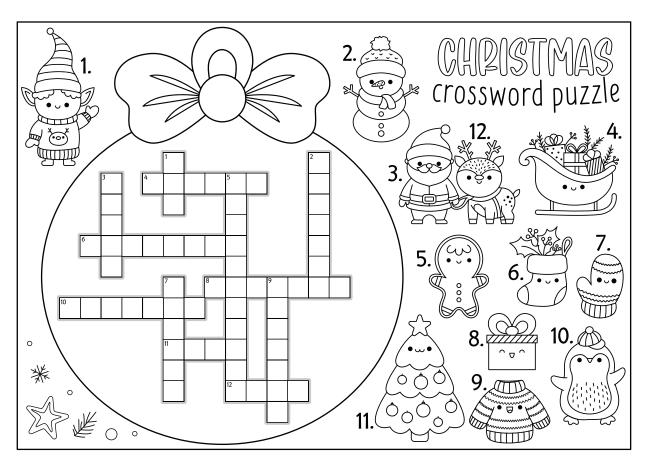
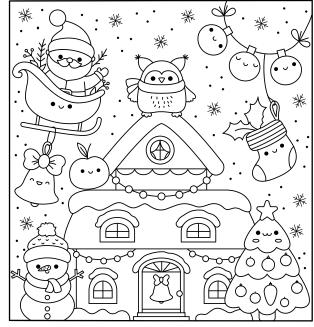


