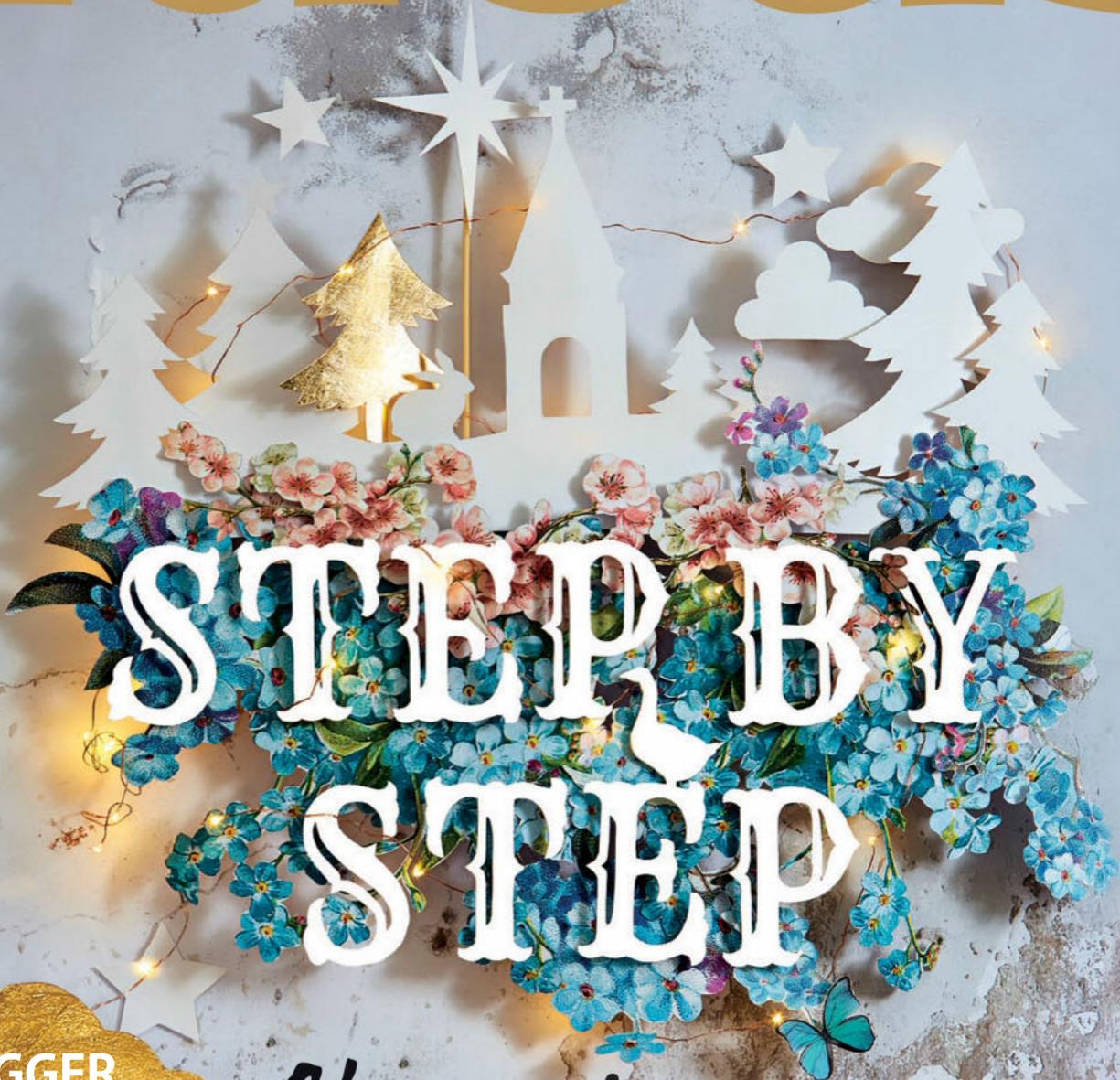


MAKE YOUR WORLD BEAUTIFUL

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## STEP BY STEP

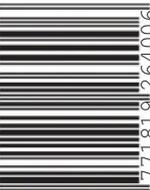
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ISSUE

*Christmas*

- MAKE**
- 🌸 gifts to eat and to pamper
  - 🌸 decorations for the tree and house
  - 🌸 wrapping for your presents

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Nov/December

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# From the EDITOR

## What a year 2017 has been!

It has felt as if we've been taken on a real roller-coaster ride – slow to get going, but once we were on our way, it was almost enough to make us scream as we gripped frantically onto our seats. Somewhere between the rand and the rugby rising and falling we shut our eyes tightly while the politicians made us want to pull out our hair, but luckily we had Kevin and Wayde to provide us with wonderful moments that made us exclaim in delight. And creativity to soothe our souls in between.

For the *Ideas* team it has been a time of renewal – of taking chances, celebrating successes, and here we are at the end of the year and we are still printing magazines. And actually this time we're printing a special, thicker edition to say thank you to all of you for still being with us.

It was precisely this crazy-round-the-bend year that made this edition feel like the full stop at the end of a long sentence, a place where we could rest a bit. And no, there was no resting while we were filling the pages step by step – just the opposite. For a team that during the past year has felt wrapped in support, encouragement and random acts of kindness, the candlelight and serene whiteness of this combined gift and Christmas edition just feels right.

As we now tread more lightly, without the constant pressures and deadlines, the overheads and the meetings of our previous lives, I'm planning to lighten my Christmas time as well. Small gifts, less drama around my menu, more cosy hours with just my book and a home that makes me feel like I'm on holiday. For me, the pleasure of the festive season is spending time with friends and family around lovely tables. And if the table has been put together through shared work so that no one has cooked themselves to exhaustion, so much better.

But yes, it's not quite time yet to sit back and relax, especially if you want to make your gifts yourself. Don't let anyone say we haven't given you enough time for that. May the end of 2017 be filled with happy surprises and the festive season be one of love, peace and joy.

Contact me at

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# BUY OUR CALENDAR

Our gift-wrap birthday calendar is the ideal present to buy for a friend, or yourself, this festive season. With each new month, you can tear off the previous month's page and use the paper to wrap gifts, or for decoupage or journaling.

Order your calendar with its wire hanger online from [www.fearikadesign.co.za](http://www.fearikadesign.co.za) for R220 (postage excluded). Postage up to and including five parcels is the same.

ALSO AVAILABLE AT:

**Eunice Christmas Market, Bloemfontein:** 27 October – 4 November

**Stellenbosch Christmas Market:** 22 November – 2 December

**Pathways Christmas Market, Pretoria:** 25 November – 3 December



## MARKETS FOR NOVEMBER/DECEMBER

### 25 OCTOBER - 4 NOVEMBER

The Crafters Fair Christmas Market takes place in Moreleta Park in Pretoria. Go to [craftersfair.co.za](http://craftersfair.co.za) for more information.

### 27 - 28 OCTOBER

Tikva Shabby Sjik Market is on at Rhino's Rest Guest House near Welkom. Search for Tikva Shabby Sjik Market on Facebook.

### 27 OCTOBER - 4 NOVEMBER

The Eunice Christmas Market takes place at Eunice High School, Bloemfontein. For more information, go to [eunice.co.za](http://eunice.co.za).

### 31 OCTOBER - 3 NOVEMBER

Shop for Christmas gifts at the Hervormde Church Hall in Sarel Ciller Street in Delmas. Search for 'Delmas Kersmark' on Facebook.

### 31 OCTOBER - 3 NOVEMBER

The Markgoed market takes place at La Pineta on the R44 near Stellenbosch. Search for 'Markgoed' on Facebook.

### 8-12 NOVEMBER

Shop at the Constantia Gift Fair at the SA Riding for the Disabled Association (SARDA) in Constantia. Go to [thegiftfair.co.za](http://thegiftfair.co.za).

### 17 NOVEMBER

Visit the Christmas Market in Zwartkop Road, Pietermaritzburg. Search for 'Msunduzi Artisan Food & Craft Market' on Facebook.

### 21 NOVEMBER - 2 DECEMBER

The Suider Strand Dutch Reformed Church in Strand hosts a Christmas market. Email [santasfairkersmark@gmail.com](mailto:santasfairkersmark@gmail.com).

### 21 NOVEMBER - 3 DECEMBER

The Cape Gift Market takes place at the Sea Point City Hall and features over 160 crafters. Go to [capegiftmarket.com](http://capegiftmarket.com).

### 22 NOVEMBER - 2 DECEMBER

Shop at the Stellenbosch Kersmark at the NG Kerk in Martinson Street. Search for 'Stellenbosch Kersmark' on Facebook.

### 24-26 NOVEMBER

The Parkview Charity Christmas Market is on at George Hay Park. All proceeds go towards Nicarela Charity. Go to [nicarela.org](http://nicarela.org).

### 24 NOVEMBER - 3 DECEMBER

Search for 'Transoranje Kersmark Christmas Market' on Facebook. It takes place at the Tshwane Events Centre, Pretoria West.

### 26 NOVEMBER

The Wonder Market takes place in Chris Saunders Park in Umhlanga. For more information, go to [wondermarket.co.za](http://wondermarket.co.za).

### 28 NOVEMBER - 2 DECEMBER

The Kroonheuwel Kersmark is at Verwoerd Street in Kroonstad. Search for 'Kroonheuwel Kersmark Kroonstad' on Facebook.

### 1-3 DECEMBER

Search for 'Christmas in the Home – Gift & Craft Market' on Facebook. It takes place in Walmer Park shopping centre in PE.

### 1-10 DECEMBER

Don't miss the Made in the Cape market at Cavendish Square. Search for 'Made in the Cape artisan market' on Facebook.

### 2 DECEMBER

The French Christmas Market takes place at Ecole Française du Cap in Kings Road, Sea Point. Go to [ecolefrancaiseducap.co.za](http://ecolefrancaiseducap.co.za).

### 2 DECEMBER

The Animal Guardians (TAG) Christmas Market takes place at 9 Cloverdene Road, Benoni. For details, call 076 166 9173.

### 2, 9, 16, 23 AND 30 DECEMBER

The Shongweni Farmers & Craft Market takes place in Hillcrest. Search for 'Shongweni Farmers Market' on Facebook.

### 3, 10, 17 AND 24 DECEMBER

The Karkloof Farmers Market takes place just outside Howick. For more information, go to [karklooffarmersmarket.co.za](http://karklooffarmersmarket.co.za).

### 4-22 DECEMBER

Shop for handcrafted products at the Simply South Market at the NG Kerk Constantia in Bergvliet. Go to [simplysouth.co.za](http://simplysouth.co.za).

### 4-22 DECEMBER

Pinelands High School's Craft & Gift Fair takes place in the Kent Hall. Search for 'Pinelands Craft & Gift Fair' on Facebook.

### 8-23 DECEMBER

The Edgemead Christmas Market features more than 230 of the Cape's finest crafters. Go to [edgemeadmarket.com](http://edgemeadmarket.com).

### 9-23 DECEMBER

The Gift Market with over 100 stalls takes place at 1 Curro Road, Sandbaai, Hermanus. Email [thegiftmarket2@gmail.com](mailto:thegiftmarket2@gmail.com).

### 9 DECEMBER

The Farmers Market is on at The Bagdad Centre in White River in Mpumalanga. Search for 'Bagdad Farmers Market' on Facebook.

### 10 AND 17 DECEMBER

Don't miss the Kirstenbosch Craft and Food Market. Search for 'Kirstenbosch Craft and Food Market' on Facebook.

### 11 DECEMBER - 5 JANUARY

The NG Kerk Hermanus Christmas Market is on at the church in Marine Drive. Email [kerkkantoor@ngkerkhermanus.co.za](mailto:kerkkantoor@ngkerkhermanus.co.za).

### 13-23 DECEMBER

The Ekliedkrisemis Market takes place at Eden Place in George. For details, go to [ekliedkrisemis.co.za](http://ekliedkrisemis.co.za) or call 072 331 4335.

### 14-19 DECEMBER

Shop at The Festive Market at Curro Hillcrest High in Hillcrest. For more information, search for 'The Festive Market' on Facebook.

### 14-17 DECEMBER

The Fab Ideas Christmas Gift Fair is at Kommetjie Primary School. Look for 'Fab Ideas Christmas Gift Fair' on Facebook.

### 15-29 DECEMBER

The Disakloof Gift Market takes place in Betty's Bay at the Disakloof youth campsite. Email [info@bettybaymarkets.co.za](mailto:info@bettybaymarkets.co.za).

### 17-23 DECEMBER

The Boerevintage Gift Market takes place at the George showgrounds. Search for 'Boerevintage Gift Market' on Facebook.

# THINGS TO DO

compiled by LARA FOREMAN  
creativecalendarideas@gmail.com

## November

### FREE STATE

16-18 November

The Cherry Festival takes place in Ficksburg. For more information, go to [cherryfestival.co.za](http://cherryfestival.co.za).

### KWAZULU-NATAL

4 November

The Winterton Street Festival takes place in Springfield Street between 8am and 4pm. Call 082 548 9910 or 083 645 9941.

### EASTERN CAPE

27-29 October

The Art Meander in Port Elizabeth includes art, pottery and photography studios. Email [cindy@capecomposite.co.za](mailto:cindy@capecomposite.co.za).

### GAUTENG

25 November

The Johannesburg Youth Orchestra end-of-year concert takes place in Bapedi Hall, Soweto. Go to [orchestracompany.org.za](http://orchestracompany.org.za).

### WESTERN CAPE

28-29 October and  
4-5 November

Attend the Elgin Open Gardens festival. For more information, go to [elginopengardens.co.za](http://elginopengardens.co.za).

30 October - 5 November

Kamer/Makers takes place at Anura Vinyards. Enjoy local design and craft, art, music, food and wine. Go to [kamersvol.com](http://kamersvol.com).

3-5 November

The Endless Daze Music Festival takes place at Silverstroom Resort on the West Coast. Go to [endlessdazefest.com](http://endlessdazefest.com).

4 November

Enjoy the Splash of Pink Paul René Bubbly Festival in Robertson at Wonderfontein wine estate. Tickets from [webtickets.co.za](http://webtickets.co.za).

4-5 November

The Leisure Isle Festival takes place in Knysna to raise money for charities. For more information, go to [leisureislefestival.co.za](http://leisureislefestival.co.za).

12 November

Book a picnic basket and enjoy Elvis Blue at Piekniek & Musiek at Zevenwacht Wine Estate. Go to [piekniekenmusiek.com](http://piekniekenmusiek.com).

26 November

At the Overberg Toy Run motorcyclists ride en masse with toys for needy children. Music and a food market follow at Stanford Market Square. For details, go to [stanfordinfo.co.za](http://stanfordinfo.co.za).

## December

### GAUTENG

5-10 December

Kamers/Makers takes place at Irene, Pretoria at Southdowns College. Enjoy local design, craft and art. Go to [kamersvol.com](http://kamersvol.com).

16 December

The Soweto Art and Craft Fair takes place at the Soweto Theatre in Jabulani. For more information, go to [sowetothatre.com](http://sowetothatre.com).

16 December

At the Makhelwane Festival in Orlando West, Soweto, yards are transformed into eateries and houses into art galleries and fashion boutiques. Go to [makhelwanefestival.co.za](http://makhelwanefestival.co.za).

### WESTERN CAPE

2-3 December

The Cap Classique and Champagne Festival takes place in Franschoek. Go to [franschhoek.co.za](http://franschhoek.co.za). Book at [webtickets.co.za](http://webtickets.co.za).

6 December **End of school term**

15-18 December

Rocking the Karoo takes place in Barrydale and features over 15 rock bands. Tickets are available on [webtickets.co.za](http://webtickets.co.za).

16 December **Day of Reconciliation**

17 December

Shop for crafts, antiques, toys and jewellery at the Stanford Street Festival. Search for Stanford Street Festival on Facebook.

18 December **January/February Ideas on sale**

24 December **Christmas Eve**

25 December **Christmas Day**

26 December **Day of Goodwill**

31 December **New Year's Eve**

## IN SEASON IN NOVEMBER AND DECEMBER

### Vegetables

Asparagus, baby marrows, brinjals, carrots, cauliflower, cucumbers, garlic, globe artichokes, green beans, leeks, lettuce, mealies, mushrooms, onion, peas, potato, pumpkin, radishes, squash, spinach, sweet peppers, sweet potatoes.

### Fruit

Apricots, avocados, bananas, cherries, figs, guavas, lemons, litchis, mango, melons, nectarines, papaya, peaches, pineapples, plums, rhubarb, spanspek, strawberries, tomatoes, watermelons.

### Herbs

Basil, bay leaves, chives, dill, fennel, marjoram, mint, parsley, rosemary, sage, thyme.

### Flowers

Achillea, agapanthus, allium, alstroemeria, amaranthus, anthuriums, Asiatic lilies, asters, calla lilies, carnations, celosia, chrysanthemums, daisies, delphiniums, everlastings, gerbera, gladiolus, godetia, heliconia, lavender, lisianthus, montbretia, orange balls, roses, Sandersonia (Christmas bells), sea holly, statice, sunflowers, Trachelium (blue lace flower), veronica.







# Books TO READ

in November/December

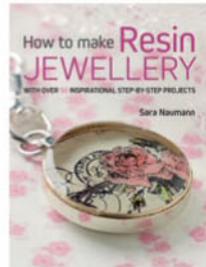
compiled by DIANA PROCTER [diana@ideasfactory.co.za](mailto:diana@ideasfactory.co.za)

## Craft



**Get Crochet Savvy**  
by Beatrix Snyman  
(Lapa, R250)

Crochet has become the number-one craft hobby for both young and old. But what to do when you don't even know how to hold a crochet hook? This book is the perfect introduction to the art of crochet. Learn everything you need to know, from hook sizes, yarn weights and stitch markers to how to grip the crochet hook and yarn (and what to do if you are a lefty), how to combine colours, and how to read patterns and diagrams. There's also a complete list of US, UK and Afrikaans terminology and abbreviations.



**How To Make Resin Jewellery** by Sara Naumann  
(Metz Press, R195)

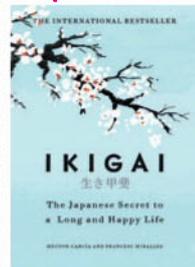
Resin jewellery is very easy to make and the technique is incredibly versatile. Make beautiful pieces of jewellery for men and women, using simple techniques and inexpensive materials. Great fun and quick to master, you can add paper, fabric, photographs, shells, dried flowers, nail polish and more to the resin to make unique pieces. There are more than 50 projects included, to inspire you to create your own resin jewellery for yourself, or as gifts for family and friends. This book is ideal for beginners and more experienced crafters – prepare to become addicted to resin!



**Macramé – the craft of creative knotting for your home** by Fanny Zedenius  
(Quadrille, R236)

Swedish designer Fanny Zedenius has revitalised the art of macramé, giving this nostalgic craft a modern twist. *Macramé* features a collection of over 20 beautifully designed projects to make for your home as well as everything you need to know to master the art of creative knotting. It not only inspires you to get started, but also provides you with all the tools to pick up the ropes. She includes tips on how to create patterns through various knot combinations, advice on how to hang and display your makes, ombre-dyeing, fraying, and customising with beads.

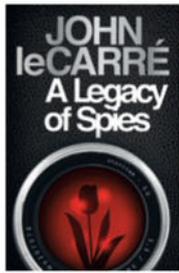
## Lifestyle



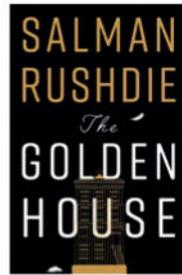
**Ikigai** by Héctor García, Francesc Miralles  
(Hutchinson, R245)

The people of Japan believe that everyone has an *ikigai* – a reason to jump out of bed each morning. And according to the residents of the Japanese island of Okinawa – the world's longest-living people – finding it is the key to a longer and more fulfilled life. Inspiring and comforting, this book will give you the life-changing tools to uncover your personal *ikigai*. It will show you how to leave urgency behind, find your purpose, nurture friendships and throw yourself into your passions. Bring meaning and joy to your every day with *ikigai*.

Fiction



**A Legacy of Spies**  
by John le Carré  
(Michael Joseph, R295)  
Peter Guillam, staunch colleague and disciple of George Smiley of the British Secret Service, otherwise known as the Circus, has retired to his family farmstead on the south coast of Brittany when a letter from his old Service summons him to London. The reason? His Cold War past has come back to claim him. Intelligence operations that were once the toast of secret London are to be scrutinised by a generation with no memory of the Cold War. Somebody must be made to pay for innocent blood once spilt in the name of the greater good.



**The Golden House**  
by Salman Rushdie  
(Random House, R295)  
When an enigmatic billionaire arrives in the US, he and his three adult sons take up residence in a lavish house in downtown Manhattan. Our guide to the Golden's world is their neighbour René, an ambitious young film-maker who ingratiates himself into their household. Seduced by their mystique, he is inevitably implicated in their quarrels, infidelities, and, indeed, their crimes. A modern American epic set against the panorama of contemporary politics and culture – a hurtling, page-turning mystery that is equal parts *The Great Gatsby* and *The Bonfire of the Vanities*.

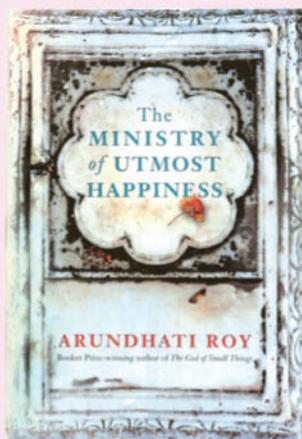
Food



**Sweet** by Yotam Ottolenghi, Helen Goh (Ebury Press, R415)  
In his new baking and desserts cookbook Yotam Ottolenghi and his long-time collaborator Helen Goh bring the Ottolenghi hallmarks of fresh, evocative ingredients, exotic spices and complex flavourings – including fig, rose petal, saffron, aniseed, orange blossom, pistachio and cardamom – to cakes, biscuits, tarts, puddings, cheesecakes and ice cream. *Sweet* includes over 110 recipes. There is something here to delight everyone – from simple mini-cakes and biscuits that parents can make with their children to showstopping layer cakes and roulades that will reignite the imaginations of accomplished bakers.



**Katrien's Gifts From The Kitchen** by Katrien van Zyl (Metz Press, R265)  
The book features a scrumptious collection of tried and trusted recipes for gifts from your kitchen – cakes, choux puffs, cookies and tarts, as well as several low-carb, high-fat recipes for people on special diets. Step-by-step photos illustrate more complicated techniques so that anyone will be able to achieve them. Katrien also shares packaging ideas for your baked goodies. Packed with practical hints, the book has something for everyone, whether you are the one doing the baking, or the lucky recipient of a delicious, attractively packaged, edible gift.



**Editor's choice** *The Ministry of Utmost Happiness* by Arundhati Roy  
(Hamish Hamilton, R302)

This journey of many years takes us from the cramped neighbourhoods of Old Delhi into the burgeoning new metropolis, to the Valley of Kashmir and the forests of Central India where, from time to time, 'normalcy' is declared. The book has two strands. One follows the transwoman Anjum who has built a life for herself in a city graveyard. The other follows Tilo, an irresistible architect turned activist, and the three men who fall in love with her. The novel reflects Roy's own activism and just about every resistance movement is embodied in a character. In this second novel by the Booker Prize-winning author, she commemorates the queers, orphans, addicts, Muslims and other casualties of the national project of making India great again.

# WHAT'S NEW

HERE IS THIS MONTH'S LINE-UP OF WHAT'S NEW ON THE BLOCK AND ON THE SHELF.



## Online retailer opens first store

Leading online retailer Yuppiechef recently opened its first physical store, in Willowbridge shopping centre, Tyger Valley. Designed by renowned interior design studio ARRC, the store boasts a functional test kitchen as well as a 'genius bar' where consumers can connect with the online store and continue their shopping experience, select an address for delivery or update their Yuppiechef profiles. Customers can also set up a wedding registry in-store or have a gift beautifully wrapped with Yuppiechef style. Go to [yuppiechef.com](http://yuppiechef.com) for details.

## Special for Christmas

This collector's item from Sisley Eau de Soir is exquisite. A special bottle is designed every year for the festive season and this year's packaging is simply gorgeous. The black bottle sprinkled with gleaming stars and planets calls to mind an enchanted evening. Act quickly if you're a fan of this exceptional perfume and you collect limited editions (this is the 15th) – there are just a few available from selected branches of Edgars. 100ml, R3 135.



✿ NEW SHOPS, DÉCOR AND CRAFT [dala@ideasfactory.co.za](mailto:dala@ideasfactory.co.za)

✿ FOOD AND RESTAURANTS [ideasmagazinefood@gmail.com](mailto:ideasmagazinefood@gmail.com)

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## WINNING ROSÉ

Backsberg Estate Cellars recently released their maiden vintage of Pinotage Dry Rosé and were awarded a double-gold medal at the 2017 Rosé Rocks Competition, South Africa's only wine competition exclusively committed to rosé wines. This attractive salmon-hued wine is fresh, fruity and juicy on the palate. Low in tannins, it displays notes of melon, ripe tropical fruit and strawberry. Enjoy with seafood, salads and light lunches. It's also the perfect partner to Mediterranean platters of olives, cheese, charcuterie and bread. Available for R53 from the cellar door.



