

**Woman's
Weekly**
LIVING SERIES

Christmas Special

WIN A DREAM
MICROWAVE!

UK only. Conditions apply



★ Packed full of
cookery and craft!

December 2014

145
Fabulous
Festive Ideas



**FILL YOUR
HOME WITH
FRAGRANCE**



**ADORABLE
KNITS TO
GIVE**



**MAKES FOR YOUR
FURRY FRIENDS!**



**DECS YOU'LL WANT
TO KEEP FOREVER**

**A Christmas
Feast They'll
Never Forget**



**12 PAGE
PULL-OUT**



PLUS

Brilliant Stress-busting Time Plan

Hello

To Make



It doesn't seem like a year since I wrote the introduction to last year's *Christmas Special*, but it's come around again, and for the past few

weeks my kitchen has been filled with the festive aromas of Christmas cakes baking and gingerbread. At least I'm now organised with regards to all the food that I'm going to be cooking over the festive season, and my daughter's school will have a cake to raffle for their Michaelmas bazaar. While I've been busy in the kitchen, our Craft Editor, Emily, has been busy cutting, sticking and stitching to prepare a fab selection of craft ideas including tree decorations, gift-wrapping ideas and cards.

Whatever your interests, we hope that you'll find lots of ideas to inspire you to try something new this Christmas.

Sue McMahon



Craft Editor,
Emily Dawe



- 4 Festive Wreath Decorate your door
- 6 Deck The Halls Felt decs for the tree
- 10 Little Treasures Beautiful gift-wrap ideas
- 14 Crafty Cards Make these pretty greetings
- 16 Super Ted Cute knitted star bear
- 19 Countdown To Christmas Advent calender
- 20 Paws For Thought Don't forget the pets!
- 25 Twinkle Toes Sew some sweet slippers
- 29 Deer-est Rudolph Knitted reindeer jumper
- 49 Home Is Where The Heart Is Pretty bunting
- 57 Fragrant Pomander Aromatic decorations



To Cook

- 22** Mega Mince Pie Cake Sure to be a big hit with all the family!
- 33** Ultimate Christmas Dinner Plan your meal to perfection
- 50** Here's To Your Health Recipes from British Heart Foundation
- 52** Festive Treats Give the gift of food this Christmas
- 58** A Cut Above Decorate your Christmas cake using cutters
- 64** Easy Party Pieces Easy-to-make buffet food for entertaining
- 68** Fun, Festive Cocktails Delicious drinks to make at home
- 72** Festive Cupcakes Perfect for children



To Buy

- 46** Festive Foods To Buy The best of what's available this season
- 62** Cross-stitch Kits Galore Buy from the WW shop
- 62** It's Sew Easy Sewing machine offer

To Win

- 28** Microwaves
- 45** Coffee Machines



Editor Sue McMahon
Series Editor Geoffrey Palmer
Cookery Editor Sue McMahon
Craft Editor Emily Dawe
Chief Sub-editor Heather Seabrook
Designers Christine Beadle, Winnie Ong and Lorna Wood
Cover Designer Christine Beadle

WOMAN'S WEEKLY CHRISTMAS SPECIAL, Time Inc. (UK) Ltd, 110 Southwark Street, London SE1 0SU. Telephone: 020 3148 5000. Email: womansweeklypostbag@timeinc.com. Advertising: 020 3148 3680. Back issues: 01733 385170. Unless otherwise stated, all competitions, free samplings, discounts and offers are only available to readers in the United Kingdom, Channel Islands, Isle Of Man and the Republic of Ireland. All details correct at time of going to press. Pre-press by Rhapsody Media. Cover printed by Polestar Chantry. Printed by Polestar Colchester. ISSN 2042-3950.
 WOMAN'S WEEKLY is a registered trademark of Time Inc. (UK) Ltd, and is sold subject to the following conditions, namely that it shall not, without the written consent of the publishers first be lent, resold, hired out, or otherwise disposed of by way of trade at more than the recommended selling price shown on the cover, and that it shall not be lent, sold, resold or hired or otherwise disposed of in a mutilated condition or in any unauthorised cover by the way of trade or affixed to or as part of any publication or advertising, literary or pictorial matter whatsoever. All designs used in this magazine are subject to copyright laws. Patterns are for personal use only and cannot be sold. Multiple copies of any part of this publication may not be made, and no part of this publication whether in its original form or a reproduction thereof may be sold. All patterns featured within *Woman's Weekly Christmas Special* are reproduced in good faith that they do not infringe any copyright. © Time Inc. (UK) Ltd, 2014.

Time Inc.



Have A Berry M

Create a simple yet effective wreath from twigs, fresh foliage and artificial berries. The off-centre position of the foliage gives this wreath a casual and informal style



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

You will need

- * Selection of fine and thicker twigs
- * Fine wire
- * Pliers
- * Sprigs of fresh foliage, such as rosemary, weigela, and Skimmia japonica 'Kew Green'
- * Frosted red artificial berries or berry picks
- * Hot glue gun (or all-purpose glue)
- * Artificial ivy leaves
- * 30cm of 1cm-wide red ribbon, for hanging
- * Scissors



2 Continue to bend and weave the twigs, twisting lengths of wire around them at regular intervals. Twist the wire several times to ensure the twigs are held firmly in position. Trim the wire ends with the pliers.



3 Start wrapping the finer twigs around the wreath on top of the thicker ones, using wire to hold them in place as before.



1 Bend the thicker twigs into a circular shape, approximately 35cm in diameter, and tie lengths of fine wire around them to hold the circle in place. (If the twigs are very dry, soak them in water first before forming the wreath shape, as this will make them easier to bend.)

4 Continue to wrap the finer twigs around the wreath, but keep some of



Woman's
Weekly

TESTED BY US
So It Works
For You



erry Christmas



them looser with the ends unwired to give the wreath a less formal effect.



5 Tie small bunches of foliage together with lengths of wire, twisting the ends together but leaving a length of wire at each end so that the foliage bunch can be fixed to the wreath. You'll need to make about five or six bunches of foliage.



6 Use the wire to attach the foliage bunches to one side of the wreath, twisting the ends of the wire tightly around the twigs. Use the pliers to trim away the ends of the wire. Attach all the foliage bunches in this way.



7 Attach short lengths of wire to the artificial berries and fix them to the wreath on top of the foliage bunches. Use glue or a hot glue gun to stick some artificial ivy leaves to the wreath twigs.



8 Tie the length of ribbon to the top of the wreath and knot the ends to form a hanging loop. Add a bow, then trim the ends of the ribbon diagonally with the scissors to stop them fraying.

***** **TIP** *****

Replace the winter foliage and crimson berries with pretty meadow flowers such as *Centaurea cyanus* (cornflower) and *Leucanthemum vulgare* (ox-eye daisy) to create an ephemeral summer display.



This project was taken from *Beautiful Wreaths & Garlands*, published by CICO Books, priced at £12.99.

★ You can buy this book at shop.womansweekly.com
Or call 0800 024 1212. Lines open Mon-Fri, 10am-4pm





Deck The Halls

From Scandinavian to traditional, these hand-crafted decorations will add a unique touch to your Christmas tree. No sewing machine required!

Winter Mittens



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

YOU WILL NEED

- ❖ Felt sheets in red and white*
- ❖ Stranded embroidery thread in red and white*
- ❖ Buttons*
- ❖ Fat quarters (we used Christmas Red Reindeer and Nordic Trend)*
- ❖ Polyester toy filling*
- ❖ Matching thread
- ❖ Embroidery needle*
- ❖ Tracing paper*
- ❖ Pencil
- ❖ Thin card
- ❖ Scissors*

Cutting Out

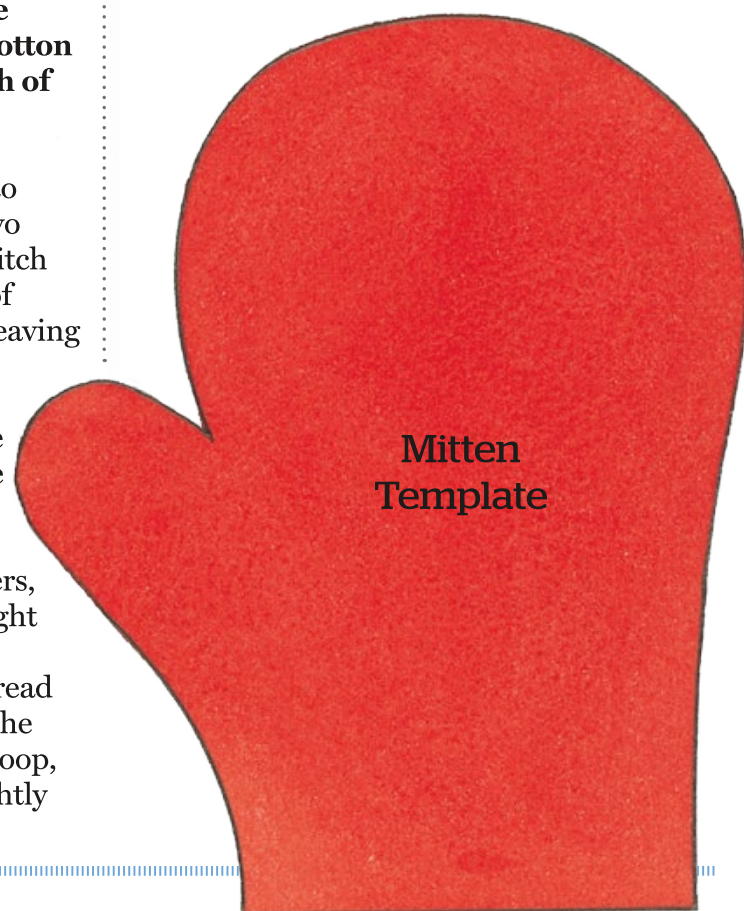
Enlarge the template, below, by 150% on a photocopier and cut out from thin card. Place the template onto the felt and draw two mitten pieces. For the cuff, cut a 8 x 11cm piece from the cotton fabric (or 5cm longer than the width of the mitten wrist).

1 Position and sew three buttons onto the front mitten piece. Place the two mitten pieces together and blanket stitch round the edges using three strands of contrasting embroidery thread, and leaving the cuff edge open.

2 **For the cuff:** Press a 1cm seam allowance to the wrong side of the long edges of the fabric strip. Fold the fabric strip in half lengthways, right sides together, and stitch 1cm seams to the two short edges. Snip the corners, trim the seam allowances and turn right side out.

3 Thread a length of embroidery thread from the top left inside corner of the cuff, then thread it back in to form a loop, and knot the ends inside the cuff. Lightly fill the mittens with the toy filling.

4 Place the upper edge of the mitten into the cuff, turning in the cuff seam allowance, and pin in place. Neatly stitch the lower edge of the cuff to the mitten, sewing through all the layers. Sew a button onto the left side of the cuff.





Tree Decorations ★

Nordic Stars



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

YOU WILL NEED

- ❖ Felt sheets in red and white*
- ❖ Stranded embroidery thread in red and white*
- ❖ Silver snowflakes and red star buttons (we used Bellissima Christmas Charm Pack)*
- ❖ Red and white bakers twine*
- ❖ Polyester toy filling*
- ❖ PVA tacky glue*
- ❖ Embroidery needle*
- ❖ Scissors*
- ❖ Pencil
- ❖ Tracing paper*
- ❖ Thin card
- ❖ Scissors*

Cutting Out

Enlarge the template, below, by 250% on a photocopier and cut out from thin card. Using the templates, cut two large stars and one small star.

1 Embroider the red stems and leaves onto the small star, using daisy stitch. Position the silver snowflake in the middle, then place the red star button on top and sew in place.

2 Apply a little PVA glue near to the outside edges on the wrong side of the small star, and place in the middle of the large star. Oversew around the edges of the small star in matching thread.

3 Loop a piece of bakers twine and sew in place onto one of the inside points of the back piece.

4 Place front and back star pieces wrong sides together, and blanket stitch the outside edges, using three strands of white embroidery thread, and leaving a gap for filling.

5 Push the filling into the star, stuffing the points first. Finally, blanket stitch the gap closed.



Festive Hearts

-  **Easy-peasy**
-  **A Bit More Tricky**
-  **Hard-ish**
-  **Quite A Challenge**

YOU WILL NEED

- ❖ Felt sheet in baby blue*
- ❖ Fat quarters (we used Nordic Trend)*
- ❖ Red stranded embroidery thread*
- ❖ White star buttons (we used Bellissima Christmas Charm Pack)*
- ❖ Narrow red gingham ribbon*
- ❖ Polyester toy filling*
- ❖ Iron-on interfacing*
- ❖ Embroidery needle*
- ❖ Tracing paper*
- ❖ PVA tacky glue*
- ❖ Pencil
- ❖ Thin card
- ❖ Scissors*

Cutting Out

Enlarge the template, below, by 150% on a photocopier and cut out from thin card. Using the templates, cut two large hearts in felt and one small heart in the cotton fabric. Cut a piece of interfacing slightly smaller than the small heart and iron to the wrong side.

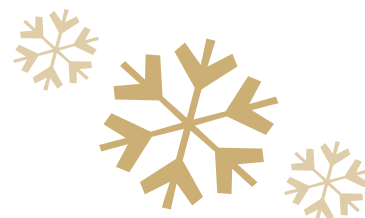
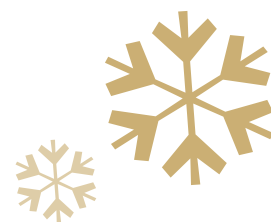
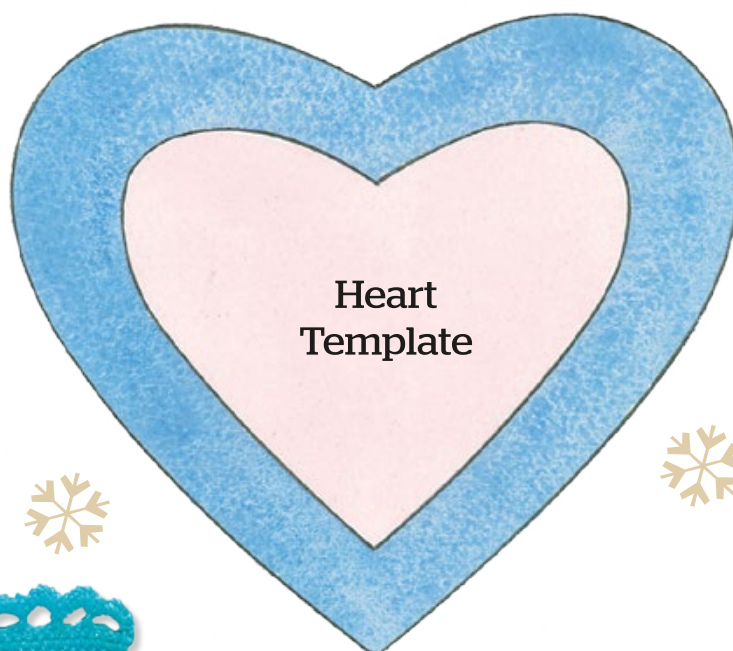
1 Apply PVA glue to the back of the small heart and place onto the centre of the large heart.

2 Using three strands of the red embroidery thread, sew small running stitches around the edge of the small heart.

3 Place the two felt heart pieces, wrong sides together, and blanket stitch round the edges, using three strands of red embroidery thread, leaving a gap on one side for the filling.

4 Lightly fill the heart with the polyester toy filling, and sew the gap closed, again using blanket stitch.

5 Cut a 44cm length of red gingham ribbon. Fold in half and cross over at the top of the heart. Secure with a few stitches. Sew the star button where the ribbon crosses over.





Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

YOU WILL NEED

- ❖ Felt sheets in red, light green and baby blue*
- ❖ Stranded embroidery thread in green and blue*
- ❖ Polyester toy filling*
- ❖ Assorted buttons*
- ❖ Red and white baker's twine*
- ❖ Embroidery needle*
- ❖ Tracing paper*
- ❖ Pencil
- ❖ Thin card
- ❖ Scissors*

Christmas Tree

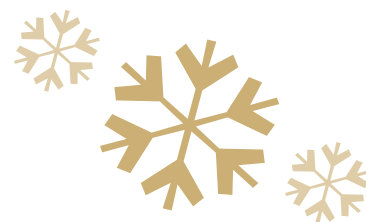
Cutting Out

Enlarge the template, below, by 200% on a photocopier and cut out from thin card. Place the template onto the felt, draw round, and cut two pieces for each tree. Cut two red square pieces from the red felt measuring 4cm square.

- 1** Using our photograph as a guide, position and sew the buttons onto the front Christmas tree piece.
- 2** Cut a 22cm piece of bakers twine, loop it together, and secure to the top of the inside back piece with a few stitches.
- 3** Backstitch the two red square pieces together with green embroidery thread. Place the red square piece centrally on the lower inside edge of the back piece.
- 4** Place the front piece onto the back piece, wrong sides together, and sew the two side edges together with small running stitches, using three strands of matching embroidery thread.
- 5** Lightly fill the tree starting at the top point. Sew along the lower edge in the same way as the sides. Finally, sew a red flower-shaped button at the top of the tree.



Children will love to help with sticking and sewing on buttons.



Little Treas

Using brown paper as the basis, you can create wonderful wrappings with just a few ribbons, twine, jingle bells and foliage



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

You will need

- * Brown paper
- * 12" pack of festive papers*
- * Twine*
- * Brown string*
- * Bells*
- * Pompom trim*
- * Wooden letters*
- * Paper pocket*
- * Gingham ribbon in red and green*
- * Green ric rac
- * Jumbo crochet trim*
- * Self-adhesive crochet trim*
- * Mini wooden pegs*
- * Red and green felt*
- * Red and green buttons*
- * Brown and white gift tags*
- * Snowflake stamp and red ink*
- * Snowflake paper punch*
- * Bow embellishment*
- * Die-cut tags*
- * Hessian*
- * Silver, red, brown (or black) pens*
- * Scissors*
- * Glue*
- * Tape*

1 Wrap lots of brown string around and around the parcel and fix on the underside with a piece of tape. Slide in a lovely sprig of foliage and berries.

2 Cut a piece of festive paper longer than the width of the parcel, and stick it in place, take it to the underneath and fix with either glue or tape. Cut a length of pompom trim and glue over the paper and around the parcel. Finally, stick on the recipient's name with wooden letters.

ures

Woman's Weekly
TESTED BY US
So It Works
For You



3 Glue a festive paper pocket to the top of the parcel. Instead of criss-crossing the twine centrally, cross it off-centre, tying in a bow and adding a few jingle bells.



5 Wrap three lengths of jute ribbon round the parcel and secure on the underside. Clip on a die-cut tag with a mini wooden peg.



4 Stick two lengths of jumbo crochet trim, widthways and lengthways. Glue a length of green gingham ribbon across the crochet trim in one direction and a length of green ric rac the other direction. Finally, tie some twine with a bow in the middle.



6 Cut two lengths of festive paper and stick them to the parcel front, overlapping them in the middle. Take them to the underside and fix with either glue or tape. Wrap two lengths of twine diagonally and stick on the underside. Finish with a green bow embellishment in the centre.



Never Miss An Issue!



WOMAN'S WEEKLY MAGAZINE ON SALE

★ EVERY WEDNESDAY

LOVE TO MAKE MAGAZINE ON SALE

★ 31 DECEMBER 2014 ★ 5 FEBRUARY ★ 5 MARCH ★ 2 APRIL ★ 7 MAY ★ 4 JUNE
★ 2 JULY ★ 6 AUGUST ★ 3 SEPTEMBER ★ 1 OCTOBER ★ 5 NOVEMBER ★ 3 DECEMBER

KNITTING & CROCHET MAGAZINE ON SALE

★ 31 DECEMBER 2014 ★ 5 FEBRUARY ★ 5 MARCH ★ 2 APRIL ★ 7 MAY ★ 4 JUNE
★ 2 JULY ★ 6 AUGUST ★ 3 SEPTEMBER ★ 1 OCTOBER ★ 5 NOVEMBER ★ 3 DECEMBER

VINTAGE VIEW MAGAZINE ON SALE

★ 31 DECEMBER 2014 ★ 5 FEBRUARY ★ 12 MARCH ★ 16 APRIL ★ 21 MAY ★ 25 JUNE
★ 30 JULY ★ 3 SEPTEMBER ★ 8 OCTOBER ★ 12 NOVEMBER

FICTION SPECIAL ON SALE ★ 6 JANUARY ★ 3 FEBRUARY ★ 3 MARCH

★ 7 APRIL ★ 5 MAY ★ 2 JUNE ★ 7 JULY ★ 4 AUGUST ★ 1 SEPTEMBER
★ 6 OCTOBER ★ 3 NOVEMBER ★ 1 DECEMBER

HEALTHY LIVING SPECIAL ON SALE

★ 31 DECEMBER 2014 ★ 26 FEBRUARY ★ 13 AUGUST ★ 8 OCTOBER

GARDENING SPECIAL ON SALE ★ 29 JANUARY ★ 26 MARCH ★ 21 MAY ★ 16 JULY

FOOD SPECIAL ON SALE ★ 23 APRIL ★ 10 SEPTEMBER

SUMMER SPECIAL ON SALE ★ 18 JUNE

CHRISTMAS SPECIAL ON SALE ★ 5 NOVEMBER

CUT OUT AND KEEP FOR 2015



7 Cut a piece of hessian smaller than your parcel, fray the edges and stick centrally. Wrap brown string around and around the parcel lengthways and either glue or knot on the underside. Tie a piece of red gingham ribbon widthways and knot in the centre. Add a sprig of fresh foliage to finish it off.

8 Stick (or stitch) three buttons to a length of green gingham ribbon. Wrap round the parcel widthways and secure on the underside. Stick a length of self-adhesive crochet trim round the parcel lengthways. Finally, clip on a die-cut tag with a mini wooden peg.

