## Lebanon Holiday

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Lancaster Farming Staff
LEBANON (Lebanon Co.) Almost everyone wants a good old-fashioned Christmas - a house aglow with holly and lights, filled with the aroma of freshly baked cookies and breads, presents stashed beneath the tree, the joyful strains of Christmas carols, and time and energy to enjoy family and guests.

But, reality for most people is that there is neither enough time, money nor energy to create the holiday of their dreams.
Flexibility to adjust to a celebration suitable to the '90's lifestyles yet in keeping with tradition is in order.
To garner ideas for a traditional and transitional holiday, about 1,400 people attended the Lebanon Holiday Program held over a three-day span recently.
Floral designer Dennis Mellott returned to the annual program to present fun and finess in holiday decorating. He taught participants how to make snow-covered trees from Styrofoam processed in a blender for snow that is attached to miniature trees made from pine boughs, how to use deer antlers in a holiday floral arrangement, and how to string oranges and limes for a contemporary arrangement.

Mary Laeger-Hagemeister, Dauphin extension home economist, challenged participants to examine traditions to see if they are of value to the family.
"Traditions play an important part in the strength and well-being of the family. However, there are times when we need to ask why we do this? What meaning does it hold? Who is responsible to make it happen? Can the responsibility be shared? And, what happens if we stop doing it?" LaegerHagemeister said.
"The most satisfying traditions for children are the ones that contribute to a feeling of security, stability, and belonging," she said. Some suggestions that families might want to maintain but make easier is instead of making cut-out cookies from scratch, buy prepared sugar cookie dough, roll out, cut, and decorate. Or hold a cookie exchange with every person bringing a dozen of one kind of cookie or every participant.
"If you have eight people in the exchange, you receive eight dozen different cookies and only one mess in the kitchen," she said.
Some other suggestions from Laeger-Hagemeister included the following:

- Divide the menu up among family members and let each person take responsibility for part of the meal.
- Simplify gift giving by drawing names, using mail order, or shop throughout the year, rather than frantically trying to make something homemade for all the people on your shopping list. Or, make coupons for gifts of your time or talents that can be cashed in throughout the year.
- Send cards after the holidays, when you have more time and your recipients more time to enjoy them.
- Instead of sending cards, write a letter sharing information about your family. This saves time from writing in every card, and allows members of the family to write their own blurb in the letter.
Hetty Wengert of Hetty's Just For Sew in Myerstown showed how simple it is to make vests that look intricate from the many preprinted fabric panels available at
many stores where fabric and crafts are sold. The panels are printed in a variety of designs and colors with instructions for adjusting sizes and adding details such as pockets and ties.

Sandra Walters distributed a basic doll pattern that can be used to make entirely different appearing dolls, angels, and snowmen by dressing them differently and designing different facial features on the dolls.

Even if you don't have one of Walter's patterns, you can use any doll pattern and give it an entirely different look by incorporating some of the following trims.
Some of the different materials Walters suggested using for hair that can be shaped into braids, buns, pony tails, bangs, and various lengths are roving wool that is straight, braided wool for curls, textured yarns, cord strings, torn fabric strips, Spanish moss, and fake fur.

Halos for angels can be made from glitter, chenille stems, star garland, Spanish moss, twisted with small flowers, braid, twig wreath circle, gold wire, gold ring, braided jute, and ribbon.
Accessories for dolls to hold offer another way to make unique dolls. Walters suggests choosing wire stars, holly or berries, pinecones or dried pods, hearts from fabric, wood, or wire, musical instruments, bells, baskets, wreaths, twig or greens, birdhouse or nest, bird, gingerbread man or lady, stocking, snowflakes, small tree, garland, cinnamon sticks, twigs, bear or other animal or doll, sack or bag, candy cane, raffia bow or streamers. broom, books or shopping list, ear muffs on snowman, hat, toys, or hobby items such as quilt, fishing rod, skis, or sled. Becky Fisher Gerhart, who operates Queen Bee and Company, demonstrated rolling beeswax candles. She also said that wax can be melted and formed into cookie and candy molds for ornaments.
To make wax ornaments, melt down wax in an old coffee pot put into a water bath. Keep temperature below 165 degrees as wax is highly flamable. Spray silicone spray in candy molds and fill with melted wax until bubble forms on back and the wax looks like it will overflow. Put molds in freezer to cool but remove while wax is still warm to the touch so that the back of the wax ornament can be flat-


To add a welcoming touch to your home's entrance, dress up a slod with some greens, berries, and plaldcolored bow.
ened. To remove bloom or the film that sometimes forms on candles, rinse under warm water and dry with a lint-free cloth or blow dry gently with a hair dryer.

Letie Schadler prepared several holiday dishes and Brian Peffley and assistants from the baking class of the Lebanon County Career and Technology Center prepared festive breads. Some of these recipes follow:

CRANBERRY JEZEBEL SAUCE

## 1 cup water

$1 / 2$ cup brown sugar
$1 / 2$ cup granulated sugar
12 -ounce bag of cranberries, fresh or frozen
3 tablespoons prepared horseradish

1 tablespoon Dijon mustard
Combine water and sugars in medium saucepan; stir well. Bring to a boil over medium heat; add cranberries and return to a boil cook 10 minutes, stirring occasionally. Spoon into a bowl and let cool to room temperature. Stir in horseradish and mustard; cover and chill. Serve with beef, pork or turkey. Or pour over a block of cream cheese and serve with crackers. Be sure to wait to add the horseradish and mustard until the cranberies are cool to keep the heat. Perhaps you will want to wam guests that this is a hot spread.

## FOOD-PROCESSOR

 TART DOUGH 2 sticks cold unsalted butter 2 cups unbleached flour $1 / 4$ cup superfine sugar $1 / 2$ teaspoon kosher salt $1 / 4$ cup ice waterThis recipe works best with very cold butter. Cut the butter into $1 / 2$-inch cubes. Since butter softens rapidly with handling, return the cubes to the refrigerator for at least 10 minutes while you set up the food processor and gather the dry ingredients.
Place the flour, sugar, and salt in the bowl of a food processor fitted with the steel blade. Pulse a few times to combine.
Add the butter, tossing quickly with your fingers to coat each cube with flour, taking care not to touch the blade. This prevents the butter cubes from adhering together and helps them to break apart and combine evenly with the flour.
(Turn to Page B14)


This dramatic and unique centerplece is easy to do according to designer Dennis Melloft who strung oranges and limes for the base, Insorted a bouquet of fresh flowers and added some ornamontal grase and Spanish moss.


Sandra Wahers displays some of the dolls and santas that she made. Notice her handcrafted vest made by weavling strips of different fabrics for pattern.


Almost 1,500 people attending the Lebanon County Penn State Cooperative Extension hollday program walked under this dramatic holiday archway to onter the day-tong seminar held at the Lebanon Valley Expo Center recently. The same program was repeated over a three-day period.


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