CHRISTMAS IS COMING- PART 1

RAG WREATH

TO MAKE A WREATH LIKE THE PICTURE ABOVE YOU WILL NEED

AN 8 inch FLAT COPPER WIRE WREATH RING

THIN COTTON MATERIAL - choose 4 different types that will complement each other.

Cut each piece into approx one-inch strips

Then cut each strip into 6 inches lengths.

The copper ring has 4 sections - you will need a minimum of 16 pieces on the outer circle and 12 on the inner circle.

__The more pieces the better your wreath will look.__

Take one 6 inch length of material from each colour and tie onto the circle, repeat until each section is complete.

Once all the sections are full make sure that they all face one way. Knots should be at the back.

To help keep them this way put washing pegs onto the knot at the back and leave it overnight.

Place a ribbon for hanging.

Copper wreath rings are available online in many sizes or you could recycle an old (Christmas) wreath ring. Just remove the old foliage and give it a wash.

VIRTUAL CAROL SERVICE

In lieu of the Carol Service we had planned we will now be posting **on our website** a link to a playlist of Christmas carols and other seasonal music and readings which will be available throughout December.

JUST FOR FUN CAPTION COMPETITION

Send in your suggestions to County Office by 30 November 2020.
Best suggestions will be published next month.

Try out this simple recipe for **Mincemeat Fruit Loaf** taken from our latest recipe book **'Lockdown Larder'**

Ingredients:

150g/6oz butter   150g/6oz soft dark brown sugar
150g/6oz self raising flour   2 medium eggs
411g jar of mincemeat

Method:

Preheat oven to 180 degrees C

Cream butter and sugar till pale.

Add half flour and 2 eggs and beat.

Add jar of mincemeat and rest of flour and fold together.

Pour into lined large 2lb loaf tin and level.

Cook for approx. 60-70 mins. (Cover with greaseproof paper after 40mins if beginning to catch)

Test with skewer

Cool for 20 mins in tin, then completely on cooling rack.

theWI INSPIRING WOMEN Shropshire

Lockdown Larder

INTRODUCTORY OFFER
£1.50 + postage