

2016

# Your Home Christmas

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YOUR ULTIMATE GUIDE TO

the perfect pick 'n' mix  
**Christmas  
dinner**



59 simple recipes for festive family feasts & foodie gifts



Quick decorating ideas to make your home magical



92 craft projects for gifts & decorations made with love



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# Welcome

**H**ooray, it's that time of year again! We love everything about the festive season here in the *Your Home* office, and we've had great fun putting together this year's *Christmas Made Easy* especially for you. The *Your Home* team of creative elves have been busy making, baking, shopping and researching to ensure that this special festive issue is chockabloc with the most exciting and inspiring craft ideas, recipes and practical advice you'll need to make sure that this Christmas is your best one ever.

We've designed some beautiful craft projects to give your gifts, festive decorations and cards a really personal touch. We've also been busy in the kitchen, perfecting dozens of recipes to make sure you have everything you need to feed your guests over the festive season, from a really tree-mendous tear and share bread and tasty festive tippie ideas to a brilliant pick and mix Christmas menu, as well as some fabulously fruity gifts to make for the foodies in your life.

Plus you'll find plenty of practical tips and advice to make sure your Christmas runs smoothly, including smart ways to plan your time, affordable ideas for having some festive fun with the family and lots more. We really hope you enjoy reading this issue and that you have a very happy Christmas!

*Ama-Liza*





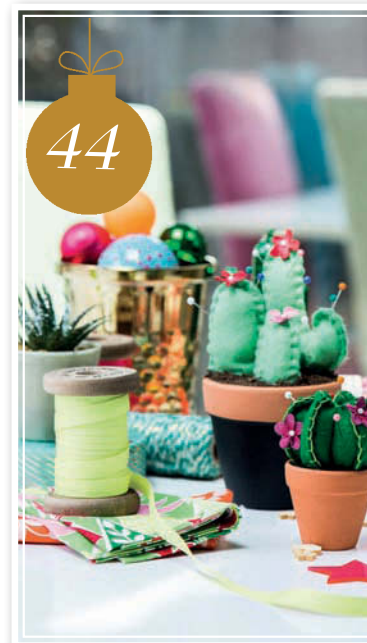
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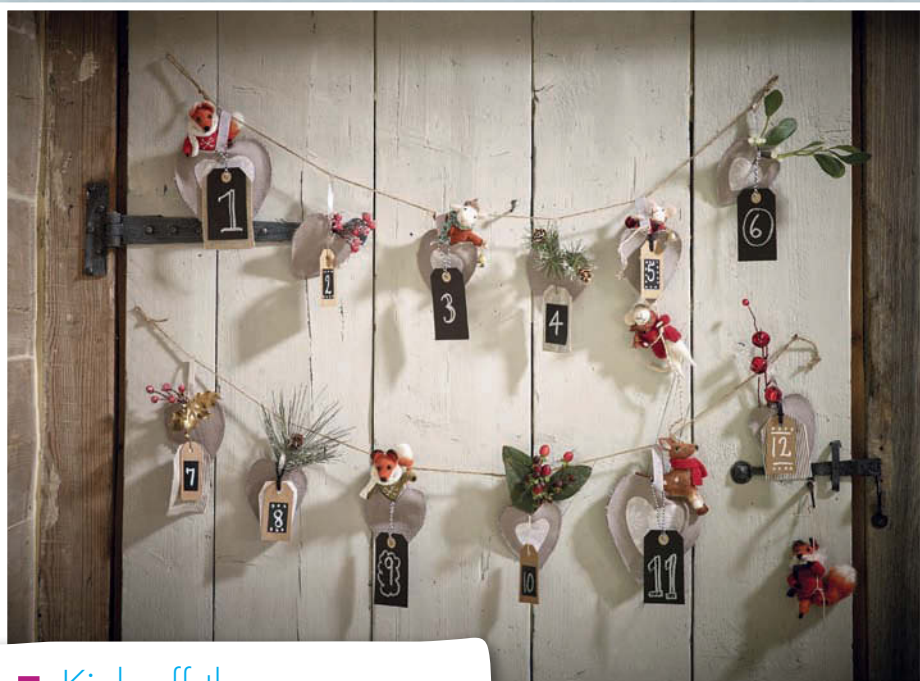
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Cover styling Jo Rigg Photo Lizzie Orme Kvistbro storage table, £25; Ivrig wine glass, £1; Strandmon wing chair, £179; Stockholm throw, £25; Adum red rug, £80; Sinnlig red scented candles, 85p; Vackert metal candle holder, £2, all Ikea. Santa hat and cushions, stylist's own. Red tinsel, £1, Poundland. Red and white wooden painted lanterns, £4.50 per pair; large red star tree topper, £6.99; red glitter ribbed baubles, £4.20 each; white matt glitter baubles, £3.99 each; mini gold sparkle ribbon (wound round tree), £3.50; red ribbon (on car and sack), £5.99, all Gisela Graham. Sitting reindeer, £10, George Home. Red and white Nordic heart candle holder, £5, The Contemporary Home. Knitted stockings, £9.99 each; 1.8m Cranmere glitter snow dipped tree, £99.99, all Dobbies. Set of 240 white tree lights, £85, Lights4you from Notonthehighstreet. Classic metal Retro Speedster Racer car, £95; Cosmo wind up robot, £21; Christmas glitter initial sack, £20, all Notonthehighstreet. Presents wrapped in vintage-inspired wrapping paper, £9 for three rolls, Cath Kidston



# Countdown to Christmas



## 1 Kick off the countdown

With just 25 days to go, the countdown has well and truly begun. First things first, start your Advent calendar. We love old-fashioned chocolate ones but there are some amazing ideas for Advents with a difference around. Flip to page 8 for our crafty ideas to make your own.

Image Dunelm

## 2 MAKE A DATE

Start planning your festive agenda. There's a plethora of Christmassy events, markets and days out to be enjoyed. In the midst of all of this planning, it's important to enjoy the jolly spirit. Turn to page 12 to find our pick of family friendly things you can do with your loved ones.

## 3 COUNTING PENNIES

Before you start buying big gifts and ordering all the food and drink you could possibly consume, set a budget for the month so you don't break the bank due to impulse buys and stress-spending. The festive season always sees unexpected expenses so you'll thank yourself for being money-wise so early on.

## 4 MAKE IT

The Advent is now in full swing. Be sure to leave plenty of time for Christmas crafting. Whether you're creating something for your home or to give as a gift, start today to leave time to play around with ideas and perfect your makes. Be inspired by our decorations on page 29 or gifts on page 44.

## 5 Pen pals

Younger members of the family will need to let Santa know how good they've been and exactly what's on their wish list, so luckily, Royal Mail will be posting letters all the way to the North Pole. Address your letter to Santa, Santa's Grotto, Reindeerland, HM4 5HQ, and be sure to include your name and address so he can reply.

## 6 PUT PEN TO PAPER

Start with ticking the simple things off your list first. Settle down – with mulled wine in hand – to write and address your cards for this year. While you're in the mood, wrap your gifts too so you can check it off the list. You can find our gift wrap ideas on page 20.

Image Tesco



## 7 HOP ONLINE

If you plan to do your gift shopping online this year, start early. Postage can often take longer than expected due to the influx of Christmas post and you'll need plenty of time to exchange or return any items that don't meet expectations. If you start early, you'll catch the best discounts and postage deals, too. Be careful not to purchase on impulse though, only buy what's on your list.





## 8 À LA CARTE

*It's never too early to set your Christmas menu. You'll need plenty of time to order food, check the dietary requirements of your guests and make sure you've got enough food not only for Christmas Day but Boxing Day too. Turn to page 99 for sensational meal planning ideas to inspire your Noël nosh.*

Image Morrisons

## 9 MADE WITH LOVE

Handmade gifts are a great way to give your recipients something which is not only special and unique but won't break the bank. We've got plentiful inspiration for food gifts on page 80 or find crafty ideas in abundance on page 44.



## 10 Send your love

Send your love and Noël wishes across the seas.

Today is the last day to post to Australia and New Zealand. It may be too late to post a parcel but a handmade card is a heartfelt way to send something special. You can find step-by-step instructions for ours on page 16.

Image iStock

## 11 OH CHRISTMAS TREE

If you're going all out this year and opting for a real tree, make sure you get yours early to get the pick of the crop and plenty of time to cover it in all things sparkly and shiny. If you're on the lookout for something different, turn to page 24 to see our favourite alternative Christmas tree ideas.

Image John Lewis

## 12 Easy does it

Take some of the stress out of last-minute grocery shopping by buying tinned, frozen and preserved foods today. This also avoids any shortages at the supermarket when it gets closer to the 25th. It's also a good time to order your wine and Champagne, as well as any cocktail ingredients and mixers. You could even shop online to stay in the comfort of your own home. Pop a few more decorations up while you're at it!





## 13 Bake off

Get the family together for a group activity such as baking mince pies. They can be frozen until Christmas Day and are a very tasty way to get everyone together for something fun. While you're at it, make the stuffing, cranberry sauce and soup to go in the freezer too. And don't forget to check on the Christmas pudding!

Image Dobbies



## 14 TIME TO TIDY

You'll almost certainly have a visitor or two over the next few weeks so get the family together to have a big clean. Give each member a task and set goals to make it fun. Play the classic Christmas songs throughout the house and snack on mince pies as you go for essential sustenance.

## 16 TO BE SURE

What does Santa do with his list? He checks it twice! When it comes to Christmas, there's no such thing as being over-prepared. Make sure you've got extra stocking filler gifts for any unexpected guests, plenty of toilet paper and several non-alcoholic drinks for those who will be driving. This is an ideal time to avoid potential Christmas Day problems like too few saucepans, not enough serviettes or running out of wrapping paper.



## 17 Be my guest

Playing host this year? Make cosy spaces for any guests you have for the day or for those staying over. Think about if you'll need any spare sheets or extra towels, or even crockery and glasses. Count everything, down to chairs around the dinner table, so that you're the hostess with the mostest.

Image Sophie Conran for Portmeirion



## 15 PICK A TIPPLE

From mulled wine to egg nog, Christmas isn't Christmas without a few drinks to help aid the stress. Step away from tradition to really 'wow' your guests this year. Flip to page 86 for our favourite boozy beverages to see you through the season.

Image Aldi



## 18 FAMILY FUN

Today is the last Sunday before Christmas and there's still plenty of time to decorate. Get the family together and go to your local park or nature reserve to find twigs and pine cones. When you get home, make your own wreaths and Christmas characters to place around the house.

## 19 A GOOD CAUSE

Take today to clear out your unwanted clothes and items before your house fills up with more. As Christmas is the season of good deeds, take your belongings to a local charity shop or drop them off at a clothes bank.



## 20 PUT YOUR FEET UP



The big day is almost here and you've doubtless got a lot on your plate. Take today, or tonight, to sit back, relax, watch your favourite Christmas movie and soak up all of the joy in your wonderfully decorated crafty house. Hot chocolate is a must, as is a pair of novelty festive slippers.

Image Sainsbury's



## 21 In the box

This is likely to be the most important deadline of the month. Today is the last day to send any 1st Class post, so make sure you've ticked everyone off your list. Keep in mind any relatives you won't see on the day or anyone who isn't on your gift list. A charity Christmas card is a great gift that you can post.

## 23 POP TO THE SHOPS

The big day is almost here! Today is a great day to pick up the Christmas bird or any other fresh meat you've ordered. You'll want to get in early to get the best pick of the veg and stock up on any wine that missed the order. Leave plenty of time to do this because we all know how chaotic the supermarkets will be this week.

*Remember, if you missed the posting dates, you can still sneak in a last-minute parcel by special delivery today to arrive tomorrow.*

## 22 PLAY POSTMAN

Avoid the last-minute late night drive and deliver presents to any friends and family that you won't see on Christmas Day tonight. This gives you plenty of time to stop in for an egg nog and they'll have their gifts neatly nestled under the tree ready for Christmas morning.

Image Tesco



## 24 TOP CHEF

Tick the last tasks off your list and tie up any loose ends so that you can relax and enjoy tomorrow. Pop the wine in the fridge and take any food out of the freezer to thaw. You can also par-boil veg ready for roasting tomorrow.

Most important of all, don't forget to leave a mince pie and festive tippie out for Santa. Have a peek at our Christmas cocktails on page 86. He's had a long journey, you know!

Image Dobbies



## 25 MERRY CHRISTMAS!

Santa has delivered the gifts, the turkey is in the oven and the classic movies are on TV. Relax and enjoy today. After all, it's Christmas!



Image Tesco



# How many sleeps before Santa comes?

COUNT DOWN THE DAYS WITH THESE FUN HOME-MADE ADVENT IDEAS

## Felt forest wonderland

Animal lovers young and old will adore this cute Advent woodland

### You will need

✓ felt in various shades of brown, green, red, grey, white, cream and black  
✓ pencil ✓ scissors ✓ pins  
✓ embroidery needle and thread  
✓ logs ✓ mini brush trees, £4.20, Gisela Graham

■ Download and print the Felt Forest templates from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Felt Forest templates, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Cut the pieces for each animal, following the colour guides on the templates.

■ Using one body piece (the front) as a base for each animal, layer up the features using the photo as a guide. Pin, then sew using a blanket stitch. Place the animal fronts in pairs with the back pieces and stitch around each one, leaving the base open.

■ Cut out 30 tree and bush shapes from green felt using the templates and pin them into pairs. Blanket stitch around the edges to join them together, once again leaving the bottom of each open. Hand embroider a number from 1-25 onto each felt creature, bush, or tree, ensuring that you work through only the front layer of felt and not the back.

■ Arrange the forest. Set the animals, trees and bushes onto a selection of up-turned logs, placing a sweet or treat under each one, ready to be uncovered. Surround the logs with extra brush trees to finish your forest.

### Top tip

Cut and stitch extra felt trees instead of adding brush ones to make your forest 100% felt.





## Woodland steps

Display your gifts with pride in this stair-based display that can be stored away and used year after year – or repurposed into fire wood to keep the family warm once the festive season has passed.

*Turn to page 129 to find out how to make this rustic Advent arrangement.*



Bristle animal decorations, from £5.99; felt Santa ornament, £8.99; red and white wool mice, £4.99 each; sequin fruit, £2.99 each, all Gisela Graham. Botanical Christmas pine cone scatter, £5.50, Talking Tables. Norway spruce garland, £99, Balsam Hill



Bristle decorations, from £5.99; feathered pheasant decorations, from £11.99; fur decorations, from £7; natural log star decorations, £3.50 each; frosted fir, cone and berry garland, £27.99, all Gisela Graham. Flock deer figurine, from £3; badger decorations, £3.50 each, both Dunelm. Ceramic owl tea light holders, from £8, The Contemporary Home



## Gift box clock

Perfect for those without much floor space, this wall-mounted Advent takes up almost no space at all

### You will need

✓MDF board ✓pencil  
✓twine ✓PST 18 l jigsaw, £89.99, Bosch ✓PSM 10, 8 l sander, £89.99, Bosch  
✓damp cloth ✓white paint  
✓paint brush ✓24 mini mâché gift boxes, £1 each, Hobbycraft  
✓22cm mâché hexagonal box, £2.80, Hobbycraft  
✓decorative papers, from a selection at Paperchase  
✓pencil ✓scissors ✓glue

■ Begin by making the backing disc. To do this, lay the MDF sheet down flat. Tie a 50cm length of string around a pencil and, holding the opposite end of the string in the centre of the board, pull the pencil taut and draw it around to sketch a circle onto the wood. Use a jigsaw to cut it out, then sand the edges to smooth them off.

■ Cover the board all over with white paint, then do the same to each of the mini boxes and lids plus the large hexagonal box with it, coating them both inside and out. Leave to dry thoroughly. Once dry, place each of the lids onto a sheet of decorative paper and draw around them, then cut out. Glue the paper to the lids, alternating between each one as you go.

■ Draw a number from 1-24 onto each lid, then draw the number 25 onto the lid of the large box. Lay the disc down flat and using glue, adhere each of the mini boxes around the edge, jumbling up the numbers so they are in a random order. Stick the large box to the centre of the disc, then leave the boxes to dry. Remove the lids, place gifts inside each box then replace the lids to finish.



## Felt gifting tree

Keep your treats on the tabletop with this little felt display

Turn to page 129 to find out how to make this chocolate-filled Advent tree.

### Top tip

Wrap your cone in green fabric before pinning on the leaves to ensure no polystyrene shows through.



Bristle squirrel, £5.99; fur deer decoration, £7;  
both Gisela Graham. Light up star ornament,  
£27, The Contemporary Home



# Festive family time

Take a trip with your loved ones to embrace Christmas and soak up the festive spirit



## The Polar Express tram ride

SEATON TRAMWAY, DEVON  
2nd - 24th December

Bring a favourite festive movie to life when you journey to Santa's home at the North Pole. Each child will receive a gift from the big man too. To ride from Seaton Terminus, an adult ticket will cost £19.95, children of three to 15 years £15.95 and under 3s are free. The fare also includes the return ride, a hot chocolate, a tasty treat and a gift for children. Visit [www.tram.co.uk](http://www.tram.co.uk) for more information.



## Christkindelmarkt German Christmas market

MILLENNIUM SQUARE, LEEDS  
11th November - 18th December

Known for being one of the most established German markets in the UK, Christkindelmarkt has an olde worlde magical atmosphere just like snowy Bavaria. The market is home to over 40 wooden chalet stalls from authentic German traders selling hand-crafted toys, to festive decorations and tasty German treats such as glühwein, bratwurst, schnitzel, stollen and goulash. Each year, you can find a programme of kids activities as well as the traditional carousel, fairground rides and, of course, Santa himself. Entry to the market is free. Visit [whatson.leeds.gov.uk](http://whatson.leeds.gov.uk) to find out more.

## The Great Christmas Pudding race

COVENT GARDEN, LONDON  
3rd December

Now in its 36th year, the event, in aid of Cancer Research UK, will be back this year for hilarious fun, all for a good cause. Pop along to take part as a team of six or just to have a giggle at the hundreds of costumed participants racing around the obstacle course, zooming down inflatable slides and sloshing through foam slaloms, all the while dodging flour-filled balloons. Visit [www.xmaspuddingrace.org.uk](http://www.xmaspuddingrace.org.uk).





Image Paul Box

## Enchanted Christmas Westonbirt Arboretum,

GLOUCESTERSHIRE

25th November - 18th December

Step into a woodland fantasy land with an illuminated celebration of Westonbirt's trees complete with visits from the Christmas fairy and Jack Frost. Get creative with free crafting activities in the learning centre or take a spin on the traditional carousel. Warm yourself up by indulging in a wonderful array of hearty foods to keep you fuelled throughout the evening. Adult tickets cost £12, children go for £6 and under 5s are free. You can also visit Santa at no additional cost. For more info, see [www.forestry.gov.uk](http://www.forestry.gov.uk).

## *The Snowman* THE HALLÉ, MANCHESTER 20th - 21st December

This festive favourite will bring back memories for parents and make some new ones for the younger generations.

The Hallé will be screening the film accompanied by a beautiful score from Howard Blake and Manchester's orchestra, the Hallé, including 'Walking in the Air'.

The first half of the concert sees narrator Tom Redmond join Paddington as he arrives in London and attends his very first concert at the Royal Albert Hall. It's set to be a memorable event for the whole family.

Adult tickets cost £24, children are £16 and family tickets will be £64. Hop over to [www.halle.co.uk](http://www.halle.co.uk) to find out more.



Image English Heritage

## Christmas at the Castle

KENILWORTH CASTLE, WARWICKSHIRE  
10th - 11th December

Where better to kick off your festive fun than at a site which has been a medieval fortress, an Elizabethan palace and is also home to a Norman keep. The hosts have an exciting weekend of crafts and storytelling lined up as well as a visit from Santa himself in his very own grotto. Entry is free to English Heritage members, £10.10 for adults, £6 for a child and families of two adults and up to three children, go for £26.20. Visit [www.english-heritage.org.uk](http://www.english-heritage.org.uk) to find out more and for other festive events.







## LaplandUK

WHITMOOR FOREST, BERKSHIRE  
18th November - 24th December

Let your childhood dreams come true with a trip to a land just like Father Christmas' homeland. On arrival, children will travel, just as elves do, along a secret forest pathway to get to all of the fun, where they can interact with reindeer and husky dogs, make toys with the elves, topped off by decorating gingerbread with Mother Christmas. To find out more, visit [www.laplanduk.co.uk](http://www.laplanduk.co.uk).



Image English Heritage

## A Christmas Carol

BRODSWORTH HALL,  
DONCASTER  
3rd - 4th December

Step back in time with a lively performance of a timeless Christmas tale in the perfect Dickensian setting. The Hall is virtually unchanged since the 1860s, breathing life into the story and making an engaging performance for all ages. Entry is free to English Heritage members, £6.70 for adults, £4 for a child and families of two adults and up to three children, go for £17.40. Visit [www.english-heritage.org.uk](http://www.english-heritage.org.uk) for more information.

## Fun for less

Christmas can be a pricey time of year, what with gifts, parties and presents, so it can be nice to take time to have fun in your home or neighbourhood and give your wallet a break too.



- Take an old jumper and raid your crafty stash to make your own design. Not only are you giving the jumper a new lease of life but you'll have a unique Christmas jumper to 'wow' your friends.

- Get the family together to bake a gingerbread house based on your own abode. This will capture children's imagination and they can decorate it to their heart's content. You may already have many of the ingredients in your cupboard, too.

- Find a carol service in your local area to take the family to and sing your hearts out. You can walk to save your petrol and, who knows, it might just snow.

- Wrap up warm and take a tour of the neighbourhood to admire your neighbours' Christmas lights. You can take travel mugs of hot chocolate with you and organise a competition amongst yourselves for the best Christmas display.

## Hever Castle

26th November - 24th December

The childhood home of Anne Boleyn will be turning into a festive fairytale world for all ages. Encounter costumed characters as you follow the Jack and the Beanstalk Christmas trail through the grounds or head to the castle forecourt to find a vintage fairground and carousel. You can also 'hug a husky' and visit Santa in his grotto. For an even more magical experience, see the gardens illuminated on one of the Twilight Christmas evenings. Admission to the castle and gardens costs £16.50 for adults, £9.30 for children and under 5s are free. Be sure to pre-book Father Christmas visits and the twilight evenings. Visit [www.hevercastle.co.uk](http://www.hevercastle.co.uk) to find out more.





# Win! A year's supply of home fragrancing

Luxury fragrance brand Landon Tyler is offering 25 lucky winners a set of four diffusers to fragrance their home for the coming year



25  
gorgeous  
prizes worth  
£40 each to  
be won!



There's something very welcoming about walking into a room and having your senses provoked by a beautiful fragrance. Diffusers guarantee just that and more – they continually emit aromas via their reeds for weeks if not months. Thanks to the superior quality of Landon Tyler's oils and reeds, the large 100ml diffuser will keep your home fabulously fragranced for around three months. Unlike a candle, they can be safely left unsupervised and they naturally emit a gorgeous fragrance throughout the day and night.

Landon Tyler has been creating sumptuous home scents for leading names for decades. It has now launched its own brand of home fragrance and gifts at remarkably affordable prices for day-to-day

luxury. There are 12 fragrances in the collection, including Citrus Grove – an uplifting fresh scent combining lemon, grapefruit and bergamot, Wild Berries – a juicy scent with cranberries, raspberries, wild roses and sandalwood, and Scent of Christmas – a traditional festive scent combining clementines, cloves and Norwegian spruce. In addition to diffusers, look out for candles and matching gifts in the same 12 luxurious fragrances.

25 lucky winners will receive a set of four diffusers worth £40 – a different fragrance for each season – to ensure that your home is beautifully scented during the coming year. For more information on the full range of products visit the website [www.landontyler.com](http://www.landontyler.com).

## RULES OF COMPETITION ENTRY

Rules of entry 1) The competition closes at midnight on 31st December 2016. Winners will be notified after the closing date. 2) Subject to availability, non transferable or refundable. No cash alternative will be given. Prizes include delivery but not installation or removal of existing products or appliances, where applicable. 3) Open to residents in the UK (mainland), over age of 18, except employees of Hubert Burda Media UK or companies involved in these promotions. 4) Entrants must be homeowners where decorating/renovation work is required for the prize. 5) Only one entry per person. 6) The winners must be willing to participate in publicity if required. 7) The Editor's

decision is final. Correspondence will not be entered into.

8) The winners are selected at random, from correct entries received, after the competition end date. 9) Prizes are valid for six months after the date of the draw, and the prize will be withdrawn if it is not claimed within this period. 10) Hubert Burda Media UK and companies involved in these promotions may use your details to advise of products and services. Details are occasionally available to vetted companies. 11) Allow 8-10 weeks from selection to completion. 12) Reproduction of this competition, in whole or part, without written permission is prohibited. Hubert Burda Media UK reserves the right to prosecute offending parties.

## HOW TO ENTER

**Q:** Which of Landon Tyler's fragrances combines lemon, grapefruit and bergamot?

- A) Orange Grove
- B) Olive Grove
- C) Citrus Grove

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter. Simply click on the WIN! tab, then fill in your details including the answer to the above question, before the closing date of **31st December 2016**. Good luck!

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter online.



# Send a little greeting

Let your loved ones know you're thinking of them with a gorgeous handmade card

## Glitter bauble card

Go retro with this 1960s-inspired design

### You will need

✓white A5 card blank, £4.50 per pack of 10, Hobbycraft  
✓metallic stripe paper sheet, £1, Hobbycraft ✓ruler ✓pencil  
✓scissors ✓glue stick ✓pair of compasses ✓Best Creation pink glitter paper sheet, £2.20, Hobbycraft ✓gold ink marker pen ✓sewing machine ✓black thread ✓alphabet stickers, from a selection at The Range

1 Place the A5 card onto the striped metallic paper (keeping both running horizontally) and draw around it. Use a ruler to straighten up the lines, then cut it out. Glue the striped paper to the card front.

2 Lay the pink glitter card sheet out flat, with the plain white side facing upwards. Using a pair of compasses, draw four 4cm circles and eight 3cm circles. Arrange two 4cm and four 3cm circles onto the card front, as pictured, and secure with glue.

3 Using a gold pen, decorate three of the non-stuck 3cm circles with stripes, spots or bands, to make them look like baubles. Take one of these and place it on top of a corresponding-sized circle on the card front. Use a long straight sewing machine stitch to slowly and carefully work a straight line through the layers of card, working from the bottom centre point of the bauble to the top fold of the card front. Trim any loose thread ends.

4 Repeat step 3 to stitch a second circle on top of the rest of the ones already adhered to the card front, each time stitching a line from the bottom of the bauble to the fold in the card. Gently bend the edges of each bauble in towards the stitching to create a 3D effect. Finally, use alphabet stickers to spell out 'Ho Ho Ho' on three of the baubles, working diagonally across the card front.



### Top tip!

As the pink card is glittery you may need a little extra glue on the back of your alphabet stickers to make sure they are stuck fast.



## Etched birds card

Give your love a turtle dove with this pretty greeting

### You will need

✓white A5 card blank, £4.50 per pack of 10, Hobbycraft ✓Decopatch pink and gold lace paper, £3.80 per three sheets, Hobbycraft ✓pencil ✓scissors ✓glue stick ✓Groovi pink parchment paper, £10 per 20 sheets, Claritystamp ✓ruler ✓Doves & Deer Groovi Plate set, £15.98, Claritystamp ✓masking tape ✓Groovi embossing tool, £2.99, Claritystamp ✓gold glitter washi tape

**1** Begin by covering the card front with a sheet of pink and gold lace print découpage paper. Lay the card down onto the paper and cut around it, then use a glue stick to adhere the two, ensuring the paper doesn't tear or wrinkle.

**2** Create the etched design. Cut a sheet of pale pink parchment paper down to A5 size (use the card as a template) and lay it centrally on top of the Dove Groovi Plate, using masking tape to hold the two in place on your desktop. Use the Groovi embossing tool to work the design onto the paper, pushing it gently into all the crevices of the plate design to print the dove.

**3** Lay the embossed parchment sheet on top of the card front, positioning the left-hand edge of the paper around 1cm in from the left-hand edge of the card. Use a 1.5cm strip of gold glitter washi tape to stick it into position. Lay the right-hand edge of the embossed paper 1cm in from the right-hand edge of the card front, this will make the paper puff out from the card slightly. Once again, use a 1.5cm strip of gold glitter tape to stick this in place.

### Top tip!

If you plan to send this card in an envelope, leave the right hand edge unstuck and include instructions within on how to create the 3D finish.



### Folded 3D tree

Use a sharp craft knife to cut this stand-out motif.

Turn to page 129 to make this pretty folded papercut design

Matt gold glass ribbed ball with gold glitter, £3.99; silver sequin apple, £2.99, both Gisela Graham. Small rose gold forest tea light, £4, The Contemporary Home. Decadent Decs Oslo paper fans, £6.50, Talking Tables



White sparkly table top Christmas trees, from £9 each; log battery candle with star design, £12, both The Contemporary Home. Snowflake diamond decoration, £6; ornate crown decoration, £7.50; large pearl snowflake decoration, £6.50, all Rockett St George. Clear and gold sequin filled bauble, £3.99, Gisela Graham

## Top tip!

When stitching onto card, work slowly and gently to avoid ripping the thread through it.

## Papercut wreath

This delicate design is easier than it looks.

Turn to page 129 to make this quick and simple stylish card.



## Stitched tree card

Your friends will love this hand-sewn motif

### You will need

- ✓ white A5 aperture card blank, £4.50 per pack of 10, Hobbycraft
- ✓ metallic stripe paper sheet, £1, Hobbycraft
- ✓ pencil
- ✓ scissors
- ✓ glue stick
- ✓ pink A4 card
- ✓ embroidery needle and thread
- ✓ white card
- ✓ black fine line pen
- ✓ self-adhesive foam pads

- 1 Lay the striped paper face down, and place the A5 card blank on top. Draw around it and cut it out. Glue it to the card front, then open the card up so you can see through the aperture to the paper beneath. Cut the aperture out, leaving a 1cm border around all the edges. Snip into the corners, then fold the paper over onto the back of the card front, and glue into place.
- 2 Cut an A5 piece of pink card. Use a pencil to sketch a zig-zag tree shape onto it using the picture for guidance, ensuring that once it is slipped inside the card it can be seen through the aperture. Use a needle and thread to backstitch along the lines of the tree until the entire design has been sewn.
- 3 Place the pink stitched design inside the card, making sure it shows through the aperture, and fix into position using self-adhesive foam pads. Finally, draw a scroll shape onto a piece of white card using a fine line pen, then write your greeting inside it. Cut it out, then use foam pads to stick it underneath the aperture.



