

# Holiday Ideas 2010

## A Nifty, Thrifty, White Christmas

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## Fall Flower Vase

- Square vase
- Acorns
- Dried lentils
- Plastic water bottle
- Craft knife
- Autumn colored flowers



1. Center plastic water bottle inside vase. Fill vase with acorns around water bottle until vase is full. Mark the height of the acorns on the water bottle.
2. Remove bottle from vase and using craft knife, cut to marked height. Smooth cut edges with scissors, if needed.
3. Center the plastic bottle in the vase. Fill lower ½ inch of vase with dried lentils (this will stabilize plastic bottle). Add acorns to fill the rest of the vase, making sure that the plastic bottle cannot be seen thru any gaps. Place flowers in vase.



## Pumpkin Wreath

- Grape vine wreath
- Plastic or beaded mini pumpkins
- 3½ yards wired ribbon, 2” to 3” width (your choice of color)
- Chenille stems to blend with ribbon
- Hot glue gun
- Glue sticks (this project will take quite a lot)



1. Lay wreath on a flat surface. Working with one pumpkin at a time, apply hot glue liberally to the bottom of the pumpkin, then press firmly onto the wreath. Continue until front of wreath is covered, leaving about a 4-inch gap at the top for the bow.
2. Twist two chenille stems together to give you a long length. Lay aside. Cut a 24” length of ribbon. Thread through one of the twigs on the wreath so that it drapes into 2 tails for your bow.
3. Grasping the end of your ribbon, roll ribbon around hand in large, loose loops. Press flat in the middle and lay onto your wreath. Attach to wreath using chenille stems. Separate loops of ribbon and arrange into a bow. Tuck ends of chenille stems into back of wreath.

## Fall Jar

- Artificial leaves
- Apothecary jar

Place leaves into jar and fluff them out.



## Scarecrow Treat Bag

- Lunch sized paper bag
- Colored markers; white crayon or chalk
- Raffia
- Stapler
- Filler for the bag



1. Using markers or colored pencils and the pattern below, draw a scarecrow face onto the paper bag. Use white crayon or chalk to dot the eyes. Color the nose red. Lightly color the cheeks pink.
2. Tie raffia into a bow for hair and lay aside.
3. Fill the bag and staple closed, attaching the raffia bow with the same staple.





## Jack-O-Lantern Seeds

- Orange breath mints
- Adhesive or double-sided tape

Cut out the tag and attach to the front of the breath mint container using adhesive or double-sided tape.



## Paper Halloween Wreath

- Styrofoam wreath
- Assorted Halloween or Fall patterned papers
- Assorted Halloween or Fall embellishments (stickers, labels, felt shapes, etc.)
- Lollipop sticks
- Paper trimmer & scalloped scissors
- Scissors & pencil
- Hot glue gun and hot glue sticks



1. Cut a ribbon long enough to use as a hanger. Tie to wreath.
2. Cut assorted patterned papers into 1/4" strips and wrap each strip tightly around a pencil to curl. Make 80 curled strips to start and then cut and curl more if needed.
3. Hot glue curled strips of paper to the wreath. Glue each curl close to the one beside it. Glue curls at different angles to each other. Keep adding curls until the wreath is covered on all sides except the back.
4. Cut lollipop sticks in half, then glue to the back of stickers, labels, felt shapes, etc. Insert randomly into the wreath, adding hot glue if needed to keep the sticks in place.
5. Cut a large circle out of cardstock with scalloped scissors and glue to the back-side of the wreath. Hot glue additional curls of paper to the wreath if needed so that none of the Styrofoam can be seen from the sides or front.

## Clay Pot Ghost

- Small clay pot
- Acrylic paint: black, white, orange
- Ultra-fine permanent marker
- White fabric
- Black and orange ribbon
- Glue gun and glue sticks
- Small wooden bead



Paint clay pot using the picture as a guide. Thread both ribbons through the wooden bead, place inside the clay pot and thread ribbon through the hole in the top of the pot. Tie a bow. Cut white fabric into a square with pinking shears. Gather fabric in the middle and glue to the bottom of the wooden bead.



## Trick or Treat Candy Wreath

- Wreath form
- Assorted candies including lollipops
- 2 in. wide ribbon
- Curling ribbon
- Glue gun / glue sticks



1. Cut ribbon to the length you want your hanger to be. Wrap around the wreath and tie at the end of the ribbon, leaving a tail of out 6-inches on either side of the knot. Add a small amount of hot glue where the ribbon wraps around the wreath.
2. Trim the stems of the lollipops and insert into the wreath at various points. Starting with the bigger pieces of candy, glue the candy onto the wreath. Glue candy onto the top and inside of the wreath, leaving the outside of the wreath till last. Fill in the spaces between the bigger candies with the smaller pieces.
3. Tie curling ribbon around the knot of the ribbon.

# Google Eyed Pumpkin

- Pumpkin
- Adhesive-backed wiggly eyes in assorted sizes
- Black spray paint (optional)
- Craft glue

Spray paint pumpkin, if desired. Remove backing from eyes and attach to pumpkin, alternating the different sized eyes. Use glue to secure the eyes if the adhesive doesn't hold.



## Tube Pumpkin

- Heavy cardboard tube
- Orange fabric scrap
- Green felt
- Glue gun and glue sticks



1. Cut tube into 1-inch wide pieces. Cut orange fabric into 1-inch long pieces. Fray one long edge of the fabric by pulling on threads.
2. Wrap fabric strips around cardboard circle. Use as many strips as necessary to cover the entire cardboard ring.
3. Cut a strip of felt into 1/2-inch wide piece and as long as your piece of felt. Roll up. If the diameter doesn't seem big enough, cut another strip wider. Glue the end. Glue felt circle onto top of pumpkin.



## Coffee Filter Pumpkin

- Coffee filters
- Cinnamon sticks (2)
- Orange spray paint
- Twine
- Stapler; Glue gun / glue sticks



Wad up coffee filters (about 15 of them). Pinch and twist the middle of the filter and staple three filters together. Glue two cinnamon sticks together. Glue on 5 groups of filters to the cinnamon sticks. Spray paint the pumpkin orange and tie a twine bow.

## Clear Glass Ball Ornament

- Clear glass ball ornament
- Imitation snowflakes
- Scrap paper and pencil
- Silver glitter glue
- Silver snowflake sequins



1. Remove the top of the ornament and set aside.

2. Make a funnel out of the scrap paper.

Place inside the opening to the ornament and fill the ornament half way with snow. Use the pencil, if needed, to push snow through funnel. Replace ornament top.

3. Using the silver glitter glue, paint dots randomly over the ornament. Place a silver sequin onto each drop of glitter glue. Allow the ornament to dry.



## Victorian Christmas Cone

- Colored or white paper
- Lightweight Christmas flowers (or other flowers) or potpourri
- Doily
- Ribbon
- Glue
- Scissor
- Wire cutters
- Hole punch



1. Lay doily on white or colored paper and trace the outline of doily onto the paper. Trim 1/2 inch inside line.

2. Cut doily to center and roll to make cone. Glue. Cut paper to center. Make cone from paper and place inside lace doily and glue.

3. Cut flowers with wire cutters, so they will fit inside cone. Add ribbon or other items of interest or place potpourri in cone. On one side of doily, go about 1-inch down into cone and punch hole to run ribbon through to hang on the tree.



## Button Bracelet

- Stretch cord for beading
- Nail polish or crazy glue
- 6-8 flat 'donut' beads,  $\frac{3}{4}$ -1" wide
- 6-9 shank buttons
- 15-20 coordinating round beads  
(to be used between the donut beads and buttons)



\*\*\***A note on choosing beads:** The buttons will stack on top of the donut beads, with the shank going into the hole in the donut bead. The buttons should not cover the entire bead. For example, a 1" donut bead will be more attractive with a  $\frac{3}{4}$ " shank button and a  $\frac{3}{4}$ " donut bead with a  $\frac{1}{2}$ " shank button.

1. Cut enough cord to reach around your wrist and add 3". Arrange the beads and buttons on a paper towel in the order that you would like them on the bracelet. The buttons will stack on top of the donut bead with the shank going into the hole on the bead.
2. String the beads and buttons onto the stretch cord. Tie the ends of the cord together with a knot. The knot can be secured with a drop of clear nail polish or crazy glue. Then trim the ends of the cord and move the knot to the inside of a bead.



## Snowman Pin

- 2 white buttons (2 hole buttons only)
- Ribbon
- Black felt
- Pin back
- Glue gun and glue sticks
- Craft glue



1. Lay two buttons facedown, one above the other, so that one set of buttonholes resembles eyes and the other looks like vest buttons.
2. Glue a pin back onto the back of snowman.
3. Cut felt into a hat shape and glue onto snowman head. Tie a piece of ribbon around the snowman's "neck" for a scarf.