## CLEAN LOOK

Go and see what Kohler has to offer if you're looking for ideas for a new bathroom. Their Artist Edition basins are functional art in the true sense of the words. They are made from natural materials with craftsmanship that comes only with generations of experience. Visit [africa.kohler.com](http://africa.kohler.com) for more information, or call 011 050 9000.

## NO MORE BAGS

Exuviance Depuffing Eye Serum (R808) promises to have the area around your eyes looking fresh and young within four weeks. The cool micro-roller applicator massages the skin lightly to reduce puffiness in just four hours. It contains a mixture of peptides and antioxidants to strengthen the skin and make top and bottom eyelids look firmer.



## NOTES FOR THE NEW YEAR

Who can resist such lovely stationery? With the new year around the corner, this range from Party Bunch & Co is the perfect purchase. Have a look at the variety available on [partybunchco.com](http://partybunchco.com) and place your order.

# WHAT'S NEW



*Delightfully sweet*

If you're in the market for a gorgeous cake that not only looks impressive but tastes really good too, visit Tessa's Bakery in Milnerton, Cape Town. The bakery started in Tessa Dasopatis's home kitchen 25 years ago and to this day remains a family business. This trendy bakery in the Milpark Centre sells delectable drip cakes, decadent cupcakes and cake slices as well as authentic Greek delicacies. Pop in for a slice of cake and coffee, or order a cake for your next celebration. They also offer cake-decorating classes and host children's cake-decorating parties. Contact Tessa's Bakery on 021 551 6107 or go to [tessasbakery.co.za](http://tessasbakery.co.za).



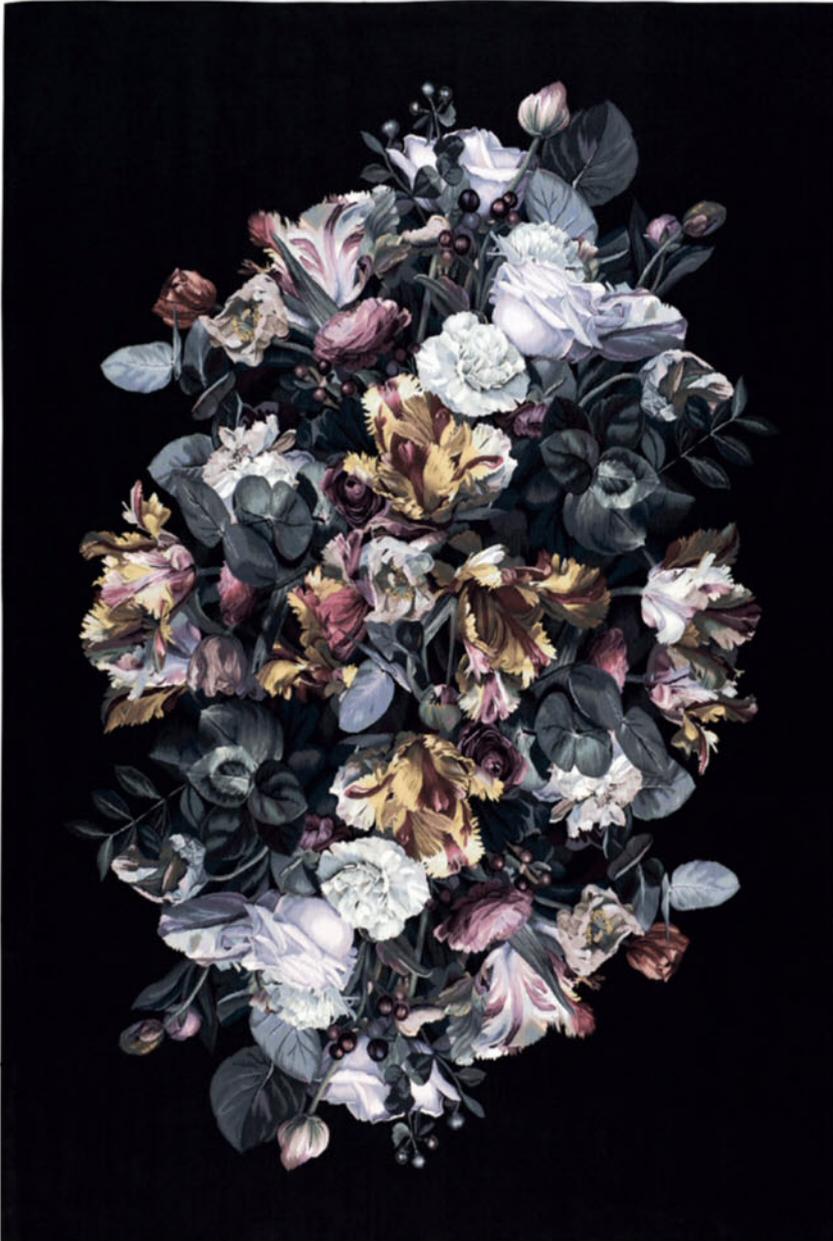
## TURMERIC FOR ANTI-AGEING

The eighth incarnation of **Clarins NEW Double Serum (50ml, R1 180)** contains no fewer than 21 botanical and bio-organic ingredients that encourage cell communication. The star ingredient is turmeric extract, which optimises cellular communication. It's 30 years since the first generation Double Serum saw the light of day, and this eighth innovation of a winning formulation of lipids and a hydro suspension supports five vital functions of the skin (regeneration, oxygenation, nutrition, hydration and protection) to keep accelerated ageing at bay.



## KITTY LOVE

Kaatjie Produkte is the 'cat child' of Malani Venter from Stellenbosch. It's a range of screen printed and other handmade items with lovely tongue-in-cheek designs on everything from bags, napkins and tea towels to framed pictures and cushions. Search for 'Kaatjie Produkte' on Facebook to see more of the products, or send her an email at [kaatjieprodukte@gmail.com](mailto:kaatjieprodukte@gmail.com).



## ART FOR YOUR FLOOR

This masterpiece of a rug was designed by Alexander McQueen and handwoven in Nepal. With a price tag of R125 891 it's definitely a luxury item, but one can dream! An entire range of his rugs is available from The Rug Company ([therugcompany.com](http://therugcompany.com)).

## MATT WITH SUNSCREEN

It's the time of the year to take your sun protection seriously. **Bioderma Photoderm Nude Touch 50+ Perfect Skin Suncare (R259.95)** offers very high mineral photoprotection and controls the skin's oil production with a matt finish (your face won't shine for eight hours) while also preventing breakouts and blemishes. It is available in three shades and is ideal for combination or oily skins.



# WHAT'S NEW



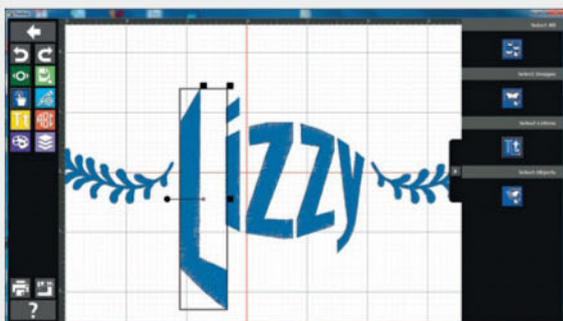
## Trophy for the wall

Decorative Skulls is the handiwork of two sisters-in-law, Elize van Heerden (072 224 4518) and Andrea de Beer (082 459 1802), whose husbands are both hunters. They came up with the idea of turning antelope skulls into décor elements, and so their new business came into being. Email them on [info@decorativeskulls.co.za](mailto:info@decorativeskulls.co.za) or search for 'Decorative Skulls' on Facebook for more information and to place your order.



## Mini sweet treats

Woolworths has a new range of mini biscuits available. They are ideal to enjoy when you need an afternoon pick-me-up, to pop into lunchboxes as a special treat or pack for the holiday road trip. They sell in 30g packets for about R8.99 per pack. We used these mini iced biscuits as part of our edible Christmas wreath. See page 88 for the instructions.



## EMBROIDER FOR FREE

How often do you get to test a product before committing? With Bernina's Toolbox Editing software for embroidery machine users, this is exactly what you can do – for 30 days! Ideal for both beginners and advanced embroidery machine users, it is a modular system that can be expanded at any time. It can import and export most embroidery formats, with additional designs available in the Bernina cloud. Thanks to the Bernina cloud, the software can be used on a tablet as well and is compatible with Windows and Mac operating systems. It is easy to transfer the design to your embroidery machine via USB.

For detailed information and to order your FREE TRIAL, go to: [www.bernina.com/en-ZA/Products-ZA/BERNINA-products/Software-Designs/Easy-to-use-Embroidery-Software](http://www.bernina.com/en-ZA/Products-ZA/BERNINA-products/Software-Designs/Easy-to-use-Embroidery-Software) or email [marketing@bernina.com](mailto:marketing@bernina.com).



## Beauty paradise

If you have a weakness for exclusive cosmetics and perfume niche brands that are only available overseas, you're going to be ecstatic about the new **Skins Cosmetics** shop that opened recently in **Sandton City**. It is truly every beauty junkie's dream. Names like **Eve Lom**, **Algenist**, **By Killian**, **Laura Mercier**, **Comme des Garçons**, **Dyptique**, **Floris**, **Fornasetti**, **Frédéric Malle**, **ILIA**, **L'Artisan Parfumeur**, **Le Labo**, **Philip B**, **Verso** and **Aqua di Parma** are just a few of the more than 60 luxury brands that are available here. There are also ranges from a few exotic Arabian perfume houses like **Amouet**. The shop is simply gorgeous, even if you can only look and smell, and not buy. You can also order your favourite international products online from [www.skins.co.za](http://www.skins.co.za).



## DOWN WITH RED

Increasing numbers of women are complaining about redness caused by weakening of the skin's protective barrier. Neostrata Redness Neutralizing Serum (R855) contains BioCalm Complex and ingredients that calm redness and soothe and strengthen rosacea-inclined skin. The longer the serum is used, the more the redness is neutralised; it is held in check and gradually reduces.



## CHRISTMAS CHOCOLATES

Lindt has a range of yummy chocolates available especially for the festive season. Look out for the new cute Lindt Teddy Girl (R49.95), the Lindt Advent Calendar (R159.95) or the Lindor Milk Range gift box (R129.95).

## BOLD AND BRIGHT

Jolene Beyer from Centurion makes this jewellery with a real South African flavour. Just the thing to bring a bit of colour and humour into your wardrobe! Email her at [jolenebeyer@icloud.com](mailto:jolenebeyer@icloud.com) or search for 'Bead & Butter' on Facebook.



# WHITE CHRISTMAS

Matt textures, a layered table and whispers of earthy colour provided by nature make for a serene Christmas setting in make-up artist Algria Ferreira-Watling's Cape Town home.

text MANDY ALLEN (BUREAUX.CO.ZA) styling SHELLEY STREET photos GREG COX (BUREAUX.CO.ZA) floral design STORM ROSS (THEHOLLOWAYSHOP.COM)



The courtyard is the scene of the Christmas gathering. The table setting is anchored by an oversized Russian linen tablecloth. Black, handmade, ceramic crockery and recycled-glass drinking glasses have a textural appeal, as do the rough-edged linen napkins tied with twine. Gold spray-painted seed pods do the job of adding a glamorous festive flair. The seating is a combination of monastic benches and vintage wire garden furniture, gently rusted by the elements. The whimsical garland on the wall is fynbos and found flora, lashed together with twine and gold craft wire. The entire scene is a study in serene, cool greens, greys and bone whites, punctuated in a dramatic fashion by roughly textured black and barely-there flashes of gold. Place a wrapped gift at each setting to emphasise the festive nature of the gathering.





This deconstructed 'naked' cake is made from two classic sponges (one large, one medium) that have been trimmed into circles. Layer only the tops of each cake with buttercream frosting (hence the term 'naked') and sprinkle on a fine layer of edible glitter. Embellish with sprigs of fynbos or woody herbs.

**A** bleached-out palette, raw finishes and an aesthetic that borders on the monastic are the hallmarks of this captivating home in Cape Town's central and historic Tamboerksloof neighbourhood. The source of Algria's inspiration can be traced to her childhood: 'I come from a poor background. We didn't have material possessions, but there was always so much love,' she explains. 'I work in an industry founded largely on traditional notions of beauty and consumption, but

I've never desired "things". My dream was only ever to live with my family in a modest house that had a feeling of tranquillity. Why would I desire a palace when what I have is perfect?'

While Algria purposely keeps the house in a state of visual consistency throughout the year, Christmas brings with it the occasion to create a seasonal atmosphere for her husband Derek, son Dax and close friends and family – a mood that is festive while staying true to her



Various wine and cordial bottles have been filled with water and fynbos sprigs, then used to hold taper candles. A door garland is made with fynbos and a dried protea flower that has been spray painted an antique gold. Black leather cord and gold craft wire hold the composition together. Blue-gum seed pods have been given the same treatment and are used throughout the Christmas scheme to add a bit of understated bling.

serene aesthetic. No flashy store-bought trinkets or tinsel here, no pine or fir in the corner of the living room, and no table centrepieces composed of roses, poinsettias or hydrangeas. Instead, the customary tones and accoutrements are replaced by the muted greens and otherworldly forms of fynbos and woody herbs displayed as free-form wreaths, floating in repurposed clear glass bottles holding elegant taper candles, and as aromatic flourishes on gifts that have been wrapped simply in white or brown paper and finished with twine.

Traces of shimmer – this is Christmas, after all – serve to highlight rather than overwhelm and bring to mind the flash of a dragonfly wing: a fine dusting of edible copper glitter on a ‘naked’ cake; gold craft wire binding handmade fynbos garlands hanging from doorknobs; dried proteas and blue-gum seed pods spray painted in antique gold; and vintage king’s pattern cutlery, polished only slightly so as to retain the charm of its mottled patina.

And instead of a tree, an agave flower stalk with its sculptural form has been given a single coating of gold spray paint and ‘planted’ in a clear glass vase filled with beach sand. ‘Things found in nature, objects that have had many lives already, the soft wrinkle in a piece of linen... this is a constant source of inspiration for me,’ says Algia. ‘Christmas calls for luxury, but there’s no right or wrong interpretation of what that means. Faded and evocative or full-on and festive, as long as what you see makes you happy’.

#### ALGRIA’S CHRISTMAS STYLING TIPS:

- ❁ Fill clear white wine and cordial bottles with boiled or distilled water (to stop the water from clouding too soon) and place sprigs of fynbos, heather or woody herbs inside. Use as holders for elegant taper candles on your table or wherever you want atmospheric lighting.
- ❁ Source fynbos and create whimsical free-form wreaths



Gifts are displayed on an African daybed used as a low-level table. The Christmas tree is an agave flower stalk with its sculptural form given a single coating of old-gold spray paint and 'planted' in a clear glass vase filled with beach sand. Gifts have been wrapped in brown paper and plain white newsprint that have been crinkled into tight balls and then smoothed gently to mimic the appearance of crushed linen. They have been finished with loosely wrapped twine and embellished with an assortment of fynbos and woody herb sprigs and gold spray-painted seed pods.

\* THE HAND-DYED THROW AND CUSHIONS ON THE SOFA AS WELL AS THE HANDMADE FELT POTS ARE FROM LIM (LESS IS MORE, LIM.CO.ZA).

and garlands. Use gold and copper craft wire and black leather cord for contrast and a hint of shine.

- ❁ Spray paint is an easy way to indulge your creativity. Coat found objects from nature such as seed pods and dried flowers in antique gold and copper for an understated glow. Fynbos, spray painted black, is an edgy interpretation of the idea. Apply the same technique in creating the garlands using gold and copper craft wire.
- ❁ Keep gift-wrapping simple and rustic. Crinkle brown paper and plain newsprint into tight balls and then spread out for use. You'll be left with an organic, crushed-linen look. Give each present its own unique treatment: experiment with white and brown twine and use fynbos – plain or spray painted – as well as spray-painted seed pods as embellishment. Wrap the twine casually so as to have a more informal appearance.
- ❁ Strings of fairy lights are an essential: left in vases, in the fireplace, draped over the mantle, around door frames or

hanging from the ceiling in the corner of a room.

- ❁ Approach a monochromatic table setting like a fashion designer focusing on layering and texture: think shades of chalk, grey, charcoal and bone; anchor the scheme with a beautiful linen tablecloth; set places with vintage silver-plated cutlery, rough-edged linen napkins tied with hemp string and handmade crockery (black adds drama); arrange a mix-and-match assortment of upcycled glassware for sprigs of fynbos and candles; and add a final flourish in the form of gold and copper spray-painted seed pods.
- ❁ Serve your guests a deconstructed 'naked' cake: make two classic sponges (one large, one medium) and trim them into circles. Layer only the top of each cake with buttercream icing (hence the term 'naked') and sprinkle on a fine layer of edible glitter. Embellish with sprigs of fynbos or woody herbs.
- ❁ Wrap thick pillar candles of varying sizes with gold or copper craft wire for a personalised style flourish.

## SET THE SCENE

We created a peaceful ambience with a colour palette of white and cream with a few touches of gold and blue. The table was set with old-fashioned glass and porcelain, and above it handmade paper stars, clouds and snowflakes were suspended from a variety of chandeliers. For soft light we placed candles in every pretty holder we could find.





# Silent night

Let your imagination take flight and create a magical Christmas table laden with delicious food, and handmade gifts and décor.

Concept, packaging  
design and styling  
HANNES KOEGELBERG  
recipes and food production  
LOUISA HOLST  
paper angel wings ALMIE LOUIS  
photos ED O'RILEY

Shot on location at Mitat Studio  
([mitat.co.za](http://mitat.co.za))

Glasses and white plates  
(prices on request): Plan B Vintage  
(082 491 3677). Table (R14 500), chairs  
(R1 250 each) and wallpaper (R725 per  
square metre): Mitat (021 858 1465)

## COTTON-REEL CANDLE HOLDERS

Use a variety of cotton reels as candle holders. Wrap lengths of narrow ribbon or cord in matching colours around the reels and insert thin taper candles into the holes. These candles are from Super Floral ([superfloral.co.za](http://superfloral.co.za)).





## NATIVITY SCENE

Copy the two templates on page 50 in the desired size onto white cardboard and cut them out with your craft knife.

Fold the flaps of two cardboard scenes and use your glue gun to glue them to the inside of a small wooden box.

Glue the church scene at the back and the manger scene in front. Cut out stars from cardboard, glue them onto a piece of string or thread and hang them above the manger. Add fairy lights or LED tea lights between the two layers to complete the scene.



## MARSHMALLOW CHANDELIER

The whole family can help with this fun project.

### YOU WILL NEED

- ♥ 1 large embroidery hoop (for the middle of the chandelier)
- ♥ 2 smaller embroidery hoops (for the top and bottom)
- ♥ white marshmallows and mini marshmallows
- ♥ small white meringues
- ♥ white royal icing
- ♥ white embroidery thread
- ♥ embroidery needle
- ♥ white ribbon
- ♥ glue gun

### TO MAKE

1 Decide how many marshmallow strings you are going to use and how long each one must be – make the top strings longer than the bottom ones. Cut the embroidery thread into these lengths.

2 Use the white embroidery thread and embroidery needle to make the marshmallow strings. Alternate between the large marshmallows and the mini ones and leave long enough ends of thread to tie the string onto the embroidery hoops.

3 Repeat with the remainder of the strings, using an equal number of marshmallows on each one.

**TIP** Rub cornflour over your hands and the needle and thread so that they don't become sticky.

4 Use your glue gun to secure the strings of marshmallows to the embroidery hoops. First glue the top ends of the longer strings to one of the small embroidery hoops. Then glue the bottom ends onto the large hoop – try to space the strings evenly. Glue the shorter strings in the same way between the large hoop and the remaining smaller hoop. Use royal icing to stick meringues onto the marshmallows for decoration and to cover the string ends.

5 When all the strings are attached, hang up the chandelier with ribbon.

**TIP** Embellish the embroidery hoops with narrow strips of paper or ribbons in matching colours.





## WHITE CHRISTMAS TREE

Use a dry branch as a Christmas tree. Spray paint it white and decorate it with simple white paper stars, the stamp biscuits on page 48, and pictures of angels. For the angels, you can use our creative paper on page 37. Copy them onto cardboard, cut them out and punch a hole at the top so you can hang them on the tree with a piece of string.



SAN FRANCISCO, CALIF.  
APR 4  
4:30PM



Mrs W C Johnson



1932  
MAY  
11:30  
GRAND CENTRAL  
cc



Mrs W C Johnson

## WHISK CHANDELIER

This is our tongue-in-cheek element. Place a tea light inside a balloon whisk and hang it above the table with a piece of string.

Transform it into an elegant feature with the addition of some crystal beads.

## MAGICAL LIGHTS

Place fairy lights in a glass jar to create soft light for your table.

We wrapped the battery box in gold paper to hide it.

## GIFT PACKETS

Give each guest a decorated paper packet containing sweets. Print out a Christmas carol onto white paper and cut it out so that it fits on the front of the packet. Fill the packet with treats and close it with a small wooden craft peg. Complete the gift packaging with a white fondant star.



Восх. 7.58  
Зах. 17.32  
Долгота  
дня 9.34

● Новолуние  
13 февраля  
Восх.  
Зах.

СУББОТА

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*Giuseppe 23  
K. ...*

ГАЛИЛЕО



"GALLOTO  
GRAMOPH  
giving you the wo  
wherever you go.  
attractive shades.

CASH PRICE  
£9/9/0

DEPOSIT  
£1/3/6

MONTHLY TERM  
8/6

STILLE NAC

SILENT NIGHT



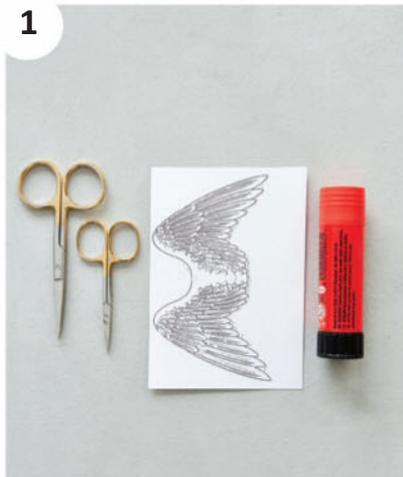
*Madame  
L. Pioneer*

# PAPER WINGS

These angel wings are reminiscent of the badges that airline pilots wear on their uniforms. So, make them and imagine yourself flying off to some heavenly, exotic destination.

## YOU WILL NEED

♥ angel-wing template ♥ craft scissors ♥ glue stick ♥ glasses (champagne flutes work the best)



Photocopy the template onto thin cardboard in the desired size.



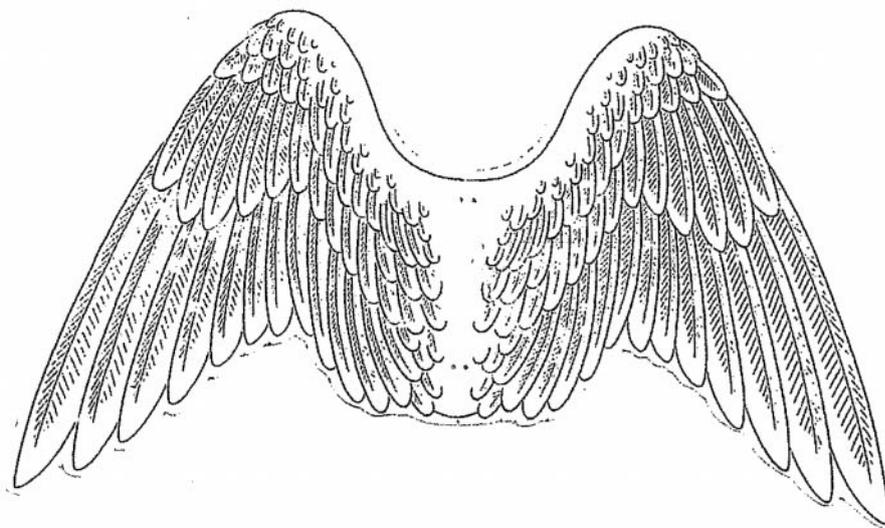
With craft scissors, cut around the outline of the template.



Use a pair of small, sharp scissors to cut out the intricate feather tips.



Apply some glue to the middle part of the wings and glue them onto the champagne glasses.





# FOOD

## gifts

Make the festive season even sweeter with these beautifully packaged, handmade food gifts.

### ORANGE BLOSSOM ANGEL FOOD CAKE

**Makes:** 1 x 25cm cake  
**Preparation time:** 40 minutes  
**Baking time:** 30-40 minutes  
**Oven temperature:** 190°C

- ♥ 12 large egg whites, at room temperature
- ♥ 5ml cream of tartar
- ♥ 270g (310ml) castor sugar
- ♥ 15ml orange blossom water
- ♥ 135g (250ml) cake flour
- ♥ 130g (250ml) icing sugar, sifted
- ♥ about 30ml freshly squeezed orange juice
- ♥ about 20 small white meringues, to decorate
- ♥ Christmas scene cake topper, to decorate

**1** Beat the egg whites and cream of tartar together until soft peaks form. Measure a quarter of the castor sugar and set this aside. Add the remaining castor sugar, one spoonful at a time,

to the egg-white mixture. Beat well after each addition. Once it has all been added, continue to beat until the mixture is thick and glossy.

