



CONN KAVANAUGH


CONN KAVANAUGH ROSENTHAL PEISCH & FORD, LLP



As our way of sharing the holidays with you, we hope you will enjoy our 2021 Holiday Traditions e-book. It brings you our favorite recipes, memories, cute pets, and more.

We also send our very best wishes
for the season and the new year,

from all your friends at Conn Kavanaugh.



Catherine DiVita and her husband Warren own two cats, decked out here in holiday headwear. As usual, Mocha is down for anything. Of course, misty is displeased by everything, but we love her so!

Follow them on Instagram!



@misty_and_mocha_



Pull-Apart Christmas Tree Appetizer

Alexis P. Theriault

Ingredients:

- Small mozzarella balls (Perlini is best; Ciliegine for a larger sized tree) – 6-8 oz. (need 32 mozzarella balls)
- Refrigerated pizza dough – 1 lb.
- Egg wash (1 egg whisked with 1 tbs water)
- ¼ c butter
- 1 garlic clove, minced
- ¼ c finely grated Parmesan cheese
- 1-2 c marinara sauce (warmed)

Instructions:

1. Preheat oven to 450 degrees; line large baking sheet with parchment paper
2. On floured surface, divide pizza dough into two pieces; stretch/roll each piece into long rectangle; cut dough into 2-inch squares (need 32 squares)
3. Wrap square dough pieces around each mozzarella ball and form tightly sealed ball. Place balls seam-side down on baking sheet in shape of Christmas tree (they should be touching)
4. Brush tree with egg wash
5. Bake tree until golden (15-20 minutes)
6. While baking, melt butter in small pan. Add garlic and cook ~30 seconds.
7. Brush melted butter/garlic and sprinkle parmesan on baked tree.
8. Serve tree warm with marinara sauce



Alexis Theriault's miniature poodle, Barrister, is fully dressed for the holidays.

He gazes longingly at the Pull-Apart Christmas Tree appetizer which tantalizes him with its delicious aroma, but remains frustratingly out of reach.





Steven Anderson-Garrison's cat "Radish" trying to eat the ornaments on his family's minimalist Christmas tree.

(This year, they'll skip the catnip ornaments).

Happy holidays to all!

-Steven



Giving new meaning to "Bow Wow!," the most obedient members of Erin Higgins' family say you should give your pets lots of treats during the holidays.

From Callie, the Labrador Mix, and Chase "I was named this for a reason" Higgins.



Holiday Eggnog

Marc D. Lawlor



Ingredients:

- 6 large egg yolks
- 1 cup heavy whipping cream
- 2 cups milk
- ½ cup granulated sugar
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon vanilla extract
- Dark rum (optional)



Instructions:

1. Whisk the egg yolks and granulated sugar together
2. In a saucepan over medium-high heat, combine the cream, milk, nutmeg and cinnamon (not the egg yolks and sugar – yet). Stir often.
3. Add a big spoonful of the hot milk/cream/nutmeg/cinnamon mix to the egg mixture, whisking vigorously. Repeat, adding a big spoonful at a time.
4. Once most of the hot milk has been added to the eggs, pour the mixture back into the saucepan on the stove.
5. Whisk constantly for just a few minutes, until the mixture is just slightly thickened. It will thicken more as it cools.
6. Remove from heat and stir in the vanilla.
7. Pour the eggnog into a pitcher or other container and cover with plastic wrap. Refrigerate until chilled. Serve chilled.
8. If you would like to add alcohol, add a shot of dark rum per glass and stir.





On January 1, 1804, Haiti made history when it became the first black republic in the world and the first country in the Western Hemisphere to abolish slavery. My family and I celebrate Haitian Independence Day by eating Soup Joumou. Eating the soup is a Haitian tradition and is embedded in our culture as a symbol of freedom. It is comforting to know that all Haitians across the globe eat Soup Joumou on the 1st.