## Tin Can Luminary

- Empty tin cans (washed and labels removed)
- Simple design to transfer onto can
- Hammer and large nail
- Newspaper
- Tape (packing tape or duct tape)
- Dish towel



1. Remove label from can and wash thoroughly. After can is thoroughly dry spray paint the outside white.
2. Pack the tin can with crumpled newspaper. Tape your design to the can.
3. Lay the can on a folded dish towel to hold the can in place. Using the hammer and nail, tap holes around the border of your design, trying to punch holes evenly and not too close together. You want a simple design so that when you see only the holes in the can you will be able to tell what it is!
4. After punching the holes, remove the paper and tape and admire your design. If you plan to hang your luminary, also punch two holes at the top of the can. You can make a handle out of wire.
5. Remove newspaper. Place a votive candle in the bottom. You will need a long lighter or match to light the candle.



## Snowflake Wreath

- Snowflake ornaments of different sizes
- Wreath form
- Ribbon to coordinate with snowflakes
- Glue gun and glue sticks
- Ribbon, cording, etc. for hanger



Wrap the wreath tightly with the ribbon using glue gun to attach as needed. Remove the hangers from the snowflake ornaments. Arrange snowflakes onto wreath alternating sizes and layering snowflakes. When you are pleased with the arrangement, glue snowflakes into place. Use ribbon, cording, etc. as a hanger.

# Snowflake Candle

- Mini snowflake ornaments or buttons
- Round pins with white heads
- Epsom salts
- Glass dish or bowl
- Red candle



Secure snowflake buttons or ornaments to candle using the white pins. Stick additional pins into candle as polka dots. Place the Epsom salts in the dish or bowl to simulate snow. Place candle on top of Epsom salts.



# Punched-Paper Ornament

- Loop/Double Loop corner and edge punches
- Card stock
- Ruler
- Double-sided tape
- Circle cutter
- Craft knife
- Photo
- Twine



1. Trim two pieces of card stock to 3 1/4-inches-by-3 1/4-inches. Punch the corners using the corner punch; with the coordinating edge punch, connect the pattern from corner to corner using the guides on the tool's wings.
2. Decide if you want your ornament to hang as a diamond or a square and how you want to orient the photo. Create an inside window on one piece of the prepared card stock by using a circle cutter for a circle shape or a ruler and craft knife for a square. Leave at least 3/16 inch in from the punched edge.
3. Use a bone folder to score the inside edge of the border trim all the way around and then fold inward. Center a photo in the window and tape or lightly glue to the back of the frame. Adhere the second piece of prepared card stock to the back of the frame with glue or double-sided tape. Make sure to carefully align them so that the punched edges flare away from each other.
4. Thread twine through the top center loop and knot off ends at desired hanging length.

# Clay Pot Snowman

- 6-inch clay pot
- Spray paint, matte white
- Black buttons (2)
- Orange plastic cap or a cap and orange acrylic paint
- Black permanent marker or black dimensional paint
- Pink paint or blush
- Felt hat or stiff felt to make hat
- Fabric or fleece for scarf
- Raffia
- Decorate button and pine sprig
- Glue gun and glue sticks or strong adhesive glue

1. Turn the clay pot upside down and spray paint white. Let dry.
2. Glue on felt hat making your own if needed using the instructions at the end of this project. Make a bow from a small amount of raffia and glue to the front of the hat.
3. Glue on black buttons for eyes, the orange plastic cap for nose, and draw on a mouth using the permanent marker or dimensional paint. Blush cheeks with pink paint or blush.
4. Glue fabric or fleece around bottom of pot as a scarf. Use the pine sprig and button to decorate scarf.

**How to Make a Top Hat:** Cut a circle from stiff felt using the larger end of your clay pot as a template. Cut a second circle from stiff felt using the smaller end of the clay pot as a template. Cut a rectangle from stiff felt 4-inches high and long enough to go around your smaller circle. Glue all pieces together in a hat shape. Cut a small circle from the bottom of the hat (this opening doesn't have to be perfect because you won't see it). Your hat is now complete.





# Cupcake Liner Wreath

- Holiday cupcake liners
- Wreath form
- Ribbon to match cupcake liners
- Ribbon, cording, etc. for hanger
- Glue gun and glue sticks



1. Wrap the wreath tightly with the ribbon using glue gun to attach as needed.
2. Pinch the bottom of the cupcake liner and bunch like a flower. Glue the bottom onto the wreath. Work in small sections and leave space between the groupings of cupcake liners to allow the glue to cool and dry.
3. You can cover the entire wreath with cupcake liners or cover only the top of the wreath. If covering the entire wreath, cover the top and inside before attaching cupcake liners to the outside of the wreath.
4. Attach a hanger on back or use ribbon to hang. Add a decoration to the front if desired.



# Twine Snowman

- 2 rolls of cotton twine
- 1 small spool black thread
- Pins with black heads and orange/yellow heads
- 3 ivory buttons
- Small piece of eyelet lace or ribbon
- Glue gun and glue sticks

1. Roll three different sized balls of twine for a snowman.
2. Glue the balls on top of each other to make a snowman shape.
3. Glue the black spool of thread on top of the snowman head for a hat.
4. Glue the three ivory buttons down the front of the middle and bottom part of the snowman.
5. Push in black pins for eyes and use 1 orange/yellow pin for a nose.
6. Tie the lace or ribbon between the top and middle part of the snowman for a scarf.



## Holiday Luminary

- Clear glass jar
- Epsom salts or imitation snow
- Artificial wired garland (approximately 13 inches)
- Faceted beads
- Artificial tea light candle



1. Place a cup of Epsom salts or imitation snow in the bottom of the glass jar. Level and place a tea light candle in the center.
2. Sprinkle the faceted beads around the candle, distributing evenly.
3. Wrap garland around the outside bottom of the jar and twist ends together to hold. Arrange garland as desired.



## Fire and Ice Centerpiece

- Artificial or natural pine greens and pinecones
- Small plastic ornaments
- Plastic string beads
- Freezer-safe container with straight, smooth sides
- Distilled water
- Tea light candles in clear containers
- Edged tray to hold centerpiece
- Fresh or artificial greenery



1. Place greens, pinecones, plastic balls and beads in a freezer-safe container, using enough so they stay in place when water is added and arranging them so they touch the sides of the container.
2. Carefully add distilled water to within 1 inch of the top of the container. Float tea lights on top of the water. Place on a flat surface in the freezer; freeze for several days or until solid.
3. About 15 minutes before unmolding, remove the container from the freezer. Let stand at room temperature until ice releases from the sides of container.
4. Trim or fold a paper towel so it's smaller than the centerpiece and place on the tray. Place the centerpiece on top of paper towel to keep it from sliding. Add fresh or artificial greenery around the base of the centerpiece. Remove water from the tray as needed.

## Scenic Tray

- Wooden picture frame with glass and a sturdy back
- Drawer pulls
- Strong adhesive glue
- Craft glue
- Snowman scene of your choice or Holiday paper

1. Attach drawer pulls to the frame using a strong adhesive glue or by screwing them into the frame.
2. Glue your scene of holiday paper to the backing using craft glue.
3. Replace the backing in the frame.



## Rolled Paper Wreath

- Unbound book or sheet music
- Wreath form
- Glue gun and glue sticks
- Glitter (optional)
- Decorations of your choice

1. Roll each page and shape into a cone shape.
2. Scrunch in one short edge of each page.
3. Place glue on the scrunched-up bottom of each roll and glue onto the wreath form. Completely cover the form with rolled pages.
4. Add decorations as you wish.



# Tealight Cake

- Battery operated tealight
- One 5" x 3/4" strip of patterned cardstock (for the cake's side)
- Cardstock or paper for the scalloped cake top
- Scrap paper to make a template
- Adhesive – liquid and tape runner
- Scallop circle punch (2 inches) or provided pattern
- Craft knife and cutting mat
- Pencil
- Embellishments

1. Adhere the 5" x 3/4" strip of patterned cardstock around the side of the tealight. The height of the strip will hide the legs under the tealight.
2. Punch a scrap piece of paper (or use the pattern to cut one) to use as a pattern. Fold into quarters, and then snip a very tiny piece of the corner off.
3. Punch the cardstock (or use the pattern provided) for the top of the cake. Position the pattern over your cake top and mark the center with the pencil through the hole in the pattern.
4. Using a craft knife, cut a 1/2-inch "x" across the center of the cake top.
5. Apply glue to the top surface of the tealight. Slip the cake top over the flame of the tealight. Press to adhere.
6. Bend the scalloped edges down over the side of the cake.
7. Embellish as you wish.