9 Use a snowflake rubber stamp and red ink to stamp motifs randomly over the whole parcel.

TAG: Cut out a snowflake shape with a paper punch, at the bottom of a brown tag. Stick a length of red gingham ribbon below, trimming off the excess. Glue the recipient's initial to a piece of red felt, cut out leaving a border round the edge and stick to the tag. Change the tag's string to gingham ribbon.

TAG: Using a red pen, write the word 'joy' in a continuous line on a white gift tag. Glue a red star button above the writing.

11 Stick two lengths of self-adhesive crochet trim to the parcel, crossing them over in the centre. Tie a long length of red gingham ribbon over the crochet trim and tie a bow in the centre.

TAG: Glue three small red buttons to a gift tag for the berries. Draw two holly leaves onto pale green felt, cut out and glue below the buttons.

TIP ❄️ If you are planning to add fresh foliage to your wrappings, either choose something that won't wilt by Christmas Day or snip it fresh that morning.

❄️ If you prefer a simple option, try just adding a few jingle bells or fresh foliage to your gifts.

10 Cut one length of festive paper and stick it to the parcel, taking it to the underside and fix with either glue or tape. Wrap twine round the parcel, criss-crossing it in the centre then thread on a few jingle bells and knot to secure. Finish with a bow and trim off any excess.

TAG: Use a brown (or black) fine liner and, with your best swirly writing, handwrite 'Merry Christmas' onto a brown gift tag. Edge the writing with silver pen.

Crafty

Handcraft these beautiful Christmas cards for y
by using some felt, coloured card and a little im

Feature and makes: Emily Dawe. Photos: Sussie Bell. Illustrations: Terry Evans. Decorations, from a selection at John Lewis



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

You will need

- * Card blanks*
- * Felt in pale green, pale blue, red, pink*
- * Self-adhesive white crochet trim*
- * Red and white bakers twine*
- * Snowflake paper punch*
- * Heart paper punch*
- * Coloured card - we used pale blue, green, red, white*
- * PVA tacky glue*
- * Scissors*
- * Ruler and pencil
- * Silver pen*

Little Nordic House

Cutting out:

From red felt: Cut a 4.5cm square

From green felt: Cut a 6 x 4.5cm triangle and a 1 x 2cm rectangle

From blue card: Cut four 1cm squares

1 Apply a line of glue to the bottom edge of the green triangle and, overlapping it slightly, stick it to one edge of the red square. Cover the join with a length of self-adhesive crochet trim.

2 Use a silver pen to draw the windowpanes on the blue squares. Then, using the photo as a guide, arrange the

windows and door on the house front and glue in place.

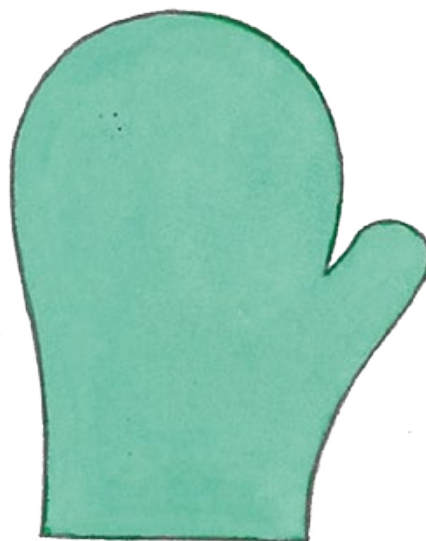
3 Glue the house to the card front, just above the central point. Then stick a length of crochet trim horizontally, just below the house, trimming off the excess or folding round to the back. Tie a bow in the bakers twine and stick onto the crochet trim.

4 Write a festive message on a piece of blue card and neatly cut out. Stick onto a piece of green felt, cut this out then glue just below the crochet trim.

5 Finally, using a paper punch, punch out one heart from red card and glue to the roof. Punch out snowflakes from blue and white card and glue them around randomly.

Mittens

1 Using the template (below) trace off and cut two mittens from green felt.



2 Cut and stick two short lengths of self-adhesive crochet trim to the base of both mittens, then a piece of red and white twine on top.

* You can buy these products at
shop.womansweekly.com

Or call 0800 024 1212. Lines open Mon-Fri, 10am-4pm



Cards

our loved ones
agination

Woman's
Weekly

TESTED BY US
So It Works
For You

One bauble on the front of a smaller card blank can look just as effective.



3 Punch out two red paper hearts and glue just above the crochet trim.

4 Cut approximately 20cm length of twine and stick either end to the underside of the two mittens.

5 Arrange and glue the mittens on the card front. Then carefully draw a fine line of glue for the twine to follow and stick in place.

6 Finally, punch out some pale blue snowflakes and glue randomly around the mittens.

TIP
Felt is a fantastic material to use as it won't fray.

Retro Baubles

1 Using the templates (below) trace off the three baubles and use to cut one from pink felt, one from pale green felt and one from blue felt.

Pink bauble: Cut two 5mm-wide strips from red paper, stick to the bauble and trim off the excess. Cut a circle from white felt and stick centrally over the red strips. Punch out a blue snowflake and stick to the white circle.

Green bauble: Cut three 3mm strips from pale blue paper, stick to the bauble and trim off the excess. As for the pink bauble, cut a felt circle and add a red snowflake.

Blue bauble: Cut a 1cm-wide strip of pink paper, widening it slightly towards the middle. As for the other baubles add a felt circle and a green snowflake.

2 Glue a length of red and white twine to the back of the three baubles. Arrange and glue the baubles on the card front then draw a fine line of glue from the bauble, pull the twine taught and hold in place until stuck. Cut off any excess.

3 Finally, add a twine bow to the top of each bauble.

TIP
Draw round a coin or a glue stick to create a perfectly sized circle.



Delight a little one with this cute teddy in their Christmas stocking



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

Super TED

*Woman's
Weekly*

TESTED BY US
So It Works
For You

MEASUREMENTS

Approximately 25.5cm/
10in high.

MATERIALS

2 x 50g (116m) balls of Sublime Extra Fine Merino Wool DK (100% wool) in Redcurrant (17) and 1 ball in Alabaster (03). Oddments of Black for embroidery. Pair of 3mm (No. 11) knitting needles; small amount of washable toy stuffing. You can buy the yarn online at shop.womansweekly.com or call 0800 024 1212.

TENSION

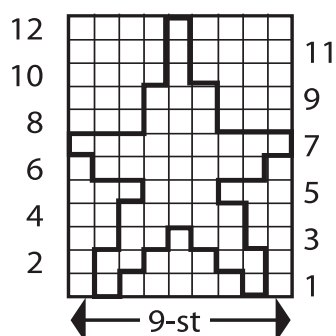
26 stitches and 34 rows, to 10 x 10cm, over stocking stitch, using 3mm needles.

ABBREVIATIONS

K, knit; **p**, purl; **st**, stitch; **ss**, stocking st (k on right side and p on wrong side).

NOTE

Yarn amounts are based on average requirements and are therefore approximate.



Body pieces (make 2)

** With 3mm needles and Redcurrant, cast on 30 sts. P 1 row. When working in pattern from chart (above), use separate small balls for each coloured area, twisting yarns together on wrong side at joins to avoid holes, read chart from right to left on right-side (k) rows and from left to right on wrong-side (p) rows. If preferred, Swiss-darn star motifs on completion of each piece.

Work pattern from chart thus:

1st row: K4 Redcurrant, k across 1st row of chart, k17 Redcurrant.

2nd row: P17 Redcurrant, p across 2nd row of chart, p4

Redcurrant. Work another 7 rows in pattern as set. **10th row:** P2 Redcurrant, p across 1st row of chart, pattern 19. **11th row:** Pattern 19, k across 2nd row of chart, k2 Redcurrant. **12th row:** P2 Redcurrant, p across 3rd row of chart, pattern 19. **13th row:** K19 Redcurrant, k across 4th row of chart, k2 Redcurrant. **14th row:** P2 Redcurrant, p across 5th row of chart, p19 Redcurrant. Work another 5 rows in pattern as set. **20th row:** Pattern 14, p across 1st row of chart, p7 Redcurrant. **21st row:** K7 Redcurrant, k across 2nd row of chart, pattern 14. **22nd row:** P14 Redcurrant, p across 3rd row of chart, p7 Redcurrant. **23rd row:** K7 Redcurrant, k across 4th row of chart, k14 Redcurrant. ** Work another 6 rows in pattern as set. **30th row:** P5 Redcurrant, p across 1st row of chart, pattern 16. **31st row:** Pattern 16, k across 2nd row of chart, k5 Redcurrant. **32nd row:** P5 Redcurrant, p across 3rd row of chart, p16 Redcurrant. **33rd row:** K16 Redcurrant, k across 4th row of chart, k5 Redcurrant. Work another 8 rows in pattern as set. With Redcurrant, k 1 row. With Redcurrant, cast off pwise.

Head pieces (make 2)

Work as body pieces from ** to **.

Work another 8 rows of pattern as set.

With Redcurrant, k 1 row. With Redcurrant, cast off pwise.

Legs (make 2)

With 3mm needles and Redcurrant, cast on 37 sts. P 1 row.

Work pattern from chart thus:

1st row: K23 Redcurrant, k across 1st row of chart, k5 Redcurrant.

2nd row: P5 Redcurrant, p across 2nd row of chart, p23 Redcurrant. Work another 8 rows in pattern as set. **11th row:** K1 Redcurrant, k across 1st row of chart, pattern 27. **12th row:** Pattern 27, p across 2nd row of chart, p1 Redcurrant. **13th row:** K1 Redcurrant, k across 3rd row of chart, k27 Redcurrant. **14th row:** With Redcurrant, p14, cast off next 9 sts, p3 sts more, p across 4th row of chart, p1 Redcurrant — 28 sts.

15th row: K1 Redcurrant, k across 5th row of chart, k18 Redcurrant.

16th row: P18 Redcurrant, p across 6th row of chart, p1 Redcurrant.

Work another 4 rows in pattern as set.

21st row: Pattern 16, k across 1st row of chart, k3 Redcurrant.

22nd row: P3 Redcurrant, p across 2nd row of chart, pattern 16. **23rd row:** K16 Redcurrant, k across 3rd row of chart, k3 Redcurrant. **24th row:** P3 Redcurrant, p across 4th row of chart, p16 Redcurrant.

Work another 6 rows in pattern as set.

31st row: K5 Redcurrant, k across 1st row of chart, pattern 14. **32nd row:** Pattern 14, p across 2nd row of chart, p5 Redcurrant. **33rd row:** K5 Redcurrant, k across 3rd row of chart, k14 Redcurrant.

34th row: P14 Redcurrant, p across 4th row of chart, p5 Redcurrant.

Work another 8 rows in pattern as set.

With Redcurrant, k1 row. With Redcurrant, cast off pwise.

With Redcurrant, k1 row. With Redcurrant, cast off pwise.

With Redcurrant, k1 row. With Redcurrant, cast off pwise.

With Redcurrant, k1 row. With Redcurrant, cast off pwise.

With Redcurrant, k1 row. With Redcurrant, cast off pwise.

With Redcurrant, k1 row. With Redcurrant, cast off pwise.

Soles (make 2)

With 3mm needles and Redcurrant, cast on 11 sts. Ss 20 rows. Cast off.

Right arm

With 3mm needles and Redcurrant, cast on 23 sts. P 1 row, k 1 row and p 1 row.

P 1 row, k 1 row and p 1 row.

Work pattern from chart thus:

1st row: K9 Redcurrant, k across 1st row of chart, k5 Redcurrant.

2nd row: P5 Redcurrant, p across 2nd row of chart, p9 Redcurrant. Work another 10 rows in pattern as set.

13th row: K2 Redcurrant, k across 1st row of chart, k12 Redcurrant. **14th row:** P12 Redcurrant, p across 2nd row of chart, p2 Redcurrant.

Work another 10 rows in pattern as set.

25th row: K12 Redcurrant, k across 1st row of chart, k2 Redcurrant. **26th row:** P2 Redcurrant, p across 2nd row of chart, p12 Redcurrant.

Work another 10 rows in pattern as set.

With Redcurrant, ss 6 rows.

With Redcurrant, cast off kwise.

With Redcurrant, cast off kwise.

With Redcurrant, cast off kwise.

With Redcurrant, cast off kwise.

Left arm

Work as right arm, reversing position of stars, by reading p for k and k for p.

Ear pieces (make 4)

With 3mm needles and Redcurrant, cast on 14 sts. Ss 14 rows. Cast off.

To make up

Make darts at centre at lower (cast-on) and top (cast-off) edges on each body piece. With right side together, join body pieces, tapering corners and leaving cast-off edge open. Turn to right side and stuff firmly. Gather open (neck) edge, pull up and secure.

Make darts at centre at lower (cast-on) and top (cast-off) edges on each head side. With right side of head sides together and leaving cast-on edge free, sew around pieces, tapering corners and forming point at centre front edge for nose. Turn to right side and stuff firmly. Gather open (neck) edge, pull up and secure. Sew head to body.

Fold each leg in half and join instep seam, tapering seam at folded edge. Rounding off seam at top, join top and back leg seams, leaving an opening. Sew in soles, rounding off corners. Stuff legs firmly and close opening. Using 2 strands together, attach yarn 2cm down from top at centre of inside edge of one leg, thread through body at hip position and attach to other leg, then thread yarn through body in same place again, pull up tightly and attach to first leg again and fasten off.

Fold each arm in half lengthwise and join seam, rounding off seam at top and lower edge and leaving an opening. Stuff firmly and close opening. Attach arms to body at shoulder position in same manner as legs. Join paired ear pieces together, rounding off corners, and oversewing cast-on edge. Sew ears in place. With Black, embroider face features as in photograph.



★ You can buy this yarn at shop.womansweekly.com
Or call 0800 024 1212. Lines open Mon-Fri, 10am-4pm

It's Sew Easy!

Just arrived in our shop – a computerised sewing machine for the more confident sewer, with a fabulous £30 off the retail price

**NEW
IN!**

Singer Confidence 7465

£200 (RRP £230) SING14HT0004

The latest computer technology has revolutionised sewing machines, so they are much easier to use. The Singer Confidence is no exception and has a huge choice of 50 stitches with simple push-button selection, with stitch length and width easily adjusted using a sliding switch. What's more, it comes with a two-year manufacturer's guarantee for peace of mind.

Features:

- 50 stitches
- Automatic electronic optimal settings
- One-step buttonhole
- Two buttonhole styles
- 13 needle positions
- Push-button stitch selection
- Easy stitch length change slider
- Easy stitch width change slider
- Drop & Sew bobbin system bobbin
- Automatic needle threader
- 2 StayBright LED lights
- Twin needle setting
- Drop feed
- Auto-tension
- Built-in accessory storage
- Snap-on presser feet
- Carry handle



£30 OFF
PLUS FREE
DELIVERY
ON ORDERS
OVER £40

Handy Sewing Chest £32.99

(RRP £35.99) SING14HT0005

The Singer Handy Chest is a stylish and convenient sewing kit with everything the busy sewer needs at their fingertips. Equally useful for the sewing machine user as well as a hand-sewer.

The sewing chest contains:

- 20 large spools of thread
- 20 medium spools of thread
- Full size scissors
- 60in heavy duty vinyl measuring tape
- Three metal thimbles
- Three needle threaders
- Five hand sewing needles
- Bobbin clip for storing up to 10 bobbins
- 75 straight pins with multi-coloured pin heads
- Pin cushion
- Built-in recessed carry handle
- Eight small storage compartments
- Two side pockets for pattern storage



'While you are making a bobbin and the machine is set up ready,

you could make a few more in basic colours in preparation for other projects. This handy sewing chest is just the thing to store them in.'

Dilly Orme, Editor

Order today online at

shop.womansweekly.com

Call FREEPHONE 0800 024 1212*



Terms & Conditions: MasterCard, Visa, or Maestro cardholders can order direct on this number, quoting the product codes. The order line is open weekdays, 10am-4pm. Items will be dispatched within two to three days. You'll be notified if a longer delay is expected. This offer is subject to availability and is available to readers only in the UK and ROI. There will be a standard charge of £2.99 p&p per order. FREE Delivery on orders over £40. Please see online for full terms and conditions. *Call charges from mobiles and non-BT landlines may vary.

November

Countdown To

CHRISTMAS

Get together with the children or grandchildren and make this magical advent calendar - it's 'sew' easy and everything is available in a kit!

 Easy-peasy

 A Bit More Tricky

 Hard-ish

 Quite A Challenge

You will need

- * Docrafts Make Your Own Garland Calendar Kit* (includes fabric, lace trim, cord, pompoms, numbers)
- * Access to a sewing machine
- * PVA tacky glue*
- * Sewing needle*
- * Scissors*

To make

1 Fold the pocket pieces in half, right sides facing) and stitch down one side, using a 1cm seam allowance.

2 Open the pockets up and turn 1cm to the wrong side along the top edge and stitch.

3 Place the lace trim, 1cm down, along the top right side of the pockets, pin, and sew in place.

4 Pin and sew the open side of the pockets, using a 1cm seam allowance. Turn the pockets right side out.

5 Mark four drawstring holes on the front, 1cm down from the lace edge, and again on the back. Alternatively, for ease, you can mark two holes on either side.

6 Snip and push the scissors into the drawstring holes.

7 Thread the cord through the holes, starting and ending at the front.

8 Glue the pompoms to the ends of the cord, and allow to dry.

9 Glue the numbers to the fronts of the pockets and

again, allow to dry.

10 Finally, tie the ends of the long cord and thread through the backs of the pockets, in number order. Then fill the pockets with lots of goodies!

Woman's
Weekly

TESTED BY US
So It Works
For You

*You can buy these items at shop.womansweekly.com or call 0800 024 1212. Lines open Mon-Fri, 10am-4pm

Woman's
Weekly
SHOP

Paws For Thought

Woman's Weekly
TESTED BY US
So It Works
For You

Make Christmas a treat for your furry friends, by hand-making these cute festive toys

-  **Easy-peasy**
-  **A Bit More Tricky**
-  **Hard-ish**
-  **Quite A Challenge**

Finished size: 10 x 5cm plus tail

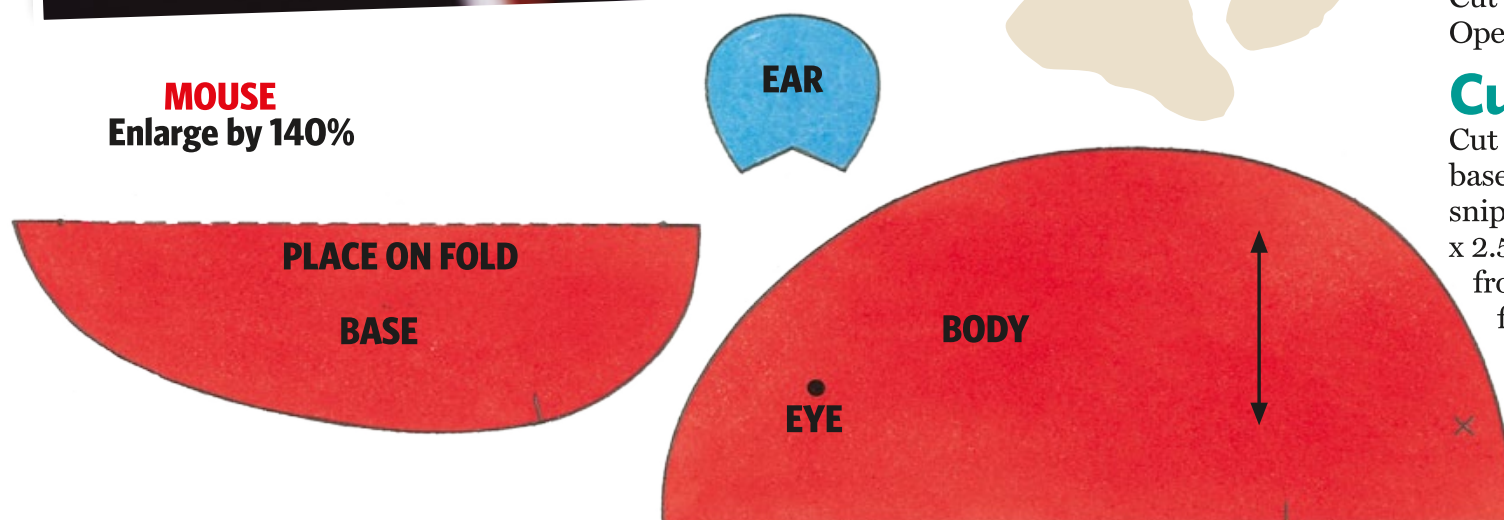
YOU WILL NEED

- ❖ Tracing paper*
- ❖ Pencil
- ❖ 20cm square of patterned cotton fabric*
- ❖ 15cm square of co-ordinating patterned cotton fabric*
- ❖ Black stranded cotton embroidery thread*
- ❖ 6 x 3cm rectangle of felt*
- ❖ No. 8 embroidery needle*
- ❖ Matching sewing thread
- ❖ Bodkin or safety pin*
- ❖ Polyester toy stuffing*
- ❖ Dried catnip (optional)

Makes: Jacqueline Dawe and Cheryl Owen. Styling: Emily Dawe. Photography: Sussie Bell. Model: Ruby the dog

For
your feline
friend

MOUSE
Enlarge by 140%



Making paper patterns

Enlarge the templates on a photocopier and trace onto tracing paper, placing the base on folded tracing paper and matching the foldline against the fold. Mark the arrows, dots, cross and details on each piece. Cut out all the pattern pieces. Open the folded pattern out flat.

Cutting out

Cut one pair of bodies and one base from patterned fabric, snip the notches. Cut one 17 x 2.5cm bias strip for the tail from co-ordinating patterned fabric. Cut two ears from felt.

Making the mouse

Note: Take 6mm seam allowance. Join pieces with right sides together and edges level.

1 Using three strands of black embroidery thread, embroider the eyes on the right side of the bodies. Fold the tail lengthwise in half, stitch the long edge. Turn the tail right side out with a bodkin or safety pin. Turn in one end of the tail and slipstitch the end closed.

