

Christmas Jarcovers By Marlene Stewart

The Small designs are for regular mouth canning jars. Larger designs are for large mouth canning jars. To make a Christmas gift canning jar cover:

Hoop piece of fabric that's 8x8 or larger with tearaway stabilizer. Make sure that it's centered (because after this is done you'll need to cut it in a 7.52x7.52 circle, or larger, depending on the size of cover you want). Center and sew the design. This size will cover a regular or large mouth canning jar or you may prefer just to cut an 8x8 circle. If you use regular scissors it's advisable to sew the edge on your sewing machine to keep from fraying or use pinking sheers.

You can also use a decorative stitch with your sewing machine or serger to finish the edge. All of these designs can be sewn out in the 4x4 hoops. Get a canning jar, rubber band and ribbon. To decorate your Christmas Gift Jar - place your finished embroidered cover over the top of the jar - covering the lid completely and place a rubber band around the bottom edge to keep it secure. Tie a bow around it with ribbon or rick rack. These make great quick gifts.

Hint: I fill my jars with Just Add Water mixes I buy from Walmart and print out instructions on small decorated cards attaching them to the jars with ribbon.

Everyone will think you made it all yourself.

Ideas for the Holiday Jar Covers by Rob

Marlene's new Holiday Jar Covers brought back so many memories for me. I love to give and receive homemade gifts and these designs surely make my circle of fabric trimmed with pinking shears pale in comparison.

The most obvious use of the Holiday Jar Covers is to decorate your homemade canned goods! Jams, jellies, salsas, etc. are always appreciated. In this day of trying to “downsize” because we have too much “stuff”, consumables make sense. Your talents and hard work as a cook and one who knows how to can/preserve items make the perfect gift. The foodstuff is consumed and the jars and lids are recyclable. My family has made a point of returning the clean, empty jars and lids to me as soon as they are emptied with the instructions of, “refill, please.” However, what if you do not can nor have the interest in doing so? Or, something which happens to me all of the time, suppose your procrastination causes you to think about giving canned goods right around December 1st, when the fruits of the vine are long gone (at reasonable prices, at least) and there is no time to even think about dragging out the canning jars, making jams and preserves, mainly because you still have 23 UFOs on your sewing/craft table that MUST be completed in time to get in the mail to ensure Christmas delivery? All is not lost! There are many clever people who have come up with their own idea of “canned” gifts. Search on the Internet for “Gifts in a Jar” and you will come up with such variety! These projects can take anywhere from 5 minutes to an hour or so to create and you end up with personalized, homemade gifts and Marlene’s Holiday Jar Covers will be the perfect way to top them off. Here are some ideas:

- Mixes in a jar for the receiver to make things from drinks to soup to desserts (read the instructions online to see what Marlene puts in hers!)
- Mini pretzels +/- nuts dipped in chocolate and maybe sprinkled with colored sugars
- Cute gifts like the “Reindeer Poop”, “Snowman Poop” and “Gingerbread Man Poop” (instructions below)
- How about a variety of buttons or other small sewing notions for your friend who has everything but loves to sew/embroider?
- A small jar of quarters for the college student or young couple who uses coin laundry facilities
- A Journaling Jar is a wonderful gift (questions typed out and cut into strips and placed into a jar for the recipient to answer – it becomes an account of their lives) You can search for “Journaling Jar Questions” online and you will find questions for young, old, male and female
- A jar of words of encouragement, love, pride, inspiration– typed and cut into strips for someone to read each day
- A “thought a day” - 365 messages for a Bride to Be, new mother, etc. These can just be little thoughts, feelings, quotations,
- Favorite Bible passages
- Coupon/Reward Jar- coupons for friends (a free day of watching their child, delivering a meal, etc), for parents (car wash, dog wash, a chore not already assigned), for children (pass for washing dishes, movie - rented or theater, lunch out with a friend, dinner with just Mom or Dad)The ideas are endless

USEFUL WEBSITES (there are hundreds of thousands, I just chose a few for you:

JOURNALING JAR :

(some even have graphics included and all you need to do is download and print!)

<http://www.dennydavis.net/poemfiles/jrnljar.htm>

<http://christmas.organizedhome.com/printable/child-journal-jar>

<http://www.lightplanet.com/mormons/ywc/journaljars.htm>

KIND/ENCOURAGING WORDS, QUOTES, BIBLE PASSAGES, ETC

<http://www.squidoo.com/ChristmasSentiments>

<http://www.inspirational-quotes.info/words-wisdom.html>

http://hubpages.com/hub/Sweet_Words_of_Love

<http://www.topbibleverses.com> <http://www.inspirational-bible-verses.com>

COUPON/REWARD IDEAS

<http://www.epinions.com/gift-review-32A6-16A8552-3888F688-bd1>

The point being – gifts do not need to be expensive or store-bought. The most precious gift you can give anyone – is your time. The time you spend making a gift – is worth so very much!

These are also a great way for children to create gifts for parents, grandparents, teachers, etc. Below are some to get you started - and I am attaching quite a few tags - some go with the items below -and many blanks for you to use as you wish.

Have fun!