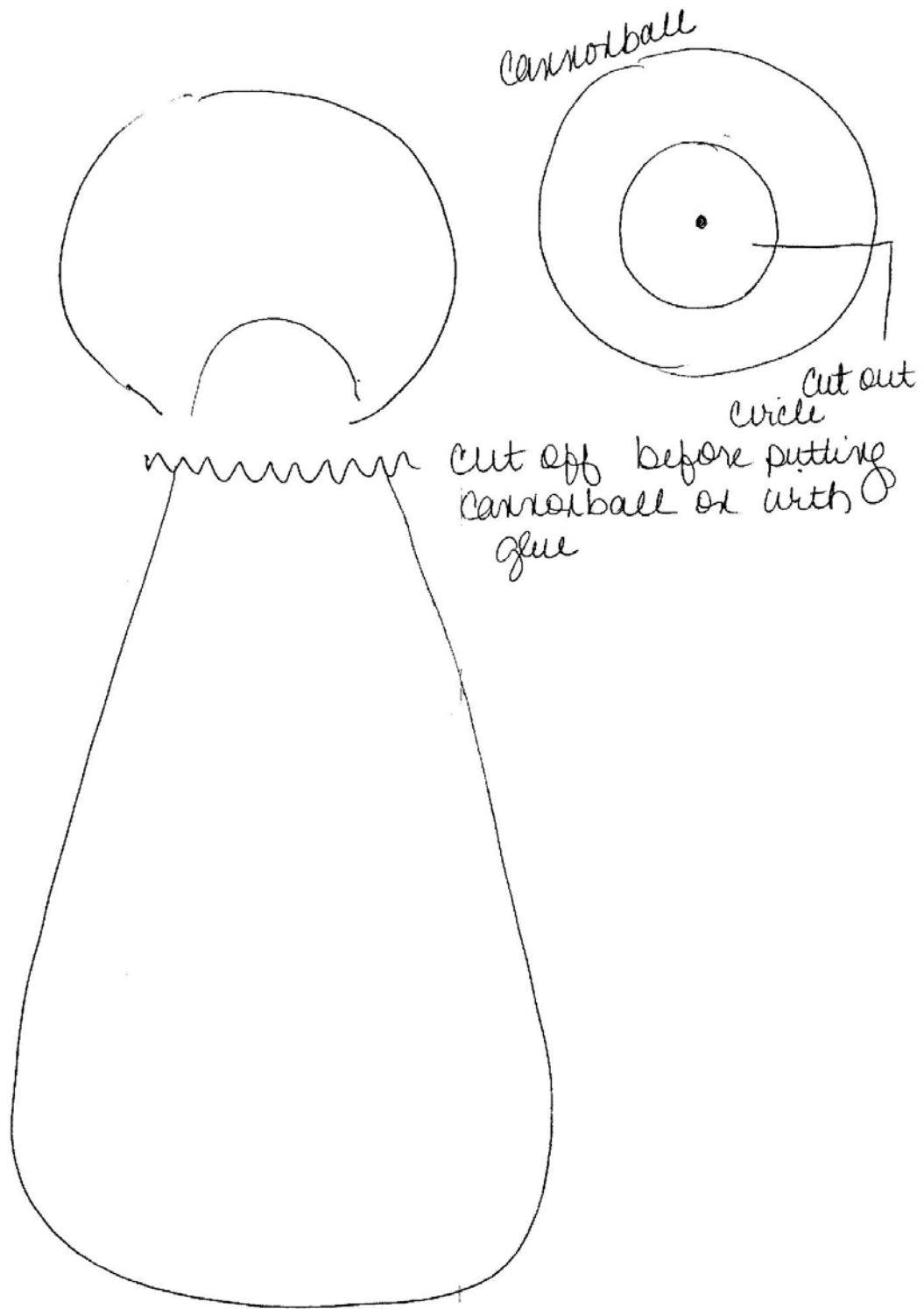


# Snow Angel Lighted Gourd

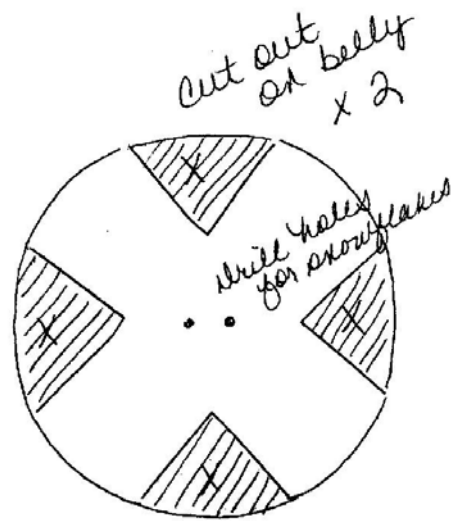
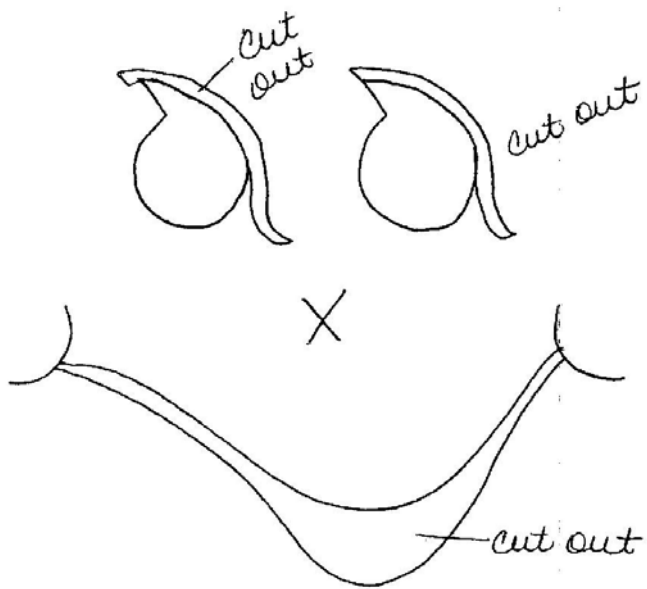
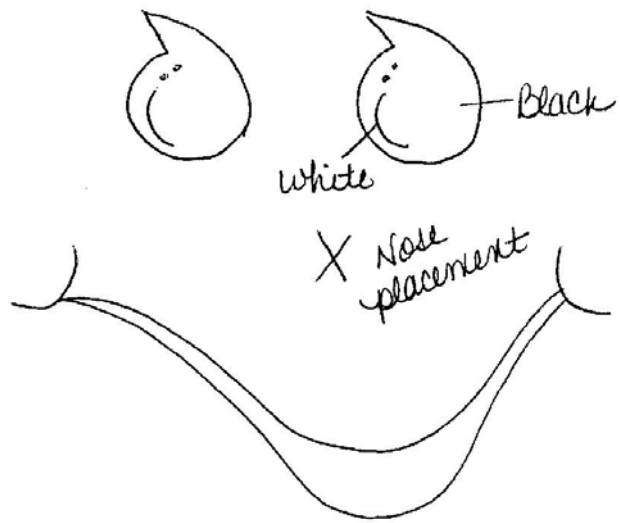
- Gourds – one penguin gourd and one cannonball gourd
  - Large wooden snowflake for base of angel
  - 2 large plastic snowflakes for wings
  - 2 smaller plastic snowflakes for the front
  - Twigs for arms
  - Light kit (type used in lighted villages)
  - Clear spray paint
  - Acrylic paint – Desert Sand, Buttermilk, Bleached Sand, White and Black
  - 22 gauge wire
  - Pencil
  - Craft knife
  - Drill
1. Clean a penguin gourd and a cannonball gourd.
  2. Cut a circle out on the cannonball gourd the approximate size of the inside circle of a masking tape roll.
  3. Mark the penguin gourd where the cannonball fits down on the gourd.
  4. Cut penguin gourd out slightly above the lines you marked. This allows the light to come up through the gourd and space to glue the cannonball to the penguin.
  5. Cut out two “x” shapes in the center front of the snowman (using the pattern provided). Drill holes at the top of bottom center of the “x” for attaching snowflakes
  6. Leave the bottom off to fasten the wings and snowflakes to the gourd.
  7. Paint the entire gourd with Desert Sand.
  8. Sponge on a coat of Buttermilk.
  9. Sponge on a coat of Bleached Sand (with each color use less paint).
  10. Sponge on a light coat of White.
  11. Paint eyes with Black and highlight with White.
  12. Take one piece of 22 gauge wire and fasten each of the smaller snowflakes to the front of the gourd.
  13. Attach the large snowflakes on the back with wire also. Use a little glue to reinforce the wings.
  14. Mount the snow angel on the base, if desired.
  15. Spray with clear paint.
  16. Put the light in place.



## Gourd Patterns



# Gourd Patterns



## Snowman Ornament Placecard

- Clear glass ornament
- Child size sock
- Orange and Black felt
- White candy
- Ribbon
- Glue gun and glue sticks
- Paper hole punch
- Cardstock for placecard
- Embellishments



1. Cut off the foot part of the sock. Cut evenly spaced strips 1-inch strips all the way around the cut end of the sock.
2. Remove the ornament hanger. Fold over the top of the sock about  $\frac{3}{4}$ ". Stretch the sock onto the top of the ball (sock should be on a little less than half of the ball). Center the top opening of the ball in the middle of the sock.
3. Hot glue the sock onto the ornament. Using a paper hole punch, cut out 4 black felt circles for the mouth. Cut out 2 slightly larger circles from black felt for the eyes. Cut a carrot shaped nose from orange felt. Glue all to the glass ornament to construct the snowman's face.
4. Hot glue any embellishments onto the hat that you wish to use.
5. Fill the ornament with white candy and replace the ornament hanger. Print your guest's name onto a piece of cardstock. Tie the hat strips together with a piece of ribbon, tying the placecard in place with the ribbon.