2 Pin the raw end of the tail to the right side of one body at the cross. Pin the bodies together, stitch the curved edge. Snip the curves and press the seam open. Pin the body to the base, matching the notches and the ends of the seam to the dots. Snip into the seam allowance of the body either side of the seam so that the seam allowance lays flat. Tack the body to the base then stitch, leaving a 4cm gap to turn through and taking care not to catch in the tail. Snip the curves and turn right side out.

3 Half fill the with toy stuffing. Add about one tablespoon of dried catnip if using. Continue filling the mouse firmly. Slipstitch the gap securely closed with small stitches.

4 Tie a knot 1cm from the end of the tail. Using three strands of embroidery thread, embroider the nose with four 6mm long straight stitches across the front of the body seam just above the base.

5 Fold the ears in half. Oversew the straight edges together. Pin the ears, facing forward, behind the eyes either side of the body seam. Sew the ears securely in place.



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

Finished size: 18 x 8cm

YOU WILL NEED

- ❖ 30cm square of patterned cotton fabric*
- ❖ Polyester toy stuffing*
- ❖ Matching thread
- ❖ Tracing paper*
- ❖ Pencil
- ❖ Thin card
- ❖ Scissors*
- ❖ Toy squeaker (optional)

Making paper patterns and cutting out

Enlarge the template, below left, on a photocopier and trace onto thin card and cut out. Use to cut out two bone shapes from fabric.

1 Place the two fabric bone shapes together, right sides facing, and pin. Sew round the outside edges, using a 1cm seam allowance,

and leaving a 4cm opening along one side, for turning through.

2 Trim close to the stitching and snip into the corners. Turn right side out and press.

3 Using the polyester stuffing, fill the ends of the bone first and work to the middle. At this point you could insert a toy squeaker for extra fun!

4 Finally, sew the opening closed, using slipstitches.

For your pampered pooch



DOG BONE
Enlarge by 200%



★ Items available at shop.womansweekly.com or call 0800 024 1212. Lines open Mon-Fri, 10am-4pm

Mega Mince Pie Cake

Our jumbo-size mince pie is filled with a mincemeat-flavour sponge, and topped with mini mince pies



How's this for a novel idea? Christmas cake and mince pies in one! Doubly good and half the work. The cooked, but un-iced large pie and mini mince pies may be made in advance, wrapped in foil and frozen for up to 1 month, to save any last-minute rush when making this mega mince pie. Unwrap and defrost before icing. To save time, omit steps 5 and 6 and serve the pie on an attractive plate instead.

SERVES 10-12

FOR THE PASTRY:

- ★ 275g (9oz) plain flour
- ★ 150g (5oz) butter, plus extra for brushing
- ★ ½tsp caster sugar
- ★ 1 medium egg
- ★ 1 egg yolk
- ★ 1-2 tbsp water

FOR THE CAKE:

- ★ 175g (6oz) self-raising flour
- ★ 1 level tsp cinnamon
- ★ 125g (4oz) butter, softened
- ★ 125g (4oz) soft brown sugar
- ★ 2 medium eggs
- ★ 1tbsp milk
- ★ 410-411g jar mincemeat of choice
- ★ 250g (8oz) raisins or dried mixed fruit

FOR THE MINCE PIES:

- ★ 4tbsp mincemeat
- ★ 60-90g (2-3oz) royal icing sugar or icing sugar
- ★ 500g packet white sugarpaste
- ★ Paste food colourings in red and green

- ★ 25cm(10in) pie dish
- ★ 4-5cm (1½-2in) fluted round cutters
- ★ 12-hole mini muffin tin
- ★ Candles and holders
- ★ 28-30cm (11-12in) round cake drum or board
- ★ Paintbrush

1 Place a strip of double thickness foil across the pie plate - to allow you to lift the pie out of the plate. Lightly brush with melted butter.

To make the pastry, put flour and butter, diced, in a food processor. Buzz until like fine crumbs or with the fingertips rub flour and butter to fine

breadcrumbs. Add the caster sugar, beaten egg and egg yolk, water and bind to a soft but firm dough.

Cut off a quarter of pastry, wrap and chill (this is for the mince pies). Roll out the rest to a 26-28cm (10½-11in) circle. Using the rolling pin to support the pastry, lift over the pie dish to line the dish. Decorate the edge and prick the base with a fork.

2 To make the cake, set the oven to 180°C or Gas Mark 4. Put all the ingredients except the mincemeat and extra fruit into a bowl and beat together until well mixed. Stir in the mincemeat and extra fruit. Spoon into the pastry-lined dish and smooth the top.

Place on a baking tray and bake in the centre of the oven for 45 minutes. Reduce the heat to 160°C or Gas Mark 3, cover with a double layer of greaseproof paper and bake for a further ¾-1 hour or until firm in the centre and a skewer comes out clean after being inserted into the cake.

3 Increase the oven temperature 200°C or Gas Mark 6. To make the mini mince pies, roll out the rest of the pastry and use the cutter to cut out discs of pastry to line the mini muffin tins. Spoon a teaspoonful of mincemeat into each tin and then bake for about 10 minutes in the centre of the oven.

4 To decorate: make up the icing to a thick piping paste with a little water. Spoon into a greaseproof bag, snip the end off and pipe a trellis over the cake. Leave to set, then place the mince pies round the edge and insert a holder and candle in each.

5 Roll out the sugarpaste into a large circle and place over slightly dampened cake-drum or board, gathering the edges, leaving the centre flatter. Place the mega mince pie on top and then gather in the icing, to look like a tablecloth.

6 Dilute the paste food colourings with water and paint checks onto the sugarpaste to look like a checked pattern.



1



2



3



4



5



6

Can't face the high street? We've got it covered

Committed gardeners, casual golfers, fashion fans...we've got all the boxes ticked. And from £14.99 your pocket will be thankful too.

Women, Fashion & Beauty

From fabulous high street fashion to celebrity style and beauty tips, we've got all the inspiration a woman needs.



12 issues £25.49
£50.30 **Save £24**



12 issues £14.99
£43.20 **Save £28**



12 issues £20.99
£40.88 **Save £19**



50 issues £43.99
£56.02 **Save £12**

House & Home

Hot properties, cool kitchens, country gardens – if they've got a passion for all-things home, step inside.



12 issues £24.99
£45.40 **Save £20**



12 issues £26.99
£52.50 **Save £25**



12 issues £26.99
£52.00 **Save £25**



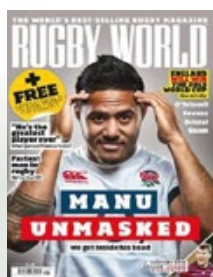
12 issues £28.49
£51.70 **Save £23**

Sports & Hobbies

From golf to cycling and sailing to gardening. Whatever they're into, we're onto it.



13 issues £38.99
£59.60 **Save £20**



12 issues £38.49
£58.17 **Save £19**



13 issues £39.99
£59.90 **Save £19**



13 issues £42.99
£55.25 **Save £12**

Country & Equestrian

Fuel their love of the great outdoors, with essential reads for hunting, eventing, fishing and countryside enthusiasts.



12 issues £38.99
£58.17 **Save £19**



51 issues £124.99
£170.00 **Save £45**



52 issues £94.99
£145.20 **Save £50**



12 issues £32.99
£46.00 **Save £13**

Over 60 titles

One
for them,
one for you
Buy two or more
online and get
£5 off

Go digital, it's free

Every subscription comes complete with a free trial digital version – for iPad and iPhone. Digital-only subscriptions are also available; visit magazinesdirect.com for the full range of titles and offers.



Subscribe online at
magazinesdirect.com/ASR4



0844 848 0848

Quote code: **ASR4**

7 days a week from 8am to 9pm (UK time)



Complete the
coupon below

Complete this coupon and send to: **FREEPOST RTKA-YLJG-HAAK, Time Inc. (UK) Ltd, Rockwood House, 9-16 Perry Mount Road, Haywards Heath RH16 3DH** (NO STAMP NEEDED - UK ONLY)

Your details

Mr/Mrs/Ms/Miss: _____ Forename: _____
Surname: _____
If you would like to receive emails from Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via email, please include your email below.
Email: _____
Address: _____
Postcode: _____
Home Tel No: (inc. area code) _____
If you would like to receive messages from Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via your mobile, please include your mobile phone number below.
Mobile No. _____
Date of Birth:
Magazine title: _____ £

I would like to send a gift to:

Please also fill out 'Your Details' opposite. To give more than one subscription, please supply address details on a separate sheet.

Mr/Mrs/Ms/Miss: _____ Forename: _____
Surname: _____
Address: _____
Postcode: _____
Magazine title: _____ £
Total order amount: £

Choose from 2 easy ways to pay:

- I enclose a cheque/postal order made payable to Time Inc. (UK) Ltd, for £ _____
- Please debit £ _____ from my:

☐ Visa ☐ Visa Debit ☐ MasterCard ☐ Amex ☐ Maestro

Card No:

Start Date (Maestro only):

Issue No. (Maestro only):

Expiry Date:

Signature:

(I am over 18)

Date:



A Christmas card will be sent with all gift orders received by 12th December 2014 (either by email or post) so that you can send it on to the recipient before Christmas.*

*If you supply an email address your order will be acknowledged by email and you will be given the option to download a gift card or request one by post. If you do not supply an email address you will automatically be sent a postal gift card.

Offer open to new subscribers only. **Final closing date for all orders is 2nd February 2015.** Orders purchased as a gift before the 12th December 2014 will start with the February 2015 issue published in January. All weekly titles will begin with the first available issue in January. All gift orders purchased after this date will begin with the first available issue. Orders purchased for yourself will start with the next available issue – please allow up to six weeks for delivery. All prices are discounted from the full subscription rate advertised in each title, include P&P and are correct at time of going to press. If the magazine ordered changes frequency per annum, we will honour the number of issues paid for, not the term of the subscription. The free digital version can be withdrawn at anytime during the subscription period. **For enquiries and overseas rates contact magazinesdirect@quadrantsubs.com or call +44 330 333 0233.** Time Inc. (UK) Ltd, will collect your personal information to process your order. Time Inc. (UK) Ltd would like to contact you by post or telephone to promote and ask your opinion on our magazines and services. Please tick here if you prefer not to hear from Time Inc. (UK) Ltd ☐ Time Inc. (UK) Ltd may occasionally pass your details to carefully selected organisations so that they can contact you by telephone or post with regards to promoting and researching their products and services. Please tick here if you prefer not to be contacted ☐ Time Inc. (UK) Ltd would like to send messages to your mobile with offers from carefully selected organisations and brands, promoting and researching their products and services. If you want to receive messages please tick here ☐ Time Inc. (UK) Ltd would like to email you with offers from carefully selected organisations and brands, promoting and researching their products and services. If you want to receive these messages please tick here ☐

ASR4



Twinkle Toes

Made from scraps of contrasting fabric, these cute little slippers will make the perfect gift for a loved one

-  Easy-peasy
-  A Bit More Tricky
-  Hard-ish
-  Quite A Challenge

YOU WILL NEED

-  Fabric for the lining
-  Fabric for the outer section
-  Faux suede for the sole
-  Medium or heavyweight iron-on interfacing*
-  Tracing paper*
-  Pencil
-  Scissors*
-  Pins*
-  Sewing needle*
-  Matching thread*
-  Embroidered ribbon (optional)*

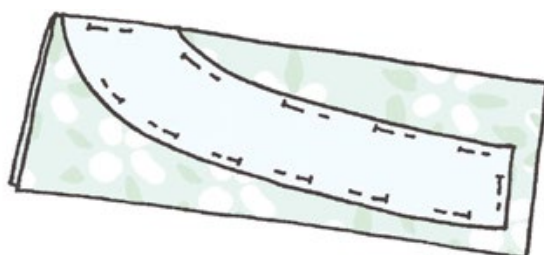
★ You can buy the book and these products at shop.womansweekly.com
Or call 0800 024 1212. Lines open Mon-Fri, 10am-4pm



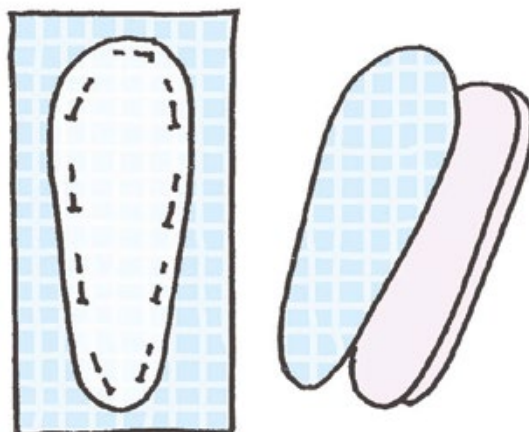
This project was taken from *A Year in Crafts*, by Clare Youngs, published by CICO Books, priced at £14.99.



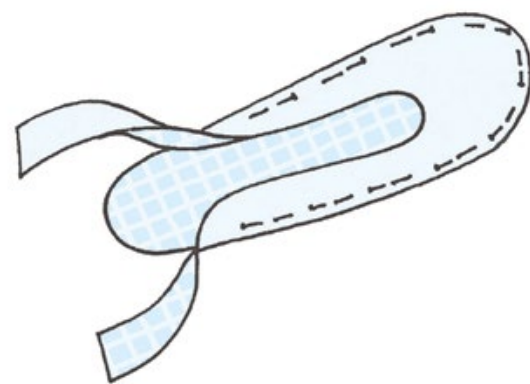
1 Choose the pattern for small, medium, or large slipper (below right). Trace out the shapes and enlarge on a photocopier by 200% for the side section and the sole, and cut these out to make templates. Following the manufacturer's instructions, iron some interfacing to the back of the lining fabric (it needs to be large enough to cut two soles).



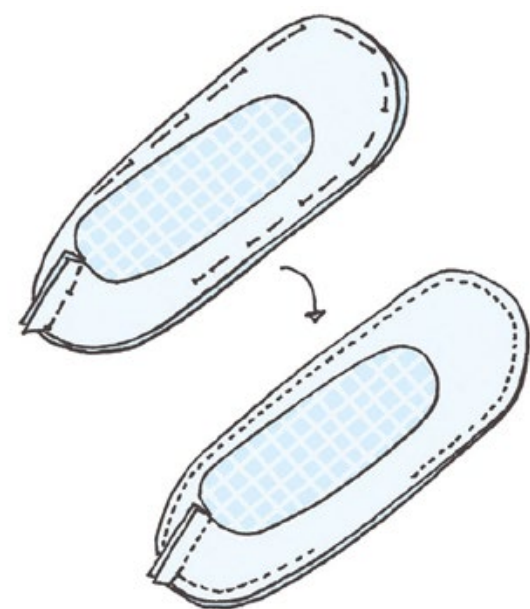
2 Take the remaining lining fabric and fold it in half. Pin the side template on top so that the front section aligns with the fold, as shown. Cut out the shape and repeat so that you have two lining shapes. Then repeat twice more with the outer fabric.



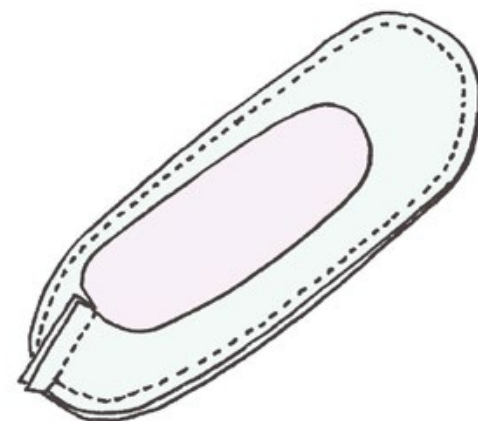
3 Use the sole template to cut out two shapes from the faux suede and two from the lining fabric backed with interfacing.



4 Take the lining sole and fold it in half at the toe to find its centre. With right sides facing, centre the toe of the lining side section over the toe of the lining sole. Pin all around, easing the fabric around the curves. Stop about 10cm before reaching the heel.

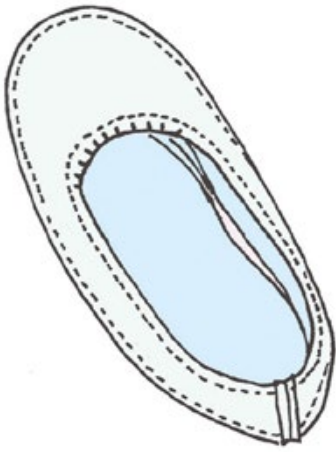


5 Place the two raw ends of the lining fabric together, wrong sides facing. Adjust a little to make sure that the seam they make sits at the centre of the lining sole at the heel and that the sides of the slipper fit neatly. Pin and sew the back seam. Trim the seam allowance. Continue to pin the lining fabric to the lining sole. Baste, remove the pins, and sew with a 1cm seam, leaving a 7cm gap in the seam along one long side. Repeat to make the second inner section and turn both pieces right sides out.

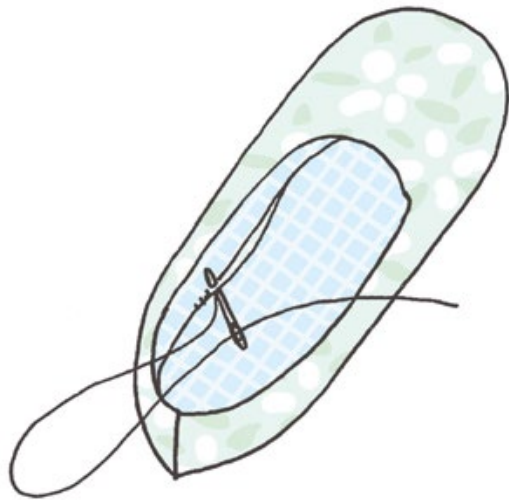


6 Now repeat Step 5 to make the two outer sections. You don't need to leave gaps in the seams of the outer sections. Leave both outer sections right sides facing.





7 With right sides facing, place the lining section inside the outer section. Line up the tops of both sections, pin, and then sew. Make snips in the seam all around the inner curve, as shown, stopping approximately 3mm short of the stitching. Trim the seam allowance along all other parts of the slipper.

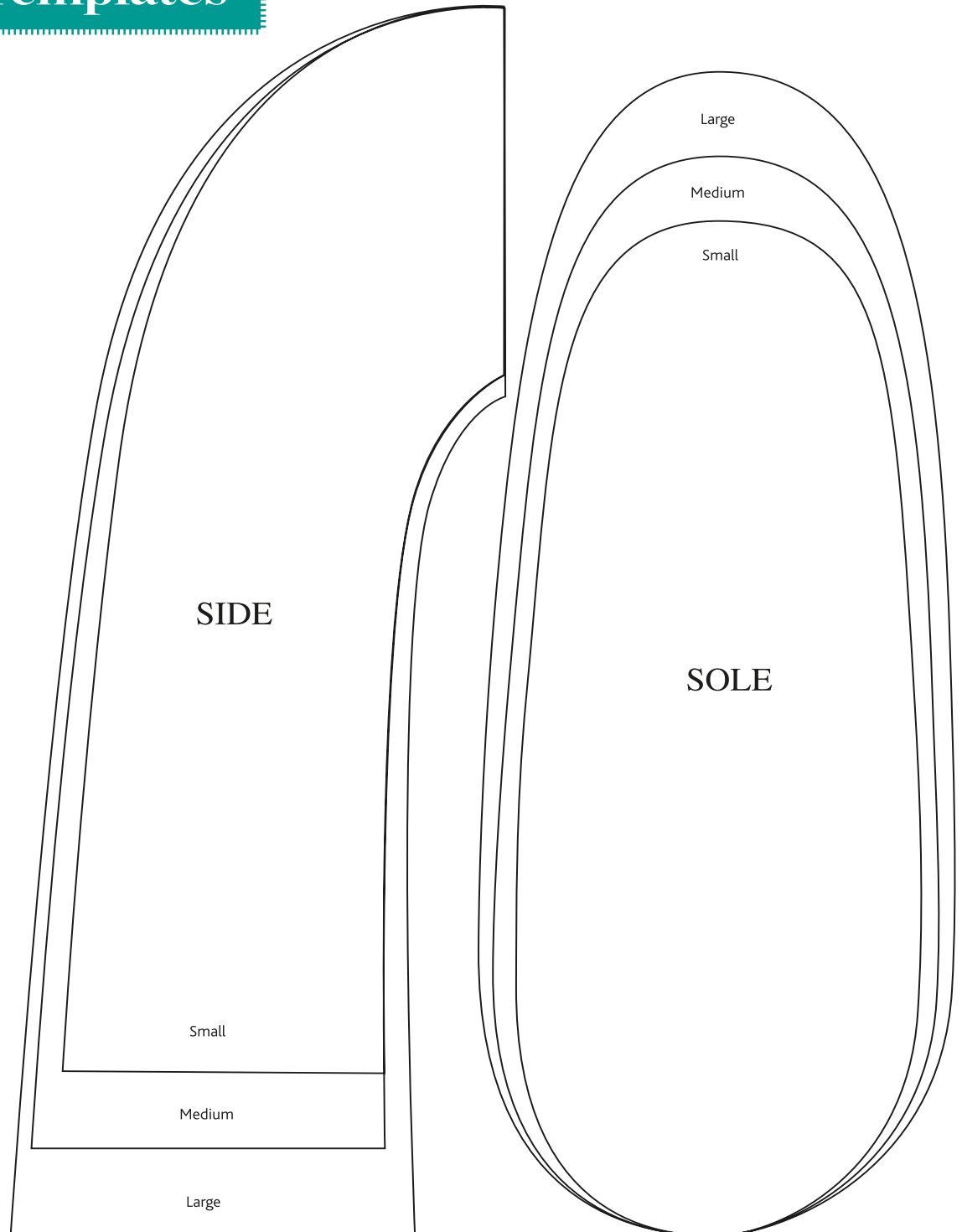


8 Turn the shoe the right way out through the gap in the inner seam. Sew up the gap with small slipstitches, tucking the raw edges in. Push the inner section into the outer section for a neat fit. Press.



9 If you like, cut a section of embroidered ribbon measuring approximately 5cm square for each slipper. Turn in the raw edges on each side and use small slipstitches to sew to the lining.

