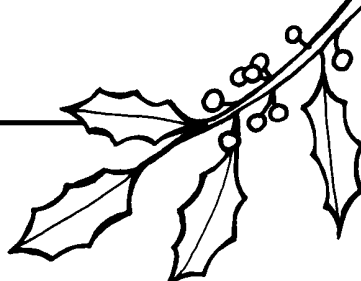
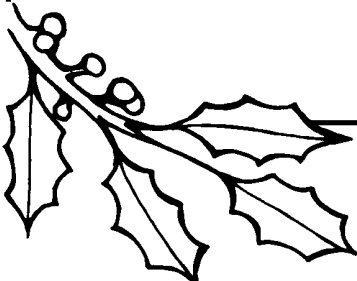




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## EGG ORNAMENT

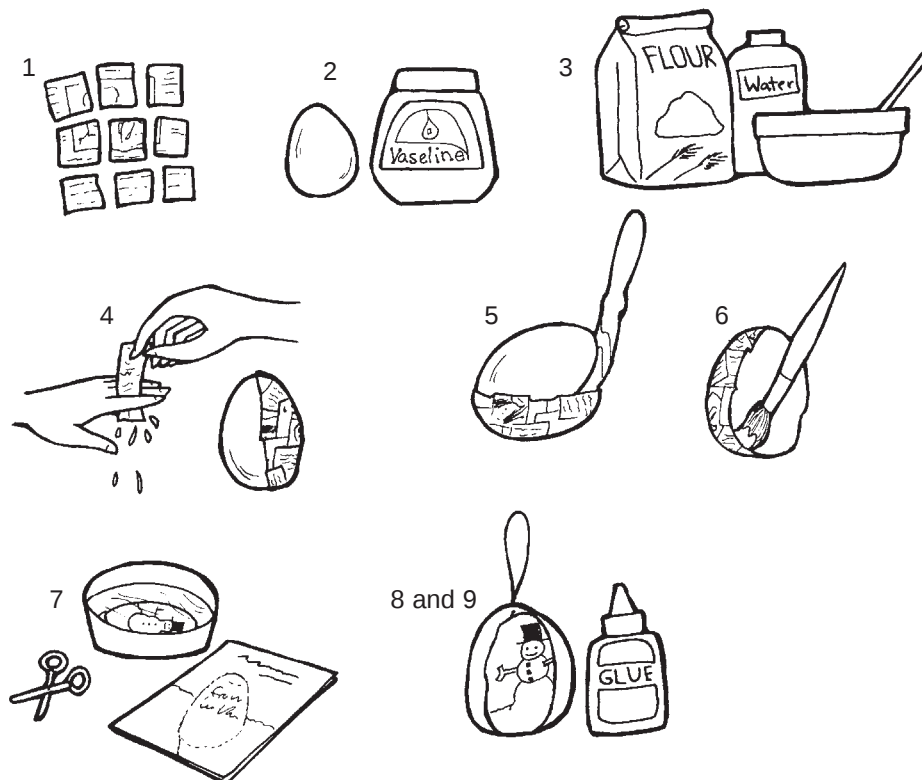
### Materials:

- plastic Easter egg
- flour
- tempera paint and small brushes
- paper towels
- pin or needle
- vaseline or oil
- water
- old Christmas cards
- scrap yarn or ribbon
- glitter (optional)
- old newspaper
- bowl and spoon
- scissors
- white craft glue