## Crossword Puzzle

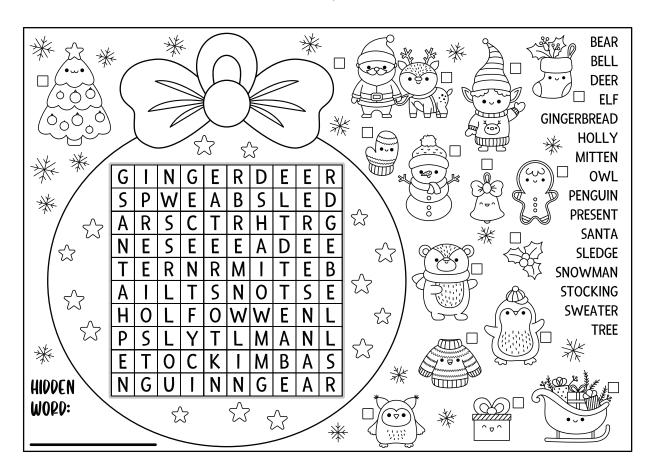


## Spot 10 Differences

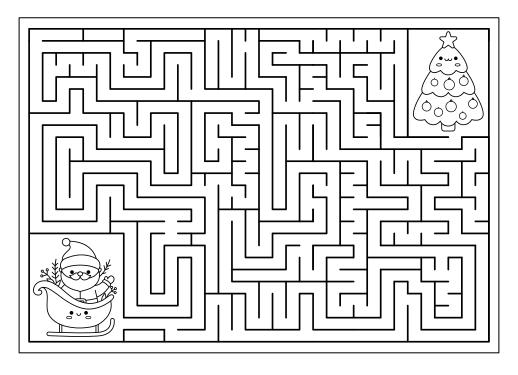




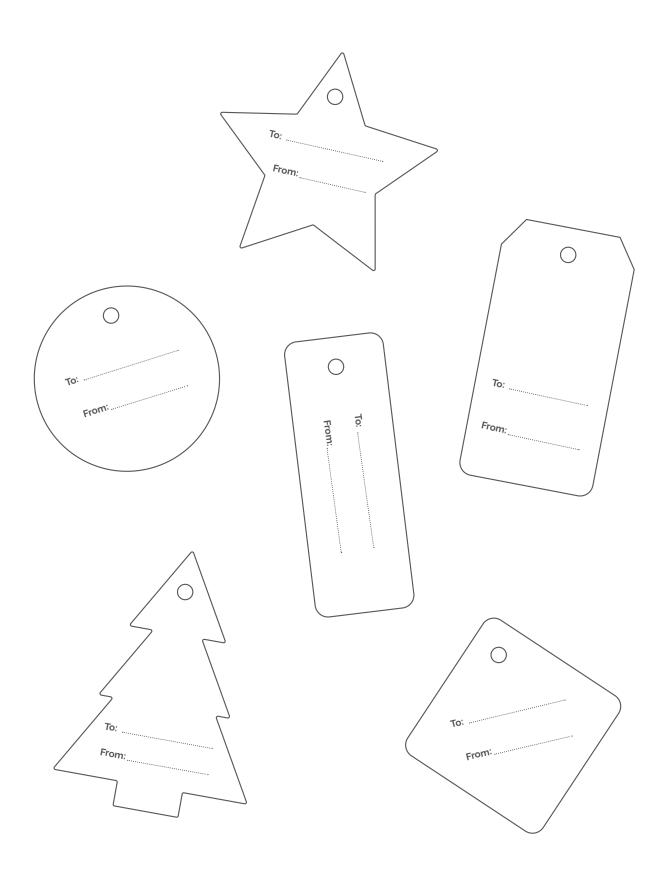
## Word Finder



## Santas Maze



# Design Your Own Swing Tags!



## What would you like for Christmas?



## Christmas Cookies

#### **Ingredients**

#### **Cookies**

- · 225g butter, softened
- ¾ cup white sugar (170g)
- 1½ tsp vanilla essence
- ½ tsp salt
- · 1 egg
- 2 cups plain flour (300g)

#### **Royal Icing**

- · 2 egg whites
- 3½ cups icing sugar (525g)
- Water



#### Method

#### Cookies

- 1. Using an electric mixer, beat butter and sugar together until pale and creamy, scraping down the sides of the bowl occasionally. Beat in vanilla and salt. Add egg and beat well. Slowly add the flour and mix until just combined.
- 2. Place some glad wrap on the bench and tip the mixture into this. Slightly flatten into an oval shape. Wrap up well and refrigerate for at least two hours.
- 3. Preheat oven to 160°C bake and line two baking trays with baking paper.
- 4. Split the dough into two portions to make it easier to work with. Knead the dough gently using well-floured hands, then on a well-floured bench, roll the dough to the desired thickness (5mm works well).
- 5. Use cookie cutters to cut out shapes and carefully transfer to prepared trays. Continue to create shapes, kneading the dough scraps back together, until all dough is used.
- 6. Bake for 13-15 minutes, until pale golden. Keep an eye on them from about 12 minutes, to ensure they don't brown too much. Cool on trays for 3 minutes, then transfer to a wire rack to cool completely.

#### Royal Icing

- 1. Place the eggs whites in a large mixing bowl and stir to combine.
- 2. Add the icing sugar one cup at a time, mixing well in between with electric beaters, until fully incorporated. Add the last  $^{1/2}$  cup a little at a time, until you reach soft peaks (you may not need to use all of it).
- 3. Split the icing into small bowls if you wish to make different colours. Add food colour if desired (gel colours work best).
- 4. Spoon into ziplock plastic bags or piping bags fitted with small round piping tips, ready for icing.

## Painted Santa Stones

#### What You'll Need

- · Smooth beach stones
- · Gesso or a similar primer (this will give you better coverage)
- Acrylic craft paint (red, skin tone, white and black)
- Paint brushes
- Satin craft varnish (protects paint and adds vibrance/sheen)

#### **How to Paint Santa Stones**

- 1. Wash and Dry Stones: Scrub stones to remove any grit and debris and let them dry. This will ensure the paint adheres properly to the stones. Your stones will dry quickly in a warm, sunny spot, but you can speed up the drying process with a hairdryer.
- 2. **Prime Stones:** Paint the stones with a coat of Gesso or a similar craft primer. If you don't have primer, that's ok, but you may need several coats of paint to get full coverage.
- **3.** Paint bands of colour on stone: Using the photo below as a guide paint bands of red, skin-tone and white on your stone: red for the hat, white for the trim of the hat, skin-tone for the face and white for the beard. Allow your paint to dry.
- **4. For the back of the stone:** You can leave the back of your Santa stones unpainted, or you can paint them in a solid colour or with a second Santa face.
- 5. 2nd coat: Give each band of colour a second coat of paint and allow to dry.
- **6. Dot on details:** Dip the handle of a paintbrush into some paint to dot on Santa's pom pom, eyes and nose. I used the fattest paintbrush handle I had for the pom pom on Santa's hat, and a couple of medium sized paint brushes to dot on the eyes and nose.
- 7. Varnish your stones: Once your Santa stones are completely dry, brush them with a coat of satin craft varnish to protect your paint and to intensify your colours and add sheen.





Have a

# Wonderful Christmas and a Happy New Year

from us all at Tremains