Templates



★ *Competition*

WIN!

A Whirlpool Jet Cuisine Microwave Oven



**ENTER FREE
ONLINE AT**

womansweekly.com/win

We've teamed up with Whirlpool so that two readers will win a Jet Cuisine microwave oven. With a modern look, the new multi-tasking combination microwave is perfect for the festive season ahead



**2 PRIZES TO
BE WON!**

HOW TO ENTER Just answer this question.

Which one of the following dishes is traditionally made with potatoes?

A Dauphinoise **B** Baked Alaska **C** Spaghetti Carbonara

If you know the answer, you can enter online for free or by phone or text by midnight on the closing date **16 January 2015**.

The Jet Cuisine cooks an assortment of delicious dishes speedily, combining an array of functions with unique 6TH SENSE® technology, taking the guess work out of cooking. It weighs the food and automatically adjusts the power and time to ensure great results – almost like magic.

In addition to microwave-only cooking, there is 6TH SENSE® Steam, Crisp and Defrost and a fantastic steamer accessory; a great way to a healthier diet and to shape-up for those festive parties.

You can also sauté, fry, brown, defrost and crisp dishes too, just like a conventional oven but faster. The Jet Cuisine is perfect to get your festive season underway. It is a huge aid at one of the busiest times of the year, cooking a variety of dishes. It comes with an easy-clean surface on the inside and a touch control exterior, so cleaning is quick and fuss-free.

To find out more about Whirlpool visit whirlpool.co.uk.

Whirlpool



RULES AND TERMS AND CONDITIONS

Standard *Woman's Weekly Christmas Special* rules apply – see www.timeincuk.com/standard-competition-terms. Entry implies acceptance of the rules. There are two prizes to be won. The prize is a Whirlpool Jet Cuisine Microwave Oven. The prize can only be delivered to the UK mainland only. It does not include the removal or disposal of an existing appliance. Whirlpool is NOT responsible for the siting or the installation of the new microwave oven. Delivery only to the winners' addresses. **The competition opens on 5 November 2014. The competition closes at 23.59 on 16 January 2015.** The winners will be selected at random from all correct entries received after the closing date.

 **Enter FREE on www.womansweekly.com/win**
All you have to do is register.

 **Call 0905 652 3336.** BT calls cost £1.02 per call (UK). Cost from other networks may be higher.

 **Text WWPRIZE6** followed by a space and your answer, your name, house number/name and postcode to 85088 (UK); Eg, WWPRIZE6 (answer) Chloe 16 NN32 6PX. Please ensure that you provide your FULL name and address details as incomplete entries may be charged but not entered. When you enter by text you may in future get sms marketing messages from Time Inc. (UK) Ltd and *Woman's Weekly* magazine. If you don't want to, please end your text with NO INFO

BT calls cost £1.02 per call (UK); Cost from other networks maybe significantly higher. Texts cost £1 per text (UK) plus network charges. When entering by phone or text please ensure that you provide your FULL name and address details as incomplete entries may be charged but not entered. If you call or text after the closing date then you will not be entered but you may be charged. The winners will be selected at random from all correct entries received after the close date. When you enter by text, you may in future get SMS marketing messages from Time Inc (UK) Ltd and *Woman's Weekly*. If you don't want to receive these, please end your text with NO INFO. SP: Spoke, 0333 202 3390.

For more fantastic competitions visit, www.womansweekly.com/win

The most famous and best-loved of Santa's reindeer, Rudolph, and his red nose, look fab on a child's sweater



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

Deer-est Rudolph

MEASUREMENTS

To fit ages: 2-3 (3-4) (4-5) years old.

Actual measurements 63.5 (69) (74) cm/25 (27) (29) in.

Side seam 28 (29.5) (30.5) cm/11 (11½) (12) in.

Length to shoulder 41 (43.5) (45.5) cm/16 (17) (17¾) in.

Sleeve seam 27 (29) (31) cm/10½ (11½) (12¼) in.

MATERIALS

4 (4) (5) 50g (159m) balls of Sirdar Country Style DK (40% nylon, 30% wool, 30% acrylic) in Cherry (402) and 1 ball in each of Naturelle (409), Chocolate (530), Black (417) and Cream (411). Pair of 3¾mm (No. 9) and 4mm (No. 8) knitting needles. **You can buy the yarn online at shop.womansweekly.com or call 0800 024 1212.**

TENSION

22 stitches and 28 rows, to 10 x 10cm, over stocking stitch, using 4mm needles.

ABBREVIATIONS

K, knit; **p**, purl; **st**, stitch; **tog**, together; **inc**, increase (by working twice into same st); **dec**, decrease (by taking 2 sts together); **ss**, stocking stitch (k on right side and p on wrong side).

NOTE

Yarn amounts are based on average requirements and are therefore approximate. Instructions are given for small size. Where they vary, work figures in round brackets for larger sizes. Instructions in square brackets are worked as stated after 2nd bracket.

Back

With 3¾mm needles and Cherry, cast on 70 (76) (82) sts. Beginning with a k row, ss 4 rows. Change to 4mm needles. Ss 20 rows.

Using separate small balls of yarn for each coloured area and twisting yarns together on wrong side at joins, reading chart from right to left on right-side (k) rows and from left to right on wrong-side (p) rows, work motif from chart thus: **21st row:** K50 (53)

(56) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

22nd row: P15 (18) (21) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

With Cherry, p 1 row.

29th row: K10 (13) (16) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

30th row: P55 (58) (61) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

With Cherry, ss 15 rows.

51st row: K16 (19) (22) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

52nd row: P49 (52) (55) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

With Cherry, ss 5 rows.

63rd row: K30 (33) (36) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

64th row: P35 (38) (41) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

With Cherry, ss 13 (15) (17) rows.

Next row: K55 (58) (61) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

Next row: P10 (13) (16) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

With Cherry, p 1 row.

Next row: K15 (18) (21) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

Next row: P50 (53) (56) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

Continue in Cherry only, ss 15 (19) (23) rows.

Shape shoulders: Cast off 6 (7) (8) sts at beginning of next 4 rows and 7 sts at beginning of following 2 rows — 32 (34) (36) sts.

Leave these sts on a st holder.

Front

With 3¾mm needles and Cherry, cast on 70 (76) (82) sts. Beginning with a k row, ss 4 rows. Change to 4mm needles. Ss 20 rows.

Using separate small balls of yarn for each coloured area and twisting yarns together on wrong side at joins, reading chart from right to left on right-side (k) rows and from left to right on wrong-side (p) rows, work motif from chart thus: **21st row:** K50 (53) (56) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

22nd row: P15 (18) (21) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

With Cherry, p 1 row.

29th row: K10 (13) (16) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

30th row: P55 (58) (61) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

With Cherry, ss 1 (3) (5) row(s).

Next row: K21 (24) (27) Cherry, k across 28 sts of 1st row of chart A, with Cherry, k to end.

Next row: P21 (24) (27) Cherry, p across 28 sts of 2nd row of chart A, with Cherry, p to end.

Work from chart as set for another 12 (10) (8) rows.

Next row: K16 (19) (22) Cherry, k across 5 sts of 1st row of chart B, then across 28 sts of 15th (13th) (11th) row of chart A, with Cherry, k to end.

Next row: P21 (24) (27) Cherry, p across 28 sts of 16th (14th) (12th) row of chart A, then p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from charts as set for another 5 rows.

Next row: P21 (24) (27) Cherry, p across 28 sts of 22nd (20th) (18th) row of chart A, with Cherry, p to end.

Work from chart as set for another 24 (26) (28) rows.

Next row: K55 (58) (61) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

Next row: P10 (13) (16) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows.

With Cherry, p 1 row.

Next row: K15 (18) (21) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

Next row: P50 (53) (56) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for

another 5 rows.

Continue in Cherry only, ss 1 (3) (5) row(s).

Shape neck: Next row: K24 (26) (28), k2tog, turn and work on these 25 (27) (29) sts for left side.

Left side: Dec 1 st at neck edge on next 6 rows — 19 (21) (23) sts. Ss 7 (9) (11) rows.

Shape shoulder: Cast off 6 (7) (8) sts at beginning of next row and following alternate row — 7 sts. P 1 row. Cast off.

Right side: With right side facing, slip centre 18 (20) (22) sts on to st holder, rejoin yarn to remaining sts and k2tog, k to end — 25 (27) (29) sts.

Dec 1 st at neck edge on next 6 rows — 19 (21) (23) sts. Ss 8 (10) (12) rows.

Shape shoulder: Cast off 6 (7) (8) sts at beginning of next row and following alternate row — 7 sts. K 1 row. Cast off.

Sleeves (both alike)

With 3¾mm needles and Cherry, cast on 42 (44) (46) sts. Beginning with a k row, ss 4 rows.

Change to 4mm needles.

Beginning with a k row, ss 4 rows. Inc 1 st at each end of next row — 44 (46) (48) sts. Ss 5 rows.

Next row: K28 (29) (30) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

Next row: P11 (12) (13) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows, increasing 1 st at each end of 1st of these rows — 46 (48) (50) sts.

With Cherry ss 23 rows, increasing 1 st at each end of 4th of these rows and 2 following 8th rows — 52 (54) (56) sts.

Next row: K14 (15) (16) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.

Next row: P33 (34) (35) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.

Work from chart as set for another 5 rows, increasing 1 st at each end of 3rd of these rows — 54 (56) (58) sts.

With Cherry, ss 7 (15) (23) rows, increasing 1 st at each end of 6th of these rows and nil (1) (2) following 8th row(s) — 56 (60) (64) sts.

Next row: K28 (30) (32) Cherry, k across 5 sts of 1st row of chart B, with Cherry, k to end.
Next row: P23 (25) (27) Cherry, p across 5 sts of 2nd row of chart B, with Cherry, p to end.
Work from chart as set for another 5 rows.
With Cherry, ss another 11 (9) (7) rows.
Cast off.

Neckband

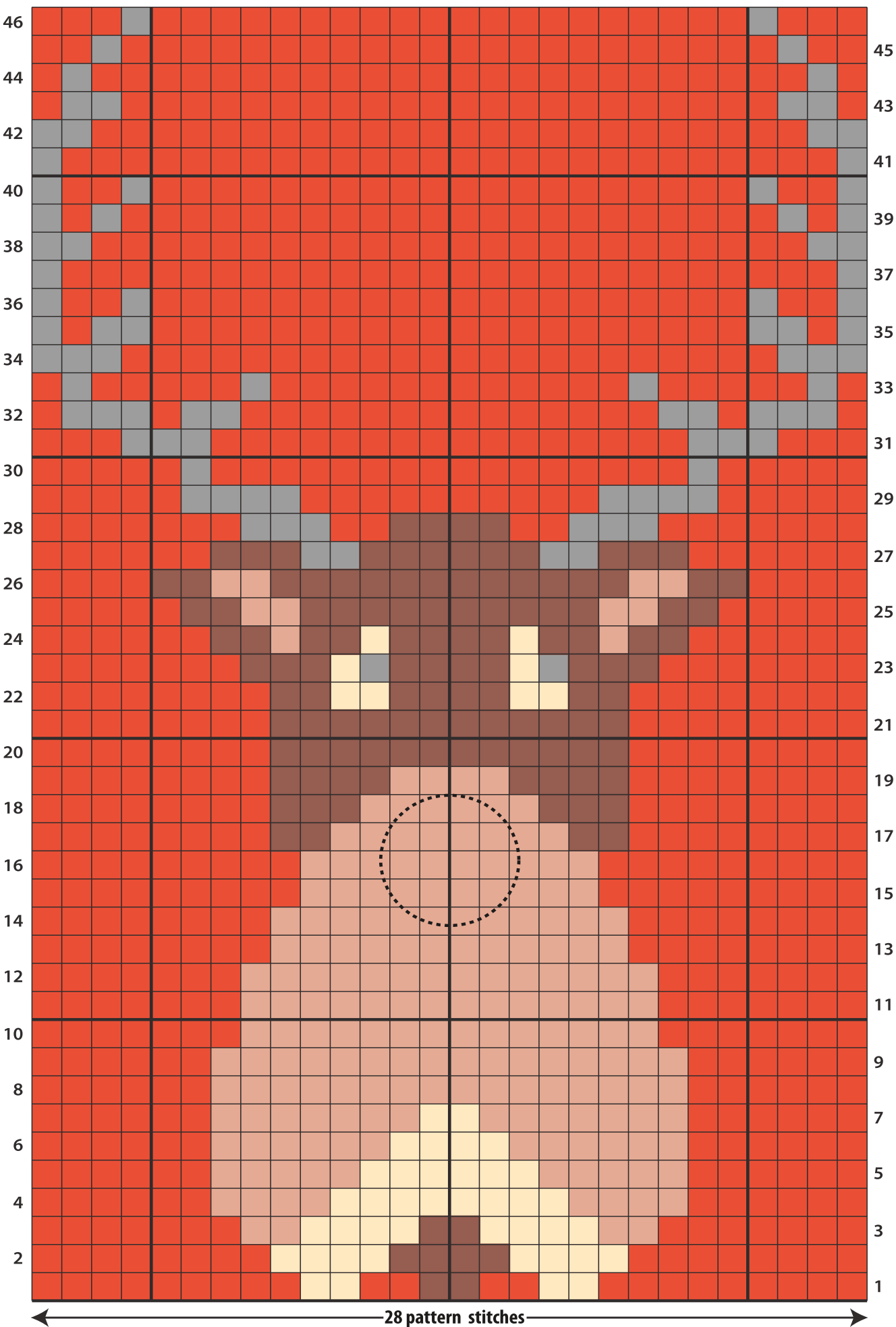
Join right shoulder seams. With right side facing, using 3¾mm needles and Cherry, pick up and k14 (14) (16) sts down left front neck, k18 (20) (22) sts from centre front, pick up and k14 (14) (16) sts up right front neck and finally, k32 (34) (36) sts from back neck — 78 (82) (90) sts.
1st rib row: K2, [p2, k2] to end.
2nd rib row: P2, [k2, p2] to end.
Rib another 22 rows.
Inc row: K2, [p twice in next st, p1, k2] to end — 97 (102) (112) sts.
Next row: P2, [k3, p2] to end.
Next row: K2, [p3, k2] to end.
Rib another 10 rows. Cast off loosely in rib.

Reindeer nose

With 3¾mm needles and Cherry, cast on 2 sts.
1st row: K twice in each st — 4 sts.
2nd row: [K twice in next st, k1] twice — 6 sts.
K 2 rows.
5th row: K2tog, k2, k2tog — 4 sts.
6th row: [K2tog] twice — 2 sts.
K2tog and fasten off.

To make up

With Black, work line of straight stitches up centre of lower face and mouth. Outline Naturelle and Cream areas on lower face with Brown and back stitches. With Cream, work a couple of straight stitches on right of pupil on each eye. Placing nose as shown on chart, sew nose to face, stuffing with a small amount of Cherry. Using Cream and following chart C, Swiss-darn a few small snowflakes randomly on back, front and sleeves. Join left shoulder and neckband seam, reversing seam on neckband. Mark depth of armholes 13 (14) (15) cm down from shoulder seams on back and front. Sew on top of sleeves between markers. Join side and sleeve seams, reversing seam on first 4 rows of hem and cuffs.



KEY

- Cherry (402)
- Cream (411)
- Chocolate (530)
- Naturelle (409)
- Black (417)

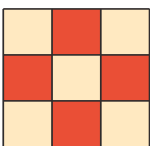
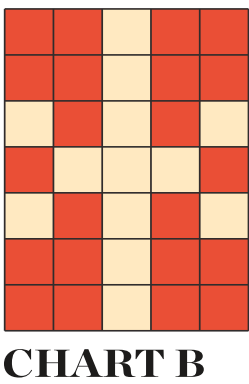


CHART C

CHART B

The perfect Christmas gift from £10.99



Treat yourself or a loved one
to a magazine subscription this Christmas

- **Go digital, it's free** – Every subscription comes complete with a free trial digital version – for iPad and iPhone. Digital-only subscriptions are also available; visit magazinesdirect.com for the range of titles and offers.
- **FREE Christmas Card** to give to your friend or family member to announce their gift.*
- **Convenient home delivery** on all magazine subscriptions.



Hurry! Order your magazine today and get Christmas all wrapped up!



Subscribe online at
magazinesdirect.com/bwj4



0844 848 0848

Quote code: BWJ4

7 days a week from 8am to 9pm (UK time)



**Complete
the coupon
below**

THE DIRECT DEBIT GUARANTEE: This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits. If there are any changes to the amount, date or frequency of your Direct Debit Time Inc. (UK) Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request Time Inc. (UK) Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request. If an error is made in the payment of your Direct Debit, by Time Inc. (UK) Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to, you must pay it back when Time Inc. (UK) Ltd asks you to. You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Complete this coupon and send to: **FREEPOST RTKA-YLJG-HAAK, Time Inc. (UK) Ltd, Rockwood House, 9-16 Perry Mount Road, HAYWARDS HEATH, RH16 3DH (NO STAMP NEEDED – UK ONLY)**

YES! I would like to subscribe to Woman's Weekly

Please tick your preferred payment method

☐ **Pay only £10.99 per quarter by Direct Debit, saving 21% on the full price of £14.01**

☐ **1 year Cheque/Cash/Credit or Debit Card (50 issues), pay only £43.99, saving 21% (full price £56.02)**

☐ **2 year Cheque/Cash/Credit or Debit Card (100 issues), pay only £87.99, saving 21% (full price £112.04)**

Your details

Mr/Mrs/Ms/Miss: Forename:

Surname:

If you would like to receive emails from Woman's Weekly and Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via email, please include your email below.

Email:

Address:

Postcode:

Home Tel No: (inc. area code)

If you would like to receive messages from Woman's Weekly and Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via your mobile, please include your mobile phone number below.

Mobile No.

Date of Birth: DD MM YY YY

I would like to send a gift to:

Please also fill out 'Your Details' opposite. To give more than one subscription, please supply address details on a separate sheet.

Mr/Mrs/Ms/Miss: Forename:

Surname:

Address:

Postcode:

Choose from 3 easy ways to pay:

1. I enclose a cheque/postal order made payable to Time Inc. (UK) Ltd., for £

2. Please debit £ from my:

☐ Visa ☐ Visa Debit ☐ MasterCard ☐ Amex ☐ Maestro

Card No:

Start Date (Maestro only): Issue No. (Maestro only): Expiry Date:

MMYY MMYY MMYY

Signature: (I am over 18) Date:

3. Pay only £10.99 per quarter by Direct Debit (UK only)

**Instruction to your Bank or Building Society to pay by Direct Debit
For office use only. Originator's reference - 764 221**



Name of Bank:

Address:

Postcode:

Account Name:

Sort Code:

Account No:

Please pay Time Inc. (UK) Ltd. Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Time Inc. (UK) Ltd, and if so, details will be passed electronically to my Bank or Building Society.

Signature: (I am over 18)

Date:

Offer open to new UK subscribers only. Final closing date for all orders is 2nd February 2015. Orders purchased as a gift before the 12th December 2014 will start with the first available issue in January. All gift orders purchased after this date will begin with the first available issue. Orders purchased for yourself will start with the next available issue – please allow up to 6 weeks for UK delivery. 8 weeks for overseas orders. Direct Debit offer is available to UK subscribers only. The full subscription rate is for 1 year (50 issues) and includes postage and packaging. If the magazine ordered changes frequency per annum, we will honour the number of issues paid for, not the term of the subscription. The free digital version can be withdrawn at anytime during the subscription period. For enquiries and overseas rates contact magazinesdirect@quadrantsubs.com or call +44 330 333 0233. Woman's Weekly, published by Time Inc. (UK) Ltd, will collect your personal information to process your order. Woman's Weekly and Time Inc. (UK) Ltd would like to contact you by post or telephone to promote and ask your opinion on our magazines and services. Please tick here if you prefer not to hear from Time Inc. (UK) Ltd. Time Inc. (UK) Ltd may occasionally pass your details to carefully selected organisations so that they can contact you by telephone or post with regards to promoting and researching their products and services. Please tick here if you prefer not to be contacted. Time Inc. (UK) Ltd who publish Woman's Weekly would like to send messages to your mobile with offers from carefully selected organisations and brands, promoting and researching their products and services. If you want to receive messages please tick here. Time Inc. (UK) Ltd would like to email you with offers from carefully selected organisations and brands, promoting and researching their products and services. If you want to receive these messages please tick here. If you supply an email address your order will be acknowledged by email and you will be given the option to download a Christmas card or request one by post. If you do not supply an email address you will automatically be sent a postal Christmas card.

CODE: BWJ4

THE ULTIMATE Christmas Dinner



Everyone's favourite
for Christmas Dinner
- a traditional turkey
roast!



MENU

*Cream of mushroom and walnut
soup*

☆☆☆☆☆

*Roast turkey with basil, Parmesan
and pine nut stuffing*

Honey-glazed gammon

Bacon wrapped sausages

Roasted roots

Herb-buttered sprouts

Braised red cabbage

Bread sauce

Cranberry sauce

Gravy

☆☆☆☆☆

*Christmas pudding with brandy
butter balls*

Sherry trifle

Amaretti biscuits

Countdown to Dinner

Timings are approximate for serving dinner at 2pm

3-4 weeks in advance

★ Order turkey if buying fresh, or buy a frozen one if you have space in the freezer

2-3 days before

★ Buy wines and soft drinks and chill any that are better served cold.

