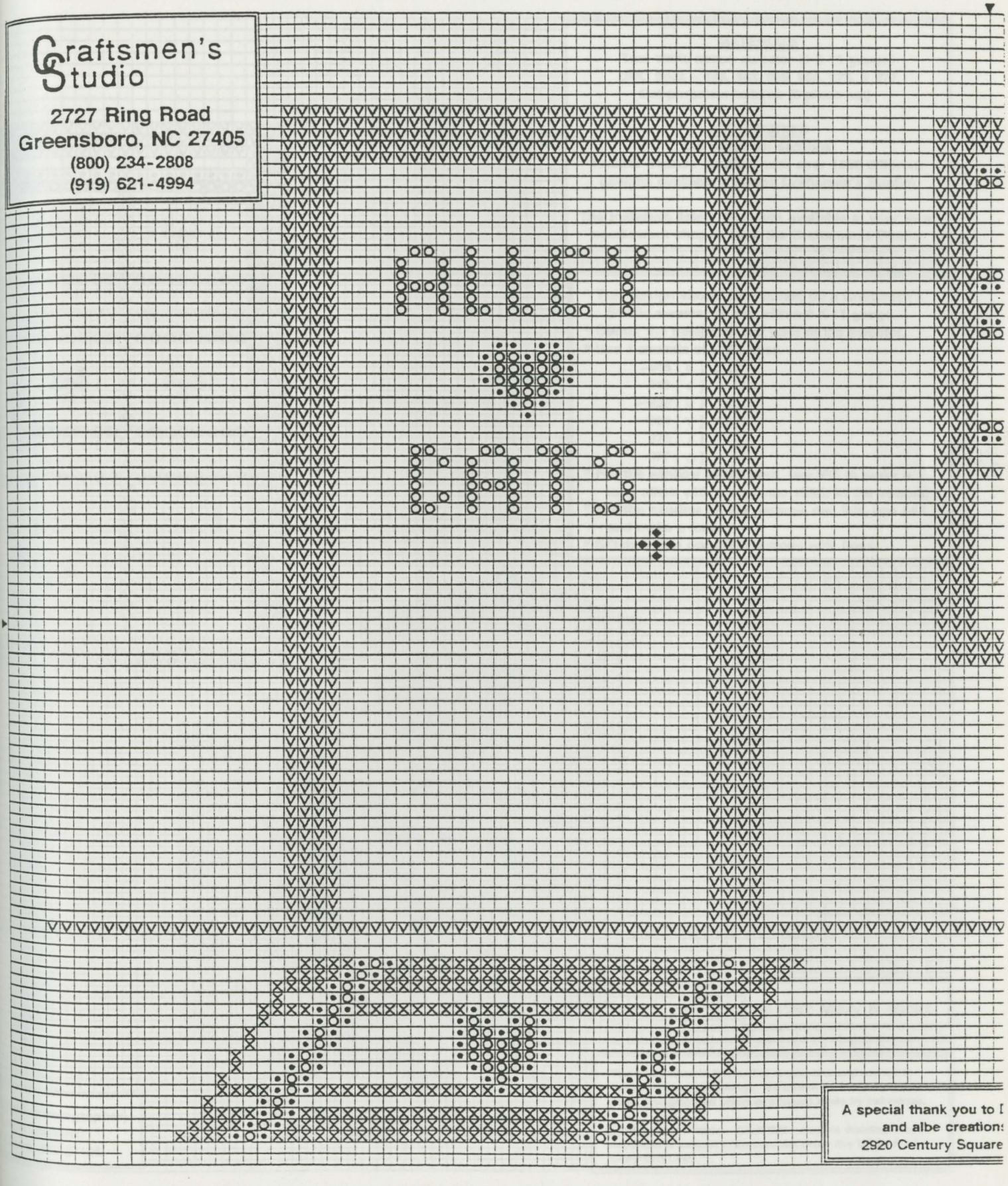
This design was stitched on a **Sue Hillis Designs Duplicate Stitch™** pullover sweater in natural color. Center design on yoke of sweater.