And, of course - we would love to see what new, innovative ways you put your Holiday Jar Covers to use!

Hot Chocolate Mix in a Jar

A popular jar mix that is easy enough for children to prepare as Christmas gifts for their teacher, babysitter or grandma or for Mom or Grandma or a Scout Leader to prepare for the children. This recipe also makes a lovely jar gift for your co-workers, neighbors, the paper boy or mail carrier.

Hot Chocolate Jar Mix Recipe

Ingredients: 1½ cups skim milk powder 1½ cups white sugar ¾ cup unsweetened cocoa ¾ cup non-dairy creamer

To Make this Jar Gift:

Place all ingredients in a large mixing bowl and stir well. For a finer mix, combine all ingredients in a blender or food processor and mix well. Store in an air tight container. The tag should have the following information: Hot Chocolate Directions: Place 2 or 3 tablespoons in a mug and add boiling water.

Attach the label to the jar with with ribbon and a couple of short cinnamon sticks.

Cappuccino Mix

After mixing the ingredients below, store in an airtight container (the canning jar works very well for this) Jar Ingredients: 1 c. powdered creamer 1 c. powdered chocolate milk mix 2/3 c. instant coffee 1/2 c. sugar 1/2 tsp. cinnamon 1/2 tsp. nutmeg

Tag Instructions:

Cappuccino Mix Add 1 tablespoon to boiling water for an instant cappuccino

Winter Coffee Mix (there is a tag for this one)

Jar Ingredients: 2 cups Non-dairy coffee creamer 1 1/2 cups Carnation hot cocoa mix 1 1/2 cups Instant coffee -- (reg or decaf) 1 1/2 cups Sugar 1 teaspoon Ground cinnamon 1/2 teaspoon Ground nutmeg Combine all ingredients in a large bowl, stirring well. Store in an airtight

Tag Instructions: Winter Coffee Mix

To make 1 cup; spoon 2 tablespoons plus 1 teaspoon of mix in a coffee mug. Add 1 cup boiling water, stir until well blended.

Spiced Tea Mix Recipe (there is a tag for this one)

Ingredients (mix well): 1½ cups of orange breakfast drink (like Tang) ¾ cup iced tea mix 1½ cups white sugar 2 teaspoons ground cinnamon 2 teaspoons ground cloves 1 teaspoon ground ginger ~
Makes about 4 cups ~

Tag Instructions:

Spiced Tea Mix

Place 3 teaspoons of Tea Mix in a cup and add boiling water.
Garnish with a twist of orange or lemon and a cinnamon stick

Scottish Shortbread Mix (there is a tag for this one)

1 1/2 cups all-purpose flour 3/4 cup powdered sugar 1/4 tsp. salt In a medium bowl, combine all the ingredients, blending well. Store in an airtight container.

Tag Instructions:

Scottish Shortbread

1 cup butter, softened 1 package Scottish Shortbread Mix

Preheat the oven to 300 degrees F. Knead the butter into the shortbread mix and press the mixture firmly into an 8-inch pie plate, or shortbread mold. Bake for 1 hour. The shortbread should be pale in color, not browned. Cut into wedges while still warm. Makes 16 pieces

Friendship Soup Mix in a Jar

1/2 cup dry split peas 1/3 cup beef bouillon granules 1/4 cup pearl barley 1/2 cup dry lentils 1/4 cup dried minced onion 2 tsp. Italian seasoning 1/2 cup uncooked long grain rice 1/2 cup alphabet macaroni or other small macaroni (can be put in a plastic sandwich bag to make it easier for the recipient to get out of jar)

Additional Ingredients: (for recipient - does not go with the jar!) 1 lb. ground beef 3 qts. Water 1 (28-ozs.) can diced tomatoes, undrained In a 1-1/2-pint jar, layer the first eight ingredients in the order listed. Seal tightly. Yield: 1 batch.

Instructions to attach to jar:

Friendship Soup Mix:

To Prepare Soup: Carefully remove macaroni from top of jar and set aside. In a large saucepan or Dutch oven, brown beef; drain. Add the water, tomatoes and soup mix; bring to a boil Reduce heat; cover and simmer for 45 minutes. Add reserved macaroni; cover and simmer for 15 to 20 minutes or until macaroni, peas, lentils and barley are tender. Yield: 16 servings (4 quarts)

Peach Crumb Cake Mix in a Jar

3/4 cup granulated sugar 3/4 cup quick oats 3/4 cup brown sugar 2 cups all-purpose flour 2 teaspoons baking powder 1/2 teaspoon salt Layer the ingredients in the order given into a wide mouth 1-quart canning jar Pack each layer into place before adding the next ingredient.

Attach a gift tag with the following instructions:

Peach Crumb Cake:

Contents of Peach Crumb Cake Mix jar 3/4 cup butter or margarine 1 (29 ounce) can peach pie filling Heat oven to 350 degrees F. Empty contents of jar into a mixing bowl, stirring to combine. Melt butter and stir into dry ingredients to form a crumbly mixture. Press half of the crumbs into a greased 9 x 13-inch pan and top with peach pie filling. Sprinkle remaining crumb mixture over filling. Bake for 30 to 35 minutes. NOTE: You can include a 9 x 13-inch baking pan and a can of peach pie filling with your gift jar.