★ Make the amaretti

Christmas Eve

★ Make the mushroom soup, and chill it overnight in the fridge

★ Make giblet stock

★ Prepare the bacon-wrapped sausages

★ Prepare herb butter for the sprouts

★ Prepare the braised red cabbage

★ Whizz the onion in the milk for the bread sauce

★ Make the cranberry sauce

★ Make the brandy butter balls

Christmas Day

9.45 Set the oven to 190°C or Gas Mark 5

9.46 Prepare the stuffing, and stuff the turkey. Make stuffing balls

10.00 Put the turkey in the oven

10.15 Set the table

10.50 Put ham to boil

12.15 Boil potatoes for roasted roots

12.20 Put the fat in the oven to heat up for the roasted roots

12.30 Put the potatoes in the fat to roast

12.50 Take the pan with the ham off the heat and prepare the glaze.

1.00 Add the carrots and parsnips to the potatoes

1.05 Put the ham in the oven

1.15 Make the trifles

1.30 Check that turkey is cooked, and if it is, remove it from the oven and transfer it to a serving plate and keep it warm

1.35 Make the gravy, then take the pan off the heat

1.36 Place the bacon-wrapped sausages and any stuffing balls in the oven

1.37 Put sprouts to cook

1.40 Make bread sauce

1.45 Reheat the soup

1.46 Reheat the red cabbage

1.48 Reheat the cranberry sauce

1.50 Cook garnish for soup

1.52 Drain sprouts and serve

1.54 Reheat gravy

1.55 Garnish the turkey with herbs

1.56 Remove the ham from the oven and place it on the serving plate

1.58 Pour soup into serving bowls, garnish and serve

2pm Enjoy lunch!

Cream of Mushroom and Walnut Soup

The soup may be prepared up to the end of step 4 a day in advance. Cool the soup and chill it, and then it just needs reheating and finished as in step 5 onwards, on Christmas day.

Serves 6-8
Calories per serving: 367
Fat per serving: 33g
Suitable for freezing: ✓ without the cream

- ★ 50g (1¾oz) dried wild mushrooms
- ★ 60g (2oz) butter
- ★ 1 medium onion, peeled and chopped
- ★ 4 stalks celery, chopped
- ★ 500g (1lb) chestnut

mushrooms, roughly chopped

- ★ 1tbsp freshly chopped thyme
- ★ 2 vegetable stock cubes
- ★ 100g packet walnuts
- ★ Salt and freshly ground black pepper

TO SERVE:

- ★ 300ml carton double cream
- ★ 30g (1oz) butter
- ★ 125-250g (4-8oz) mixed wild mushrooms, washed and sliced
- ★ Chives, for garnish

1 Place the dried mushrooms in a bowl and pour over 300ml (½ pint) boiling water. Leave the mushrooms to soak for at least 30 minutes.

2 Melt the butter in a saucepan and add the onion and celery and cook over a medium heat for about 5 minutes until they have started to soften. Add the mushrooms to the pan and cook for a further 5-8 minutes, or until all the vegetables are soft. Add the soaked mushrooms and any remaining liquor to the pan and then pour in 900ml (1½ pint) boiling water. Add the stock cubes to the pan and stir until they have dissolved and stir in the thyme.

3 Bring the mixture to the boil, then reduce the heat and cover the pan and let the soup simmer gently for about 20-30 minutes.

4 Remove the pan from the heat and leave the soup to cool slightly. Add the walnuts to the pan and then puree the soup, either in a blender or food processor, or using a stick blender. Season the soup to taste with salt and pepper.

5 To serve, heat the soup and stir in the double cream. If the soup seems too thick then add a little boiling water until it's the desired consistency.

6 Melt the butter in a pan and add the wild mushrooms and sauté for a few minutes.

7 Pour or spoon the soup into serving dishes. Spoon the sautéed mushrooms on top and garnish with chives.





★ The cooking time recommended by British Turkey is to cook at 190°C or Gas Mark 5 for the following times:

★ Turkeys weighing 4kg or more: Cook for 20 minutes per kilo, then add 90 minutes.

★ Turkeys and joints (eg crown roasts) weighing less than 4kg: Cook for 20 minutes per kilo plus 70 minutes.

★ If you have a probe thermometer, make sure the temperature of the chicken is above 72°C.

NOTE: If stuffing a turkey, include this in the weight/time calculation

● If you have any questions about defrosting or cooking turkey, then you can contact the British Turkey hotline 0800 783 9994, which is open 9am-5pm weekdays plus up to 5pm on Christmas Eve.

Roast Turkey with Parmesan, Basil and Pine Nut Stuffing

Serves 6-8
Calories per serving: 421
Fat per serving: 19g
Suitable for freezing: ✓

The amount of stuffing will make 6-8 stuffing balls, depending on the size of the turkey cavity, but if you want extra stuffing balls, then make double the recipe.

- FOR THE GIBLET STOCK:**
- ★ Giblets, but not the liver
 - ★ 1 medium onion, peeled and chopped
 - ★ 1 carrot, peeled and roughly chopped
 - ★ 2 sticks celery, roughly chopped
 - ★ Sprig thyme or rosemary
- FOR THE STUFFING:**
- ★ 175g (6oz) breadcrumbs
 - ★ 2 cloves garlic, peeled and crushed
 - ★ 100g packet toasted pine nuts, roughly chopped
 - ★ 50g (1¾oz) freshly grated Parmesan cheese
 - ★ 4tbsp chopped basil
 - ★ 4tbsp freshly chopped flat-leaf parsley
 - ★ 4tbsp olive oil
 - ★ 2 medium eggs
 - ★ Salt and freshly ground black pepper
- FOR THE TURKEY**
- ★ 5-6kg(11-13lb) British turkey
 - ★ 30-50g (1-1¾oz) butter, melted
 - ★ Fresh herbs for garnish

1To make the giblet stock, pour 1.5ltr (2½pt) cold water into a saucepan and add the giblets, carrot, celery and thyme or rosemary. Cover the pan and place it on the hob and bring it to the boil. Reduce the heat and simmer the stock for about 2 hours, then remove the pan from the heat and strain the stock into a measuring jug. You need 900ml (1½pt) stock, so if you have less, then make up the amount with water, if you have too much, then boil the strained stock to reduce it. Leave the stock to cool, then cover the bowl and chill it. Any fat should rise to the surface, and when the stock is chilled it should be easy to use a spoon to lift the fat off the surface to discard it.

2To make the stuffing, tip all the ingredients into a bowl and then mix them until they just bind together. Take care not to over-mix them or the stuffing will be very heavy and solid.

3Use the stuffing to fill the neck cavity of the turkey and shape any extra stuffing mixture into balls.

4Position one oven shelf towards the bottom of the oven for the turkey, and the other shelf towards the top of the oven for the vegetables.

5Weigh the stuffed turkey to calculate the cooking time. As there can be variations between metric and imperial weights, we based our timings on the metric weight, and allowed 20 minutes per kilo, plus 90 minutes. It's

better to leave the turkey to rest for 20-30 minutes before carving, so take this into account when calculating what time to put it in the oven. So if the turkey weighs 6kg then it will need 3½ hours cooking time, and with the resting time, will need to go in the oven about 4 hours before serving time.

6Place the turkey in a roasting tin and brush the melted butter over it. Pour the giblet stock around the turkey. Cover the roasting tin with foil and place the tin in the oven and keep the turkey covered with foil until the last 45 minutes of the cooking time.

7To test if the turkey is cooked, pierce the thickest part of the flesh on the thigh with a skewer. If the juices that run out are clear then it's cooked, but if there is still any pinkness then continue cooking the turkey.

8When the juices run clear, remove the turkey from the oven and cover the tin with a clean sheet of foil, and leave the turkey in a warm place for 20-30 minutes before serving, to allow the fibres in meat time to relax so that it will be easier to carve and the meat will be a better texture for eating. Garnish the turkey with fresh herbs before serving.

Note: Any extra stuffing balls may be cooked on the same baking tray as the bacon-wrapped sausages, for about 20 minutes.

Bacon-wrapped Sausages

The bacon may be wrapped around the sausages a day in advance to save time on Christmas morning.

Makes 24
Calories per serving: 270
Fat per serving: 22g
Suitable for freezing: ✓

- ★ 12 chipolata sausages
- ★ 12 rashers smoked streaky bacon

1Set the oven to 190°C or Gas Mark 5.

2Twist the sausages and cut them in half. Stretch the bacon rashers against the back of a knife and then cut them in half widthways. Wrap a piece of bacon around each sausage. Place them on a baking tray, with the end of the bacon under the sausage to help prevent them from unrolling during cooking.

3Cook the sausages for about 20 minutes turning them once so they cook evenly.

✱ Any leftover cooked sausages may be packed in a freezer bag, sealed and frozen for up to 1 month. Allow them to defrost and then either reheat them thoroughly, or serve them cold with cold sliced turkey.





Honey-glazed Gammon

Serves 6-8
Calories per serving: 361
Fat per serving: 19g
Suitable for freezing: ✓

- ★ **2-2.5kg (4-5lb) boned and rolled smoked gammon joint**
 - ★ **1 onion, peeled and roughly chopped**
 - ★ **1 carrot, peeled and roughly chopped**
 - ★ **2 sticks celery, scrubbed and roughly chopped**
- FOR THE GLAZE:**
- ★ **2-3tbsp thick honey**
 - ★ **2-3tbsp English mustard**

1 Soak the gammon in cold water overnight, then drain it well.

2 Weigh the ham to calculate the boiling time. It will take 25 minutes per 500g (1lb) plus 20 minutes, so a 2kg (4lb) joint will take 2 hours.

3 Place the gammon in a large saucepan and add the onion, carrot and celery. Cover the gammon with cold water. Cover the pan and place it on the hob and bring it to the boil. Reduce the heat and simmer the ham for

the calculated cooking time, then remove the pan from the heat.

4 Set the oven to 190°C or Gas Mark 5.

5 Lift the gammon out of the pan and place it on a board. Pour about 150ml (¼pt) cooking juices into a roasting tin and then discard the rest. Cut away any string or netting, which is holding it in shape, and cut away any skin to leave a thin layer of fat. Use a small sharp knife to cut through the fat in a diamond pattern. Mix together the honey and mustard and spread it over the top of the gammon.

6 Place the gammon in the centre of the oven for 25-35 minutes, or until the topping is a light golden colour. Remove the gammon from the oven and transfer it to a warmed serving plate or board, cover it with foil and leave it in a warm place for about 10 minutes before carving.

✱ Any leftover ham may be packed into freezer bags and then frozen for up to 1 month. Allow the ham to defrost before serving.

Herb-buttered Sprouts

Serves 6-8
Calories per serving: 170
Fat per serving: 15g
Suitable for freezing: ✕

- ★ **125g (4oz) butter, softened**
- ★ **3-4tbsp freshly chopped parsley**
- ★ **Zested rind 1 lemon**
- ★ **Salt and freshly ground black pepper**
- ★ **1kg (2lb) sprouts, trimmed**

1 To make the herb butter, beat the butter to soften it, then beat in the parsley, lemon rind and seasoning. Spoon the butter onto a piece of baking parchment and then roll it up into a log about 3-4cm (1¼-1½in) diameter, and chill the butter until it's firm, or overnight.

2 Bring a large pan of water to the boil and add the sprouts. Bring back to the boil and then simmer for 10-15 minutes, or until just tender, then drain.

3 Return the sprouts to the pan and add about half of the butter and toss the sprouts in so that they become coated in the butter as it melts.

4 Tip the sprouts into a serving dish and slice the remaining butter and place on top.

Braised Red Cabbage

The cabbage may be cooked a day in advance, and then just reheated before serving.

Serves 6-8
Calories per serving: 140
Fat per serving: 6g
Suitable for freezing: ✕

- ★ **60g (2oz) butter**
- ★ **1 medium red onion, peeled and cut into wedges**
- ★ **1 medium red cabbage, trimmed and shredded**
- ★ **60g (2oz) raisins**
- ★ **2 dessert apples, quartered, peeled and chopped**
- ★ **1tbsp finely grated fresh root ginger**
- ★ **150ml (¼pt) red wine vinegar**
- ★ **4tbsp light muscovado sugar**

1 Melt the butter in a pan and add the onion, and cook it over a medium heat for 4-5 minutes, until it's started to soften, then add the red cabbage, raisins, apple and ginger. Stir-fry for 1-2 minutes.

2 Add the red wine vinegar and sugar to the pan and bring the mixture to the boil. Reduce the heat and cover the pan and simmer the cabbage gently for about 35-45 minutes, or until it is tender. Season the cabbage with salt and pepper.

Roasted Roots

Choose a large shallow roasting tin to cook vegetables, to help ensure that they will go crispy.

Serves 6-8
Calories per serving: 380
Fat per serving: 10g
Suitable for freezing: ✕

- ★ **3-4tbsp goose fat or white vegetable fat**
- ★ **1-1.5kg (2-3lb) potatoes, eg Maris Piper, peeled and cut into chunks**
- ★ **750g-1kg (1½lb-2lb) small carrots, scrubbed**
- ★ **750g-1kg (1½lb-2lb) parsnips, peeled and cut into batons**
- ★ **Coarse salt**

1 Set the oven to 190°C or Gas Mark 5. Place the fat in a large shallow roasting tin and place in the oven to heat up.

2 Cook the potatoes in boiling water for 5-7 minutes, then drain them well. Add the potatoes to the pan and turn them to coat in the fat and sprinkle over some salt. Cook the potatoes for 30 minutes.

3 Remove the potatoes from the oven and add the carrots and parsnips to the roasting tin and turn them to coat in the fat. Return the tin to the oven and cook the vegetables for about another hour, turning the vegetables occasionally so that they cook evenly.





Bread Sauce

This sauce is best cooked on Christmas day, although it can be made a little while in advance of serving, and then reheated. However, the onion may be pureed with the milk a day in advance. If the sauce is made slightly in advance, stir it regularly to prevent a skin forming on the top, and add a little extra milk if it thickens too much.

Serves 6-8
Calories per serving: 150
Fat per serving: 7g
Suitable for freezing: ✕

- ★ 600ml (1pt) milk
- ★ 1 onion, peeled and roughly chopped
- ★ 175g (6oz) fresh white bread, crusts removed
- ★ 4-6 cloves

- ★ 2 bay leaves
- ★ Salt and freshly ground black pepper
- ★ Large knob of butter

1 Pour the milk into a food processor or blender and add the onion. Whizz until the onion is finely cut. Add the bread and whizz until smooth.

2 Tip the mixture into a saucepan and add the cloves and bay leaves. Place the pan over a medium heat and bring the mixture to a gentle simmer. Reduce the heat and simmer the sauce gently for about 10-15 minutes until the onion has softened and the sauce has thickened. If it thickens too much, then a little extra milk may be added.

3 Stir in the knob of butter just before serving and season to taste.

Gravy

Serves 6-8
Calories per serving: 50
Fat per serving: 2g
Suitable for freezing: ✕

- ★ Juices from the turkey pan
- ★ 3tbsp cornflour
- ★ Gravy browning, optional
- ★ Salt and freshly ground black pepper

1 Strain the turkey juices from the tin and skim off the fat. Make the juices up to 600ml (1pt) with water if necessary. Pour the juices into a saucepan and bring to the boil.

2 Mix the cornflour with 4tbsp water and then pour into the mixture, stirring well so it is smooth. Add gravy browning if liked and season to taste.

Cranberry Sauce

This sauce may be made 2-3 days in advance and kept in the fridge.

Serves 6-8
Calories per serving: 140
Fat per serving: 4g
Suitable for freezing: ✓

- ★ 30g (1oz) butter
- ★ 2 shallots, peeled and chopped
- ★ 250g (8oz) cranberries
- ★ 1 orange, rind and juice
- ★ 125g (4oz) caster sugar
- ★ Short length cinnamon stick
- ★ 2 cloves
- ★ 2 star anise
- ★ Salt and freshly ground black pepper

1 Melt the butter and add the shallots. Cook over a medium heat for about 5 minutes until the shallots have softened then add the cranberries to the pan.

2 Add the orange zest and juice, caster sugar, cinnamon, cloves and star anise and cook for about 5-10 minutes until thickened. Season to taste. Serve warm or cold.

✳ Pack the sauce into a freezerproof container and freeze it for up to 1 month.

Christmas Pudding With Brandy Butter Balls

Makes 1.25ltr (2pt) pudding basin
Serves 6-10
Calories per serving: 616
Fat per serving: 26g
Suitable for freezing: ✓

- ★ 750g (1½lb) luxury dried mixed fruit
- ★ 250g (8oz) dark muscovado sugar
- ★ 60g (2oz) plain flour
- ★ 150g (5oz) fresh white breadcrumbs
- ★ 250g (8oz) chopped suet
- ★ 1 medium carrot, peeled and finely grated
- ★ 1 level tbsp ground mixed spice
- ★ 1 level tsp ground cinnamon
- ★ 2 medium eggs
- ★ 150ml (¼ pint) ruby port
- ★ Pinch salt
- ★ Pinch bicarbonate of soda
- ★ 3-4 tbsp brandy, to flame
- ★ Brandy butter balls, see recipe, right
- ★ 1.25ltr (2pt) pudding basin, greased

1 Place the dried fruit, muscovado sugar, flour, breadcrumbs, suet and spices into a large bowl and mix well. Lightly beat the eggs into the port and add the salt and bicarbonate of soda. Stir the port into the dry ingredients and mix well.

2 Spoon the mixture into the pudding basin, pressing down well so that it all fits in the basin. Cover with a layer of baking parchment, held in place with an elastic band.

3 Place the pudding in the top of a steamer, and steam for 4½-5 hours, ensuring that the steamer does not boil dry.

4 Remove from the steamer and leave the pudding to cool. Cover with fresh baking parchment and store in the fridge for up to 3 months.



ON CHRISTMAS DAY

★ **Steaming** is the best way to reheat the pudding, and helps the rich dark colour to develop. Steam the pudding for 1-2 hours to reheat thoroughly, but don't worry too much about the exact timing if lunch takes longer than you expected, just turn off or turn down the heat, to keep it warm.

★ **To flame**, place the pudding on a warmed serving plate, place holly on top and place on the table. Heat the brandy in a small saucepan and pour around the base of the pudding and ignite. Serve with brandy butter balls.

NOTE: Do not carry a pudding while it is alight in case the flames blow back and burn you.



Brandy Butter Balls

Serves 6-10

Calories per serving: 232

Fat per serving: 48g

Suitable for freezing: ✓

★ **250g (8oz) unsalted butter, softened**

★ **6-8tbsp icing sugar**

★ **4-6tbsp brandy**

I Beat the butter and icing sugar together until the mixture is light and fluffy, then gradually beat in the brandy.

2 Chill the butter until it has firmed up a bit, and then use a melon baller or teaspoon to scoop out balls and place the balls onto plate or small board lined with a piece of baking parchment. Keep the balls chilled until serving.

✱ The balls may be packed in a freezer container, with baking parchment between the layers, and frozen for up to 1 month. Remove them from freezer, and place in a single layer to defrost.



Amaretti Biscuits

Makes 30-35
Calories per biscuit: 149
Fat per biscuit: 5g
Suitable for freezing: ✕

- ★ **2 medium egg whites**
- ★ **175g (6oz) caster sugar**
- ★ **200g packet ground almonds**
- ★ **2tbsp amaretto liquor**
- ★ **Baking sheet lined with baking parchment**
- ★ **Tissue paper (colourfast)**

- 1** Set the oven to 160°C or Gas Mark 3.
- 2** Whisk the egg whites until stiff, then gradually whisk in the caster sugar. Fold in the ground almonds and the liquor.
- 3** Place small balls of the mixture on the baking sheet, spacing them out as the biscuits will spread during cooking.
- 4** Bake the biscuits in the centre of the oven for about

- 15 minutes, until they are a light golden brown.
- 5** Remove the biscuits from the oven and leave them to cool on a baking sheet for a few minutes, then transfer them to a wire rack to cool completely.
 - 6** The biscuits will keep for up to a week, stored in an airtight container
 - 7** Wrap in tissue paper, twisting each side to secure. Serve with coffee.



Sherry Trifle

Serves 6
Calories per serving: 300
Fat per serving: 16g
Suitable for freezing: ✕

- ★ **250-350g (8-12oz) raspberries**
- ★ **2tbsp icing sugar**
- ★ **6tbsp sherry**
- ★ **12 sponge finger biscuits**
- ★ **½-1 x 500g carton chilled vanilla custard**
- ★ **150ml carton double cream**
- ★ **Long chocolate curls, to decorate**
- ★ **6 tall glasses, to serve**

- 1** Place the raspberries in a bowl and add the icing sugar and sherry. Stir gently to coat the raspberries, but take care not to over-mix them or they will start to break down. Leave the raspberries for about 30 minutes.
- 2** Break the sponge finger biscuits into pieces and divide them between the serving dishes. Reserve a few raspberries for the top decoration, but spoon the rest and all the juices into the glasses, dispersing the raspberries between the biscuits.
- 3** Spoon some custard over the biscuits and raspberries. Whisk the cream until it forms soft peaks and spoon a little cream onto the top of each trifle, and stick 2 chocolate curls into each. Spoon the reserved raspberries on the top for decoration. Keep the trifles refrigerated until serving.



And To Drink...

★ There are so many different wines to choose from, but we've taken our pick of what's available to best accompany our Christmas menu

As an aperitif, bring some sparkle to the day with a Prosecco Spumante (Lidl, £5.39), which is a light fizzy wine and is perfect for serving chilled as it is or mix with some orange juice for a refreshing Bucks Fizz.

For lovers of a good Chardonnay, then try Marques de Casa Concha Chardonnay 2009 (Tesco, £11.99). This smoky white has dense pineapple, apple and zesty citrus notes to give a medium-bodied wine that's the perfect accompaniment to turkey.

For a red wine that combines plum and herbaceous flavour with smoky cedar wood aromas, try Casillero del Diablo Merlot (various, £7.99), which is fragrant and warming, and as well as being good with turkey, it's also good with cheeses after the main meal.

A light and pleasant wine to serve with the turkey is DB Family Selection Pinot Grigio 2014 (Waitrose, £7.49). It's straw in colour with green edges. The wine has subtle aromatics of pear & nuts. The taste is refreshing with a hint of lemon and leads to a finish of almond biscotti.

A very good value red wine is the Côtes du Rhône Villages 2013 (Lidl, £4.99), which is fresh and fruity with a slight peppery note that's not too heavy.