## Glitter stag stencil

Go for sparkle with a shimmering design

### You will need

✓pencil ✓A4 card ✓Xcut No1 craft knife, £4.50, Hobbycraft ✓Stix 2 Anything clear A4 acetate sheets, £2.49 per pack of five, Hobbycraft ✓gold sparkle medium, £5, Imagination Crafts ✓spatula, £4.50, Imagination Crafts ✓white A5 card blank, £4.50 per pack of 10, Hobbycraft ✓pink scrapbooking paper ✓gold card ✓silver card ✓self-adhesive foam pads ✓gold marker pen ✓black fine line pen

1 Download and print the Stag Card templates from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Stag Card templates, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Use it to cut a stag from a sheet of A4 card using a craft knife – discard the stag and keep the card outline.

2 Place the card over a sheet of A4 acetate and use masking tape to hold the two in place on your desktop. Pick up a scoop of Sparkle Medium with your spatula and carefully sweep it over the template, using the spatula to spread it evenly over the entire design. Once covered, peel away the card – you should be left with a glitter stag shape on the acetate. Place this carefully to one side and leave to dry.

3 Make the rest of the card. First, glue a sheet of pink scrapbooking paper to the card front. Next, cut the two tree templates from gold and silver card and layer these on top using self-adhesive foam pads. Draw a scroll shape onto plain white card using a gold marker pen, and cut it out. Use a fine line pen to write on the scroll, then stick this to the top centre of the card using foam pads.

4 Lay the glittered acetate sheet on top of the card front, positioning the left-hand edge of the paper around 1cm in from the left-hand edge of the card. Use a 15cm strip of gold glitter washi tape to stick it in position. Place the right-hand edge of the acetate 1cm in from the right-hand edge of the card front, this will make it puff out from the card slightly. Once again, use a 15cm strip of gold glitter tape to stick it down.



Iridescent ribbed glitter baubles, £4 each; soap bubble baubles, from £3 each, both The Contemporary Home. Gold confetti champagne flutes, £3.99 each, Dobbies. Fawn ornament, £10 per pair, Dunelm

### Top tip!

It can be tricky to get an even spread of glitter on your first try, so practice on a spare sheet of acetate first to perfect your technique.



# It's a wrap

Make presents look gorgeous this year with these great ideas for gift wrap

## Thoroughly modern

- 1 **GO FOR MONOCHROME CHIC**  
A gift bag is the ideal solution if you're not confident with wrapping. Add a co-ordinating tag for the finishing touch.  
**Black and white gift bag**, £3.35 for five; **monochrome gift tags**, £4 for 10, both Pipii
- 2 **ADD A MESSAGE**  
Scrabble-style letter stickers are a great way to perk up a present. Spell out the recipient's name or just add a festive greeting. We also love these quirky pin badges which feature a range of festive messages.  
**Alphabet stickers**, £1.75 for 60; **baker's twine**, £2.95 for 40m; **star tags**, £2.25 for 10; **monochrome gift tags**, £4 for 10, all Pipii. **Christmas badges**, £6 for six, Bubblegum Balloons
- 3 **CREATE A CHALKBOARD EFFECT**  
A chalk pen will create a striking effect on black paper. Draw out your own design or find inspiration online if you're struggling.  
**Black paper**, £4.50 per 4m roll, Hobbycraft
- 4 **ADD A TREE DECORATION**  
A good-quality gift wrap can make all the difference. Splash out on a luxurious design for those extra-special gifts.  
**Ruby Maison gift wrap**, £1.75 per sheet, Lagom Design. **Tree decoration**, stylist's own
- 5 **MAKE YOUR OWN MINI BUNTING**  
We love bunting in miniature form! Simply cut out small diamond shapes from paper, fold over a string of candy twine and add a dab of PVA glue to secure.  
**Black and white baker's twine**, £2.95 for 40m, Pipii. **Christmas badge**, £6 for six, Bubblegum Balloons. **Merry Christmas tag**, £4 for 10, Jane Means
- 6 **USE MAP PAPER**  
Give gifts a global feel with a map-themed paper. This black and white design is perfect for a subtle monochrome theme.  
**Black world map gift wrap**, £1.75 per sheet, Lagom Design. **Washi tape**, from a selection at Pipii
- 7 **ADD A SET OF CRAYONS**  
Attach a couple of crayons in co-ordinating colours to any gift for a fun addition.  
**Red paper**, £4.50 per 4m roll; **crayons**, from a selection, both Hobbycraft. **Black and white baker's twine**, £2.95 for 40m; **vintage square Christmas stickers**, £1.75 for 35, both Pipii
- 8 **DECORATE WITH RIBBON**  
A simple red ribbon can make all the difference. Combine with a festive sticker to finish off the look.  
**Narrow red stitched ribbon**, £4.50 per 10m roll, Jane Means. **Large round vintage Christmas stickers**, £1.75 for eight, Pipii
- 9 **DECORATE YOUR OWN PAPER**  
Achieve a night sky effect by dipping a stiff paint brush in a little white paint, then flick and splatter over plain black paper.  
**Star-shaped cardboard tags**, £2.25 for ten, Pipii. **Black paper**, £4.50 per 4m roll, Hobbycraft







**Party Porcelain** star scatter, £3.50, Talking Tables. **Snowflake scatter**, made using snowflake craft punch, £4, Hobbycraft. **Narrow red stitched ribbon**, £4.50 per 10m roll, Jane Means. **Mini wooden bird house decoration** (spray painted in red), £1.85, Pipii



# A touch of nature

- 1 ADD A SET OF COLOURING PENCILS  
Little ones in particular will appreciate an extra gift, such as some colouring pencils or crayons, attached to the outside of the wrapping.

**Star tag**, £2.25 for 10; **natural birch stars table scatter**, £4.75 per pack, both Pipii. **Twig pencils**, stylist's own. **Jute ribbon**, £2 per 5m, Hobbycraft. **Heart button**, from a selection at local haberdashery

- 2 CRAFT A TREE FROM TWIGS  
Use offcuts of twigs to create a mini tree shape – cut to varying lengths and then use PVA or a glue gun to attach. Add a button star and some berries as baubles.

**Corrugated red card**, from £1 per pack, Hobbycraft. **Branch cuttings**, £3.99 per pack, Baker Ross. **Faux berries**, from a selection at local florist. **Dark green eyelet tags**, £2.55 for 10, Jane Means

- 3 CREATE A STATEMENT GIFT TAG  
A wooden slice makes the ideal showstopping tag. Use felt-tipped pens to write the recipient's name and add a holly design if you wish.

**Wood slices**, from a selection on eBay. **Narrow red stitched ribbon**, £4.50 per 10m roll, Jane Means

- 4 BE INSPIRED BY NATURE  
Group together a bundle of natural materials such as feathers and acorns to make the perfect topper for any gift.

**Self-adhesive hessian**, £3.60 for four sheets; **acorns**, £3.50 per pack of 50, both Baker Ross. **Luxury feathers**, £3.50; **mushrooms**, £3 per pack, both Hobbycraft. **Red ribbon**, £5 per 6m roll, Jane Means

- 5 USE NATURAL BARK  
A square of bark adds texture, and looks fabulous dressed with leaves, cones and berries. Use a pyrography tool to burn a name into a wooden slice to use as a tag.

**Bark squares**, £1.99 for ten, Baker Ross. **Faux ivy, berries and pine cone**, all from a selection at local florist supplier. **Wood slices**, from a selection on eBay

- 6 CREATE A TEXTURED FINISH  
Use adhesive-backed hessian for a quick and easy way to wrap smaller items. Add a pretty stamped design on a torn piece of handmade paper, and a matching tag.

**Self-adhesive hessian**, £3.60 for four sheets, Baker Ross. **CandyTwist twine**, £4, Nutscene. **Brown craft tag**, £3 for 20; **stag head rubber stamp**, £3.49; **feather rubber stamp**, £3.49, all Pipii

- 7 ADD A PHOTOGRAPH  
Print a black and white copy of a family snap or a festive scene, then paste to the top of a pretty box for a sentimental touch.

**Box painted with gold metallic-effect spray paint**, from around £8.50 per 400ml, Valspar. **Red ribbon**, £5 per 6m roll, Jane Means

- 8 MAKE A MINI WREATH  
Using fresh or faux flowers, cut off separate leaves and stick them on in a pretty wreath shape. Add a red ribbon for the finishing touch.

**Faux foliage**, from a selection at local florist supplier. **Red ribbon**, £5 per 6m roll; **Merry Christmas tag**, £4 for 10, both Jane Means

- 9 BRIGHTEN UP PLAIN PAPER  
Using a felt pen to write Christmas greetings is really effective on plain paper. Jazz up a plain tag by painting the edges with PVA glue and then dipping in glitter.

**Gold ribbed kraft wrapping paper**, £3.95 per 3m roll, Pipii. **Wooden gift tags**, £1 each, Jane Means

- 10 RECYCLE LAST YEAR'S CARDS  
Cut out the best bits from old Christmas cards and use them to decorate a wrapped gift. Washi tape will stick them down securely, while adding extra colour.







Natural birch stars table scatter, £4.75 per pack; metallic sequin ribbon in gold, £4.75 per 5m roll, both Pipii. Natural acorns, £3.50 per pack of 50, Baker Ross. Mixed mushroom assortment, £3, Hobbycraft



# Branching out

If you're tired of getting the same old fake fir tree out of the loft every year, why not pile your presents under one of these alternative ideas instead?

## Top tip!

You can reduce or enlarge the template to make it any size you wish before printing. We recommend making an A3 papercut as it makes the details a little easier to cut out.

## Papercut tree

Create a delicate woodland scene with this cut-out design.

Turn to page 129 to find out how to make this pretty papercut tree.

String of 20 warm white LED micro battery fairy lights, £4.99, Lights4Fun





## Top tip!

Make sure to use a lightweight wood such as pine, rather than a hard wood – you'll want the shelves to be as light as they can when it comes to hanging them.

## Rope shelf tree

This tree, made from sisal rope and wooden planks, can be left up all year round

### You will need

✓wood, from a selection at B&Q ✓pencil  
✓tape measure ✓saw ✓Bosch sander ✓Bosch  
drill ✓damp cloth ✓Rust-Oleum Chalky Finish  
paint in Winter Grey, Powder Blue, Ink Blue,  
and Blue silk, £4.99 per 125ml tin ✓Annie  
Sloan Chalk Paint in Napoleonic Blue,  
£18.95 per 1L ✓paint brush ✓8mm thick  
sisal rope, £8.48 per 15m, Homebase  
✓brackets or hooks

■ Lay out the wooden planks and cut them to size – cut five shelves, measuring 20cm, 30cm, 50cm, 70cm and 90cm. Once cut, sand the edges of each shelf to smooth them.

■ Measure and mark a hole at each corner of each plank, around 3cm in from the edges. Using an 8mm drill bit, work a hole through each one. Smooth the edges slightly with sand paper, then wipe with a damp cloth. Paint each of the shelves with a different colour, making sure to coat both the upper and lower side of each one. Leave to dry thoroughly.

■ Divide your rope into four 3.75m lengths. Tie a secure double knot in each, leaving a tail of around 10cm. Thread the ropes through the holes of the largest shelf, leaving the knots underneath. Measure up along the rope by 30cm and tie another knot in each rope, ensuring that they are all in the same position along the rope. Thread the ropes through the holes in the second shelf. Continue like this, knotting and adding a shelf every 30cm, until all of the shelves have been added.

■ On each side, hold the two ropes and work a knot to hold them together securely. Double them back to form a loop on each side, and tie one final knot. Install two brackets or hooks in your wall or ceiling and loop the rope around – it is vital to ensure that the hook or brackets you use can support the weight of your shelves.

Glitter twig hanging star, £9.99; blue shell pattern bauble, £3.99, both Dobbies. White ceramic reindeer ornament, £50.99; white bristle fox, £8.99; bristle bird decoration, £5.99; white flock baby deer decoration, £4.99; pale blue frosted glass bauble, £3.99; turquoise ribbed glass ball with gold glitter stripes, £3.99; snowy cone ball, £3.10; white bristle hedgehog, £11.99, all Gisela Graham. Penguin snowdome and Lovers snowdome, £10.50 each, Rockett St George. Noel light, £60, Next. Dimpled silver baubles, £1 per pack, Poundland



# Wooden star tower

Make a statement with this ombré-effect wooden tree

## You will need

✓ one 18mm x 1220mm x 2440mm MDF board, £20, B&Q ✓ pencil ✓ jigsaw ✓ sander ✓ drill ✓ Forstner Bits 16-piece set, £39.99, Screwfix ✓ wood glue ✓ clamp ✓ Annie Sloan Chalk Paint in Napoleonic Blue, £18.95 per 1L ✓ paint brush ✓ Rust-Oleum Chalky Finish paint in Chalk White, Powder Blue, Ink Blue, and Blue silk, £4.99 per 125ml tin ✓ five 19mm Colorail chrome-effect rail sockets, £3.48 per pair, B&Q ✓ small screws ✓ Colorail chrome-effect steel wardrobe rail, 1.8m long x 19mm thick, £10.98, B&Q ✓ hack saw (optional)

■ Download and print the Star Tree template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Star Tree template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Draw each star onto your MDF and cut out using a jigsaw, plus one 10cm square. Sand the edges to get a smooth finish.

■ Measure to find the centre of each star and the square and mark it with a pencil. Using a 19mm Forstner bit, drill through each centre mark, going all the way through the wood except on the smallest star – drill only half way through this star. Sand each hole. Place the 10cm square over the middle of the largest star, lining up the holes. Use wood glue and a clamp to stick the two together.

■ Paint each of the stars. We chose to use five different shades, going from white to deep blue, to create an ombré effect. Paint each one on both sides, allowing time to dry thoroughly before turning them over. Once dry, screw a 19mm rail socket over the hole in each of the four smaller stars, working on the under sides. On the largest star, screw the socket over the hole in the 10cm square block, which by now should be firmly adhered to the centre of the shape.

■ Add the central pole. We chose to trim around 20cm from the length of our pole to make it slightly shorter – this is not necessary, but if desired, can be done easily with a hack saw. Carefully place the wardrobe rail into the hole in the largest star, passing it through the rail socket. Tighten the screw in the side of the socket to hold it in place.

■ One by one, slide the rest of the stars onto the pole in size order (going from largest to smallest), using the rail sockets attached to the underneath of each one to hold them in position. Tighten the screws on each as much as you can to hold them securely. The smallest star will sit neatly on top of the pole. Add decorations, tealights or presents to each level to finish.

Strala star lampshades, from £4 each, Ikea. Decadent Decs snowflake fans, £6.50 for three, Talking Tables. Large glass balls, £30 each, Raj Tent Club. Silver glitter berry garland, £36.99, Gisela Graham

Top tip!

Never leave lit candles unattended.





## Top tip!

This project can be scaled up or down to suit your presentation case – simply add more or less feathers to suit.

## Paper feathers

Layer up paper shapes to create a textured modern tree.

Turn to page 129 to make this gorgeous paper feather tree.



Dimpled baubles, £1 per pack, Poundland.  
White glitter ribbed bauble, £4, The Contemporary Home.  
Warm white LED micro battery lights, £4.99, Lights4Fun.  
Gold sparkle and lace butterfly garland, £6.99, Decoflora



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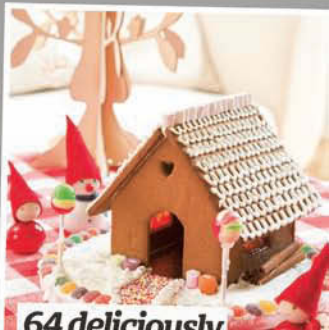
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# Inside SANTA'S WORKSHOP..

Make your tree extra special this year with heartfelt handmade decorations





## Letter to Santa

This felt greeting is quick and easy to stitch up.

Turn to page 129 to see how to stitch this cute decoration.



Nordic mini people Christmas garland, £7; Nordic tin robin decoration, £3; felt robins, £2.50 per pair, all The Contemporary Home

## Naughty and nice lists

Decide who gets a treat this year with these cute little decs

Begin by painting a wooden cotton reel red all over. While that dries, cut a 1.5cm long strip of paper, making it as wide as the centre of your cotton reel. Starting half way down the paper, write a list of names

– either naughty, or nice. Once the reel is dry, use a dab of hot glue to stick the paper to it (starting at the blank end of the paper) and wrap it around until you reach the writing. Use another dab of glue to hold the list in place. Trim a 'V'-shape into the end of the paper using scissors. Finally, thread a length of red and white striped twine through the centre of the reel and tie into a loop to hang it up on the tree.

Top tip!

Curl the tail of your paper list loosely around a pencil to give it a slightly curled 'unfurling' effect.



Feather and gold glitter  
bird decoration, £4.50,  
both Gisela Graham.  
Twiggy hedgehog, £6, The  
Contemporary Home

## Scrabble letter cubes

Give a festive message with these little wooden makes

Begin this project by laying out the letters you want to use. We bought our letters from eBay, priced £4.59 per pack of 200. Measure the width and height of your letters when placed together and cut a scrap of MDF to that size. Sand the edges to ensure they are smooth. Use wood glue to stick the Scrabble tiles to the MDF, and leave to dry. Wrap a piece of glitter washi tape around the edge of the letters to conceal the join between the tiles and the MDF. Finally, cut a length of ribbon and glue the two cut ends to the back of the decoration, to form a hanging loop.



## Chalkboard hearts

Personalise these cute little decs with hand-written notes.

Turn to page 129 to find out how to make them.





Nordic mini people  
Christmas garland, £7;  
Nordic tin robin  
decoration, £3, both The  
Contemporary Home

## Family photo stockings

Make a truly personal decoration using your favourite old snaps of your nearest and dearest

Turn to page 129  
to make these little  
sentimental decorations.

## Cookie cutter shapes

Use old cards and letters to make a Christmas keepsake

First, collect a selection of metal cookie cutters – we used a gingerbread man, £1.29, and a heart and star from the Smiley Faces set, £9.99, both from Lakeland. Gather together the cards and letters you want to use to embellish your decorations. Lay them out flat, then apply PVA glue to the back edge of the cookie cutters, and press them firmly down onto the cards. Once dry, use a craft knife to cut around the shape, leaving the card back intact. Cut a length of red and white twine and stick it to the front edge of the cutter using more PVA glue. Finally, cut and stick a 15cm length of ribbon to the back of the cookie cutter to use as a hanger.





Felt robins, £2.50,  
The Contemporary Home.  
Bark heart decoration,  
£3.50; loganberry  
kissing ball, £6, both  
Gisela Graham

### Top tip!

Make a skirt for your gingerbread lady by cutting, hemming and gathering a length of gingham cotton then stitching it across the waist.

## Gingerbread family

Recreate your clan in felt with this fun personalised idea

Download and print the Gingerbread Family Template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Gingerbread Family Template, HBM UK, The Tower, Phoenix Square,

Colchester, Essex, CO4 9HU. Use it to cut two gingerbread shapes for each member of your family; these will be the front and back pieces — for adults use the larger shape and for children, the smaller. Working on the front piece of each gingerbread, decorate them to look like your family — add moustaches, clothes, hair and other details using embroidery thread and fabric.

Once decorated, place each front piece together with a back piece, right-sides facing out, and blanket stitch around the edge leaving a 3cm gap in the side seam. Stuff a little toy filling into the gap to plump out the shape, then stitch up to close the seam. Finally, sew a 15cm loop of ribbon to the back of each gingerbread person to hang them from the tree.





### Top tip!

Use a small clamp or grip to squeeze the wood slices together when glueing them to ensure a firm hold.

Bristle decorations, from  
£5.99, Gisela Graham.  
Sparkle pine cone Christmas  
garland, £5.99, Decoflora

## The snowman clan


Use rustic wooden slices to make this super-cool family

Create the bodies of these jolly snowmen using slices of wood – we got ours from Creativ Company, priced £10.13 per set

of 20. Lay them out – we used three for the adult snowmen and two for the baby – slightly overlapping the edges of each. Fix into position using wood glue. Once dry, use Sharpie marker pens to draw their faces on, and cut scarves from strips of felt, snipping the ends to make tassels. Wrap

the scarves around their necks and tie in knots to secure. Finally, cut little hats or bows from sheets of felt, drawing around the head to ensure you cut the right shape. Glue into position using PVA, finishing by adding a loop of ribbon to the back to use as a hanger.





**Bristle decorations**, from  
£5.99, Gisela Graham.  
**Sparkle pine cone Christmas  
garland**, £5.99, Decoflora

## Fair Isle jumper hoops

Re-purpose an old sweater to make these traditional decorations.

Take small embroidery hoops – we used 3" (£1.50 each) and 4" (£1.70 each) hoops, both from Hobbycraft – and lay them onto an old knitted jumper, moving them around until you find a piece of the design that looks nice within the hoop. Using sharp scissors, cut around it, leaving a 2" border on all sides. Place the knitted fabric inside the hoop, pulling it taut and ensuring your design stays straight within it. Work a wide gathering stitch around the edge of the remaining fabric at the back and pull it tightly to gather it up. Cut a circle of felt to the same size as your hoop and glue it over the back of the work to cover the gathered edges, then loop a length of ribbon through the hanger in the hoop.



## Cross stitch hoops

Stitch this pretty design for a dainty, homespun look

*Turn to page 129 to find out  
how to make them.*



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Give your Christmas a luxurious touch by crafting these elegant stockings perfect for filling with a gift or two this season

Feature & styling: Lara Berry Photos: Lizzie Orme

Wreath, £40, The Contemporary Home. Gold fruit garland, £36.99, baubles, from £3.99, all Gisela Graham. Merry Christmas sign, £3, Wilko. Gold leaf sprig and selection of Christmas cards, both Sainsbury's. Grand Noir Opti-myst stove, £699, Dimplex. Celebration peacock crackers, £50 for six, green peacock bauble, £4.50, 320 LED wire soft white lights, £40, all John Lewis. Purple Adum rug, from £80, Ikea. Gift wrap, from a selection at M&S. Carrie dewdrop Christmas tree, from £169.99, gold glass hurricane lantern, £19.99, both Dobbies.





## For him

Perfect for any gent – this crushed velvet, with its pocket watch embellishment, stocking is sure to suit the esteemed man in your life.

### You will need

✓ scissors ✓ ½ metre of velvet crush fabric in teal, £34 per m, Clarke & Clarke ✓ ½ metre of silk Java fabric in grape, £15 per m, Clarke & Clarke ✓ thread ✓ sewing machine ✓ pins ✓ three gold buttons, local haberdashery ✓ pocket watch, Amazon ✓ teal ribbon, Jane Means ✓ gold thread or tassel, £1.80, Hobbycraft

1 Download and print the 'His' stocking template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 2016 His Stocking template, HBM UK, The Tower, Phoenix Square, Colchester, CO4 9HU. Use the template to cut out two stocking pieces from the teal fabric and one cuff, heel and toe piece from the grape fabric.

2 Hem the edges of the cuff, heel and toe and also the top edges of both stocking pieces. Pin the cuff, heel and toe pieces into position on the right-side of a stocking shape. Place the other stocking shape on top of this, with right-sides facing. Machine stitch around the edges, leaving the top open.

3 Fix the three gold buttons in place on the cuff. Then attach the pocket watch, with a few stitches, through the chain at the bottom of the cuff. Sew a loop of teal ribbon inside the stocking in the top corner – ensure it is secure as this will be used to hang the stocking.

4 Finally add the tassel so that it hangs down the outside of the stocking at the top.

**Stocksund foot stool in Tallmyra blue**, £175, Ikea. **Black plate from the Bosa Coupe dinner set**, £9.99 for a 16-piece set; **Home Orchestra crystal tumblers**, £21.99 for four, both Argos. **All Spice Christmas tree decoration biscuits**, £39.50, Biscuiteers. **Gift wrap**, from a selection at Paperchase

## For her

An elegant lady needs an equally lavish stocking to hang on Christmas Eve, so try your hand at this stylishly heeled boot in striking purple and gold.

### You will need

✓ scissors ✓ ½ metre of silk Java fabric in grape, £15 per m, Clarke & Clarke ✓ scrap of gold crush velvet fabric, Clarke & Clarke ✓ pins ✓ thread ✓ sewing machine ✓ gold patterned ribbon, Jane Means ✓ fabric glue, optional ✓ gold ribbon, Jane Means ✓ teal ribbon, Jane Means ✓ peacock feathers, £2 for four, Hobbycraft

1 Download and print the 'Her' stocking template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 2016 Her Stocking template, HBM UK, The Tower, Phoenix Square, Colchester, CO4 9HU. Use the template to cut out two boot stocking shapes from the grape fabric and one heel shape from the gold fabric.

2 Hem the top edges of both stocking pieces. Hem the top edge of the heel piece and then pin it onto the front of a stocking piece. Place the other stocking piece on top, with right-sides facing, and machine stitch all around the edge leaving the top open.

3 Cut a length of the gold patterned ribbon and fix it around the top of the stocking with fabric glue or a few small stitches. Sew a loop of gold ribbon inside the stocking in the top corner – ensure it is secure as this will be used to hang the stocking.

4 Finally cut a length of teal ribbon and tie it into a bow. Gather together the peacock feathers with the bow and fix in place on the top edge of the stocking with a few stitches or some fabric glue.

**Biba Home velvet peacock double duvet set**, £100, House of Fraser. **Purple crushed velvet cushion**, £16; **table lamp**, £30, both Next. **Selection of baubles**, Gisela Graham. **Gift wrap**, from a selection at Paperchase





## *For the kids*

Choose a quirky shape, bold colours and fun details to create a vibrant stocking that any child would love to wake up to on Christmas morning.

Turn to page  
129 to find how  
to make this kids'  
stocking.

Busunge extendable bed, £130, Ikea.  
Plain plum bedding set, from £15, Next.  
Biba Home metallic teal throw, £75,  
House of Fraser. String of ball lights, from  
£22.95, Cable & Cotton. Gift wrap, from  
a selection at Paperchase and M&S



# Twinkle twinkle...

There is nothing more magical than a beautifully-lit home at Christmas. Choose from these great ideas to illuminate every room with a gorgeous glow



Create your own illuminated festive scene with Wyevale's selection of light-up houses

Lit paper village, £19.99; ceramic church with lights, £9.99; ceramic cathedral with lights, £14.99, all Wyevale





Decorate a wreath with delicate fairy lights to give it that extra sparkle

Faux antler wreath, £25, Cox & Cox



Why not brighten up a corner with one of these pretty free-standing stars?

Standing copper wire star, from £40 for a medium size, Cox & Cox



These star-shaped pendant shades are just perfect for Christmas time

Strala pendant lamp shades, from £5 each, Ikea



Adorn rooms with a selection of lights for a magical wonderland feel

LED house in dome, £8; LED dome with lights, £6; LED star, £8, all Matalan





▶ Create your chosen festive message with this light box

Cinema lightbox, £36 (extra letter packs £12.99 each), The Drifting Bear Co.

▶ With its pretty cutout design, this star would look lovely displayed on a shelf or sideboard

Large light up star ornament, £25, The Contemporary Home



▶ These simple star lights are a good choice for any Christmas decorating scheme

Silver star lights, £10, Royal Museums Greenwich



▶ Add a splash of colour with a string of these battery-powered lights, which would look fabulous draped over a picture frame or mirror

Multicolor light chain, £5, Flying Tiger Copenhagen

▶ Spell out a festive word with these industrial-look letters

Vintage Broadway-style letters, £7.99 each, Valuelights



▶ Make sure that Santa knows where to stop with this fun arrow sign

Light up Santa sign, £19.99, Dobbies



▶ The cutout and glitter detailing of this plaque make it a cheerful buy that you'll use year after year

Snowhill light up robin wall plaque, £12, John Lewis



▶ Create an inviting glow in your window by displaying a contemporary take on a candelabra

Sala grey electric candle holder, £45, Scandi Living



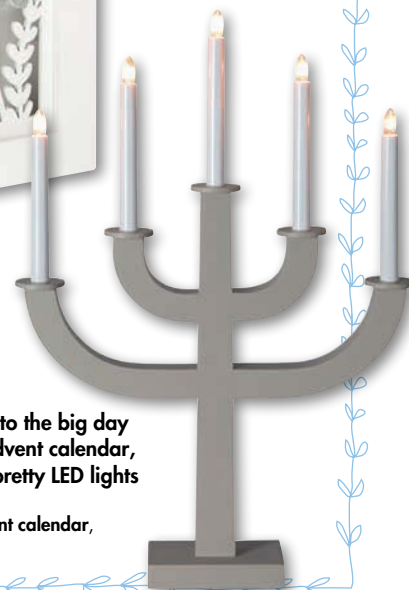
▶ We love this cute festive scene in a bell jar

Alpine lodge bell jar, £19.99, Dobbies



▶ Count down to the big day with this cute Advent calendar, which features pretty LED lights

LED wooden Advent calendar, £20, Matalan







**We love the touch of fun that this fluffy boa brings to any festive scheme**

Pre-lit pink fluffy garland, £10; gold sequin stag, £150; Geraldine gold sequin dachshund puppy, £25; small snowy gold glass tree, £15; large snowy gold glass tree, £20; gold glitter mini fern garland, £18, all John Lewis



**Transform the entrance to your home into a glowing winter wonderland**

50 warm white battery-operated lights, £9.99; 120 ice white LED lights, £17.99; 240 ice white and warm white LED lights, £29.99; 250 LED net lights, £44.99; warm white LED wicker reindeer, £59.99, all Wyevale



**We love these glass baubles, which have delicate LED star lights inside**

Starry LED glass baubles, £12.50 each, Cox & Cox



**Add a touch of magic to your garden with these illuminated reindeer**

Standing reindeer, £40 each; light-up parcels, from £5 each, both Dunelm



# The Greatest Gift

Give your loved ones a handmade present this Christmas with these thoughtful ideas

## Traditional fox cuddly toy

Turn to page 129 to find out how to make this adorable fox plush toy.



## Cactus pin cushions

Make this prickly set of accessories for the stitcher in your life

### You will need

- ✓ green felt sheets, 50p each, Hobbycraft
- ✓ pencil
- ✓ scissors
- ✓ embroidery needle and thread
- ✓ toy filling
- ✓ mini flower pots, from £1 each, Hobbycraft
- ✓ floral foam
- ✓ PVA glue
- ✓ craft sand
- ✓ pins
- ✓ paper blossoms, £1, Hobbycraft

1 Download and print the Cactus templates from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Cactus templates, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Use it to cut the various different pieces from green felt as indicated. To make the large cactus; place the felt pieces in pairs and blanket stitch around the

curved edges using green embroidery thread, leaving the bottom of each part open. Stuff firmly with toy filling and set aside.

2 To make the small circular cactus, work a running stitch all around the felt shape, 5mm in from the edge. Once you have stitched all around, pull the thread to gather it up a little. Stuff it firmly with toy filling, and pull the thread more to close it up. Hand stitch closed. Pass lengths of embroidery thread around the cactus to dissect it up into sections, securing the threads on the underside.

3 To make the small segmented cactus; place two of the pieces together and blanket stitch from A to B as indicated on the template. Open out the shape and hold another piece against the unstitched half of the work, and once again stitch from A to B to join the pieces together. Repeat until all the segments have been joined, then stitch the first and last segments together to close up the shape. Stuff with toy filling.