**2** Beat in the orange blossom water.

**3** Combine the flour and remaining castor sugar and sieve a layer over the egg-white mixture. Fold in very gently. Repeat until all the flour mixture has been added and folded in well.

**4** Spoon into an ungreased 25cm spring-form cake tin. Bake in a preheated oven for 30-40 minutes or until a skewer inserted into the middle comes out clean. Remove from the oven and invert onto a cooling rack, but leave in the tin until the cake has cooled completely.

**5** Loosen around the edges of the tin with a blunt knife. Remove the cake carefully from the tin.

**6** Mix the icing sugar and orange juice together to form a spreadable icing. Spread it onto the back of a meringue and stick the meringue onto the bottom edge of the cake. Repeat with remaining meringues. Top the cake with the cake topper.

### CHRISTMAS SCENE CAKE TOPPER

Copy the Christmas scene on page 50 in the desired size onto white cardboard and cut it out with your craft knife. Fold the side edges towards each other to form a circle and stick the edges together with a piece of double-sided adhesive tape. Place the decoration onto the cake and complete it with white fondant stars attached to wooden kebab skewers.



## CHOC-NUT BRANDY ROLL

**Makes:** 4 small rolls

**Preparation time:** 30 minutes, plus chilling time

- ♥ 30ml brandy
- ♥ 50g (65ml) dried cranberries
- ♥ 2 x 80g slabs hazelnut chocolate
- ♥ 2 x 80g slabs dark chocolate
- ♥ 60ml cocoa powder
- ♥ 250g shortbread biscuits or Marie biscuits
- ♥ 100g (110ml) soft butter
- ♥ 150g (170ml) castor sugar
- ♥ 3 large eggs
- ♥ 100g (250ml) mixed roasted nuts
- ♥ 50ml icing sugar, to dust

**1** Pour the brandy over the cranberries and leave them to soak.

**2** Break up the chocolate and put the pieces in a glass bowl over a saucepan of simmering water. Once they begin to melt, remove from the heat and stir until smooth. Stir in the cocoa powder. Set aside.

**3** Chop the biscuits roughly.

**4** Beat the butter and castor sugar together until light. Add the eggs, one at a time, beating well after each addition. Stir in the cranberries.

**5** Stir the chocolate and egg mixtures together until smooth.

Add the nuts and biscuits. Stir well.

Refrigerate for about an hour until the mixture is firm enough to shape.

**6** Turn out onto a clean work surface. Divide the mixture into four and shape each piece into a roll. Place the rolls on a double layer of plastic wrap and wrap the plastic around them. Roll with your hands to form a smooth, even-sized tube shape. Refrigerate overnight.

**7** Unwrap and dust with sifted icing sugar. Wrap with baking paper and tie closed with string. Refrigerate until ready to serve. Serve sliced as a decadent dessert or a sweet treat.



## CHOC-NUT BRANDY ROLL PACKAGING

Copy the 'Silent night' label on page 37 in the desired size onto cream-coloured paper and cut it out. Wrap the choc-nut roll in baking paper and add the label as a finishing touch.

## ORIENTAL SPICE RUB

**Makes:** about 125ml

**Preparation time:** 15 minutes

- ♥ 45ml brown sugar
- ♥ 5ml ground ginger
- ♥ 1ml each salt, ground black pepper and ground cinnamon
- ♥ 10ml fennel seeds
- ♥ 5ml cumin seeds
- ♥ 5 star anise
- ♥ 15ml crushed dried chilli
- ♥ 3 cinnamon sticks
- ♥ 5ml whole cloves
- ♥ 10ml sweet paprika

**1** Mix all the spices together. Store in an airtight container until ready to package and give as a gift.

**2** Directions for use: Rub a joint of meat or chicken with olive oil. Sprinkle with 10-15ml of the spice rub before roasting. Or sprinkle over chunky vegetables before roasting. Drizzle with olive oil and toss well. This makes a delicious accompaniment to your festive roast.



## SPICE RUB PACKAGING

Draw two Christmas tree shapes in the desired size onto tracing paper and cut them out. Sew the two trees together with blanket stitch, but leave an opening in one side so you can insert the spice mixture. Pour in the spice rub and sew up the opening. Finish off with a pretty label.

## COFFEE CRACKLES

**Makes:** about 30

**Preparation time:** 45 minutes

**Baking time:** 10-15 minutes

**Oven temperature:** 180°C

- ♥ 200g dark chocolate (preferably 70% cocoa)
- ♥ 35ml instant coffee granules
- ♥ 115g (125ml) butter
- ♥ 260g (300ml) light brown sugar
- ♥ 2 large eggs
- ♥ 170g (315ml) cake flour
- ♥ 30g (100ml) cocoa powder
- ♥ 10ml baking powder
- ♥ 2ml ground cardamom
- ♥ 75ml milk
- ♥ 170g (200ml) white sugar
- ♥ 105g (200ml) icing sugar

**1** Break the chocolate into pieces and place in a glass bowl over a saucepan of gently simmering water. Once the pieces begin to melt, remove from the heat and stir until smooth. Crush the coffee granules and stir them into the chocolate. Set aside to cool.

**2** Beat the butter and brown sugar until light. Beat in the eggs and then the cooled, melted chocolate.

**3** Sieve the flour, cocoa powder, baking powder, cardamom and 1ml salt together. Fold half the flour mixture into the chocolate mixture and then add half the milk. Add the remaining flour mixture and milk.

**4** Mix to form a dough. Divide the dough in half and wrap it in plastic. Refrigerate for 2 hours.

**5** Roll the dough into small, walnut-sized balls. Roll each ball in the white sugar

and then in the icing sugar to coat well.

**6** Place the balls onto greased and lined baking trays. Bake in a preheated oven for 12-15 minutes until the surface cracks and the biscuits are firm. Remove from the oven and cool for a few minutes on the trays. Leave them to cool completely on wire racks and store in airtight containers until ready to package.

## COFFEE CRACKLES PACKAGING

Buy a tin-foil container with a cardboard lid. Copy the design on the facing page in the desired size onto white paper and decorate the lid with it. Wrap gold cord around the container and finish off with a gift label and small wooden craft peg.







## FESTIVE FRUIT TEA LOAF

**Makes:** 6 mini loaves

**Preparation time:** 15 minutes, plus standing time

**Baking time:** 20 minutes

**Oven temperature:** 170°C

- ♥ 330g (435ml) dried fruit cake mix
- ♥ 175g (200ml) brown sugar
- ♥ 300ml strongly brewed rooibos tea
- ♥ 1 large egg, lightly beaten
- ♥ 235g (430ml) cake flour
- ♥ 5ml baking powder
- ♥ 7,5ml mixed spice
- ♥ 50g marzipan, chopped
- ♥ 130g (250ml) icing sugar
- ♥ squeeze of lemon juice
- ♥ 50g (125ml) toasted flaked almonds

**1** Combine the dried fruit and sugar in a bowl. Pour in the warm tea and leave to soak for an hour or longer.

**2** Grease and line the bases of 6 mini loaf tins. (Alternatively, you can make one larger loaf.)

**3** Add the egg, flour, baking powder, mixed spice and marzipan to the fruit mixture and stir to combine.

**4** Spoon into the prepared tins and place the tins on a baking tray. Bake in a preheated oven for 20 minutes until a skewer inserted into the centre comes out clean. Remove from the oven and

leave to cool for 5 minutes. Remove from tins and finish cooling on wire racks.

**5** Mix the icing sugar with enough lemon juice to make a spreadable icing. Drizzle the icing over the cakes and sprinkle them with toasted almonds. Store in an airtight container until ready to package. The cakes will keep for about a week.

## CHERRY-NUT CHRISTMAS BISCUITS

**Makes:** about 12

**Preparation time:** 1 hour, plus chilling time

**Baking time:** 15 minutes

**Oven temperature:** 180°C

- ♥ 100g (250ml) salted peanuts
- ♥ 160g (190ml) sugar
- ♥ 270g (500ml) cake flour
- ♥ 5ml ground mixed spice
- ♥ 5ml ground cinnamon
- ♥ 230g (250ml) butter
- ♥ 2 large egg yolks
- ♥ 5ml vanilla
- ♥ 125ml smooth cherry jam
- ♥ 65g (125ml) icing sugar

**1** Toast the nuts in a dry frying pan until golden. Cool completely then process with 60ml sugar in a food processor until still slightly coarse.

**2** Mix the flour, spices and ground nuts together in a bowl.

**3** Beat the butter until light. Add the remaining sugar and beat well, then add the egg yolks. Add the vanilla. Fold in the flour and nut mixture.

**4** Divide the dough into four pieces and wrap each one in plastic wrap. Refrigerate for at least an hour or overnight.

**5** Work with one piece of dough at a time. Remove the dough from the fridge and roll it out between two pieces of wax paper to a 5mm thickness. Cut out round shapes. Put the rounds onto a greased and lined baking tray. Cut a Christmas shape out of the middle of half of the rounds (Father Christmas, angel, star or snowman). The dough must stay firm. If it begins to soften, return it to the fridge until it is firm again.

**6** Bake in a preheated oven for 12-15 minutes until firm. Remove from the oven and cool completely. Repeat with the remaining dough.

**7** Once cooled, dust the biscuits with shapes cut out of them with icing sugar. Set aside. Spread the bottom half of each of the whole biscuits with jam. Stick the two halves together carefully.

**8** Warm the remaining jam in the microwave until runny. Use a small spoon to fill the shape with extra jam. Store in an airtight container until ready to package.



# CHRISTMAS STAMP BISCUITS

These beautiful stamp-design biscuits will add a unique touch to your Christmas tree.

**MAKES:** about 20 **PREPARATION TIME:** 3 hours, plus chilling time **BAKING TIME:** 10-12 minutes per batch **OVEN TEMPERATURE:** 170°C

**YOU WILL NEED** ♥ 240g (260ml) butter ♥ 250g (290ml) castor sugar ♥ 2 large egg yolks ♥ 10ml finely grated orange zest ♥ 360g (660ml) cake flour ♥ 5ml ground cinnamon ♥ about 10ml orange juice ♥ 250g white ready-to-roll fondant icing ♥ icing sugar, for dusting ♥ stamp designs printed onto edible paper (see information alongside) ♥ CMC powder (Tylose), available at baking shops



1

Beat the butter and sugar together until light. Beat in the egg yolks and orange zest. Stir in the flour, cinnamon and orange juice. Form the mixture into two balls and cover with plastic wrap. Refrigerate for 2 hours until firm.



2

Roll out one ball of dough between two layers of baking paper until it is about 5mm thick. Use a rectangular cookie cutter to cut out shapes. Place the biscuits on greased baking trays. Use a straw to punch out a small hole at the top of each biscuit. Bake for 10-12 minutes until light golden.



3

Remove from the oven and cool for 5 minutes on the tray. Leave to cool completely on a wire rack. Repeat with the remaining dough. Roll the fondant out onto a clean surface that has been dusted with icing sugar. Use the same cookie cutter to cut out rectangular shapes.



4

Mix a little CMC with enough water to make a thin glue. Brush the underside of the pieces of fondant with the glue and press one onto each biscuit. Press a wooden kebab skewer through the hole at the top of the biscuit to make a hole through the fondant too.



5

Cut out the stamp pictures from the edible paper. Peel off the plastic backing sheet.



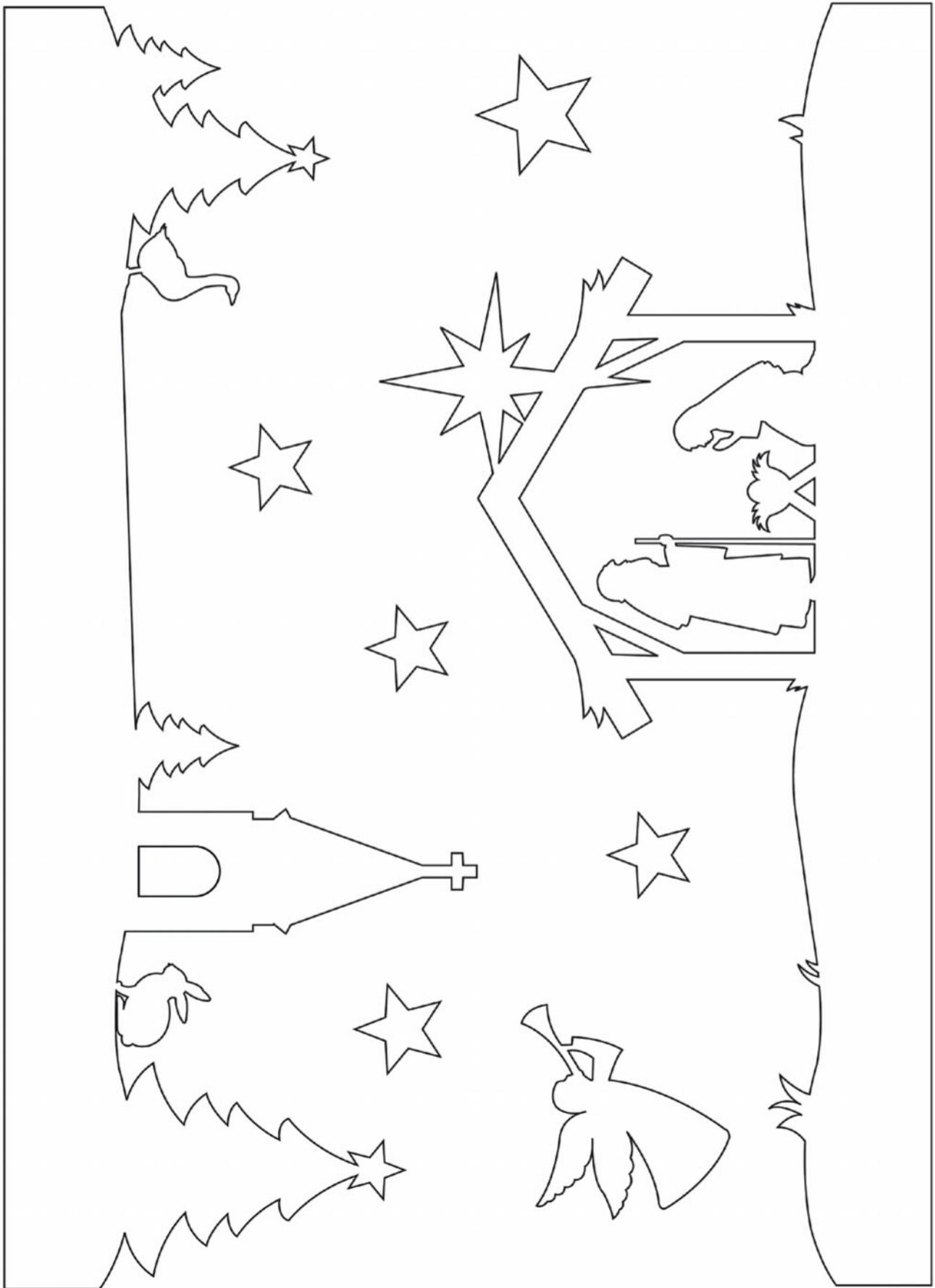
6

Brush with a little CMC glue and then place the picture onto the fondant. Set aside to dry. Finish off by threading a piece of silver or gold cord through the holes in the biscuits so they can be hung up on the Christmas tree.

## PRINTING ONTO EDIBLE PAPER

There are many baking shops that have facilities to print photographs or pictures onto edible paper. Scan in the creative paper with stamp designs on page 35 and save it as a jpeg onto a memory stick to take to the shop or email it directly to them. It will be printed onto an A4 page and you will need to cut out the individual stamps yourself. One A4 page usually costs about R60 to print.







# Twinkling star

Make this beautiful star light to add sparkle  
to your Christmas décor.

project and diagrams by JOHN LETHERBARROW  
photo ED O'RILEY styling HANNES KOEGELENBERG

## YOU WILL NEED

### MATERIALS

- ♥ wood (we used meranti)
  - 2 000mm x 160mm x 12mm (part 1)
  - 2 000mm x 90mm x 10mm (parts 2 and 3)
  - 100mm x 20mm x 20mm (part 7)
- ♥ plywood
  - 450mm x 450mm x 4mm thick (part 6)
- ♥ 25 x 50ml spirit bottles
- ♥ 10 x self-tapping screws 3mm x 13mm
- ♥ 2 x 3mm washers
- ♥ 1 x lamp cord with switch and 15 amp 3-prong plug
- ♥ LED conversion kit (also known as LED panel) code: ZCL079 (part 4)
- ♥ LED driver code: ZCL094 (part 5)
- ♥ 1 x EKL1 6-amp double strip connector (small)
- ♥ wood glue (Ultra)
- ♥ 1 x tube of clear contact adhesive
- ♥ 1 litre PVA paint (we used white)
- ♥ matt clear lacquer spray
- ♥ matt white spray paint

### TOOLS

- ♥ drill press or hand drill
- ♥ 2mm, 6mm and 10mm drill bits
- ♥ 34mm hole cutter

- ♥ mitre cutter
- ♥ handsaw or portable jigsaw
- ♥ small slotted screwdriver
- ♥ sandpaper: 100 and 150 grit
- ♥ wood clamps
- ♥ 25mm paintbrush

### CONSTRUCTION OF THE STAR

**1** Create part 1, referring to the technical drawing for exact specifications; an accurate mitre cutter is recommended. Cut the holes for the 50ml bottles. The outer diameter of the bottles is 33mm and the only available hole cutter is 34mm in diameter (to achieve a better fit, we ground about 0,5mm off the outer circumference of the hole cutter).

**2** Once you have created all five segments of the star, lay them on a flat surface. Then glue and clamp them together to form the front of your star light (an Ultra or Professional wood glue is recommended). Put down a layer of clear plastic wrap to protect the work surface and prevent the parts from adhering to it.

**3** Once the glue has set, attach the sides (parts 2 and 3) as indicated in the assembly diagrams.

### MAKING PART 6 (THE BACKING BOARD)

**4** Place the completed star (front face upwards) onto a piece of 4mm plywood.

**5** Using a pencil, draw the inside shape of the star (the holes for the 50ml bottles will allow access to this area). Using a handsaw or portable jigsaw, cut out the backing board.

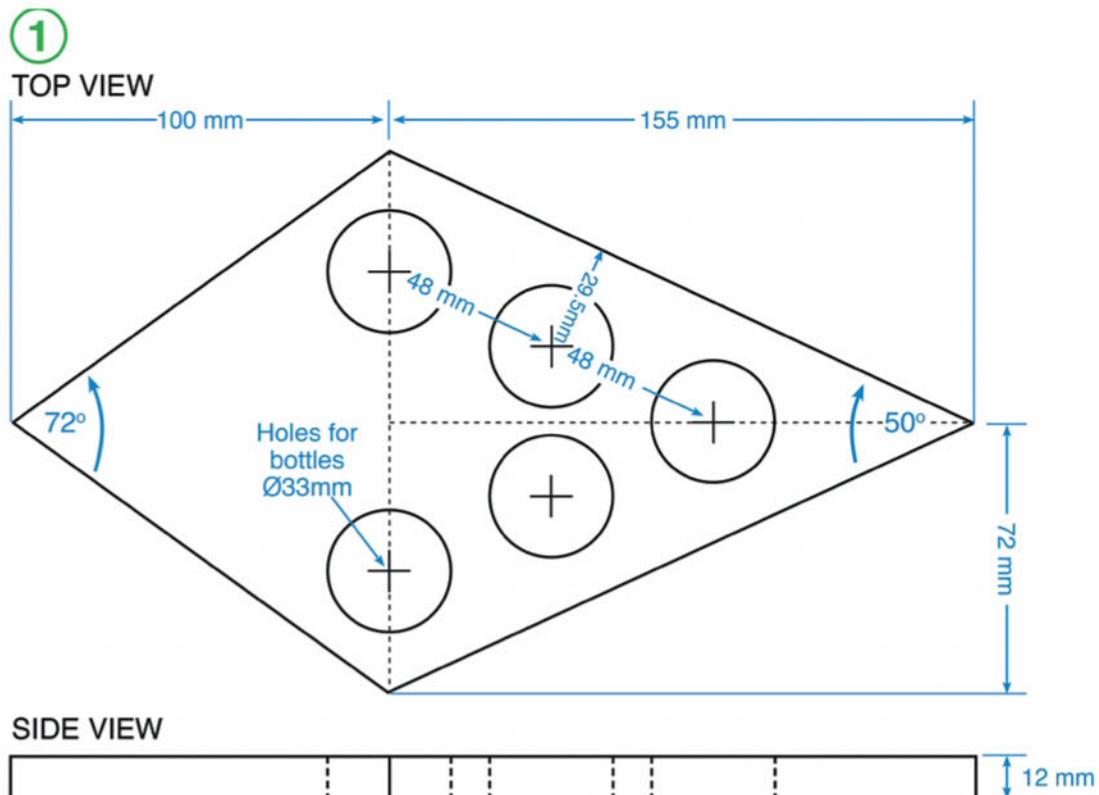
**6** Using 100-grit sandpaper, sand the edges until it fits comfortably within the inner star shape. If you are hanging the lamp, create a hanging point using 6mm and 8mm drill bits as indicated in the last assembly diagram.

### ATTACHING THE BACKING BOARD

**7** Create part 7 as per the specifications. Once you have created five of these wedges, glue them in place (4mm from the back to allow for the thickness of the plywood). Once the glue has set, place the backing board in situ then drill and screw it into position. A 2mm hole will accommodate the 3mm self-tapping screws.

### PAINTING AND FINISHING

**8** Remove the backing board and apply a coat of PVA paint to the outer surface



of the star, allowing it to dry overnight. Use 150-grit sandpaper to reveal areas of the wood until you are satisfied with the finish. Apply white spray paint to the inside surfaces of the star and the backing board (this will help to evenly distribute the light generated by the LEDs).

**ASSEMBLY**

**9** Place the LED light source and driver (parts 4 and 5, respectively) on the inside

surface of the light front ensuring that they are in the centre. Attach them using the 2mm drill bit and 3mm self-tapping screws. Use 2 x 3mm washers when attaching the driver.

**10** Drill a 6mm hole (as indicated in the last assembly diagram) and insert the lamp cord. The hole should be positioned about 10mm from the back of the unit.

**11** Now connect the lighting using the strip connector.

**12** Refer to the assembly diagram side view and insert the 50ml bottles, fixing them with clear contact adhesive (the glue is best applied from the inside of the unit).

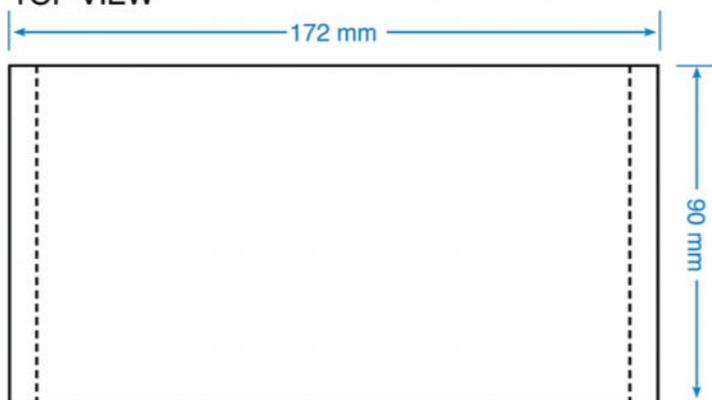
**13** Apply a coat of matt lacquer spray to the exterior including the bottles – this will unify the finish of the light (you could also sandblast the bottles beforehand, if you prefer).

**14** Lastly, reattach the backing board and your star light is complete.

LED lighting components supplied by Eagle Lighting.

