



Walworth County 4-H Cloverpatch Activity

Holiday Fun



Spread Cheer this Holiday Season.



This month's issue features two simple holiday ornaments you can make. Have fun designing them. Then, spread cheer by sharing or "gifting" what you've made with someone who is important to you or you'd like to bring a smile to. Be sure to take a selfie of your work, so we can see your efforts. Email your picture to walco4h.com OR upload it to social media with the **#WalCo4HFamilyChallenge** hashtag!

Melted Bead Ornaments

Design and create.

Adult supervision is required.

Supplies needed:



Translucent Pony Beads	Open Metal Cookie Cutters—holiday shapes
Fishing Line or String	Cookie Sheet or Cake Pan
Aluminum Foil	Drill with 1/8 inch drill bit
Toaster Oven or Grill	Toothpick



Instructions:

- 1) Arrange cookie cutters on a cookie sheet or cake pan lined with aluminum foil.
- 2) Pour some pony beads into each cookie cutter. Use a toothpick to stand all of the beads upright. Completely fill the cookie cutter. Remove any extra beads.
- 3) Bake at 450°F for 8-12 minutes in a toaster oven outdoors; don't preheat the oven. A barbecue grill is also a good option. You *can* use your oven, but beware of the odor of melting plastic.
- 4) Remove the pan from the oven or grill when all of the beads have melted together, but before they start to bubble.
- 5) Place the entire cookie sheet or pan in the freezer for 10 minutes.
- 6) Gently pull the edges of the cookie cutters away from the plastic, and push out each shape.
- 7) Using a 1/8 inch drill bit to drill a hole through each of the ornaments.
- 8) Slip a piece of fishing line or string through each hole and tie to form loop hangers. Hang on a tree or in the window (as a sun catcher).



Note: Opaque pony beads will work for this activity, but the resulting ornaments won't be translucent (with sun catcher characteristics.)

Need help?

Watch this video: <https://onelittleproject.com/melted-bead-ornaments/?jwsourc=cl>.



Think About It:

- What color beads did you decide to use for your ornaments? Why?
- What was challenging about this project? What did you most enjoy about it?

- What surprised you as you worked?
- Would you recommend this project to your friends? Why or why not?



Reference:

Adapted by Debbie Harris from onelittleproject.com, *Melted Bead Ornaments*. Available at: <https://onelittleproject.com/melted-bead-ornaments/>.

Cinnamon-Applesauce Ornaments

Mix and shape.

Adult supervision is required.

Supplies needed:



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| ¾ Bottle of Applesauce | 2 bottles (2.37 oz. each) Ground Cinnamon |
| Open Holiday Cookie Cutters | Medium-sized Mixing Bowl |
| Colorful Ribbon | Plastic Wrap |
| Drinking Straw | Rolling Pin |



Pancake Turner
Cookie Sheet

Instructions:



1. Preheat the oven to 200°F. Mix the applesauce and cinnamon in the mixing bowl until a smooth ball of dough is formed. You will have to use your hands to get all of the cinnamon mixed in.
2. Remove about ¼ of the dough from the bowl and roll it into a ¼ inch to 1/3 inch thickness between two sheets of plastic wrap. Then, peel off the top sheet of plastic wrap, and cut the dough into holiday shapes with your cookie cutters. Make a hole at the top of each ornament with a drinking straw. Finally, use a pancake turner to place the ornaments on a baking sheet.
3. Repeat step #2 until all of the dough is used up.
4. Bake the dough for 2 ½ hours. Then, use the pancake turner to transfer the ornaments to a wire rack for cooling. Let them stand for one or two days until they are completely dry. Turn them over once or twice a day to help speed drying.
5. Insert ribbons through the holes you made with your straw, tying them to form loop hangers.

Think About It:

- What was challenging about this project? What did you most enjoy about it?
- What did you learn while you were completing this project?
- How was working with this dough different from working with other kinds of dough?
- What would you do differently if you were to make cinnamon-applesauce ornaments again?



Reference:

Adapted by Debbie Harris from McCormick's *Cinnamon Ornaments*, available at: <https://www.mccormick.com/recipes/other/cinnamon-ornaments>.