4 Construct the cacti. Each one needs a plant pot; pick a pot and fill it with a block of floral foam. You will need to cut the foam down to fit. Once ready, place the filled felt cacti on top of the floral foam, and using hot glue, glue them into place. Push a few long pins through the felt and into the foam to hold firm. Finally, spread a layer of PVA glue across the top of the foam and pour craft sand onto it to cover it. Dot the backs of a few paper blossoms with glue and stick onto the cacti to decorate, then finish by adding pins all over.

### Top tip!

Add a scouring pad inside your circular cactus to sharpen your pins every time you use them.

Glitter succulents, £4 each; multi-coloured baubles, £12.50, both Paperchase. Pineapple neon ribbon, £4.95; spearmint and gold twine, £2.95; pick and mix buttons, £6.95, all The Makery. Gold thimble tidy, £9.95, Wild & Wolf. Party Time acrylic star scatter, £7.50, Talking Tables



Palatial plates, £3.50 each; Palatial forks, £12 per pack of four, both Sainsbury's. Red snowflake napkins on a roll, £9.95, Pipii. Pastel wine glasses, £40 for four, Raj Tent Club. Free From crispy cheesy stars, £3; Finest\* Free From mushroom and mozzarella arancini, £4, both Tesco

## Mousie cheese board

Turn to page 129 to find out how to make this rustic wooden board with mouse-shaped cheese cutter.





# Popcorn handbag

Fashionistas will love this quirky clutch

## You will need

✓ black leatherette fabric ✓ pencil ✓ scissors  
✓ self-adhesive glitter sheets in gold, silver and red, £2.45 each, Josy Rose ✓ sewing machine  
✓ thread ✓ popcorn print cotton fabric, £3.99 per fat quarter, eBay ✓ hot glue gun ✓ red velvet ribbon ✓ bag chain

1 Download and print the Popcorn Bag templates from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Popcorn Bag templates, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Use it to cut four side pieces and one base piece from black leatherette fabric, and four sets of the popcorn striped design from the glitter sheets, using the template as a colour guide. Also cut out the popcorn logo from gold and red glitter sheets.

2 Peel the backing from the adhesive glitter stripes and stick them to the leatherette bag side pieces, following the guide on the template. Use hot glue to apply the popcorn logo to one side. Once all four bag sides are complete, hold two of them together with right (glittered) sides facing. Use a straight machine stitch to sew down one side edge to join them, leaving a 1cm seam allowance. Repeat to stitch all four bag side pieces together. Finally, stitch the remaining two edges together to close the shape. With right-sides facing, stitch the leatherette base to the bottom of the bag, attaching all four edges of the base to the bottom edges of the bag side pieces. Turn the work right-sides out – this is the basic bag shape.

3 Make the lining. From a piece of popcorn print cotton, cut a 52cm square. Fold and press two opposite edges of the square over to the wrong side by 1cm, then fold it in half (right-sides facing out) so that it measures 50cm x 25cm. Sew a straight machine stitch across the fabric, 2cm in from the folded 50cm edge, to create a channel. Hold the two side edges together and machine stitch, leaving a 1cm seam allowance. Finally, work a long stitch across the open bottom edge of the bag, then pull to gather it up, then hand stitch closed.

4 Place the lining inside the outer main bag, with right-sides facing outwards, the channel at the top and the gathered edge at the bottom. Use small hand whip stitches to hold the lining in place. Cut a 70cm length of red velvet ribbon and thread it through the channel, then tie in a bow to close the bag. Finish by stitching a small loop of red velvet ribbon to either side of the bag, then attaching a metal bag chain through the loops.

## Top tip!

Attach a safety pin to the end of the ribbon when threading it through the channel – it will keep track of the end of the ribbon and help to pull it through the fabric.



Pink bambi deer, £10; owl decoration, £12 for three, both Paperchase.  
Ramsta star lights, £14, Ikea





## Home sweet home sign

Create this stylish wall art for house-proud friends

### You will need

- ✓ one 12mm x 607mm x 1220mm ply board, £19, B&Q
- ✓ tape measure ✓ pencil ✓ saw ✓ sand paper ✓ Colours quick-drying walnut wood stain, £4.92 per 250ml, B&Q
- ✓ paint brush ✓ 3mm x 30mm AVF clout nails, £3.38 per pack of 241, B&Q ✓ hammer ✓ orange and teal yarn

**1** Cut a 60cm x 70cm piece of ply wood and sand the edges to ensure they are smooth. Paint two coats of quick-drying walnut stain all over the front and sides of the board, and leave to dry thoroughly. Meanwhile, download and print (over four sheets of

A4) the Home Sweet Home template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Home Sweet Home template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU.

**2** Once the wood stain is completely dry, cut out the letter templates and draw around them onto the wood using a pencil. Start to hammer the clout nails in one by one around the edge of the letters, spacing them around 1cm apart. Continue until the entire design has been edged in nails.

**3** Unravel a little of the orange yarn, keeping it attached to the rest of the ball. Tightly tie it around the upper right nail of the H in 'Home'. Begin to weave it back and forth between the nails, double-wrapping it around every third nail to ensure the yarn stays put. Continue in this way, working the yarn back and forth and zig-zagging across the shape until the entire word is filled with yarn.

**4** Holding it firmly, snip the yarn off the ball, and double knot it around your last nail to secure. Now take the teal yarn and, repeating step 3, use it to cover the 'SWEET' in yarn, then move back to the orange to cover the second 'home' to finish.

Jingle Those Bells crackers, £18, Rockett St George. Peacock sequin bead bauble, £3.99; fuchsia pink harlequin glass bauble, £4.20; multi-colour acrylic bulb LED lights, £15.99; purple ribbed fuchsia glitter stripe bauble, £3.99, all Gisela Graham. All other items, stylist's own



## Galactic clock

Fans of Star Wars, young and old, will love this space-age project

### You will need

✓ 29cm wooden clock blank kit, £5.29, Decocraft on Amazon ✓ white matte spray paint ✓ pencil ✓ Daler Rowney 24 pack of acrylic paints, £7.50, Hobbycraft ✓ paint brush ✓ Lego Star Wars figures, from a selection on eBay ✓ contact adhesive

**1** Begin by removing the hands from your clock and placing them aside. Cover the clock face all over with two coats of white matte spray paint. While that dries, download and print the Galactic Clock template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Galactic Clock template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU.

**2** Once the white paint has dried, transfer the template onto the clock face. To do this, first scribble across the back of it using a HB pencil. Place it on top of the clock face, and draw over the lines of the template, pressing down hard. Remove the template, then colour in the design using acrylic paint, using the image as a guide.

**3** Once dry, add the Star Wars Lego figures. Apply a blob of contact adhesive to the back of each figure, then push hard onto the clock face to stick them in the 1 o'clock to 12 o'clock positions. Leave to dry thoroughly, then replace the clock hands to finish.



*Top tip!*

Varnish the clock face before adding the Lego figures for a long-lasting finish.



Table forest trees, from a selection at Talking Tables. Jolly snowman music dome, £22.99, Gisela Graham. All other items, stylist's own



# Add a touch of FESTIVE CHEER

Be inspired by the latest looks for the season ahead and ensure that your home is bursting with Christmas spirit



## FROZEN MANSION

► Use this selection of decorations to make your tree stand out from the crowd

Helsinki copper etched bauble, £4.50, John Lewis. Rose gold masquerade decoration, £1, George Home. Top right: Pink and white flower embossed balls, £3.49, Wyevale

Copper stem glassware, from £6, George Home

► Carry the look through to your dining table with fabulous copper-stemmed glassware

► Pink, white and gold crackers will set the mood for Christmas dinner

Candy stripe crackers, £20 for 12, John Lewis

► Whether on the dining table, by the fireplace or at the front door, a lantern with a magical glow is a great addition

Copper cut out lantern, £4.99, HomeSense

► Perk your tree up by placing these on top of the branches – it's a great way of enhancing your colour scheme

Pink sequin shell spray, £4, John Lewis



Combine soft pinks with hints of copper and gold for a glitzy girlie feel

7ft Champagne and silver Christmas tree, £65; baubles, from £1; cushions, from £5; gold crown tree topper, £7; star lights, £7; Alistair Buttoned large sofa, £750, all George Home

## What the experts say...

Julie Varma, Senior Design and Buying Director for George Home, has this advice for getting the look in your own home.

- If you're looking to create a Christmas story away from the traditional red and green, try the Frozen Mansion trend at George Home. Soft tones and antique finishes, with delicate dusky pinks and blush tones mixed with pale golds and burnished copper set the scene for a romantic seasonal look.
- The Christmas tree is the focal point of a room, so why not try something different? A tinsel Champagne and silver tree such as the Oxford one from George Home is very on trend right now, and also great value.
- Baubles are an easy and affordable way to update the festive look every year. This season, choose decorative touches such as gold feathers, glitter baubles and sequins to evoke a glamorous vintage charm. At George Home, baubles start from only £1!



# BLACK & GOLD GLITZ

▶ Enhance your scheme with little details such as this wooden tree decoration

Wooden tree with bells, £6, George Home

▼ Add that Midas touch with this stunning gold garland

Gold glitter garland, £18, John Lewis

▶ Why not co-ordinate your gift wrap with your décor too?

Gold stag head bottle bag, £1, Sainsbury's

▼ Use this garland to welcome guests in your hallway

Black and gold star hanging decoration, £5, George Home

▲ Layer place settings with Champagne-coloured chargers, rich gold cutlery and black crockery for a dramatic effect

Champagne charger, £12; Lynx dinnerware, from £10; Odette 12-piece cutlery, £180; Champagne glitter pears, £12 for six; cut crystal tumbler, £40 for four; black and gold peacock crackers, £25 for 10, all House of Fraser

## What the experts say...

House of Fraser's Design Director, Sue Roberts, shares her top tips.

- This indulgent look has the feel of a bygone era, with Art Deco-esque designs and shapes making a bold and opulent impact. Go for glamour with high-shine gold cutlery and classic crystal glass silhouettes to create a sophisticated scheme.
- Bring some drama to the table with vintage-look metallic detailing and chic dinnerware in shimmering gold, black and Champagne tones. Dark, luxe crockery layers beautifully with high-shine finishes for an ultra-stylish Christmas look.
- For ultimate opulence, gold-dipped Champagne saucers and Deco-style decorations are an absolute must to finish off this look.

▲ This selection of decorations will instantly update your tree

Alphabet bauble, £3.50, M&S. Black and gold bauble, £4.99, H&M. Black and gold feather decoration, from £1, George Home

▶ Gold cutlery will set the tone at your dining table

Gold-effect 16-piece cutlery set, £32, Next





## RETRO REFLECTIONS

► Update your scheme with a kitsch retro look that's brimming with colour and quirky accents

Ennerdale tree, £129.99, Dobbies

► We love this snow scene bauble for commemorating the year

London glass bauble, £6, Cath Kidston



► This knitted decoration is a cute addition

Knitted post box decoration, £8, Cath Kidston



► Swap your usual artwork for some festive pieces to ring the changes

Wall plaque, £9.99, Dobbies



► This decoration will make a great touch at your place setting

Santa house hanging decoration, £7, John Lewis

► Enjoy a glass of bubbly on Christmas morning in these kitsch flutes

Christmas Champagne flutes, £15 for two, Cath Kidston



► Choose quirky decorations with bold colours and lots of glitter

Hanging Santa car decoration, £3, George Home



► Make an impact by clustering your fave baubles together for a fun accent piece

Selection of baubles, from £1 each, George Home

► Fill your tree with comical pieces such as this festive flamingo

Linea flamingo decoration, £8, House of Fraser



### What the experts say...

'Our Retro Reflections collection combines vintage trinkets and kitsch prints in a variety of bright and eclectic colourways and is an easy way to create a fun and playful themed Christmas, reminiscent of times gone by. This is a bold and colourful look, so choosing a traditional red as your accent colour is a brilliant way to balance out the bright palette of turquoise, royal blue, orange, fuchsia and lime. Having a key colour running through the decorations will tie the theme together nicely and stop your tree from looking overcrowded.'

Judith Harris, Commercial Director at Dobbies



## NORDIC GREY

▼ It's all in the details with this super cute snow globe

Snow globe, £25, M&S



▲ Combine bark, wire and nature-inspired baubles to create your festive Nordic tree

Birch bark decorations, £17.50 for 24, Cox & Cox. Pine tree bauble, £4, M&S. Zinc reindeer decoration, £9.50, Nordic House



► We love these cushions from Sainsbury's and M&S to get cosy with this season



Light up Let it Snow cushion, £19.50, M&S. Winter fur cushion, £12, Sainsbury's



► Hang this heart wreath on your door to greet guests

Heart wreath, £16, Sainsbury's



► This deer head is a fab update for your fireplace

Mossy deer head, £25, John Lewis

Achieve a winter Nordic feel by mixing greys and silvers with natural textures and woodland touches

7ft flocked whistler tree, £180; all tree decorations, from £6; snowflake lantern, £30; metal lantern, £50; cinnamon and ginger botanical candle, £16; stag cushion, £25; white stripe faux fur throw, £120; glass string lights, £30; gold reindeer wrap, £5, all Linea 'A Winter's Tale' at House of Fraser



## What the experts say...

Sandie Wallman, founder of Nordic House, has these top tips for re-creating a Nordic feel at home this Christmas.

- The trick to getting a grey Christmas scheme right is to keep the grey as an accent colour and avoid overdoing it. For example, a couple of zinc decorations combined with white baubles will look particularly striking on a Christmas tree or hanging from a banister.
- Grey dinner candles make an interesting alternative to white and look stunning when displayed in white or cut glass candlesticks. To create a traditionally Nordic welcoming glow in the living room, use smoked grey glass tea light holders either in groups of three or a uniform row on your mantelpiece.
- Christmas is the perfect time to celebrate hygge. To create a cosy scheme layer up floors, chairs and sofas with grey sheepskin rugs, seat pads and cushions.



## PEACOCK HUES

► This fabulous wreath will set the tone for this elegant scheme

Peacock feather wreath, £50, John Lewis



► The perfect finishing touch

Patricia peacock tree topper, £12, John Lewis

► Let this stocking take centre stage at your fireplace on Christmas Eve

Peacock stocking, £6, Debenhams



► Perk up dining chairs or tired sofas and incorporate them into your festive look

Deco peacock cushion, £14.99; gold sequin cushion, £14.99, both Dobbies



► Add accents of gold to make your table sparkle

Purple and gold crackers, £24 for six, Debenhams



► Dress your tree in rich, opulent hues

Purple bauble, £4, Debenhams. Oval peacock bauble, £7.50; blue peacock bauble, £4.50, both John Lewis



Fill your home with opulent colour and choose decorations in beautiful peacock hues

Babylon pine Christmas tree 7ft, £150; Matthew Williamson Peacock jade and metallic cobalt wallpaper, £110 per roll; Matthew Williamson Tropicana wallpaper, £59 per roll; Larissa rug, £200; Twiggy armchair, from £249; Peacock feather wreath, £35; Peacock feather bauble, £5; Frog prince bauble, £10; Hummingbird bauble, £5; green peacock bauble, £4.50; blue peacock swirl bauble, £4.50; turquoise marble bauble, £6; celebration peacock crackers pack, £50 for six, all John Lewis



## What the experts say...

'For those looking for something a little different this Christmas, peacock feathers are a wonderful alternative to traditional festive florals. The iridescent peacock tones of indigo, emerald and purple are a decadent palette, perfect for an opulent Christmas scheme. Introduce through the use of a few key marbled and embellished decorations, feathered wreaths and garlands. To get the balance right, mix the decorations with plain coloured baubles and gold accessories, this will ensure that the look doesn't become excessive.'

Dan Cooper, Gift Food, Hampers and Christmas Shop Buyer at John Lewis



## TRADITIONAL CHRISTMAS

Embrace Christmases past with a traditional scheme in red, gold and green

6'6 Bayberry Spruce tree, £214; wooden Noel decoration, £3.49; red chateau cushion, £11.99; chateau throw, £16.99; felt Christmas pudding decoration, £3.99; red jute owl on clip, £1.99; kraft wrapping paper, £5.99; Santa racing car with clotted cream fudge, £10.99, all Wyevale



Great for all year round, this tableware gives a nod to its British heritage

Robin plate, £6, M&S

Who doesn't love a nutcracker ornament at Christmas time?

Glitter red nutcracker, £14.99, Dobbies

Beautiful traditional baubles will ensure your tree is best dressed

Red glitter bauble, £3.99, Dobbies. Green glass egg bauble, £3.49, Wyevale



## What the experts say...

Louise Lee, Seasonal Buyer at Wyevale Garden Centres, tells us how to create a traditional Christmas.

- No traditional Christmas is complete without a real Christmas tree. Artificial trees have come a long way in their likeness but nothing compares to that festive real tree smell filling the room.
- Keep your look co-ordinated and avoid overdressing your tree by sticking to just a few colours. Bold vibrant reds against the green backdrop of your tree will bring warm and cosy charm.
- Consider symmetry when dressing your tree and keep decorations evenly spaced. Intersperse ornaments with classic baubles and traditional trimmings such as tartan bows or crackers.
- Festive greenery needn't stop with your tree. By making a quick trip to your local garden centre you will be able to source sprigs of green foliage and pinecones to deck the halls.
- Hang a wreath on your door to give guests a warm welcome and wrap banisters with evergreen foliage.
- Dress your fireplace and mantle with logs and church candles and hang stockings for a truly traditional feel.



Set the perfect festive table with this statement runner

Red floral bead runner, £35, M&S

This traditional-style wreath is spot on for this look

Rattan wreath, £29.99, Wyevale



A great way to top off your decorations

Snow berry tree topper, £14.99, Wyevale





# Win! £1,000 of gadgets to update your kitchen

From a slow cooker to an ice cream maker, this great prize from VonShef includes everything you need to kit out your kitchen for 2017

£1,000  
of kitchen  
gadgets to  
be won!



If you dream of having all the kitchen equipment you need to knock up the perfect feast, this fantastic prize will be right up your street. With a bundle of over £1,000 worth of gadgets and gizmos from VonShef on offer, the lucky winner will have everything they need to turn their kitchen into a culinary dream.

For those who love baking, the prize includes a bread maker, a stand mixer in a pretty pistachio colourway, and a ceramic cake stand to display your creations. If your kitchen essentials are in need of an update, the hot water dispenser, kettle and toaster set, juicer and coffee machine will be welcome additions.

And, if you like to think of yourself as a future Masterchef winner, improve your skills with a selection of great gadgets. The slow cooker and soup maker will be perfect for warming winter meals, while the steamer and air fryer are ideal for creating healthy dishes in the new year. There is also a sous vide included in the prize – so that you can cook food in a sealed bag, ensuring that none of the moisture and flavour are lost.

If you love to entertain, the Japanese-inspired Teppanyaki grill and the smart raclette are perfect for sociable dining. And, if all of this isn't enough, VonShef is also offering a knife set, a set of pans, an ice cream maker and a versatile cook robot,

which has a variety of cooking functions.

From culinary novice to seasoned pro, featuring an extensive range of exciting and innovative products, VonShef has everything you need to cook up a storm – and all at fantastic prices. For more information please visit [www.facebook.com/vonshef](http://www.facebook.com/vonshef).

## HOW TO ENTER

**Q:** In which country does Teppanyaki originate?

- A) Jamaica
- B) Japan
- C) Jordan

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter. Simply click on the WIN! tab, then fill in your details including the answer to the above question, before the closing date of **31st December 2016**. Good luck!

### RULES OF COMPETITION ENTRY

Rules of entry 1) The competition closes at midnight on 31st December 2016. Winners will be notified after the closing date. 2) Subject to availability, non transferable or refundable. No cash alternative will be given. Prizes include delivery but not installation or removal of existing products or appliances, where applicable. 3) Open to residents in the UK (mainland), over age of 18, except employees of Hubert Burda Media UK or companies involved in these promotions. 4) Entrants must be homeowners where decorating/renovation work is required for the prize. 5) Only one entry per person. 6) The winners must be willing to participate in publicity if required. 7) The Editor's

decision is final. Correspondence will not be entered into.

8) The winners are selected at random, from correct entries received, after the competition end date. 9) Prizes are valid for six months after the date of the draw, and the prize will be withdrawn if it is not claimed within this period. 10) Hubert Burda Media UK and companies involved in these promotions may use your details to advise of products and services. Details are occasionally available to vetted companies. 11) Allow 8-10 weeks from selection to completion. 12) Reproduction of this competition, in whole or part, without written permission is prohibited. Hubert Burda Media UK reserves the right to prosecute offending parties.

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter online



# Sugar and spice and all things nice

Be inspired by traditional gingerbread and colourful candy canes to make your Christmas as sweet as can be



Craft a cute  
Christmas cottage

Turn to page 129 for instructions.





## Personalise a place setting

Our home-made gingerbread men look good enough to eat

Roll out a block of caramel Fimo to a thickness of 3-4mm. Use the gingerbread man cutter to press several shapes from the Fimo. Place them on a baking sheet. Roll a small amount of white Fimo and shape two eyes and a mouth; lightly press these onto the face. Next roll a very thin sausage shape from the white Fimo, lay it across each leg in a wavy shape, press lightly to secure. Lay a pencil on top of each gingerbread man, carefully bend his arms up to meet together, remove the pencil, the Fimo should keep shape long enough to harden in the oven. Bake according to the manufacturer's instructions. Allow to cool before removing from the baking tray. Slide a candy cane between the arms and tie on a simple place card with red and white string.

**Caramel and white Fimo**, £2.30 per block; **red and white stripe Christmas string**, £2; **red holographic card**, £1 per pack of eight; **printed background paper**, £1 per sheet, all Hobbycraft. **Metal gingerbread man cookie cutter**, £1.29, Lakeland. **Candy canes**, £1 per box of 15, Poundland. **All other items**, stylist's own

## Tear open a treat-filled parcel

Our stitched brown paper parcels are filled with Christmas treats and surprises

Download and print the Shaped Presents template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Shaped Presents templates, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Each template will print out onto A4 paper. Cut round the printed shapes. Fold an A3 sheet of brown paper in half and pin at the corners. Lay a template down on top of the brown paper and draw round the outside. Cut out the shape leaving 5mm around the drawn line. Stitch all the way round the drawn line, directly on top of the outline; stop half way to fill with sweets, continue stitching to close. Use a glue gun to stick on buttons, then trim with ribbon.

**Brown parcel paper**, £1 per roll, Poundland. **Christmas assorted buttons**, £1 per bag; **red satin ribbon**, £2.30, both Hobbycraft. **Nordic Christmas heart candle holder**, £5, The Contemporary Home. **All other items**, stylist's own





*Top tip!*

Make a longer garland to dress your tree.

Merry Christmas

## Hang a gorgeous garland

Stitch a row of gingerbread men for a sweet Christmas garland

Draw round a gingerbread man cutter on a piece of paper to make a template. Cut round the shape. Lay a piece of red felt down and lay a piece of brown felt on top. Pin the template to the two felts and cut out. Stitch two buttons to the head for eyes. Hand stitch the two shapes together with white thread, pausing half way to add a little stuffing in the body and head. To finish each gingerbread man, tie a neat bow from Christmas ribbon and stitch in place. Cut and stitch five gingerbread men, then cut out six hearts from the scraps of red felt. You can either cut the hearts freehand or use a heart-shaped cutter as a template to draw round, if you have one. Sew the gingerbread men and hearts to a long ribbon ready to hang.

**Felt**, 50p per A4 sheet; **red and cream stripe ribbon**, 80p per m; **Christmas assorted buttons**, £1 per bag, all Hobbycraft. **Gingerbread man mini print ribbon**, £2.50; **large poly dough LED gingerbread house**, £19.99; **mini white/red spot baubles**, £9.99 per box of 12; **acrylic mini candy canes**, £1.99 per pack of 12; **green fir double tree decoration**, £13.99; **gingerbread mini snow dome**, £4.99; **Merry Christmas ornament**, £4.99; **shiny red/white baubles** (in bucket), £3.10 each, all Gisela Graham. **Small cream star bucket**, £4.95; **medium cream star bucket**, £6.95, both Notonthehighstreet. **Resin gingerbread snowflake decoration**, £12 for three, The Contemporary Home. **Red button heart decoration and red hurricane lantern**, both stylist's own

Felt a soft wool gingerbread man

Turn to page 129 to find out how to make this easy decoration.





## Build a candy cane sledge

Turn to page 129 for instructions.

**Candy canes**, £1 per box of 15, **silver coins**, from a selection, both Poundland. **Matt white ribbed glass bauble**, £3.99; **white bisque ceramic house tea light holder**, £22.99; **mini frosted pine bottlebrush trees**, £4.20 per pair; **white ribbon with red Santa hats**, from a selection at Gisela Graham. **Set of 20 warm white LED micro battery lights**, £3.99, lights4fun



## Create a quick floral display

Make a quick eye-catching display to cheer up a table or brighten a shelf

Wash and dry a straight-sided glass jar. Use a hot glue gun to stick candy canes round the outside of the jar. Tie a ribbon bow round the middle and then glue a band of matching ribbon at the bottom of the jar. Fill the jar with water up to half way and then add matching coloured roses and Christmas foliage.

**Candy canes**, £1 per box of 15, Poundland. **Red and white gingham ribbon**, £2.50 per 4m, Hobbycraft. **Small white cake stand**, £3, M&S. **Matt white ribbed glass bauble**, £3.99, Gisela Graham. **Set of 20 warm white LED micro battery lights**, £3.99, lights4fun

## Perk up a present

Thread buttons on wire to make an instant decoration

Cut a 20cm length of wire. Use pliers to curl one end over to stop the buttons falling off. Thread the other end with alternating red and white buttons, leaving 2cm clear wire at the end. Bend the end of wire over with pliers as before. Thread two wooden stars onto red thread and tie to the middle of the candy cane. Tie to a present with matching red and white ribbons.

### Top tip!

These button candy canes also make great tree decorations.

**Christmas assorted buttons**, £1 per bag; **0.8m Salix wire**, £2.50 per 6m reel; **heart ribbon**, £2.50 per 3m; **small red wooden stars**, £2 per mixed 20-pack embellishments, all Hobbycraft. **Brown parcel paper**, £1 per roll, Poundland. **Large shiny red/white mini dot bauble**, £3.10, Gisela Graham. **Giant candy cane decoration**, £9.99, Dobbies. **Red/white spotty stocking**, £15, The Contemporary Home. **Mini gingerbread men**, £1 per pack, Tesco. **Red tumbler**, **milk bottle**, **straw**, **large white snowflake**, all stylist's own





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# ENJOY A VERY VINTAGE CHRISTMAS

Be filled with Fifties festive cheer with our retro-inspired ideas



## DESIGN A FESTIVE DISPLAY

Turn to page 129 to discover how to make this festive embroidery hoop wall display.



*Top tip!*  
Vary the stamp design  
and ink colours for a  
co-ordinated range  
of wrapping  
papers.







*Top tip!*

Lay glass jars on their sides to display longer items.

## STAMP YOUR OWN GIFT WRAP

**Make small paper packages stamped, decorated and tied up with string**

Lay a sheet of paper down on your work surface. Press a stamp into an ink pad several times to get a good covering of ink. Stamp the paper with the stamp block and then carefully lift to reveal the image. Don't twist or knock the block when it is down on the paper or the image won't be clear. Stamp several images across a sheet of paper; rotate the stamp as you work so the motifs don't all face the same way. Leave to dry. Wrap your presents and then add a decorative touch to each motif, we used stickers, stick-on jewels, and pompoms. It's much easier to add the motifs to a wrapped present, as you get cleaner folds in the paper and this avoids them falling off as you wrap. Tie with striped parcel string for a vintage look.



**A3 white paper**, 90p per sheet; **stamps, ink pads and trims**, from a selection, Hobbycraft. **Brown parcel paper**, £1 per roll, Poundland. **Fabric Christmas tree wall sticker**, £34; **Retro Speedster Racer car**, £95; **Cosmo wind-up robot**, £2; **woodland animals set of stacking blocks**, £13.95, all Notonthehighstreet. **Set of 20 multi-coloured party lights**, £25, Lights4fun at Notonthehighstreet. **Red Tolix-style vintage French café chair**, £69.99 for two, my-furniture.com. **Red glitter ribbon**, £5.99 per roll, Gisela Graham. **Vintage-style bauble wreath**, £40, Cath Kidston. **Red Sinnlig candle**, 85p, Ikea. **Red and white Nordic heart candle holder**, £5, The Contemporary Home. **Tinsel and Father Christmas hat on chair**, both stylist's own



## CREATE VINTAGE DISPLAY JARS

**Display new or old vintage treasures and finds in snow-filled jars**

Begin by washing and drying a jar and lid. Use a glue gun or sticky dots to stick decorations to the inside bottom of the jar. Add 1-2cm of fake snow. Screw the lid back on tightly. Decorate the outside of the jar with ribbons, festive trims and vintage decorations.

**Vintage jars and decorations**, all stylist's own. **Faux snow**, £1 per bag, Poundland. **Pink harlequin bauble**, £4.50, Gisela Graham. **Green LED battery micro lights**, £3.99 per string of 20, Lights4Fun at Notonthehighstreet

*Top tip!*

Cake decorations are the perfect size for a jar display.





## STITCH A CHRISTMAS CARAVAN

Our vintage caravans make great tree decorations or gift tags

Download and print the Christmas Caravan template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Christmas Caravan templates, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. The template will print out on A4 paper. Cut out the paper pieces following the thicker black lines. Pin the main caravan body paper template to white felt and then cut round the outside. Unpin and remove the paper template. Cut the other pieces from coloured felt using the same method. It is much easier to decorate the door and the window before you stitch them to the body of the main caravan. Use a running stitch to sew the window on to the door and add a sequin for a handle. Stitch the green Christmas tree shape to the middle of the caravan window. Add a sequin to the top and several stitches at the bottom for a bucket. Stitch the door and window to the caravan body; refer to the paper template for the body as a guide if needed. Cut the caravan roof and stitch in place with a running stitch across the bottom of the roof. Next, sew blanket stitch all the way around the outside of the caravan. Cut a felt wheel arch, place on the caravan and then top with a vintage button, stitch the button and wheel arch to the caravan. To finish, sew a small length of sequins from the sky light, across the door to the outside edge of the caravan. Add a hanging ribbon and a few festive bells.

White sprinkle glitter felt sheet, 80p per sheet; plain coloured felt, 50p per sheet; sequins and ribbons, from a selection, all Hobbycraft. Vintage buttons and bells, stylist's own. Present wrapped with Vintage wrapping paper, £9 per three rolls; Christmas bauble gift tags, £4 for six, both Cath Kidston





## Top tip!

The larger the card disc used, the larger your pom-poms – try different sizes and wools.



### MAKE A POMPOM WREATH

This easy-to-make woolly pom-pom wreath will last for years to come, turn to page 129 to discover how to make it.



## Top tip!

We used our frames in landscape and portrait shapes depending on the decorations – some were tall, some wide.







