Arts and crafts
Arts and Crafts

Introduction

Christingle celebrations are a great way to involve children and young people in creative and fun activities that reveal inspiring messages about the Christian faith.

It is also an opportunity to help them become more aware about the experiences of children and families who may be struggling, and offer practical ways that they can help through supporting the work of The Children’s Society.

These arts and crafts activities were created alongside our colleagues from the Church of England’s Children’s Work Advisers.

Share your photos or videos of your crafty activities with us via Facebook at facebook.com/childrenssociety, or on Twitter @childsocchurch. For more arts and craft ideas, take a look at our Christmas crafts board on Pinterest.

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Get crafty with...

Food

As well as enjoying these yummy treats for yourself, you could also sell these at your Christingle event to help boost your fundraising. Remember to observe basic hygiene rules by encouraging everyone to wash their hands before handling any food and before eating anything.

Have you come up with your own Christingle culinary creation? Send your pictures and recipes to us at supportercare@childrenssociety.org.uk

Christingle Iced Biscuits

Icing packaged biscuits is a quick and simple way of offering young children a creative and fairly low-mess Christingle cooking activity.

You will need:
- Digestive biscuits (or similar)
- 100g icing sugar, sieved
- 1 tbsp. water
- 2-3 drops of orange food colouring
- Soft sweets and dried fruits
- Red liquorice laces

1. Mix the icing sugar, water and food colouring to make smooth glace icing. It needs to be spreadable, so shouldn’t be too runny nor too thick! If in doubt, test some on a biscuit.

2. Spread the icing onto one side of the biscuit, then add the red lace across the centre so that it looks like the red ribbon that goes around a Christingle. Decorate with sweets and dried fruits so that it looks like a Christingle.

3. Put in the fridge to set.

4. Eat and enjoy!
Jelly Oranges
These fruity snacks use the whole of the orange, and don’t contain any synthetic colours of flavours. They’re also simple to make and fun to eat!

You will need:
- 1 tsp powder unflavoured gelatin
- 3 oranges
- A microwave
- A microwaveable jug/container
- Some orange juice

1. Cut each of the oranges in half and squeeze as much juice out of them and into the jug as you can. This should leave you with just the shells of the orange. Be mindful not to tear or crush the skins, as you’ll need these to be intact.

2. Rest the orange shells, flesh side up in a muffin tray. Make sure they are sitting up straight.

3. Measure out 200ml orange juice from your jug, drinking any excess or adding juice from a carton if needed. Sprinkle the gelatin evenly over the surface of the juice, but do not stir and allow it to sit. **Do not stir.**

4. Place the jug into a microwave for 30 seconds, remove, and stir until the gelatine is dissolved. Pour the gelatin and orange juice mixture into the orange shells and refrigerate until set.
Orange Honey Muffins

Using a whole orange (including skin) in these muffins gives a well-rounded orange taste and bright yellow colour. You could make enough to sell after your Christingle service to fundraise for The Children’s Society. Use free range eggs and Fairtrade ingredients where possible – especially the sugar and chocolate, if using.

You will need:

- An oven
- A blender
- 1 whole orange, preferably organic or spray free
- 125ml orange juice
- 1 egg, beaten
- 2tbsp runny honey
- 125g sugar
- 125g butter, melted
- 200g plain flour
- 1tsp ground cinnamon (optional)
- 1tsp baking soda
- 1tsp baking powder
- ½ tsp salt
- 100g dark chocolate chunks or 150g sultanas (optional)

1. Preheat your oven to 180°C/gas mark 4. Line a muffin tray with paper cases.

2. Cut the orange into chunks and blend these, along with the orange juice until you have a slightly lumpy paste. Add the egg, honey and butter and stir until combined.

3. In a separate large bowl, sieve the flour, cinnamon, baking powder and baking soda, then add the sugar.

4. Pour the orange mixture into the dry ingredients, add sultanas if using, and fold together gently until combined. Do not over mix as this can make the muffins can come out tough.

5. Divide the mixture between the muffin cases. If using, press a chocolate chunk into the top of each muffin.

6. Bake for approximately 15 minutes or until golden and firm to the touch. Delicious served warm from the oven.
Baked cinnamon oranges

Warm and comforting, these baked oranges have only a few ingredients, and taste like Christmas. Take care when peeling and slicing the oranges, as they can be very slippery.

You will need:
- An oven
- A sharp knife
- 2 large oranges
- 1 tbsp brown sugar
- ½ cinnamon stick or a little ground cinnamon
- Optional: 1 tsp orange liqueur, if these are for adults!

1. Heat the oven to 200°C/Gas 6.
2. Peel the fruit with a sharp knife, remove all the pith and cut into slices horizontally about 2.5cm (0.5in) thick.
3. Bring slices back together to reform the orange shape. Place on a foil square big enough to encase the orange and sprinkle with sugar.
4. Break the cinnamon stick in half and sprinkle over the oranges. If using, add a teaspoon of liqueur on top of the orange as well.
5. Bring together the edges of the foil and wrap it around the fruit to form a parcel, then scrunch the foil together at the top of each orange.
6. Bake in the oven for 10-15 minutes, until warmed and fragrant, then serve.
Get crafty with...

Ornaments

Making ornaments is not only a fun craft activity, but can also provide you with trinkets that you can give away as gifts, or sell to help you boost your fundraising.