## Snowman Poinsettia Ornament

- Artificial poinsettia (with stem and center removed)
- Large cotton ball
- Black and orange dimensional paint
- Glue gun and glue sticks
- Monofilament



Glue the cotton ball to the poinsettia. Tie monofilament around the back of the cotton ball for a hanger. Using paint draw on snowman face. Blush cheeks.



## Snowman Treat Ornament

- 3" x 3" envelope
- Adhesive runner
- Small glue dots
- 6 ½" long piece of patterned cardstock
- Scrap of orange paper or cardstock and black cardstock
- ¼" ribbon
- ½" circle punch
- 1/8" circle punch
- White gel pen & Black ultra-fine permanent marker
- 7 ½" piece of 22-gauge wire
- Blush



1. Fold the two bottom corners to the back and glue using adhesive runner.
2. Attach the 6 ½" piece of cardstock to the top edge of the envelope.
3. Using the ½" circle punch, punch two eyes from black cardstock. Glue to face. Highlight with the white gel pen.
4. Cut an orange triangle, fold it in half and attach it to the face with a glue dot.
5. Draw on the mouth with an ultra-fine permanent marker. Blush on cheeks.
6. Punch 2 holes in the sides of the hat band and insert craft wire. Twist ends on either side of hat together to form a hanger.
7. Attach some ribbon to the bottom edge of the envelope with the tape runner and tie the ends in a knot to form a scarf.
8. Fill the envelope and hang on tree or pass out as treats.



## Snowflake Gift Tag

- Red cardstock
- White snowflake stickers
- 1/8" hole punch
- Red ribbon
- Metallic or white gel pen



Cut a rectangle from red cardstock. Attach snowflake stickers. Write "To:" and "From:" on cardstock with gel pen. Punch a hole in the corner and run ribbon through it.

# Tag Wreath

- Metal wreath form
- Tags of different sizes
- Adhesive foam dots
- Wide ribbon for bow
- Narrow ribbon to attach tags

1. Overlapping and filling in as needed, tie the tags onto a metal wreath from with ribbons.
2. Add small tags to some of the larger tags with adhesive foam dots.
3. Tie a bow from the wide ribbon and attach to the top of the wreath.



# Snow Peas

- Green Felt
- Thread to match green felt
- Cotton Balls
- Black and orange paint
- Toothpick
- Glue gun and glue sticks



1. Cut out two shapes from felt using the pattern provided. Sew the two pieces together along the curved sides. After sewing, turn them inside out so that the seams are on the inside of the pod.
2. Using a blanket stitch, sew the top part of the pod together about 1-inch from each end.
3. To make the snow peas, roll 3 pieces of a cotton ball into small balls. Glue into pod. Paint on black dot eyes. Paint the end of a toothpick orange and when dry, glue to snowman face as a nose.



## Snowman Apron

- White unadorned apron
- Black and Orange fabric paint
- Ribbon (wide enough to cover apron ties)
- Thread to match ribbon **or** fabric glue
- 3 black buttons

1. Paint a snowman face onto the bib of the apron using the black and orange fabric paint. Allow to dry completely.
2. Sew or glue three black buttons onto the skirt of the apron.
3. Sew or glue ribbon onto the apron ties and across the front of the apron at the waist.



## Snowman Birdhouse

- Wooden birdhouse (one that is wider than it is tall)
- Black, White and Orange acrylic paint
- Paint Brushes

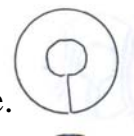
1. Paint the body of the birdhouse white and the roof black. Allow to dry completely.
2. On the back of the birdhouse (the side opposite the opening), paint a snowman face. Allow to dry completely.



# Quilted Casserole Dish Carrier

- ½ yard double sided quilted fabric  
(this is purchased pre-quilted or you can quilt your own)
- 2 (3yd) packages wide, single-fold 7/8" bias tape
- 28" String (shoestring, ribbon or cording will work)
- Beads or embellishments (optional)

1. From ½ yard quilted fabric, cut 2 (17 ½" diameter) circles and 2 (18" x 3") wide strips.
2. Cut 6" circle from the middle of one of the 17 ½" circles. Leave the 2<sup>nd</sup> circle whole.
3. From the donut shaped circle, cut a straight slit from middle circle all the way down to the end of the main circle.
4. Sew bias tape to edges of slit.
5. Sew bias tape to middle circle, turning ends under ¼" a beginning and end. Make tunnel and leave openings to insert string.
6. Place circles together with whole circle on bottom. Baste ¼" around outer edge.
7. Cut 18" x 3" strip lengthwise into 2 strips (18" x 1 ½").
8. Sew bias tape to long edges to make handles.
9. Place ends of handles to outer edges of donut circle and baste where desired.
10. Sew bias tape around diameter of circles – encasing both circles and handles.
11. Using the "safety pin" method, thread string through the bias "tunnel" of the inner circle.
12. Embellish ends of string with beads or charms, if desired.





## Oven Door Dress

- Fabric for dress
- Thread to match
- Dish towel to match
- Ribbon to match

1. Place the pattern (on next page) on the fold and cut two dress tops. Open them up and match right sides together. One side is the lining. Sew all the way down the sides. Leave bottom open and turn. Clip edges of neck and turn under approximately 1/2" on both front and back. Sew neck edges together. **Or if you prefer** slit the shoulders on the fold. Sew necks and sides of one front/back pair together. Repeat with other set. Sew the two together at the shoulders.
2. Cut a kitchen towel in half and gather the cut edge. Fold bottom edges of the dress under and insert the gathered edge of towel. Sew in place. Repeat on other piece.
3. Center a long ribbon across waist seam leaving enough on each end to tie ribbons. Repeat on other piece.
4. Optional: Sew three buttons down the center front and any other decorations desired.
5. Drape the finished oven door dress over towel rack and tie ribbons into bows, tying on the verse below, if desired.



Though I am a little dress  
I was not made to wear  
But hang me on the oven door  
Come clean up I'm there!

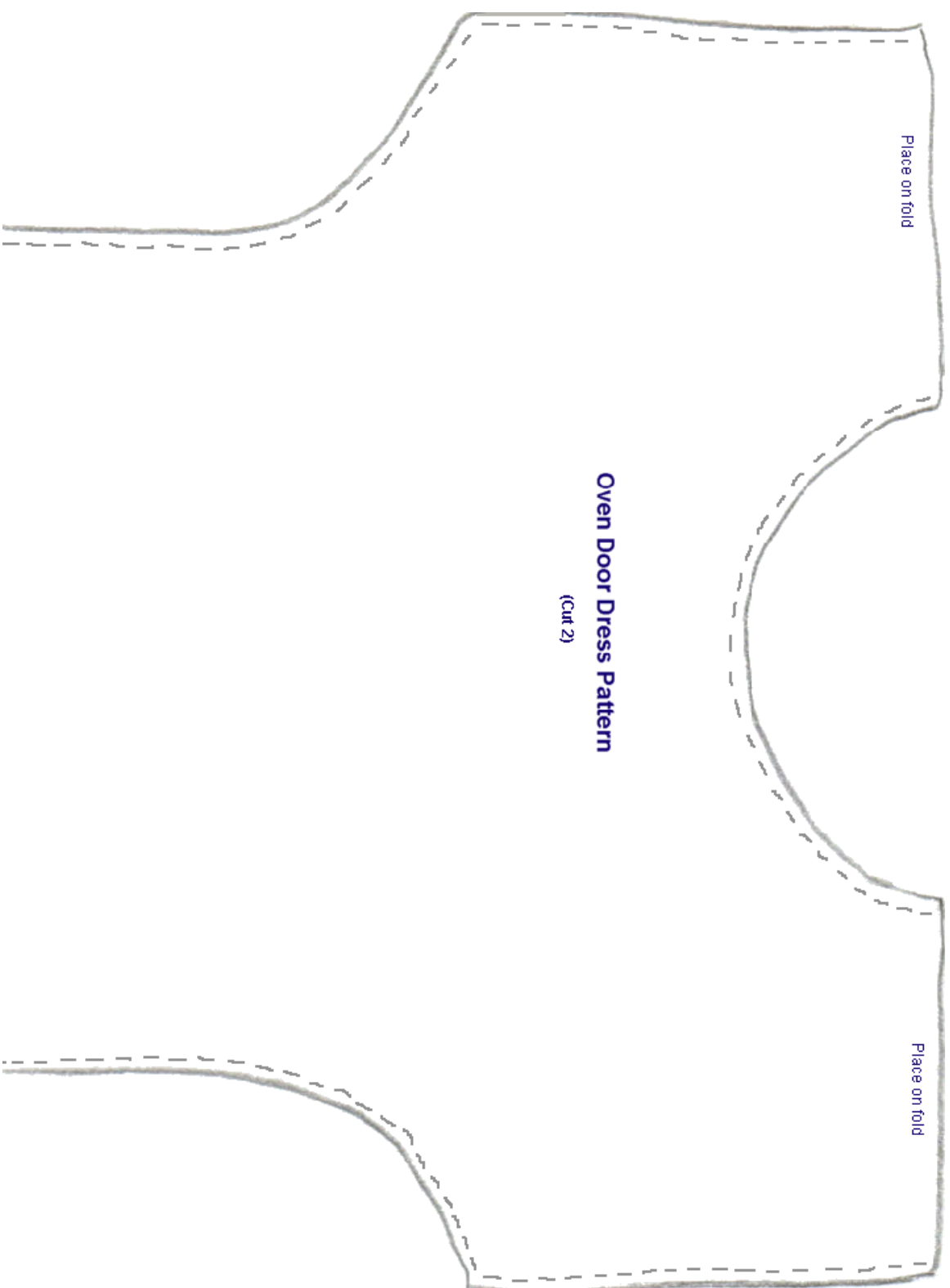


## Bad Snow Day

- White glitter ornament
- Black and Orange dimensional paint
- Fuzzy white yarn
- Glue gun and glue sticks

1. Paint a snowman face onto the glitter ornament using the dimensional paint. Allow to dry. Glue fuzzy white yarn to the top of the ornament and attach a small tag that says "Bad Snow Day".





