

The holiday season is approaching fast, and questions about gift ideas are arriving even earlier. Here at *The Clackamas Print*, a lovely holiday gift guide has been prepared for any and all of those questioning students.

This holiday, instead of competing between store lines, stay at home and create some traditional homemade gifts for the ones closest to you. Break out the scrap paper, glue, markers, and other materials, because it's time for this year's Clackamas holiday bazaar of crafty ornaments and recipes.

CHOCOLATE FONDUE

Ingredients:

1 Tbsp. butter or margarine
9 or 12 oz. semi-sweet chocolate chips
One 7-oz. jar marshmallow crème

Directions:

Melt butter on medium heat. Add chocolate chips and marshmallow crème. Stir occasionally. After mixture is melted, reduce heat to low for serving. Serve warm, dipping your favorite dunkers on forks: such as cubes of angel food cake, doughnuts, fruit cubes, pineapple, strawberries, etc.

CHEESE FONDUE

Ingredients:

5 cups processed Swiss American cheese
2 cups water
Optional: 1 cup sauterne wine
1 tsp garlic powder
1 Tbsp. butter
¼ tsp accent
Dash of white pepper
Dash of nutmeg
½ loaf rye bread
½ loaf French bread

Directions:

Grate cheese, bring water, wine, butter and seasoning to a boil. Add cheese and set into a double boiler (cheese will burn if you do not use a double boiler). Stir thoroughly with a wooden spoon until cheese melts to a sauce. Dice bread into 2 inch squares and brown lightly in the oven.

PEPPERMINT CANDY

Ingredients

1 pg. white almond bark
¼ tsp peppermint flavoring
2 crushed peppermint candy canes

Directions:

Melt almond bark per package directions. Add peppermint flavoring and crushed candy canes, then mix. Cover cookie sheet with wax paper. Spread mixture on wax paper. Break into bite size pieces. Place in refrigerator for at least one hour to cool.

SIMPLE HOLIDAY FRENCH TOAST, EASY

FOR COLLEGE STUDENTS

Ingredients:

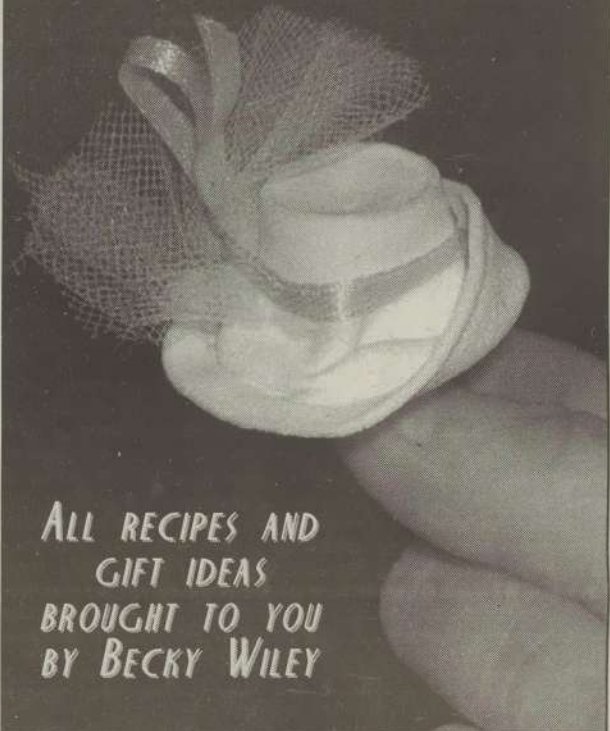
Eggnog
Bread of choice (potato bread works best)

Directions:

This recipe is probably

the simplest recipe of them all. Instead of soaking a piece of bread in eggs and frying, soak a piece of bread in eggnog and fry it. The recipe is straightforward and simple. It's holiday French toast.

THE LADY'S HAT ORNAMENT MAKES A SPECIAL, SMALL STOCKING STUFFER



ALL RECIPES AND GIFT IDEAS BROUGHT TO YOU BY BECKY WILEY

Shopping List:

Styrofoam cups (without any brand names written on them)
Ribbon (color of choice)
Hot glue gun
Cookie Sheet

Directions:

Preheat oven to 350 degrees. Place Styrofoam cups upside-down on a cookie sheet leaving about an inch between each cup. Bake until the cups have shriveled and shrunk in size (time will depend upon individual

ovens). Watch the cups at all times as they are baking. When cups have shrunk, pull them out of the oven to let cool over night. When each cup has fully cooled down, their appearance will resemble a lady's hat. Tie a bow around the top of the hat ornament (the bottom of the baked cup). On the back of the cup, hot glue a second and smaller ribbon for the hook of the ornament. Let cool for about a half hour. This may also be a pin, and in order to do so, hot glue a safety pin to the back of the hat instead of a ribbon.

BALL ORNAMENT

Shopping List:

A clear ball ornament (available at any craft store)
Various colors of paint
Newspaper

Directions:

Lay out some old newspaper across a flat surface (this will be the work area). Gently open the top of the ball ornament by unscrewing the hook at the top. Pour in a tablespoon of one paint color, then a tablespoon of another color, and so on until all the colors you would like to appear are inside the ornament. With caution, as not to break the ball ornament, twist the top back on and shake the ornament to blend the colors. Once a satisfying design appears, set the ornament on the newspaper to dry overnight. This craft idea can be done many times, and each time a different design will make the ornament unique.

BROWNIES IN A JAR

Ingredients:

Layer each of the ingredients into an empty mayonnaise jar as follows:
1 cup of flour
½ tsp salt
1 tsp baking soda
4 Tbsp. of cocoa
¼ cup of sugar
½ cup of brown sugar
¼ cup of sugar
4 Tbsp. of cocoa
¼ cup of white chips
¼ cup of chocolate chips

Directions:

Put mix in a bowl and stir. Add ½ cup of melted margarine, 2 eggs, ¼ cup of water, ½ tsp vanilla and bake for 35 minutes at 350 degrees.

HOT COCOA DELIGHT

Ingredients:

3 cups of Nestlé's Quick™
1 cup powdered sugar
5 1/3 cup powdered milk
2 ½ cup Coffeemate™

Directions:

These ingredients could be use as a gift in a container with a ribbon tied at the top. To make the perfect cup of hot chocolate, add a 1/3 of this mix with hot water.

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