With the dessert try Plaimont Producteurs AOC Pacherenc du Vic-Bihlh Duc de Termes 2011 (Tesco, £5.99). After the complex overripe fruit, the fresh lemony acidity comes over to clean up your palate and makes you wish for another glass. As well as being the perfect accompaniment to fruity desserts, it goes well with cheeses too, particularly blue cheese and goats' cheese.



WIN!

A Tassimo Vivy

Enjoy coffee shop-quality hot drinks at home

Get your hands on the stylish new Tassimo Vivy – the most compact, easy to use brewer in the Tassimo range. We have teamed up with Tassimo to give ten machines away and thanks to its sleek design, it's the perfect addition to any kitchen. This Tassimo brewer is equipped with Intellibrew™ barcode technology, ensuring the perfect temperature with every serve, meaning you can just relax and enjoy a delicious drink at the touch of a button. The ultimate in ease and practicality, simply pop your chosen T-disc into your brewer, and voila, your perfect cuppa is ready to go.

Thanks to Tassimo's exclusive partnership with Costa Coffee, you can now enjoy coffee shop-quality drinks at home, including all your favourites such as cappuccino, caramel latte or americano.

Not a fan of coffee? The Tassimo Vivy offers plenty of choice with Cadbury's hot chocolate, Twinings tea, and more. For more information go to tassimo.co.uk.

HOW TO ENTER Just answer this question.

What Christmas song is Bing Crosby famous for?

A White Christmas

If you know the answer, you can enter online for free or by phone or text by midnight on the closing date **16 January 2015**.

B Snowy Christmas

C Glitzy Christmas

Enter **FREE** on www.womansweekly.com/win
All you have to do is register.

Call **0905 652 3338**. BT calls cost £1.02 per call (UK). Cost from other networks may be higher.

Text **WWPRIZE8** followed by a space and your answer, your name, house number/name and postcode to 85088 (UK); Eg, WWPRIZE8 (answer) Chloe 16 NN32 6PX.

Please ensure that you provide your FULL name and address details as incomplete entries may be charged but not entered.

When you enter by text you may in future get SMS marketing messages from Time Inc. (UK) Ltd and *Woman's Weekly* magazine. If you don't want to, please end your text with NO INFO.

BT calls cost £1.02 per call (UK); Cost from other networks maybe significantly higher. Texts cost £1 per text (UK) plus network charges. When entering by phone or text please ensure that you provide your FULL name and address details as incomplete entries may be charged but not entered. If you call or text after the closing date then you will not be entered but you may be charged. The winners will be selected at random from all correct entries received after the close date. When you enter by text, you may in future get SMS marketing messages from Time Inc (UK) Ltd and *Woman's Weekly*. If you don't want to receive these, please end your text with NO INFO. SP: Spoke, 0333 202 3390.

**ENTER FREE
ONLINE AT**

womansweekly.com/win



**10 TO BE
WON!**

RULES AND TERMS AND CONDITIONS

Standard *Woman's Weekly* Christmas Special rules apply – see www.timeincuk.com/standard-competition-terms. Entry implies acceptance of the rules. There are ten prizes to be won. The prize is a Tassimo Vivy. The competition opens on 5 November 2014. The competition closes at 23.59 on 16 January 2015. The winners will be selected at random from all correct entries received after the closing date.

For more fantastic competitions visit, www.womansweekly.com/win

Baublicious

The baubles aren't for hanging on trees, but are actually milk, dark and white truffles, which are festively decorated to look like mini baubles. They are part of the stocking filler collection and are £7, Hotel Chocolat, hotelchocolat.com or as part of a multibuy at £6 per pack when you buy three stocking fillers or more.



GRINDING FUN

Nuts have more flavour when freshly ground. This Jay Squirrel Nut Grinder grinds brazils, almonds or hazelnuts. Give with a pack to try out on Christmas day. £19.99, Lakeland, lakeland.co.uk.



LIGHT UP THE HOUSE

Santa's House Tin is filled with mini gingerbread men, and the tin actually lights up. £10, Marks & Spencer, marksandspencer.com.

Festive Foods To Buy

Stuck for a gift idea? Then try one of our foodie ideas, which will be sure to go down a treat!



Yorkshire Welcome

Anyone who has visited any of the famous Bettys tearooms in Yorkshire will know how delicious their teas and cakes are. For those who haven't been, this Christmas Gift Bag is a great introduction to its festive fare. The large printed cotton bag contains tea, coffee, fruit cake and shortbread. £25, Bettys, bettys.co.uk.



Going Nuts

Olives et Al do more than just olives, and new for this year is The Nutty Bag, which is a mini jute bag filled with a jar each of Chipotle Smoky Chilli Nuts and Sweet Harissa Almonds along with two ramekins for serving them in. £15, olivesetal.co.uk.



Bakers' Hamper

This Lakeland Bread Bin Hamper is a lovely tin packed full of ingredients such as dates, walnuts, sun-dried tomatoes in oil and sourdough starter. Also included are a recipe book and dough scraper too, so an ideal present for an experienced cook or a novice. £59.99, Lakeland, lakeland.co.uk.



Truffles, But Not The Chocolate Ones!

Anyone who likes mushrooms will enjoy the taste that adding truffles to cooking can give, and a little goes a long way. Indulge in Italian Truffles is a trio of Italian truffle honey, truffle salt and truffle oil. £15, Marks & Spencer, marksandspencer.com.



TASTE OF ITALY

This Il Boschetto Grigliata Italian Sea Salt and Spices Set includes a bottle of extra virgin olive oil infused with spices, plus a grinder. £18, John Lewis, johnlewis.com.



TAKE THE BISCUIT

These cookies are perfect for sharing with the family. Street Cookie Assortment, £4.99, Tesco, tesco.com.



Time For Tea

Tea and biscuits make the perfect combination, and Cornish biscuit baker Furniss has put together the Gingers and Cornish Tea Gift Pack. £6.99, available from select Booths and Sainsbury's and furniss-foods.co.uk.



Say Cheese

Paxton & Whitfield are famed for its fabulous cheeses, and now it also produces chutneys, which are perfect to accompany cheeses. This Cheese Dome gift set includes three jars of chutney, and two cheese knives; ideal for cheese lovers. £25, John Lewis, johnlewis.com.



The perfect Christmas gift from £12.49

magazines
direct.com



Treat yourself or a loved one to a magazine subscription this Christmas

- **Go digital, it's free** – Every subscription comes complete with a free trial digital version – for iPad and iPhone. Digital-only subscriptions are also available; visit magazinesdirect.com for the range of titles and offers.
- **FREE Christmas Card** to give to your friend or family member to announce their gift.*
- **Convenient home delivery** on all magazine subscriptions.



Hurry! Order your magazine today and get Christmas all wrapped up!



Subscribe online at
magazinesdirect.com/cts4



0844 848 0848

Quote code: CTS4

7 days a week from 8am to 9pm (UK time)



Complete
the coupon
below

THE DIRECT DEBIT GUARANTEE: This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits. If there are any changes to the amount, date or frequency of your Direct Debit Time Inc. (UK) Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request Time Inc. (UK) Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request. If an error is made in the payment of your Direct Debit, by Time Inc. (UK) Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to, you must pay it back when Time Inc. (UK) Ltd asks you to. You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Complete this coupon and send to: **FREEPOST RTKA-YLJG-HAAK, Time Inc. (UK) Ltd, Rockwood House, 9-16 Perrymount Road, HAYWARDS HEATH, RH16 3DH (NO STAMP NEEDED – UK ONLY)**

YES! I would like to subscribe to Love to Make with Woman's Weekly
Please tick your preferred payment method

- ☐ **Pay only £12.49 every 6 months by Direct Debit, saving 33% on the full price of £18.82**
- ☐ **1 year Cheque/Cash/Credit or Debit Card (12 issues), pay only £27.99, saving 25% (full price £37.65)**
- ☐ **2 year Cheque/Cash/Credit or Debit Card (24 issues), pay only £52.49, saving 30% (full price £75.30)**

Your details

Mr/Mrs/Ms/Miss: _____ Forename: _____

Surname: _____

If you would like to receive emails from Love to Make with Woman's Weekly and Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via email, please include your email below.

Email: _____

Address: _____

Postcode: _____

Home Tel No: (inc. area code) _____

If you would like to receive messages from Love to Make with Woman's Weekly and Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via your mobile, please include your mobile phone number below.

Mobile No. _____

Date of Birth:

I would like to send a gift to:

Please also fill out 'Your Details' opposite. To give more than one subscription, please supply address details on a separate sheet.

Mr/Mrs/Ms/Miss: _____ Forename: _____

Surname: _____

Address: _____

Postcode: _____

Choose from 3 easy ways to pay:

1. I enclose a cheque/postal order made payable to Time Inc. (UK) Ltd., for £ _____

2. Please debit £ _____ from my: ☐ Visa ☐ Visa Debit ☐ MasterCard ☐ Amex ☐ Maestro

Card No: _____

Start Date (Maestro only): Issue No. (Maestro only): Expiry Date:

3. Pay only £12.49 every 6 months by Direct Debit (UK only)

Instruction to your Bank or Building Society to pay by Direct Debit
For office use only. Originator's reference - 764 221

Name of Bank: _____

Address: _____

Postcode: _____

Account Name: _____

Sort Code:

Account No:

Please pay Time Inc. (UK) Ltd. Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Time Inc. (UK) Ltd. and if so, details will be passed electronically to my Bank or Building Society.

Signature: _____ (I am over 18)

Date: _____

Offer open to new UK subscribers only. Final closing date for all orders is 2nd February 2015. Orders purchased as a gift before the 12th December 2014 will start with the February 2015 issue published in January. All weekly titles will begin with the first available issue in January. All gift orders purchased after this date will begin with the first available issue. Orders purchased for yourself will start with the next available issue – please allow up to 6 weeks for UK delivery, 8 weeks for overseas orders. Direct Debit offer is available to UK subscribers only. The full subscription rate is for 1 year (12 issues) and includes postage and packaging. If the magazine ordered changes frequency per annum, we will honour the number of issues paid for, not the term of the subscription. The free digital version can be withdrawn at anytime during the subscription period. For enquiries and overseas rates contact magazinesdirect@quadrantsubs.com or call +44 330 333 0233. Love to Make with Woman's Weekly, published by Time Inc. (UK) Ltd, will collect your personal information to process your order. Love to Make with Woman's Weekly and Time Inc. (UK) Ltd would like to contact you by post or telephone to promote and ask your opinion on our magazines and services. Please tick here if you prefer not to hear from Time Inc. (UK) Ltd. Time Inc. (UK) Ltd may occasionally pass your details to carefully selected organisations so that they can contact you by telephone or post with regards to promoting and researching their products and services. Please tick here if you prefer not to be contacted. Time Inc. (UK) Ltd who publish Love to Make with Woman's Weekly would like to send messages to your mobile with offers from carefully selected organisations and brands, promoting and researching their products and services. If you want to receive these messages please tick here. If you supply an email address your order will be acknowledged by email and you will be given the option to download a Christmas card or request one by post. If you do not supply an email address you will automatically be sent a postal Christmas card.

CODE: CTS4

Home Is Where The Heart Is

Make this stylish Christmas garland and add some heart-felt cheer to your home!

**Woman's
Weekly**
TESTED BY US
**So It Works
For You**



Easy-peasy



**A Bit More
Tricky**



Hard-ish



**Quite A
Challenge**

YOU WILL NEED

- ❖ Sew & Sew On Christmas Bunting Kit*
- ❖ Sewing needle*
- ❖ Scissors*

1 Pin the Christmas letters onto the centre right sides of nine of the fabric pieces, and oversew on.

2 Loop the two hanging trims and pin one on the outside left of the 'C' heart and outside right of the 'S' heart, with the loops facing in.

3 Place the back heart pieces onto the fronts, right sides facing, and pin in place. Machine stitch the outside edges, following the stitching guides, and leaving a gap at the side for turning through.

4 Snip into the curves and trim the seam allowance. Turn right side out and fill the hearts with the stuffing. Stitch the gap closed.



Our kit has everything you need to make this festive bunting.

5 Arrange the hearts and hand-stitch them together near the top on each side. Place the buttons over your

stitching and sew in place. Finally, hang above the fireplace or in a window for all to see!

Here's To Your Health!

'Tis the season of goodwill, so join Heart Matters for easy ways to embrace a heart-healthy lifestyle...

These tasty recipes are proof that looking after your heart can be a pleasure. As coronary heart disease is the UK's single biggest killer, it's crucial we all take steps to keep our hearts healthy.

An easy way to do that is to sign up to Heart Matters, a free service offered by the British Heart Foundation (BHF). It's been created to help you with small changes that'll make a big difference to your health.

Join and get a regular copy of Heart Matters magazine, packed with information. You'll also have online access to healthy recipes, articles, tips and lifestyle tools, all for free!

With the right diet and lifestyle, you can reduce your risk of developing coronary heart disease and prevent weight gain, which will limit your risk of diabetes and high blood pressure. It can also help you lower your cholesterol level. Even if you already have a heart condition, a balanced diet can make you feel better and help improve your health.

Heart Matters is a free service to help you live with a healthy heart. Join online now at bhf.org.uk/weekly or call 0300 330 5482* to sign up and kickstart your new heart-healthy lifestyle. Here are two delicious recipes from Heart Matters you'll love...

Change your life today

To sign up to Heart Matters, a free service offered by the BHF to help you enjoy a heart-healthy lifestyle, visit bhf.org.uk/weekly or call 0300 330 5482* to join today.

*Calls cost similar to 01 or 02 numbers. Lines are open 9am-5pm, Monday to Friday.



Festive apple and raspberry strudels

SERVES 2

- * 1 eating apple, such as Braeburn, about 150g (5oz)
- * 55g (2oz) frozen or fresh raspberries (defrost frozen raspberries and drain juice)
- * 2tsp light soft brown sugar
- * 25g (1oz) sultanas
- * ½tsp ground cinnamon
- * 2 large sheets of chilled fresh (or frozen, defrosted) filo pastry
- * Rapeseed oil, for brushing
- * ½tsp icing sugar, for dusting

1 Preheat the oven to 200°C/180°C fan/Gas Mark 6. Line a baking sheet with non-stick baking paper and set aside. Peel, core and slice the apple then combine the apple slices, raspberries, brown sugar, sultanas and cinnamon in a bowl. Mix and set aside.

2 Cut each sheet of filo pastry widthways into thirds, so you end up with 6 smaller rectangular pieces of filo. Lightly brush 3 pieces of filo with rapeseed oil and layer the oiled filo pieces on top of each other on a sheet of non-stick baking paper. Repeat with the remaining 3 pieces of filo to make 2 stacks of pastry.

3 Spoon some fruit mixture down the centre of each stack of pastry, dividing it evenly and leaving a good border uncovered all around the edge of each pastry stack. For each strudel, fold the short edges of pastry over the fruit mixture. Next, fold the long edges over mixture to enclose the filling completely and pinch the edges together to seal.





Seared steaks with sticky shallot sauce

SERVES 2

- * 3tsp rapeseed oil
- * 8 round shallots or 1-2 small red onions, sliced
- * 1tbsp soft brown sugar
- * 3tbsp balsamic vinegar
- * 150ml (¼ pint) red wine (or additional stock)
- * 100ml (3 ½ fl oz) homemade or reduced salt beef or vegetable stock
- * 2 lean sirloin or rump steaks, each about 140g-175g (5oz-6oz), trimmed of fat
- * 2tsp black peppercorns, crushed

soften, stirring occasionally. Stir in the sugar and cook for 1 min, stirring. Carefully add the balsamic vinegar (mixture may spit slightly) and bubble for 1-2 mins, stirring, before adding the red wine. Bubble for about 5 mins or until reduced, stirring frequently, and then add the stock. Bring to the boil and bubble for 3-4 mins or until liquid is reduced slightly.

2 Meanwhile, preheat a non-stick, ridged griddle pan until hot. Lightly brush the steaks with the remaining oil and coat with peppercorns. Cook the steaks in the hot pan on a medium heat for about 5 mins each side or until cooked to your liking, turning once.

3 Spoon the sticky shallot sauce over the rested steaks. Serve with potatoes (oven-cooked wedges are a great option) and vegetables.

LOOK FOR LEAN!

Buy the leanest cuts of meat you can and avoid processed meats such as sausages and bacon. Don't forget to remove the skin and trim any visible fat from your meat before you cook it. Using unsaturated oil for cooking instead of butter will also help to keep the saturated fat down.

1 Heat 2tsp oil in a non-stick saucepan. Add the shallots and cook over a medium heat for 5-7 mins or until they begin to



Make heart health a priority

Sign up to Heart Matters, a free service offered by the BHF to help you enjoy a heart-healthy lifestyle.



What you'll get when you become a member:

- * A welcome pack with the latest issue of Heart Matters magazine, a welcome from the BHF and a tape measure to check your waistline.
- * Access to an online community where you can share experiences and tips.
- * Regular issues of the award-winning Heart Matters magazine or access to an online version.
- * Free email support and information on healthy eating, quitting smoking and wellbeing.
- * A telephone helpline staffed by cardiac nurses and heart health advisers.
- * Access to brilliant online tools such as the recipe finder and free information booklets.

Sign up online at bhf.org.uk/weekly or call 0300 330 5482* to join today.

GET YOUR 5-A-DAY

This delicious apple and raspberry dessert provides one of your 5-a-day recommended portions of fruit and veg. You can find out more about what makes up a portion on bhf.org.uk/weekly, but as a rule of thumb, 80g of fresh, frozen or canned fruit or veg is one portion (30g for dried fruits).

Place the strudels, seam-side down, onto the prepared baking sheet and brush lightly with a little oil before putting them in the oven.

4 Bake in the oven for 20-25 minutes or until the pastry is crisp and golden brown. Remove them from the oven, dust with icing sugar and serve hot.



Festive Treats

Spoil those with a sweet tooth with these handmade gifts. Look out for pretty packaging for that professional look



Festive Shortbread

Makes 8 wedges

- ★ 200g (7oz) plain flour
- ★ 50g (1 ¾oz) ground rice
- ★ 125g (4oz) caster sugar
- ★ 175g (6oz) butter
- ★ Green and red paste food colouring
- ★ Baking sheet, buttered
- ★ Holly leaf cutter

- 1 Set the oven to 190°C or Gas Mark 5.
- 2 Mix the plain flour, ground rice and caster sugar together. Rub in the butter until the mixture resembles coarse breadcrumbs. Bring the mixture together and knead very lightly into a ball. Reserve 60g (2oz) of the dough for the decoration.
- 3 Roll out into a circle, about 20cm (8in) diameter, on a

lightly floured surface. Transfer to the baking sheet and pinch all around the edge. Mark into 8 wedges using a long-bladed knife, cutting most of the way through. Roll out the reserved dough and cut out 8 holly leaves. Use a small knife to mark veining on each leaf, then press one leaf onto each shortbread wedge. Roll small balls of dough for the berries, and press at the base of the leaves. Paint the leaves green and berries red with the food colouring.

4 Chill shortbread for 15-20 minutes. Bake in the centre of the oven for 12-15 minutes, until the shortbread is a light golden colour. Remove from the oven and leave to cool on the baking sheet.

5 Package either as a round, or broken into wedges. Pack with a good-quality food-grade tissue paper. Store in a cool dry place for up to a week.

Tiramisu Truffles

Makes 25-30

- ★ 1tbsp instant coffee granules
- ★ 200g bar plain chocolate, melted
- ★ 90g (3oz) butter, melted
- ★ 250g packet ratafia biscuits, crushed
- ★ 60g (2oz) white chocolate, melted and tempered, see note
- ★ Small greaseproof paper piping bag

1 Dissolve the coffee in 1tbsp boiling water and then stir together with the plain chocolate and butter. Stir in the ratafia biscuits, and then chill the mixture until it is firm enough to shape.

2 Roll into small balls, using a round-shape teaspoon

measure to help shape them. Fill the piping bag with white chocolate and pipe a swirl on the top of each truffle. Chill until set.

3 The truffles will keep for up to 2 weeks in the fridge, or in a cool place.

4 Package in sweet cases, and pack in a single layer in a gift box.

NOTE
Instructions for tempering chocolate can be found on womansweekly.com, alternatively use chocolate-flavour coating rather than white chocolate.



Jolly Santa

Makes 5-6

FOR THE GINGERBREAD

- ★ 90g (3oz) clear honey
- ★ 175g (6oz) dark soft brown sugar
- ★ 60g (2oz) butter
- ★ 350g (12oz) plain flour
- ★ 1 level tsp baking powder
- ★ 1 level tsp ground ginger
- ★ 1 level tsp mixed spice
- ★ 1 medium egg, beaten

FOR THE DECORATION:

- ★ Small amounts of sugarpaste in red, pink, white and black
- ★ ½-500g packet royal icing sugar, made up
- ★ 1tsp glycerine
- ★ 2-3 baking sheets, lined with baking parchment
- ★ Large Santa face cutter, about 20cm (8in) high
- ★ Piping bag fitted star piping tube

1 Set the oven to 180°C or Gas Mark 4.

2 To make the gingerbread, melt together the honey, sugar and butter, over a gentle heat until the sugar has dissolved. Allow the mixture to cool slightly. Sift the flour, baking powder and spices together into

a bowl and add the egg. Pour in the sugar mixture and mix well to form a soft dough. Roll out on a lightly floured surface and place on baking sheets. Use cutters to cut out shapes, having 2-3 shapes on each baking tray.

3 Bake for 10-12 minutes, or until the gingerbread starts to brown at the edges. Remove from the oven and leave to cool on the tray for about 5 minutes, then transfer to a cooling rack and allow to cool completely.

4 Roll out the sugarpaste thinly and cut out shapes for Santa's hat in red, face in pink and beard in white. Brush a little water on the back of each and stick on the face, taking care not to use too much or it will soften the gingerbread. Cut a couple of circles of white for the eyes and stick in place, and cut and stick on 2 smaller circles of black for the pupils. Cut a small piece of red for the lips.

5 Stir the glycerine into the royal icing and fill the piping bag with the star piping tube. Pipe the fur on the hat, and around the face and moustache, and pipe lots of star shapes for the bauble at the end of the hat. Leave for the royal icing to set before packing in tissue paper.