## FASHION AN ALTERNATIVE CHRISTMAS TREE

Here, inexpensive picture frames double up to make a festive tree, perfect for displaying vintage-inspired decorations

Remove the backing, mounts and plastic from the frames. Keep a few white frames to one side as the final display is made up of white and various green frames. Place the frames face up on an old newspaper or protective surface. Spray paint the frames in shades of green following the manufacturer's guidelines. When dry, turn over and spray them again so the frames are painted on all sides. Leave to dry. Use a piece of wire wool or a scourer to rub a little paint away and give the frames a distressed vintage look. Wipe clean. To hang the decorations in each frame use a staple gun and staple over the hanging string in the middle, inside each frame at the top. Stack the frames in a tree shape, arranging the frames so they support each other, as the tree gets taller. For really tall trees, you can glue the frames together with a glue gun.

**Limhall picture frames**, 80p each, Ikea. **Vintage and retro decorations**, from £4.50 each, The Contemporary Home. **Double tree decoration**, £13.99; **turquoise reeded glass bauble**, £3.99, both Gisela Graham. **Merry Christmas sign**, £1, Poundland. **Red star**, £2, Asda



## DISPLAY VINTAGE TREASURES

Show off favourite new and old decorations in a vintage tin for a pretty festive display

Gather a small selection of vintage decorations and an old tin. Make an arrangement with a few larger decorations at the back of the tin, a larger favourite at the centre as a focal point and smaller ones towards the front. The contents should sit securely in the tin depending on the depth of your tin. If you are using a shallower tin use a hot glue gun or sticky tack to keep contents safely in place.

**Vintage tins and decorations**, all stylist's own. **Glass Father Christmas bauble**, £6.50, The Contemporary Home. **'Retro Bauble' Christmas card**, £3.25, Notonthehighstreet. **Mini bottlebrush trees**, £4.20 per pair, Gisela Graham



## CRAFT A PAPER TREE

Bring back childhood memories with pages taken from old-fashioned Christmas annuals, turn to page 129 to find out how to make this vintage book tree.

*Top tip!*

You can photocopy the pages if you don't want to spoil a favourite book or want to use one page in a few places.

Vintage annuals and books, from 99p each, eBay. Multi-coloured battery-operated lights, £16, Lights4fun at Notonthehighstreet. Multi-coloured mini glass baubles, £10 per box of 100, Paperchase. Presents wrapped in vintage-inspired wrapping paper, £9 per three rolls, Cath Kidston. Metal 'Days until Christmas' plaque, £8.99, Gisela Graham. Paper honeycomb decorations, £7 per pack of three, Hobbycraft. Cream knitted stocking, £9.99, Dobbies. Woodland Animals set of stacking blocks, £13.95, Notonthehighstreet







Merry Christmas tea towel, £10, Cath Kidston. White and red personalised blackboard enamel mugs, £18.95 each, Notonthehighstreet. All other items, stylist's own

## SERVE CUTE SQUISHY SNOWMEN

**Make festive marshmallow treats ready to serve with hot chocolate**

Roll small amounts of orange ready-roll icing into carrot shapes for noses. Use a flat knife to make a few light marks across the carrot shape for a realistic look. Cut a piece of liquorice into small slivers for mouths. Place one carrot nose and a mouth on the flat side of one marshmallow. Use a tube of ready-made cake decorating icing to squeeze two eyes. Carefully pop into mugs of hot chocolate for a tasty treat.



Turn your mantelpiece into a focal point with a beautiful fresh garland

Traditional white mantelpiece garland, designed to order based on your choice of colour, style and budget, Interflora



# Fill your home with *Fabulous festive flowers*



The look and scent of fresh flowers and foliage is hard to beat at Christmas time – take a look at some of our favourite ideas and buys for this year



Splash out on these stunning crackers – they're sure to be the talk of your dinner table

Christmas crackers, £28 for two, Waitroseflorist.com

► Choose a stunning fresh flower centrepiece for a perfectly-dressed dinner table

White candle arrangement, £35, M&S







▶ No Christmas would be complete without a sprig of traditional mistletoe

Box of Kisses mistletoe, £10, Waitroseflorist.com



▶ Succulents are still very much on trend, so why not adorn your tree with these super-cute glittery baubles?

Sparkling succulent bauble, £6, M&S



Ensure a warm welcome by dressing your stairs with a fantastic made-to-order garland

Nostalgia star garland, designed to order based on your choice of colour, style and budget, Interflora



▼ Dressed with delicate skimmia, dried oranges, pine cones and a rose gold bow, this wreath comes in two semi circles which are easily assembled in seconds, and is delivered in a box that is compact enough to fit through your letterbox

Christmas letterbox wreath, £33, Bloom & Wild



▲ Make your wreath stand out from the crowd with a stunning star-shaped design

Star wreath, designed to order based on your choice of colour, style and budget, Interflora

▶ The fragrant Gemma bouquet is filled with hypericum berries, herbaceous rosemary, velvety roses and tall mahogany leucadendron, all packaged in a box slim enough to be delivered through your letterbox



Gemma letterbox bouquet, £30, Bloom & Wild



▶ Treat yourself to a showstopping bouquet which will last over the Christmas period

Specially Selected premium gift bouquet, £20, available from 22nd December, Aldi

▶ Give your home the 'wow' factor this Christmas with Interflora's gorgeous fresh flower baubles

Large hanging bauble, designed to order based on your choice of colour, style and budget, Interflora





**W**hy not create your own gorgeous wreath with this expert guide? This project is taken from the book Sarah Raven's Complete Christmas, published by Bloomsbury.

If you don't have enough foraged items available to fill a wreath, your next stop is the greengrocer or supermarket. Buy small bright red Spartan or crab apples, chillies or mini peppers, cranberries and limes. All are easy to wire, last well and will look good on your door. If you can, share a box of chillies or limes with a friend from a vegetable wholesaler. You'll pay much less than in the supermarket and may even get them delivered to your door.

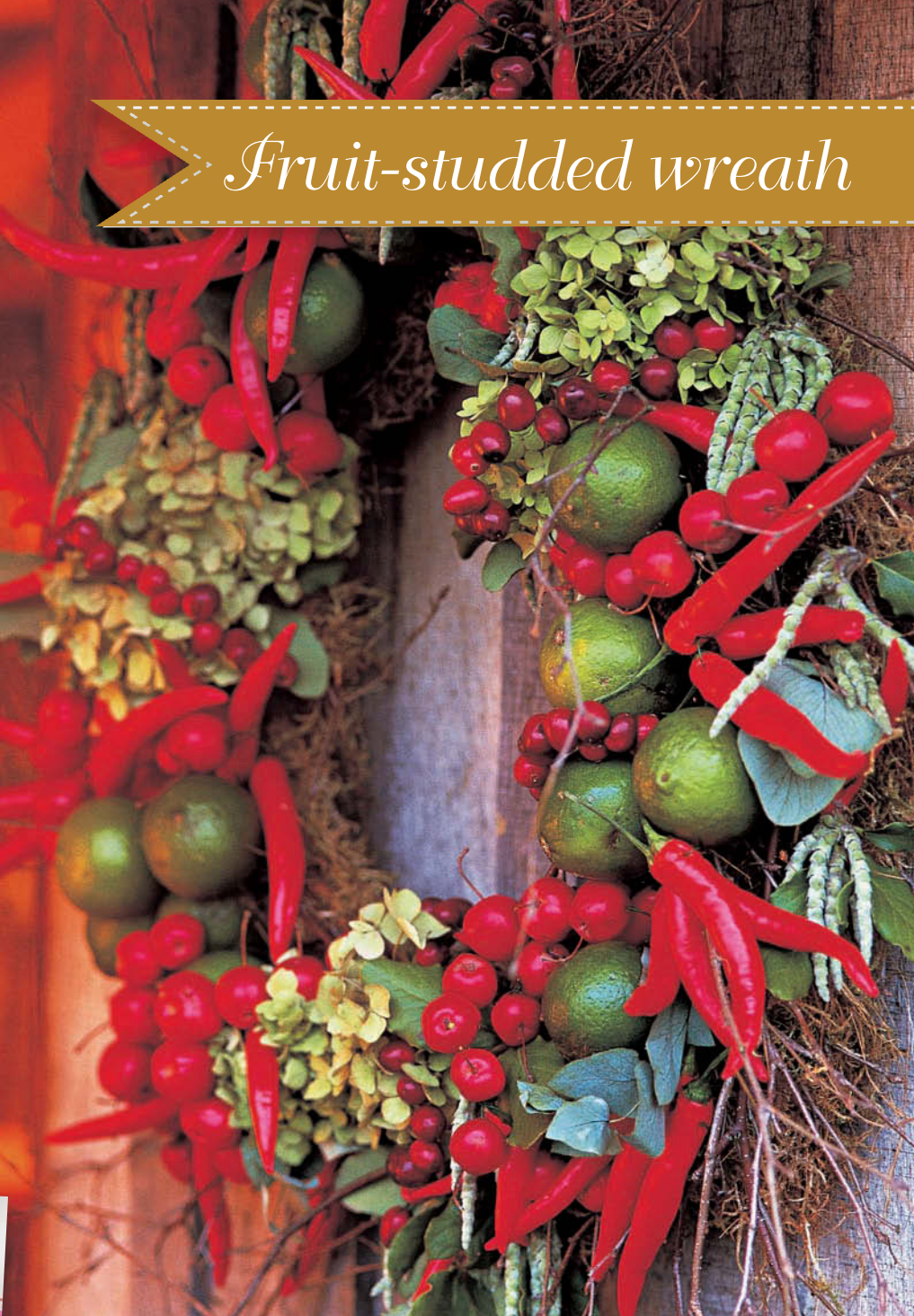
It's best to add colour to a wreath in terms of 'zones'. Zone 1 is strong and dramatic, with 3-4 bright ingredients, repeated three times at around three, six and nine o'clock. Zone 2 is the intermediate area in between. This needs to have some colour, but without competing with zone 1. Limes, chillies, cranberries and crab apples have been used here as a colourful group for zone 1 with a few sprigs of eucalyptus, Garrya elliptica catkins and green hydrangea heads for the calmer zone 2. Rehydrate the moss if it dries out by floating the wreath in a sink of water for half an hour every week or so. It should last for at least a month, kept cool, hanging outside.

### You will need

✓double-ring wire frame with bridges between the rings ✓6-7 handfuls of moss  
✓florists' wire ✓silver birch twigs, sprigs of rosemary or bracken ✓3-4 strong and dramatic ingredients for zone one ✓a lighter mix of ingredients for zone 2

## Reader offer

Sarah Raven's Complete Christmas is the perfect festive companion, offering a wide range of ideas for food and flowers. Sarah guides you through the season, from the build-up, to Christmas Day, Boxing Day and beyond, ensuring that your Christmas is as creative as possible. *Your Home* readers can order a copy of Sarah Raven's Complete Christmas with a special discount of 20% off the RRP (£25), plus p&p. To order your copy please visit [www.bloomsbury.com](http://www.bloomsbury.com) and quote the reference GLR JB3 when you place your order before the closing date of 31st December 2016.



## Fruit-studded wreath

■ The first step is to pad out the frame. For this, the best material is moss. Lay an even and generous layer over the frame, putting the same amount all round. Wire this padding on to the frame with florists' wire, binding it tightly. Aim for the padding to be about 7.5cm across. Add a loop of wire with which to hang up the finished wreath.

■ The second step is to cover the moss with silver birch twigs, some sprigs of rosemary – rich, dark-green and scented – or even bracken. You will only need a few twigs or fronds to add to the moss base. They help create a much more generous look and also strengthen the frame. Push the stem ends in hard so that they jam securely into the moss and then, every so often, bind them in a curve on to the base with wire.

■ To wire the limes, poke a 30cm length of wire about a third of the way up and through the fruit. Taking care not to rip the lime's skin, bend both ends down and twist them together to make a false stem. To wire the chillies, push a 30cm-long wire through the middle of a clump of three or five and then back through again in a loop. If the fruit is smaller still, like crab apples or cranberries, thread them like beads on a chain. Leave plenty of wire at either end so that you can poke them into the base.

■ Add the zone 1 fruit first, poking the wires into the frame and bending them round to attach the fruit securely. Remember that the wreath will be hanging, so the heavy fruit, in particular, must be firmly attached. Then add your zone 2 ingredients. Keep going until the whole wreath base is covered.



# Win! A set of smart slate serveware from Judge

Serve up in style on stunning slate from Judge Cookware

7 prizes worth £150 each to be won!



There's a timeless quality to both wood and slate; they come from the earth, and exude a natural beauty. Leading cookware brand, Judge, has brought these two organic materials together to create a collection that is as effortlessly practical as it is appealing.

We're offering seven lucky winners a fantastic prize package which includes four charmingly rendered pieces. A Lazy Susan is the perfect way to serve up an array of sharing treats, while a cheese selection will look great presented on a board with glass dome. Also included is a platter with a handle to serve canapés and a simple platter for that show-stopping

dessert. This impressive collection of serveware, created to encourage serving and sharing, is sure to create a talking point next time you have friends round to supper.

Admire the striking combination of acacia hardwood and slate, which is aesthetically pleasing, while providing the perfect surface for both hot and cold foods, protecting surfaces while helping you serve in style. Created with care from age-old materials, the new Judge Slate Serveware collection will last a lifetime.

For more information on the slate range and to find your nearest stockist please visit [www.judgecookware.co.uk](http://www.judgecookware.co.uk).

**JUDGE**

## HOW TO ENTER

Q: Which of these is not a natural material?

- A) Polystyrene
- B) Wood
- C) Slate

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter. Simply click on the WIN! tab, then fill in your details including the answer to the above question, before the closing date of **31st December 2016**. Good luck!

### RULES OF COMPETITION ENTRY

1) The competition closes at midnight on 31st December 2016. Winners will be notified after the closing date. 2) Subject to availability, non transferable or refundable. No cash alternative will be given. Prizes include delivery but not installation or removal of existing products or appliances, where applicable. 3) Open to residents in the UK (mainland), over age of 18, except employees of Hubert Burda Media UK or companies involved in these promotions. 4) Entrants must be homeowners where decorating/renovation work is required for the prize. 5) Only one entry per person. 6) The winners must be willing to participate in publicity if required. 7) The Editor's decision is

final. Correspondence will not be entered into. 8) The winners are selected at random, from correct entries received, after the competition end date. 9) Prizes are valid for six months after the date of the draw, and the prize will be withdrawn if it is not claimed within this period. 10) Hubert Burda Media UK and companies involved in these promotions may use your details to advise of products and services. Details are occasionally available to vetted companies. 11) Allow 8-10 weeks from selection to completion. 12) Reproduction of this competition, in whole or part, without written permission is prohibited. Hubert Burda Media UK reserves the right to prosecute offending parties.

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# Top tables

Choose one of these four looks to welcome your dinner guests this season

**GIVE IT A GO**  
Turn to page 129  
to find how to make  
this co-ordinating  
napkin ring.

## TRADITIONAL HIGHLAND

Embrace a traditional Christmas and use red, gold and green to dress your dining table. A beautiful floral centrepiece and an eye-catching table cloth will help to set the tone for this heart-warming look.

**Tartan table cloth**, £25, M&S. **Hessian table runner**, £10, Hobbycraft. **Interflora Christmas candle table arrangement**, £35 plus delivery, Interflora. **Red charger**, £1; **tartan dinner plate**, £1; **red baubles**, £1 per pack of 12, all Poundland. **Sketched berry side plate**, £3.50, Sainsbury's. **Burgundy red Emilia napkin**, £7.99 each, LinenMe. **Amefa 34-piece Kings cutlery set**, £34.99; **Home Orchestra crystal wine glasses**, £21.99 for four; **Home Orchestra crystal tumblers**, £21.99 for four, all Argos. **Tartan heart decoration**, 75p each, Wilko. **Sleigh and tree decoration**, £8.99, Wyevale.



## BOLD GLAMOUR

**GIVE IT A GO**  
Turn to page 129  
and you can make  
our feather place  
name too!



Make a style statement with a bold black and gold look. Offering a more grown-up feel, stylish gold accents are given the perfect backdrop with a black table cloth and crockery.

**Mezzo black table cloth**, from £25; **gold lacquer place mat**, £35 for six, both John Lewis. **Black Bosa Coupe stoneware dinner set**, £9.99 for a 16-piece set, Argos. **Lara gold napkin**, £5.49, LinenMe. **Black 16-piece cutlery set**, £32; **gold wine glass**, £24 for four, both Next. **Black and gold peacock cracker**, £25 for 10, House of Fraser. **Beaded wreath**, £25, The Contemporary Home. **Black feather boa**, stylist's own. **Gold baubles**, from a selection at Gisela Graham. **Gold pear decoration**, £2.49, Wyevale.





**GIVE IT A GO**  
 Turn to page 129 to  
 learn how to make these  
 doily trees for your table.

## ELEGANT WHITE & GOLD

White and gold combine beautifully to create a truly elegant festive scheme. Choose delicate decorations to add sparkle to each setting.

**Pemberley damask table cloth**, from £30, John Lewis. **Gold Lara table runner**, £13.99, LinenMe. **Gold charger**, £1; **gold angel wings decoration**, £1 for two; **mini baubles**, £1 per set, all Poundland. **Glitz 12-piece dinner set**, £45, Next. **Soft gold cutlery**, £11.50 for a fork; **EVA salt and pepper pots**, £8.95, all Nordic House. **Tom Smith cracker**, £12.99; **ceramic church**, £9.99; **white and gold baubles**, £2.99 each, all Wyevale. **Martini glass**, £10 for four; **beaded garland**, £4, both Wilko.



**GIVE IT A GO**  
Turn to page 129  
to find out how  
to make this cute  
reindeer place mat.

**Top tip!**

Use a snowflake paper  
punch to create your  
own table scatter  
decorations.



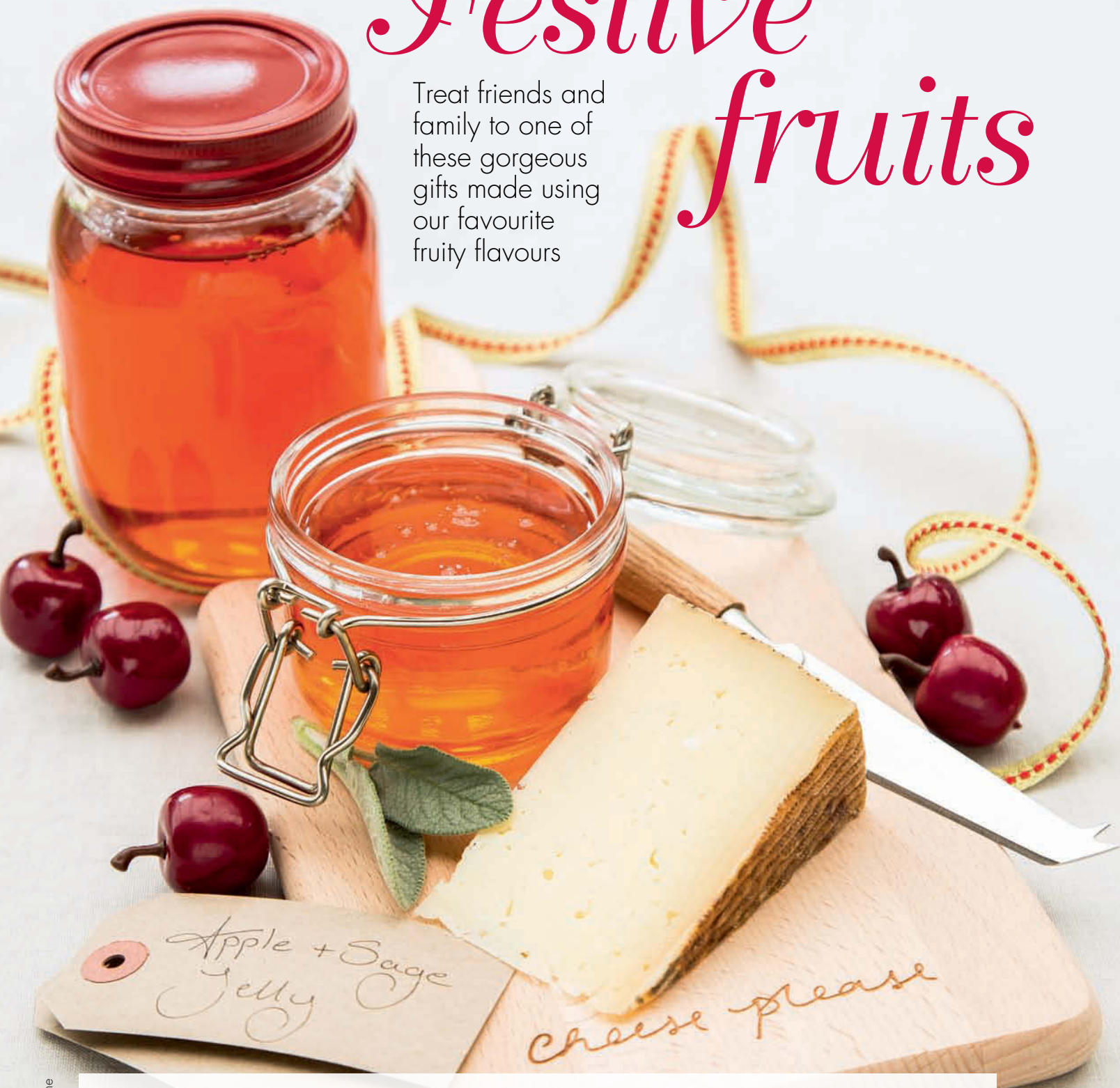
Choose a Scandi scheme for a more family-friendly Christmas table and add subtle hints of grey to give your look a modern vibe. Use baubles, pompoms and lanterns to create a relaxed focal point at the centre of your table.

**Red table cloth**, £8; **red LED lantern**, £12, both George Home. **Red 12-piece dinner set**, £25, Next. **Red and white chevron paper napkin**, £3.50 for 20; **pompom garland**, £14, both Talking Tables. **Cracker**, £1 for six, Hobbycraft. **Red glass**, £9.99 for four, Argos. **Vero 16-piece red cutlery set**, £36, John Lewis. **Candy cane 'D' bauble**, £2.99, Dobbies. **Snow scene lantern**, £5.99, Wyevale.



# Festive fruits

Treat friends and family to one of these gorgeous gifts made using our favourite fruity flavours



## Apple and sage jelly

MAKES ABOUT 1 LITRE

- 1.5l water
- 1.8kg red apples, sliced
- small bunch sage
- 1 lemon
- 725g caster sugar

■ Fill a large saucepan with the water and add the apple slices and 1 sprig of sage. Remove the peel from the lemon with a peeler and add to the pan. Bring to the boil and cook for about 30 minutes, or until the apples are soft.

■ Set a colander over a large bowl and line with a square of muslin. Pour the apples in, allowing to strain for 4 hours. Discard the apple pulp.

■ Pour the strained liquid into a pan along with the juice from the lemon and the sugar. Simmer until the sugar has melted then bring to the boil and simmer without stirring for about 30 minutes. When the liquid reaches 110°C on a thermometer remove from the heat and pour into hot sterilised jars.



## Candied grapefruit peel

- 2 grapefruit
  - 400g caster sugar, plus extra to dust
  - 1 vanilla pod, split along the length
  - 2 star anise
- Cut the tops and bottoms off each of the grapefruit then using a sharp knife cut the skin away from the pulp. Cut into thin strips.
  - Boil the peel in a pan of water for 5 minutes then drain and repeat four more times in fresh water.
  - In a separate pan, dissolve the sugar in 400ml of water along with the vanilla pod and the star anise. Once the sugar has dissolved, bring to the boil and add the grapefruit peel. Lower the heat and allow to simmer very gently until the peel is translucent all the way through. This could take 1-3 hours so keep checking, adding water if the peel isn't covered by the syrup.
  - When the fruit is translucent remove from the pan with a slotted spoon and lay out on a baking sheet lined with greaseproof paper. Preheat the oven to the lowest temperature and place in the oven for about 1 hour. Turn off the oven and leave the peel in there to dry out overnight. When the peel has dried dust with more caster sugar.







## Gin & lime marmalade

**MAKES ABOUT 1 LITRE**

- juice of 7 limes
  - 700g preserving sugar
  - 680ml water
  - 30ml gin
- Cut the tops and bottoms off each of the limes, then, using a sharp knife, cut the skin away from the pulp. Set the pulp aside.
  - Boil the peel in water for 5 minutes then drain and repeat twice more in fresh water.
  - Drain the peel then leave to cool. Once cool slice into very fine slivers.
  - While the peel is cooling, squeeze the juice from the pulp into a heavy-bottomed pan. Add the sugar, water and the gin. Heat over a medium heat until the sugar has dissolved, then add the sliced peel.
  - Place a saucer into the freezer. Bring the fruit to a boil then cook until thickened and it has reached setting point. This can take up to 20 minutes. To check if it has reached setting point, drop a spoonful onto the saucer from the freezer and push with your finger. If it wrinkles then it's ready, otherwise test every 5 minutes.
  - Skim off any froth from the top, then spoon into hot sterilised jars and seal with the lids.



# Orange & strawberry creams

MAKES 32

- 225g white chocolate, we used White Chocolate Couverture, £6.50 for 500g, Sous Chef
- 225g dark chocolate, we used Dark Chocolate Couverture 54%, £6.50 for 500g, Sous Chef
- 250g fondant icing sugar
  - orange flavouring
  - strawberry flavouring

■ Melt the chocolates in separate bowls over pans of barely simmering water, making sure the bowl doesn't touch the water. Remove from the heat and leave to cool slightly.

■ Take a clean chocolate mould, we used silicone Christmas chocolate moulds, £6.95 from Sous Chef, and spoon the white chocolate into one, filling to the top, scrape off any excess with a palette knife. Tap on the work surface then turn the mould over, pouring the excess chocolate back into the bowl. Turn upright then scrape off any excess again before leaving to harden. Repeat with the dark chocolate in a separate mould. Set the remaining chocolate aside, you will need this later.

■ Once the chocolate has hardened, make up the fondant icing according to the packet instructions. Then divide into two bowls. Add a few drops of orange flavouring to one bowl, and strawberry flavouring to the other.

■ Fill two piping bags with each of the fondants and pipe the orange flavour into the dark chocolate shells, and the strawberry into the white shells, filling no more than  $\frac{3}{4}$  full. Leave to allow the filling to settle and dry slightly on top.

■ Gently melt the remaining chocolate again then when it has cooled slightly, spoon over the fondant, scraping off the excess chocolate with a palette knife. Then leave on a cool surface to harden. Try not to place in the fridge unless necessary, and only then for a few minutes, to prevent the chocolate from discolouring. Remove from the moulds by turning upside down and gently tapping.





# Fruity chocolate coins

MAKES ABOUT 30

- 200g milk chocolate, we used Milk Chocolate Couverture, £6.50 for 500g, Sous Chef
  - handful dried cranberries, roughly chopped
  - handful dried apricots, roughly chopped
  - handful pistachios, roughly chopped
- Melt the chocolate in a bowl set over a pan of barely simmering water, making sure the bowl doesn't touch the water. Remove from the heat and leave to cool slightly.
- Line a baking sheet with greaseproof paper. Using a teaspoon, drop a spoonful of chocolate onto the paper, using the back of the spoon to shape it into a disc. Continue with the rest of the chocolate.
- Top each disc with a sprinkling of the chopped fruit and nuts. Leave to set before removing from the paper.





## Where to buy...

Linen tablecloth, Linen/Me. Ribbons, from a selection at Jane Means. Tags, glitter pegs, pomegranate picks, mini apples, paper cups, washi tape, glassine bags, all Pipii. Jars, from a selection at Lakeland. Jingle Bells gift tag, Waitrose. Wooden boards, Sophie Conran for T&G Woodware. All-Surface spray paint in Crimson Red, Rust-Oleum. Metallic spray paint in Metallic Gold, Valspar. All other items, stylist's own.

## Mini fig cakes

### MAKES 4

- edible wafer paper, we used Edible wafer paper, £3.95, Sous Chef
  - 200g blanched almonds or walnut halves
  - 1kg dried figs, quartered
    - 2 tbsp honey
  - 50g dried apricots, chopped into small pieces
    - zest of 1 lemon
  - 1 tsp ground cinnamon
    - ½ tsp ground ginger
    - ½ tsp ground cloves
    - 2 tbsp brandy
- Start by preparing the boxes. We used 4 empty Camembert boxes. Line the bottom of each box with cling film. Using the bottom of a box as a template, cut out 4 rounds of edible wafer paper, then place one in the bottom of each box.
  - Place the nuts in a dry frying pan and gently toast for a few minutes until lightly browned. Then remove and leave to cool. When cool enough to handle, reserve 100g of the nuts, then chop the rest into small pieces.
  - Place the figs into a food processor with the honey and pulse until it starts to bind together.
  - In a bowl, mix the fig mixture with the chopped nuts, apricots, lemon zest and spices. Use a little of the brandy at a time to stick everything together.
  - Press the mixture into each of the boxes, then top with the reserved nuts. Use the cling film to remove each of the cakes then remove the cling film and leave to dry on a cooling rack for 24 hours.
  - Once dry, wrap in baking parchment and place back in the box, sealing with the lid.



# TIME FOR A TIPPLE



CHRISTMAS ISN'T CHRISTMAS WITHOUT A FEW BOOZY BEVERAGES TO GET THE FESTIVE SPIRIT IN FULL FLOW. WE'VE CAREFULLY SELECTED A FEW OF OUR FAVOURITES TO KEEP YOU JOLLY AND SEE YOU THROUGH TO THE NEW YEAR



## Golden Glory mulled ale SERVES 6-8

- 2 x 500ml bottles Badger Golden Glory Ale
- 300ml clear apple juice
  - 100ml brandy
  - 1 cinnamon stick
  - 5 whole cloves
  - peel of ½ lemon
- peel of 2 clementines
- 6 tbsp caster sugar

■ Place the ale in a large saucepan along with the rest of the ingredients, and, stirring to dissolve the sugar, gently bring up to a simmer being careful not to boil. Sieve if desired, ladle the warmed mulled ale into warm glasses and serve immediately.

*Recipe courtesy of Badger Ales*



## Beetroot hi-ball SERVES 1

- 100g cooked beetroot
  - 25ml lemon juice
  - 50ml gin
  - 10ml sugar syrup
  - 50ml ginger ale
  - sprig of thyme
- Muddle the beetroot with the lemon juice and thyme in the bottom of a shaker. Add the gin and sugar. Shake it all with ice and double strain into a tall glass over fresh ice. Check the sweetness now because it depends on the beetroot. Add a little more sugar if needed. Top the glass up with ginger ale to finish.
- Garnish with a small chunk of beetroot, a curl or slice of lemon zest and a sprig of thyme.