# Ice Cream Cone Ornament

- Mini ice cream cone
- Small glass ornament
- ribbon
- glue gun and glue sticks
- spray clear glitter (optional)



Glue the glass ornament on the top of the ice cream cone. Tie a small bow and glue on the front of the ice cream cone. Spray all with clear glitter.



# Santa Key

- One old key or key blank
- Decorative snow
- Acrylic paint: white, black, red and flesh
- Paint brush
- Red paper twist
- Thin gold ribbon
- Glue gun and glue sticks



1. Using the picture as a guide, paint a Santa face onto the top of the key. Allow to dry completely.
2. Cut red paper twist into a triangle shape, fold in half and glue onto the top of the key as shown in the picture.
3. Apply decorative snow to the end of the paper twist for a pom pom, around the face, and down the front of the key. Allow to dry completely.
4. Glue ribbon to the back of the key as a hanger. Attach the note, if desired.

**No Chimney? No Worry!**  
With Santa's Special Key  
He can open the door  
And put the presents  
Under the tree!

## Measuring Cup Snowman

- Small measuring cup
- Acrylic paint: white, blue, black and orange
- Small red glitter pom pom
- Decorative snow
- Glue gun and glue sticks



1. Using the picture as a guide, paint the back part of the measuring cup (below the handle) blue for a hat. Allow to dry completely.
2. Mix a small amount of decorative snow with white paint. Paint the rest of the measuring cup with this mixture. Allow to dry completely.
3. Paint on facial features using black and orange acrylic paint and referring to the picture. Allow to dry completely.
4. Glue red pom pom to the middle top of “hat”.



## Candy Cane Christmas Tree Ornament

- 2 candy canes
- 3 chenille stems (one each of red, green, and white)
- 2 small jingle bells
- Glue gun and glue sticks

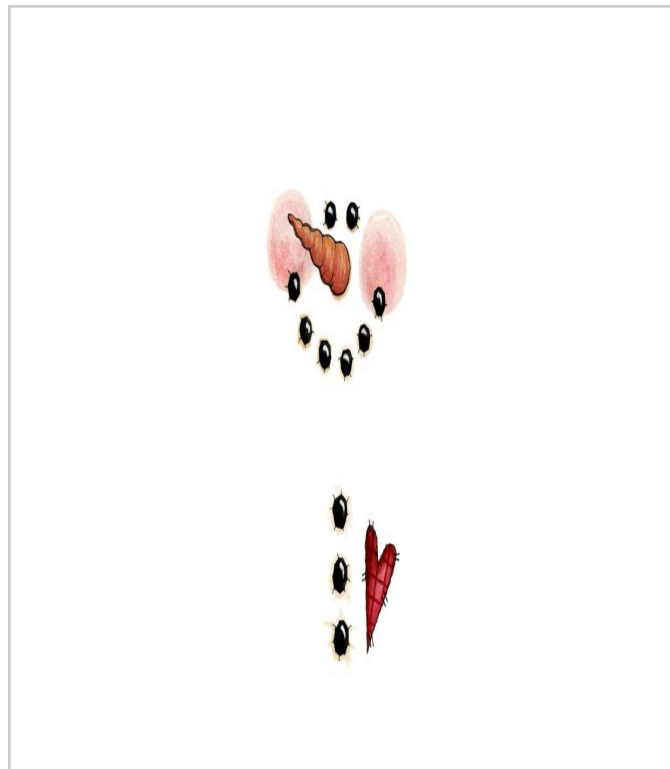
1. Crisscross candy canes and glue them together.
2. Take the three chenille stems and wrap around the candy canes. Wrap the chenille stems around a pencil or another candy cane to curl them into “squiggles”. Spread or fan out as needed.
3. Glue two jingle bells to the center.
4. Add a wire, cording or ribbon if you hang on the tree. This would also work as a package topper.



# Candy Roll Snowman Favor

- Candy roll
- Adhesive
- Knit glove
- Glue gun and glue sticks

1. Copy the graphic and cut out. Wrap around the roll of candy and secure with adhesive.
2. Cut one finger from the knit glove. Fold up the cut end to make a cuff. Slip over the top of the candy roll and secure with glue.





# Giant Christmas Ornament

- Playground ball
- Plastic tablecloth to match ball
- Aluminum foil
- Rubber Band
- Clear Packing Tape
- 18-gauge (or thicker) craft wire
- Gold plastic cup **OR** plastic cup and gold spray paint
- Scissors
- Push Pin
- Wire Cutters
- Wire coat hangers
- Glue gun and glue sticks

1. Wrap your ball in aluminum foil to keep its color from showing through. If your ball is the same color as your tablecloth with no imprint on it, you will not need the aluminum foil.

2. Gather the tablecloth around the ball and secure it at the top with a rubber band. Add clear packing tape where needed. One tablecloth measuring 54" x 108" will cover a playground ball. If you use a small ball (8" for example) a 54" x 108" tablecloth will cover two balls (just cut in half).

3. Tightly wrap one end of a 16-inch piece of craft wire around the gathered tablecloth. Trim the tablecloth if needed. Trim a plastic cup so that it is approximately 4" tall for a large playground ball, 2¼" tall for an 8" ball. Use the pushpin to poke a hole through the bottom of the cup.

4. With the cup turned upside down, feed the wire through the hole, then slide the cup down over the bunched-up tablecloth. Bend the wire into a loop, twisting it around itself to secure it in place. Trim extra wire.

5. Use the wire cutters to cut a section from a coat hanger, then bend it to resemble a hanger for a Christmas tree.





# *Recípes*



# APPETIZERS

## Christmas Present Cheese Appetizer

8 oz. of cream cheese (softened)  
¼ teaspoon garlic powder  
Scallion (or green onion)

½ teaspoon dried dill  
1/8 teaspoon salt  
Red bell pepper



Mix the dried dill, garlic powder, and salt into the softened cream cheese. Pack the mixture into a rectangular container lined with plastic wrap (you can reuse the cream cheese box). Refrigerate it for at least 3 hours. Before serving time, set the unwrapped block of cheese on a platter and decorate it with a scallion bow and red pepper polka dots and gift tag.



## Scent-sational Meat Balls

1 jar ready-made salsa  
1 jar orange marmalade, peach preserves or apricot jam  
1 package prepared, frozen meatballs

Place everything into a crock pot. You could also put it all into a baking dish, cover with a lid and place it into a 325° oven till everything bubbles and is thoroughly heated.



# Broccoli Cheese Ball With Bacon

1 pkg. (8 oz.) cream cheese, softened  
1 cup (4 oz.) finely shredded cheddar cheese  
½ teaspoon pepper  
1 cup finely chopped broccoli florets  
6 bacon strips, cooked and crumbled  
Assorted crackers

In a bowl, beat cream cheese, cheddar cheese and pepper until blended. Stir in broccoli. Shape into a ball and roll in bacon. Cover and refrigerate. Remove from the refrigerator 15 minutes before serving. Serve with crackers. Yield: 2 ½ cups.

## Broccoli Dip

16 oz. sour cream  
1 pkg. frozen chopped broccoli  
1 small pkg. Ranch-style dressing, divided  
½ cup mayonnaise  
¼ cup milk

Cook broccoli as directed on package and drain thoroughly. Add remaining ingredients except Ranch-style dressing; mix well. Add ½ of Ranch-style dressing; taste and add more if needed. Serve with chips or crackers.

## Great Shrimp Dip

8 oz. cream cheese  
1 can tiny broken shrimp, drained (don't rinse)  
1 heaping tablespoon mayonnaise  
1 capful dried onion

Mix all ingredients with a mixer. Serve with firm potato chips. (Better make a double batch.) It's just as good with lite cream cheese and mayonnaise.



