

## Mini Manger

BY CHRISTINE CAHALANE

You will need:

- large pinecone or brown paper cut into 1/2 x 1/2-inch (1 x 1-cm) squares
- a clean plastic scoop from a dry-detergent box
- a small handful of moss, raffia, or hay
- craft glue
- yellow construction paper
- 1 tissue

1. Remove the scales from the pinecone and set them aside.
2. Place the scoop on a table with the handle pointing toward the ceiling. Glue a bit of moss, raffia, or hay in the bottom of the scoop, or the side that is resting on the table. This will be the floor of the stable.
3. To represent the baby Jesus, cut out a small oval shape from the construction paper and wrap one end with a small piece of tissue. Use a fine-tipped marker to draw eyes and a smile on the other end, if desired. Place the baby on the moss, raffia, or hay.
4. Glue rows of pinecone scales on the "roof" of the stable to look like shingles. Start on the edge farthest from the scoop's handle and work toward the handle.
5. Cut a star from the construction paper and glue the star to the top of the handle. Let the glue dry completely.



## Christmas Tree Candy Ropes

BY D. A. WOODLIFF

For years, people have strung popcorn, paper chains, or tinsel around their Christmas trees. This can be a sweet holiday if you make candy ropes for Christmas tree decorations. You can enjoy the candy after Christmas or make a rope to give to a friend.

You will need:

- a variety of hard candy
- colored plastic wrap or aluminum foil
- a stapler
- ribbon

1. If any of the candy is wrapped in paper that is unsuitable for Christmas, remove the wrapper and wrap the candy in colored plastic wrap or aluminum foil.
2. Staple the ends of the wrapping on the candy together horizontally to form a rope.
3. Tie ribbon between the candies to help disguise the staples.



## Holiday Party Drink

BY SARAH CUTLER

- 3 cups sugar
- 12 ounces frozen orange juice concentrate, thawed
- 1 1/2 cups lemon juice
- 2 teaspoons vanilla
- 1 tablespoon almond extract
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 5 quarts water

With permission or the help of an adult, combine all the ingredients in a large pot. Heat but do not boil. Serve warm.