Pomanders

Pomanders have been used since medieval times to disguise bad smells, and to spread lovely spicy aromas. Use ribbon or thread if you want to hang your pomander e.g. in a wardrobe, or leave it ribbon-less if you want to place it on a surface e.g. suspended over a table lamp, the warmth of which will help to release the smell. These pomanders can be given as gifts, or sold as part of your fundraising for The Children’s Society.

You will need:
- Oranges
- Cloves
- A fork or metal skewer
- Red ribbon/thread
- A large needle

1. If you plan to hang your pomander, you will need to start by attaching your thread or ribbon first. If using thread, thread this through your needle and then run the needle all the way through the orange. You’ll need to make a knot at the bottom and a loop at the top. If using ribbon, simply tie this securely around your orange, and into a bow. Be sure there’s enough ribbon left to hang it up.

2. Using a fork or skewer, poke small, regular holes in the orange skin, making sure the holes are not too close together. A pattern can be created, if desired.

3. Push a clove firmly into each hole until the orange is covered and every hole is filled.

4. Now your pomander is finished and ready to enjoy.
Orange peel lantern

With just an orange and a few other supplies, you can make a lovely Orange peel lantern that would be perfect to display in your home.

**You will need:**
- Thick skinned oranges
- A sharp pointed knife
- A spoon
- Narrow wicking
- Small metal washers
- Vegetable cooking oil (or lamp oil)

1. First, cut each orange horizontally into halves. Use the spoon to scoop out the flesh without damaging the peel.
2. Then, cut a circle, about 2.5cm in diameter, from the centre of one half. This will become the top of the lantern.
3. Cut a 5cm length of wicking, knot one end and pull it through the washer.
4. Position the wick centrally on the bottom half of the orange (half without the hole) and half fill the skin with oil.
5. Light the wick and place the top half in position so that the light and smoke from the flame comes through the hole in the top of the orange.

Jam jar lantern

Dazzling colours can light up your home with this very easy and quick to make Jam jar lantern.

**You will need:**
- A tall wax candle
- Sticky tac or modelling clay
- Clean glass jar e.g jam jar (no lid required)
- Coloured tissue paper
- Red ribbon/tape

1. Take the Christingle candle and secure it inside the jar using sticky tac.
2. Stick pieces of coloured tissue paper on the outside of the glass until it is completely covered.
3. Stick the red ribbon or tape around the centre of the jar.
4. Light the candle and admire the shining colours coming through.
Get crafty with...

*Art*

Use the activities below to help bring discover your artistic side as you make your own creations.

**Giant Christingle**

This can be done as a group activity, used as a demonstration or decorative tool for your Christingle service. Don’t forget to factor in drying time to the process – you may will need to make the papier mâché shape in advance of decorating it.

**You will need:**
- A large balloon
- Strips of newspaper
- Glue — watered down PVA glue, or wallpaper paste, or homemade flour/water glue
- Orange paint or orange tissue paper
- Red tape or ribbon
- 4 kebab sticks or plain chopsticks
- Large dried fruit and sweets e.g. apricots, marshmallows. (Enough to make 4 kebab skewers)
- 1 Large candle
- Blue tack or similar
- Stand for the Christingle so that it remains in place once the candle is lit.

1. First, inflate the balloon.
2. Then, use the newspaper strips and glue to create a paper mâché layer on the surface of the balloon. Leave it to dry then apply 2-3 more layers of paper mâché.
3. Once it is completely dry (up to 24 hours), pop the balloon with a needle and either paint or cover the exterior of the newspaper with a layer of tissue so that it is orange.
4. To decorate the ‘orange’, attach the red tape or ribbon around the centre. Skewer the fruits and sweets on the sticks and put them aside (you will attach them later).
5. Make a hole at the top of the Christingle, slightly smaller than the diameter of the candle.
6. Wrap a piece of blue tack around the bottom of the candle and carefully insert it into the hole.
7. Finally, attach the four fruit skewers to the Christingle using more blue tack as required.
8. Don’t forget to find/make a stand so that the Christingle doesn’t wobble or roll, and is safe once the candle is lit.
Christingle poetry

Get creative and write some poetry to help inspire others in your family and in your church.

You will need:
- Paper
- Writing utensil e.g. pencil or pen
- Stickers and coloured pencils and anything else you'd like to decorate your finished poetry

1. First, get creative and write some poetry. You can try to make an acrostic using the letters from ‘Christingle’, or a haiku poem of three lines, with a syllable count of five-seven-five over the lines.

2. Then, use your artistic skills to turn it into a banner or poster for your church Christingle service, or to take home.

Christingle colouring

Add some colour and creativity to your walls with a beautiful Christingle picture.

You will need:
- A Christingle you have already made as a model (or use the template on the next page)
- A writing utensil to draw your Christingle
- Coloured pencils, crayons or markers to colour in your Christingle

1. First, using a Christingle you have already made as a model, draw a Christingle. Alternatively, you can use the template on the next page.

2. Then, using coloured pens and pencils, get creative and colour in your Christingle.

3. Hang your Christingle up for everyone to enjoy!
The Children’s Society has helped change children’s lives for over a century.

We expose injustice and address hard truths, tackling child poverty and neglect head-on. We fight for change based on experiences of every child we work with and the solid evidence we gather.

Through our campaigning, commitment and care, we are determined to give every child in this country the greatest possible chance in life.

Find out more
Visit www.christingle.org for more ideas, tips and guidance on how you can get involved with Christingle this year.

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