# Queso Dip

1 pound Velveeta, cubed  
1 (16 oz.) tube breakfast sausage  
1 can Ro-Tel diced tomatoes, undrained  
1 can cream of mushroom soup

Brown sausage and drain. Combine remaining ingredients and microwave, stirring periodically, until melted and smooth. Stir in sausage. Keep warm in crock-pot on LOW. Serve with tortilla chips.

# Baked Potato Dip

2 (16 oz.) containers sour cream  
1 (3 oz.) can bacon bits  
2 cups shredded Cheddar cheese  
1 bunch green onions, chopped

In a medium size mixing bowl, combine sour cream, Cheddar cheese and green onions; stir well. Refrigerate or serve immediately. Serve with potato chips or use as a potato topper.

# Cranberry Cream Cheese Spread

1 pkg. (8 oz.) reduced-fat cream cheese  
½ cup dried cranberries, chopped  
½ cup chopped dried apricots  
1 teaspoon grated orange peel  
assorted crackers

In a large bowl, beat the cream cheese, cranberries, apricots and orange peel until blended. Chill until serving. Serve with crackers.

*Nutrition Facts: 2 Tbsp. (calculated without crackers) equals 76 calories, 4 g fat, 13 mg cholesterol, 84 mg sodium, 9 g carbohydrate, 1 g fiber, 2 g protein.*

# Beverages

## Creamsicle Punch

1 (46 oz.) can pineapple juice  
1 (6 oz.) can frozen orange juice concentrate, undiluted  
1 can sweetened condensed milk  
 $\frac{1}{2}$  gallon pineapple sherbet  
2 (2 liter) bottles lemon-lime soda  
Gallon size freezer bag

In a medium bowl, mix pineapple juice, orange juice concentrate, and sweetened condensed milk; put into a freezer bag and freeze. When ready to serve, remove bag from freezer and thaw to slush consistency; pour into large punch bowl. Add soda and pineapple sherbet; stir gently and serve.

## Sherbet Punch

$\frac{1}{2}$  gallon lime or raspberry sherbet, softened  
2 cups lemon-lime soda  
1 liter ginger ale  
2 cups grapefruit or citrus soda

Just before serving, place sherbet in a punch bowl. Add ginger ale and soda; stir until sherbet is almost dissolved. Makes 18 servings.



# Yuletide Spiced Tea Mix

1 ½ cups sugar  
1 cup sweetened lemonade mix  
1 cup powdered orange drink mix  
1 cup dry, sweetened instant tea  
4 packets (individual serving size) instant spiced cider mix  
¾ teaspoon cinnamon  
¾ teaspoon ground cloves

Blend ingredients together. Stored in an airtight container.  
Package into gifts and give along with directions for use.

To serve: Add 3-4 teaspoons mix to 1 cup boiling water. Stir to dissolve. Makes 5 cups mix.

# Fizzy Frost Punch

3 (6 oz.) cans frozen orange juice concentrate  
2 ¼ cups water  
3 teaspoons vanilla extract  
4 cups ginger ale, chilled  
1 quart vanilla ice cream

In a punch bowl, blend together orange juice concentrate, water, vanilla and ginger ale. Stir in ice cream to blend. Serve 10-12.



# Warm Cranberry Drink

3 whole cloves  
2 cinnamon sticks  
2 whole allspice  
4 cups apple cider or juice  
1/3 cup packed brown sugar  
4 cups cranberry juice  
Additional cinnamon sticks, optional

Place first three ingredients in a double thickness of cheesecloth. Bring up corners of cloth and tie with a kitchen string. Place with cider in a large saucepan. (Or, if desired, place loose spices in saucepan and strain before serving.) Simmer, covered, for 5 minutes. Stir in sugar and simmer for 5 minutes. Add cranberry juice and heat to simmering temperature. Serve hot in mugs. Garnish with cinnamon sticks if desired. Yield: 8-10 servings.

*Nutrition Facts: 1 serving (1 cup) equals 122 calories, trace fat (trace saturated fat), 0 cholesterol, 15 mg sodium, 31 g carbohydrate, trace fiber, trace protein.*

# Paradise Punch

1 (.19 oz) pkg. Kool-Aid® Tropical Punch flavor unsweetened soft drink mix  
1 cup Splenda®, granulated  
2 cups cold water  
2 cups pineapple juice  
1 liter club soda, chilled

Place soft drink mix and sweetener in punch bowl. Add water; stir until drink mix is dissolved. Stir in pineapple juice. Cover and chill 2 hours. Stir in club soda just before serving. Serve over ice cubes in tall glasses.

*Nutrition Information: 50 Calories; 0 g. fat, 0 mg cholesterol; 50 mg sodium; 13g carbohydrates; 0g fiber; 13g sugars; 0g protein*

# Tropical Christmas Glow Punch

4 ½ cups tropical punch	1 cup cranberry juice
1 can (6 oz.) pineapple juice	1/3 cup lemon juice
2 to 3 cups chilled ginger ale	1 pint raspberry sherbet

In a 2 quart container, combine the punch and juices. Cover and refrigerate until chilled. Just before serving, transfer to a small punch bowl. Stir in ginger ale; top with scoops of sherbet. Yield: about 2 quarts.

*Nutrition Information: 1 serving (3/4 cup) equals 103 calories; trace fat (trace saturated fat); 1 mg cholesterol, 22 mg sodium, 25 g carbohydrate; trace fiber, trace protein. Diabetic Exchanges: 1 ½ starch.*

# Cinnamon Orange Cider

4 cups apple cider or juice	2 cups orange juice
3 tablespoons red-hot candies	4 ½ teaspoons honey
1 ½ teaspoons whole allspice	

In a large saucepan, combine the cider, juice and candies. Place the allspice on a double thickness of cheesecloth; bring up corners of cloth and tie with string to form a bag. Add to pan. Bring to a boil. Reduce heat; cover and simmer for 5 minutes or until flavors are blended. Discard spice bag; stir in honey. Transfer to a 3 quart slow cooker; keep warm over low heat. Yield: 1 ½ quarts.

# Bubbly Cranberry Punch

2 cans (16 oz. each) jellied cranberry sauce	
1 ½ cups orange juice	½ cup lemon juice
2 bottles (1 liter each) ginger ale, chilled	ice cubes

In a large pitcher or punch bowl, whisk cranberry sauce until smooth. Whisk in orange and lemon juices. Just before serving slowly stir in ginger ale. Add ice cubes. Yield: 3 ½ quarts.



# Desserts

## Punch Bowl Trifle

1 pkg. (18 ¼ oz.) chocolate cake mix  
1 quart fresh whole strawberries  
1 carton (15 oz.) strawberry glaze  
2 cartons (12 oz. each) frozen whipped topping, thawed, divided  
1 cup chocolate frosting  
Shaved chocolate

Prepare and bake cake according to the package directions, using a 13" X 9" baking pan. Cool completely on a wire rack. Set aside five strawberries for garnish. Slice remaining strawberries. Cut cake into 1" cubes. Place half of the cubes in a 6 quart glass punch bowl. Top with half of the sliced strawberries; drizzle with half of the strawberry glaze. Spread with 3 ½ cups whipped topping. In a microwave-safe bowl, heat frosting on high for 20-30 seconds or until pourable, stirring often; cool slightly. Drizzle half over the whipped topping. Repeat layers of cake, berries, glaze, whipped topping and frosting. Top with the remaining whipped topping. Cover and refrigerate until serving. Garnish with shaved chocolate and the reserved strawberries.



# Apple Pie Cobbler

1 can (21 oz.) apple pie filling  
½ teaspoon ground cinnamon  
1 tube (7 ½ oz.) refrigerated flaky buttermilk biscuits  
Whipped topping and mint, optional



Place pie filling in an ungreased 9" pie plate. Sprinkle with cinnamon. Separate each biscuit into three layers and arrange over apples. Bake at 400° for 12-14 minutes or until the biscuits are browned. Top with whipped topping and mint, if desired.  
Yield: 4-6 servings.



# Yummy Cracker Snacks

96 butter-flavored crackers  
1 cup creamy peanut butter  
1 cup marshmallow crème  
2 lbs. milk chocolate candy coating, melted  
Holiday sprinkles, optional

Spread half of the crackers with peanut butter. Spread remaining crackers with marshmallow crème; place crème side down over peanut butter crackers, forming a sandwich. Dip sandwiches in melted candy coating, allowing excess to drip off. Place on waxed paper-lined pans; refrigerate for 15 minutes or until set. If desired, drizzle with additional candy coating and decorate with sprinkles. Store in an airtight container. Yield: 4 dozen.

*Nutrition Facts: 1 piece equals 170 calories, 10 g fat (6 g saturated fat), trace cholesterol, 89 mg sodium, 19 g carbohydrate, 1 g fiber, 2 g protein.*



# Candy Bar Fudge

1 (12 oz.) package (2 cups) semisweet chocolate chips  
2 (about 3.7 oz.) Snickers® candy bars chopped  
1 can creamy milk chocolate frosting

Line 8" square pan with foil, extending foil over edges. Spray lightly with nonstick cooking spray. Set aside. Melt chips in medium saucepan over low heat, stirring constantly. Remove from heat. Or, microwave chips in medium microwave-safe bowl on HIGH for 1 to 2 minutes or until chips are melted, stirring occasionally. Reserve 2 tablespoons of the candy bars. Add frosting and remaining candy bars; blend well. Spread in sprayed foil-lined pan; sprinkle with reserved candy bar. Refrigerate 1 hour or until firm. Remove fudge from pan by lifting foil; remove foil from fudge. Cut into squares. Make 36 squares.