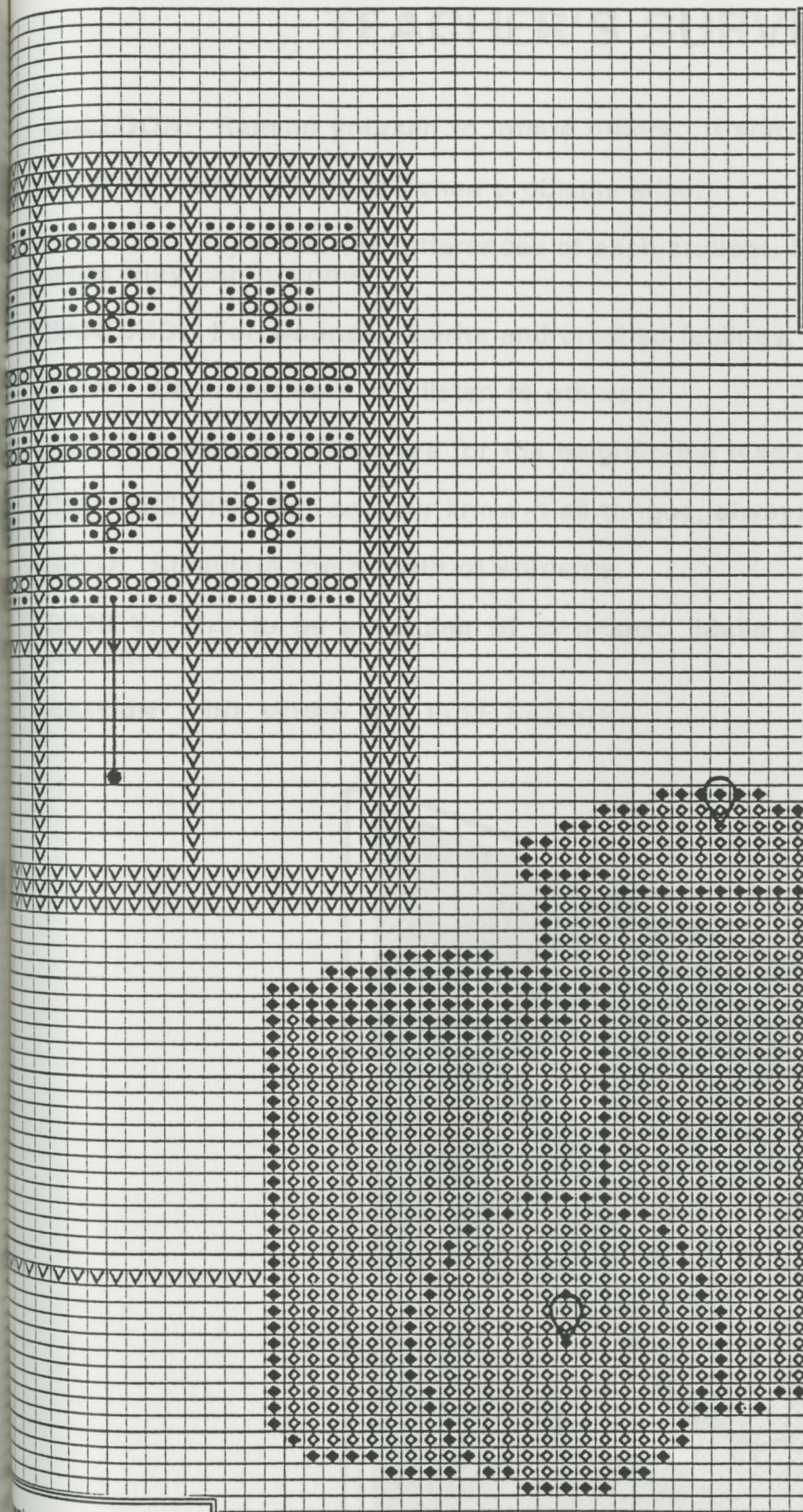
	DMC	JPCoats	Anchor	Color
●	355	2339	*	Terra cotta, dark
o	356	2338	5975	Terra cotta, med.
▲	319	6246	218	Pistachio green, v.dark
X	367	6018	217	Pistachio green, dark
/.	3046	2410	887	Mustard, light
/	3045	2412	888	Mustard
—	3752	7876	976	Antique blue, v.light
v	932	7050	343	Antique blue, light
I	931	7051	921	Antique blue, med.

Fill in ark with light mustard color; fill in roof with medium terra cotta.
Sew on buttons as indicated:

1. Dove
2. Giraffes
3. Noah
4. Zebras
5. Lion
6. Lioness
7. Penguins
8. Whales

When ordering, these buttons are item #HH-112-B.


