



do it yourself

HOLIDAY PAPER CHAIN KIT

Tools to Create Your Tree Ornaments

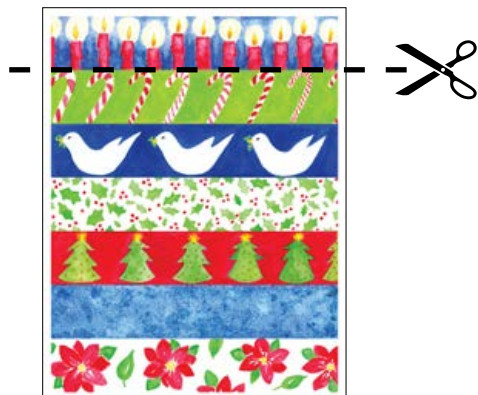
- Scissors or craft knife
- Glue stick or other quick drying adhesive
- Adobe Reader for viewing and printing these PDFs
- Paper that's heavy enough to be printed on both sides but easy to bend
- Color printer
- Favorite holiday music (we recommend "Christmas Wrapping" by the Waitresses, to start)
- Hot chocolate (recipe included - we recommend marshmallows and candy cane stirrers as well)

PRINTING

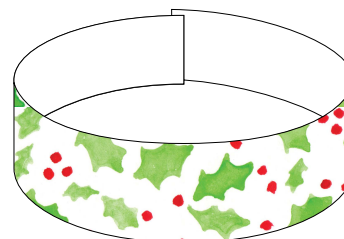
Two PDFs are included in this instant download, these instructions and the patterns for the paper chain links. The links work best if they are printed on normal weight paper (something that's easy to work with) but thick enough not to warp if it's printed on both sides. A nicer copy paper usually works best. The chain links have been designed to be printed on both sides of the paper using a color printer. If your printer cannot automatically print double sided, you can print the first page of the pattern from the PDF, flip that sheet over and feed it back into the printer, then print the second page from the PDF onto the blank side of the first page. You'll need to flip the page differently based on your printer, so there may be a little experimentation necessary. Print out as many of the links as you'd like.

ASSEMBLY

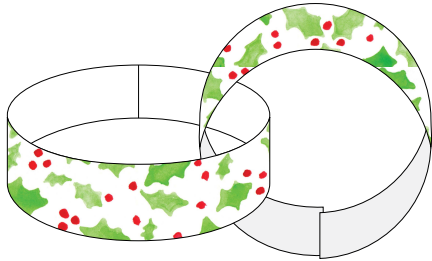
Step 1 – Cut out the different paper link strips, removing any white borders left behind.



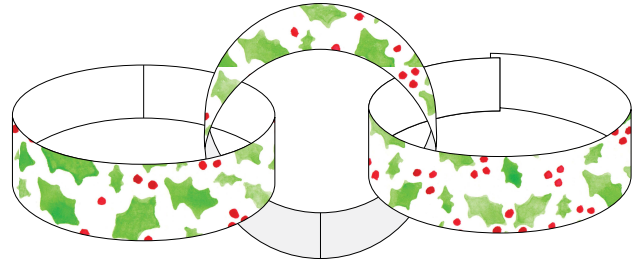
Step 2 – Bend one strip into a circle, with the colored print on the outside and attach by slightly overlapping the ends and using glue to fasten them in place.



Step 3 – Take another strip and thread it through the first, so that they are interlocked. Bend the second strip into a circle and glue it together by slightly overlapping the ends.



Step 4 – Repeat step three for the rest of the strips, until your full paper chain is assembled. Hang or drape and enjoy your handiwork!



FAVORITE HOT COCOA

Our favorite Hot Chocolate recipe comes from a faded 1970's Hershey's Cocoa Cookbook my father gave me. It's a perfect way to get the festivities started!

SERVES 5

¼ cup plus 1 tablespoon Hershey's Cocoa
½ cup sugar
Dash of salt
⅓ cup hot water
1 quart milk
¾ teaspoon vanilla

Combine the cocoa, sugar and salt in a medium pot and mix in the water. Bring to a boil over medium heat stirring constantly, to prevent burning, for about 2 minutes. Add the milk, stir and heat to serving temperature. Do not boil. Remove from the heat and add the vanilla. Serve as is, or beat with a rotary beater (a whisk or hand held mixer will do) until foamy.

For a single serving, combine 1 tbsp Hershey's Cocoa, 2 tbsp of sugar, a dash of salt, and 1 tbsp of water. In a small pot, boil the mixture for about 1 minute, stirring constantly. Add 1 cup of milk and ⅛ tsp of vanilla. Stir and heat to serving temperature. Don't boil.