Easy White Chocolate Fudge

Forget the simmering over a hot stove, sugar thermometers and burnt pans! This cheats' fudge is an uncooked fudge, and is simple enough for children to make.

Makes 64 sweets

- ★ 150g bar white chocolate, melted
- ★ 175g (6oz) butter, melted
- ★ Few drops vanilla extract
- ★ 500g (1lb) icing sugar
- ★ 18cm (7in) shallow square tin, lined with baking parchment

1 Stir the chocolate, butter and vanilla extract together, then gradually beat in the icing sugar. Spoon into the tin and level the surface. Chill in the fridge until set.

2 Remove from the tin and cut into 64 squares. Package in sweet cases, and pack in a single layer in boxes. These will keep in a cool place or the fridge for up to 2 weeks.



Christmas Stollen

This is a traditional German style of Christmas cake. It's a dryish dough, full of rich fruitiness, either with or without a roll of marzipan through the centre (omit the marzipan from our recipe if you don't like it). It's delicious with a cup of tea or coffee.

Makes 2

- ★ 125g (4oz) raisins
 - ★ 125g (4oz) mixed chopped peel
 - ★ 60g (2oz) glacé cherries, quartered
 - ★ Finely grated rind 1 lemon
 - ★ 2tbsp rum
 - ★ 750g (1½lb) strong plain flour
 - ★ 1tsp salt
 - ★ 6-7g sachet easy-blend yeast
 - ★ 175g (6oz) butter, melted
 - ★ 400ml (14 fl oz) warm milk
 - ★ 1 medium egg
 - ★ 250g (8oz) white marzipan
 - ★ 2 baking sheets, buttered
- FOR THE TOPPING:**
- ★ 30g (1oz) butter, melted
 - ★ Icing sugar, for dredging

1 Mix the raisins, mixed peel, cherries, lemon rind and rum together in a small bowl and leave for at least 2 hours.

2 To make the dough, sift the flour and salt into a bowl and stir in the yeast. Lightly beat together the butter, milk and egg and add to the flour mixture. Mix together to form a soft dough.

3 Turn out onto a lightly floured surface and knead for 8-10 minutes, until the dough is smooth and elastic. Lightly knead in the drained fruits. Divide the dough into 2 and shape each into an oval. Cut lengthways through each, cutting about halfway through the dough. Roll out one side. Divide marzipan in 2 and roll each half out to the length of the stollens. Place a roll of marzipan on each rolled-out side of stollen, then pull the dough back over it, to shape back into an oval. Place one stollen on each

baking sheet. Cover with lightly oiled cling-film, and leave in a cool place until each stollen has doubled in size.

4 Set the oven to 200°C or Gas Mark 6.

5 Bake stollens for 20-30 minutes, swapping positions of the trays in the oven after 15 minutes, so that they cook

evenly. Remove from the oven and immediately brush with the melted butter for the topping, and heavily dredge with icing sugar. Transfer to a wire rack to cool completely.

5 Wrap tightly in foil, and store in a cool place before eating. The stollen will then keep for up to a further week in an airtight

container. Re-dust with icing sugar before serving.

6 Wrap in cellophane and tie with fancy ribbons to give as a present.

✱ To freeze, keep wrapped in foil and freeze for up to 1 month. Allow to defrost overnight in a cool place before serving.



The perfect Christmas gift from £19.99

magazines
direct.com



Save up to 32%

Treat yourself or a loved one to a magazine subscription this Christmas

- **Go digital, it's free** – Every subscription comes complete with a free trial digital version – for iPad and iPhone. Digital-only subscriptions are also available; visit magazinesdirect.com for the range of titles and offers.
- **FREE Christmas Card** to give to your friend or family member to announce their gift.*
- **Convenient home delivery** on all magazine subscriptions.



One for them, one for you
Buy two or more online and get £5 off



Over 60 titles

Hurry! Order your magazine today and get Christmas all wrapped up!



Subscribe online at
magazinesdirect.com/ctz4



0844 848 0848

Quote code: CTZ4

7 days a week from 8am to 9pm (UK time)



Complete the coupon below

THE DIRECT DEBIT GUARANTEE: This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits. If there are any changes to the amount, date or frequency of your Direct Debit Time Inc. (UK) Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request Time Inc. (UK) Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request. If an error is made in the payment of your Direct Debit, by Time Inc. (UK) Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society – If you receive a refund you are not entitled to, you must pay it back when Time Inc. (UK) Ltd asks you to. You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Complete this coupon and send to: **FREEPOST RTKA-YLJG-HAAK, Time Inc. (UK) Ltd, Rockwood House, 9-16 Perrymount Road, HAYWARDS HEATH, RH16 3DH (NO STAMP NEEDED – UK ONLY)**

YES! I would like to subscribe to Knitting & Crochet from Woman's Weekly
Please tick your preferred payment method

- ☐ **Pay only £19.99 every 6 months by Direct Debit, saving 32% on the full price of £29.70**
- ☐ **1 year Cheque/Cash/Credit or Debit Card (12 issues), pay only £44.49, saving 25% (full price £59.40)**
- ☐ **2 year Cheque/Cash/Credit or Debit Card (24 issues), pay only £82.99, saving 30% (full price £118.80)**

Your details

Mr/Mrs/Ms/Miss: _____ Forename: _____

Surname: _____

If you would like to receive emails from Knitting & Crochet from Woman's Weekly and Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via email, please include your email below.

Email: _____

Address: _____

Postcode: _____

Home Tel No: (inc. area code) _____

If you would like to receive messages from Knitting & Crochet from Woman's Weekly and Time Inc. (UK) Ltd containing news, special offers, product and service information and, occasionally, take part in our magazine research via your mobile, please include your mobile phone number below.

Mobile No. _____

Date of Birth:

I would like to send a gift to:

Please also fill out 'Your Details' opposite. To give more than one subscription, please supply address details on a separate sheet.

Mr/Mrs/Ms/Miss: _____ Forename: _____

Surname: _____

Address: _____

Postcode: _____

Choose from 3 easy ways to pay:

1. I enclose a cheque/postal order made payable to Time Inc. (UK) Ltd., for £ _____

2. Please debit £ _____ from my: ☐ Visa ☐ Visa Debit ☐ MasterCard ☐ Amex ☐ Maestro

Card No: _____

Start Date (Maestro only): Issue No. (Maestro only): Expiry Date:

3. Pay only £19.99 every 6 months by Direct Debit (UK only)

Instruction to your Bank or Building Society to pay by Direct Debit
For office use only. Originator's reference - 764 221

Name of Bank: _____

Address: _____

Postcode: _____

Account Name: _____

Sort Code:

Account No:

Please pay Time Inc. (UK) Ltd. Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Time Inc. (UK) Ltd. and if so, details will be passed electronically to my Bank or Building Society.

Signature: _____ (I am over 18)

Date: _____

Offer open to new UK subscribers only. Final closing date for all orders is 2nd February 2015. Orders purchased as a gift before the 12th December 2014 will start with the February 2015 issue published in January. All weekly titles will begin with the first available issue in January. All gift orders purchased after this date will begin with the first available issue. Orders purchased for yourself will start with the next available issue – please allow up to 6 weeks for UK delivery, 8 weeks for overseas orders. The full subscription rate is for 1 year (12 issues) and includes postage and packaging. If the magazine ordered changes frequency per annum, we will honour the number of issues paid for, not the term of the subscription. The free digital version can be withdrawn at anytime during the subscription period. For enquiries and overseas rates contact magazinesdirect@quadrantsubs.com or call +44 330 333 0233. Knitting & Crochet from Woman's Weekly, published by Time Inc. (UK) Ltd, will collect your personal information to process your order, Knitting & Crochet from Woman's Weekly and Time Inc. (UK) Ltd would like to contact you by post or telephone to promote and ask your opinion on our magazines and services. Please tick here if you prefer not to hear from Time Inc. (UK) Ltd. Time Inc. (UK) Ltd may occasionally pass your details to carefully selected organisations so that they can contact you by telephone or post with regards to promoting and researching their products and services. If you want to receive messages please tick here ☐ Time Inc. (UK) Ltd would like to email you with offers from carefully selected organisations and brands, promoting and researching their products and services. If you want to receive these messages please tick here ☐ * If you supply an email address your order will be acknowledged by email and you will be given the option to download a Christmas card or request one by post. If you do not supply an email address you will automatically be sent a postal Christmas card.

CODE: CTZ4

Fragrant Pomanders



Easy-peasy



A Bit More Tricky



Hard-ish



Quite A Challenge

You will need

- * Ribbons, to trim*
- * Cotton tape or double-sided tape the same width as ribbon
- * Large oranges
- * Cloves
- * Orris root powder (from health-food stores)
- * Tissue paper

To make

Wrap tape around each orange twice, dividing it into four equal sections, to mark ribbon positions. Stud the bare orange peel with cloves, using a cocktail stick to make holes if necessary, and remove tape. To help preserve the orange, dust it with orris root (add cinnamon, too, if you like), wrap in tissue paper, and leave for a few days in a warm, airy place, such as an airing cupboard, to dry out. Tie two lengths of ribbon around the orange, knotting them at the top, and tie ends into a bow and hanging loop.

Feature: Emily Dawe. Photography: Stewart Grant



Woman's Weekly

TESTED BY US
So It Works
For You

★ Check out shop.womansweekly.com for a selection of gorgeous ribbons or call 0800 024 1212. Lines open Mon-Fri, 10am-4pm.

Woman's Weekly
SHOP

A CUT ABOVE

Just a few simple cutters can be used to create stunning Christmas cakes

Star Tree

- ★ 20cm (8in) round cake covered in jam, marzipan and white sugarpaste on a board or plate, about 25cm (10in) diameter as shown on page 61
- ★ Small amounts of sugarpaste in yellow, red and green
- ★ Small gold sugar balls
- ★ Closed curve $\frac{3}{4}$ in crimper
- ★ Star cutters, eg PME set of 3

1 As soon as the cake has been covered in sugarpaste, while it's still soft, use the crimper to pattern around the top edge, by pressing the crimper into the sugarpaste and squeezing it slightly, then releasing the pressure and lifting it away from the icing. Repeat all the way around the cake.

2 Roll out some of the coloured sugarpaste and cut out stars, cutting a large yellow one, 4-5 red ones and lots of green ones in assorted sizes.

3 Brush water onto the back of the stars and stick onto the cake, forming the shape of a tree.

4 Brush a little water where the gold balls are to go and stick them in place, pressing them lightly into the sugarpaste.



1



2



3



4





Let it Snow

★ **18cm (7in) square cake covered in jam, marzipan and pale turquoise sugarpaste on a plate or board, about 25cm (10in) wide, as shown on page 61**

- ★ **250–350g (8–12oz) white sugarpaste**
- ★ **Alphabet cutters**
- ★ **Snowflake cutters, eg set of 3 PME plunger cutters**

1 Knead some of the white sugarpaste to soften it and roll it out on a surface lightly

dusted with icing sugar and use the alphabet cutters to cut out the inscription. Brush water onto the back of the letters and stick in place on the top of the cake.

2 Roll out some more of the white sugarpaste and use the snowflake cutters to cut out shapes. Press the plunger down

to emboss the sugarpaste before removing from the cutters.

3 Brush some water onto the back of the snowflakes and stick onto the sides of the cake.

4 Roll balls of white sugarpaste and stick around the base of the cake.



Fruit and Nut Cake

Serves: 20-25

- ★ 250g (8oz) butter
- ★ 250g (8oz) dark muscovado sugar
- ★ 4 large eggs
- ★ 300g (10oz) plain flour
- ★ 1tbsp ground mixed spice
- ★ 1kg packet dried mixed fruit
- ★ 100g packet walnuts or pecans, chopped
- ★ 100g packet hazelnuts, chopped
- ★ 4tbsp brandy, plus extra if liked
- ★ 20cm (8in) round or 18cm (7in) square cake tin, lined with baking parchment

1 Set the oven to 150°C or Gas Mark 2.

2 Tip the flour, sugar, eggs, flour and spices into a bowl and beat until smooth. Add the mixed fruit and nuts and mix in. Spoon the mixture into the lined cake tin and level the surface. Smooth over the surface with a wet hand.

3 Bake the cake in the centre of the oven for 1½-2 hours, or until a skewer comes out clean after being inserted into the cake. If the cake starts to brown too quickly, cover the top with a sheet of foil or turn down the oven temperature slightly.

Remove the cake from the oven and place the tin on a wire rack, so air can circulate around the tin, but leave the cake in

the tin.

4 Leave the cake to cool for about 15-20 minutes, then spoon over the brandy. Leave the cake to cool completely.

5 If the cake isn't being decorated immediately, remove it from the tin and wrap it in fresh parchment paper and then in foil and store in a cool, dry place for up to 3 months. If liked, a little extra brandy may be spooned over the cake just before it's decorated.



✳ Once wrapped for storing, the cake may be frozen for up to 3 months, if you prefer to freeze it rather than leave it at an ambient temperature. Allow it to defrost before decorating.

Covering The Cake

COVERING A CAKE WITH MARZIPAN

FOR A 20cm (8in) ROUND OR 18cm (7in) SQUARE CAKE:

- ★ 4-6tbsp smooth apricot jam
- ★ 750g (1½lb) white marzipan
- ★ Icing smoother and/or side scraper

1 Upturn the cake and place it on a cake board or flat plate and spread apricot jam over the top and sides.

2 Knead the marzipan to soften it then roll it out on a surface lightly dusted with icing sugar until it's large enough to cover the top and sides of the cake. Lift over the cake and press down against the top and then ease in the fullness around the edges of a round cake or at the corners of a square cake.

3 Trim away the excess marzipan around the bottom of the cake.

4 Polish the surface smooth using the icing smoother and/or side scraper.

Sue's Tip

When the marzipan and sugarpaste are not being used, keep them well wrapped in freezer bags so they don't dry out.

COVERING A CAKE WITH SUGARPASTE

FOR A 20cm (8in) ROUND OR 18cm (7in) SQUARE CAKE:

- ★ Boiled water, cooled
- ★ 1kg packet white sugarpaste
- ★ Scribing tool or pin, optional

5 Brush the marzipan with the cooled boiled water.

6 Knead the sugarpaste to soften and roll it out on a surface lightly dusted with icing sugar until it's large enough to cover the top and sides of the cake. Press down on the top, making sure there aren't any pockets of air trapped, and then press against the sides. Cut away the excess and polish the surface smooth.

7 If there are any air bubbles, pierce them with a scribing tool or pin and then rub the surface smooth.



~~£25~~ **NOW £17.50**

Cross-stitch Kit - Santa with
Gifts **COAT14IA0044**



~~£27.30~~ **NOW £26.11**

Cross-stitch Runner Kit
- Bullfinches **COAT14IA0045**



~~£25~~ **NOW £17.50**

Cross-stitch Kit - Christmas
Wish List **COAT14IA0043**



Cross-stitch

We're offering 30% off selected cross-stitch kits with lots more available online



~~£16.99~~ **NOW £11.89**

Counted Cross-stitch Kit -
Anemone **DMCC14HT008E**



£20.99 NOW £14.69

Counted Cross-stitch Kit -
Daffodils **DMCC14HU0002**



~~£26.99~~ **NOW £18.89**

Counted Cross-stitch Kit
- Favourite Place
DMCC14HU0008



Order online at shop.womansweekly.com or call **FREephone**

~~£60~~ **NOW £42**

Cross-stitch Kit - Bird Table
COAT14IA0004



~~£32.75~~ **NOW £22.93**

Cross-stitch Kit - Birds and Seasons
COAT14GY001H

~~£20.99~~

NOW £14.69

Counted Cross-stitch Kit - River Visitor Kingfisher
DMCC14HT008H



Kits Galore



~~£16.99~~ **NOW £11.89**

Counted Cross-stitch Kit - Rose
DMCC14HT008F



~~£20.99~~

NOW £14.69

Counted Cross-stitch Kit - Roses
DMCC14HU0003

~~£16.80~~

NOW £11.76

Christmas Cross-stitch Kit - Santa Hanging
RICO14IA0030



~~£16.20~~ **NOW £11.34**

Counted Cross-stitch Kit - Robin Display Box
RICO14IA003M

~~£15.99~~

NOW £11.19

Long Stitch Kit - Reindeer Stocking
RICO14IA0030



~~£16.80~~ **NOW £11.76**

Counted Cross-stitch Kit - Santa Claus Display Box
RICO14IA003L



0800 024 1212*

Terms & Conditions MasterCard, Visa, or Maestro cardholders can order direct on this number, quoting the product codes. The order line is open weekdays, 10am-4pm. Items will be dispatched within 2-5 days. You'll be notified if a longer delay is expected. This offer is subject to availability and is available to readers only in the UK and ROI. There will be a standard charge of £2.99 p&p per order. Please see online for full terms and conditions.
*Call charges from mobiles and non-BT landlines may vary.



Asparagus Wraps

*Pea And Ham
Pastries*

EASY **Party Pieces!**

Here's a selection of 10 easy party nibbles – allow around 8 canapés per person for an hour-long party, and 10-12 for a longer 'do'





ASPARAGUS WRAPS



PEA AND HAM PASTRIES



PINK CHEESE ECLAIRS



SMOKED SALMON RÖSTIS



STICKY CHICKEN

ASPARAGUS WRAPS

Makes 12
Calories per wrap: 30
Fat per wrap: 2g
Suitable for freezing: ✗

- ★ 12 asparagus spears, medium-sized
- ★ 1tbsp olive oil
- ★ Freshly ground black pepper
- ★ 6 slices of Parma ham

1 Set the grill to high. Trim the asparagus so the stems are as long as the width of the ham.

2 Put the spears on a sturdy baking sheet, drizzle with oil and sprinkle with black pepper. Grill for 5 minutes until just softening. Cool for a few minutes then cut each piece of ham in half widthways. Wrap each spear in half a piece of ham, put back on the baking sheet and grill another 5 minutes until the ham begins to crisp.

PEA AND HAM PASTRIES

Makes 32
Calories per pastry: 61
Fat per pastry: 3g
Suitable for freezing: ✓

- ★ Approximately 16 sheets filo pastry
- ★ 60g (2oz) butter, melted
- ★ 2tbsp sesame seeds
- FOR THE FILLING:**
- ★ 300g can marrowfat peas, drained (175g/6oz peas)
- ★ 300g can mushy peas
- ★ 250g (8oz) piece cooked ham, cut into small dice
- ★ 6 spring onions, trimmed and finely chopped
- ★ 4tsp ready-made mint sauce or a few chopped fresh mint leaves, to taste
- ★ Salt and freshly ground black pepper

1 Set the oven to 200°C or Gas Mark 6.

2 To make the filling: Lightly mash the marrow fat peas in

a large bowl then mix in the rest of the ingredients.

3 To make the pastries: Take one sheet of pastry at a time (keep the rest covered so they don't dry out). Cut the sheet in half lengthways then brush the 2 separate strips with a little melted butter. Put a level tablespoon of filling in the bottom right hand corner of each strip then fold this over to make a triangle at the base and keep on rolling and folding up the strip to the end. Put on a baking sheet and repeat with the rest of the pastry and filling. Brush the pastries with butter and sprinkle with sesame seeds.

4 Bake for 25 minutes until crisp and golden. Serve hot.

✱ Open-freeze the uncooked pastries on the baking sheet then pack into a rigid sealed and freeze. Use within 2 months. Thaw on the baking sheet until just softened. Cook as above.

PINK CHEESE ECLAIRS

Makes 32
Calories per éclair: 66
Fat per éclair: 4g
Suitable for freezing: ✓ Unfilled only

FOR THE PASTRY

- ★ 45g (1 ½oz) butter
- ★ 150ml (¼ pint) water
- ★ 75g (2 ½oz) plain flour
- ★ 2 medium eggs, beaten
- ★ 2tsp poppy seeds or a little paprika

FOR THE FILLING:

- ★ 200g (7oz) cream cheese, softened
- ★ 8tbsp ready-made taramasalata (cod's roe paté)
- ★ 3tbsp freshly finely chopped dill or parsley
- ★ Large heavy baking sheet, buttered and floured
- ★ 1cm (½in) plain nozzle and fluted nozzle

1 Set the oven to 200°C or Gas Mark 6.

2 Heat the butter and water in a small pan until the fat melts. Bring to a rolling boil and quickly add the flour. Beat, off the heat, to a smooth paste. Cool for 5 minutes. Add the beaten egg a little at a time, saving 1 tablespoon for the glaze. Put the pastry in a piping bag fitted with the plain nozzle and pipe 5cm (2in) lengths onto the baking sheet, cutting off paste with a wet knife to get even lengths. Brush with the leftover egg and sprinkle with seeds or paprika.

3 Bake near the top of the oven for 30 minutes until golden and firm. Remove from the oven and transfer to a wire rack to cool.

4 To make the filling: Soften the cream cheese in a bowl with the taramasalata then stir in the herbs. Put the mixture into a piping bag fitted with the fluted nozzle. Slit the buns down the side with a sharp knife and pipe in the cheese mixture. Serve chilled.

✱ Open-freeze the cooked, unfilled, éclairs. Pack in a sealed rigid container and freeze. Use within 2 months. Thaw at room temperature, crisp up in a hot oven, if you like, then cool them and fill as above.

SMOKED SALMON RÖSTIS

Makes 32
Calories per serving: 50
Fat per serving: 2.5g
Suitable for freezing: ✗

- ★ 750g (1 ½lb) potatoes, peeled
- ★ 1 small onion, peeled and roughly chopped
- ★ 1 large egg
- ★ Salt and freshly ground black pepper
- ★ 2tbsp plain flour
- ★ Oil, for frying

FOR THE TOPPING:

- ★ 200g carton crème fraîche
- ★ 150g pack smoked salmon
- ★ Dill sprigs, lemon wedges and black pepper, for garnish

1 Grate the potatoes in a food processor with the fine grater attachment. Take the potato out, put it in a sieve and push down to remove as much liquid as possible.