*Recipe courtesy of Treacle, Edinburgh*



## Strawberry and chilli syrup SERVES 6

- 600g strawberries, hulled and quartered
  - 30g fructose sugar
  - 1 red chilli, halved, seeds removed, finely chopped
  - 5g dried hibiscus flowers
- Add the strawberries, sugar, chilli and hibiscus flowers to a large bowl, cover the top tightly with clingfilm then place the bowl over the top of a medium-sized saucepan of gently simmering water.
- Cook gently for 40-50 minutes. Allow to cool, then chill well. Line a sieve with muslin and set over a bowl, add the strawberry mix, tie with string then suspend above the bowl to drain slowly. Pour the nectar into a bottle and chill until ready to serve.
- Serve ice cold in shot glasses or topped up with prosecco or Champagne for a French Kir-style cocktail.

*Recipe courtesy of Seasonal Berries*

## Angel's kiss SERVES 1

- 25ml Belvoir Elderflower Cordial
  - 25ml fresh lime juice
  - soda
  - sprig of mint, grapes, cinnamon stick, to garnish
- Mix the cordial, sherry and lime juice together in a wine goblet, mix with a spoon before topping off with soda.
- Garnish with a sprig of mint, grapes and a cinnamon stick.

*Recipe courtesy of Belvoir*







## Ghost of Maille SERVES 1

- 25ml Maille Cornichons aux Tomates Sechees infused
  - 150ml Jim Beam Black or bourbon of your choice
  - 10ml sugar syrup
  - 10ml fresh lemon juice
  - 60ml pale ale
- Take around 20 Maille cornichons and prick all over with a toothpick. Add to a jar and pour in the bourbon.
  - Seal the jar and leave for two days to infuse then strain the liquid using a muslin cloth.
  - In an empty jar, add the infused bourbon, sugar syrup and lemon juice with cubed ice and shake hard. Remove the lid and top with pale ale. Stir and serve.

*Recipe courtesy of Maille*

## Pink peppercorn mulled wine

**SERVES 4**

- 750ml red wine
    - 100g diced pineapple
    - 4 tbsp coconut palm sugar
    - 4 star anise
      - 2 large cinnamon sticks
      - 10 black peppercorns
      - 4 cardamom pods, crushed
      - 10 Szechuan peppercorns
      - ½ tsp pink peppercorns
      - 6 cloves
    - 200ml orange or clementine juice
    - sliced orange/clementine
    - cinnamon stick
      - star anise
      - pink peppercorns
- Pour the red wine into a saucepan and add the pineapple, coconut sugar, star anise and cinnamon sticks. Cut a small square of muslin and place the black peppercorns, cardamom pods, Szechuan peppercorns, pink peppercorns and cloves in the centre of the cloth. Tie up with a piece of string and add to the saucepan.
- Place on a medium heat and bring up to a low simmer then leave to simmer gently for 15 minutes. Remove from the heat and stir through the orange or clementine juice.
- Divide between the glasses, adding a slice of orange or clementine to each. Add half a cinnamon stick and one star anise to each glass. Sprinkle with pink peppercorns and serve.

*Recipe from The Healthy Hedonist by Nicole Herft. Published by Kyle Books, £9.99*







## Hedgerow martini SERVES 1

- 50ml Warner Edwards Harrington Sloe Gin
- 10ml crème de mure
  - 20ml sugar syrup
  - 20ml lemon juice
- 4 fresh raspberries

■ Using a shaker, combine all of the ingredients together and shake hard. Serve in a coupette glass and garnish with fresh raspberries.

*Recipe courtesy of Warner Edwards*

## Strawberry gin MAKES 1 BOTTLE

- 450g strawberries
- 150g caster sugar
- 700ml gin

■ Very roughly crush the strawberries with a fork then spoon into a wide necked glass bottle or large storage jar. Add the sugar, then the gin, seal and give a gentle shake to mix.

■ Leave the jar at room temperature for 3 days, giving the container a gentle shake twice each day to make sure that the sugar dissolves.

■ Strain the mixture, then decant into a clean, dry serving bottle. Seal well with a screw topped lid, cork or clip top. Decorate the bottle with a handwritten label tied on with ribbon or raffia.

■ Serve in glasses with ice and tonic or add a splash to chilled sparkling white wine with a halved strawberry for a quick cocktail.

*Recipe courtesy of Seasonal Berries*





# Tear n' share this Christmas

The perfect centrepiece for a festive buffet table, this olive and tomato bread is perfect served with dips and olives





**PREPARATION TIME 45 MINUTES**  
**COOKING TIME 10-12 MINUTES**

*For the tomato  
and olive tapenade*

- 160g sun dried tomatoes, reserving the oil
- 100g pitted olives
- 1 garlic clove
- handful basil leaves
- juice of ½ lemon
- black pepper
- sea salt

*For the bread*

- 300ml lukewarm water
- 2 tbsp olive oil, plus extra for greasing
- 2 tsp sugar
- 2 x 7g sachet fast-action yeast
- 450g plain flour, plus extra for dusting
- 2 ½ tsp salt
- 1 egg, beaten
- Parmesan, grated

■ To make the tapenade, place all of the ingredients in a food processor and pulse until well combined, adding a little of the reserved oil if it becomes too thick. You want it to be a spreadable consistency. Set aside.

■ To make the bread, put the water in a jug and add the olive oil, sugar and yeast and leave for a few minutes.

■ Meanwhile, sieve the flour into a bowl and add the salt. Make a dip in the middle and pour the water into the centre. Using your hand, gently bring the flour in, mixing it with the water, until it forms a dough.

■ Tip out onto a lightly floured surface and knead for 5-10 minutes until elastic and smooth.

■ Place the dough in a lightly oiled bowl, cover with cling film and leave in a warm place for about an hour or until doubled in size.

■ Preheat the oven to 240°C/475°F/Gas Mark 9. Lightly flour a large baking sheet. Remove the dough from the bowl and divide into 2 pieces. Roll the first piece out onto the sheet, into a rectangle then cut a Christmas tree shape out with a knife.

■ Spread the tapenade over the triangle in a thin layer. On a lightly floured surface roll the second piece of dough out to the same size rectangle, then using a rolling pin lift it over the top of the tree shape on the baking sheet. Using your fingers to feel the edges, use a knife to cut away the excess to form a Christmas tree shape, as the piece below.

■ Use a knife to cut strips along each side of the tree, leaving a space in the middle where the trunk would be. When you have cut all the way to the top, start twisting each strip, starting at the bottom and working towards the top. Cut a star shape out of the excess dough and stick this to the top of the tree.

■ Cover with a damp cloth and leave to rest for 1 hour.

■ Brush all over with the beaten egg, sprinkle with the grated Parmesan and then bake in the oven for 10-12 minutes.

■ Serve warm with a selection of chutney, dips and olives.

*Where to buy...*

Plain weave linen in Fern Green: Volga Linen. Snowflake confetti: Talking Tables. White mini dishes: Sophie Conran for Portmeirion. Artesano Original dip bowl: Toy's Delight individual dip bowl, both Villeroy & Boch. Wooden board: Sophie Conran for T&G Woodware.



# Santa's little helpers

Get the whole family involved with these makes and bakes that are fun for all ages

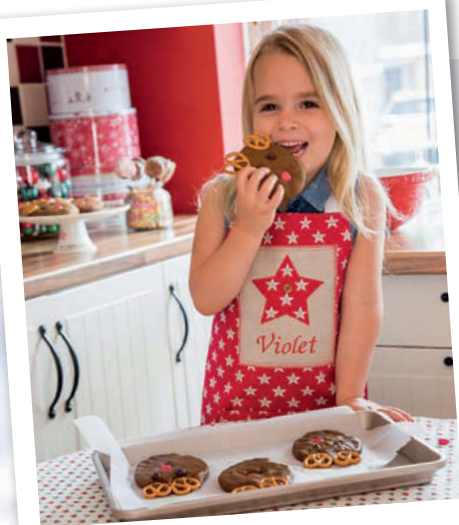


## Oreo pops

**MAKES 11**

- 150g white chocolate
  - 1 pack double stuffed Oreos
  - coloured sprinkles
- Melt the white chocolate in a bowl set over a pan of barely simmering water, making sure the bowl doesn't touch the water. Once melted leave to cool a little.
  - Split open the Oreos, press a lollipop stick into the cream, then use a dab of melted chocolate to secure the other half of the Oreo. Allow to set.
  - Cover each Oreo pop in the melted chocolate by dipping in each side. Allow the excess to run off before sprinkling with coloured sprinkles, covering both sides. Place flat on a piece of baking parchment to set.





## Reindeer cookies MAKES 16

- 145g unsalted butter, at room temperature
- 150g dark brown sugar
  - 160ml molasses
  - 1 large egg
  - 425g plain flour
- 1 tsp baking powder
  - ½ tsp salt
- 1 tbsp ground ginger
- 1 tbsp ground cinnamon
  - ½ tsp mixed spice
  - ½ tsp ground cloves

### *To decorate*

- Smarties, red ones only
  - chocolate chips
- bag of mini pretzels

■ In a bowl, beat together the butter, sugar and molasses until creamy. Then beat in the egg.

■ Gradually mix in the flour, baking powder, salt and spices until well combined. Wrap in cling film and chill in the fridge for 1 hour.

■ When you are ready to bake, preheat the oven to 180°C/350°F/Gas Mark 4. Line 2 baking sheets with baking parchment.

■ Divide the dough into 16 equally-sized balls, then roll into an oval shape and flatten slightly on to the baking sheet. Press a red Smartie into the dough for a nose, 2 chocolate chips for eyes and 2 pretzels for antlers.

■ Bake for 9-10 minutes in the oven. Remove from the oven and leave to cool for 10 minutes on the tray before transferring to a wire rack to cool completely.





# Christmas tree meringues

MAKES 8

- 4 egg whites
  - 250g caster sugar
  - green food colouring gel
  - coloured sprinkles
  - star sprinkles
- Preheat the oven to 130°C/250°F/Gas Mark ½. Line a large baking sheet with baking parchment.
  - Whisk the egg whites in a large, clean bowl, until it forms soft peaks. Add half of the caster sugar 1 tablespoon at a time, while still whisking. Add the food colouring, a few drops at a time until you reach the desired colour. Then add the remaining sugar and whisk until glossy and it forms stiff peaks.
  - Spoon into a piping bag fitted with a star nozzle, we used the Lakeland 7-piece professional piping set. Pipe the tree shapes onto the lined baking sheet. Sprinkle over the coloured sprinkles and top with a star.
  - Bake in the oven for 1 hour. Check the meringues are ready by tapping the bottom to see if they are dry. Turn off the oven but leave the meringues in there to cool completely before removing.



## Fondant snowmen

MAKES 7

- 2 x 300g Madeira cake
- 1 tub ready-made vanilla buttercream
- 750g ready-to-roll white fondant icing
- ready-to-roll black fondant icing
- selection of coloured ready-to-roll fondant icing
- 125g Royal icing
- 7 Matchmakers

■ Crumble the cake into the bowl then gradually mix in enough buttercream to bind the crumbs together. Roll into 7 equally-sized balls and set aside.

■ Roll a piece of the white icing out to around 3mm thick. Wrap around one of the cake balls, sealing at the bottom. Repeat with the others.

■ Roll 7 balls of white icing to make the head and place on top of the body, securing with a little Royal icing, made according to the packet instructions.

■ Roll 14 tiny balls out of the black icing for the eyes, and out of orange or yellow icing make 7 small cone shapes for a carrot nose.

■ Use different coloured icing to make the hats. Roll a small dome shape out of coloured icing then use a flattened strip of icing to wrap around the bottom as a band, securing with a little Royal icing. Roll a small bobble and secure to the top of the hat. Stick into place on the snowman.

■ Break a Matchmaker in half then stick 1 piece into each side of the body for twig arms.







## Mini penguin doughnuts

MAKES 14

- 14 mini ring doughnuts
  - 100g dark chocolate
  - 28 flaked almonds
  - 14 whole almonds
  - white and black fondant icing
  - 7 yellow jelly sweets
- Start by cutting out the parts you need to stick to the penguin. Roll out a ball of white fondant icing and cut out 14 circles for the tummy. Roll 28 small balls of white fondant and press flat with your finger. Repeat with smaller balls of black fondant and press these into the centre of each white piece to make the eyes.
- Then cut 14 almonds in half for the feet, and cut 7 sweets in half for the beak.
- Melt the dark chocolate in a bowl set over

a pan of barely simmering water, making sure the bowl doesn't touch the water. Once melted leave to cool a little.

■ Dip each of the doughnuts into the melted chocolate then set down on a piece of baking parchment. Place a piece of white fondant in the centre of each for the tummy, then add the halved almonds for the feet; the almond flakes for the wings, the jelly sweet for the beak, and the fondant eyes. Leave to set.







## Biscuit houses

**MAKES 8**

- 250g Royal icing sugar
- 1 packet Nice biscuits
- mini Smarties
- gummy bears
- Jelly tots
- coloured sugar
- coloured sprinkles

■ Place the Royal icing sugar into a bowl and gradually mix in 1 tablespoon water (you may not need all of it), then beat with a hand mixer for 4-5 minutes. Spoon the icing into a piping bag with a fine round nozzle.

■ Use the icing to stick 2-3 gummy bears to the top of one of the biscuits. This will be the floor of the house. Then use icing to stick 2 more biscuits to the sides of the floor to make the roof. Once set, use more icing to decorate the houses, sticking on sweets and sprinkles.



## Where to buy

Personalised children's Little Star apron by Rudi & Co., Notonthehighstreet. Santa mug; Christmas tree teapot, both George Home. OXO Good Grips non-stick pro oven tray, Lakeland. Red ramekin; red 24cm mixing bowl, both Tala. Teaspoon; square mini dish; breakfast tea cup and saucer; footed cake stand, all Christmas Wish collection at Portmeirion. Cake tins; cotton apron; double oven glove, all Christmas Wish collection at Pimperl. Mini cake stand, Sophie Conran for Portmeirion. Small painted board in chalk, Sophie Conran for T&G Woodware. Toy's Delight individual dip bowl, Villeroy & Boch. Long wooden board, Sainsbury's. Baubles, from a selection at Poundland. All other items, stylist's own.





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Ribeyes



Pavé Rump



Pavé Rump Medallions

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2 Ribeye Steaks, 190g each

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# Pick 'n' mix Christmas lunch

## Traditional roasts

Roast turkey with oranges and pomegranate  
Roasted lamb rack with Christmas pudding crust  
Duck in spiced plum chutney

## Fish and veggie options

Pan-fried mackerel fillets with a beetroot salsa  
Christmas pie  
Mushroom and chestnut Wellington

## Vegetable sides

Roast carrots with honey and fennel  
Red cabbage with redcurrant jelly  
Roasted Brussels sprouts with sage and chestnut butter

## Spuds

Mini hasselback potatoes with rosemary and garlic  
Potato dauphinoise  
Roast potatoes with lemon, rosemary and thyme

## Stuffing and sides

Cranberry and apple sauce  
Homemade gravy  
Chestnut and cranberry stuffing

## Desserts

Cornish stout Christmas pudding  
Blandford banana and gingerbread trifle



## Roast turkey with oranges and pomegranate

**PREPARATION TIME** 30 MINUTES  
**COOKING TIME** 2 HOURS 30 MINUTES  
**SERVES** 10-12



- 100g Bertolli with butter
- handful sage leaves, finely chopped
  - 3kg turkey
  - 2 oranges, peeled
- 2 large carrots, cut in half lengthways
  - 2 medium red onions, cut in half
  - 2 celery stalks
- 200g pancetta slices
  - 500ml stock
  - 200ml white wine
  - 300ml pomegranate juice

### *For the sauce*

- 2 oranges, peeled and roughly chopped
  - 200ml pomegranate juice
  - 1 tbsp plain flour
  - 1 pomegranate

■ Preheat the oven to 230°C/455°F/Gas Mark 8.

■ Combine the Bertolli with butter and the sage to make a paste. Open up the skin of the breast and rub in salt and pepper and some of the sage butter. Do the same over the whole turkey. In the cavity, rub salt and pepper and place 2 whole oranges inside.

■ Place the carrots, onions and celery on the bottom of a roasting tin and place the turkey on top. Arrange the pancetta slices all over the turkey. Pour in the stock and wine and cover with foil.

■ Reduce the oven temperature to 180°C/350°F/Gas Mark 4 and place the turkey in the oven for 1 hour 30 minutes basting from time to time. Remove the foil and pour in the pomegranate juice. Cover again and return to the oven for a further 1 hour until the turkey is cooked through. About 30 minutes before the end of the cooking time, remove the foil.

■ Remove the turkey from the oven and place on a plate covered with foil to keep warm. Remove the oranges from the cavity and roughly chop. Place the roasting tin with all the juices on the hob over a medium heat. Add the cooked and uncooked orange pieces, pomegranate juice and flour and whisk well until the sauce begins to thicken – if necessary add a little hot stock. Strain through a fine sieve and pour into a pan, add pomegranate seeds, heat through and serve with the turkey.

*Recipe courtesy of Bertolli*





## Roasted lamb rack with Christmas pudding crust

**PREPARATION TIME** 10 MINUTES **COOKING TIME** 40 MINUTES **SERVES** 4

- 2 lean racks of Welsh lamb
- olive oil

### *For the crust*

- 50g ground almonds
- 25g dried cranberries, roughly chopped
- juice and zest of 1 lime
- 2 tbsp brandy
- 1 tsp mixed spice

■ Preheat the oven to 180°C/350°F/Gas Mark 4.

■ Put all of the crust ingredients into a large bowl and mix well.

■ Lightly brush the lamb racks with oil and press the crust mixture all over the fat area and work it until well covered.

■ Place on a foil-lined tray and bake loosely covered with foil for about 20 minutes, then remove the foil and bake for a further 20 minutes.

■ Allow to rest and cool for a few minutes before carving. The crust will be crumbly, so carefully carve and serve, adding any deliciously crumbly bits to each plate.



*Recipe courtesy of*  
<http://eatwelshlambandwelshbeef.com>

## Duck in spiced plum chutney ★ ★

**PREPARATION TIME** 10 MINUTES  
**COOKING TIME** 23 MINUTES  
**SERVES** 4

- 4 duck breasts, skin on
- 1 jar Tracklements Spiced plum chutney
- 100ml dry sherry
- 4 spring onions, chopped

■ Preheat the oven to 200°C/400°F/Gas Mark 6. Pat dry the duck breasts and lightly score the skin, then season with salt and pepper.

■ Heat a non-stick frying pan until really hot and add the duck, skin side down. Cook for 5 minutes or until the skin has browned and crisped, then cook the other side for 3 minutes to brown.

■ Remove the duck from the pan and transfer to an ovenproof dish. Mix the chutney and sherry together and pour over the duck.

■ Cook in the middle of the oven for 15 minutes or until cooked to your liking. Top with the chopped spring onions.

*Recipe courtesy of*  
*Tracklements*





## Pan-fried mackerel fillets with a beetroot salsa

**PREPARATION TIME** 15 MINUTES **COOKING TIME** 15 MINUTES  
**SERVES** 4

- 250g pack Waitrose baby beetroot in mild malt vinegar; finely diced
  - ½ green pepper; finely diced
  - 1 shallot, peeled and finely chopped
  - 2 tbsp chopped coriander
  - 1 tbsp grated hot horseradish
  - juice of 1 lemon
  - 50ml olive oil
  - 8 mackerel fillets
  - 1 tbsp butter
  - 1 tbsp sunflower oil
- Stir together all of the ingredients except the mackerel, butter and sunflower oil. Cover and set aside.
- To cook the mackerel, warm a non-stick pan containing the butter and sunflower oil. Season the mackerel fillets, then fry in 2 batches over a medium to high heat for around 3 minutes on each side. The skin should become crispy.
- Serve the mackerel dressed with the salsa.

*Recipe courtesy of Waitrose.  
More recipes can be found at  
[www.waitrose.com/recipes](http://www.waitrose.com/recipes)*



## Vegetarian Christmas pie

**PREPARATION TIME** 35-45 MINUTES **COOKING TIME** 1 HOUR  
**SERVES** 6-8

### For the filling

- 2 onions, finely chopped
- 130g leeks, finely chopped
- 1 tbsp olive oil
- 2 cloves garlic, crushed
- 225g mushrooms, sliced
- 25g dried cranberries
- 340g tinned butter beans, chopped
- 250g tinned cooked chestnuts, sliced
- 50g hazelnuts, chopped
- 2 tsp fresh thyme, chopped
- 1 tsp English mustard
- 1 tbsp cranberry sauce

### For the pastry

- 150ml water
- 115g vegetable suet
- 330g plain white flour
- ½ tsp salt
- 1 tsp soy milk, for glazing

- Gently fry the onions and leeks in the oil for 5 minutes. Add the garlic, 150g of the mushrooms, dried cranberries, butter beans, chestnuts, hazelnuts, thyme and mustard. Continue to cook for 10 minutes. Season, add the remaining mushrooms and remove from the heat.
- Preheat the oven to 180°C/350°F/Gas Mark 4.
- To make the pastry, bring the water to a boil, add the suet and stir vigorously. Remove from the heat. Place the flour and salt into a bowl. Add the water and suet mixture. Carefully gather the mixture into a ball and knead for 5 minutes.
- Lightly grease a 20cm loose-bottomed deep pie case. Take approximately ¾ of the pastry and roll it out. Carefully line the pie case.
- Spread the cranberry sauce over the base and add the pie filling. Fold excess pastry over towards the centre of the pie. Trim the excess, leaving a lip of 3cm.
- Roll out the remaining pastry, place it on the top of the pie, trim the excess pastry, then pinch the two layers of pastry together to seal. Brush the top with soy milk and bake for 1 hour, or until golden brown.
- To serve, carefully release the catch on the pie case and lift onto a serving dish.

*Recipe courtesy of [www.vegsoc.org](http://www.vegsoc.org)*



# Mushroom and chestnut Wellington

**PREPARATION TIME** 25 MINUTES, PLUS CHILLING TIME **COOKING TIME** 30 MINUTES **SERVES** 6-8

- 2 x 260g packs essential Waitrose spinach
  - 50g butter
  - 1 tbsp olive oil
- 2 leeks, finely sliced
- 6 sprigs fresh thyme, leaves chopped
- 2 cloves garlic, crushed
- 2 x 300g packs chestnut mushrooms, quartered
- 200g Merchant Gourmet whole chestnuts, crumbled
  - 150g essential Waitrose French soft goat's cheese
    - flour, for dusting
  - 500g pack puff pastry
- 1 medium Waitrose British Blacktail free range egg yolk
  - 2 tsp milk

- Bring a large pan of water to the boil, add the spinach and blanch for 1 minute. Drain, refresh under cold water then squeeze out as much water as possible. Roughly chop and set aside.
- Heat the butter and oil in a large pan and gently cook the leeks for 5 minutes until softened and caramelised. Add the thyme and garlic, fry for a further minute then add the mushrooms and fry for 5 minutes more until softened. Remove from the heat, stir in the chestnuts and leave to cool.
- Tip the cooled mixture into a large bowl and stir through the cheese and spinach. Lay a large sheet of clingfilm on the work surface and tip the mixture into the middle. Mould into a rough log shape then roll up tightly in the clingfilm to make a 26cm long cylinder. Chill for 1 hour until firm.
- Preheat the oven to 200°C/400°F/Gas Mark 6.
- Dust the work surface with flour and roll the pastry into a 34cm x 28cm rectangle. Lay the cylinder of filling on top and unwrap. Whisk together the egg yolk and milk and brush along the edges of the pastry. Carefully roll the filling in the pastry finishing with the join on the underside. Press the ends together to seal and crimp with a fingertip or a fork. Cut any pastry trimmings into festive leaves and use to decorate the Wellington.
- Place on a baking sheet lined with baking parchment and brush with the remaining egg. Bake for 30 minutes until the pastry is golden brown and crisp. Leave to stand for 5 minutes before slicing.

*Recipe courtesy of Waitrose. More recipes can be found at [www.waitrose.com/recipes](http://www.waitrose.com/recipes)*







## Roast carrots with honey and fennel

**PREPARATION TIME** 10 MINUTES **COOKING TIME** 30 MINUTES  
**SERVES** 4

- 1kg carrots, peeled
  - 2-3 tbsp olive or rapeseed oil
    - 1½ tsp fennel seeds
  - 4 tbsp honey
- Heat the oven to 200°C/400°F/Gas Mark 6. Cut the carrots into long wedges. If they are small and slender, leave them whole or cut them in half lengthways.
- Toss with the oil, fennel seeds, honey and a pinch of salt. Spread the carrots in a single layer over a roasting pan lined with baking paper. Roast for around 30 minutes until cooked through and caramelising in places – check after 20 minutes and turn over to ensure even roasting.

*Recipes courtesy of [www.riverford.co.uk/recipes](http://www.riverford.co.uk/recipes)*



## Red cabbage with redcurrant jelly

**PREPARATION TIME** 15 MINUTES

**COOKING TIME** 1 HOUR 30 MINUTES - 2 HOURS

**SERVES** 4

- 80g butter
  - 100g onions, diced
    - 1 garlic clove, crushed
  - 1 red cabbage approx. 1kg, sliced finely
  - 200ml red wine
    - 50ml red wine vinegar
    - 50ml port
  - juice of ½ lemon
  - juice of ½ orange
  - 60g demerara sugar
  - 100g Tracklements Rich redcurrant jelly
  - 50g smoked lardons, pan-fried until crisp
- For spice bag*
- ½ cinnamon stick
  - 1 piece orange peel
    - 1 clove
  - 3 black peppercorns
    - 3 sprigs thyme
    - 1 bay leaf

■ Preheat the oven to 170°C/325°F/Gas Mark 3.

■ Heat the butter in a large casserole dish and cook the onions and garlic on a medium heat until soft and transparent. Add the red cabbage and cook for about 5 minutes until slightly softened.

■ In a separate pan, mix together the red wine, red wine vinegar, port, lemon and orange juice, sugar and Tracklements redcurrant jelly and gently heat until warmed through. Add the liquid to the casserole. Add the spice bag, cooked lardons and season with salt and pepper.

■ Cook in the oven for 1 hour 30 minutes - 2 hours. Check the seasoning, remove the spice bag before serving.

*Recipe courtesy of Tracklements*



## Roasted Brussels sprouts with sage and chestnut butter

**PREPARATION TIME** 15 MINUTES

**COOKING TIME** 20-30 MINUTES **SERVES** 4

- 500g Brussels sprouts, trimmed and cut in half
  - olive oil
  - 125g salted butter, at room temperature
  - 100g cooked and peeled chestnuts, finely chopped
  - 8 sage leaves, finely chopped
- Heat the oven to 190°C/372°F/Gas Mark 5. Put the sprouts in a baking dish and toss in just enough olive oil to coat. Season with salt and pepper and roast for 20-30 minutes, until just tender but still with some bite. Toss once during cooking.
- Meanwhile, put the butter in a large bowl and beat with a wooden spoon until very soft. Stir in the chestnuts and sage. Lay a piece of clingfilm on your work surface. Spoon the butter in a line down the middle. Fold the clingfilm over and twist both ends to form a taut sausage. Chill until needed. You will make more butter than you need for this recipe, but it will keep in the fridge for a week or so, or can be frozen and sliced as you need it.
- When the sprouts are roasted, toss with about six thin slices of the chestnut butter. Check the seasoning before serving.

*Recipes courtesy of [www.riverford.co.uk/recipes](http://www.riverford.co.uk/recipes)*





## Mini hasselback potatoes with rosemary and garlic

**PREPARATION TIME** 10 MINUTES  
**COOKING TIME** 30 MINUTES  
**SERVES** 4

- 500g salad potatoes
  - 4 sprigs of rosemary
  - 1 garlic bulb
  - 1 tsp sea salt flakes
  - freshly ground black pepper
  - 1 tbsp olive oil
- Preheat the oven to 180°C/350°F/ Gas Mark 4.
  - Place the potatoes into a pan of boiling water and cook for about 5 minutes, drain and cool.
  - Insert a skewer through the middle of the potato. Using a knife make little cuts through the potato until you hit the skewer.
  - Place the potatoes into a small roasting dish, scatter over the rosemary, break the garlic up and scatter over the potatoes, season with the sea salt and pepper and finally drizzle over the olive oil and cook for about 30 minutes until golden.

*Recipe courtesy of Potatoes: More than a bit on the side campaign. Visit [www.lovepotatoes.co.uk](http://www.lovepotatoes.co.uk)*

## Potato dauphinoise

**PREPARATION TIME** 15 MINUTES  
**COOKING TIME** 25 MINUTES  
**SERVES** 4

- 500g smooth potatoes, thinly sliced
  - 200ml double cream
  - 100ml milk
  - 1 clove garlic, crushed
  - 50g Gruyère cheese, grated
- Preheat the oven to 180°C/350°F/ Gas Mark 4.
  - Place the sliced potatoes in a bowl of cold water to prevent them from browning. Rinse then pat dry with kitchen paper.
  - Place the cream, milk and garlic in a large saucepan and bring to a gentle simmer. Add the potatoes, cover and simmer for 10 minutes until just tender. Season well with salt and pepper.
  - Transfer to a buttered ovenproof dish and sprinkle over the cheese. Bake for 25 minutes until golden.

