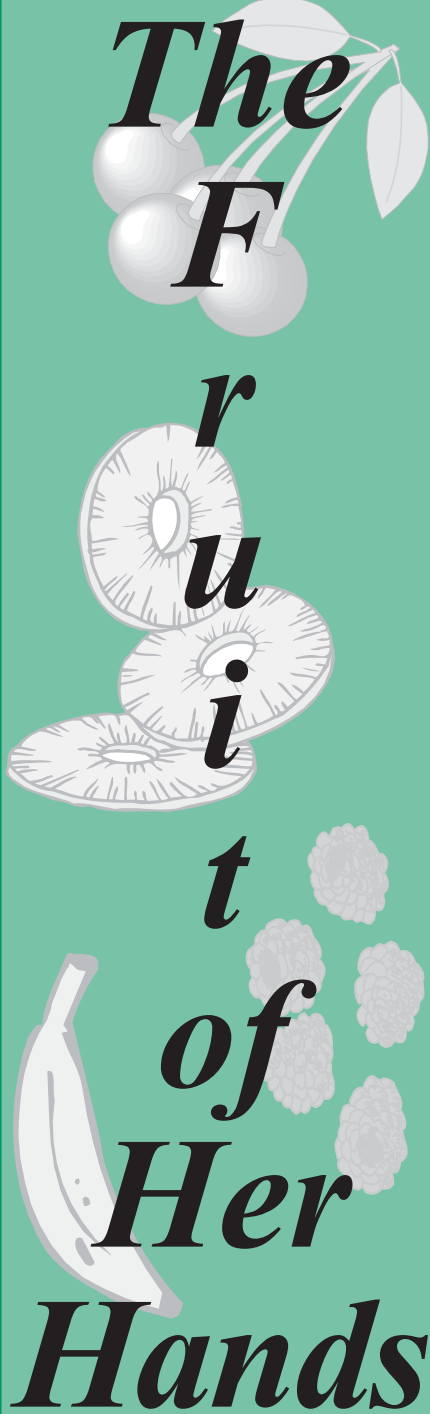


“Kindness is difficult to give away because it keeps coming back.”



*The
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Her
Hands*

“Give her of the
fruit of her hands;
and let her own
works praise her in
the gates.”
(Proverbs 31:31)

CITRUS SPICE POTPOURRI

by Natalea Bass (12), Armington, IL

A great Christmas gift! Perfect for friends and relatives.

Ingredients:

- 9 oranges or tangerines
- 9 lemons
- 1 cup whole cloves
- 1 cup whole allspice
- 20 cinnamon sticks, broken
- 20 bay leaves, crumbled
- 8-10 baby food jars or other small jars
- small paper or cloth doilies (optional)
- satin ribbon (optional)
- small dried flowers (optional)



Preheat oven to “warm” or 175°. Carefully peel oranges and lemons with a vegetable peeler or very sharp knife. Remove only the orange and yellow peels, leaving the white underneath. Tear your peel in about 1” pieces, and spread them on baking pans or cookie sheets. Dry them in the heated oven for about 1 ½ hours, stirring occasionally. Remove from oven and let dry for an additional 24 hours. When dry, mix them in a big bowl with the spices. Scoop the mixture in the little jars. Then place doily over lid of jar and tie in place with the ribbon. You can glue dried flowers on bow. Add a card with the instructions for use:



Merry Christmas,
Grandma! I hope
this citrus spice
potpourri warms your
heart all year long!

To use, remove the lid and put in a warm
place to fragrance the room. For more
fragrance, put 2 tablespoons of this
mixture in a cup and add boiling water.

