



MAKE HEARTS MELT WITH A WARM TABLE THIS CHRISTMAS

Description

Simple and and preferably free, the best kind of preparation you wish for when thinking about your Christmas do this year. Instead of massive headaches and tonnes of new glitter and candle equipment to decorate your table, let simplicity of home crafts and Mother nature guide your choices.

WORDS: Alice and Masha



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- 1.' Make your home a festive place throughout the month by having a batch of gingerbread cookies on hand. Kids will help themselves, and adults will love your handiwork and appreciate the thought you've put in. Why not have some ready-prepared dough on hand, so nephews and nieces can get together round the table and make their own gingerbread shapes?
- 2.' Take a walk through the wood and see what you can find!' Twigs of fir, pine, willow or holly are wonderfully festive – but if you don't have those near you, how about drying some sliced citrus fruits, sprinkling some dried aniseed and cinnamon sticks around a pretty candle display, or seeking out some festive flowers like Poinsettia.
- 3.' Apples are an all-year-round best friend, but at Christmas we can't resist those luscious shades of red and green. To make a warm, easy and effective table display, pile them up in a festive container, add some greenery and *voila!* You could use other fruits, or a selection, too.
- 4.' If you have some really lovely Christmas biscuits – you're favorite homemade ones? – why not make a showpiece with them by displaying them on a piece of burlap or heavy linen. Tie a ribbon round them, and they make a perfect take-away gift. You could do with this any other homemade gifts too, such as jams, chutneys or chocolates.
- 5.' Fancy some peace and quiet? One way is to make a separate super special kiddie table, and make it look irresistible! Throw in stripy straws, milk and small delights, biscuits, party tricks and anything' else you think they'd like. What a simple plan!

CATEGORY

1. TEXTILES

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