**2**

TOP VIEW

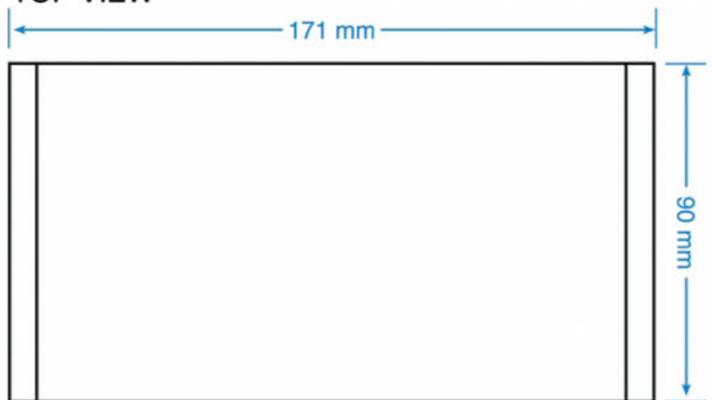


SIDE VIEW



**3**

TOP VIEW

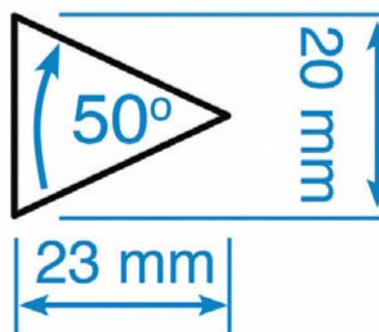


SIDE VIEW

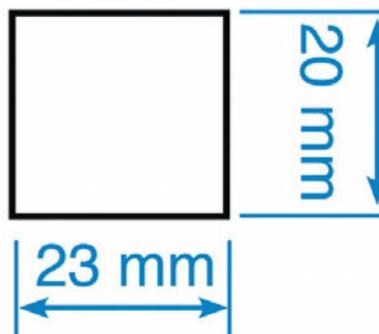


**7**

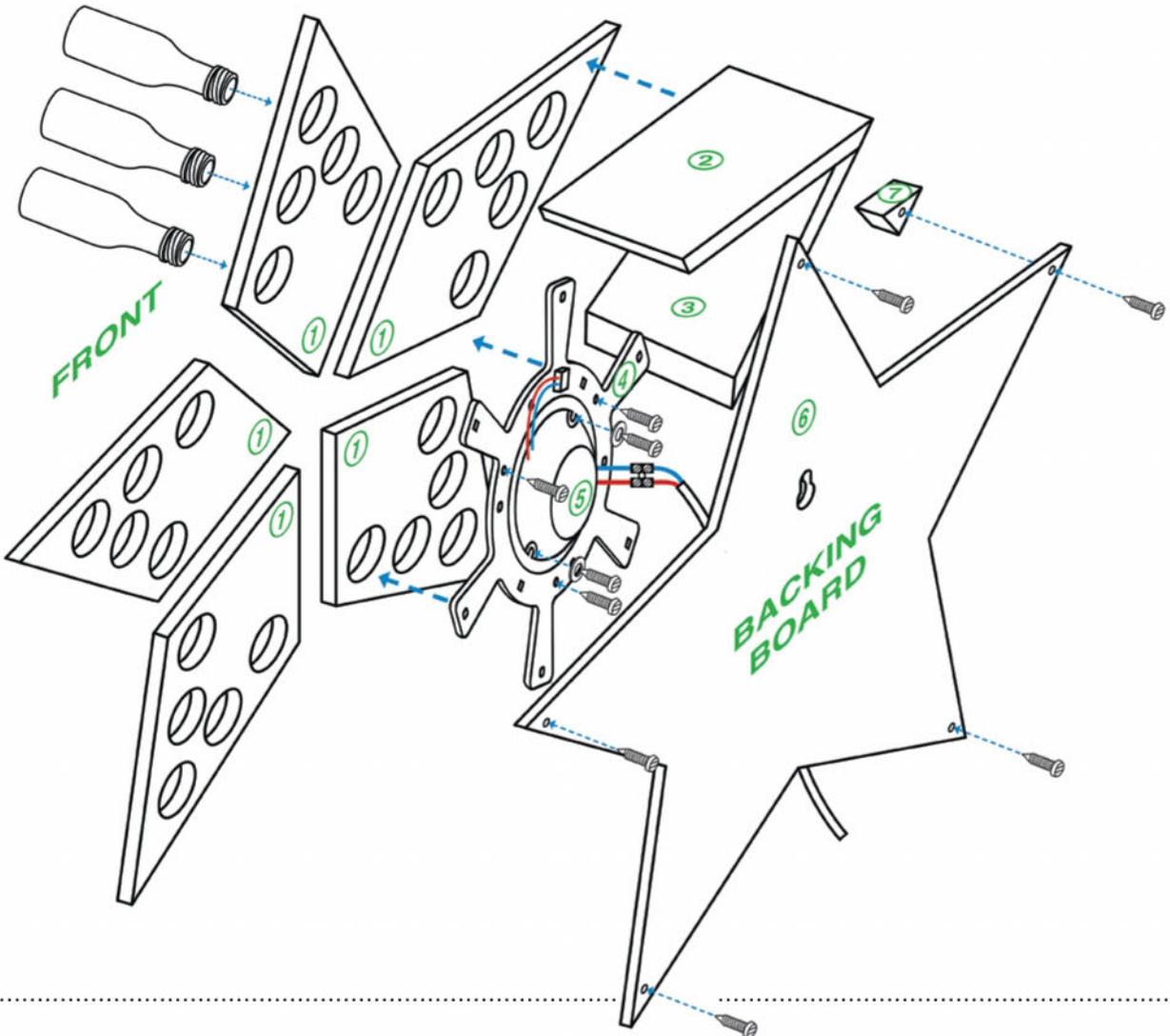
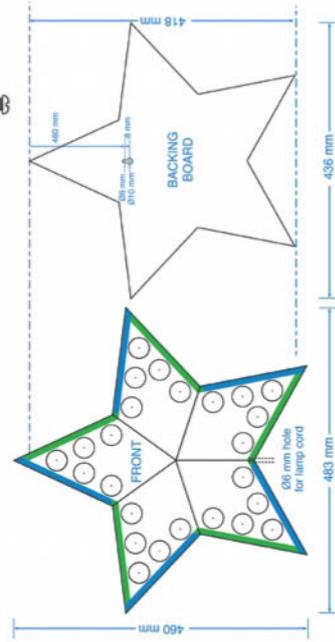
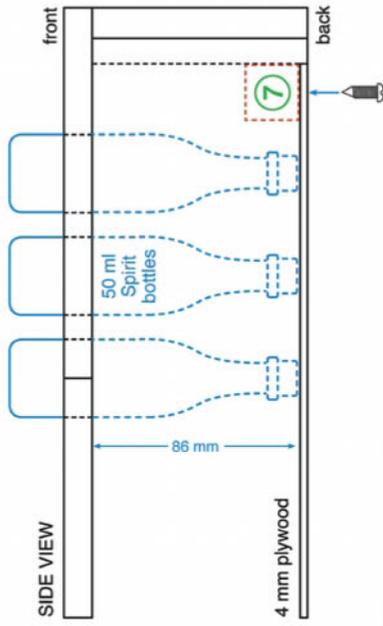
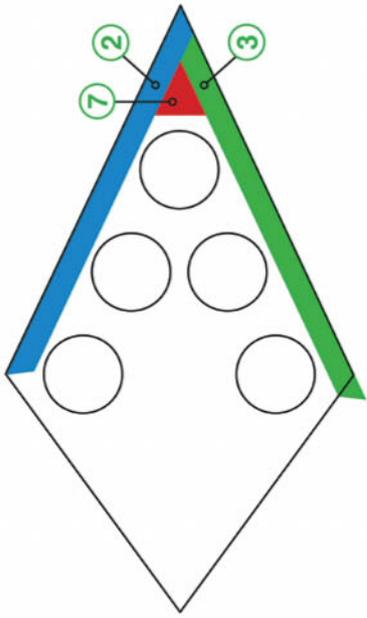
TOP VIEW



SIDE VIEW



**ASSEMBLY**  
TOP VIEW





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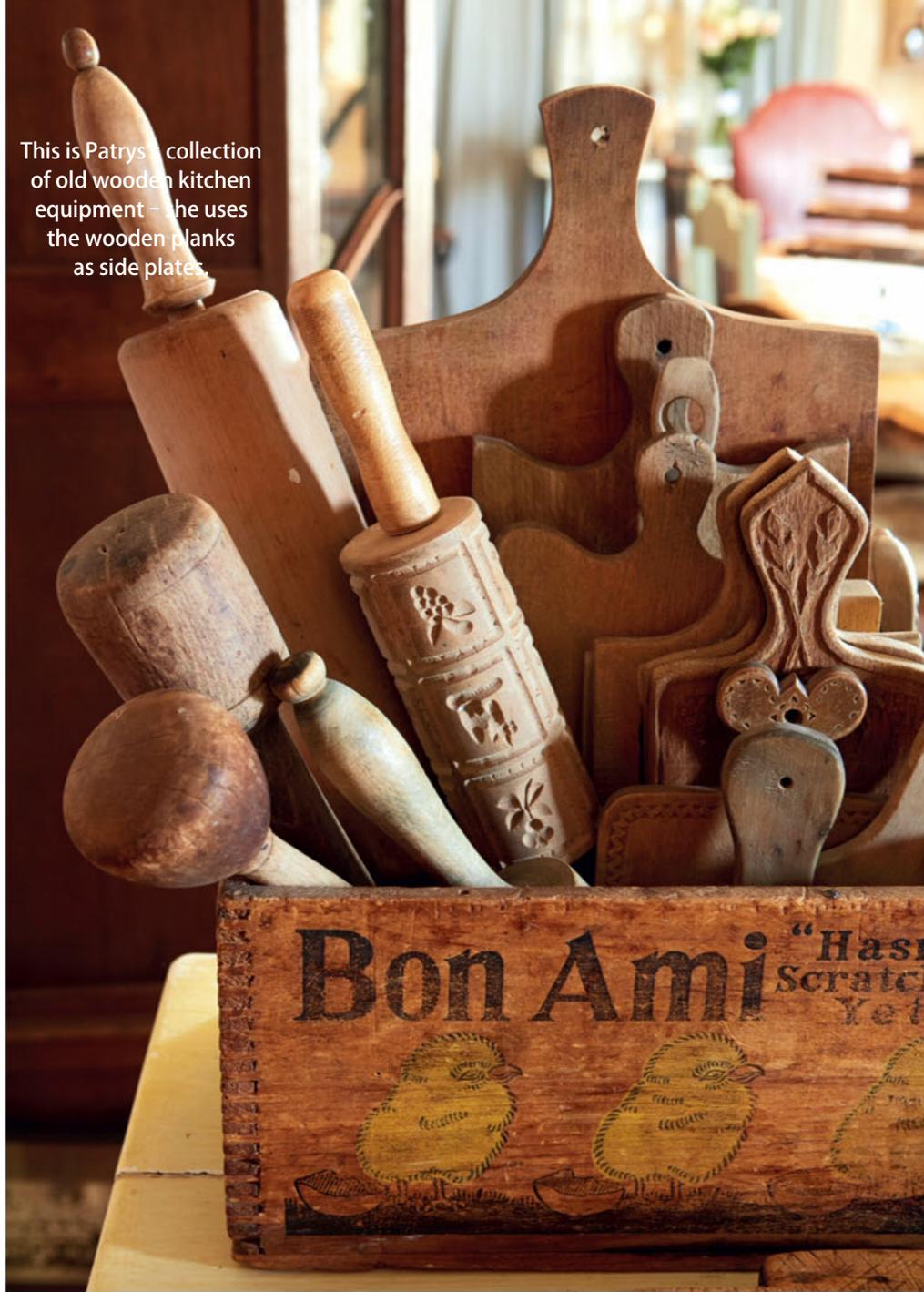
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The kitchen and dining room run sociably into each other and even the dogs have pretty French bowls.

This is Patrys' collection of old wooden kitchen equipment – he uses the wooden planks as side plates.



# COLLECTORS' CORNER

In Patrys and Dave Boshoff's house in the Strand, there can be no doubt about their preferred style – the couple don't buy European furniture only for their shop, Strand Trading Post.

by TERENA LE ROUX photos ED O'RILEY styling DALA WATTS Christmas styling CARIN SMITH

BOTTOM LEFT: This old circus drum in the music room was bought at a market in Belgium.  
 MAIN PICTURE: Their love for footstools is apparent everywhere. Here you can simply sit back and relax.



**P**atrys is a collector. This is obvious from all the enamelware, the beautiful white soup tureens, the dolls, the Christmas decorations, the miniature statues, the soap dishes. Even she laughs at this weakness and says she started collecting when she was at school.

'The annual bazaar was my favourite place. The old ladies all knew to put aside their prettiest purses and little handbags for me,' she says.

'You get people who like things and then you get the minimalists. I could never survive in a minimalistic house. My mother's house always looked the same, stiff and formal. It was my father who took me to look at show houses, especially during holidays at Great Brak. He made lovely furniture and wooden panels and organised his own TV room. Of all the rooms in the house, that was the cosiest. He wasn't as fond of things as I am, but he was good with décor.'

But when she wanted to study interior decorating, he told her secretaries could always find work. Work or not, she opened her own shop 23 years ago, originally as a cottage shop with Africana, but when she and Dave went on holiday

to France and Belgium 12 years ago, they both decided this was the place for them to stock up. These days they travel to Europe about four times a year to keep up with local demand.

'When I buy crockery there, I always buy nine plates, eight for the shop and one for me – I love using a mixture of crockery. These days I also sell it like that at the shop. You can buy as you wish – it's your picture.' Her house picture is a combination of Belgian lace and Mr Price Home at the windows, and heirlooms and imported items together in the cupboards. And the cupboards are free standing – no built-in wardrobes for her!

Here it's a case of the shop and the house simply being separated by a courtyard and it's this courtyard that inspired us to use it as the location for our Christmas lunch shoot. Customers at the shop sometimes wander through the house, and Patrys has, as it were, sold Dave's TV chair out from under him, not to mention the bed that simply wasn't there at bedtime one evening. Rex the Weimaraner and Boomer the rescue Yorkie/Schnauzer have had to learn to live with the human traffic.





ABOVE MIDDLE: Patrys and Boomer. ABOVE RIGHT: Her collections are everywhere to be seen, like these enamel soap dishes. BOTTOM LEFT: For a four-poster feel, Dave put up the welded scrolls next to the bed that lengths of lace now hang from. BOTTOM RIGHT: This elegant wardrobe stood unsold in the shop for four years before Patrys realised that it fitted in the bedroom as if made for the space. The delicate lace curtain above the cupboard not only looks charming, it also hides several suitcases and the wiring.

MAIN PICTURE: With her passion for Christmas decorations, this is a favourite time of year for Patrys. She doesn't restrict herself to the festive season though. She often uses her decorations in other ways during the year too.





## SET THE SCENE

Combine a weathered wooden table, and mix-and-match chairs, benches, crockery and linen for a festive lunch with a French country feel. We used a colour palette of cream, weathered red and olive tones, and Provençal-style greenery of rosemary, lavender, olive branches and penny gum. Hang chandeliers and keep the bubbly on ice!



décor styling and crafts CARIN SMITH photos ED O'RILEY food stylist HANNES KOEGELBERG  
recipes and food production LOUISA HOLST



# Go alfresco

Create a rustic space to relax and enjoy the day with the family while feasting on platters filled with seafood, sliced cold roasts and special salads with this prepare-ahead menu.

## CHRISTMAS TREE

Use vintage and new lampshades stacked on top of one another, from large to small, over an old table leg to make an eclectic Christmas tree.

Remove the fabric from the frames and tie them to each other with thin wire. Use vintage finds and greenery to decorate the tree.

**TIP** Before buying the lampshades check that they have metal strips connecting the metal spheres.

Shot on location at Strand Trading Post  
(021 853 6619, [facebook.com/StrandTradingPost/](https://www.facebook.com/StrandTradingPost/))

Props from Strand Trading Post.

New lampshades from Builders Warehouse.

Glasses from @home.





WREATHS



CANDLE-HOLDER WREATH

TOP LEFT: Make a variety of wreaths by twisting herbs, olive branches and penny gum twigs around metal rings and embroidery hoops. TOP RIGHT: As a variation and to add soft light to the setting, attach a small vintage metal candle holder to the bottom of the wreath.



TEACUP ORNAMENT



PLACE SETTING

LEFT: Upcycle vintage teacups and mugs by turning them into Christmas decorations. Tie a bell to a ribbon and glue it inside the cup. Glue a loop of gold cord to the base for hanging. RIGHT: Combine mix-and-match crockery, cutlery and linen for a French country setting and add vintage photos as place cards. Use herbs and olive-tree twigs to create small individual wreaths for each place setting. Old coffee pots and cups are ideal to use as vases for the branches and herbs.



Christmas lunch

Seafood platter  
grilled prawn kebabs  
pickled mussels  
Trout with piquante  
pepper dressing.

Cammon with quailot  
and fennel glaze  
Turkey with mulled  
cranberry relish.



# Christmas LUNCH MENU

Seafood platter  
(recipes on page 68)

## Seafood platter

### MARINATED MUSSELS

**Serves:** 8

**Preparation time:** 20 minutes, plus marinating time

**Cooking time:** 1 minute

- ♥ 30ml finely chopped parsley
- ♥ 30ml finely chopped coriander
- ♥ ½ red onion, finely chopped red onion
- ♥ 4 cloves garlic, crushed
- ♥ 60ml rice wine vinegar
- ♥ 30ml lemon juice
- ♥ 60ml olive oil
- ♥ 5ml grated lemon zest
- ♥ 5ml paprika
- ♥ 800g frozen half-shell mussels

1 Combine all the ingredients except the mussels together in a jug. Set aside.

2 Bring a large saucepan of water to the boil. Add the mussels and boil for 1 minute. Remove from the heat and drain. Lay the mussels out in a flat dish.

3 Spoon the dressing over the mussels and leave them to marinate for an hour or until ready to serve. Serve chilled with crusty bread.

### PRAWN AND CHORIZO SKEWERS

Buy 500g peeled prawns that still have their tails on. Thread them onto short wooden kebab skewers, placing a slice of chorizo sausage in the curl of each prawn. Mix 50ml olive oil, 5ml paprika, 1 clove garlic and 10ml lemon juice together. Heat a heavy-based pan over a medium heat. Add a little sunflower oil. Fry the prawns until they turn pink and the flesh is opaque. Baste with the paprika mixture while cooking. Remove from the heat. Leave to cool and then refrigerate until ready to serve. (They can also be served warm, if you prefer.)

### SALMON WITH PIQUANTÉ PEPPER DRESSING

**Serves:** 8

**Preparation time:** 10 minutes

**Cooking time:** 10 minutes

**Oven temperature:** 180°C

- ♥ 25ml olive oil
- ♥ 1 clove garlic, crushed
- ♥ 15ml lemon juice
- ♥ 600g fillet of lightly smoked salmon trout
- ♥ 30ml honey
- ♥ 30ml red wine vinegar
- ♥ 30ml olive oil
- ♥ 6 piquanté peppers, sliced
- ♥ lemon slices, to serve

#### SALAD

- ♥ 1 cucumber, peeled and thinly sliced
- ♥ 2 ripe avocados, peeled and sliced
- ♥ 1 packet micro herbs

1 Mix the olive oil, garlic and lemon juice together. Place the fish in a roasting pan and drizzle with the oil mixture. Season with freshly ground pepper. Bake in a preheated oven for 8-10 minutes until just cooked through. Remove from the oven and set aside to cool. Refrigerate until ready to serve.

2 **DRESSING:** Mix the honey, vinegar and olive oil together. Add the piquanté peppers. Pour over the fish or serve separately in a salad dressing jug.

3 **TO SERVE:** Place the fish on a platter. Add the cucumber, avocado and micro herbs. Add the mussels and prawn skewers to the platter. Garnish with lemon slices. Chill until ready to serve.

### GAMMON WITH APRICOT AND FENNEL GLAZE

**Serves:** 8

**Preparation time:** 30 minutes

**Cooking time:** about 1 hour 30 minutes

**Oven temperature:** 160°C

- ♥ 1,8 – 2kg piece of deboned gammon
- ♥ 1 onion, quartered
- ♥ 1 carrot, roughly chopped
- ♥ 1 stick celery, roughly chopped
- ♥ 10ml fennel seeds
- ♥ 5ml coriander seeds
- ♥ 5ml peppercorns
- ♥ 100ml apricot jam
- ♥ 10ml olive oil
- ♥ 10ml Worcestershire sauce

1 Place the gammon in a roasting tin. Add 500ml water and the onion, carrot and celery. Cover with foil and roast in a preheated oven for 20 minutes per 500g of meat.

2 Remove from the oven. Discard the water and vegetables. Remove the skin from the piece of meat. Score the fat in diamond shapes.

3 Crush the spices in a pestle and mortar. Stir in the apricot jam, olive oil and Worcestershire sauce.

4 Spread half of the apricot mixture over the gammon. Increase the oven temperature to 200°C. Cook for 10 minutes, then spread with the remaining glaze. Continue to cook for a further 10 minutes until the glaze is sticky and golden. Remove from the oven. Cool. Chill until ready to serve. Slice thinly and serve with salads.



Gammon with apricot and fennel glaze. Couscous with honey-roasted baby carrots (recipe on page 71).



Turkey with mulled cranberry relish.  
Mixed salad with feta and pomegranate.  
Sweet potato and vegetable fritters.

## TURKEY WITH MULLED CRANBERRY RELISH

**Serves:** 8

**Preparation time:** 45 minutes

**Cooking time:** about 2 hours

**Oven temperature:** 220°C

- ♥ 2,6-3kg small self-basting turkey
- ♥ olive oil

### RELISH

- ♥ 250ml red wine
- ♥ 100g (115ml) brown sugar
- ♥ 3 cinnamon sticks
- ♥ 3 star anise
- ♥ 5 cloves
- ♥ 2ml ground allspice
- ♥ 150ml freshly squeezed orange juice
- ♥ 2 onions, chopped
- ♥ 50ml red wine vinegar
- ♥ 5ml grated ginger
- ♥ 50g dried cranberries
- ♥ 150g frozen cranberries
- ♥ 1 green apple, peeled and chopped
- ♥ 5ml salt

- 1 Place the turkey on a rack in a roasting tin. Drizzle it with olive oil and season well with salt and freshly ground black pepper. Cover loosely with foil so that it doesn't touch the turkey. Fold over the edges of the foil to seal them and roast the turkey in a preheated oven for 20 minutes. Reduce the oven temperature to 180°C and cook for 35 minutes per kg.
- 2 Remove from the oven. Leave covered and set aside to rest for 30-45 minutes before cutting. If you are serving the turkey the next day, allow it to cool completely and then chill until ready to serve. Remove from the fridge an hour before ready to serve. Carve and serve on a platter with relish and salads.
- 3 **RELISH:** Heat the wine, sugar and spices together. Stir until the sugar dissolves, then simmer, uncovered, for 5 minutes to reduce.
- 4 Add the remaining ingredients to the pan, but reserve 100g frozen cranberries. Bring to the boil, then reduce the heat and simmer for 45 minutes. Add the remaining cranberries and cook for a

further 10 minutes. Remove the whole spices and discard. Spoon into sterilised jars. Cool and refrigerate until ready to serve. Any leftover relish can be kept in the fridge and served with cold meats and cheese platters.

## MIXED SALAD WITH FETA AND POMEGRANATE

Mix together the leaves of three baby gem lettuces, one punnet of halved mixed coloured baby tomatoes, one pack of wild rocket or baby salad leaves, 100g feta and one small tub of pomegranate seeds. Serve drizzled with olive oil and balsamic vinegar and sprinkled with chopped pistachio or macadamia nuts. Serve with the roast meats.

## SWEET POTATO AND VEGETABLE FRITTERS

**Serves:** 8

**Preparation time:** 45 minutes

**Cooking time:** about 40 minutes

- ♥ 2 large eggs
- ♥ 70g (125ml) self-raising flour
- ♥ 1 medium carrot, peeled and grated
- ♥ 4 courgettes, grated
- ♥ 2 medium-sized sweet potatoes, peeled and grated
- ♥ handful of fresh coriander or basil, chopped
- ♥ 5ml mustard seeds
- ♥ 2 cloves crushed garlic
- ♥ 3 spring onions, sliced
- ♥ sunflower or olive oil, for frying

- 1 Whisk the eggs in a bowl. Stir in the flour. Add the remaining ingredients and salt and pepper to taste.
- 2 Heat a non-stick heavy-based frying pan over a medium heat. Once hot, add a thin layer of oil. Pour spoonfuls of the mixture into the pan and fry for about 5 minutes. Turn the fritters over and fry for a further 3-4 minutes until golden and cooked through. Drain on absorbent paper. Serve as a side dish.

## COUSCOUS WITH HONEY-ROASTED BABY CARROTS

**Serves:** 8

**Preparation time:** 20 minutes

**Cooking time:** about 40 minutes

**Oven temperature:** 180°C

- ♥ 500g carrots, peeled
- ♥ 250g baby carrots, peeled
- ♥ 35ml olive oil
- ♥ 30ml honey
- ♥ 250g couscous
- ♥ 1ml ground turmeric
- ♥ 475ml boiling water
- ♥ 5ml ground cumin
- ♥ 5ml ground cinnamon
- ♥ 1 freshly chopped chilli (optional)
- ♥ 30ml lemon juice
- ♥ handful of freshly chopped coriander
- ♥ 15ml red wine vinegar
- ♥ 1 red onion, halved and thinly sliced
- ♥ 200g baby spinach leaves

- 1 Cut the larger carrots into smaller pieces. Leave the baby carrots whole. Place them all in a roasting tin. Season with salt and freshly ground black pepper. Drizzle with olive oil.
- 2 Roast in a preheated oven for 25 minutes. Remove from the oven and drizzle the honey over the carrots. Roast for a further 10-15 minutes until cooked through. Remove from the oven and set aside to cool.
- 3 Place the couscous and turmeric in a saucepan. Pour in the boiling water. Cover with the lid and set aside for 10 minutes.
- 4 Once the water has been absorbed, fluff up the couscous with a fork. Stir in the cumin, cinnamon, chilli and lemon juice. Add the chopped coriander. Set aside to cool.
- 5 **TO SERVE:** Drizzle the vinegar over the onion. Set aside for 15 minutes. Stir the baby spinach leaves into the couscous. Top with the roasted carrots and the onion slices.