## 3 Musketeers Puffs

3 Three Musketeers candy bars                      1 pkg. crescent rolls

Slice candy bars into 8 pieces. Unfold crescents. Place one piece of candy in the center of each crescent. Fold crescent around candy, being sure to cover all of it. Pinch seams closed. Place on ungreased cookie sheet. Bake in a 375° oven until golden brown, about 11 minutes. Serve warm.

## Cornucopia

Place sugar ice cream cones in a steamer basket over hot water. Let each cone steam for a few minutes which will soften it. Carefully bend end up to form a cornucopia shape. Cone will harden quickly. Fill with a mixture of fruit shaped candies, nuts pretzels, etc. If desired, place a ribbon around the opening of the cornucopia and attach a tiny name tag to serve as a place card.



# Cream Cheese Cookie Cups

1 tube (18 oz.) refrigerated chocolate chip cookie dough  
4 oz. cream cheese, softened  
2 tablespoons butter, softened  
½ teaspoon vanilla extract  
1 ¼ cups confectioners' sugar

Cut cookie dough in half (save one portion for another use). With floured hands, press about 1 tablespoon of dough onto the bottom and up the sides of 12 ungreased miniature muffin cups. Bake at 350° for 8-10 minutes or until lightly browned. Using the end of a wooden spoon handle, reshape the puffed cookie cups. Cool for 5 minutes before removing from pan to a wire rack to cool completely. In a small bowl, beat the cream cheese, butter and vanilla until smooth. Gradually beat in confectioners' sugar. Spoon into cookie cups. Store in the refrigerator. Yield: 1 dozen.

*Nutrition Facts: 1 serving (1 each) equals 193 calories, 10 g fat (5 g saturated fat), 21 mg cholesterol, 92 mg sodium, 26 g carbohydrate, trace fiber, 2 g protein*

# Pumpkin Spice Cake

1 box spice cake mix  
1 can crème cheese cake icing

1 (15 oz) can pumpkin

Mix cake mix and pumpkin together. Spread into a greased 9" X 13" cake pan and bake according to directions on cake box. (About 350° for 30-35 minutes). Let cake cool. Spread crème cheese cake icing on cooled cake.



# Easy S'More Layer Cake

1 (18.25 oz.) box devil's food cake mix  
1 (7 oz.) jar marshmallow crème  
½ cup butter, softened  
1 (8 oz.) container frozen whipped topping, thawed  
Garnish: crushed graham crackers

Preheat oven to 350°. Spray 2 (8") round cake pans with nonstick baking spray with flour. In a large bowl, prepare cake according to package directions. Spoon batter into prepared pans, and bake for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Let cool in pans for 10 minutes. Remove from pans, and cool completely on wire racks. Using a serrated knife, cut each layer in half horizontally. In a medium bowl, beat marshmallow crème and butter at medium speed with a mixer until smooth. Add whipped topping, and beat until slightly thickened. On a serving platter, place 1 cake layer, cut side down. Spread one-fourth of marshmallow crème mixture over cake layer. Top with a second cake layer, cut side down. Spread one-fourth of marshmallow crème mixture over cake. Repeat procedure with remaining cake layers and marshmallow crème mixture. Top with crushed graham crackers, if desired. Makes 1 (8 inch) cake

*It's a Wrap!* This is a great gift idea for friends who like to prepare easy baked goods. Fill bottom of a mixing bowl with shredded paper. Add boxed cake mix, graham crackers, marshmallow crème and a wooden spoon.





# Microwave Peanut Butter Fudge

½ cup (1 stick) butter or margarine  
2/3 cup chunky peanut butter      4 ½ cups confectioners' sugar  
1/3 cup milk      1 tablespoon vanilla extract

Place butter and peanut butter in a large bowl. Microwave on HIGH until the butter melts (1 to 1 ½ minutes). Stir until blended. Add remaining ingredients; stir until lumps of sugar disappear. Microwave on HIGH until softened but not bubbly (1 to 1 ½ minutes); stir. Pour into buttered 9" square baking pan. Cover, and refrigerate for at least one hour. Store refrigerated.

# Fruit Drop Candies

12 oz. white baking chocolate, chopped  
½ cup chopped slivered almonds  
1 pkg. (8 oz.) mixed dried fruit

In a microwave-safe bowl, melt the white chocolate; stir until smooth. Stir in the almonds and fruit until well coated. Drop by tablespoonfuls into 16 mounds onto a waxed paper-lined pan. Chill until set. Yield: 16 pieces.

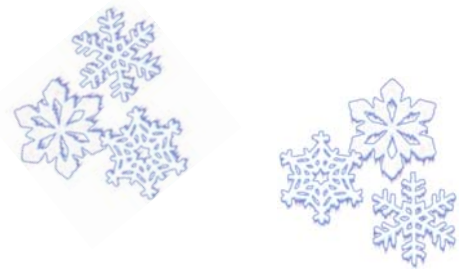
# Cranberry Clusters

2 cups (12 oz.) semisweet chocolate chips  
2/3 cup dried cranberries      2/3 cup cashews

In a heavy saucepan or microwave, melt the chocolate chips; stir until smooth. Stir in the cranberries and cashews. Drop by teaspoonfuls onto a waxed paper-lined baking sheet. Let stand until set. Store in an airtight container. Yield: about 2 dozen.

# Peanut Butter Chocolate Meltaways

1 pkg. (10-12 oz.) vanilla or white chips  
1 cup (6 oz.) semisweet chocolate chips  
1 cup creamy peanut butter  
2 tablespoons shortening



In a microwave-safe bowl, combine all of the ingredients. Cover and microwave on high for 1 ½ minutes; stir. Microwave, uncovered, on high 30 seconds longer; stir until smooth. Pour into miniature muffin liners. Place on a baking sheet; refrigerate until set. Store in the refrigerator.

*NOTE: This recipe was tested in a 1,100 watt microwave. Reduced-fat or generic brands of peanut butter are not recommended for this recipe.*

## Oreo Pumpkins

Orange candy melts  
Oreos  
Dipping stick (popsicle stick or candy stick)  
Pretzel sticks, cut in half  
Ribbon



Melt the orange candy melts according to the package directions. Using a dipping stick, dip an Oreo into the orange candy melt or spread the candy over the Oreos. Let set on wax paper. Stick a half pretzel stick into the top to create the pumpkin's stem. Tie green ribbon around the stem to form the leaves.

## Pilgrim Hat

Dip large marshmallows in melted chocolate or almond bark. Set onto flat round chocolate covered cookies (chocolate covered graham rounds, fudge-striped cookies, chocolate ginger snaps, chocolate wafers, etc.). Let set until chocolate is hardened. Wrap marshmallow "hat brim" with a black ribbon. Using a rolling pin, roll out a yellow Starburst candy and cut into a square to form a "buckle". Attach to ribbon with a tiny amount of melted chocolate or icing.



# Pumpkin Chip Cream Pie

$\frac{3}{4}$  cup cold 2% milk

1 pkg. (3.4 oz.) instant vanilla pudding mix

$\frac{2}{3}$  cup miniature semisweet chocolate chips

$\frac{1}{2}$  cup canned pumpkin

$\frac{3}{4}$  teaspoon pumpkin pie spice

Whipped topping

1 graham cracker crust (9")

Slivered almonds and chocolate curls, optional



In a large bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Stir in the chocolate chips, pumpkin and pie spice. Fold in 2 cups whipped topping. Spoon into crust. Refrigerate for 4 hours or until set. Spread with remaining whipped topping; garnish with almonds and chocolate curls if desired. Yield: 8 servings.



## Turkey

Dip the bottom of a chocolate crème drop candy into melted chocolate or almond bark. Immediately attach the candy to the bottom of a leaf shaped or round cookie. Attach a candy corn point down to the top of the crème drop using melted chocolate. Attach red hot candy to the side of the candy corn to become a “wattle”. Adhere a small pretzel under the crème drop to create “feet”. (Option: Instead of a crème drop you could also use a chocolate covered cherry, an unwrapped caramel, an unwrapped peanut butter cup or any other chocolate covered candy about 1” in diameter.)



# Main Dishes

## Easy Crockpot Turkey

1 frozen turkey breast, NOT thawed bone-in (about 5 lbs.) or boneless (about 3 lbs.)

1 lb. can cranberry sauce

1 envelope dry onion soup mix

For bone-in turkey, put all ingredients into 5-6 quart crockpot, cover, and cook for 2 hours on high. Then reduce heat to low and continue cooking for 4-5 hours until turkey registers 170° on instant meat thermometer. For boneless turkey breast, follow instructions above. When you reduce the crockpot heat to low, start checking the turkey after 1-2 hours. It may only need that much time to reach 170°. Slice turkey breast and serve with sauce. Makes 6 servings.