**Time:** This is a 2–3 day project, 20 minutes per day.

### Directions:

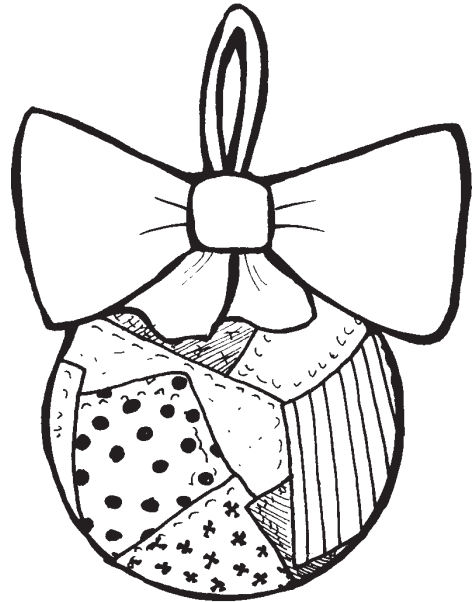
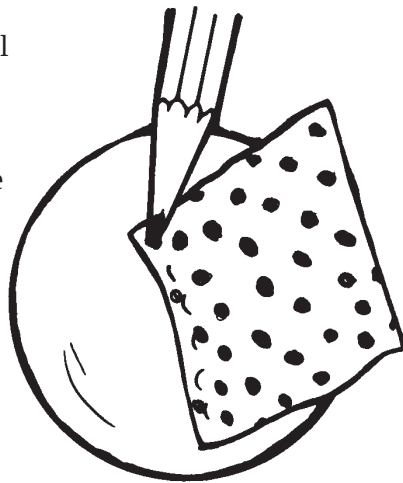
1. Tear a newspaper into strips 1–2" (2.5–5 cm) long and no wider than 1" (2.5 cm).
2. Spread a thin layer of vaseline or oil on the egg to ease the later removal of papier-mâché.
3. Mix 1 T. (15 mL) flour with 1 T. (15 mL) water in a bowl until you have a smooth paste.
4. Dip newspaper strips into the paste, pulling them between your fingers to remove excess paste. Place over a lengthwise half of the egg. Do several layers until well covered. Let dry overnight.
5. Carefully remove the plastic egg from the papier-mâché form. You may need to loosen it around the edges with a table knife.
6. Paint inside and out with the tempera paint of your choice. Let dry.
7. Choose a design that will fit into the egg form from an old Christmas card. Cut it to the correct size and soak it in water for about 30 seconds or until softened. Lay it on an absorbent towel.
8. Place glue on back of the picture and gently insert it into the egg. Press out any wrinkles. Let it dry for a few minutes.
9. Poke a small hole in the top of the paper egg and tie ribbon or yarn on as a hanger.
10. **Optional:** Run a bead of glue around the front edge of the egg and dip it into the glitter. Shake off the excess. Let it dry.
11. Your ornament is ready to be hung on a tree!



## FABRIC BALL ORNAMENT

### Materials:

- fabric scraps
- small styrofoam ball
- white craft glue
- 6" (15 cm) ribbon
- straight pin
- pencil or table knife



### Directions:

1. Choose and cut several small fabric scraps to fit around the ball.
2. Place one piece of fabric on the ball. Use the edge of the knife or the point of the pencil to gently push the fabric edges about  $\frac{1}{8}$ " (.3 cm) into the ball. Repeat with other fabric scraps.
3. Apply some glue to hold each section, if necessary.
4. When the entire ball is covered with fabric, loop the ribbon and use a straight pin to attach it to the top of the ball. Hang and enjoy.

## Kovrizhka Medovaya

This honey spice cake is a Russian Christmas favorite.

### Ingredients:

- |                                                          |                                         |
|----------------------------------------------------------|-----------------------------------------|
| • 2 eggs                                                 | • $\frac{1}{2}$ c. (125 mL) brown sugar |
| • 2 c. (500 mL) flour                                    | • $\frac{1}{2}$ t. (2.5 mL) baking soda |
| • 1 c. (250 mL) honey                                    | • $\frac{1}{2}$ c. (125 mL) raisins     |
| • $\frac{1}{2}$ c. (125 mL) sliced almonds or other nuts | • whipped cream or jam                  |

### Preparation:

1. Grease and flour a 9" x 5" (22.5 cm x 12.5 cm) loaf pan. Preheat oven to 350° F (180° C).
2. In a bowl, beat the eggs well.
3. Add brown sugar and mix thoroughly.
4. Mix the flour and baking soda in a separate bowl. Add egg and sugar mixture to the flour mixture. Stir well.
5. Add honey and stir for 8–10 minutes.
6. Stir in raisins.
7. Pour dough into a greased pan and spread evenly.
8. Sprinkle nuts evenly on the top.
9. Bake for 50–60 minutes or until a toothpick comes out clean.
10. Let cool 20 minutes. Slice and serve with whipped cream or jam.

