

Spiced Pomander Ball

THIS POMANDER BALL will make a beautiful, spicy-smelling addition to your holiday decorations! Some of the steps are a little tricky, so make sure you have an adult helper.

What You'll Need:

orange	small paper bag
whole cloves	large paper clips
ground cinnamon	ribbon
tape or thimble	straight pins

What to Do:

1. Open the paper clip and use it to poke tiny holes all over the surface of the orange.
2. Wear thimble or wrap several layers of tape around your thumb to protect it and press the cloves into the holes, covering the orange completely.
3. Place the orange in the paper bag with the ground cinnamon, hold the bag closed, and gently shake.
4. When the orange is well powdered with the cinnamon, allow it to dry in a dark, dry place for two to four weeks, turning it every day so it won't get any flat spots.
5. Wrap ribbon around the orange, creating four sections, and secure with straight pins
6. Bend a large paper clip into an arch and stick it firmly into the top of the orange, creating a little loop. Tie another piece of ribbon through the loop to use as a hanger.



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