## Easy Casserole

1 box Velveeta shells n cheese

1 broccoli or box frozen

Bread crumbs

1 pkg. smoked sausage

1 cup grated cheese

Cook shells n cheese according to pkg. directions, cook broccoli when done mix all ingredients, pour into baking dish, add cheese and bread crumbs, bake at 350° till warm and bubbly



# Cheesy Ham & Broccoli Bake

- 1 2/3 cups hot water
- 1 pkg. (6 oz.) cornbread stuffing mix
- 3 cups chopped ham
- 1 pkg. (10 oz.) frozen broccoli florets, thawed, drained
- 1 can (10 ¾ oz.) condensed cream of mushroom soup
- ¾ cup CHEEZ WHIZ cheese dip



Heat oven to 375°. Add water to stuffing mix; stir just until moistened. Set aside. Combine ham and broccoli in 2 quart casserole. Mix soup and Cheez Whiz; pour over ham mixture. Top with stuffing. Bake 30 minutes or until heated through.

*Nutrition Facts: 390 calories; 18 g total fat; 50 mg cholesterol; 2430 mg sodium; 31 g carbohydrate; 3 g dietary fiber; 6 g sugars; 24 g protein*



# Easy Salsa Chicken

- 4 boneless, skinless chicken breast halves
- 4 teaspoons taco seasoning mix
- 1 cup salsa
- 1 cup shredded Cheddar cheese
- 2 tablespoons sour cream (optional)

Preheat oven to 375°. Place chicken breasts in a lightly greased 9" X 13" baking dish. Sprinkle taco seasoning on both sides of chicken breasts, and pour salsa over all. Bake, uncovered, for 25 to 35 minutes, or until chicken is tender and juicy and its juices run clear. Sprinkle chicken evenly with cheese, and continue baking for an additional 3 to 5 minutes, or until cheese is melted and bubbly. Top with sour cream if desired, and serve.

# Baked Chicken Nuggets

2 cups sour cream and onion potato chips, crushed  
1 egg  
2 tablespoons milk  
6 chicken breast fillets, cut into 1 ½ inch cubes  
½ cup butter, melted



Preheat the oven to 350°. Spread the crushed potato chips in a shallow dish. Beat together the egg and milk in a shallow bowl. Dip the chicken cubes into the egg mixture and then dredge them in the chips. Place the chicken nuggets on a baking sheet and drizzle with melted butter. Bake for 15 to 18 minutes, or until golden brown. Serves 8.

*Nutrition Facts: 79.3 Calories; 8.4 g Total Fat; 5.1 g Saturated Fat; 65.0 mg Sodium*

# Super Simple Casserole

1 box scalloped potatoes  
1 small bunch broccoli/ or box of frozen  
1 pkg. chopped ham  
¼ cup minced onion  
½ cup shredded cheese  
Bread crumbs



Cook potatoes according to package for (stove top), while potatoes are cooking, cook broccoli. When tender mix potatoes, ham, onions, and broccoli. Pour into greased baking dish, cover with cheese and breadcrumbs. Bake at 350° for 15 minutes or until warm, brown and bubbly.





# Slow-Cooker Beef Stew

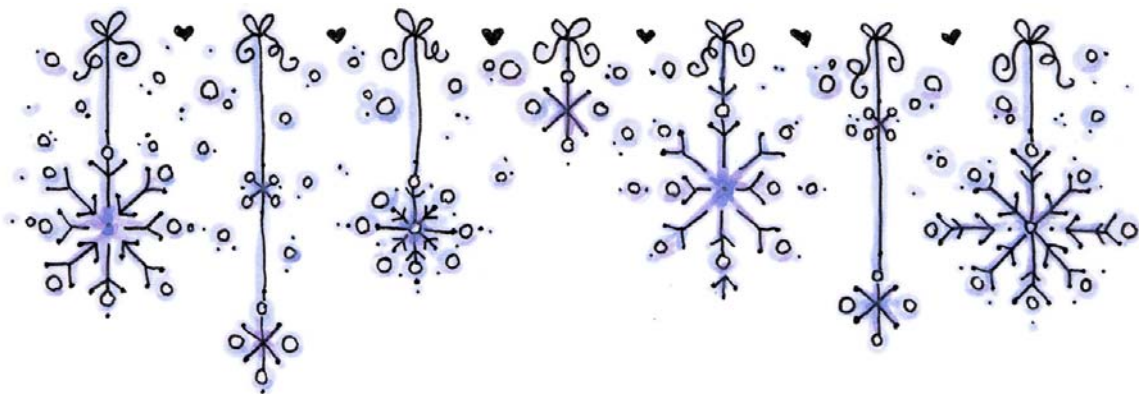
1 lb. potatoes, quartered	3 tablespoons all-purpose flour
1 ½ cups frozen pearl onions	12 oz. jar beef gravy
16 oz. pkg. baby carrots	14 ½ oz. can diced tomatoes
1 ½ lbs. beef stew meat, cubed	

Layer potatoes, onion and carrots in slow cooker. Add beef; sprinkle with flour. Top with gravy and tomatoes. Cover and cook on low setting for 8 to 10 hours. Serve 4 to 6.

# Grandma's Meatloaf

1 ½ lbs. ground beef	¾ cup barbecue sauce
½ cup milk	1/3 cup onion, chopped
1 egg, beaten	1 clove garlic, pressed
1 tablespoon Worcestershire sauce	
1 ½ teaspoon seasoned salt	½ cup brown sugar, packed
½ teaspoon dry mustard	1 ¼ cup dry bread, crumbs
½ teaspoon pepper	

Mix all ingredients; spread in a lightly greased 9" X 5" loaf pan. Bake, uncovered, at 350° for about 1 ½ hours. Makes 6 servings.





## 3-Cheese Pizza



12-inch Italian pizza crust  
2/3 cup pizza sauce  
½ cup shredded Cheddar cheese  
1 cup shredded mozzarella cheese  
½ cup Parmesan cheese

Place pizza crust on a 12" ungreased baking sheet. Spread pizza sauce on top of crust. Sprinkle cheeses over sauce in give order. Bake at 450° for 12 to 15 minutes. Serve 6 to 8.

## Slow-Cooker Lasagna

1 lb. ground beef	1 teaspoon dried oregano
1 onion, chopped	2 cloves garlic, minced
16 oz. pkg. shredded mozzarella cheese	
12 oz. container cottage cheese	29 oz. can tomato sauce
6 oz. can tomato paste	½ cup Parmesan cheese
1 cup water	8 oz. pkg. lasagna, uncooked
1 teaspoon salt	

Brown beef, onion and garlic in a large skillet; drain. Add tomato sauce, tomato paste, water, salt and oregano; set aside. In a medium bowl, stir together cheeses. Layer ingredients in a slow cooker starting with the meat sauce, uncooked lasagna strips broken to fit slow cooker and cheese mixture. Repeat layers twice; finish with meat sauce. Cover and cook on low setting for 4 to 5 hours. Serves 6 to 8.



# Cranberry-Glazed Ham

5 lb. fully-cooked ham	½ cup brown sugar, packed
2 to 3 oranges, sliced	2 tablespoons honey
¼ cup whole cloves	½ teaspoon dry mustard
½ cup cranberry juice cocktail	¼ teaspoon nutmeg

Place ham in a roasting pan. Secure orange slices on ham with toothpicks; press cloves into ham surface. Bake at 325° for one hour. Blend remaining ingredients in a small bowl; brush over ham. Bake an additional 40 minutes; let stand for 15 to 20 minute before slicing. Makes 12 to 16 servings.



# Slow Cooker Pizza Casserole

1 pkg. (16 oz.) rigatoni or large tube pasta  
1 ½ pounds ground beef  
1 small onion, chopped  
4 cups (16 oz.) shredded part-skim mozzarella cheese  
2 cans (15 oz. each) pizza sauce  
1 can (10 ¾ oz.) condensed cream of mushroom soup, undiluted  
1 pkg. (8 oz.) sliced pepperoni

Cook pasta according to package directions. Meanwhile, in a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Drain pasta; place in a 5 quart slow cooker. Stir in the beef mixture, cheese, pizza sauce, soup and pepperoni. Cover and cook on low for 2-3 hours or until heated through and the cheese is melted. Yield: 12-14 servings.

*Nutrition Facts: 1 cup equals 329 calories, 19 g fat; 57 mg cholesterol, 885 mg sodium, 16 g carbohydrate, 2 g fiber, 22 g protein*



*Notes:*

# Acknowledgements

*Gooseberry Patch Christmas 10*; Gooseberry Patch; Delaware, OH

*Gooseberry Patch 5 Ingredients or Less*; Gooseberry Patch; Delaware, OH

*Gooseberry Patch Cozy Country Christmas*; Gooseberry Patch; Delaware, OH

*Family Fun*, Christmas 2010; Disney Publishing Worldwide; Burbank, CA

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