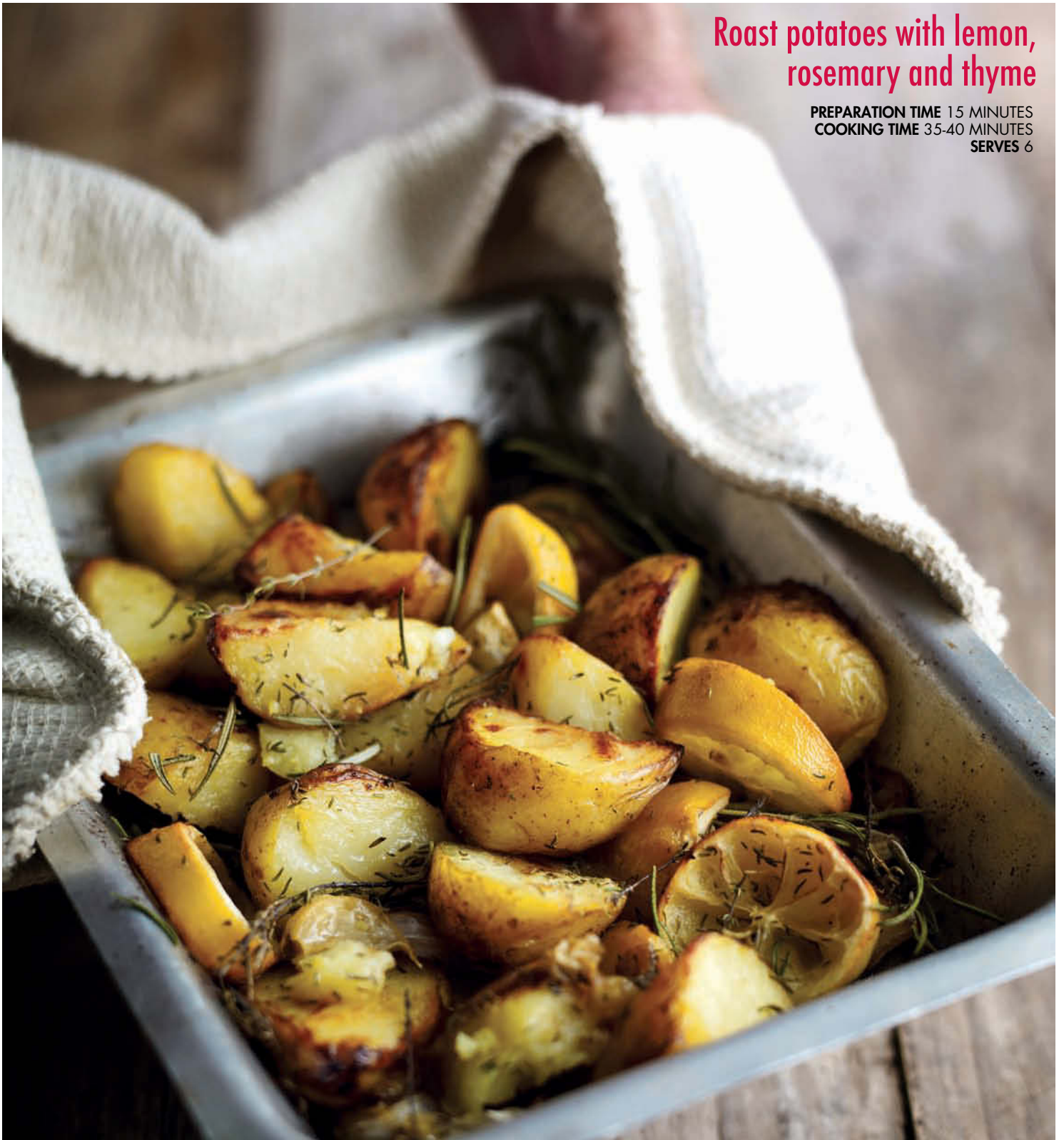
*Recipe courtesy of Potatoes: More than a bit on the side campaign. Visit [www.lovepotatoes.co.uk](http://www.lovepotatoes.co.uk)*





## Roast potatoes with lemon, rosemary and thyme

PREPARATION TIME 15 MINUTES  
COOKING TIME 35-40 MINUTES  
SERVES 6



- 1.5kg fairly waxy potatoes, washed but not peeled, cut into halves or quarters
- 2 lemons, cut into thick slices, plus an extra ½ lemon to finish
  - 7-8 garlic cloves, unpeeled, lightly smashed
  - 4 rosemary sprigs
  - 6 thyme sprigs
  - 4 tbsp olive oil

■ Heat the oven to 180°C/350°F/Gas Mark 4. Put the potatoes into a pan of cold salted water, bring to a boil, then simmer for 10 minutes. Drain and let dry in a colander for a few minutes.

■ Transfer to a roasting pan and scatter over the lemon slices, garlic, rosemary and thyme. Drizzle over the oil and toss together with your hands, making sure each potato is coated in oil. Season well with salt and pepper.

■ Roast for 35-40 minutes, turning everything once or twice, until the lemons are starting to caramelise and the potatoes are golden brown. Squeeze over the extra lemon half, sprinkle with a little more salt and serve immediately.

*Recipe courtesy of [www.riverford.co.uk/recipes](http://www.riverford.co.uk/recipes)*



### Cranberry and apple sauce

**PREPARATION TIME** 15 MINUTES

**COOKING TIME** 20 MINUTES

**SERVES** 6

- 1 tbsp olive oil
  - 2 shallots, finely chopped
  - 500g fresh Cape Cod cranberries
  - 2 apples, peeled and roughly chopped
  - 1 star anise
  - 1 cinnamon stick
  - 100ml red wine
  - 150g caster sugar
- Heat the oil in a saucepan, add the shallots and cook gently until softened. Add the cranberries, apples, spices, wine and sugar and stir together. Cook until the cranberries and apple have softened and the sauce is a jammy consistency. Leave to cool. Store in the fridge for up to 2 weeks.

*Recipe courtesy of Cape Cod cranberries*



### Homemade veggie gravy

**PREPARATION TIME** 15 MINUTES

**COOKING TIME** 15 MINUTES

**SERVES** 6-8

- 1 onion, chopped
  - 2 sticks celery, chopped
  - 40g vegan margarine
  - 3 bay leaves
  - 1 tsp English mustard
  - 2 tsp fresh thyme, chopped
  - 1 tsp yeast extract
  - 1 tsp vegetarian Worcestershire sauce
  - 600ml vegetable stock
  - 2 tsp cranberry sauce
  - 2 tbsp vegan port or red wine
  - black pepper
  - 1 tbsp flour, mixed with 3 tbsp water
- Gently fry the onion and celery for 5 minutes in the margarine. Add all of the remaining ingredients except the flour and water mix.
- Bring the gravy mixture to the boil then add the flour and water mix, stirring vigorously until the gravy thickens. Simmer for 10 minutes.
- Remove the bay leaves, then blend. Reheat when required.

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## Chestnut and cranberry stuffing

**PREPARATION TIME** 15 MINUTES **COOKING TIME** 20 MINUTES **SERVES** 8

- 80g dried cranberries
- 300g dried breadcrumbs
- 2 x 200g packs Merchant Gourmet whole chestnuts, finely chopped
  - 25g butter
- 2 onions, finely chopped
  - 2 sticks celery, finely chopped
  - 2 tbsp chopped fresh rosemary
- 25g pack fresh flat-leaf parsley, finely chopped
- 2 large Waitrose British Blacktail free range eggs, beaten

■ Preheat the oven to 180°C/350°F/Gas Mark 4. Place the cranberries, breadcrumbs and chestnuts in a bowl and mix together. If using fresh bread, blitz it in a food processor to breadcrumbs and spread out on a baking tray, then bake at 150°C/300°F/Gas Mark 2, for 5-10 minutes.

■ Heat the butter in a frying pan and cook the onion and celery for 4-5 minutes until beginning to soften. Stir in the rosemary, cook for 1 minute, then cool.

■ Tip the parsley into the cooled mixture along with the breadcrumb mixture, 6-8 tbsp water and the eggs. Mix well until you have a soft texture that comes together when pressed with your hands.

■ With damp hands, shape the mixture into 32 small balls and place on a lined baking tray. Bake in the oven for about 12-15 minutes until golden and crunchy.

*Recipe courtesy of Waitrose. More recipes can be found at [www.waitrose.com/recipes](http://www.waitrose.com/recipes)*





## Cornish stout Christmas pudding

PREPARATION TIME 25 MINUTES COOKING TIME 6 HOURS SERVES 8

- 140g raisins
- 140g sultanas
- 140g currants
- 140g dates, chopped
- 50g mixed peel
- 1 large Bramley apple, peeled and finely chopped
- 250ml St Austell Brewery Mena Dhu Cornish stout 4.5%
  - 50ml rum
- zest of 1 orange
- zest of 1 lemon
- 100g dark muscovado sugar, plus two tbsp
- 100g fresh white breadcrumbs
- 50g self-raising flour
- ½ tsp ground cloves
- ½ tsp ground cinnamon
- ½ tsp ground ginger
- ½ tsp nutmeg
- 100g cold butter
- 2 eggs

■ Mix together the dried fruit, apple, Mena Dhu, rum, and zests and stir. Cover and leave overnight to soak.

■ Butter a 1.25 litre pudding basin and coat with 2 tbsp of the sugar.

■ Mix the remaining dry ingredients in a bowl. Grate the butter, and add to the bowl along with the eggs and fruit, stir well. Spoon into the basin and level the top.

■ Take a sheet of foil about 30cm long, cover with a same size sheet of greaseproof paper and butter the paper. Fold a 3cm pleat in the middle and place it on top of the pudding bowl. Ensure the pleat is in the middle and tie a piece of string around the bowl just under the rim.

■ Sit the pudding on a heatproof saucer in a pan, then pour in just-boiled water to come halfway up the basin.

■ Cover and steam for 6 hours, topping up the water as needed.

■ Re-cover with fresh paper and foil and store in a cool place.

■ To reheat, steam for 1 hour, or microwave, without foil, for 10 minutes on medium.

*Recipe courtesy of St Austell Brewery*







## Enjoy with a glass of...

Jim Gore, WSET Certified Educator at WSET School London ([www.wsetglobal.com](http://www.wsetglobal.com)), tells us what we should be drinking with our Christmas dinner...

### WITH THE MEAT DISHES...

#### Roast turkey with oranges and pomegranate

Try Agiorgitiko, a classic Greek grape variety which is worth seeking out. The acidity in the fruit and the fat in the pancetta should have a softening effect on the wine.

#### Roasted lamb rack with Christmas pudding crust

Rioja and lamb is a classic combination – the concentrated flavour that you should see in a Reserva or Gran Reserva matches the intensity, and the refreshing acidity should cut through the fat.

#### Duck in spiced plum chutney

A spicy Pinot Noir from California would be a brilliant choice – some can have a touch of sweetness so may temper the spice of the hot and sweet plum chutney.

### WITH THE FISH AND VEGGIE DISHES...

#### Pan fried mackerel with beetroot salsa

A traditional method sparkling wine from a cool climate would suit perfectly; Champagne, Tasmania and even England produce these incredibly well.

#### Mushroom and chestnut Wellington

There are some bold flavours in this Wellington as well as plenty of fat and salt so a flavoursome premier cru White Burgundy should have enough power and acidity to pair with this dish.

#### Christmas pie

A great match here is something with a punch of fruit. Dolcetto from Italy is a fantastic grape variety that produces fruity wines high in acidity and tannin.

### WITH DESSERT...

#### Cornish stout Christmas pudding

Sauternes is the sweet wine – sweetness and aromatic fruit flavours are balanced by this wine's high acidity. Or try a Recioto from Italy, equally high in acidity, often with a lovely dried fruit character.

#### Banana and gingerbread trifle

With a pudding like this, go for something equally jovial like a fruity sparkling Moscato. You'll find great examples from Italy and Australia.

## Blandford banana and gingerbread trifle

PREPARATION TIME 30 MINUTES COOKING TIME 25 MINUTES SERVES 8-10

### For the gingerbread

- 225g plain flour
- 125g light muscovado sugar
- 1 tsp baking powder
- ¼ tsp salt
- a few good grinds of black pepper
- 1½ tsp ground ginger
- ¼ tsp ground cloves
- 120g salted butter
- 120ml Badger Blandford Flyer Ale
- 160g black treacle
- 1 large egg, beaten

### For the caramel sauce

- 100g golden syrup
- 50g salted butter
- 100g light muscovado sugar
- 120ml double cream
- 2 tbsp syrup from stem ginger jar

### For the trifle

- 5 ripe bananas, sliced
- 6 tbsp Badger Blandford Flyer Ale
- 2 pieces of stem ginger, finely chopped
- 500g pot ready-made custard
- 300ml double cream
- 100g honey roasted cashew nuts, chopped
- ½ tsp light muscovado sugar

■ For the gingerbread, preheat the oven to 180°C/350°F/Gas Mark 4.

■ Mix the flour, sugar, baking powder, salt, black pepper, ginger and cloves together in a large bowl.

■ Melt the butter in a saucepan with the Badger Blandford Flyer ale and treacle. Pour the wet ingredients into the dry ones and mix until smooth, and fold through the egg.

■ Pour into a lined 30cm x 18cm baking tray and bake in the oven for 20 minutes until a skewer comes out clean. Leave to cool.

■ For the caramel sauce add all the ingredients into a saucepan apart from the cream and ginger syrup. Melt over a gentle heat and then simmer for 3-4 minutes, stirring often. Add the cream and syrup and simmer for a further minute, remove and cool.

■ To assemble the trifle, turn out the gingerbread and cut in half. Spread a little of the caramel sauce over half of it, then sandwich together with the other half and cut into pieces and use half to line the base of a 3-litre trifle dish.

■ Drizzle 3 tablespoons of Badger Blandford Flyer Ale over the gingerbread, top with half of the sliced bananas followed by half of the remaining caramel sauce. Repeat these layers.

■ Stir the stem ginger into the custard and spread over the top. Whisk the double cream to soft peaks and spoon on top of the trifle. To finish sprinkle over the cashews and sugar and refrigerate for an hour before serving.

Recipe courtesy of Badger Ales



# The ultimate *cheese* board

Make your cheese and wine night the envy of all your friends with this impressive selection...



## *Where to buy...*

Marble and wood round board, Sainsbury's. Plain weave linen in Crimson, Volga Linen. Artesano Original dip bowl, Villeroy & Boch. White mini dishes, Sophie Conran for Portmeirion. Mini round cheese board, Paxton & Whitfield. Wooden cheese board; small painted board in chalk, both Sophie Conran for T&G Woodware. Puritan grey side plate; Croft Amberley tapas plate; Croft Amberley dip bowl, all John Lewis. Boska mini cheese knife from set of four, Lakeland. White ceramic teaspoons, Nordic House. Glitter gold stars table scatter, Pipii. White board, stylist's own.



## Ragstone goat's cheese with honey and beetroot

Ragstone, £9.75 per 200g, Paxton & Whitfield

- 2 tsp honey
  - 2 tbsp thyme leaves
  - 20g beetroot powder
- Remove the rind from the cheese. Soften the cheese and combine with the honey and thyme.  
 ■ Roll into 3 balls then place in the fridge for 30 minutes to harden.  
 ■ Remove from the fridge 30 minutes before serving. Just before serving, roll each of the cheese balls in the beetroot powder.

### ADD TO YOUR BOARD...

Charcoal biscuits and tomato chutney, try **The Bay Tree** spicy tomato & caramelised onion chutney, £3.35

### ENJOY WITH A GLASS OF...

Sauvignon such as **Cimara New Zealand Sauvignon Blanc Marlborough 2015**, £5.79, Lidl, or **Exquisite Collection Marlborough Sauvignon**, £7.49, Aldi

### SUPERMARKET ALTERNATIVE...

Finest cheese selection, £6 for 115g, Tesco, or **Specially Selected Goat's Cheese Bombes**, £2.29 for 100g, Aldi (available from 3rd December)



## Wigmore soft sheep's milk cheese with walnut bread

Wigmore, £10.50 per 250g, Paxton & Whitfield

### For the bread

- oil spray
- 1 x 7g sachet fast-action yeast
- 2 tbsp clear honey
- 15g butter, melted
- 250g strong wholemeal bread flour
- ½ tsp salt
- 50g walnuts, finely chopped

■ Grease a 450g loaf tin with oil spray. We used the Tubular Party Loaf Baking Mould, £15.99, from Lakeland, to make our star-shaped loaf.

■ Fill a jug with 185ml tepid water and add the yeast, honey and butter.

■ Tip the flour and salt into a bowl, making a well in the centre. Pour the water into the well and gradually mix together until it forms a soft dough. Tip onto a lightly floured surface and knead for 10 minutes. Add the walnuts and knead again.

■ Leave in a warm place for 1 hour 30 minutes, or until doubled in size, in a lightly-oiled bowl covered with clingfilm.

■ Tip the dough out and knock it back. If using a loaf tin, shape into an oval and place into the tin. Otherwise, place into the baking mould. Cover and leave to rise for 1 hour.

■ Preheat the oven to 200°C/400°F/Gas Mark 6. Bake for 30 minutes or until cooked through. Leave to cool on a wire rack.



### ADD TO YOUR BOARD...

Olives and cured meats such as chorizo and salami

### ENJOY WITH A GLASS OF...

A red such as **Chateau Les Mauberts 2014 Bordeaux**, £8, Tesco

### SUPERMARKET ALTERNATIVE...

**Waitrose 1 Cœur du Berry**, £4.49 for 150g



## Barweys cheese with spiced plum chutney

Barweys cheese, £29 per kg, Paxton & Whitfield

### For the chutney

- 750g plums, stoned and quartered
  - 2 star anise
- 2 onions, finely diced
- 1 clove garlic, grated
  - 60g sultanas, roughly chopped
- 60g dried cranberries, roughly chopped
  - 400g light muscovado sugar
- 450ml red wine vinegar

■ Place all of the ingredients in a large pan and bring to the boil. Reduce the heat and simmer for 40 minutes, or until thick and glossy. Remove the star anise, and spoon into hot sterilised jars and seal. Can be stored in a cool, dark place for up to 6 months.

### ADD TO YOUR BOARD...

Prosciutto and caramelised nuts. Try **Caramelised maple chia and sesame cashews**, £4.99, Waitrose

### ENJOY WITH A GLASS OF...

Ale or cider. Try **Port Barrel Aged Greenwich Ale**, £5.50 for 750ml, or **Cornish Cloudy Farmhouse Cider**, £2.40 for 500ml, both M&S

### SUPERMARKET ALTERNATIVE...

**Cave-Aged Wookey Hole Cheddar**, £2 for 200g, Iceland



## Bleu D'Auvergne with cherry, date and sunflower seed biscuits

Bleu D'Auvergne, £6 per 250g, Paxton & Whitfield

### For the biscuits

- 150g wholemeal flour
  - 150g plain flour
- 1 tsp bicarbonate of soda
  - ¼ tsp salt
- 225ml buttermilk
- 25g granulated sugar
  - 85g clear honey
- 30g sunflower seeds
- 40g dried cherries
- 40g dates, finely chopped

■ Preheat the oven to 180°C/350°F/Gas Mark 4. Line a baking sheet with parchment.  
 ■ Mix together all the ingredients.  
 ■ Place onto the baking sheet and shape into a log shape. Bake for 20 minutes then remove from the oven and cool slightly.  
 ■ Reduce the oven to 170°C/325°F/Gas Mark 3. Cut the log into 1 cm thick slices and lay back on the baking sheet. Bake for 15 minutes or until crisp, then leave to cool.

### ADD TO YOUR BOARD...

Figs, pears, cherries, stuffed dates and honey. Try **Creamy Honey with walnuts**, £5.25, Paxton & Whitfield

### ENJOY WITH A GLASS OF...

**Chateaufneuf-du-Pape 2013**, £11.99, Lidl, or **Maynard's 10-year-old tawny port**, £9.99, Aldi

### SUPERMARKET ALTERNATIVE...

**Bleu D'Auvergne**, £2 for 180g, Morrisons





## Golden Cenarth with wine soaked raisins and caraway.

Golden Cenarth, £8.25 per 250g, Paxton & Whitfield

- 150ml Gewürztraminer
  - 35g raisins
  - ½ tsp caraway seeds
- Heat 100ml of the wine in a pan then pour over the raisins in a bowl. Leave to soak overnight. Soak the cheese in the remaining wine for a short while.
  - Remove the cheese, sprinkle with the caraway seeds and chill in the fridge overnight.
  - Remove the cheese from the fridge half an hour before serving then pour the raisins over the top.

### ADD TO YOUR BOARD...

Dried apricots, clementines and oat biscuits

### ENJOY WITH A GLASS OF...

The Gewürztraminer you used for the cheese, or a whisky such as **Glen Marnoch** Highland single malt whisky, £17.99, Aldi

### SUPERMARKET ALTERNATIVE...

Waitrose 1 Berthaut's Epoisses, £5.99 for 250g



## Wensleydale with cucumber pickle

Special Reserve Wensleydale, £5.50 per 250g, Paxton & Whitfield

### For the pickle

- 3 cucumbers
- 1 onion, diced
- 80g sea salt flakes
- 500ml cider vinegar
- 250g golden granulated sugar
- 3 tsp mustard seeds
- 1 tsp ground turmeric
- ½ tsp ground cloves

- Cut the cucumbers in half vertically and scrape out the seeds. Then cut into thin half moons.
- Place the cucumber in a bowl, along with the diced onion and salt, cover and leave to soak overnight. The next day, rinse in water and drain.
- Gently heat the vinegar, sugar and spices in a pan, until the sugar has dissolved. Simmer for 5 minutes.
- Add the drained cucumbers and bring to the boil, stirring occasionally, for 1 minute. Remove from the heat and spoon into hot sterilised jars and seal. Can be kept in a cool, dark place for up to 6 months.

### ADD TO YOUR BOARD...

Dried fruit or a chutney such as **Rosebud Preserves Yorkshire Wensleydale chutney**, £3.40 for 198g

### ENJOY WITH A GLASS OF...

Pinot noir like **Extra Special Pinot Noir**, £5.28, Asda, or a Sauternes such as **Mouton Cadet Réserve 2013 Sauternes**, £8, Asda

### SUPERMARKET ALTERNATIVE...

Waitrose 1 Kit Calvert Wensleydale, £3.99 for 200g





# Win! Kit out your kitchen with Beko

Enter now for your chance to win a set of fantastic built-in appliances

Kitchen appliances worth £1,000 to be won!



Beko, one of the UK's leading home appliance brands, has teamed up with *Your Home* to offer one lucky winner an amazing prize worth £1,000. The winner will receive a set of three Beko built-in appliances to transform their kitchen. The prize includes an oven and hob, plus another appliance of your choice to complete the look. Beko built-in appliances are perfect for open-plan kitchens as they are stylish, space-saving and energy-efficient.

Equipped with helpful technology that saves valuable time and energy, the lucky winner of this set will have sparkling new kitchen appliances that will be the envy of all their friends. The winner will be able to choose from Beko's beautifully-designed

set of built-in appliances that can do everything from wash 8kg of laundry (the equivalent of 40 shirts) in just 39 minutes, to ovens and hobs that transform the cooking space into a sleek and stylish area for budding chefs.

The kitchen truly is the heart of the modern home, and, thanks to Beko, enjoying a family roast, drinks with friends or even a romantic meal for two is all made so much easier. To review the full range of appliances visit [www.beko.co.uk](http://www.beko.co.uk).

#### Prize includes:

- Beko built-in oven of your choice
- Beko hob of your choice
- One other Beko built-in appliance to complete your kitchen

#### RULES OF COMPETITION ENTRY

Rules of entry 1) The competition closes at midnight on 31st December 2016. Winners will be notified after the closing date. 2) Subject to availability, non transferable or refundable. No cash alternative will be given. Prizes include delivery but not installation or removal of existing products or appliances, where applicable. 3) Open to residents in the UK (mainland), over age of 18, except employees of Hubert Burda Media UK or companies involved in these promotions. 4) Entrants must be homeowners where decorating/renovation work is required for the prize. 5) Only one entry per person. 6) The winners must be willing to participate in publicity if required. 7) The Editor's

decision is final. Correspondence will not be entered into. 8) The winners are selected at random, from correct entries received, after the competition end date. 9) Prizes are valid for six months after the date of the draw, and the prize will be withdrawn if it is not claimed within this period. 10) Hubert Burda Media UK and companies involved in these promotions may use your details to advise of products and services. Details are occasionally available to vetted companies. 11) Allow 8-10 weeks from selection to completion. 12) Reproduction of this competition, in whole or part, without written permission is prohibited. Hubert Burda Media UK reserves the right to prosecute offending parties.

#### HOW TO ENTER

Q: How many shirts is the equivalent of 8kg of laundry?

A) 4 B) 40 C) 400

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter. Simply click on the WIN! tab, then fill in your details including the answer to the above question, before the closing date of 31st December 2016. Good luck!

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter online



# *Steal the show this Christmas*

Pull out all the stops with this chocolate anti-gravity  
Christmas cake, perfect for all ages... ★







### For the cake

- 175g unsalted butter, at room temperature
- 200g caster sugar
- 200g plain flour
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- 50g cocoa powder
- 2 large eggs
- 2 tsp vanilla extract
- 150ml buttermilk

### To decorate

- 1 tub ready-made chocolate buttercream
- chocolate ready-to-roll icing
- ivory ready-to-roll icing
- green ready-to-roll icing
- red ready-to-roll icing
- white ready-to-roll icing
- pale blue ready-to-roll icing

### You will also need

- Large Hemisphere cake pan, £12.29, Lakeland
- Anti-Gravity Pouring cake kit, £9.99, Lakeland
- plastic cup
- snowflake cutter, Hobbycraft
- holly leaf cutter, Hobbycraft

**1** Preheat the oven to 170°C/325°F/ Gas Mark 3. Grease the cake pan with butter and line using long strips of greaseproof paper. Place into a round cake tin which will make it steadier in the oven.

**2** Beat together the butter and sugar until fluffy. Add the flour, baking powder and bicarbonate of soda and mix to combine. Finally add the cocoa, eggs, vanilla extract and buttermilk and beat together.

**3** Pour into the cake pan, making sure not to fill more than 2/3 full. Bake in the oven for about 1 hour 15 minutes, or until a skewer inserted into the middle of the cake comes out clean. Leave to cool for 10 minutes in the pan, then turn out onto a wire rack to cool completely.

**4** To make the jug, cut a small hole in the bottom of a plastic cup, to one side, to fit over the top of the anti-gravity frame. Roll out a ball of white icing into a rectangle shape, about 1cm thick. Wrap the icing around a plastic cup, with about 3cm extending beyond the bottom of the cup to form the rim. Smooth the edges together.

**5** Shape a lip at the bottom of the cup. Cut a disc out of the white icing to fit onto the top of the cup to form the base of the jug. Set to one side.



### Where to buy...

White linen tablecloth, LinenMe. Ribbon, Jane Means. Snowy Christmas tree; LED wire lights, both John Lewis. Baubles, Poundland





**6** From the ivory icing, cut out a disc for the cream. Cut a hole from the icing to match the hole in the bottom of the plastic cup. Place this on the bottom of the cup to make the cream, using your fingers to carefully shape it into the jug.

**7** To make the handle, roll out another piece of white icing and shape into a handle to fit the jug. Leave it to harden, draped over something round to keep the handle shape. Once hardened use a little water to stick it to the body of the jug. Set aside to harden.

**8** To assemble the cake, secure one of the support rods to the base plate of the anti-gravity cake kit. Lower the cooled cake over the top of the rod and on to the plate.

**9** Use a palette knife to spread a layer of chocolate buttercream all over the cake.

**10** Roll out the chocolate ready-to-roll icing on a board dusted with icing sugar or cornflour, to 3mm thick. Cut out a hole in the centre to fit over the rod, then using a rolling pin, lift it over the rod and lower onto the cake. Trim away any excess and tuck the edges under the cake using a palette knife.

**11** Next, roll out the ivory ready-to-roll icing to 3mm thick. Using a sharp knife cut into a wavy shape to replicate poured cream. Cut a hole in the middle, then carefully lift it over the rod and lower onto the cake. Trim the ivory icing if necessary. Use your fingers to gently soften the edges.

**12** Attach the rest of the rod, and the corner piece of the frame. Wrap the rod in ivory icing so that it looks like the cream being poured over the cake.

**13** Place the jug on top of the cake frame, securing the rod through the hole into the top of the jug. Use balls of icing to push inside the jug to hold it in place on the rod. Allow to harden, then using a little water to stick it in to place, press the disc of white icing you set aside earlier to the bottom of the jug.

**14** For the finishing touches make some holly and berries from green and red icing, and cut out some snowflakes from the blue icing and stick to the jug with a few drops of water.





# Long live *leftovers*

CHRISTMAS DAY MAY BE OVER, BUT THERE'S STILL LIFE IN YOUR LEFTOVERS. TRANSFORM YOUR MEAT, VEG, CHEESE AND DESSERTS INTO DELICIOUS NEW MEALS WITH OUR RECIPES

## MARVELLOUS MEAT



Serves  
4-6

## Turkey, ham and pecan crumble

PREPARATION TIME 35 MINUTES COOKING TIME 30-40 MINUTES

- 250g leeks, trimmed and cut into 2.5cm pieces
  - 60g butter
  - 200ml cider
  - 40g plain flour
- 300ml semi-skimmed milk
  - 1 tsp English mustard
  - 1 tbsp Dijon mustard
  - 75g cooked ham, diced
- 350g cooked Golden turkey, skinless, torn into pieces
  - 3 tbsp double cream
  - 1 tbsp chives, chopped

### For the crumble

- 100g plain flour
- 100g sourdough breadcrumbs
- 150g butter, diced into cubes
  - 50g pecans, chopped
- 100g mature cheddar cheese, grated
  - pinch of nutmeg
- 2 tbsp finely grated Parmesan
- 1 tbsp thyme leaves

■ Preheat the oven to 180°C/350°F/Gas Mark 4. Wash the leeks well to remove any grit. Melt 20g of the butter in a heavy-based saucepan and cook the leeks over a low heat for 5 minutes, not colouring them. Add a good dash of the cider to the leeks and cover the pan. Cook over a low heat for a further 5 minutes. The leeks should be cooked but keep their shape.

■ Melt the remaining butter in a saucepan and stir in the flour. Cook over a medium heat, stirring to form a roux. Remove the pan from the heat and whisk in the milk until the mixture is smooth, then whisk in the remaining cider. Place the pan back on the heat and, stirring all the time, bring to the boil to form a thick white sauce. Simmer for 2 minutes to make sure the flour is cooked. Season well with sea salt and black pepper, add the English mustard, Dijon mustard, cooked leeks, ham, turkey, cream and the chives. Spoon the mixture into an ovenproof dish.

■ To make the crumble, put the flour, breadcrumbs and butter into a bowl and rub the mixture in between your fingers. When all the butter is rubbed in, add the rest of the ingredients, mix together and season with sea salt and black pepper.

■ Spread the crumble over the turkey mixture and bake for 30-40 minutes until golden brown.

*Recipe courtesy of Rachel Green for Golden Turkeys*



# Spiced turkey curry with spinach, peas and cauliflower rice

**PREPARATION TIME** 10 MINUTES **COOKING TIME** 40 MINUTES

- 500g British turkey breast chopped into 2.5cm pieces
- 1 tsp chilli powder
- 1 tsp fenugreek
- 1 tbsp coconut oil
- 1 tsp cumin seeds
  - 2 bay leaves
  - 1 large onion, finely chopped
- 1 tbsp grated ginger
  - 3 garlic cloves, crushed
- 3 ripe beef tomatoes, finely chopped
  - ½ tsp turmeric
- 400ml reduced fat coconut milk
  - 1 cauliflower
  - 1 tbsp coconut oil
  - 1 tsp turmeric
- ½ tsp ground ginger
- 200g frozen peas
  - 100g spinach
- 2 tbsp chopped fresh coriander, to serve

■ Rub the turkey in the chilli powder and fenugreek, season with salt and pepper and leave to marinate.

