

Cumberland County Extension Holiday Program

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CARLISLE (Cumberland County) — There was plenty to be merry about during "A Warm Welcome for the Holidays," a holiday program held by the Cumberland County Agricultural Extension.

There also was plenty of ideas for great things to cook and interesting crafts to make for the Christmas season.

The program started out with some delicious tea and some lessons in the art of English from Sue Fisher, a member of the planning committee for the event.

Other topics for the day were home safety during the holidays,

how to make a Yuletide wreath, the history of English tea and even a lesson on how to make a lamb.

One of the tastier lessons given was on how to make a perfect pot of tea.

Here is how that is done, according to the extension experts:

Fill your kettle with fresh, cold tap water. Put the kettle on the stove and just before it comes to a boil pour a generous dash of hot water into Your teapot. Swirl it around and then pour it away.

Next, dole out one heaped teaspoon of tea leaves for each person and one for the pot and put them straight into the teapot. Pour boiling water from the teakettle over the tea and allow the tea to stand

and brew for three to six minutes.

The recipe part of the program included several tasty treats, such as holiday scones, lemon nut bread, and potted herb cheese.

The recipe for a dozen holiday scones calls for preheating the oven to 400 degrees. Ingredients, which must be sifted together dry, are two cups of flour, one tablespoon and one teaspoon of baking powder, one-quarter cup of sugar, one-half teaspoon of salt, four tablespoons of butter, two well-

beaten eggs, one-third cup of whipping cream and one-half cup of currants or raisins.

After sifting those ingredients, place them in a medium-sized bowl, cut in the butter with a pastry blender and add the eggs and cream. Carefully mix in the currants or raisins. Then, on a lightly floured surface, pat down the dough to one-half inch thick. Cut it into wedges, stars or other shapes for a holiday look. The tops may be brushed with beaten eggs,

egg whites or milk and sprinkled with sugar for a golden brown finish.

The lemon nut bread recipe calls for mixing one cup of sugar with one-half cup of butter, two eggs, one and one-half cups of flour, rind of one lemon, one teaspoon of baking powder, one-half teaspoon of salt, one-half cup of chopped nuts, and one-half cup of milk.

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Seamstresses Stitch Their Way

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entry was a brown checked wool dress with a cap-type feature at the shoulder. Her Prize for her victory was a new Baby Lock serger.

Second Place in the adult division was Joan W. Klein of Darlington. Joan captured that spot with a white wool fitted dress coordinated with a red-checked lined-wool cape.

To be eligible for the competition, garments had to be made from fabric that contained at least 60 Percent wool. Machine or hand-knitted, woven or crocheted garments or garments containing any part that has been knitted or crocheted were accepted.

Contestants also had to know how to act as their own models to

show their handiworks off to their best advantage.

The contest judges looked for the currentness of the fashion of the entries, the appropriateness of the fabric and the style to the entrant, the competence of the construction and the fit, poise, and presentation by the model.

After the modeling, the garments also were judged on their inner construction and durability.



A table filled with handmade Victorian Christmas decorations.

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