## GINGERBREAD CAKE ROLL WITH WHISKY MASCARPONE AND FRESH BERRIES

**Serves:** 8

**Preparation time:** 1 hour,  
plus chilling time

**Baking time:** 12-15 minutes

**Oven temperature:** 160°C

- ♥ 5 large eggs, separated
- ♥ 125ml molasses
- ♥ 100g (165ml) dark brown sugar
- ♥ 105g (190ml) cake flour
- ♥ 5ml baking powder
- ♥ 15ml ground ginger
- ♥ 5ml ground mixed spice
- ♥ 90g (100ml) castor sugar
- ♥ 15ml gelatin powder
- ♥ 250ml mascarpone cheese, at room temperature
- ♥ 2ml ground cinnamon
- ♥ 250ml cream
- ♥ 5ml lemon juice
- ♥ 80g (150ml) icing sugar
- ♥ 30ml whisky
- ♥ fresh berries, to serve

**1** Line a 30 x 43cm rectangular baking tray with baking paper.

**2** Beat the egg yolks for 2 minutes, then add the molasses and brown sugar and beat well.

**3** Sift the flour, baking powder, ginger, mixed spice and a pinch of salt together and fold into the egg-yolk mixture.

**4** In a separate bowl, beat the egg whites until soft peaks form. Gradually add 60ml of castor sugar and beat until stiff peaks form and the mixture becomes thick and glossy.

**5** Fold into the flour and egg-yolk mixture. Spread the batter onto the prepared baking sheet. Bake in a preheated oven for 12 minutes or until the surface of the cake springs back when pressed. Remove from the oven and cool in the tin for 10 minutes.

**6** Sprinkle the top of the cake with the remaining castor sugar. Loosen around the edges with a blunt knife. Cover the cake with a clean tea towel and top with a large wooden board, then invert the cake onto the board. Remove the baking paper and cover loosely with a tea towel. Set aside to cool completely.

**7 FILLING** Put the gelatin into a small microwave-safe bowl. Add 20ml cold water and leave to stand for 5 minutes. Heat in the microwave for a few seconds until melted.

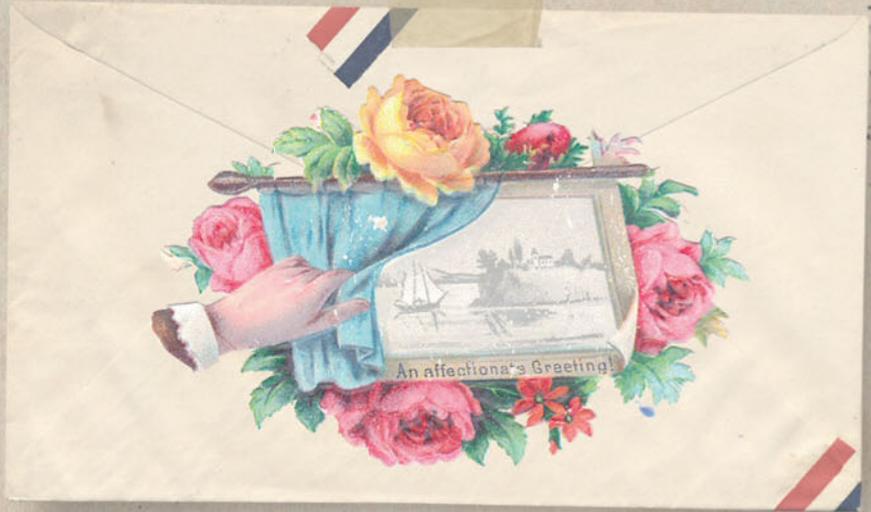
**8** Stir a little of the mascarpone into the gelatin mixture until smooth. Add to the remaining mascarpone. Stir well. Add the cinnamon.

**9** Beat the cream until stiff. Fold in the lemon juice and icing sugar. Fold into the mascarpone mixture along with the whisky.

**10** Trim a small slice off each edge of the cake. Spread the filling evenly over the surface of the cake. Starting at the short end, roll it up like a Swiss roll. Wrap tightly in plastic wrap and refrigerate for at least 3 hours or overnight.

**11** To serve, remove the plastic wrap. Cut slices with a sharp serrated knife. Serve with fresh berries.





*Oh take my heart  
And give me thine  
True well remain  
Till life's decline*

how to

# Vintage STYLE

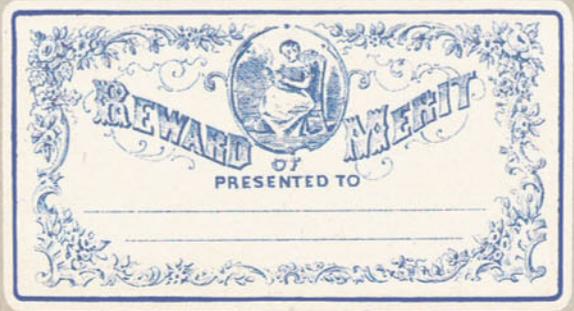
Give your gifts a nostalgic look with this simple, affordable wrapping idea that is both practical and special.

Wrap your gifts with ordinary brown paper and tie them with baker's twine. For that special finish touch, simply copy our gift-tag designs on pages 73 and 75 in the desired size onto medium-weight cardboard and cut them out.



by HANNES KOEGELENBERG photos ED O'RILEY





up 23 and  
 friend Epigram.  
 The fee simple and the fee simple fee,  
 And all the fees in tail  
 are not to be compared with the  
 their best of fees - fe- male!



СКОЙ  
 Во  
 За  
 До  
 дис  
 Но  
 13  
 Вос  
 Зах



# DOILY SOAP

Looking after a guest is an act of giving and a privilege. Giving is an international language. It carries a message between hearts and is a gesture of love, friendship and acknowledgement. When you give your guest personal attention or gifts, you connect with those powerful, often forgotten, senses of joy. There are as many variations of soap as there are colours in the rainbow.

## YOU WILL NEED

♥ moulds (we used a muffin pan) ♥ non-stick cooking spray ♥ glycerin tube ♥ microwaveable measuring jug ♥ small paper doilies ♥ cotton buds ♥ sharp knife ♥ cutting board ♥ palette knife ♥ cotton-wool rounds ♥ surgical spirit (rubbing alcohol)



1 Spray the muffin pan with the non-stick spray then set it aside.



2 Cut the glycerin tube into small chunks with a knife. Place the pieces in the measuring jug and microwave them on high for about two minutes. Make sure that all the pieces of glycerin have melted.



3 Remove the melted glycerin from the microwave and pour a little into the muffin cups, just enough to cover the bottom of the cup. Allow to cool for five minutes. Gently place a doily into each muffin cup on top of the first glycerin pouring.



5 Pour the rest of the melted glycerin into the pan. Use the cotton buds to remove any air bubbles. Leave to cool and set for 12 hours.



7 Release the soaps from the muffin cups using a palette knife. Rub the soaps on a towel to remove any rough edges.



8 Apply a little surgical spirit to a cotton-wool round and wipe it over the soap – this will eliminate surface bubbles. Your soap is now ready to be displayed or prettily packaged.

These small, lacy  
soaps are both  
pretty and useful –  
the perfect gift for  
a guest or a visitor to  
your home over the  
festive season.

# DOILY SOAP

by ALMIE LOUIS (@THE GRAND RECYCLER)  
photos ED O'RILEY styling CARIN SMITH



Buy a plain vine wreath at your nursery and give it a festive look.

# Crochet a WREATH

by KAREN ADENDORFF photo ED O'RILEY

**DIFFICULTY:** fairly easy

**TIME:** half a day

## YOU WILL NEED

♥ 1 x 50g ball MoYa 100% cotton DK in Silver

♥ 3mm crochet hook

♥ wooden wreath, 20cm diameter

♥ white craft paint

♥ paintbrush

## CROCHET ABBREVIATIONS AND STITCH EXPLANATIONS

beg - begin(ning)

ch - chain

c/off - cast off

dc - double crochet

dtr - double treble

rep - repeat

rnd - round

slst - slip stitch

sp - space

st(s) - stitch(es)

tr - treble

WS - wrong side

## DOUBLE TREBLE

1 Yarn over the hook twice.

2 Insert the hook into the next stitch.

3 Yarn over the hook and pull the hook through the first loop, so that there are four loops on the hook.

4 Yarn over the hook and pull through two loops.

5 Yarn over the hook and pull through the next two loops.

6 Yarn over the hook and pull through the last two loops on the hook.

## TO MAKE

1 Paint the wreath with 2-3 coats of white craft paint, leave it to dry thoroughly between each coat.

2 Crochet the star motif as follows:

Using Silver and the 3mm hook, work 6 ch, slst into the 1st ch to form a ring.

**Rnd 1:** 4 ch, (1 tr, 1 ch) 11 times into the ring, slst into 3rd of beg-4 ch.

**Rnd 2:** 1 ch, 1 dc into same st, 1 dc into 1 ch-sp (part of the beg-4 ch of rnd 1), \*1 dc into next tr, 1 dc into next 1 ch-sp; rep from \* to end, slst into beg-dc.

**Rnd 3:** 1 ch, 1 dc into same st, 1 dc into next dc, 3 ch, skip 1 dc, \*1 dc into next 2 dc, 3 ch, skip 1 dc; rep from \* to end, slst into beg-dc.

**Rnd 4:** 1 ch, 1 dc into same st, 1 dc into next dc, 5 ch, \*1 dc into next 2 dc, 5 ch; rep from \* to end, slst into beg-dc.

**Rnd 5:** 1 ch, 1 dc into same st, 1 dc into next dc, 6 ch, \*1 dc into next 2 dc, 6 ch; rep from \* to end, slst into beg-dc.

**Rnd 6:** 1 ch, 1 dc into same st, 6 ch, 1 dc into next dc, 7 ch, \*1 dc into next dc, 6 ch, 1 dc into next dc, 7 ch; rep from \* to end, slst into beg-dc.

**Rnd 7:** Slst to 6 ch-sp, 4 ch, (4 dtr, 3 ch, 5 dtr) into same sp, (5 dtr, 3 ch, 5 dtr) into every 6 ch-sp to end, slst into top of beg-4 ch.

**Rnd 8:** Slst into next 2 dtr, 1 ch, 1 dc into same st, 5 ch, (1 dc, 5 ch, 1 dc) into next 3 ch-sp, 5 ch, skip 4 dtr (2 dtr of current group and 2 dtr of next group), \*1 dc into next dtr, 5 ch, (1 dc, 5 ch, 1 dc) into next 3 ch-sp, 5 ch, skip 2 dtr, 1 dc into next dtr, 5 ch, skip 4 dtr (2 dtr of current group and 2 dtr of next group); rep from \* to end, ending with 2 ch, 1 tr into beg-dc.

**Rnd 9:** 1 ch, 1 dc into same st, 2 ch, skip next 5 ch-sp, (5 dtr, 3 ch, 5 dtr) into next 5 ch-sp, 2 ch, skip next 5 ch-sp, (5 dtr, 3 ch, 5 dtr) into next 5 ch-sp, 2 ch, skip next 5 ch-sp; rep from \* to end, slst into beg-dc. C/off.

3 Weave in loose yarn ends.

4 Tie the star's points onto the back of the wreath with the same yarn.

# TIME TO CELEBRATE

There's nothing better than a carefully selected hamper to make someone feel special. These DIY gift-box hampers are perfect for a foodie who likes to experiment.

by CARIN SMIT photos ED O'RILEY

LETTERING BY ALICIA MCFADZEAN (CHEEKYOBSEVER.COM).  
TEA STRAINER FROM @HOME. DRAWSTRING BAGS FROM SUPER FLORAL.



# Enjoy Life, Sip By Sip.

## TEATIME, ANYTIME

Create a hamper for a tea connoisseur, filled with everything necessary for the perfect tea experience. Ours contains a teapot with custom lettering, two cups and decorated saucers, a teaspoon, strainer, printed tea towel and printed drawstring bags filled with loose-leaf specialty teas. Place a few smaller boxes inside a larger wooden one and add printed paper or tissue paper to keep everything safe and secure, and pretty.

## DECORATED TEAPOT AND SAUCERS

**DIFFICULTY:** medium **TIME:** one hour

Copy the word designs on this page and the page alongside (or use words of your choice) in the desired size onto white paper. Place a sheet of carbon paper, ink side down, onto the teapot or saucer and secure it with masking tape. Place the template over the carbon paper and secure with masking tape. Use a ballpoint pen to trace the words onto the item and then remove the paper once done. Colour in the lines with either a ceramic marker or a permanent marker.

## DECORATED TEA TOWEL

**DIFFICULTY:** medium **TIME:** two hours

**YOU WILL NEED** ♥ tea towel ♥ sheet of rubber ♥ white pen ♥ teapot design ♥ craft knife and cutting mat ♥ cork stopper ♥ glue gun ♥ fabric paint ♥ paintbrush

1



Draw your teapot design with the white pen onto the rubber. (If you are not confident to draw it freehand, find one on the internet, print it out and trace it.)

2



Use your craft knife and cutting mat to carefully cut out the design. **TIP** Find other appropriate designs and print them in the same way onto the drawstring bags. Fill the bags with tea and add them to the hamper.

3



Neaten the edges of the design and then use hot glue to stick the rubber onto the cork stopper.

4



Apply a coat of fabric paint to the design with the paintbrush and stamp it onto the tea towel. Repeat the printing to create a pattern along the tea towel.

Teatime  
Anytime

## COCKTAIL TIME

Give a gin aficionado a DIY kit for creating their own personal craft beverage. Remember to print out the recipe (on the page alongside) and add it to the decorated wooden box along with two upcycled gin bottles – well rinsed and the screw caps replaced by cork stoppers – a small sieve, metal funnel, lemon and a glass. Wrap a bottle of tonic in matching botanical paper. Add the gin-infusion ingredients: Place the juniper berries and citrus peel in glass jars (this is best done on the day the gift will be given). Combine the seeds and spices in a test tube.



## CITRUS-INFUSED GIN RECIPE

The idea is to take a fairly neutral spirit and turn it into a delicious gin-like drink.

- ♥ 750ml vodka (preferably 50% ABV)
- ♥ 30ml juniper berries (more if you like juniper-forward gin)
- ♥ 5ml coriander seeds
- ♥ 4 cloves
- ♥ 2,5ml angelica root
- ♥ 1,25ml cassia bark
- ♥ 1,25ml fennel seeds
- ♥ 2 grapefruit, peeled (no pith)
- ♥ 1 lemon, peeled (no pith)
- ♥ 1 orange, peeled (no pith)

**TO MAKE** Pour the vodka into a large jar or bowl. Crush the juniper berries slightly to release the aromatics. Place them with the remaining ingredients into a muslin bag (or tie them all into a piece of cheesecloth). Submerge in the vodka and leave to infuse for three days. Remove the bag, sieve the liquid if necessary and then bottle it.

## GIFT BOX AND RECYCLED BOTTLES

### YOU WILL NEED

- ♥ box and bottles
- ♥ printed paper (find botanical images on the internet and print them in colour onto white paper)
- ♥ transfer glaze
- ♥ glue brush
- ♥ sponge (optional)
- ♥ sandpaper
- ♥ modge podge



1

Paint a few coats of transfer glaze onto the printed side of your paper. Wait for each coat to dry before applying the next one.



2

Cut out the images and place them in a container of water for 15-20 minutes (we used a bucket). Make sure that the paper is properly wet.



3

Place the image, printed side downwards, onto the surface of the box (or the bottles – the technique is the same).



4

With your fingers or a soft sponge, gently rub off the back of the image until the picture is visible.



5

When the picture is dry, use sandpaper to gently remove any leftover pieces of paper.  
**TIP:** Paint a coat or two of modge podge over the picture to seal it.

# SCENTS OF *Summer*

If you want to hit the mark with your fragrance choices this festive season, the scent of white flowers is your best bet. Here are 20 of the loveliest new perfumes.

by ELSA KRÜGER  
styling CARIN SMITH  
photos ED O'RILEY

**A**lmost all the perfumes for this season have the same theme: They celebrate the individuality, rebelliousness and untameable spirit of the passionate, strong woman, along with her irresistible femininity. White flowers such as peony, jasmine, lily and orange blossom carry the heart notes with packaging in white and gold being popular.

## CARTIER BAISER FOU EDP

(50ml, R1 180). The sense impression that you should get when you smell it is that of a 'crazy kiss' – which is what the name means. It's a single floral scent that reminds you of a luscious lipstick. The creator, Mathilde Laurent, describes it as a modern perfume with a wild, free heart.

**TOP NOTE:** white chocolate.

**HEART:** lily.

**BASE:** orchid.

## CHANEL GABRIELLE EDP

(100ml, R2 465) took 15 years to create. Before she was the designer Coco Chanel, she was Gabrielle. She was a free spirit. She wrote her own story, chose her own path: 'A girl should be two things: who and what she wants,' the icon and inspiration for women worldwide once said. The bottle is revolutionary, made from ultra-thin, fine glass, in a perfect square that transmits light from all corners of the flat base. After all, Chanel believed that luxury is something you can't see.

**TOP NOTES:** mandarin, grapefruit, blackcurrant.

**HEART:** ylang-ylang, jasmine, orange blossom, tuberose.

**BASE:** musk, sandalwood.





**ABERCROMBIE  
& FITCH FIRST  
INSTINCT FOR  
WOMAN EDP**

(50ml, R895) belongs to the floral/Oriental fragrance family. It was created for the dynamic woman who follows her first instinct. She is sensuous and spellbinding.

**TOP NOTES:** magnolia blossom, granadilla.

**HEART:** wild orange blossom, orchid, water lily.

**BASE:** amber, tonka bean, musk.

**TED LAPIDUS  
ORISSIMA EDP**

(50ml, R695) is a floral/gourmand fragrance for women with a penchant for the unusual (the 'gourmand' refers to edible ingredients).

**TOP NOTES:** peach, grapefruit, bamboo.

**HEART:** peony, iris, orange blossom.

**BASE:** caramel, patchouli, musk.

**SISLEY IZIA EDP**

(50ml, R1 690) is the latest perfume from this exclusive French cosmetic house.

It's for the contemporary, multifaceted woman. The composition focuses on rose.

**TOP NOTES:** aldehydes, white bergamot, pink pepper.

**HEART:** rose.

**BASE:** amber, musk, cedar.

**MISSONI EDT**

(50ml, R985) is fresh, sparkling and feminine. It's inspired by the sunrise (the bottle reflects this) and is aimed at a sensual, exuberant, vivacious woman.

It falls within the floral/woody fragrance family.

**TOP NOTES:** blood orange, rosehip, pear, water lily.

**HEART:** freesia, peony, heliotrope, rose.

**BASE:** white cedar, musk.

**GIORGIO BEVERLY  
HILLS GLAM EDP**

(100ml, R795) is a new incarnation of the popular Giorgio Beverly Hills that was created 35 years ago and still has a cult following. It belongs in the floral category.

**TOP NOTES:** magnolia, peony.

**HEART:** plum, iris, jasmine sambac.

**BASE:** amber, sandalwood.

**ELIZABETH ARDEN  
WHITE TEA EDT**

(50ml, R595). Think of the sun on your skin, crisp white linen, a good book, your first sip of tea – simple, sensual, momentary pleasures. This fragrance is pure, uncomplicated and wonderful.

**TOP NOTES:** Italian mandarin, sea-breeze accord, Japanese white fern.

**HEART:** white tea, white iris.

**BASE:** tonka bean, trio of musk, Madras wood.

**LA PERLA LA  
MIA PERLA EDP**

(50ml, R1 250) celebrates feminine sensuality. It represents a pearl's creamy warmth and luminous elegance, and the bottle's design reflects this. It is part of a new fragrance family called 'solariental' (radiant Oriental).

**TOP NOTES:** mandarin, white pepper, jasmine.

**HEART:** white peony, orris, suede.

**BASE:** sandalwood, musk.

**OSCAR DE LA RENTA  
EXTRAORDINARY  
EDP**

(90ml, R1 295) envelopes you in fresh, floral whimsy and should call to mind 'pink'. It's meant for young, elegant women between 25 and 35, with a sense of style and fun.

**TOP NOTES:** sparkling citrus.

**HEART:** peony, neroli oil.

**BASE:** warm wood.

## WIN THIS FRAGRANCE!

A fresh, clean fragrance for the woman who celebrates the uncomplicated pleasures in life – if that is what you're looking for, **Elizabeth Arden White Tea EdT** (R595 for 50 ml) is ideal. It's the perfect scent for the sizzling summer days. Two lucky readers will each win an Elizabeth Arden White Tea gift hamper valued at R1 870. To stand a chance of winning the hamper, containing one 30ml, one 50ml and one 100ml White Tea eau de toilette and a White Tea hand cream, send us an email to [info@ideasfactory.co.za](mailto:info@ideasfactory.co.za) with 'White Tea' in the subject line, and tell us what gives you the greatest pleasure in life. Your email must reach us before 17 December 2017.



### JUICY COUTURE VIVA LA JUICY GLACÉ EDP

(50ml, R895). Think of the cool sensation of sorbet or ice-cream crystals – everything is better with ice! This new perfume from the Los Angeles stable of Juicy Couture belongs to the fruity/floral fragrance family.

**TOP NOTES:** mandarin, cassis leaves, pear sorbet.

**HEART:** white blossoms, such as jasmine and orange blossom.

**BASE:** vanilla, sandalwood.

### HUGO BOSS WOMAN EXTREME EDP

(50ml, R1 070) is a floral/fruity scent and reflects self-confidence and femininity. It's an unusual and interesting fragrance.

**TOP NOTES:** fresh berry, Himalaya grass.

**HEART:** a 'storm of white flowers' with black tea.

**BASE:** osmanthus, a delicate, rare flower from China.

### ELIZABETH ARDEN GREEN TEA MIMOSA EDT

(100ml, R425) belongs in the citrus/sparkling/floral fragrance family and contains mimosa, which is becoming increasingly popular as a perfume aroma. The woman who likes this is vibrant, lively and gracious.

**TOP NOTES:** green tea, citrus.

**HEART:** mimosa.

**BASE:** heliotrope, ambrette.

### BRITNEY SPEARS VIP PRIVATE SHOW EDP

(50ml, R565) is 22nd perfume that bears this singer's name. She is personally involved in the formulation of each perfume that her name is associated with. This is an enticing, sexy scent in the fruity/Oriental fragrance family.

**TOP NOTES:** blood orange, red apple, mango.

**HEART:** violet, white flowers like orange blossoms and magnolia.

**BASE:** raspberry wood, amber, musk.

## ELIZABETH TAYLOR LOVE & WHITE DIAMONDS EDT

(100ml, R695) belongs to the floral/woody/musk fragrance family. It's a scent that reminds of Elizabeth Taylor's fragility and femininity as well as her independence.

**TOP NOTES:** neroli, petitgrain, mandarin.

**HEART:** jasmine sambac, Turkish rose, tuberose, gardenia.

**BASE:** musk, cedar, sandalwood.

## GUCCI FLORA EDT

(50ml, R1 205) is exactly what the name says: a floral fragrance. It's aimed at younger women, in contrast to the EdP for an older, sensual woman who is not afraid to make herself count.

**TOP NOTES:** peony, citrus.

**HEART:** rose, osmanthus.

**BASE:** patchouli, sandalwood.

## LACOSTE EAU DE LACOSTE L.12.12 POUR ELLE NATURAL EDT

(50ml, R925) is part of a collection of three fragrances that symbolise a short, pleated tennis skirt. It's a fruity/floral scent.

**TOP NOTES:** pineapple, raspberry leaf, mandarin.

**HEART:** orris, jasmine, rose.

**BASE:** coconut, sandalwood, amber.

## MUGLER ALIEN EAU SUBLIME EDT

(50ml, R940) is once again packed with sparkling white flower aromas, and belongs to the Oriental/woody category. It's a limited release in the Alien range, which means you will have to act quickly if you want to buy it.

**TOP NOTES:** lemon, orange, galbanum herb.

**HEART:** jasmine, tiare flower, heliotrope.

**BASE:** vetiver, white amber.

## STELLA MCCARTNEY POP BLUEBELL EDP

(50ml, R1 105) is for the woman who is young in age but wise beyond her years. She is fearless with a free spirit and rich imagination, feminine but not fragile. A modern floral/woody scent.

**TOP NOTES:** tomato and violet leaf, mandarin.

**HEART:** bluebells, violet, tuberose, frangipani.

**BASE:** sandalwood, cedar wood, musk.

## ELIZABETH ARDEN 5TH AVENUE UPTOWN NYC EDP

(75ml, R495) reflects the luxurious synonym of the glamorous New York lifestyle. It belongs to the woody/musk/floral family.