Craftsmen's Studio
2727 Ring Road
Greensboro, NC 27405
(800) 234-2808
(919) 621-4994
A special thank you to
and albe creations
2920 Century Square



MATERIALS

Teal 100% cotton sweater (9 X 11 gauge)
DMC floss - 645, 648, 959, 964, 976, & 977
Cat porcelain buttons (6 piece set)

ACCESSORIES

Cat porcelain earrings
Rubber Stamps (catalog with over 1000 different designs available from the Craftsmen's Studio)

The materials listed above are available at your local needlework shop or from the Craftsmen's Studio.

* This design should be stitched on a Craftsmen's Studio sweater or one with a 9 X 11 gauge.
* Center the design on the yoke of the sweater.
* Use 4 strands of DMC floss -

~~645~~ [◆] 535
648 [◇]
~~959~~ [×] 701
~~964~~ [V] 562
976 [•]
977 [○]

* For the window shade cord, use 976 to make a long stitch with a duplicate stitch at the bottom.
* For the handles on the garbage can lids, use 645 and make a loop.
* Stitch on the porcelain buttons with floss.

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pherd (photographer)
celain buttons)
Salem, NC 27106.

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TEACHER'S SURVIVAL KIT

BALLOON: Remind yourself to inflate others. If someone looks nice, tell them.

PATCH: Patch things up when problems arise.

BUTTON: Rejoice in the differences of each student, like others for what they are and for what they can become.

BANDAID: For wounded spirits and crushed feelings, use it.

Q-TIP: Clear out ears and listen to others.

COTTON BALLS: These are for the neighboring teachers when you talk too loudly.

CLOTHES PIN: Put on your know-it-all tongue, always say less than you think.

SEED: Stimulate the growth of students.

CANDY: Try to be a teacher of surprises. Make an effort to be a nicer teacher and person.

ASPIRIN: USE WHEN ALL ELSE FAILS!!!



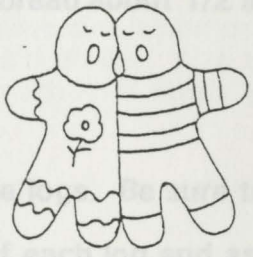
GINGERBREAD MEN

Delicious and adorable, Gingerbread Men have become a Christmas tradition all over the country. The following recipe is absolutely delectable, easy to make, and truly foolproof.

To add variety to the group, you can ice them in different colors or, before baking, bend the arms and/or legs in funny positions. You can also personalize your Gingerbread Men; cookies with names written in icing can be used as place cards, given out as present, or hung on the tree.

The following recipe makes three to four dozen Gingerbread Men, depending on the size of your cookie cutter. It may also be used to make the Gingerbread Log Cabin on the following page (remember not to bake first).

GINGERBREAD DOUGH



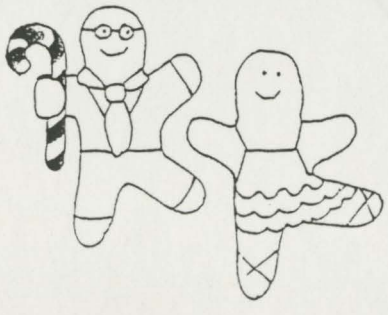
1 cup dark molasses
1/2 cup light brown sugar
1/2 cup granulated sugar
4 teaspoons ground ginger
4 teaspoons ground cinnamon
3/4 tablespoon baking soda
1 cup (2 sticks) unsalted butter, at room temperature
2 large eggs, lightly beaten
6 cups sifted all-purpose flour

Place the molasses, sugar, ginger and cinnamon in a double boiler over medium heat. When the sugar has melted, add the baking soda and stir. When the mixture bubbles up, remove from the heat.

Place the butter in a large mixing bowl. Add the hot molasses mixture and stir well. Let the mixture cool to about 90 degrees and then add the eggs. Gradually add the flour, 1 cup at a time, while beating. (This is best done with an electric mixer, but you can use a wooden spoon.)

Preheat the oven to 325 degrees and line thick baking sheets with parchment paper.

Shape the dough into a neat rectangle, place on a well-floured board, and roll out until 1/4 inch thick. Cut into shapes (gingerbread men), place shapes on the baking sheets, and bake for 15 to 20 minutes or until firm to the touch. Let cool on racks.