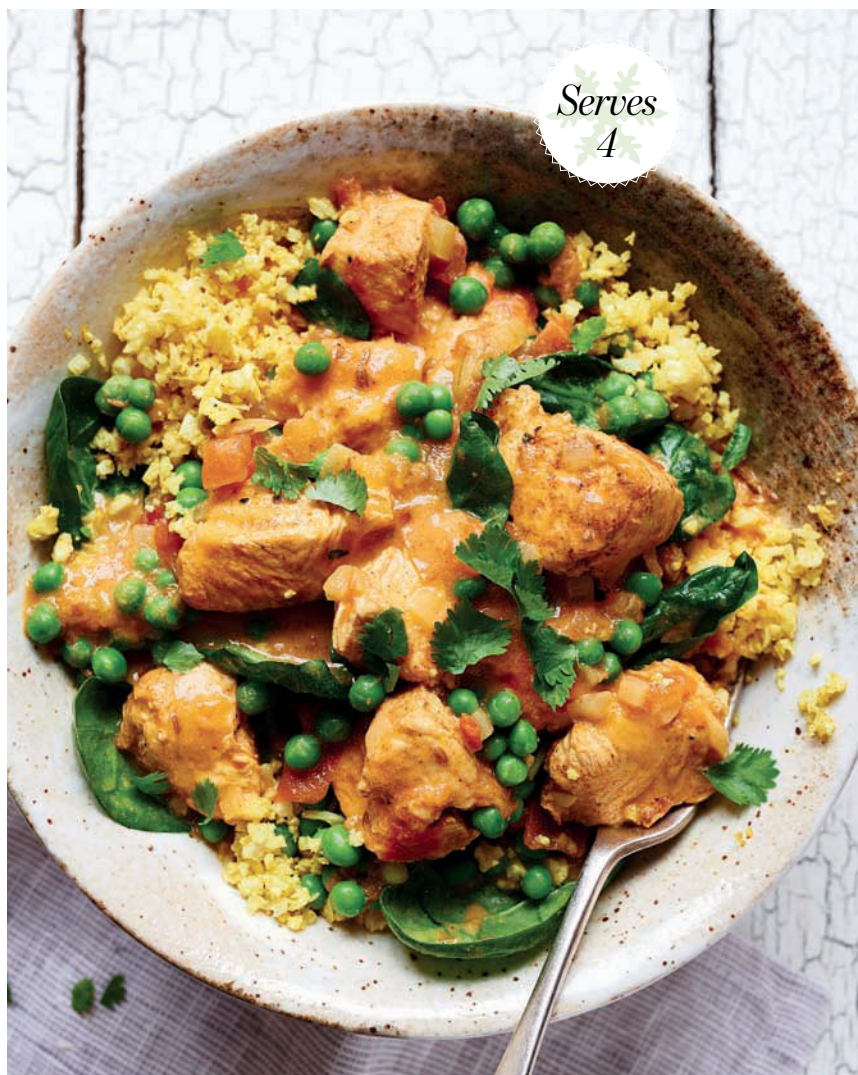
■ Heat a large pot to a medium heat with the coconut oil and add the cumin seeds, bay leaves and the onion. Cook for five minutes then add the ginger, garlic, tomatoes and turmeric. Stir for a few more minutes until the tomatoes break down and the garlic is cooked through and golden.

■ Pour over the coconut milk and season. Allow to gently infuse for 10 minutes then add in the turkey and cook for a further 10 minutes.

■ Roughly chop the cauliflower then place it into a food processor and pulse until it is in a rice-like consistency. Heat the coconut oil, turmeric and ginger together with a pinch of salt in a frying pan. Add the cauliflower and sauté for 5 minutes until cooked through.

■ Throw the peas and spinach into the curry and stir through. Serve sprinkled with the coriander.

*Recipe courtesy of Madeleine Shaw for British Turkey*



Serves  
4



Makes  
4

# Creamy sprout, leek and smoked ham pancakes

**PREPARATION TIME** 15 MINUTES **COOKING TIME** 30 MINUTES

## For the pancakes

- 100g buckwheat flour
  - 1 egg
  - 300ml milk
  - 50g butter, melted

## For the filling

- 25g butter
- 1 leek, shredded
- 200g Brussels sprouts, shredded
- 25g buckwheat flour
  - 300ml milk
  - 75g strong Cheddar cheese, grated, plus a little extra for sprinkling
  - 2 tsp Dijon mustard
- small handful of roughly chopped dill leaves
- 1 pack Riverford smoked ham

■ To make the pancakes, put the flour and a pinch of salt in a bowl. Crack in the egg, add a splash of milk and whisk to form a smooth paste. Gradually add the rest of the milk, whisking as you go. Add a teaspoon of melted butter. Grease a non-stick pancake pan.

■ Ladle in enough batter to just cover the pan, rolling it around to spread it out. Cook on a medium high heat for 1 ½ minutes, until small bubbles start appearing and the underneath is golden. Carefully turn it over. Cook for 1 minute more, until the other side is golden too. Remove to a plate, cover with greaseproof paper or foil, and repeat until you have four pancakes.

■ To make the filling, melt the butter in a pan. Add the leek and sprouts and fry on a low heat for 10 minutes, until softened. Add the flour and stir for 2 minutes. Gradually stir in the milk, then add the cheese. Simmer for a few minutes until the cheese has melted and the sauce thickened. Stir in the mustard and dill.

■ Lay the pancakes on a grill tray. Lay slices of ham over half of each pancake, then add a couple of spoonfuls of the filling. Fold the pancakes over, sprinkle a little extra cheese on top and grill on a low to medium heat, until the cheese has melted and the tops of the pancakes are a little crispy.

*Recipe courtesy of Kirsty Hale at Riverford*



## Christmas jacket potatoes

**PREPARATION TIME** 10 MINUTES **COOKING TIME** 30 MINUTES

- 4 medium fluffy potatoes, such as Maris Piper or King Edward
- 1½ tbsp olive oil
- 1 large red onion, sliced
- 2 garlic cloves, finely chopped
- 400g Brussels sprouts, shredded
- 40g Blue cheese, crumbled

■ Heat oven to 220°C/425°F/Gas Mark 7. Prick the potatoes with a fork, place on a plate and microwave on high (900W) for 6½ minutes. Turn the potatoes over and microwave for a further 3½ minutes. Transfer the potatoes to a baking sheet and brush with oil. Season and place on the top shelf of the oven for 20 minutes until the skin is crisp and the flesh is soft. Reduce the temperature to 200°C/400°F/Gas Mark 6 if the potato browns too quickly.

■ Heat the remaining oil in a large non-stick frying pan over a medium heat and fry the onion for 5 minutes until soft. Add the garlic and Brussels sprouts, season and cook for a further 5 minutes until soft and golden.

■ Remove the potatoes from the oven. Make a cross in each potato and split open slightly. Spoon over the Brussels sprout mixture and scatter with the blue cheese to serve.

*Recipe courtesy of Love Potatoes*

Serves  
4







Photo Michael Powell

Serves  
6

## Piccolo parsnip and rosemary bread

PREPARATION TIME 15-20 MINUTES

COOKING TIME 40-45 MINUTES

- 25g butter
- 1 small onion, finely diced
- 250g self-raising flour
- good pinch of mustard powder
- 1 tsp sea salt
- 175g Piccolo parsnips, washed and trimmed
- 75g Parmesan or mature Cheddar, finely grated
- 1 tbsp finely chopped rosemary leaves
- 2 large eggs, beaten
- 1 tbsp milk
- rosemary sprigs
- a little rapeseed oil

■ Preheat oven to 190°C/375°F/Gas Mark 5.

■ Heat a small frying pan, add the butter and sweat the onion until soft, but not coloured and leave to cool.

■ Sift the flour, mustard powder and salt into a large bowl, grate the Piccolo parsnips with skin on into the flour. Add 50g of the cheese, along with chopped rosemary and onion. Season with pepper.

■ Now lightly beat the eggs and milk together, add a little at a time to the flour mixture, mixing with a palette knife until you have rough, loose sticky dough. Place the dough on a greased baking sheet and with floured hands shape it into a 15cm rough round, then make a cross with the back of the knife. Scatter with the extra 25g of cheese and sprinkle with flour.

■ Dip rosemary sprigs into rapeseed oil and place on top of the bread. Bake at the top of the oven for 40-45 minutes until golden.

*Recipe courtesy of Rachel Green for Piccolo Parsnips*

## Sprout, leek and hazelnut gratin

PREPARATION TIME 45 MINUTES COOKING TIME 6-8 MINUTES

- 500g Brussels sprouts
- 60g blanched hazelnuts
- 50g butter, extra for frying
- 50g flour
- 50g white wine
- 400g full fat milk
- 100g Davidstow® 12 Month Mature cheddar, grated
- 150g white leek sliced
- 20g chopped sage
- 30g chopped parsley
- 50g breadcrumbs

■ Preheat the oven to 190°C/375°F/Gas Mark 5. Quarter the Brussels sprouts and cook in boiling salted water for 1 minute. Plunge them into ice water. Once cool, drain them well and roast in a frying pan with butter until they are lightly roasted and golden brown. Toast the hazelnuts in the oven for 2-3 minutes, allow to cool then crush them.

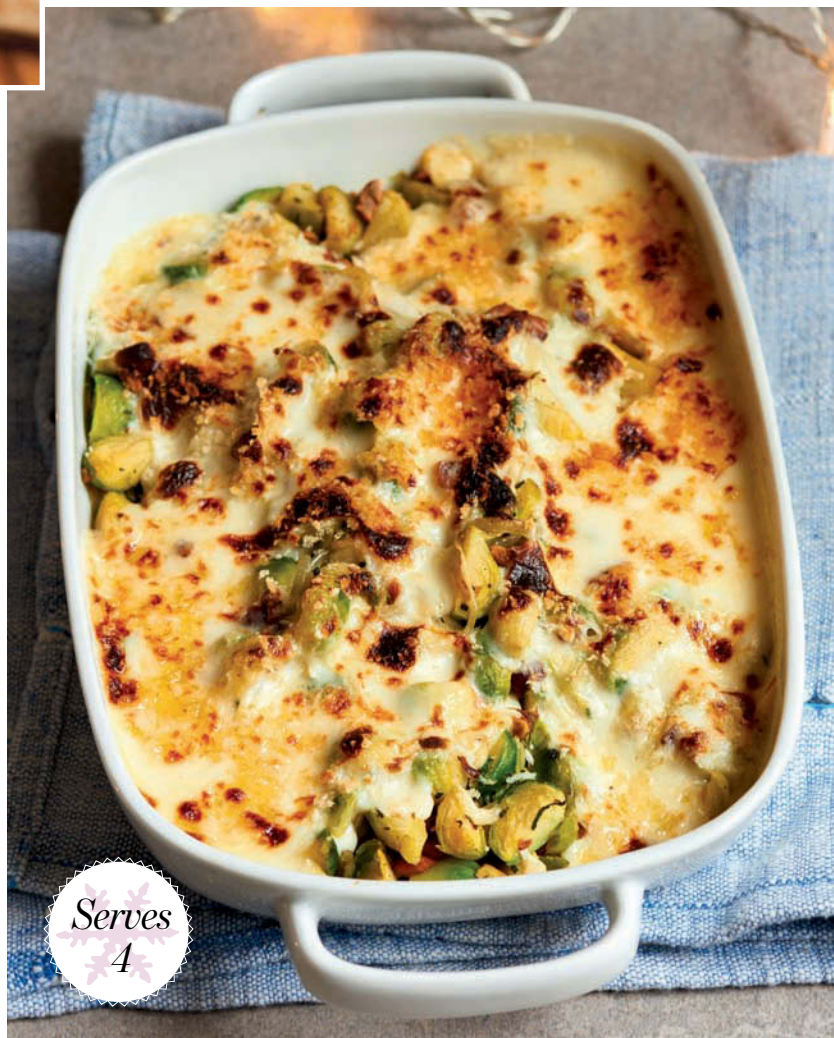
■ Melt the butter in a saucepan. Stir in the flour and cook for 2 minutes. Remove the pan from the heat add the white wine. Cook this out for 1-2 minutes, stirring well.

■ Now gradually add the milk, stirring continuously to ensure you get a smooth sauce. Return to the heat and simmer very gently, stirring continuously. Simmer for 8-10 minutes. Remove from the heat, add the grated cheese and stir in well. Season with salt and white pepper.

■ Sweat off the leeks without colouring, add the Brussels sprout quarters, mix together and remove from the heat. Add the crushed roasted hazelnuts and chopped herbs. Place the mixture into a small gratin dish. Pour over the warm cheese sauce.

■ Sprinkle over the breadcrumbs and some more finely grated Davidstow® 12 Month Mature cheddar. Bake for 6-8 minutes until golden brown.

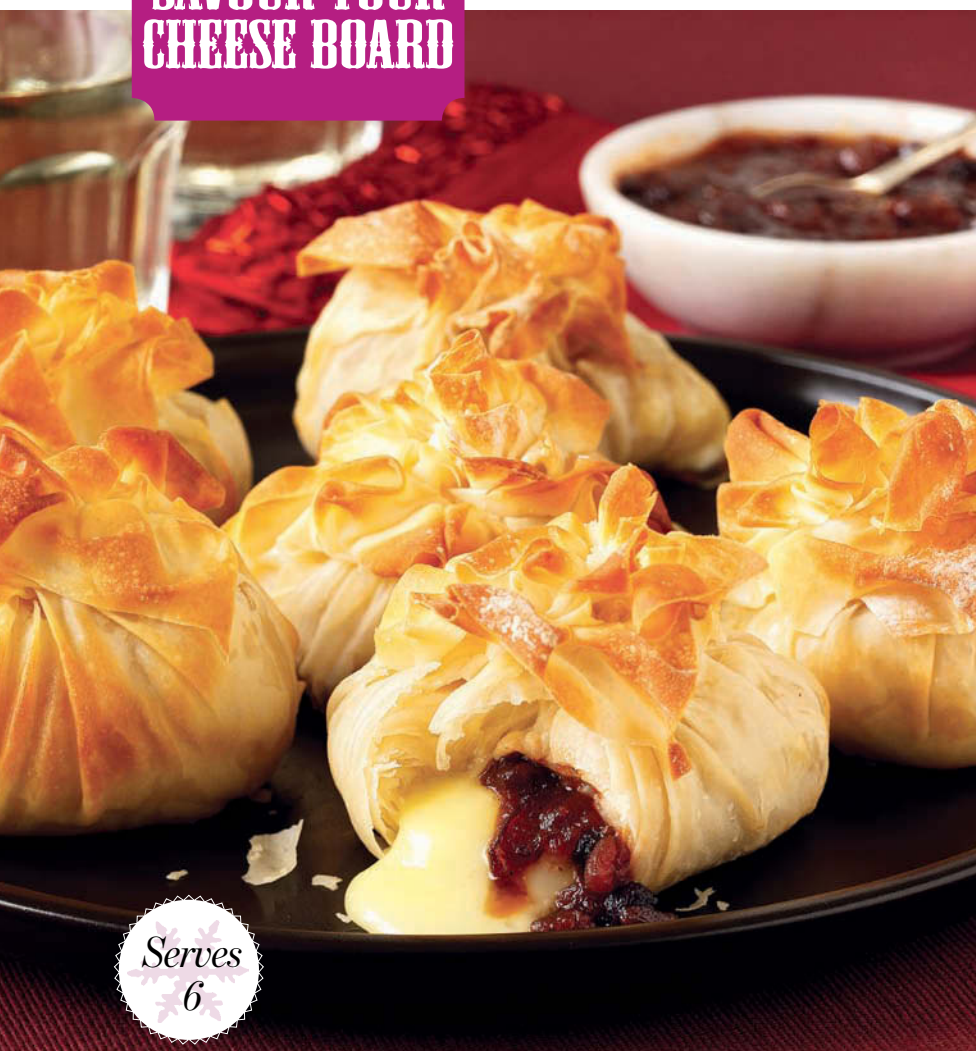
*Recipe courtesy of Lee Westcott for Davidstow®*



Serves  
4



## SAVOUR YOUR CHEESE BOARD



Serves  
6

## Camembert parcels with hazelnuts and Christmas spice chutney

**PREPARATION TIME** 30 MINUTES  
**COOKING TIME** 6-8 MINUTES

- 250g whole Camembert
  - 50g toasted chopped hazelnuts
- 2 tbsp olive oil
- 50g butter
  - 2 x 270g packet filo pastry
  - 3 tbsp Tracklements Christmas Spice Chutney
  - rocket, to serve
- Preheat the oven to 200°C/400°F/Gas Mark 6. Cut the Camembert into 6 segments and press the cut sides in the hazelnuts.
- Heat the butter and oil together until melted. Unroll the filo pastry and cut the sheets in half. Brush a sheet of pastry with oil and butter, place a wedge of Camembert in the centre and top with a heaped teaspoon of chutney.
- Fold the pastry over to tightly twice enclose the cheese. Gather the next buttered sheet of pastry up over the top, pinching and pleating it to create 'frills' on top. Repeat so that you have used 4 sheets of pastry in total for each parcel.
- Place the parcels on a baking sheet. Do the same with the other 5 pieces of cheese. Bake in a hot oven for 6-8 minutes until golden brown. Serve as a starter with rocket leaf salad.

*Recipe courtesy of Tracklements*

## Riverford leek and smoked cheese pithivier

**PREPARATION TIME** 20 MINUTES, PLUS COOLING TIME  
**COOKING TIME** 30 MINUTES

- knob of butter
  - 1kg leeks, finely shredded
  - 100g cream cheese
  - 80g smoked Cheddar cheese, grated
  - 2 tbsp chopped chives
- 2 sheets ready rolled all-butter puff pastry
  - 1 egg yolk, beaten with a splash of milk
- Preheat the oven to 180°C/350°F/Gas Mark 4. Melt the butter pan. Add the leeks and cook gently for about 10 minutes until soft. Add the cream cheese and stir until melted. Season well. Turn off the heat and stir in the Cheddar and chives. Leave to cool completely.
- Roll out one piece of the pastry on a lightly floured work surface and use a dinner plate as a template to cut around to make a circle. Spread over the leek mixture, leaving a gap of 5cm all the way around the pastry circle. Roll out the other half of the pastry and lay over the top. Press the edges down to seal. Trim the edges. Brush with the egg wash. Use a sharp knife to score curved lines on top of the pie and the edges.
- Bake in the oven for 30 minutes, until the top is golden brown and the pastry cooked through. Serve warm.

*Recipe courtesy of Kirsty Hale, Riverford Cooks*



Serves  
4-6



# Savoury cheese bread and butter pudding

**PREPARATION TIME** 15 MINUTES **COOKING TIME** 45 MINUTES

- 1 loaf sourdough, sliced
- 1 jar cranberry sauce
- 150g cheeses, selection of your choice, grated
- few sprigs of rosemary
  - 3 eggs
- 500ml double cream
  - 200ml milk
- 100g hard cheese, grated

■ Preheat the oven to 180°C/350°F/Gas Mark 4. Arrange the bread slices horizontally in a deep baking tray and spoon the cranberry sauce in between each slice of bread.

■ Add the cheeses of your choice followed by some sprigs of rosemary.

■ Whisk together the eggs, cream, milk and grated hard cheese and carefully pour over the bread. Allow the bread to soak up the mixture for a few minutes.

■ Bake for 45 minutes or until set with a golden brown crust and allow the pudding to rest for 5-10 minutes before serving.

■ Garnish with a few additional spoonfuls of cranberry sauce and rosemary sprigs.

*Recipe courtesy of Sainsbury's*

Serves  
4





## Christmas pudding and sherry cheesecake

**PREPARATION TIME** 20 MINUTES **COOKING TIME** 40 MINUTES, PLUS COOLING TIME

- 200g ginger biscuits
  - 75g butter
- ½ teaspoon ground cinnamon
  - 50g cooked and crumbled Christmas pudding
  - 1 orange
- 600g full-fat cream cheese
  - 2 eggs
- 150g caster sugar
- 200ml double cream
- 4 tbsp cream sherry
  - 2 tbsp granulated sugar

■ Preheat the oven to 180°C/350°F/Gas Mark 4. Line the base of a 23cm cake tin with baking parchment. Finely crush the biscuits in a food processor. Melt the butter and cinnamon and mix with the crumbs. Press firmly into the base of the tin, add a layer of Christmas pudding, and chill in the fridge.

■ Grate the zest of half the orange and place in a food processor with the cream cheese, eggs, caster sugar, cream and sherry. Blend until smooth. Add the cream cheese mixture on top of the base and bake in the oven for 40 minutes.

■ While the cheesecake is baking, use a zester to pare away the remaining orange peel. Place in a small saucepan with 4 tablespoons of water and the granulated sugar, boil for 5 minutes until syrupy then allow to cool.

■ Turn off the oven and open the door. Leave the cheesecake for 20 minutes, then remove. Once cooled, remove from the tin and decorate with the strips of orange peel.



Serves  
8

*Recipe courtesy of Sainsbury's*



## Toffee cranberry puddings

**PREPARATION TIME** 10 MINUTES **COOKING TIME** 25-30 MINUTES

- 110g butter, softened
- 175g soft light brown sugar
  - 2 eggs
- 1 tsp vanilla essence
  - 110g wholemeal self-raising flour
  - 50g cranberries, chopped
- 1-2 tbsp milk

### For the sauce

- 110g cranberries
- 4 tbsp water
- 110g soft light brown sugar
- 25g butter

■ Preheat the oven to 180°C/350°F/Gas Mark 4. Cream the butter and sugar together until light and fluffy. Then blend in the eggs, vanilla, flour and cranberries, adding a little milk if necessary to give a fairly soft consistency.

■ Spoon the mixture into lightly greased individual pudding basins. Cover each one loosely with a piece of greased greaseproof paper. Place on a baking tray and bake for 25-30 minutes until well risen and just firm.

■ For the sauce, place the cranberries in a saucepan with the water and sugar and heat gently until the cranberries pop and burst and the sauce reduces a little. Stir in the butter and continue for a few minutes until the sauce thickens and becomes slightly syrupy.

■ To serve, turn out the puddings and pour on a little of the cranberry toffee sauce. Serve with thick cream or ice cream and the rest of the sauce.

*Recipe courtesy of BerryWorld*

*Serves*  
**4-6**



*Serves*  
**8**

## Apple cake with Yorkshire Wensleydale and cranberries

**PREPARATION TIME** 20 MINUTES  
**COOKING TIME** 55 MINUTES

- 150g butter
- 175g golden caster sugar
- 2 eggs, beaten
  - 2 tbsp milk
- 175g self-raising flour, sieved
  - 2 apples, peeled, cored and sliced
- 125g Yorkshire Wensleydale and Cranberries cheese
- 1 tbsp demerara sugar

■ Preheat the oven to 170°C/325°F/Gas Mark 3. Grease a 20cm spring form cake tin.

■ Cream together the butter and sugar. Add the eggs one at a time, beat in the milk and flour.

■ Fold in  $\frac{3}{4}$  of the apples and crumble over the Yorkshire Wensleydale and Cranberries cheese. Spoon the mixture into a tin.

■ Arrange the rest of the apple on top and sprinkle with demerara sugar. Bake for 55 minutes until risen and golden brown. Leave to cool in the tin.

*Recipe courtesy of The Wensleydale Creamery*



# Win! £1,000 of bathroom goodies from Bristan

Thinking of sprucing up your bathroom in the new year? Enter now for your chance to win £1,000 of Bristan products

1 fantastic prize worth £1,000 to be won!

Leading tap and shower brand, Bristan, is helping to kick-start 2017 by giving one lucky *Your Home* reader the chance to win a brilliant bundle of £1,000 worth of Bristan products of their choice.

With guests coming and going over the festive party season, after Christmas is the perfect opportunity to revamp your home and refresh it for the year ahead. By adding something as simple as a striking new tap or a sparkling new shower, what Bristan likes to call 'the jewellery of the kitchen and bathroom', you can give your scheme a brand new look.

In addition, with Bristan, you can be

assured of benefiting from the height of cutting-edge design. Each year, its expert design team scours the globe to bring you all the latest, must-have trends first – all backed up with the quality and reliability you'd expect from a first class brand.

From classic to contemporary, ornate to minimal, there will be just the right tap or shower for you, whatever your style. Plus, Bristan likes to make water-saving a priority so many of its products have clever eco-features to help you to save water and, in turn, money. For more information and to see the full range of products visit the website at [www.bristan.com](http://www.bristan.com).



## HOW TO ENTER

**Q:** How does Bristan refer to taps and showers in relation to the bathroom and kitchen?

- A) The jewellery
- B) The hidden gem
- C) The heart

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter. Simply click on the WIN! tab, then fill in your details including the answer to the above question, before the closing date of **31st December 2016**. Good luck!

### RULES OF COMPETITION ENTRY

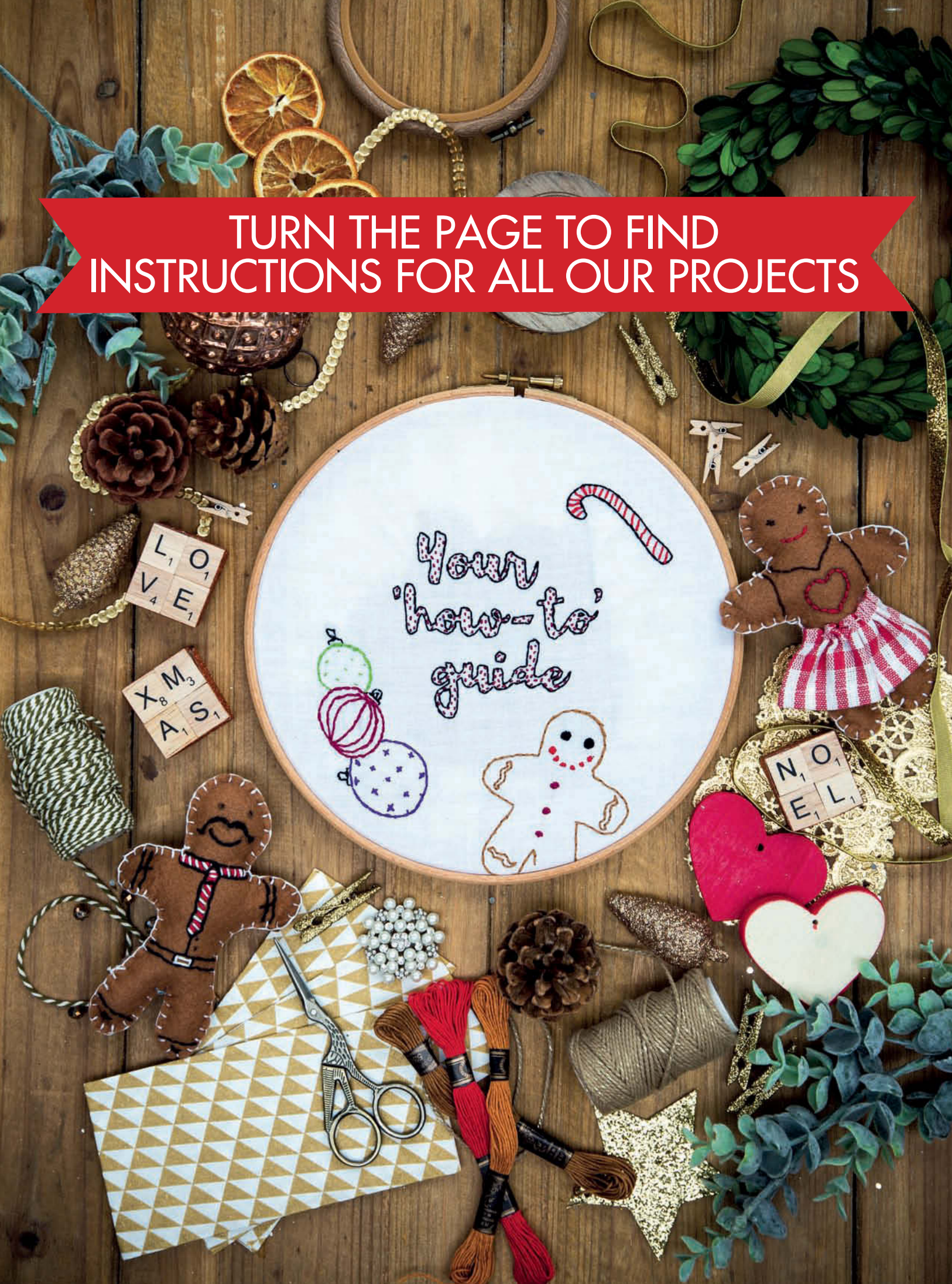
Rules of entry 1) The competition closes at midnight on 31st December 2016. Winners will be notified after the closing date. 2) Subject to availability, non transferable or refundable. No cash alternative will be given. Prizes include delivery but not installation or removal of existing products or appliances, where applicable. 3) Open to residents in the UK (mainland), over age of 18, except employees of Hubert Burda Media UK or companies involved in these promotions. 4) Entrants must be homeowners where decorating/renovation work is required for the prize. 5) Only one entry per person. 6) The winners must be willing to participate in publicity if required. 7) The Editor's

decision is final. Correspondence will not be entered into. 8) The winners are selected at random, from correct entries received, after the competition end date. 9) Prizes are valid for six months after the date of the draw, and the prize will be withdrawn if it is not claimed within this period. 10) Hubert Burda Media UK and companies involved in these promotions may use your details to advise of products and services. Details are occasionally available to vetted companies. 11) Allow 8-10 weeks from selection to completion. 12) Reproduction of this competition, in whole or part, without written permission is prohibited. Hubert Burda Media UK reserves the right to prosecute offending parties.

Visit [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) to enter online



TURN THE PAGE TO FIND  
INSTRUCTIONS FOR ALL OUR PROJECTS





## How many sleeps before Santa comes? pg 8



### WOODLAND STEPS

Display your gifts with pride in this rustic stair-based display

#### *You will need*

- ✓ 24 small logs or branches, cut to size – we sourced ours from One Man and His Log
- ✓ ribbons in various shades of red ✓ scissors
- ✓ Teal Shades card pad, £2.50, Hobbycraft
- ✓ self adhesive gold glitter fabric, £2.50 per A4 sheet, Josy Rose ✓ hot glue gun ✓ 24 presents or decorations ✓ fairy lights

■ To make this rustic display, first lay out the logs in position to decide which order they sit best in. Keep them to one side of the stairs to allow easy access to the steps and avoid trip hazards. Once you're happy with the arrangement, wrap a red ribbon around each one, tying neatly at the back with a bow. From the gold glitter card, cut the numbers 1-24, making each number 4cm high. Cut 24 6cm circles from green card, then one by one, stick the numbers onto the circles. Use a hot glue gun to adhere the numbered circles to the ribbons (we started with number 1 at the bottom of the stairs and worked our way up), then place a present or decoration onto each log (or, for particularly large boxes, stand the log on top of the gift) and weave fairy lights around the logs to illuminate them to finish.

### FELT GIFTING TREE

Keep your treats on the tabletop with this little felt display

#### *You will need*

- ✓ felt sheets in three shades of green plus grey, 55p each, Hobbycraft ✓ pencil ✓ scissors
- ✓ pinking shears ✓ embroidery needle and thread ✓ sewing machine ✓ chocolates ✓ large polystyrene cone ✓ pins ✓ log ✓ green fabric

■ Download and print the Tree Advent Templates from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Tree Advent Templates, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Use it to cut two stars from grey felt, and 60 leaf shapes from the various shades of green felt. Trim the curved edges of each leaf with pinking shears.

■ Set aside 35 of the felt shapes – these will be used as the leaf backs and as spare leaves. On the remaining 25, embroider a number from 1-25 on each using embroidery thread and backstitch. Once stitched, place each of the embroidered leaves together with a non-stitched leaf, right-sides facing out. Pin the remaining plain leaves together in pairs. Use a sewing machine to work a straight top stitch along the curved edges of each to form pockets, leaving the straight top edge open.