**TOP NOTES:** petitgrain, pink pepper, wine.

**HEART:** fruit blossoms, cyclamen flower, magnolia, evergreen vine

**BASE:** musk, tonka bean, vanilla, sandalwood.

 For more beauty advice from Elsa Krüger, visit her blog, [moipraatjes.com](http://moipraatjes.com).



# COLOURFUL BISCUIT WREATH

**MAKES:** 1 wreath **PREPARATION TIME:** about 2-3 hours, plus drying time

## YOU WILL NEED

♥ icing sugar, for dusting ♥ 250g white ready-to-roll fondant icing ♥ 250g red ready-to-roll fondant icing ♥ 250g pink ready-to-roll fondant icing ♥ 2 x 200g packets Marie biscuits ♥ 2 x 276g boxes of chocolate sandwich biscuits ♥ 1 x 200g packet ginger biscuits ♥ 6 x 30g packets mini iced biscuits (available at Woolworths), or use small ready-made meringues ♥ 1 large sheet of very thick cardboard or triplex **ROYAL ICING** ♥ 2 large egg whites ♥ 5ml lemon juice ♥ 450g (865ml) icing sugar



1 Cut a piece of string and tie it around a pen. Tape the other end of the string to the middle of the cardboard and then draw a circle, using the string as a guide to form a smooth outline. (Our outer circle is about 40cm in diameter.)



2 Draw a smaller circle in the middle and then use a craft knife to cut out the wreath shape. Dust a clean work surface with sifted icing sugar. Use a fondant rolling pin to roll out a piece of the red fondant icing.



3 Cut out a few circles to fit onto the different-sized biscuits. Set aside on a clean tray. Use Christmas-themed cookie cutters to cut out shapes (snowflakes, snowmen, angels and stars). Set these aside too. Roll out and cut circles and shapes from the other coloured fondants in the same way.



4 Brush the fondant circles with a little water. Stick them onto the biscuits. Brush the shapes with water and then stick these on top of the circles of fondant. Create your own colour and design combinations with the fondant shapes. Set these aside for an hour or until dried.



5 Use the royal icing (recipe method on the facing page) to stick the biscuits onto the cardboard. Spread a little icing on the back of each biscuit and then stick it onto the cardboard. Allow some of the biscuits to overlap.



6 Use the mini biscuits or meringues to fill in any small gaps. Once you are finished, tie a ribbon at the top of the wreath. Leave the wreath lying flat for at least 24 hours until the royal icing is completely hard. Hang up the wreath or use it on the Christmas table as a colourful, edible decoration.



# MAKE A CHEERFUL BISCUIT WREATH

Let the children help you  
make this colourful, tasty  
Christmas decoration.

recipe and food production LOUISA HOLST  
styling and Advent calendar HANNES  
KOEGELENBERG photos ED O'RILEY

#### ROYAL ICING:

Whisk the egg whites  
and lemon juice together  
in a bowl until frothy. Add a  
little of the sifted icing sugar. Stir well,  
then add half the remaining icing sugar. Stir  
well and then add the rest of the icing sugar.  
Stir until mixture is smooth.



# COUNTING DOWN

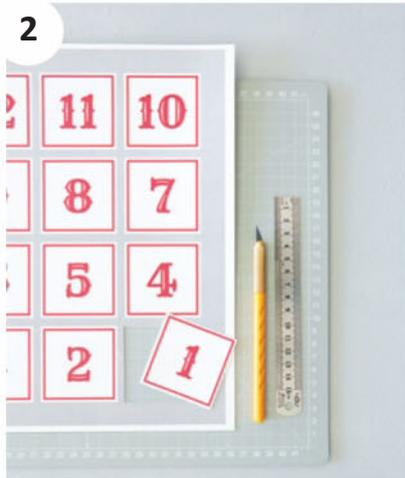
Make an Advent calendar from cardboard boxes that you can fill with all manner of treats for the countdown to Christmas.

## YOU WILL NEED

- ♥ 25 small cardboard boxes with fold-open lids
- ♥ baker's twine or pretty cord
- ♥ glue gun
- ♥ glue stick
- ♥ craft knife and cutting mat
- ♥ metal ruler



1 Fold each box into shape.



2 Choose an attractive typeface and design blocks with the numbers 1-25 in the desired size on your computer. Print them out and cut out each number with your craft knife and metal ruler.



3 Glue the numbers with your glue stick onto the lids of the boxes.



4 Use your glue gun to glue boxes 1-5 in a row onto each other. Repeat the process with boxes 6-10, then 11-15, 16-20 and finally 21-25 so that you have five rows of five boxes each.



5 Now glue the rows of boxes together. Make sure all the rows follow in the correct sequence so you begin with box 1 and finish with box 25.



6 Tie a piece of string around the box calendar and hang it up. Fill the boxes with sweets or other small surprises.

## SUGAR AND SPICE

Bake and package beautiful gingerbread biscuits to fill your home with the scent of the festive season.

**MAKES:** about 20 **PREPARATION TIME:** 20 minutes **BAKING TIME:** 5-7 minutes per batch **OVEN TEMPERATURE:** 200°C

### YOU WILL NEED

**GINGERBREAD** ♥ 125g (135ml) butter ♥ 100g (100ml) brown sugar ♥ 130g (95ml) golden syrup ♥ 10g (7ml) molasses ♥ 300g (570ml) flour ♥ 2,5ml bicarbonate of soda ♥ 2,5ml cream of tartar ♥ 10ml ground ginger ♥ 2,5ml mixed spice ♥ silver dragees, to decorate  
**ROYAL ICING** ♥ 1 large egg white ♥ 1ml cream of tartar ♥ about 300g (570ml) icing sugar, sifted



1

Melt the butter, sugar, syrup and molasses together in a saucepan. Mix the dry ingredients together and make a well in the middle.



2

Pour the sugar mixture into the well and stir until the dough comes together. Allow it to cool slightly then knead it for a few seconds to form a stiff dough.



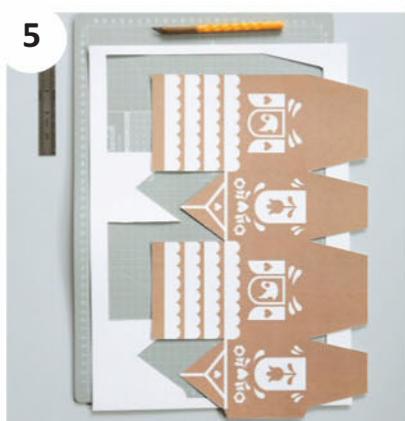
3

Roll out on a surface lightly dusted with flour to about 4mm thick. The dough should still be a little warm. Cut out shapes and place them on a lined baking tray. Use a straw to make a hole in the top of each one. Bake in a preheated oven for 5-7 minutes or until just browning around the edges.



4

Make royal icing by beating the egg white and cream of tartar until foamy. Add all the icing sugar and beat on low speed for 1 minute until thick and white. Thin with a few drops of water. Spoon into a piping bag and pipe patterns onto the biscuits. Decorate with dragees. Leave to dry overnight.



5

Copy the house template on the page overleaf in the desired size onto white cardboard and cut it out with your craft knife and metal ruler.



6

Fold the box into shape and stick it together with double-sided tape. Finish off with a little wooden craft peg and washi tape.

## GINGERBREAD HOUSE

Make an adorable little house for the gingerbread-biscuit people.

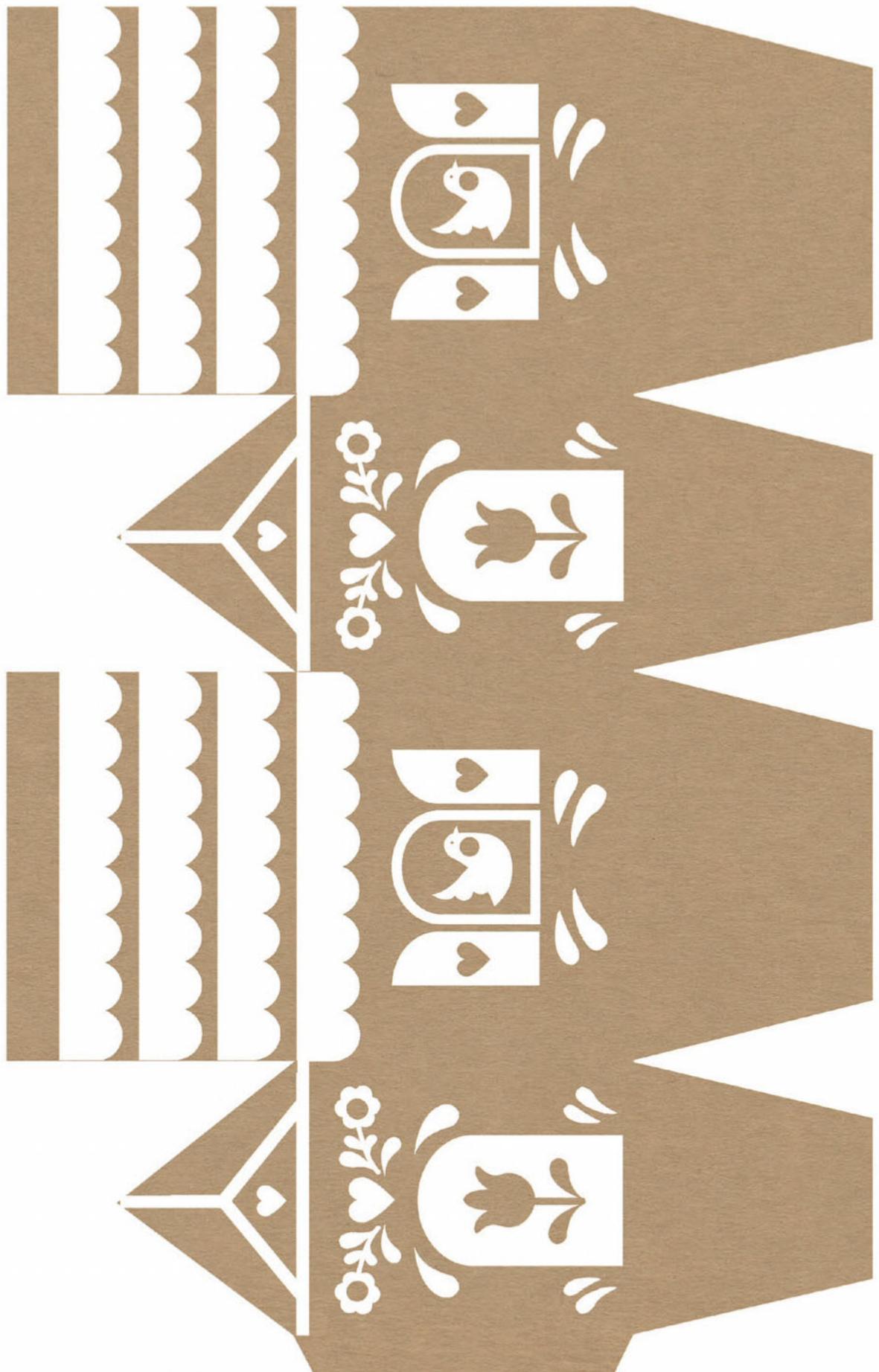
### YOU WILL NEED

- ♥ house template on page overleaf
- ♥ white cardboard
- ♥ double-sided adhesive tape
- ♥ washi tape
- ♥ wooden craft peg
- ♥ craft knife and cutting mat
- ♥ metal ruler

production and styling  
HANNES KOEGELENBERG  
gingerbread biscuits  
TANI KIRSTEN



template



# Lééf met hart & siel

SOMER 2017|2018  
RSA R80 (R9,82 BTW ingesluit)  
NAMIBIË N\$80



**SPE.SIALE**  
VIER WÉÉR DIE  
**MOOI!**  
**UITGAWE!**



'n Tydskrif vir gelowige vroue wat die mooi in die lewe vier!

*'Die lysie wat my huwelik gered het'*  
bl. 78

**'N DAPPER GELOOF!**  
Dis dalk jý wat die verskil sal maak, sê **JOYCE MEYER**

*'Hieraan hou ek en Regardt vas'*  
**CLARA VAN DEN BERGH**  
oor wildernistye en God se lig in haar lewe



**JESAJA 25:9**



Lééf-fotograaf se droomreis na Elsas in **FRANKRYK**

**GOD, WERK, BALANS...**  
leef só in Sy volheid

Akteur **ANRICH HERBST**  
*'Ek het soveel hoop vir my en my mense'*

**'Laat ons bly wees en juig omdat Hy ons gered het'**

**AND HERE'S A GIFT FOR YOUR LÉÉF FRIEND!**

Make sure you buy this special, printed edition!  
On sale from Monday 20 November.

IN ASSOCIATION  
WITH BERNINA





# Hang on

Sew these adorable decorations for Christmas – with some embroidery for a special touch.

by KAREN ADENDORFF  
styling CARIN SMITH photos ED O'RILEY

## EMBROIDERED DOLLS

**Difficulty:** fairly easy

**Time:** one day

### YOU WILL NEED

- ♥ doll templates and embroidery patterns (see below)
- ♥ cotton fabric
- ♥ felt fabric
- ♥ iron-on interfacing (Vilene)
- ♥ polyester toy stuffing
- ♥ DMC embroidery thread in lime (472), maroon (902), peach (224), salmon (760), light grey (415), green (470) and black (310)
- ♥ embroidery needle
- ♥ marker that disappears afterwards
- ♥ general sewing equipment

### TO MAKE

1 Use the templates below to cut the dolls from the cotton fabric. Remember to add a 1cm seam allowance all around

the outline.

2 Cut the front panels from the iron-on interfacing and iron to the wrong side of the front panels.

3 Trace the embroidery patterns with the marker onto the front of the dolls.

4 Embroider the dolls with the embroidery thread (use two strands) following the pattern. Use backstitch, French knots and star stitch to form the patterns. (Refer to the picture on the previous page for the colours.)

5 Place the front and back panels together with right sides facing and stitch all around, leaving a small opening for turning through and stuffing.

6 Turn the doll through to the right side and stuff. Sew up the opening.

7 Cut the bear and rabbit ears from the felt and sew to the top edge of the dolls with small stitches.

8 Attach a piece of cord or ribbon to the top of each doll and hang them on your Christmas tree.

## REINDEER HOOPS

**Difficulty:** fairly easy

**Time:** half a day

### YOU WILL NEED

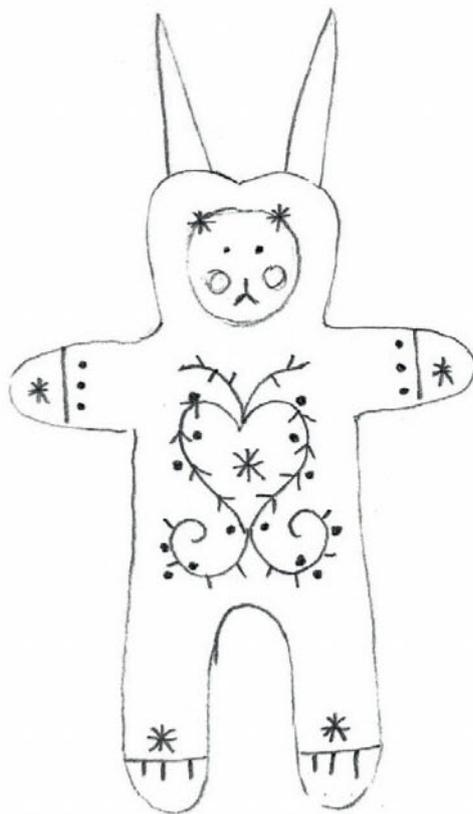
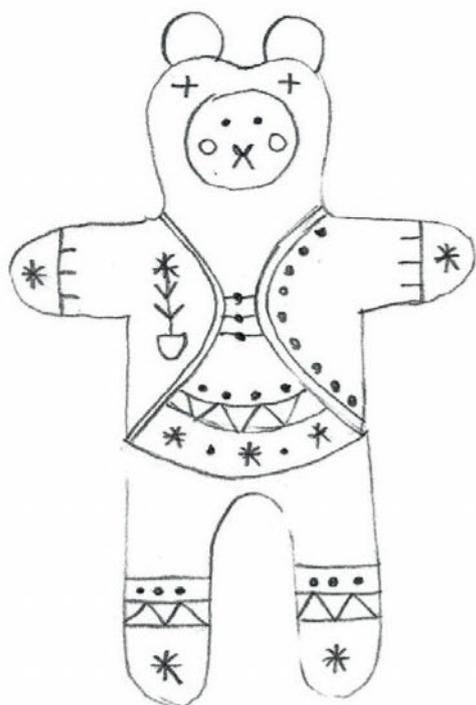
- ♥ embroidery patterns on page overleaf
- ♥ white 14 count aida
- ♥ embroidery hoop, 10cm diameter
- ♥ DMC embroidery thread in grey (413) and/or black (310)
- ♥ embroidery needle

### TO MAKE

1 Cut a 15 x 15cm piece of aida and stretch it in the embroidery hoop.

2 Find the centre of the aida and start embroidering following the pattern on the page overleaf. Ensure the screw of the hoop is in the middle at the top of the image, as the hoop will be hung from this. Use one strand for the embroidery.

3 After completing the embroidery, cut off the excess aida neatly.



# Through the eye of a needle...

an exciting world of creative overlocking unfolds



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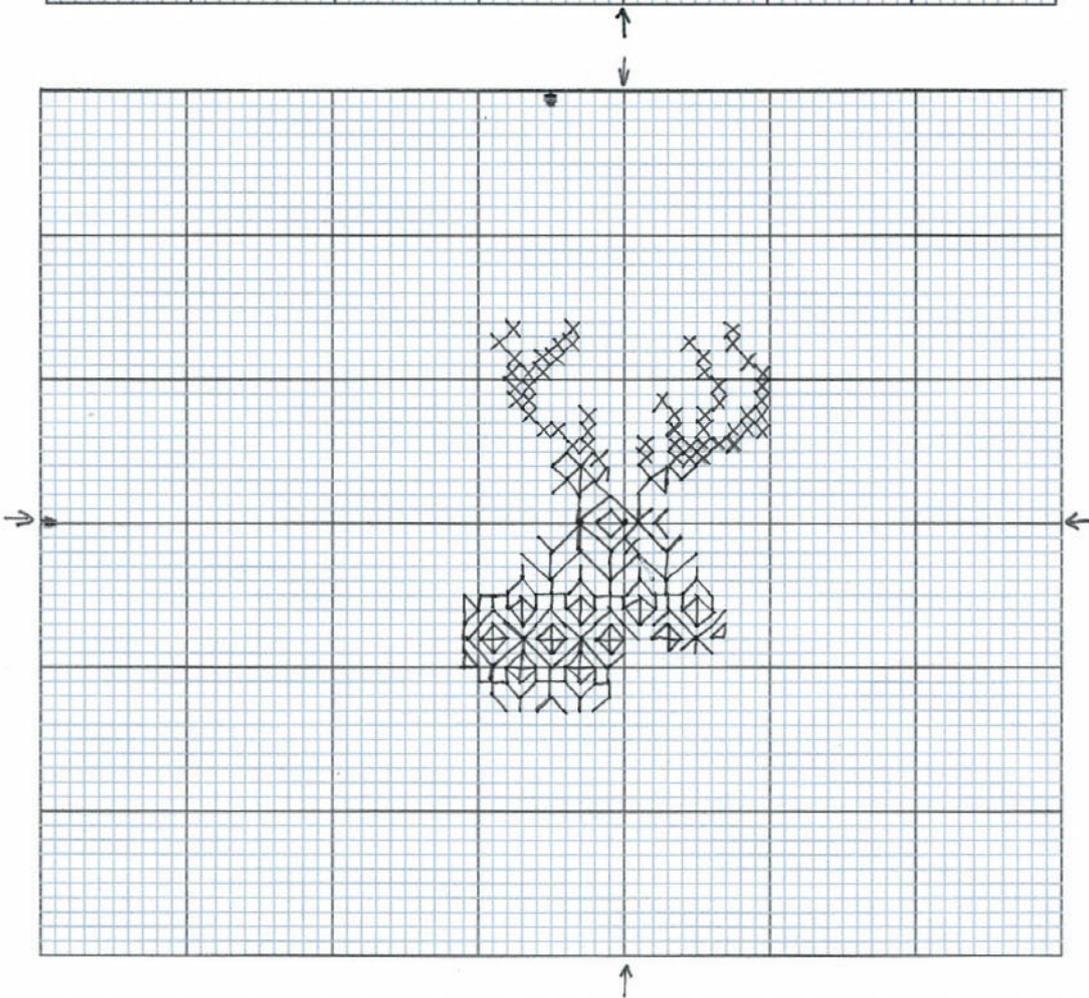
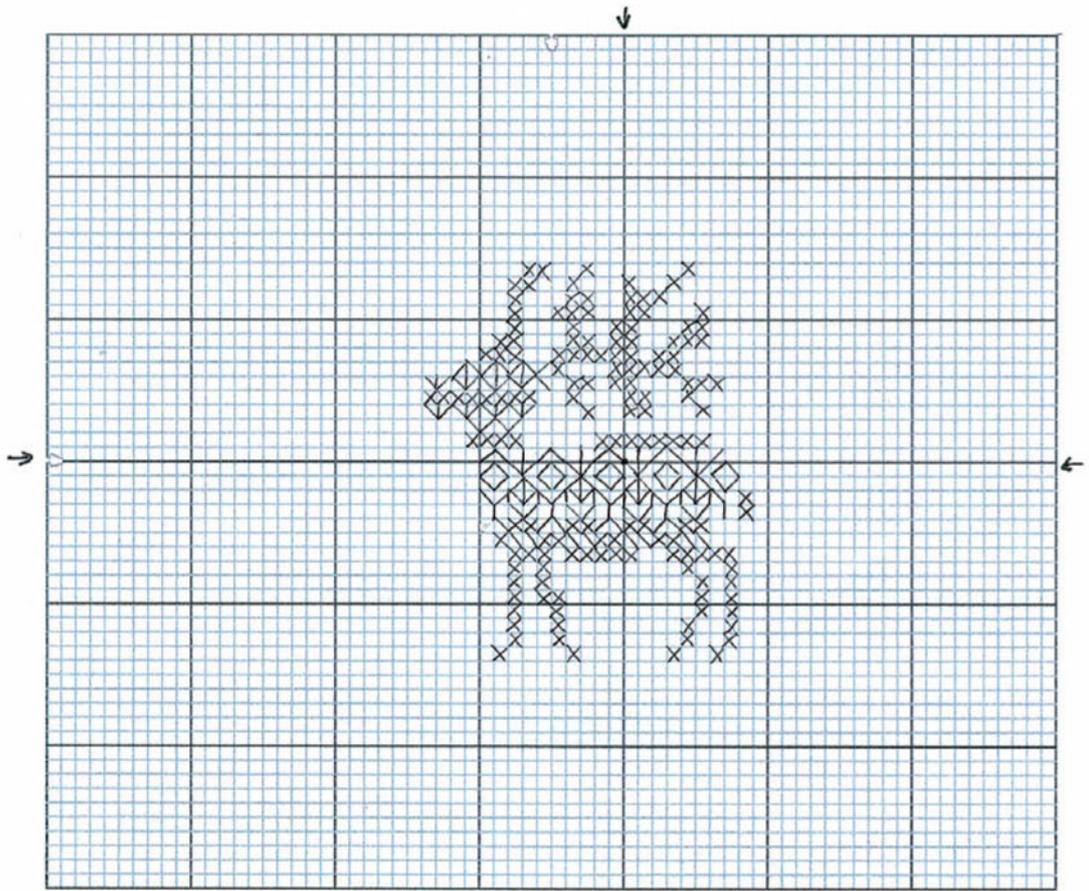
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November/December 2017 IDEAS 99

templates



# Rabbit FRIEND

Delight a little girl this year with  
this lovely rabbit doll.

by KAREN ADENDORFF  
styling CARIN SMITH photos ED O'RILEY



# stitchcraft

**Difficulty:** fairly easy

**Time:** one day

## YOU WILL NEED

- ♥ rabbit template on page alongside
- ♥ 25cm linen for the body
- ♥ 25cm pink linen for the dress
- ♥ 25cm floral cotton for the pants
- ♥ small piece of stretch fabric (such as T-shirt fabric) that does not fray
- ♥ small piece of contrasting linen for the inside of the ears
- ♥ polyester toy stuffing
- ♥ scraps of crochet yarn (DK) in pink, grey and cream
- ♥ 3mm and 4mm crochet hooks
- ♥ 2 pompoms
- ♥ 28cm narrow elastic
- ♥ 1 small button/press stud
- ♥ 1 small safety pin
- ♥ marker to draw facial details
- ♥ general sewing equipment

## TO MAKE

**NOTE:** Add a 1cm seam allowance to all the pattern pieces.



## BODY

- 1 Use the rabbit template on the page alongside to cut the body, arms, ears (two backs) and legs from the linen fabric.
- 2 Cut the two ear fronts from the contrasting linen.
- 3 Place the two ear pieces (one linen, one contrasting linen) together with right sides facing and stitch all around, leaving the lower edge open. Turn through to the right side and press.
- 4 Fold in the ears along the lower edge to the inside and stitch.
- 5 Pin the ears to the head of one body panel, so that the ears are pointing downwards, thus right sides facing, and stitch the ears in position.
- 6 Place the two body panels together with right sides facing and stitch all around, leaving an opening in the lower edge for turning through. Stitch carefully to avoid catching the ears in the stitching.
- 7 Turn the body through to the right side and stuff the head and body.
- 8 Place the leg pieces and arm pieces together with right sides facing and stitch all around, leaving the ends open.
- 9 Turn the arms and legs through to the right side and stuff.
- 10 Insert the top of the legs just inside the lower edge of the body and sew the body closed.
- 11 Sew the arms closed and sew them onto the body.