GINGERBREAD LOG CABIN

This delightful old-fashioned log cabin is truly easy for parents and children to make. It doesn't matter if you have never baked a gingerbread house before - this log cabin is uncomplicated, fun to bake and to put together.

Start by making the Gingerbread Dough (recipe on preceding page). Collect some decorating candy and icing and you're ready to go!

Cover a stiff piece of cardboard (about 24 inches square) with white freezer paper. This will be the base for the house.

Roll out the Gingerbread Dough to about 1/4 inch. With a knife, cut out the following:

LOGS: Twenty-eight 8 x 1-inch (for the 4 walls), two 5 x 1-inch, two 4 x 1-inch, and two 2 x 1-inch; also cut out 14 spacers (little pieces of gingerbread about 1/2 inch square).
WINDOWS: 1 1/2 x 1 1/2 inches (4 will look great)
DOOR: 1 1/2 x 3 inches
CHIMNEY: Use cookies or marshmallows
ROOF: 2 pieces, each 6 x 9-inches

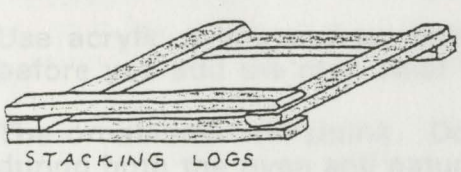
Bake these, one sheet at a time, leaving space between the logs. Be sure to bake them long enough so the dough is firm.

Assemble the log cabin by putting the icing on the ends of each log and assembling as you would with Lincoln Logs® until you get to the peak. (see instructions with drawing)

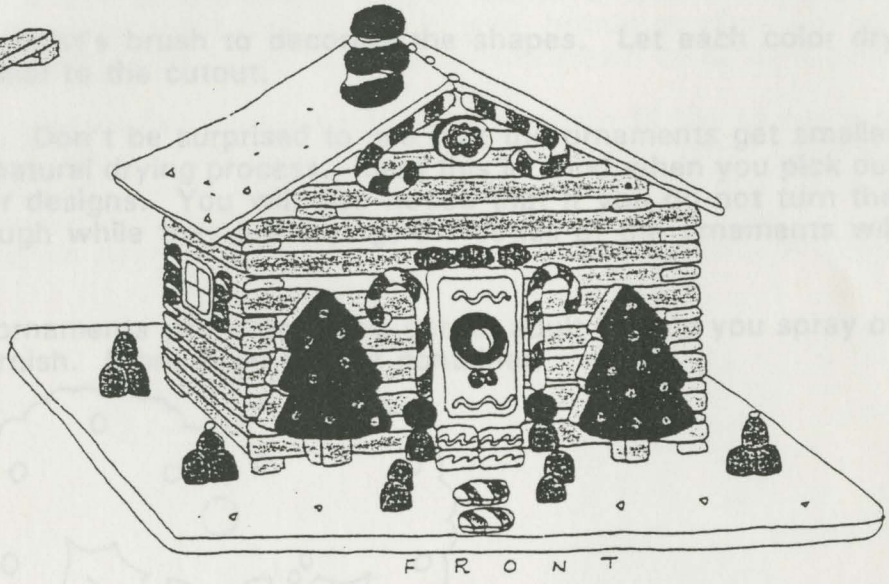
Ice the roof and base (the cardboard). Attach the roof to the house with icing. Sprinkle the whole thing with shredded coconut, if desired.

Decorate the windows and doors first, then attach them to the house.

Decorate the house with candies, using icing as glue.

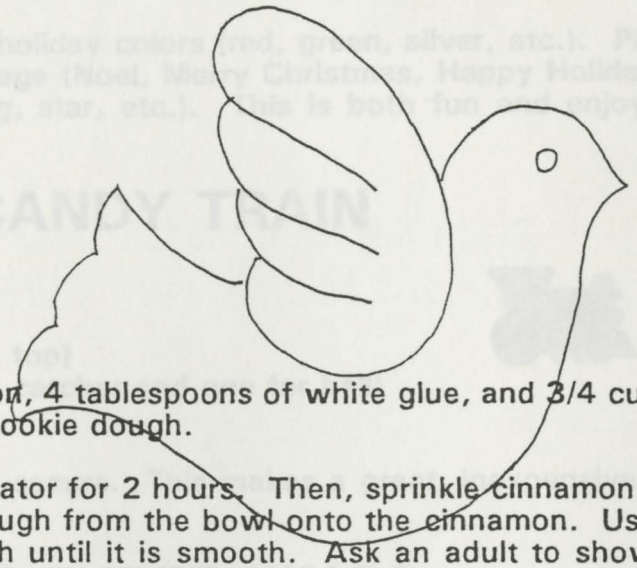






CINNAMON ORNAMENTS

1 cup ground cinnamon
4 tablespoons white glue
3/4 to 1 cup water
Rolling pin
Cookie cutters
Cookie sheet
Toothpick
Waxed paper
Acrylic paint (colors of choice)
Artist's brush