Chewy Chocolate Chip Bars

1/4 cup milk chocolate chips 1/4 cup white chocolate or vanilla milk chips 1/4 cup semisweet chocolate chips 1/2 cup chopped walnuts, toasted* and cooled 1/2 cup dark brown sugar, packed** 1 cup buttermilk biscuit baking mix 1/2 cup light brown sugar, packed** 1 cup buttermilk biscuit baking mix In 1-quart wide-mouth jar, gently layer and pack ingredients in the order listed, beginning with the white chocolate or vanilla chips. If there is any space left after adding the last ingredient, add more semisweet chips to fill the jar. Place lid on top.

Make gift card to attach as follows:

Chewy Chocolate Chip Bars

Heat oven to 350 degrees F. Empty contents of jar into medium bowl. Stir in: 1/2 cup (1 stick) butter or margarine, melted 1 large egg 1 teaspoon vanilla extract Press into 8-inch square baking pan coated with cooking spray. Bake for 18 to 22 minutes, or until bars are light golden and center is almost set. Makes 16 bars.

* To toast walnuts, place in a microwave safe dish and microwave on HIGH for 4 to 5 minutes, stirring every minute. ** After measuring the brown sugar, crumble it between your fingers for uniform texture. Be sure to pack the brown sugar firmly in the jar to prevent the baking mix from sifting down through it.

Colorful Soup Mix in a Jar (there is a tag for this one)

1 cube beef bouillon 1/4 cup dried minced onion 1/2 cup dried split peas 1/2 cup uncooked twist macaroni 1/4 cup barley 1/2 cup dry lentils 1/3 cup long-grain white rice 1 cup uncooked tri-color spiral pasta Use a canning funnel or any funnel that has about a 2-inch neck. This will make it easier to fill the jars with the ingredients. Be sure to use a wide-mouth, 1-quart canning jar Layer ingredients in the order given: bouillon, onion flakes, split peas, small shape pasta, barley, lentils, rice, and enough tricolor spiral pasta to fill jar.

Attach tag with cooking instructions:

Colorful Soup:

In large kettle, brown 1 pound ground beef or stew beef cut into bite-size pieces in a little olive oil. Remove tricolor pasta from top of jar and reserve. Add the rest of the jar contents to the kettle with 12 cups water. Let come to a boil and simmer 45 minutes.

Add tricolor pasta and simmer 15 minutes more. Serve with your favorite bread or rolls and a tossed salad.

And, now for a little humor!

Snowman Poop (there is a tag for this one)

You've been naughty So here's the scoop... Instead of coal You get "Snowman Poop" Love, Santa

Reindeer Poop

I woke with such a fright when I heard Santa call... "Now dash away, dash away, dash away all!" I ran to the lawn and in the snowy white drifts, those nasty reindeer had left "little gifts." I got an old shovel and started to scoop neat little piles of reindeer poop! But to throw them away seemed such a waste, so I saved them, thinking-you might like a taste! As I finished my task, which took quite awhile, Old Santa passed by and he sheepishly smiled. And I heard him exclaim as he sped off in the sky... "Well they're not potty trained, but at least they can fly!"

For all the souls who hate the noise Of Christmas cheer and lights and toys For Mr. Scrooge and Mrs. too, here's a little gift for you... A lump of coal won't be enough to make up for the shine and fluff, So, here's a scoop of reindeer poop to offset all that Christmas goop!! The Elves

Reindeer Poop Santa's been here. How do I know?

Look what I found outside in the snow!

Gingerbread Man Poop (tag is made for this one)

Heard you've been naughty! So here's the scoop all YOU get is Gingerbread Poop!

Reindeer Poop (tag for this one)

Santa checked his list not once, but twice. He found you've been naughty not nice. Since coal is so expensive, Here's the scoop. He's filled your stocking with Snowman poop!!!

What to put into those jars:

Snowman Poop

Fill jar with miniature marshmallows

Gingerbread Man Poop

Fill Jar with gum drops

Reindeer Poop

Fill a small canning jar with any chocolate covered candy i.e. malted milk balls, chocolate covered raisins, Milk Duds, etc





*Heard you've been naughty!
So here's the scoop
all YOU get is
Gingerbread Poop!*



Hot Chocolate Mix

*Place 2 or 3 tablespoons
in a mug and
add boiling water.*



*Santa checked his list not once,
but twice
and found you've been naughty,
and not very nice.
Since coal is expensive,
here's the scoop -
he's filled your stocking with
reindeer poop!*

Scottish Shortbread Mix

1 cup butter, softened

1 package Scottish Shortbread Mix

Preheat the oven to 300 degrees F.

**Knead the butter into the shortbread mix
and press the mixture firmly into**

an 8-inch pie plate, or shortbread mold.

**Bake for 1 hour. The shortbread should be pale in color,
not browned. Cut into wedges while still warm.**

Makes 16 pieces



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Serve with your favorite bread or rolls and a tossed salad.