## DRESS

- 1 Cut out the dress panels. The dress is made double and turned through to the right side.
- 2 Stitch the shoulder seams of the front and back panels with the right sides facing. Do the same with the other pair.
- 3 Place the two pairs together with right sides facing and pin all around.
- 4 Stitch the dress all around, leaving an opening to turn through to the right side.
- 5 Turn the dress through to the right side, sew up the opening and press.
- 6 Put on the dress and overlap the back panels at the back. Close them with a small button or press stud.

## PANTS

- 1 Cut the panels for the pants from the floral cotton.

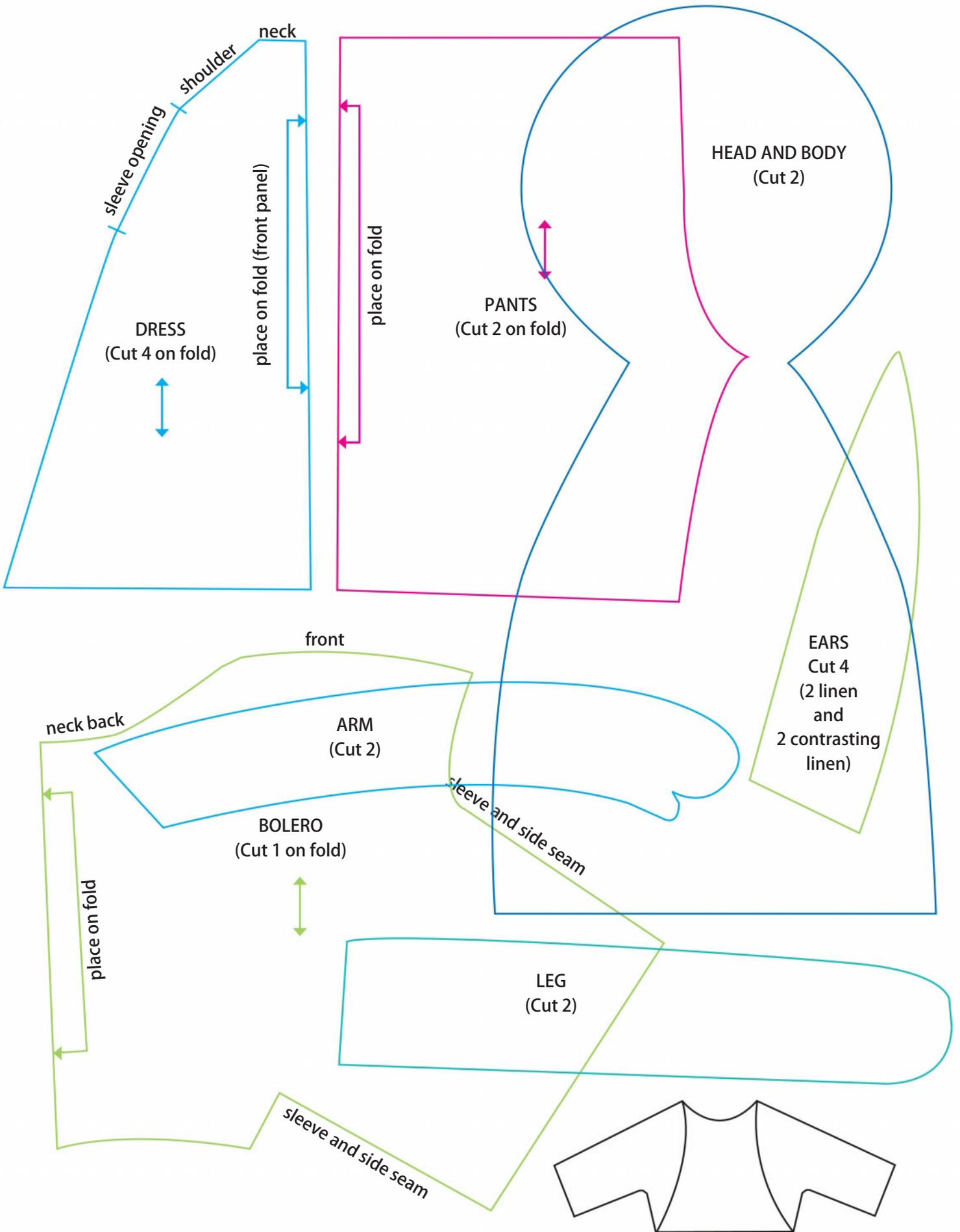
- 2 Place the two panels for the pants together and stitch the back seams.
- 3 Fold the pants in position so that the back seams are in the middle and correspond.
- 4 Stitch the inner leg seam.
- 5 Cut one 16cm length and two 6cm lengths from the elastic.
- 6 Fold the top hem of the pants over to the wrong side and stitch so that it is 1cm wide. Leave a small opening to insert the elastic.
- 7 Fold the hems of the legs over to the wrong side and do the same as for the top hem.
- 8 Thread the end of the elastic onto the safety pin and close the pin. Thread the 16cm elastic through the top hem, remove the safety pin and sew the two ends of the elastic together by hand. Pull the elastic into the hem and sew up the opening in the hem.
- 9 Do the same with the remaining two hems and two 6cm lengths of elastic.

## BOLERO

- 1 Cut one piece from the stretch fabric.
- 2 Fold open the fabric, so that the right side is facing upwards.
- 3 Fold the top edge of the fabric over to the lower edge and stitch the two underarm and side seams.
- 4 Turn the bolero through to the right side.

## FINISHING

- 1 Draw the facial details with the marker and use blusher for the cheeks.
- 2 Using the grey yarn, tie laces in a cross-over pattern up the legs. Tie the yarn at the back of the legs.
- 3 Sew on the pompoms.
- 4 **Small flower:** Using the 3mm crochet hook and pink yarn, crochet 3 chain stitches, slip stitch into 1st chain stitch to form a ring. Then crochet into the ring as follows: 1 chain stitch, (1 double crochet, 5 chain stitches) 5 times, slip stitch into first double crochet. Fasten off. Sew the flower to one ear.
- 5 **Scarf:** Using the 4mm crochet hook and cream yarn, crochet 45 chain stitches, 1 double crochet into 2nd chain stitch from hook and into each chain stitch to end, turn. Crochet 2 more rows of double crochet and fasten off.



# Poppy

Poppy loves to sit and look pretty, and cuddling is her favourite thing to do. Luxurious alpaca was used to crochet her body, and any leftover yarns can be used to make her accessories.

From *HELLO, CROCHET* by *Ideas contributors* CORNEL STRYDOM, ELSBETH EKSTEEN and ANISA FIELDING.

**DIFFICULTY:** average

## YARN

### THE BODY

♥ 50g Quenti Alpaca DK Natural

### THE OUTFIT

♥ 20g Vinnis Serina Old Gold

♥ assortment of leftover bamboo for embroidery detail

♥ Vinnis Nikkim Black for shoes and embroidery detail on face

♥ small amount Cowgirlblues Lace Weight Merino Forest Green

♥ small amount mohair, Light Green

### CROCHET HOOK

♥ 2,25mm for the body

♥ 3–4mm hook for dress, shoes and scarf

### GAUGE

Stitches must be worked tightly

Finished size: 45cm tall

### NOTIONS

♥ stitch markers

♥ tapestry needle

♥ polyester filling or toy stuffing

♥ 30cm Colour Spun pink roving for the hair

### ABBREVIATIONS

ch - chain

dc - double crochet

dtr - double treble

rem - remaining

rep - repeat

rnd(s) - rounds

sm - stitch marker

sp(s) - space(s)

ss - slip stitch

st(s) - stitch(es)

tog - together

tr - treble

## PATTERN

### THE HEAD

Make a magic circle.

**Rnd 1:** ch1 (does not count as st), make 6 dc into magic circle, ss into first st made, close the magic circle (6 sts).

**Rnd 2:** 2 dc into every st. You will cont working in a spiral so there is no need for starting ch.

**Rnd 3:** (2 dc in next st, dc in next st) 6 times.

**Rnd 4:** (2 dc in next st, dc in next 2 sts) 6 times.

**Rnd 5:** (2 dc in next st, dc in next 3 sts) 6 times.

**Rnd 6:** (2 dc in next st, dc in next 4 sts) 6 times.

**Rnd 7:** (2 dc in next st, dc in next 5 sts) 6 times.

**Rnd 8:** (2 dc in next st, dc in next 6 sts) 6 times.

**Rnd 9:** (2 dc in next st, dc in next 7 sts) 6 times.

**Rnds 10–26:** (place another sm in beg st of rnd 10 and leave it there; it will make

counting up to rnd 26 easier.) dc into every st. Remove sm at end of rnd 26.

**Rnds 27–30:** sm, dc in 3 sts, dc 2 tog, rep until end of rnd 30.

Remove sm.

### THE NECK

**Rnds 31–35:** sm, dc into every st until end of rnd 35.

Remove sm.

### THE BODY

**Rnd 1–2:** sm \*dc into next 5 sts, 2 dc into next st\*, rep until end of rnd 2, remove sm.

**Rnds 3–5:** sm, work dc into every st, remove sm after rnd 5.

**Rnd 6:** \*dc in next 5 sts, 2dc into next st\*, rep until end of rnd.

**Rnds 7–9:** sm, dc into every st, remove sm after rnd 9.

**Rnd 10:** \*dc in 5 sts, 2 dc in next st\*, rep from \* to \* until end of rnd.

**Rnds 11–13:** sm, dc into every st, remove sm after rnd 13.

**Rnd 14:** \*dc in next 5 sts, 2 dc in next st\*, rep until end of rnd.

**Rnds 15–17:** sm, dc into every st, remove sm after rnd 17.

**Rnd 18:** \*dc into next 5 sts, 2 dc into next st\* rep from \* to \* until end of rnd.

**Rnds 19–28:** sm, dc into every st.

Fill the head and body with polyester filling or toy stuffing.





### THE LEGS

A leg is worked over 10 sts.

Count all your sts. Take 10 sts for each leg (20 sts), and subtract from the total. Insert this number at \*.

Take the hook out of working yarn. Count 10 sts to the left of working yarn loop and push hook through 10th st, grab the working loop of yarn and make ss (one leg opening made), ss through both pieces of work over the next \* sts (the front and back of the body between the legs are closed), dc into the remaining 10 sts until you reach the ss in between the legs. Continue working the leg in a spiral by making a dc into every st until leg measures 20cm. Fill the leg with toy filling as you go.

### THE FEET

**Last rnd:** dc 2 tog over all sts in last rnd. Fasten off leaving 20cm tail of yarn. Thread embroidery needle and sew opening closed. Work away the ends. Attach yarn to work other leg opening at the ss between the legs; dc into remaining sts and work leg in the same manner as the other leg. Fasten off, sew away the ends.

### THE ARMS (MAKE 2)

The arms are worked from the bottom

upwards to the shoulder.

Make 2 and stuff with filling as you go.

Make a magic circle.

**Rnd 1:** ch 1 (does not count as sts), dc 4 into circle, ss into 1st ch made.

**Rnd 2:** dc 2 into every st (8 sts).

**Rnd 3 to last rnd:** dc into every st until arm measures 13cm. Fill as you go. Fasten off leaving 20cm tail.

Attach the arm to the start of the body/ end of the neck with your pins to see if you are happy with the placement.

Thread the sewing needle and attach the arm to the body. Work away the ends.

### THE DRESS

ch 24, ss in first ch to close the circle.

**Rnd 1:** ch 1, dc in every st, ss into ch of beg of rnd. Rep this rnd 7 more times.

**Rnd 9:** ch 1, dc in same st as ch, dc 2 in every st until end of rnd, ss into first ch of rnd 9.

**Rnd 10:** ch 1, dc into every st until end of rnd, ss into first ch of rnd 10.

Rep this row 20 more times, or more if you want a longer dress.

### EDGING AROUND DRESS

\*ch 4, skip a st, dc into next st\*, rep all around. ss into first ch of this rnd. Fasten off and work away ends.

Attach shoulder straps to the top of dress.

### FRONT OF DRESS

ch 22, ss into st on top edge of dress, dc in next 6 sts, ch 22 and fasten off.

Skip 6 sts and rep on opposite side. Fasten off, sew away ends.

Embroider the dress.

### THE SHOES

With black yarn, make a magic circle.

**Rnd 1:** ch 1, dc 6 into circle, ss into 1st ch made.

**Rnd 2:** dc 2 into every st.

**Rnd 3:** dc in every st until shoe measures 3cm. Fasten off.

### SHOE STRINGS

ch 22, tr in top of shoe edge, tr in next 9 sts, ch 22, fasten off and work away ends. Tie little knots at the ends of the strings.

### SCARF

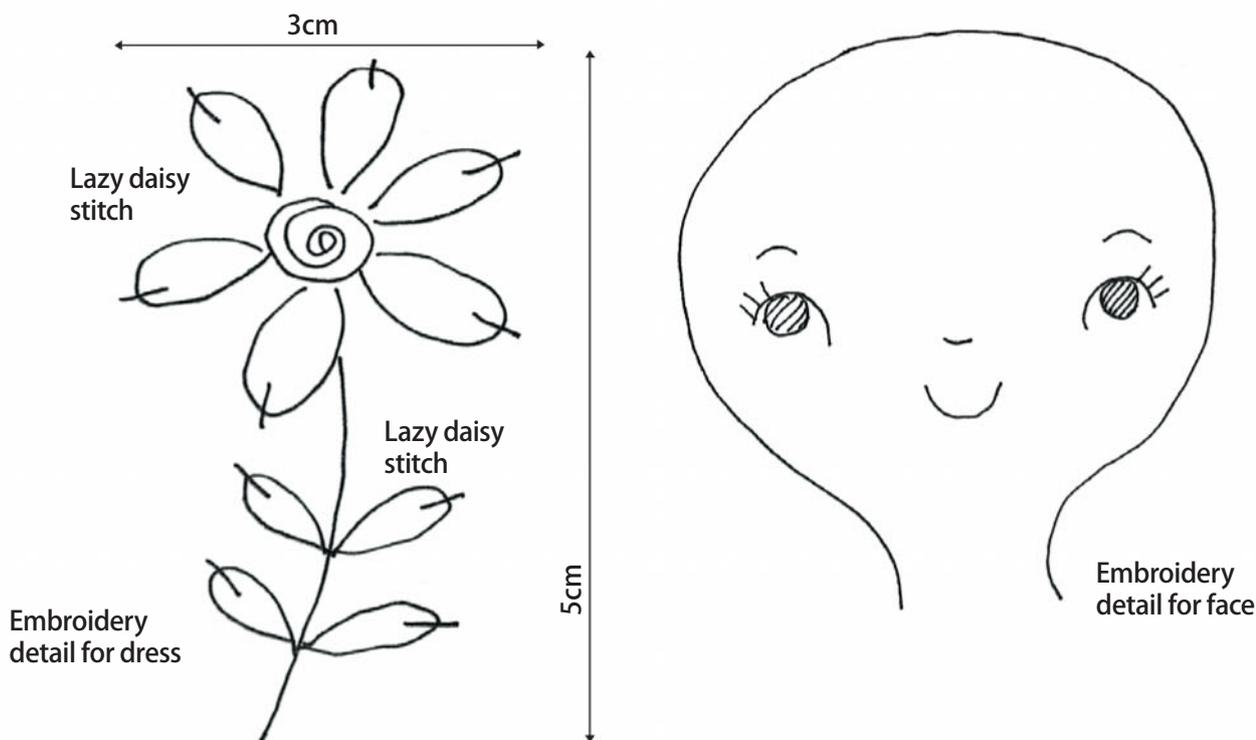
With Forest Green Lace Weight yarn, 4mm hook ch 6.

**Row 1:** tr into 3rd ch from hook (counts as tr), tr in each st (5 trs), turn.

**Row 2:** ch 3, tr in next 4 sts, turn.

Rep until 16 rows are completed. Fasten off and sew away ends.

Join mohair into same place where you fastened off and start working the border



on the short edge of scarf.  
 \*\*ch 10, ss into same place, ch 10, ss into top of next st, continue until corner is reached, ch 10, ss into same corner. \*\*  
 \*ch 10, ss into top of next tr\* Rep from \* to \* until next corner. Rep \*\* to \*\* until next corner, and then from \* to \*. Fasten off and work away ends.

#### FLOWERS IN HAIR

Poppy has 2 flowers in her hair. With small amount of bamboo yarn and 3mm hook:

#### Big flower

Make a magic circle, ch 3 (counts as tr) make 11 more tr in magic circle, ss into 3rd ch of beg of rnd.

Rnd 1: \*ch 4, dtr 3 tog in next st, ch 4 and ss into next st\*, rep 5 more times, ss into last st and fasten off.

#### Small flower

Make a magic circle (ch 4, dtr 2 tog, ch 4, dc) in magic circle 4 more times. Fasten off.

#### PUTTING IT TOGETHER

Embroider Poppy's face with black yarn. Place the 30cm roving on top and behind her head. Let equal ends hang down the side of the head. Use big pins to keep them in place while you style her hair. Braid the strands hanging down and

make little buns – use pins to keep them in place. Sew the roving onto the head with thread and needle.

Add the little crochet flowers to one side of the braided buns.

Get her dressed and introduce her to all her new friends.

#### NOTES

✿ This amigurumi pattern is a little bit different from the usual amigurumi patterns. It is perfect for beginners and for those of us who don't like to count all the sts to make sure we didn't make a mistake. This pattern allows for little mistakes and instructions are simplified and easy to follow.

✿ Some rounds will have their own sequence of increasing/decreasing intervals. When you get to the sm that indicates the start of the new round, follow the instructions for the new round even though your pattern repeat was not completed. This means that if you are busy with a row and get to the sm before completing the inc/dec pattern repeat, look at the new instructions and crochet further.

✿ Stitch markers are very important in the pattern.

✿ A specific colour stitch marker (sm) will be used at the beg of every round in

the pattern and is not mentioned when you read the pattern. Please move it along to the start of every round.

✿ Another colour stitch marker (sm) will help you to count some of the rounds and is mentioned in the pattern. This doesn't replace the sm for the beg of a round. Leave the stitch markers in the round they are mentioned because this will help you count your rounds worked. You can remove them as instructed in the pattern.

✿ Poppy is worked from the head down to the legs. Her arms are made separately and sewn into place. Finish her cute dress, shoes and scarf, and give her a special name to make her your own.



THESE GRANNY-SQUARE FINGERLESS  
MITTENS MAKE A QUIRKY GIFT FOR AN ADULT  
OR A CHILD, OR CROCHET THEM FOR YOURSELF!



# Marvellous

# MITTENS

designed and crocheted for NURTURING FIBRES by LIZELLE MOSTERT

**DIFFICULTY:** easy

**TIME:** one day

**SIZE:** The pattern can be customised for any size.

## YOU WILL NEED

- ♥ 1 x ball Nurturing Fibres 125m/50g Eco-Cotton
- ♥ 4.00mm hook
- ♥ tapestry needle
- ♥ scissors

## ABBREVIATIONS

beg – begin/ing  
ch – chain  
htr – half treble  
slst – slip stitch  
st-sp(s) – stitch space(s)  
tr – treble

## IMPORTANT NOTES

- ✿ Pattern is written in UK terminology.
- ✿ Work ch 3 at the beginning of tr rounds. This counts as a stitch.
- ✿ For a neater start to each round, replace the ch 3 of each round with a standing treble. Tutorials are available on YouTube.
- ✿ The post of the stitch, refer to the actual body of the stitch.

## TO MAKE

Using a 4.00mm hook, ch 4, close with a slst OR use a magic circle.

**Round 1:** ch 3, 2 tr in ring, (ch 2, 3 tr in ring) 3 times, close with a htr in the 3rd ch.

**Round 2:** ch 3, 2 tr around post of htr of prev round, \*(3 tr, ch 2, 3 tr) in next 2 ch-sp\*, rep from \* all around to starting corner, work 3 tr in starting corner, close with a htr in the 3rd ch.

**Round 3:** ch 3, 2 tr around post of htr of prev round, \*3 tr between next two 3 tr-groupings, (3 tr, ch 2, 3 tr) in next corner space\*, rep from \* a total of three times, 3 tr between next two 3 tr-groupings, 3 tr in beg corner, close with a htr in 3rd ch.

**Round 4:** ch 3, 2 tr around post of htr of prev round, \*3 tr between each 3 tr-grouping to corner, (3 tr, ch 2, 3 tr) in corner sp\*, rep from \* a total of three times, 3 tr between each 3 tr-grouping to beg corner, 3 tr in beg corner, close with a htr in the 3rd ch.

**Next rounds:** repeat prev round.

The recommended number of rounds for a child's glove is about 6-8 rounds and an adult's about 10 rounds. Keep working rounds until the square forms a snug fit around your hand, keeping in mind that a last joining round will be worked.

For the next round, work the slst's when joining in the space between groups of 3 tr's of the previous round. These spaces will be referred to as st-sp(s).

**Joining round:** To make this round easier to understand, the block has been 'divided' in four sides, although it forms part of a single round.

**First side:** (ch 3, 2 tr, ch 2, 3 tr) around post of htr of prev round, 3 tr between

each 3 tr-grouping to next corner.

**Second side:** (3 tr, ch 2, 3 tr) in next corner space, 1 tr in each tr to next corner space.

**Third side:** 3 tr in next corner space, fold block in half, ch 1, slst in corner of folded (back half) of the square, ch 1, 3 tr in current corner of the front half, ch 1, slst in next st-sp of the back half, ch 1, 3 tr in next st-sp of the front half, ch 1, slst in next st-sp of the back half, ch 1, (if making a child's glove, immediately make the thumb opening after the corner space) (3 tr between next st-sp of the front half) twice, (thumb opening created), ch 1, skip next two 3 tr groupings of the back half, slst between next st-sp of the back, ch 1, \*3 tr between next st-sp of the front, ch 1, slst between next st-sp of the back, ch 1\*, repeat from \* to corner space.

**Fourth (last) side:** 3 tr in the next corner space, ch 1, slst in the corner space of the back corner, ch 1, 3 tr in the front corner space, work 1 tr in each st across the side and close with a slst in the 3rd ch.

Fasten off.

## THUMB OPENING

Join yarn in any st, ch 3, and work 1 tr in each st all around. Close with a slst in the 3rd ch. Fasten off.

Weave in all loose ends.

## ABOUT THE YARN:

Eco-Cotton is a softly spun yarn with 125 metres to a ball. It is 100% cotton and lovingly hand-dyed in South Africa. Stockists are listed on the [nurturingfibres.com](http://nurturingfibres.com) website.



# FOR YOU!

The way you wrap and decorate your gifts shows just how much you care. Here are some handcrafted finishing touches.

by CARIN SMIT photos ED O'RILEY

# WOVEN PAPER SNOWFLAKE

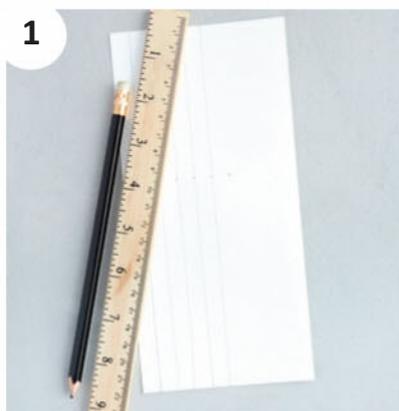
This is a great alternative to a simple bow, and can also be used as a festive tree decoration.

**DIFFICULTY:** medium

**TIME:** one hour

**YOU WILL NEED**

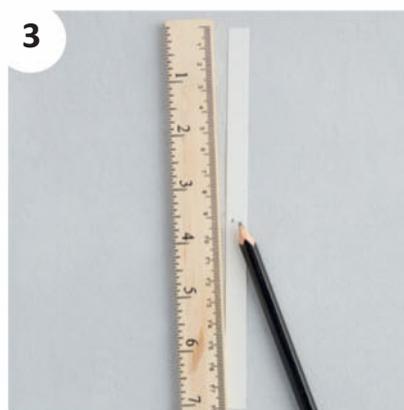
- ♥ 80gsm paper
- ♥ glue gun
- ♥ craft equipment (such as scissors, pencil and ruler)



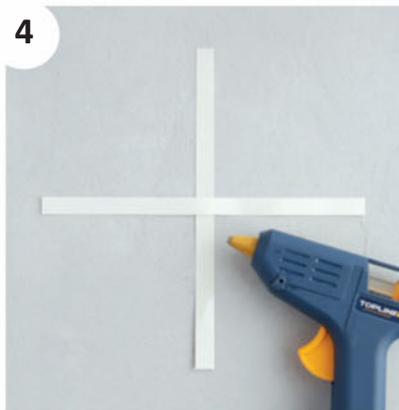
**1** Measure the paper into strips of equal length and breadth (ours are 1cm wide and 18cm long). You will need six strips per snowflake; each topper consists of two snowflakes.