1. Stir together 1 cup of cinnamon, 4 tablespoons of white glue, and 3/4 cup water. The dough should be as thick as cookie dough.

2. Keep the dough in the refrigerator for 2 hours. Then, sprinkle cinnamon on your work surface. Spoon the chilled dough from the bowl onto the cinnamon. Use your fingers and hands to knead the dough until it is smooth. Ask an adult to show you how to knead dough if you have not done it before.

3. Sprinkle more cinnamon on the work surface. Roll the dough to about a 1/4-inch thickness. Cut out the shapes with cookie cutters.

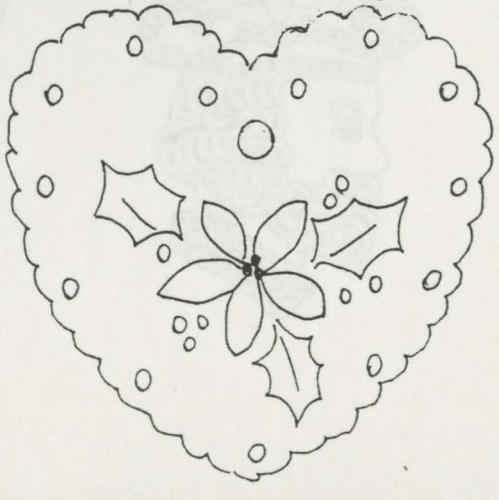
4. To dry the shapes, lay them on waxed paper at room temperature and turn them over twice a day for four days. To speed up the drying, bake the ornaments on a cookie sheet in a warm oven for 2 hours.

5. Before you dry the shapes, poke a hole in each one with a plastic straw. The circle of dough will pull out with the straw. When the shapes are dry, add ribbon hangers.

6. Use acrylic paints and an artist's brush to decorate the shapes. Let each color dry before you add the next color to the cutout.

7. The ornaments will shrink. Don't be surprised to see that the ornaments get smaller during both the oven and natural drying process. Keep this in mind when you pick out the cookie cutters for your designs. You will also notice that if you do not turn the ornaments over often enough while they are drying, the edges of the ornaments will curl.

8. If you plan to keep these ornaments year after year, get an adult to help you spray or paint on a water-based varnish. Store in an airtight container.



HERSHEY'S^{R} KISSES

Purchase Hershey's Kisses in holiday colors (red, green, silver, etc.). Place kisses on surface to spell out holiday message (Noel, Merry Christmas, Happy Holidays, etc.) or in shapes (Christmas trees, stocking, star, etc.). This is both fun and enjoyable to eat!!! Makes a nice centerpiece.

CANDY TRAIN



4 round mints (for wheels)
Pack of gum (for base)
Pack of lifesavers (for locomotive top)
2 Hershey's^{R} Kisses (one for cow catcher and one for bell)
1 caramel (for smoke stack)

Assemble pieces together and secure. This makes a great, inexpensive, ediblegift for friends...

WE THREE KINGS

While these three kings plaques were originally designed to be made from macaroni and sprayed gold, they would be very regal-looking and impressive made with felt, velvet or simply painted.

First, trace your patterns (next three pages) onto plywood, Masonite or very sturdy cardboard. (If necessary, to get heavy cardboard, glue several layers of cardboard together). Carefully cut out patterns with a jigsaw or sharp knife (may require adult assistance).

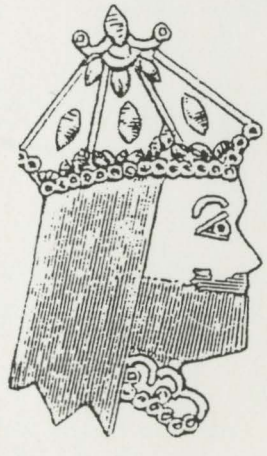
Now, you are ready to glue on the macaroni and spaghetti as indicated. You can use any ordinary white glue. Spread glue on one area at a time and fill in with the macaroni. When glue has dried thoroughly, spray paint your plaque in gold, bronze or silver - or you may prefer to paint them in brilliant colors using one of your Christmas cards as a color-guide.