■ Place a chocolate into each of the numbered leaf pockets. Stand the polystyrene cone on the wooden log slice and using pretty pins, cover the cone with the pockets, overlapping them slightly each time so that the entire cone is covered. Finish by stitching the two felt stars together and place it on top of the tree.



## Send a little greeting pg 16

### FOLDED 3D TREE

Use a sharp craft knife to cut this stand-out papercut-style motif

#### *You will need*

- ✓ two white A5 card blanks, £4.50 per pack of 10, Hobbycraft ✓ scissors ✓ Decopatch pink and gold lace paper, £3.80 for three sheets, Hobbycraft ✓ scissors ✓ glue stick ✓ pencil
- ✓ cutting mat ✓ Xcut No1 craft knife, £4.50
- ✓ black fine line pen

1 Begin by removing the front from one of the A5 card blanks, and covering it with a sheet of pink and gold lace paper. Turn it over so the white side is facing you. Next, download and print the Cut Out Tree Card Template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Cut Out Tree Card Template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU.

2 Use a pencil to transfer the template onto the white card, then place it on top of a cutting mat. Use a sharp craft knife to carefully cut along the solid lines as indicated. Lightly trace the knife along the dotted lines to score them, making sure not to go through the card completely. Turn the card over so the pink and gold lace side is facing you, and bend the scored card over to form a tree shape with hearts running down the centre.

3 Place the folded card on top of the remaining card front, and glue together. On a spare piece of card, draw two scroll shapes out using a fine line pen. Cut them out, then write your greeting onto them. Glue them into position on the card front.



## PAPERCUT WREATH

This delicate design is easier than it looks

### You will need

✓ snowflake punch, £4, Hobbycraft ✓ Folio iridescent A4 paper in sparkling pearl, £5 per pack, Hobbycraft ✓ glue stick ✓ white A5 card blank, £4.50 per pack of 10, Hobbycraft ✓ pink card ✓ ruler ✓ Xcut No1 craft knife, £4.50 ✓ gold glitter washi tape ✓ hot glue gun ✓ edge punch, from a selection at Martha Stewart Crafts

1 Begin by cutting lots of snowflake shapes from iridescent card using the snowflake punch. One by one, stick these to the card front to create a wreath shape, gluing only the centre part of each so that the edges of each flake can stand out from the card. If necessary, gently tease the flakes out a little to create a textured, 3D effect.

2 Make a bow. Cut an 8cm x 4cm rectangle from pink card and use a craft knife to score a line along the length at 1cm intervals. Fold it up like a concertina, then wrap a length of gold glitter tape around the centre. Once stuck, fan the edges out to form a bow.

3 Use a glue gun to stick the pink card bow beneath the wreath. Finally, use an edge punch to press a lace design along the bottom edge of the card front, making sure to space it out evenly along the length of the card.

### Top tip!

Use any colour of paper to make your snowflakes and match your décor colour-scheme.



## Branching out pg 24

### PAPERCUT TREE

Create a delicate woodland scene with this cut-out design

### You will need

✓ A3 white card ✓ 3B pencil ✓ HB pencil ✓ low-tack masking tape ✓ rubber ✓ cutting mat ✓ craft knife

■ Download and print (at A3 size) the Papercut Tree Template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Papercut Tree Template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU.

■ Using a pencil, carefully draw over all the lines of the design. Turn over and place onto a clean sheet of A3 card, with the pencil-covered design facing downwards. Use a few small pieces of masking tape to secure it around the edges and keep it in place.

■ Next, use an HB pencil to scribble over the entire design, applying enough pressure to transfer the pencil lines on the other side onto the card underneath. Remove the template, and go over the transferred design using a fine liner pen. Making the lines as neat as possible will make it easier to see where you will need to cut in the next step. Once all the lines are covered, use a rubber to remove any visible pencil lines.

■ Once the design is complete, place the card onto a cutting mat and use a craft knife to cut around all the lines. This will take some time, but cutting carefully will ensure that you don't tear the card. Once you have cut all the lines, gently remove the outside sections of card, and you will be left with the papercut tree design. Display your tree by securing it to a window or mirror using small blobs of sticky tack or glue dots.

## PAPER FEATHERS

Layer up paper shapes to create a textured modern tree

### You will need

✓ wooden case ✓ old book ✓ PVA glue ✓ paint brush ✓ Teal Shades card pad 24 sheets, £2.50, Hobbycraft ✓ pencil ✓ scissors ✓ hot glue gun ✓ self adhesive glitter sheet, £2.45, Josy Rose ✓ twine ✓ ivory card

■ Begin by preparing your presentation box. We used a vintage wooden case that had been sat in a loft filled with old papers – any wooden box or case would work. Tear pages out of an old book and layer them up inside the case to line it, using a 50/50 mix of PVA glue and water to stick them down. Apply a further layer of the glue mix over the papers to seal them.

■ While the glue dries, cut out your feathers. Download and print the Feather Template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Feather template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Use them to cut lots of feathers from the different shades of card, making sure to vary the colour and size of each.

■ When you have all your feathers cut, open up the case and lay the feathers onto it in a tree shape, overlapping them each time to get a thick and full effect. Once happy with the arrangement, use hot glue to stick each one into position.

■ Add decorations to the tree. Cut a selection of 1 cm circles from silver self-adhesive card and stick these onto the tree to make baubles. Finally, make bunting by cutting tiny triangles and sticking them onto a length of twine, then drape it across the tree and stick down in position.





## Inside Santa's workshop pg 29

### LETTER TO SANTA

This little greeting is quick and easy to stitch up from pieces of felt

To make this fun little decoration, download and print the Your Home CME 16 Santa's Letter Template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Santa's Letter Template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Transfer the design onto a piece of cream felt, then use an embroidery needle and thread to backstitch over it. Cut out the envelope, plus another rectangle of felt that is identical in size. Pin the two together, right-sides facing out, inserting a 1.5cm loop of ribbon in between the two at the top of the decoration. Stitch all around the edge using a blanket stitch to finish.

### Top tip!

Customise this project by writing your own details on the back of the envelope as the 'From' address.



### CHALKBOARD HEARTS

Personalise these cute little decs with hand-written notes

Start by layering two 7cm wooden heart hangers (£1 each, Hobbycraft) together using wood glue. Paint all over with red paint. Once dry, apply black chalkboard paint to the front of each heart, leaving a 5mm border of red paint all around the edge. Cut a selection of small twigs down in length so that they measure the same as the depth of your hearts, then use a hot glue gun to stick them into position around the edge of the shape. Glue a 1.5cm loop of ribbon to the back of the decoration, then finish by using a white italic marker pen to write a message in the centre.

### Top tip!

Back your fabric with interfacing to strengthen it and allow it to feed through your printer as a normal sheet of paper or card would.

### FAMILY PHOTO STOCKING

Make a truly personal decoration using your favourite snaps from the past

Begin by gathering together your favourite family snaps. If they are actual photos, scan them into your computer. Visit Befunky.com and use their free collage maker tool to lay out your photos in a montage. Back an A4-sized piece of white cotton fabric with medium-weight fusible interfacing, and feed it into an inkjet printer, fabric side up, as you would with a sheet of paper. Print your montage onto the fabric. Next, download and print the Stocking Decoration Template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Stocking Decoration Template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Fold your printed fabric in half and use the template to cut two stocking shapes. Place them right sides together and machine stitch around the curved edges with a 5mm seam allowance, leaving the top edge open. Turn right-sides out, then fold the open top edge in by 5mm and press. Insert the ends of a 1.5cm loop of twine into the open top of the stocking, then top stitch across the seam. Finally, machine top stitch the heel and toe of the stocking.







## All hung up pg 37

### FOR THE KIDS

Choose a quirky shape, bold colours and fun details to create a vibrant stocking that any child would love to wake up to on Christmas morning

#### You will need

✓ scissors ✓ ½ metre of velvet crush fabric in gold, £34 per m, Clarke & Clarke ✓ ½ metre of velvet crush fabric in teal, £34 per m, Clarke & Clarke ✓ pins ✓ thread ✓ sewing machine ✓ polyester toy stuffing, £3.50, Hobbycraft ✓ fabric glue ✓ purple pompoms, £4, Hobbycraft ✓ purple velvet ribbon, Jane Means ✓ fabric glue ✓ teal sequins, £2.90, Hobbycraft ✓ gold bell, £2.50, Hobbycraft

1 Download and print the Kids Stocking Template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 2016 Kids Stocking template, HBM UK, The Tower, Phoenix Square, Colchester, CO4 9HU. Use the template to cut out two stocking shapes from the gold fabric and two pointed shapes from the teal fabric.

2 With right-sides together pin and stitch the two pointed shape, leaving a two-inch gap along the top. Turn right-sides out and fill the shape with the toy stuffing, hand stitch closed. Use the fabric glue to fix a purple pompom to each of the three points.

3 Hem the top edges of the two stocking pieces, then place them right-sides facing and stitch around the edges leaving the top open. Turn right-sides out and stitch the pointed shape to the top, front edge of the stocking.

4 Using the purple ribbon and fabric glue add the striped details to the heel and toe of the stocking. Then cut two lengths of the ribbon and fix them inside at the two corners at the top of the stocking – these can be tied into a bow and used to hang the stocking.

5 Next use the fabric glue to fix the teal sequins randomly on the front of the stocking. To finish stitch the gold bell to the tip of the stocking's toe.

### CROSS STITCH HOOPS

Stitch this pretty design for a dainty, homespun look

Download and print the Cross Stitch Decoration Template from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Cross Stitch Decoration Template, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Cross stitch the design onto a piece of 14-count Aida fabric (£3.50, Hobbycraft). Once finished, lay it out flat. Place a 4" embroidery hoop (£1.70, Hobbycraft) down on top of it and draw around the hoop, leaving a 2" border all around. Cut along this line, then mount the Aida in the hoop. Run a long straight stitch around the edge of the Aida and pull to gather it at the back of the work. Cut a 4" circle of felt and glue it over the back of the work, then finish by looping a length of red and white twine through the top of the hoop as a hanger.

### Top tip!

Tie your threads off at the back of the Aida rather than carrying them across the work – this will stop the thread ends from showing through the white fabric.





# The Greatest Gift

pg 44

## TRADITIONAL FOX CUDDLY TOY

Make this furry friend as an heirloom to keep for years to come

### You will need

✓ 1m dark red wool felt fabric ✓ one fat quarter white wool felt fabric ✓ pencil ✓ scissors ✓ pins ✓ sewing machine ✓ thread ✓ toy filling ✓ blue glass toy eyes ✓ five plastic teddy bear joints ✓ dark brown embroidery thread ✓ coarse bristle brush ✓ pink satin ribbon

1 Download and print the Fox Teddy Templates from [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk) or send a stamped SAE to Your Home CME 16 Fox Teddy Templates, HBM UK, The Tower, Phoenix Square, Colchester, Essex, CO4 9HU. Use it to cut all the pieces as indicated from the dark red and white felt.

2 Create the head. Pin the two upper side head pieces to their respective lower side head pieces, matching the letters as indicated on the template, and machine stitch together leaving a 5mm seam allowance. Once finished, sew each of the side head pieces to the central head piece, once again matching the letters. Machine stitch, then turn the head right-side out and stuff firmly with toy filling. Snip two tiny holes and insert the eyes. Sew a wide straight hand stitch around the base of the head and pull to gather up, inserting one side of a plastic toy joint into the hole before closing it completely.

3 Next, make the body. Pin and stitch the two front body pieces together, matching the letters, and repeat to stitch the two back body pieces together, leaving a small gap in the middle of the seam. Place the back and front pieces right-sides together and pin, then stitch all around the outer edge, matching up the central seams. Turn out through the gap in the back seam, and stuff firmly with toy filling. Do not stitch the gap in the seam up yet.

4 To create the arms, first place the paw pad pieces right-sides together with the inner arm pieces, matching up the letters as indicated on the template. Stitch across the seam, leaving a 5mm allowance. Place the completed inner arm pieces right-sides together with the outer arm pieces, and stitch around the outsides to form the arms, leaving a small gap in the seam. Turn them both through the gaps, then stuff firmly. Snip a small hole in the top of each inner arm, at the point where you want to insert the arm joints. Place the arm joints inside the arms and poke them through the holes, then hand stitch the seam gaps closed.

5 Make the legs. Place the inner and outer leg pieces together in pairs with right-sides facing, and stitch from A-B and B-C, leaving a gap in the top of the seam and the bottom of the foot open. Pin the white paw pad to the base of each foot and stitch into position. Turn right-sides out through the gap in the seam and stuff firmly. Snip a small hole at the top of each inner leg and insert a plastic joint through it, then hand stitch the seam gap closed.

6 Assemble the fox. Snip five holes in the main body of the fox – two for the arms, two for the legs and one at the top for the head. Insert the opposite side of each toy joint at each hole and push the two halves together to attach the various body parts. Once all the limbs and head are attached, add more stuffing to the body and hand stitch the seam gap closed. At this point, stitch the nose and mouth onto the fox using an embroidery needle and thread.

7 Make the ears. Place the white and red halves of each ear together with right-sides facing, and stitch around the top edges, leaving the bottom seam open. Turn right-sides out, then fold the bottom in by 5mm. Fold the two bottom corner points of the ear inwards and pin, then pin and stitch to the sides of the head, holding the folded corners in place.

8 Make the tail. Stitch the white tufts onto the main red tail pieces, matching up the letters with right-sides together. Pin the two tail halves right-sides together and stitch around the edges, leaving a 5mm seam allowance and a small gap in the top of the seam. Turn right-sides out and stuff firmly, then close the seam gap. Hand stitch to the back of the body to fix. Finally, use a coarse bristle brush to fuzz-up the fur at the feet, sides of the face and tail of the fox, and finish by tying a satin ribbon around his neck.

*Top tip!*

Make a little waistcoat for your fox using the bonus template and instructions available at [www.yourhomemagazine.co.uk](http://www.yourhomemagazine.co.uk)





## MOUSIE CHEESE BOARD

Foodie friends will adore this cute project

### You will need

✓ 400mm x 300mm waney edge oak, £9,  
B&Q ✓ saw ✓ sand paper ✓ drill ✓ Salix  
silver-plated 0.6mm wire, £2 per 10M,  
Hobbycraft ✓ metal paperclip ✓ white Fimo  
Soft polymer clay, £2.25, The Range ✓ screw  
✓ counter-sink bit

1 Begin by cutting the waney edge wood down into a triangle. Sand the edges to smooth them. While you do this, preheat your oven to 110°C. Cut a 45cm length of silver-coated wire and wrap one end around a metal paperclip. Twist the wire around it several times to firmly fix the two together.

2 Form the mouse. Roll the Fimo in your hands to soften it a bit, then tear off around three quarters of the block. Wrap it around the wire-attached paperclip and roll it in your hands to ensure the paperclip is embedded inside the clay, with the wire trailing out like a tail.

3 Roll the clay on the table a little to elongate it, making sure the wire tail stays firmly embedded at one end. At the opposite end, smooth the clay down into a point – this is the mouse's face. Pinch two small amounts outwards at the top of the head to form ears. Use the lid of a ball point pen to push two little eyes and a nose into the face. Place the clay mouse (complete with wire) into the oven and bake for 20 minutes, until firm.

4 Drill a small hole through the corner of the cheese board. Once the mouse has cooled, thread the end of the wire tail through the hole, going from top to bottom. Turn the board upside down and work a small screw into the wood, counter-sinking the hole first to ensure it sits flush. Wrap and tie the end of the wire around the screw to secure it.



### Top tip!

To use the mouse's tail as a cheese wire, pull the mouse out to hold the wire taut, then drag it through your cheese to cut it.



### Top tip!

Fill the gingerbread house with secret treats

Merry Christmas

## Sugar and spice and all things nice pg 57

### CRAFT A CUTE CHRISTMAS COTTAGE

Create a gingerbread house for a Christmas centrepiece

Form a 14cm square cube using soft wire. Add some more wire on top of the cube to make a 14cm tall pointed roof. Add a few extra lengths of wire to support the frame if required. Cut two 16cm squares from the brown felt for the sides of the house, this allows a 1cm seam allowance at each house corner. To make the back and front of the house cut two rectangles measuring 16cm wide x 28cm high. Fold them in half lengthways and mark with a pin. Unfold. Working on just one half, use scissors to cut two corners off, this should leave you with rectangle of felt that is square one side and the other tapers to a pointed roof shape. Remove the pin. Stitch the four sides of the house together with a 1cm seam using same colour thread. When you have finished slip it over the wire frame to check it fits, keep the seams on the outside of the house. Cut two 20cm x 20cm squares from white felt for the roof measuring. Stitch the two roof sides together leaving a 2cm seam. Place on the

house with the roof seam on the outside. Then stitch one side of the two roof sides to the back and front body of the house, roll the white roof felt under for a neat finish and stitch from inside the house so the stitches are not seen, this is a little tricky. Cut two 3cm wide white felt strips that are the same length as the roof, cut one wavy edge on each and then stitch them together at the top of your roof over the seam with the wavy edge facing upward. Stitch a row of small white pompoms to the roof trim. Shape the bottom of the roof also with a wavy edge. Cut and add a second strip of white felt, one side trimmed with a wavy edge and stitch on to the bottom of the roof on each side. Double over, cut and stitch a door and window from white felt, decorate them with red felt wool before stitching them to the house, we added a small red pompom for a door handle. Trim the cottage with snowflake trim at the corners, add Christmas trees to the sides and a star over the window. For the sweetsies decorate felt balls to look like sweets and stitch to the roof.

2mm Salix coloured aluminium wire, £2 per 2m; white glitter felt, £1 per A4 sheet; coloured felt, 55p per A4 sheet; snowflake trim, £3.50; pompoms, £6 per bumper pack, all Hobbycraft. Felt balls, 30p each; felt star, 40p each; felt string wool, £2.75 per 3m, all Blooming Felt. Tall white glitter trees, from £9 each, The Contemporary Home. Glass cake stand, stylist's own. Red ribbon thread with acrylic mini candy canes, £1.99 per pack of 12; Large shiny red/white mini dot baubles, £3.10, all Gisela Graham. Fake snow, £1 per bag, Poundland. Set of 20 red LED micro battery lights, £3.99, lights4fun





**Metal gingerbread man cookie cutter**, £1.29, Lakeland. **Wool roving**, £1.50 per bag; **needle-felting tool**, £10; **black leather cord**, 80p per m; **red and white ricrac**, £2 per roll; **Christmas assorted buttons**, £1 per bag; **6mm red and white ribbon**, £1.20 per 5m, all Hobbycraft. **Nordic Christmas heart candle holder**, £5, The Contemporary Home

### FELT A SOFT WOOL GINGERBREAD MAN

Make this adorable gingerbread man from soft wool roving

Tear the wool roving into small pieces and place them inside a metal gingerbread man cutter. Use a needle-felting tool to push down the felt with a fast stabbing motion. This fast action will fuse the layers of wool together, it is time-consuming but worth the effort. Work on a soft pad or a piece of felting foam. When you have finished remove the cutter. Decorate with crosses for eyes stitched from a small length of leather twine. Sew ricrac trim on the arms and legs. Then stitch on a row of buttons to his front and lastly add a bow.



### BUILD A CANDY CANE SLEDGE

Make this festive treat in minutes

Lay a KitKat down on your work surface; this will form the sledge base. Use a hot glue gun to attach one candy cane to each side of the KitKat, these are for the sledge runners. Place two smaller favourite chocolate bars on top of the KitKat towards the back, we wrapped one for a surprise. Add a few chocolate coins to the top and then tie them all together with a ribbon. For a finishing touch glue a chocolate Father Christmas to the front of the sledge.

## Enjoy a very vintage Christmas pg 63



### DESIGN A FESTIVE DISPLAY

Frame vintage-inspired fabrics in embroidery hoops for a quirky display

Lay the empty hoops on top of your fabrics and choose a good image or motif for the middle of each hoop. When you are happy with the arrangement take a pen and draw round the outside of each hoop leaving approximately 5cm all the way round the edge. Cut out and place the fabric to one side. Paint the hoops with different coloured acrylic paints and leave to dry. Frame the fabrics in their hoops with the screw fitting centrally at the top; this will make hanging easier. Pull the fabric taut and then tighten the screw at the top of the hoop to

secure. Decorate the framed fabrics with sequins, beads, smaller pieces of fabric and pompoms. Glue some pompom trim round the outside of some of the frames. Tie a length of ribbon to the screw fitting at the top of the frame to hang the hoop. For a finishing touch add a ribbon or trim to the top of the frames.

**Embroidery hoops**, from £2 each; **red, green and white acrylic paints**, £1 per tube; **Wonderland Skaters fabric**, £8 per m; **Wonderland Advent fabric**, £8 per m; **sequins, ribbons and pompoms from a selection**, all Hobbycraft. **Vintage red fabric and pompom trim**, both stylist's own. **Red Sinnlig candle**, 85p, Ikea. **Red and white Nordic heart candle holder**, £5, The Contemporary Home. **Assorted colour and shape reflector baubles**, £4.99 each; **red 'D' decoration**, £3.99, all Dobbies



## MAKE A POMPOM WREATH

This easy to make woolly pompom wreath will last for years to come

Begin by cutting two 7cm diameter discs from a piece of card – a cereal box is ideal. Cut a smaller 2.5cm hole in the middle of each disc. Next cut a narrow 2cm-wide opening from the outside of the disc towards the centre. The two discs should look like a 'C'. Hold the two discs together and begin to wind a length of wool around the disc starting at one end. Continue winding until the disc is fully covered with wool then wind a second layer over the top to where you started. The card discs should look really full for a chunky pompom. Hold the centre of the disc with one hand. Use a pair of sharp scissors to cut the wool between the two card discs. Cut all the way round the disc, leaving the disc in place. Take a long piece of wool and wrap it between the two card discs, pull it tightly and secure with a knot. Carefully remove the card. Use your fingers to fluff and shape the pompom. Trim any long or stray pieces of wool with scissors. Reuse the template to make several more pompoms from different coloured wools. Make smaller templates to make some smaller pompoms. Use a hot glue gun to glue the pompoms to a polystyrene wreath. Glue a vintage decoration to the wreath for a finishing touch.

**35cm polystyrene wreath, £3; assorted coloured wools, from £1 per ball, both Hobbycraft. Flock Bambi, £4.50, The Contemporary Home.** Decorations (from left to right): **Turquoise glitter reindeer, £7.50; vintage glass display dome decoration, £15; tall glass reindeer bauble, £13.50, all The Contemporary Home. Turquoise reeded glass bauble, £3.99, Gisela Graham. Baby vintage-style reindeer, £3.99, Dobbies**



## CRAFT A PAPER TREE

Bring back childhood memories with pages taken from vintage Christmas annuals

Remove several pages from a vintage book, we used about 30 pages for our tree. Add a hook or Command Strip on your wall, this will be the top of the tree. Double over a string of fairy lights and twist them together. Find the centre and hang it on your hook. Pull the bottom of each side of the lights outward to make a triangular tree shape, then tape it in place using low-tack tape. Use small pieces of sticky tack to stick the vintage pages on the wall, keep the pages contained inside the tree shape. Thread mini baubles on to some of the fairy lights. To finish make a star for the top of your tree using two vintage pages, begin by measuring and cutting two 15cm squares. Fold each square in half width ways, unfold and fold in half lengthways, unfold and then refold once at each side diagonally. Unfold the square, you should have a square piece

of paper that has a central fold across the paper, one centrally from top to bottom and also two more folds that run from corner to corner. To make the points, work on one corner at a time, fold both the edges in so they meet on the diagonal fold line. Unfold. Repeat round the square for all four corners, unfolding and refolding as you go. Make one 3cm straight cut from the central fold at the middle of each long side from the outside of your square toward the centre, following the fold line, stop cutting where one corner diagonal fold meets another. Refold the corners back in to point shapes but this time lay one corner fold on top of the other, this will give each point a 3D shape. Secure with glue or tape. As you work round, the shape will form a star. Place the two stars on top of each other to make an eight-pointed star. Glue the two stars together and then place at the top of the tree. Place a present or two at the bottom of the tree shape to suggest a trunk.





## Top tables pg 76

### TRADITIONAL HIGHLAND

Make a personalised napkin ring to greet your guests

#### *You will need*

✓ cardboard tube ✓ scissors ✓ natural string, Paperchase ✓ hot glue gun ✓ tartan ribbon, Jane Means ✓ sprig of mint ✓ faux berries ✓ star gift tag, Pipii

- 1 Cut the cardboard tube so that it is 5cm long. Wrap the natural string around the tube, so that no cardboard is visible, and fix on the inside with some glue.
- 2 Next wrap a length of tartan ribbon around and fix with some glue neatly at the back.
- 3 Using the hot glue gun fix the sprig of mint and faux berries on top of the tartan ribbon.
- 4 Write your guest's name on the star gift tag and tie it to your napkin ring.



### MODERN SCANDI

#### *Give it a go!*

Try your hand at making your own placemats for that personal touch at your dining table. Take an A4 sheet of grey felt, from Hobbycraft, and attach a border of red ric-rac using fabric glue – leaving a gap at the bottom right corner. Add the reindeer detail using white 3D paint and leave to dry. Finish off the placemat by adding a small red pompom, also from Hobbycraft, to the reindeer for his nose.



### BOLD GLAMOUR

#### *Give it a go!*

Make your guests feel special with a luxurious feather place name. Simply cut a piece of faux leather fabric into a feather shape, making little cuts along each side to add extra detail. Then use a gold pen, we used a Sharpie, to inscribe your guest's name.

### ELEGANT WHITE & GOLD

Make these eye-catching paper trees to form your table's stylish centrepiece

#### *You will need*

✓ three sizes of doilies, John Lewis ✓ scissors ✓ glue ✓ dowel, Hobbycraft ✓ white Fimo, Hobbycraft ✓ hot glue gun ✓ glitter glue

- 1 Take three different sized doilies per tree and cut from one edge to the centre. Overlap the doily by a quarter of a circle and glue in place, making a slight cone shape. Leave to one side.
- 2 Cut a length of dowel to around 12cm and make a point at one end.
- 3 Take a small ball of white Fimo and mould into a conical shape. Push the blunt end of the dowel into the Fimo to create a hole – this will become the base for your tree and allow it to stand. Bake in the oven following the manufacturer's instructions.
- 4 Push the two biggest doilies onto the dowel, starting with the largest. Ensure there is an equal distance between each doily on the dowel, then use the hot glue gun to apply a ring of glue underneath each doily to hold it in place. Then place the tree into the Fimo base.
- 5 To finish off decorate your smallest doily with gold dots or a pattern of your choice. Then pop a dab of glue on the top of the dowel point and place the last doily on top.



# Thank you cookies pg 144

## For the gingerbread

(makes around 15 large biscuits)

- 450g plain flour • 1 ½ tsp bicarbonate of soda • 1 tbsp ground ginger • ½ tsp ground cinnamon • 100g light muscovado sugar • 50g dark muscovado sugar • 100g golden syrup • 200g unsalted butter • Jumper cookie cutter, Peggy Porschen • Sweetly Does It set of three heart-shaped cookie cutters, KitchenCraft • Sweetly Does It set of three star-shaped cookie cutters, KitchenCraft

■ Preheat the oven to 160°C fan/180°C/Gas Mark 4. Line two baking trays with baking paper. Sieve the flour, bicarbonate of soda, ground ginger and cinnamon into a large bowl and make a well in the centre. Over a medium heat melt the butter, sugar and golden syrup until the butter has completely melted. Pour the mixture into the bowl and mix to combine. Leave to cool slightly before kneading to a stiff dough on a lightly floured worktop. Roll out the dough to the thickness of a £1 coin. From this sheet, cut out as many shapes as possible using the cutters. Carefully lift them onto the lined baking trays. Re-roll any scraps in order to cut out more shapes. Bake the biscuits for around 12 minutes, remove from the oven and transfer to cooling racks.

## For the icing

- 450g Silver Spoon Royal icing sugar • Cold water • Assorted food colourings – we used Dr. Oetker's gel food colour • Sweetly Does It disposable icing bags, KitchenCraft • Sweetly Does It icing bottles, KitchenCraft

■ Prepare the Royal icing by sieving the sugar into a large bowl. Gradually add 75ml of cold water, and mix with a hand mixer for around five minutes until smooth. The consistency should be similar to toothpaste. Now, you'll need to divide this icing into separate containers to mix your separate colours. If you're not especially



confident with icing, stick to fewer colours. We used white plus three other colours.

■ Spoon out around ¼ of the icing mix into a tupperware container or separate bowl. This will remain as your white icing. Spoon around half of this white icing from the container into a disposable icing bag. This thick icing will be used to pipe around the edges of the biscuits, and also the finished decoration. Twist the end of the bag and set aside for now. Add a small splash of water to the remaining white icing in the container, mixing well. This runnier icing will be used to 'flood' the biscuits. Pour this flood icing into an icing bottle, ready to use later.

■ Spoon the remaining Royal icing mix into three other containers. Add your chosen food colouring to each, until you reach the desired

colours. Again, transfer half of each into piping bags, then add water to the remaining half and pour into bottles. You should now have four bags of piping icing, and four bottles of flood icing.

■ Once the biscuits have cooled completely, you can begin the icing. Cut off the very tip of each piping bag, and practise first on a sheet of baking paper. Outline all of the cookies with a single, unbroken line of icing in your chosen colour. Leave to set for a few minutes before using the flood icing in the same colour to carefully fill in the rest of the biscuit. Return to a baking sheet and bake on your oven's lowest setting for around 20 minutes so that the icing dries. Once cooled, you can then add detail with more piping, then return to the oven for a few minutes to dry.

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\* Please note: entrants must be homeowners, and the prize does not include installation of the wetroom.

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#### HOW TO ENTER

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- A) Drenched
- B) Quenched
- C) Benched

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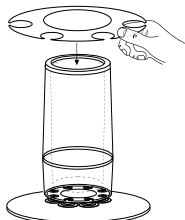
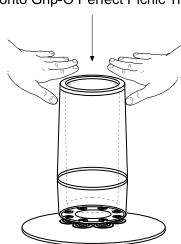


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# Just a little thank you...

Why not knock up a batch of beautifully-iced gingerbread cookies to give as thank you gifts after Christmas?

Turn to page  
129 to find  
ingredients  
and recipe.

These tasty home-made gingerbread cookies are the ideal way to say a little thank you after Christmas, and they're great fun to make too. Flood and line icing can be tricky to master, so keep your designs simple if you've not attempted it before, and don't worry if they're not perfect. Or if you feel the need, do a trial run first, as we're sure they will be polished off in no time! If you struggle with the flood icing, just use the piping icing to draw a design directly onto the biscuits.



Geometric print treat bags with stickers, £2.25 for 10, Pipii. Narrow fuchsia stitched ribbon, £4.50 per 10m roll, Jane Means. Blue ribbon, from a selection at local haberdashery store



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