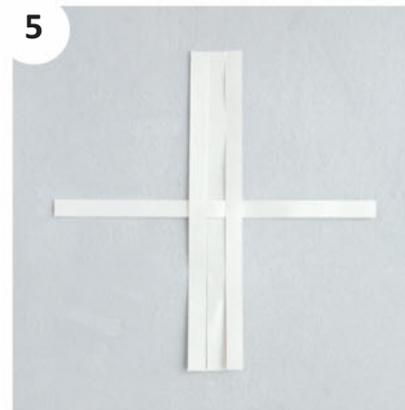
**2** Cut out the strips.



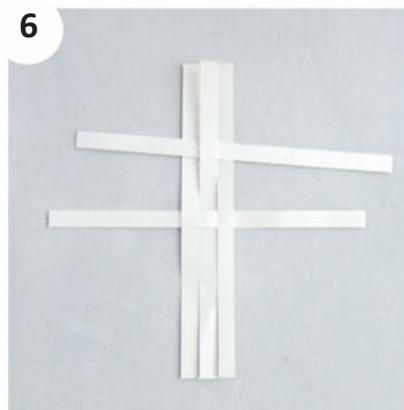
**3** Divide each strip in half lengthways and mark the midpoint with your pencil.



**4** Make your first snowflake. Place a paper strip vertically on a flat surface, apply a drop of glue to the midpoint and then place a second strip across it horizontally.



**5** Place two more strips vertically, one on either side of the first strip, over the horizontal strip, and secure with a little bit of hot glue.



**6** Weave in another horizontal strip above the first one and secure with hot glue.



**7** Weave in another horizontal strip at the bottom and secure with hot glue.



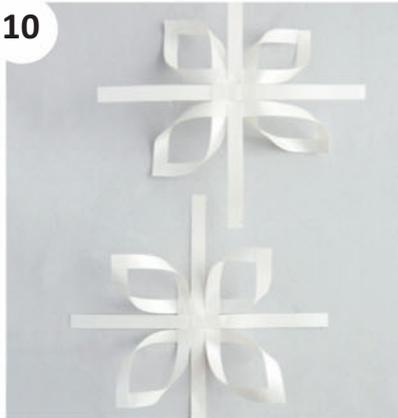
**8** Form the snowflake corners by twisting the ends of two strips, as shown here, towards each other and gluing them together.

9



Repeat step 8 for the remaining three corners.

10



Repeat steps 1 – 9 to make the second snowflake.

11



Rotate the second snowflake through 45 degrees and place it on top of the first one. Glue them together. Trim away the four diagonal strips.

## CONE CIRCLE

This is a fun project that the children can help with. Make a few extra and scatter them on your table too.

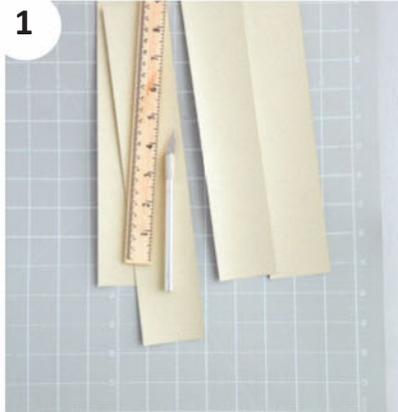
**DIFFICULTY:** easy

**TIME:** 30 minutes

### YOU WILL NEED

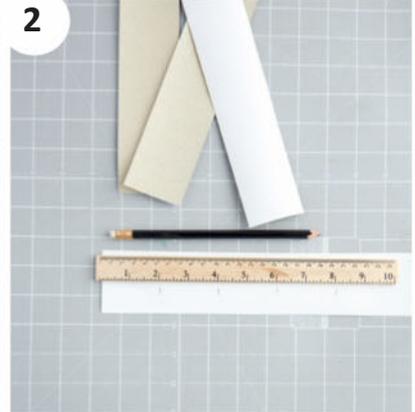
- ♥ glitter paper
- ♥ round cardboard base (ours is 8cm diameter)
- ♥ craft knife
- ♥ glue gun
- ♥ craft equipment (such as scissors, pencil and ruler)

1



Cut the paper into strips 5cm wide. You will need about eight strips.

2



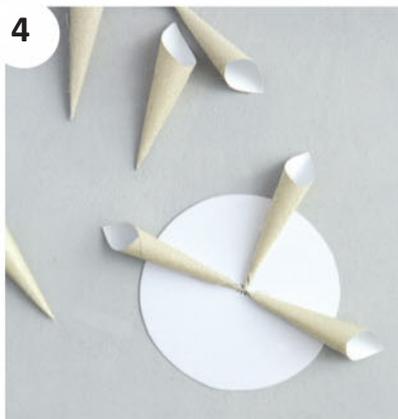
Measure and mark the strips at 5cm intervals and then cut the strips into squares.

3



Turn a square so it forms a diamond shape. Curl the right side towards the middle. Roll the left side over it, pinching the bottom to create a cone.

4



Glue the cones to the cardboard base. Start with four cones at 45 degrees from each other and then fill in the gaps until you have a complete layer.

5



Glue another circle of cones on top of the first layer. Cut out a little flower shape and glue that in the centre of the circle to finish it off neatly.

# QUILLED PAPER SNOWFLAKE

It's worth mastering the quilling technique to create this delicate snowflake gift topper or tree decoration.

**DIFFICULTY:** challenging

**TIME:** one hour

## YOU WILL NEED

- ♥ white paper
- ♥ 120gsm paper
- ♥ craft knife
- ♥ glue gun
- ♥ craft equipment (such as pins, pencil and ruler)

1



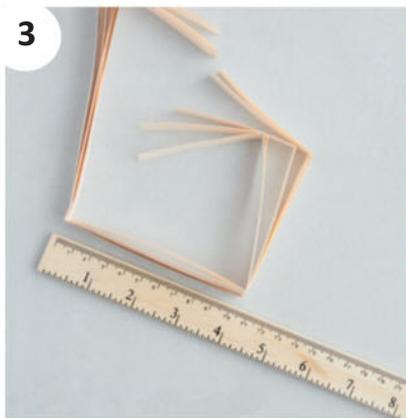
Measure equal strips of paper (ours are 1cm wide).

2



Cut out the strips in three different lengths (ours are 8cm, 14cm and 20cm), six of each.

3



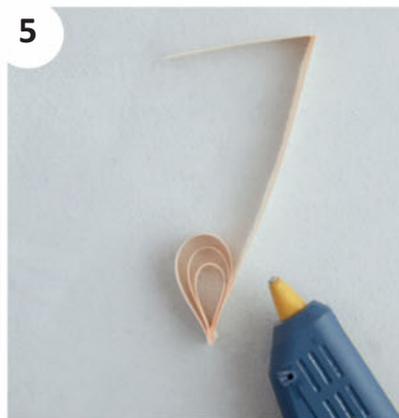
Stack the long strips on top of each other. Fold at 2cm, 6cm and 12cm. For the short and medium strips, wind a loose coil with four loops and pinch one end to form a teardrop.

4



For the long strips, curl the short end towards the 2cm fold mark and secure with a small drop of hot glue.

5



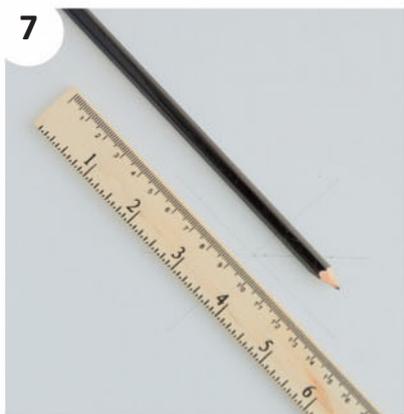
Curl the second segment over the first loop to form a second loop (the 6cm fold should be over the glued 'sharp' end). Secure with glue.

6



Continue in this way until you have four loops, gently squeezing the end to elongate the shape. Glue down the end of the strip to complete.

7



Repeat with the remaining long strips. Draw an outline of a star to use as a snowflake template.

8



Arrange the six large teardrop around the star and pin in place. Apply a bit of glue to secure them in the middle to form the snowflake base.

9



Arrange the middle-size teardrops between the large ones and pin and glue in place. Arrange the six small teardrops on top of the snowflake base. Make a small, round paper coil and glue it on top, in the centre.

10



Release your snowflake from the paper template and thread a cord through it to use as a decoration or attach it to your gift with hot glue.

## PAPER BOW

This simple but elegant gift topper is a great alternative to a ribbon bow.

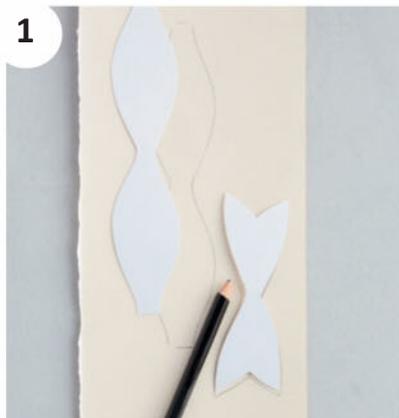
**DIFFICULTY:** easy

**TIME:** 15 minutes

### YOU WILL NEED

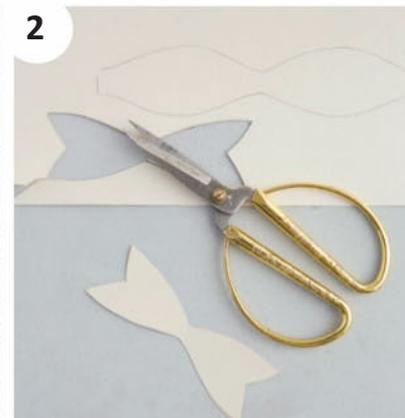
- ♥ paper in the colour of your choice plus a contrasting colour
- ♥ glue gun
- ♥ craft equipment (such as scissors, pencil and ruler)

1



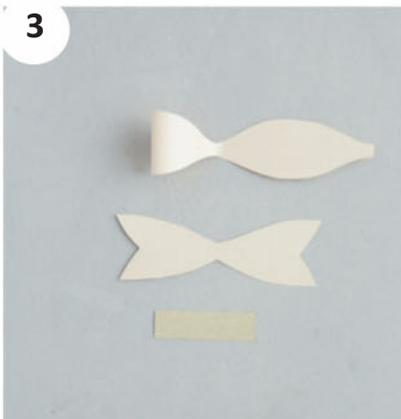
Draw the bow shapes in the desired size onto white paper and cut them out. Use them to trace the two bow pieces onto the coloured paper.

2



Cut out the two bow pieces. Cut out a small rectangle from the contrasting coloured paper.

3



Place the pieces on a flat surface. Curl the ends of the large bow piece to the centre back and stick them in place with hot glue.

4



Wrap the contrasting rectangle around the bow shape and secure with hot glue.

5



Place the bow shape onto the smaller bow piece, make sure it is in the centre, and then glue it in place.

# GIFT BAG

Transform a plain white gift bag into fabulous personalised packaging.



**DIFFICULTY:** medium **TIME:** one hour

**YOU WILL NEED**

♥ large white paper gift bag ♥ gold pleather (available at most fabric shops) ♥ matching coloured thread ♥ ink or watercolour paint in the colours of your choice ♥ paintbrush ♥ glue gun ♥ craft equipment (such as scissors, pencil and ruler)



**1** Carefully remove the handles from the gift bag.



**2** Decide how long you want the handles to be and measure the pleather accordingly. Cut the pleather into 2cm-wide strips. You will need two strips for each gift bag.



**3** Turn the strip over so the back is facing you and measure and mark 4cm from each end.



**4** Fold the strip in half lengthways, wrong sides together. Machine stitch along the edge of the strip, starting at one 4cm mark and ending at the other. Sew a decorative pattern at each end.



**5** Use ink or watercolour paints to decorate the front of the bag.



**6** To complete the bag, use the glue gun to attach the new handles over the existing holes.

# WRAP EVERY SHAPE

We show you decorative ways to parcel up a wine bottle, a rectangular gift and something cylindrical.

by HANNES KOEGELBERG  
photos ED O'RILEY



# RECTANGULAR SHAPE

## YOU WILL NEED

♥ gift wrap of your choice ♥ double-sided adhesive tape ♥ adhesive tape ♥ scissors

1



Cut out the gift wrap according to the size of the box, place the paper with the unprinted side upwards and place the box in the middle of the paper.  
TIP: The paper at the top and bottom must just meet in the middle.

2



Fold one side of the paper over the box and stick it in place with adhesive tape.

3



Wrap the other side of the paper tightly around the box and stick it in place with double-sided tape.

4



Now cover the base of the box. Fold the top flap down towards the middle and then the bottom flap upwards.

5



Fold the right- and left-hand corners flat so they form triangles.

6



Fold the two triangles towards the middle and stick them in place with double-sided tape. Repeat the process on the top of the box.

**NOTE:** Make all the folds neat and crisp for an attractive end product.

## WINE BOTTLE

## YOU WILL NEED

♥ A3-sheet white computer paper ♥ double-sided adhesive tape ♥ adhesive tape ♥ scissors

1



Copy an art print onto your sheet of A3 paper, place the paper with the unprinted side facing upwards and place the wine bottle in the middle of the paper.

2



Fold one side of the paper around the bottle and stick it in place with adhesive tape.

3



Wrap the other side of the paper tightly around the bottle and stick it in place with double-sided adhesive tape.

4



Cover the base of the bottle by folding neat pleats (use the same technique as for the cylindrical item on the page overleaf) and sticking them in place with double-sided tape.

5



Wrap the top of the bottle by pressing and folding the paper around the neck to flatten it.

6



Tie a gift card around the neck of the bottle with gold cord.

# CYLINDRICAL ITEM

## YOU WILL NEED

♥ gift wrap of your choice ♥ matching stickers ♥ double-sided adhesive tape ♥ adhesive tape ♥ scissors

1



Cut out the gift wrap according to the size of the cylindrical item, place the paper with the unprinted side upwards and place the cylinder in the middle. TIP: The paper at the top and bottom must just meet in the centre.

2



Fold one side of the paper around the cylinder and stick it in place with adhesive tape.

3



Wrap the other side of the paper tightly around the cylinder and stick it in place with double-sided tape.

4



Using your thumb, press the top part of the paper inwards over the top edge of the cylindrical item.

5



Fold the paper in flat pleats around the edge of the cylinder, until the whole of the top is covered.

6



Repeat the process around the bottom of the cylinder. Finish off with a sticker in the centre of the pleats on each end of the gift.

# PRINT YOUR OWN PAPER WITH A POTATO STAMP

**YOU WILL NEED** ♥ large potato ♥ cookie cutters ♥ craft paint in the colour of your choice ♥ stamp sponge  
♥ plain white or brown paper ♥ sharp paring knife

1



Cut off the top of the potato with the paring knife.

2



Choose a festive cookie cutter and press it halfway into the potato.

3



Use the paring knife again to carefully cut away a thin layer of potato from around the cookie cutter. Remove the cookie cutter.

4



Press your stamp sponge into a little craft paint and press the paint onto the raised section of the potato.

5



Press the design onto your paper. Apply more paint and repeat the process to cover the entire paper with the design.

6



Experiment with your potato stamp. With the snowman, we opted for a more minimalist look and stamped only one onto the paper. You can also use the stamp to make gift cards.

# FABRIC AND STAMPS

**DIFFICULTY:** easy **TIME:** one hour

## YOU WILL NEED

♥ bauble ♥ muslin ♥ letter stamps ♥ ink ♥ pencil and ruler ♥ craft glue ♥ glue brush ♥ fabric scissors



1

Measure equal widths along the top edge of the muslin. Cut a short distance along the strips and then tear down the length to create strips that are frayed at the edges.



2

Remove the hanging-top part of the bauble.



3

Paint a stripe of glue around the ornament, starting and ending at the top.



4

Place a strip of fabric onto the glue and wrap it around the bauble. Continue gluing and wrapping until the strip is finished, overlapping the edges as you go. Apply a coat of glue over the fabric strip.



5

Continue in this way until the bauble is completely covered. Cut off the end of the final strip if it is too long.



6

Replace the hanging top. Use your stamps and ink to spell out a seasonal message on the ornament.

how to

# BAUBLES AND BEADS

Gather the whole family together to craft decorations with  
a personal touch for your Christmas tree.



projects and styling CARIN SMITH  
bead star ALMIE LOUIS (GRANDRECYCLER.COM)  
photos ED O'Riley

# DECOUPAGE

**DIFFICULTY:** medium **TIME:** 30 minutes

## YOU WILL NEED

♥ clear glass baubles ♥ serviette with a design of your choice ♥ modge podge ♥ scissors ♥ glue brush



1

Cut out the elements of the design on the serviette that you want to use.



2

Remove the back layer of paper from the pictures.



3

Apply a layer of modge podge to the back of each picture and place it on the bauble. Rub it gently to remove any bubbles.



4

Apply a thin coat of modge podge over the pictures and allow it to dry before hanging the bauble on the tree.

# CD MOSAIC

**DIFFICULTY:** challenging **TIME:** 30 minutes

## YOU WILL NEED

♥ bauble ♥ CD ♥ scissors ♥ glue gun ♥ glue sticks ♥ tweezers ♥ sandpaper



1

Cut the CD into small pieces - work carefully as the pieces may be sharp.



2

Use sandpaper to sand the bauble lightly. (The mosaic will adhere better to a rougher surface.)



3

Glue the pieces of CD onto the ornament with the hot glue gun. Try to match the shapes so that the pieces fit closely together, like a traditional mosaic.



## BEAD STAR

**DIFFICULTY:** medium **TIME:** one hour

### YOU WILL NEED

♥ 25 wooden or glass beads ♥ needle ♥ ribbon ♥ scissors



**1** Cut a 45cm-long piece of ribbon. Thread the needle with the ribbon and knot it at the end.



**2** String 10 beads onto the ribbon, pushing them down to the knotted end. Pull the needle through the knot to form a circle. With the circle made, you are now going to create the pointy bits of the star. Add three beads at a time, then secure them in place by running the ribbon through one bead below on the original circle.



**3** Repeat this process until you have a five-pointed star. Give the ribbon a good pull to make sure all the beads are neatly and securely in place. Tie the ribbon by making a knot and thread the end part out of the way.



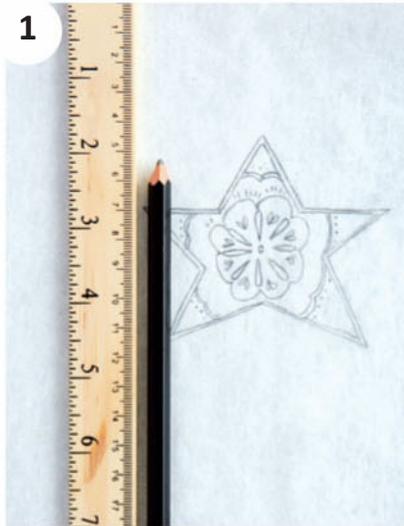
**4** Once the ribbon is tied off, cut another piece of ribbon and tie it onto the star to hang the ornament on the tree.

# METALLIC STAR

**DIFFICULTY:** medium **TIME:** one hour

## YOU WILL NEED

♥ metallic foil (available from most craft stores) ♥ tracing paper ♥ scissors ♥ ruler ♥ pencil or ballpoint pen ♥ hole punch  
♥ cord ♥ masking tape ♥ roller



1 Draw a star design of your choice onto the tracing paper.



2 Unroll the metallic foil, cut out a square slightly larger than your design and use a roller to smooth out the foil.



3 Place the metallic foil on a smooth work surface and place the tracing paper with your design on top of it. Secure with masking tape.



4 Trace the design with a pencil or ballpoint pen and a ruler onto the metallic sheet.



5 Once the design is complete, cut it out with the scissors.



6 Punch a hole at the tip of one star point and thread a cord through it, then hang the ornament on the tree.

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# Handmade

We don't usually place short stories, but this contribution from Karin van der Watt of Richards Bay is so perfect for this issue that we decided to use it in the place of our regular letters page.

**K**arlien sits on the rug in her living room, next to an old white rocking chair, and sews a patchwork blanket, stitch by stitch, careful, precise. The window is open and the breeze coming in with the sunshine is cool. A typical KwaZulu-Natal winter's day.

Her sister-in-law announced about a month ago that she is pregnant. After weighing the pros and cons, Karlien has decided to send a handmade, reversible baby blanket for the stork party. It will consist of hundreds of hexagonal pieces, in four colours in different shades, all arranged in a neat pattern, stitched together by her own two hands.

The stork party is taking place in the Free State, where her family live. Much too far to travel for just one day, so she is planning to send the gift by courier so that Engela can be surprised on the

day. Her mother-in-law has agreed to receive the parcel and take it with her to the party.

She has already sewn about 65 pieces together and her hands are tired. Her fingertips are tender from being pricked by the sharp needle; her eyes stare blankly. She sits for a moment and listens to the piano music playing in the background. She thinks of nothing – in that corner at the back of her brain where she becomes peaceful, hides away sometimes, now and then. The sun shining on her toes brings her back to reality.

She decides to visit Hanna, her neighbour, to show off her progress, and also for a bit of encouragement. Karlien is an upbeat, jovial person, but is also somewhat undisciplined. She often loses courage with a project, even though she loves taking them on. Her personality means that she

needs a great deal of perseverance to complete something like this.

Hanna offers her a steaming-hot cup of coffee and a slice of moist chocolate cake and gives her a broad smile. There is always cake to be found in Hanna's kitchen. Everyone calls her Hairpin Hanna because she's so slender. She's calm, patient, compassionate and tolerant, qualities that Karlien often envies. It's because of this that she visits her, looking for approval. This is where she finds her courage again. Hanna is her muse.

Hanna immediately asks: 'Why don't you rather sew the hexagons together with a sewing machine? That would be much less work, not so?' Karlien can't believe her eyes and ears. She has always thought that Hanna is the one person who understands what handmade means to her, which is why in 15 years of friendship she has

never really touched on the subject. Her head spins and her heart pounds.

'How do you even answer such a question?' Karlien wonders. She is silent for a few seconds. Hanna waits. Then Karlien finds her tongue: 'To make something with your own two hands is art. It shows care and thoughtfulness. It shows that the end product has been properly thought through. It shows that there was planning involved as well as time and attention to the finer details.

'To give is already a love note, but to give something handmade is to give a part of yourself. Almost an heirloom. That item could still be in that family long after I have died. It shows dedication, time, effort, creativity, even from someone like me. Every handmade object is unique; no ragdolls are precisely the same, every stitch worked by hand is different. No two projects end up being the same.

'Have you ever noticed what the work space of a creative person looks like? Come and see. Our creations are made in a place of joyousness, honour and respect. In one way or another this ends up deep inside the fibres of that handmade object. Think about this: Every centimetre of the thread

that is sewing that patchwork blanket together has gone through my fingers at least once.'

Karlien thinks to herself: 'I could have bought a quilt, but that mass-produced product would not have touched the heart of the mom, of that I'm sure.' She draws a deep breath: 'My friend, it's all about the value of the item that has been handmade, the quality, the durability. What is expressed by the choices, from the colours to the design, but not spoken in words, is a gift to a beautiful baby who will soon come into the world – one who doesn't yet know what her purpose in life is, but who will at least have a cosy security blanket to wrap herself in until it happens.'

**H**airpin Hanna stands quietly and sips on her lukewarm coffee. The whole time that Karlien has been pouring out her heart, Hanna has been clutching her mug and staring at her with big eyes. She had never thought of it like that.

She admits, a bit embarrassed, that she always thought that handmade items were what you did if you perhaps didn't have enough money to buy something. This insight that

Karlien has shared with her means that she will have to go and think about her past behaviour. Her own judgment, as it were.

After chatting about the re-release of Hettie Brits's books and the bakery bread that these days smells like raw sourdough, and after Hanna has examined the blanket closely, Karlien returns to her creative space to continue working. She feels so much better now that she has refilled her tank at Hanna's house.

Back home, in her living room on the rug next to the white rocking chair, she sits with her legs outstretched, piano music in the background and the aroma of fresh rooibos tea in the air. While she neatly and precisely sews the blocks together one by one, she thinks about the conversation.

In a world where distressing news of inhumanity bombards us daily, it's a pleasure and privilege to be able to be still for a moment and to find beauty and originality. Like with her own mother's heirlooms, each one a masterpiece. When she feels the weight of the world is too much, they make her calm and give her hope once again. Handmade is most certainly the greatest gift.

*For it is in*  
**GIVING**



**THAT WE**  
*receive*

St Francis of Assisi