Since developing these plaques, it has been discovered that some of the varieties of macaroni are difficult to get in some areas of the country. However, don't despair - substitutes can be equally effective. For the ring macaroni, which seems to give the most trouble, try breaking elbow macaroni or shells into smaller pieces and using them.

The completed plaques may be hung as they are or mounted on rich colors of velvet before hanging.





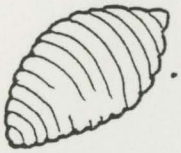


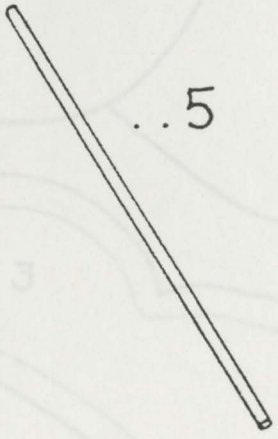
KEY FOR DECORATING PLAQUES WITH MACARONI

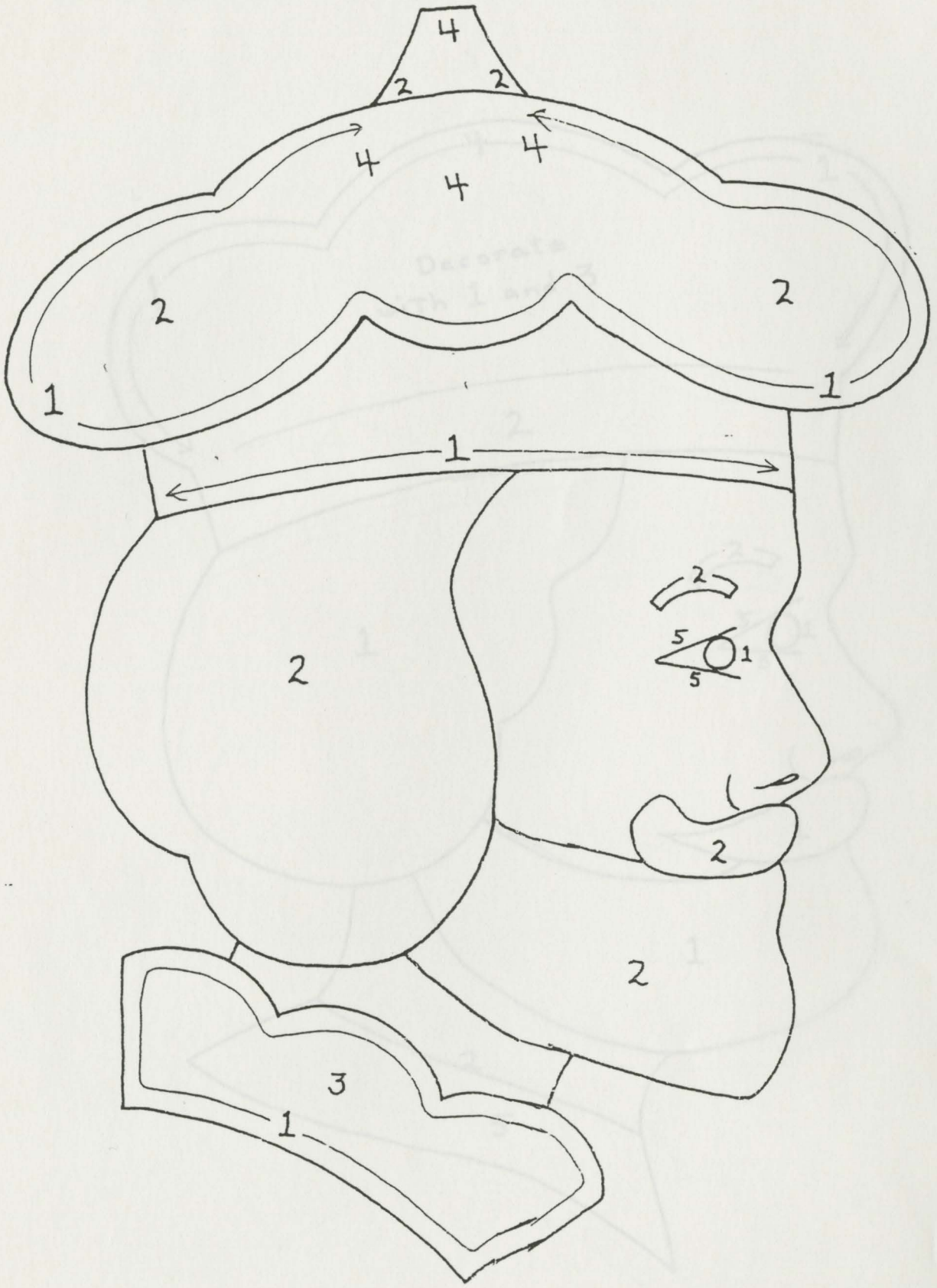

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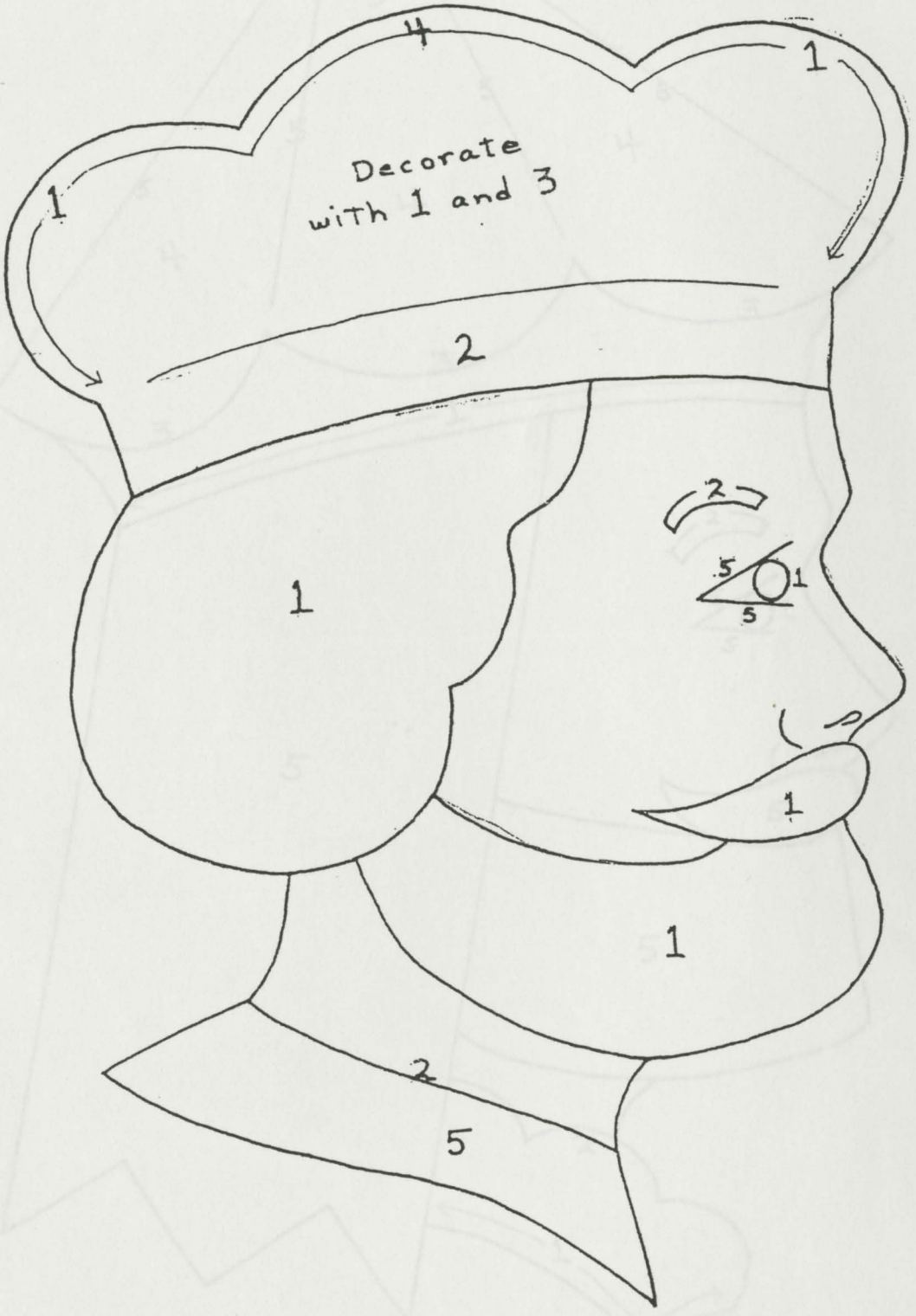

