

# Create Holiday Memories To Last A Lifetime

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PRESCOTT (Lebanon Co.) —

The main purpose of the Create a Holiday Memory program is neither to teach the more than 1,000 participants who attend how to make the most stunning holiday decorations nor to prepare the most elaborate food, although that seems to be a fringe benefit.

Instead, the goal is to give participants ideas for doing things with family and friends to create memories that will last a lifetime.

"This is the place to look at something, get an idea, and adapt it to something else," said a participant at the annual holiday program presented by Lebanon County Penn State Cooperative Extension.

The same workshop presented three days and two evenings last week, was packed with ideas for holiday gifts, food, and making and preserving memories.

Workshop instructors encourage the audience to adapt ideas to use items they already have in their home. Here are some ideas from the sessions.

- Grocery bag ornaments — trace patterns, layer with thin piece of batting, and stitch, trim with pinking shears, embellish with buttons and trims.

- Save small boxes in which food or clothing is packaged. Carefully separate to lay the box flat. Iron on fabric with Wonder-Under and refold the box for use in gift giving.

- Used neck ties can be transformed into a patchwork vest or as a closet deodorizer. Stitch one end of the tie, fill with cedar chips, and hang in closet.

- Strip quilt a jacket by stitching fabric into an old shirt or sweat shirt.

- Make a snowman by rolling up quilt batting and tie with string to make snowball appearance, tie a scarf around neck, put on a straw hat, and glue on buttons.

- Apple candleholders can be made by turning blossom side up, core, and push candle and greenery into the apple by using floral sticks.

- Place brown paper on table. Allow children to sponge paint it. Or, pre-wrap some packages and then sponge them.



Don't know what to do with old ties? Try making a patchwork vest for yourself or a family member.

**FLORENTINES**  
(Lace Cookies)

1½ cups brown sugar  
¼ teaspoon salt  
6 tablespoons plus ¼ teaspoon shortening  
2 tablespoons corn syrup  
½ cup cake flour  
¼ cup water  
½ cup cake flour  
1 cup ground toasted almonds  
1½ teaspoon cinnamon

Cream together sugar, salt, shortening, and corn syrup. (Do not substitute butter or the cookies will burn). Add ½ cup cake flour and blend well. Add water in two stages and cream thoroughly. Sift the remaining ½ cup flour, blend with the nuts and cinnamon and fold in until smooth.

Mixture may be made ahead of time. Do not refrigerate, mixture will keep several weeks in tight container. Bake right before serving. Put mixture about the size of a penny on lightly greased or paper-lined pans. Allow 2 inches between cookies for spreading.

Bake at 380 degrees until medium dark brown (7 to 10 minutes). Allow the cookies to cool and sandwich them with jam, fudge or chocolate. These cookies are generally striped with a sweet chocolate or may be partially dipped in sweet chocolate. The cookies may also be shaped into hollow shapes by place around a wooden spoon handle to form while warm. Fill with fudge or ganache. Makes 125 cookies.

**Ganache:**  
10-ounces semi-sweet chocolate (melt in water bath)  
½ cup plus 2 tablespoons cream

Combine melted chocolate and cream. Fill hollow Florentines by using a parchment paper triangle. Fill it with melted chocolate, cut slice off bottom, and decorate with chocolate lines.

**CHRISTMAS MEMORIES**

Make an audio tape of your children singing or playing an instrument. "You do not need to be trained to make a musical tradition. Your child will never again be three years old, but will enjoy hearing the tape as they grow older," said Bryce Donley, a musical professor.

**POMANDERS**

6 to 8 assorted firm, thin-skinned apples, oranges, lemons, and limes.

½ pound whole, large-headed cloves with strong scent

¼ cup ground cinnamon  
¼ cup ground cloves  
2 tablespoons ground nutmeg  
2 tablespoons ground allspice  
¼ cup powdered orrisroot  
Nut pick or slender knitting needle for piercing fruit (optional)  
Ribbon (optional)  
Small paintbrush

Hold fruit firmly, without squeezing. Insert the cloves at ¼ to ½ -inch intervals in rows or at random over the surface; the fruit will shrink as it dries, closing up the spaces. If you have difficulty inserting the cloves, you can pierce the fruit first with the point of a nut pick or knitting needle, but take care to keep the holes small or the cloves will fall out when the fruit dries. If you intend to hang your pomanders from ribbons, leave a 1-inch path around the fruit to provide a channel to keep the ribbon in place.

Blend the spices and orrisroot in a small bowl. One at a time, roll each piece of fruit in the mixture, coating it generously to keep air out. (Any pomander you start should be completed to this point within 24 hours to eliminate the possibility of mold forming).

Place the spice-coated fruit in a large bowl, cover with the spice mixture, and set in a warm dry place to dry. Turn the fruit daily, making sure the spices are evenly distributed. Drying can take from two weeks to a month, depending on the size of the fruit. The pomanders will be hard when they are completely dry.

**TEA SANDWICHES**

Spread bread cutouts (made with biscuit or cookie cutters) with mayonnaise, sprinkle with celery seed. Add sliced hard-boiled eggs and paper-thin sliced cucumbers. Garnish with paprika and sprigs of parsley.

To a 6-ounce can tuna, add one tablespoon each finely chopped basil and mint. Add enough mayonnaise to bind together. Serve on bread squares (crusts removed and cut into squares) that have been dipped in melted butter and fried or baked until crisp.

**EUROPEAN COOKIES**  
**LINZER DOUGH**

1½ cups butter  
1 cup plus 3 tablespoons sugar  
6 ounces ground hazelnuts  
¾ cup yellow cake or bread crumbs  
¾ cup cake flour  
Pinch cinnamon  
1 teaspoon vanilla  
1 tablespoon plus ¼ teaspoon baking powder

Cream together butter and sugar. Add hazelnuts and crumbs. Sift together cake flour, cinnamon, and baking powder and add to creamed mixture. Chill dough, roll out to ¼ -inch thick and cut into shapes. Two cut outs are needed per cookie. One should be a round cookie, the other should be the same size but have a cutout hole in the middle.

Bake at 350 degrees for 10 minutes until golden brown. Fill bottom cookies with raspberry jam. Dust tops with confectioners' sugar and sandwich bottom to top pie.

**RED WARE POTTERY**  
**LOOK ALIKE**  
For display only

Plant saucers or pots with no holes

Gesso (liquidtex acrylic)  
Red Oxide Acrylic Paint  
Indigo Blue (Folk Art #908)  
Harvest Gold Folk Art #917  
Clear Coat Extra Thick Folk Art #786 Gloss Finish

Sand Paper  
Sponge Brushes  
Linner Brushes  
Sponge (Miracle Sponge or Compressed Sponges)

Sand rough edges. Wipe clean with a damp cloth. Paint each piece with one coat of Gesso and at least two coats of the red Oxide. Be sure to let each coat of paint dry completely before applying another coat.

Cut sponges in desired shapes. Use the Indigo Blue and Harvest Gold to create colorful designs. Let paint dry completely.



John Enterline arranged this seasonal table setting demonstrating the "The Pleasures of Tea." Notice a loaf of bread is used to insert bittersweet, wheat, and strawflowers.



Delicate European cookies are not as difficult to make as they appear if directions by Pastry Chef Brian Peffley are used.



Displays by Susie Iezzi and Christenna Stamm show how items you have around your own home can be artfully arranged for the holidays. Notice the pomanders using apples, oranges, lemons, and limes.