2 Put the double-edged blade in the food processor, add the onion, egg, seasoning, flour and grated potatoes. Whizz just enough so it is rough textured but a bit sticky.

3 Heat about 1cm (½in) oil in a large frying pan. Add dessertspoons of mixture, cook about 8 at a time, until brown underneath, then flip them over and brown the other side. Take out with a slotted spoon and drain on kitchen paper. Add a little more oil and heat it up before doing the next batch.

4 When cool, spoon a little crème fraîche on the rösti, then arrange a small piece of smoked salmon and a sprig of dill on top. Sprinkle with black pepper and serve with lemon wedges, if you like.

STICKY CHICKEN

Serves 12
Calories per serving: 140
Fat per serving: 7g
Suitable for freezing: ✗

- ★ 12 chicken wings or 12 drumsticks, or a mixture of the two
- ★ 2tbsp oil
- ★ 1 packet cocktail sausages, optional

FOR THE GLAZE:

- ★ 2tbsp each of soy sauce, tomato ketchup and honey
- ★ 2tsp coarse-grained mustard, optional

1 Set the oven to 200°C or Mark Gas 6.

2 Put the chicken in a roasting tin, drizzle with oil and cook for 15 minutes. To make the glaze: mix all the ingredients and spoon over the chicken to coat well. Cook for another 15-20 minutes for wings and 25



Let's Celebrate ★

ROAST SQUASH CHUNKS

PARTY YORKSHIRE PUDS

TWISTED GENTLEMAN'S FINGERS

NUTTY CHOCOLATE STARS

MINI MINCE PIES

minutes for drumsticks.
3 Remove the chicken from the tin and scrape the juices into a small pan. Bring to the boil and reduce for a few minutes until thickened and sticky, then pour or brush over the hot chicken. If you want to cook cocktail sausages as well, add these to the roasting tin for the last 20-25 minutes.

ROAST SQUASH CHUNKS

Serves 12
Calories per serving: 25
Fat per serving: 1g
Suitable for freezing: ✗

- ★ **1 large butternut squash (about 500g prepared weight)**
- ★ **1tbsp olive oil**
- ★ **1 heaped tsp cumin seeds**
- ★ **Salt and freshly ground black pepper**
- ★ **Freshly grated nutmeg, optional**

1 Set the oven to 200°C or Gas Mark 6.
2 Peel, deseed and cut the squash into chunks. Put the chunks on a baking tray, drizzle with the oil, sprinkle with cumin seeds and toss them well to coat.
3 Roast for 30-40 minutes, stirring halfway through cooking until the chunks are just tender. Serve hot, seasoned with salt, pepper and nutmeg, if liked.

PARTY YORKSHIRE PUDS

Serves 12
Calories per serving: 112
Fat per serving: 6g
Suitable for freezing: ✓ Puddings only

- FOR THE BATTER:**
- ★ **60g (2oz) plain flour**
 - ★ **pinch of salt**
 - ★ **1 medium egg**
 - ★ **150ml (¼ pint) semi-skimmed milk**

- ★ **1-2tbsp vegetable oil**
- FOR THE FILLING:**
- ★ **1 large onion, peeled and sliced**
- ★ **Knob of butter**
- ★ **1-2tbsp oil**
- ★ **2 thick rump steaks**
- ★ **About 6tsp creamed horseradish, for serving**
- ★ **12-hole muffin tin**

1 To make the batter: Sift the flour and salt into a bowl, add the egg and half the milk. Whisk or beat well to a thick batter. Stir in the rest of the milk. Leave to stand while the oven heats up. Set the oven to 220°C or Gas Mark 7.

2 Divide the oil between the muffin tins and put in the oven until piping hot, 5-10 minutes. Quickly pour the batter into each tin to almost half full then bake for 20 minutes until well-risen, firm and golden.

3 Meanwhile make the filling: cook the onion in the butter and oil for about 12-15 minutes over a moderate heat until caramelised. Remove from the pan and keep it warm. Add the two rump steaks to the pan and cook a few minutes on each side over a high heat then remove from the pan and wrap in foil until ready to slice.

4 Remove the Yorkshire puds from the tins. Slice the meat thinly and divide pieces between the puds, with the onions. Garnish with a small dollop of horseradish.

TWISTED GENTLEMAN'S FINGERS

Makes 20-22
Calories per finger: 54
Fat per finger: 4g
Suitable for freezing: ✓

- ★ **250g (8oz) ready-made puff pastry (half a pack)**
- ★ **1 rounded tbsp Gentleman's relish (Patum Peperium), softened**

- ★ **60g (2oz) Parmesan cheese, finely grated**
- ★ **A little beaten egg, to glaze**

1 Set the oven to 200°C or Gas Mark 6.

2 Roll out the pastry on a lightly floured surface to a rectangle 30 x 23cm (12 x 9in). Spread the top half of the length of the pastry with the relish and sprinkle cheese on top. Fold the bottom half up over the filling and press down firmly. Cut into strips 1cm (½in) wide (about 12cm (4 ½in) long. Twist each strip a couple of times and put on a baking sheet, pressing the ends down. Glaze the strips with egg.

3 Bake for 15-18 minutes until golden. Serve warm or cool on a rack.

✱ Pack cooled fingers into a rigid container, seal, label and freeze. Use within 2 months.

NUTTY CHOCOLATE STARS

Makes 30
Calories per star: 52
Fat per star: 4g
Suitable for freezing: ✓

FOR THE BISCUITS:

- ★ **90g (3oz) plain flour**
- ★ **½ level tsp ground cinnamon, optional**
- ★ **60g (2oz) butter**
- ★ **30g (1oz) caster sugar**

FOR THE DECORATION:

- ★ **90g (3oz) plain chocolate**
- ★ **1tbsp butter**
- ★ **45g (1½oz) pistachio nuts, finely chopped**
- ★ **Icing sugar, for dusting**
- ★ **5cm (2in) at its widest points star cutter**

1 Sift the flour and cinnamon, if using, into a bowl. Rub in the butter, stir in the sugar then with your hands bind the mixture to a smooth dough. Roll out on a lightly floured surface to about 5mm (¼in) thick. Stamp out

star shapes and put them on a baking sheet. Prick them with a fork. Chill for 15 minutes while the oven heats up.

2 Set the oven to 180°C or Gas Mark 4. Bake the biscuits for 10-12 minutes. Cool for 5 minutes on the tray, then on a wire rack.

3 To decorate: In a small bowl, melt the chocolate with the butter and 1-2tbsp water to make smooth glossy icing.

4 Dip the stars in halfway to cover, then sprinkle with finely chopped pistachios. Leave on a wire rack to set. Dust with icing sugar for serving.

MINI MINCE PIES

Makes 36-42
Calories per serving: 40
Fat per serving: 2g
Suitable for freezing: ✗

- ★ **250g (8oz) ready-made puff pastry (half a pack)**

- ★ **6-8tbsp mincemeat**

- ★ **A little milk**

FOR THE ICING:

- ★ **60g (2oz) icing sugar**
- ★ **A little lemon juice**
- ★ **4.5cm (1 ¾in) fluted cutter**

1 Set the oven to 200°C or Gas Mark 6.

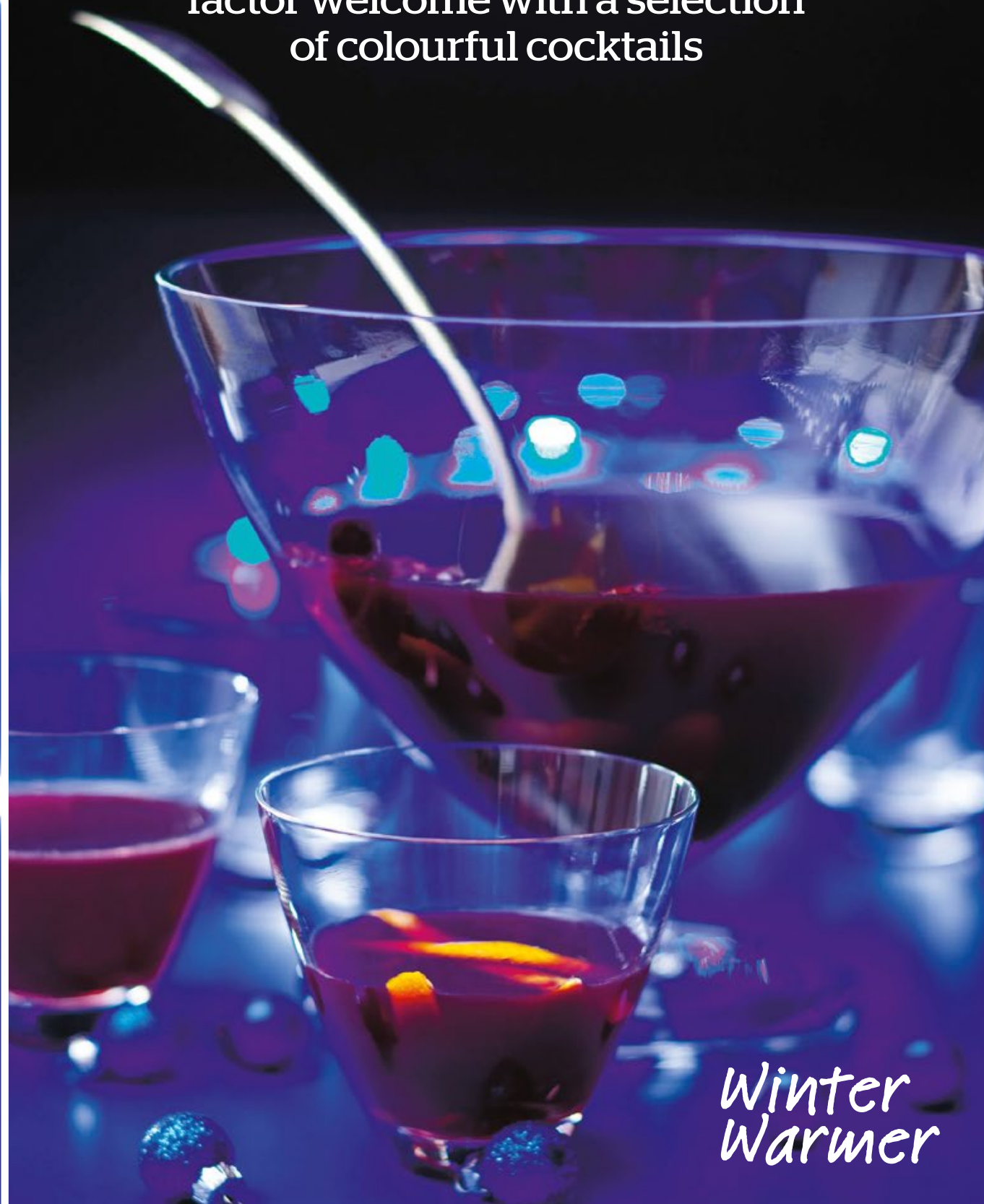
2 Roll out the pastry on a lightly floured surface to about 4mm (¼in) thick. Cut out as many rounds as you can and place them on a sturdy baking sheet. Brush each disc with a little milk.

3 Spoon no more than ½tsp mincemeat in the middle of each pastry round. Layer the trimmings, re-roll and cut out more rounds (but these pies may not rise very evenly). Cook for 15 minutes.

4 Cool on a wire rack. To make the icing: Sift the icing sugar into a small bowl, add enough lemon juice to make it a soft runny consistency, then drizzle this over the cooled pies.

Fun, *Festive* cocktails

Offer your party guests a WOW-factor welcome with a selection of colourful cocktails



Winter
Warmer



Frosty
Night



Sherry
Flip



Reindeer Refresher

SERVES 4

- ★ 4 kiwi fruit, peeled
- ★ 2 limes
- ★ 400ml (14 fl oz) white grape, pear and apple juice or similar
- ★ Dash of lemonade or sparkling apple juice or other fizzy drink

Roughly chop the kiwi fruit into a tall jug. Take twists of peel off the

lime using a canelle knife. Set aside. Squeeze the lime and add the juice to the kiwi. Use a stick blender to whizz it to a puree. Pour through a sieve into a large jug. Stir in the fruit juice. Pour into chilled glasses and top up with lemonade, or a fizzy drink of your choice, to give it a foam top. Decorate glasses with lime twizzles.

Non-alcoholic



Winter Warmer

SERVES 10

- ★ 2 oranges, pared zest and juice
- ★ 750ml bottle robust red wine (we used a Shiraz)
- ★ 150ml (¼ pint) dark rum, or brandy or port
- ★ 4tbsp demerara sugar
- ★ 2 cinnamon sticks, lightly bruised
- ★ 3 star anise

Put half the orange parings and all the orange juice into a large pan. Add the rest of the ingredients along with 300ml (½pt) water. Heat slowly until the sugar dissolves. Pour into

a warmed bowl then ladle into warmed glasses, adding a few of the fresh orange parings.

Don't heat this for too long, otherwise it will reduce and become too syrupy - and will not serve as many people!

Frosty Night

SERVES 1

- ★ A little granulated sugar
- ★ 2 parts (tbsp) gin
- ★ 1 part (tbsp) Cointreau
- ★ 1 part (tbsp) lime or lemon juice
- ★ Crushed ice

Dip the top of a well-chilled glass in water then in sugar on a plate to decorate the edge.

Put the rest of the ingredients in a cocktail shaker. Pour into the glass and decorate with a snowflake stirrer.

Sherry Flip

SERVES 1

- ★ A few ice cubes
- ★ 4 parts (tbsp) Advocaat
- ★ 1 part (tbsp) cream sherry (or Madeira, or lime cordial)
- ★ Lemonade, to top up
- ★ Slice of lime and Maraschino cherry

Put a few ice cubes in a glass. Add the Advocaat then the sherry (or lime cordial). Top up with lemonade, give it a stir. Garnish with the lime and cherry.

Festive Cupcakes

Cupcakes are always popular, particularly with children - and these designs are so simple that you could get the children to help you decorate them





Fun Snowmen

Makes 12

- ★ **Small amount buttercream, see page 75, or smooth apricot jam**
- ★ **12 cupcakes, see page 75**
- ★ **350-500g (12oz-1lb) white sugarpaste**
- ★ **100-150g (3½-5oz) each green, blue and pink sugarpaste**
- ★ **Small amounts black and orange sugarpaste**
- ★ **Round cutter, to fit top of cupcakes**
- ★ **Veining tool or cocktail stick**

1 Spread a little buttercream or jam over the top of each cupcake. Knead the white sugarpaste to soften it and roll

it out on a surface lightly dusted with icing sugar and use the round cutter to cut out discs of sugarpaste. Place one on each cupcake, smoothing the tops.

2 Working on one cupcake at a time, roll out some of one of the coloured sugarpastes and cut out a circle and then cut it to about a third of its size (as shown in main picture). Brush some water onto the top of the cupcake and place the coloured piece on top as a hat. Use a veining tool or cocktail stick to mark a ribbed pattern on the hat. Roll out a strip of the colour and cut it to a narrow width. Brush water over the bottom edge of the hat and lift the strip of sugarpaste on top and mark ribbing on it with the veining tool or cocktail stick. Push a small ball of the coloured sugarpaste

through a sieve and cut it off and then use a little water to stick it onto the hat as a pom-pom.

3 Roll 2 small balls of black sugarpaste and stick in place for the eyes, and then make several very small balls and stick in a curve for the mouth. Roll a cone shape of orange and stick in place as a carrot nose. Decorate 4 cupcakes in each of the 3 colours.

Festive Wreath

Makes 12

- ★ **1 quantity buttercream, see page 75**
- ★ **12 cupcakes, see page 75**
- ★ **Paste food colourings in red and green**

★ **Star piping tube, eg PME No. 8**

★ **Plain piping tube, eg PME No. 2**

★ **2 piping bags**

1 Spread a thin layer of buttercream over the top of each cupcake. Colour a small amount of the remaining buttercream red, and the rest green.

2 Fit the piping tubes into the piping bags. Fill the bag with the star piping tube with the green buttercream and the one with the plain piping tube with the red buttercream.

3 Pipe a ring of green stars around the top of each cupcake, just in from the edge, then pipe a bow in the red buttercream and then a dot in the centre of each star.



Marshmallow Magic

Makes 12

- ★ 1 quantity green-coloured buttercream, see page 75
- ★ 12 cupcakes, see page 75
- ★ 2-3tbsp caster sugar
- ★ Green powder food colouring (petal dust)
- ★ 3-4 150g packets mini white marshmallows
- ★ Small amount yellow sugarpaste
- ★ Star piping tube, eg PME No 8
- ★ Piping bag
- ★ Small star cutter

I Decorating one cupcake at a time before the buttercream sets, fit the piping bag with the star piping tube and fill with the green buttercream and pipe a swirl onto the cupcake, which graduates in height.

2 Colour the caster sugar green by mixing in a little of the powder food colouring. Cut the marshmallows in half diagonally, just cutting a few at a time so they don't dry out, and dip the cut surface in the coloured sugar and then stick into the buttercream swirl as the branches of the tree, starting at the bottom and working up. If necessary, pipe on a little more buttercream as you work up, finish with a small star of buttercream on the top. Roll out some yellow sugarpaste and cut out stars and stick one star on the top of each tree.

Sue's Tip

If you don't want to have to make the stars, look out for edible stars, which can be bought from cake decorating supply shops and can be used instead.



It's Snowing

Makes 12

- ★ Small amount buttercream or smooth apricot jam, see page 75
- ★ 12 cupcakes, see page 75
- ★ 350g-500g (12oz-1lb) pale turquoise sugarpaste
- ★ Small amount white sugarpaste
- ★ Silver balls in assorted sizes
- ★ Round cutter, to fit top of cupcakes
- ★ Snowflake cutter
- ★ Small cutters, eg diamond or tips of piping tubes

I Spread a little buttercream or jam over the top of each cupcake. Knead the turquoise sugarpaste to soften it and roll it out on a surface lightly dusted with icing sugar and use the round cutter to cut out discs of sugarpaste.

Place one on each cupcake, smoothing the tops.

2 Roll out some white sugarpaste and cut out a snowflake shape. Use small cutters or the tips of piping tubes to cut holes out of the snowflake to make it look more lacy. Brush water on the back and stick it on the top of the cake.

3 Brush a little water where the silver balls are to be placed and stick them onto the top of the snowflake, pressing them in slightly. Repeat to decorate all the other cupcakes.

Sue's Tip

If you don't like the hard silver sugar balls, look out for soft ones, although they don't come in a variety of different sizes, or look out for silver-coated chocolate balls.



Classic Candle

Makes 12

- ★ Small amount buttercream or smooth apricot jam, see below right
- ★ 12 cupcakes, see right
- ★ 350g-500g (12oz-1lb) white sugarpaste
- ★ Small amount red buttercream or royal icing
- ★ Small amount yellow buttercream or royal icing
- ★ Small amount sugarpaste in green and red
- ★ Yellow food colouring
- ★ Star piping tube, eg PME No 7 or 8
- ★ Large and small plain writing piping tubes, eg PME Nos. 2 and 4
- ★ 2 piping bags
- ★ Small holly leaf cutters

I Spread a little buttercream or jam over the top of each cupcake. Knead the white

sugarpaste to soften and roll out on a surface lightly dusted with icing sugar. Use the round cutter to cut out discs. Place one on each cupcake, smoothing the tops.

2 Fit the star piping tube into a piping bag and fill with the red buttercream or royal icing. Pipe a zigzag line, keeping sides parallel and finishing in a point.

3 Fit the larger piping tube into a piping bag and fill with yellow buttercream or royal icing and pipe a teardrop shape as a flame on the top of the candle. Use a fine paintbrush and food colouring to paint rays of light coming from the candle flame.

4 Roll out some green sugarpaste and cut out small holly leaves and twist them slightly. Use water to stick around the base of the candle. Fill a piping bag fitted with the small plain piping tube with red icing and pipe berries on the holly leaves.

Basic Cupcake Recipe

Makes 12
Suitable for freezing: ✓

FOR THE CUPCAKES:

- ★ 125g (4oz) butter, softened
- ★ 125g (4oz) caster sugar
- ★ 125g (4oz) self-raising flour
- ★ Pinch salt
- ★ 2 medium eggs
- ★ 2tbsp milk
- ★ Few drops vanilla extract
- ★ 12-hole muffin tray lined with paper cases
- ★ Ice cream scoop, optional

1 Set the oven to 190°C or Gas Mark 5.

2 Tip the butter into a bowl and add the sugar, flour, salt, eggs, milk and vanilla and beat until the mixture is smooth. Divide the mixture between the cases in the muffin tray, using an ice cream scoop if you have one.

3 Bake the cakes in the centre of the oven for 15-18 minutes, or until they have risen and feel firm to the touch.



4 Remove cupcakes from the oven and transfer to a wire rack to cool completely

✱ When cold, pack the cupcakes in a suitable container and freeze for up to 3 months. Allow them to defrost for a few hours before decorating. If freezing, use good-quality paper cases as thin cases may peel away from the cupcakes as they defrost.

VARIATIONS

- ★ Add about 100-125g dried mixed fruit or dried cranberries and 1-2tsp ground mixed spice for more festive cupcakes
- ★ Or for choc and nut, use 1tbsp less flour and add 1tbsp cocoa and a 100g packet chopped roasted hazelnuts.



Simple Buttercream

Enough for small swirls on 12 cupcakes
Suitable for freezing: ✓

- ★ 175g (6oz) butter, softened
- ★ 350g (12oz) icing sugar
- ★ Few drops vanilla extract
- ★ Paste food colourings, optional

1 Beat the butter well and then add the icing sugar, vanilla extract and 1tbsp boiling water and beat until smooth, adding a little extra boiling water if necessary.

2 Keep the buttercream covered with a sheet of cling-film pressed against the surface to prevent it crusting over. It may be necessary to re-beat it if it firms up too much. The icing may be coloured as required using paste food colourings.

✱ Any leftover buttercream may be frozen in a plastic container, with cling-film covering the surface. Allow it to defrost and come to room temperature and re-beat it well before using.