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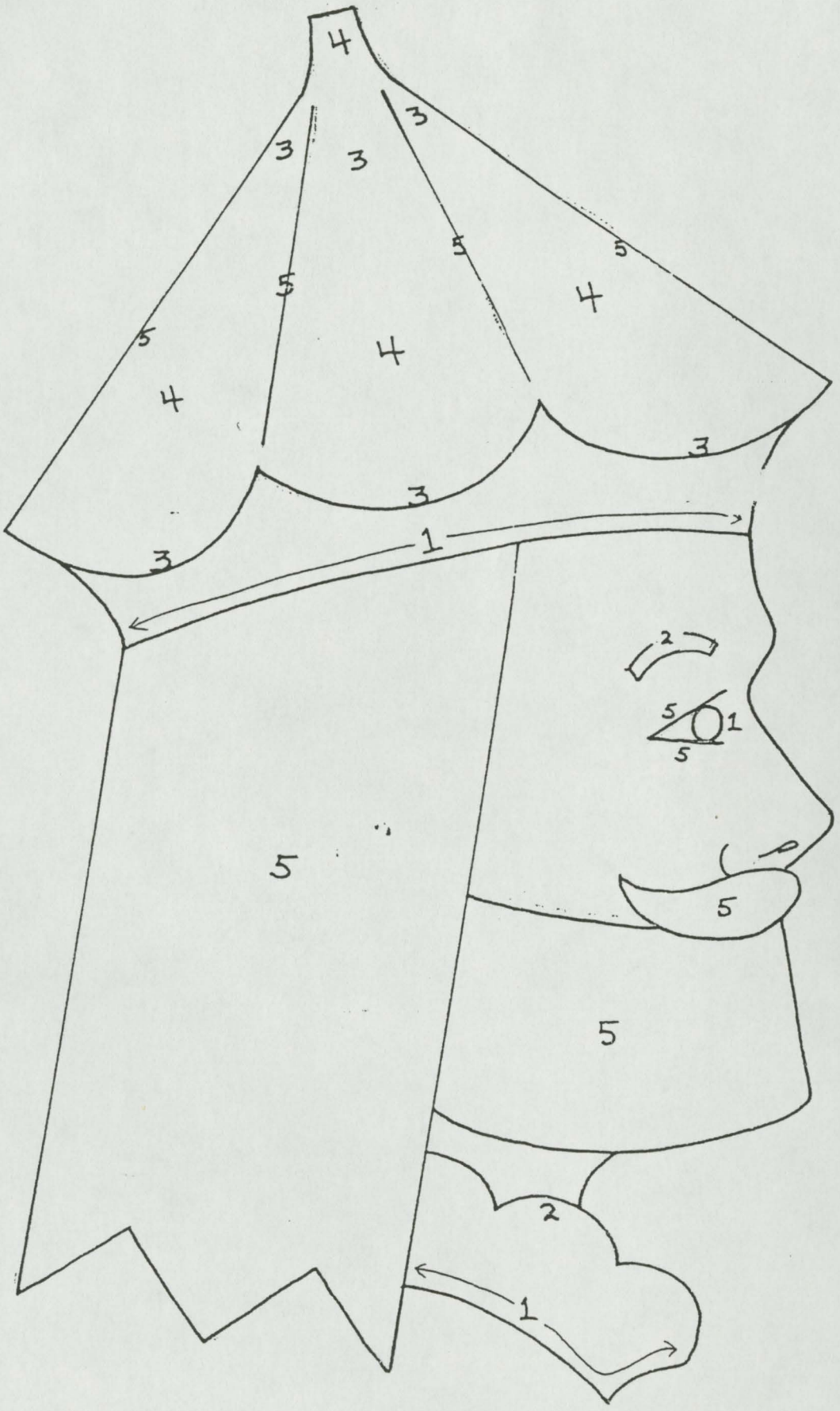

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NORTH CAROLINA STATE UNIVERSITY
COLLEGE OF AGRICULTURE & LIFE SCIENCES

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