-- Dayana Donisca



My oldest childhood friend and her husband live and work in Vienna, Austria. We have traveled over to Austria to visit them a few times. Three years ago, they suggested we come to meet them in Frankfurt, Germany, the week before Christmas or "Weihnachten." We rented a car, and the four of us spent a week driving through Germany and France visiting Christmas markets. The decorations, lights, music, people watching, and food options were so much fun. And the many cups of "Glühwein" we all sipped were not bad either. It was never on our radar to take a trip of this nature but we definitely can say it was one of our all-time favorite travel experiences. I highly recommend it!

--Martha Pierce



Angie's Italian Biscottis

Lori Flanagan

A treasured family recipe from Italy, from my grandmother Angelina Tolfa. We make them every Christmas.

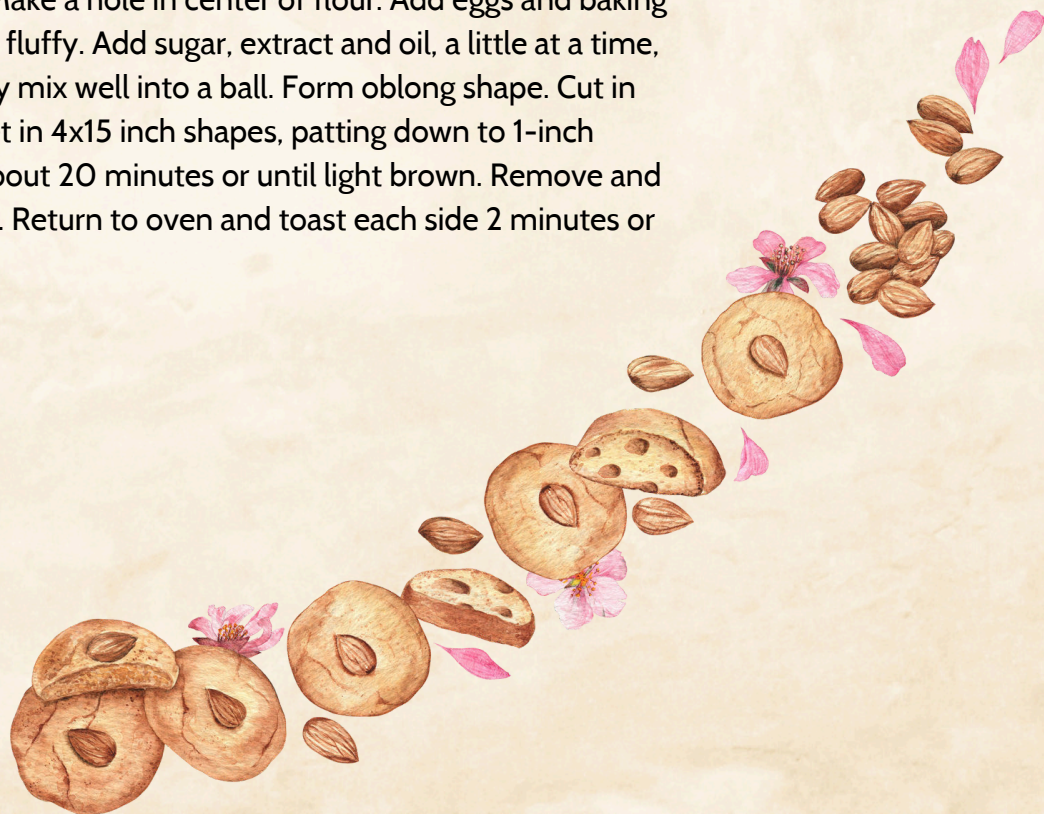


Ingredients:

- 2.5 cups flour
- 1 cup sugar
- $\frac{3}{4}$ to 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 2 eggs
- 3 teaspoons baking powder
- $\frac{1}{2}$ cup walnuts

Instructions:

Put flour in large mixing bowl. Make a hole in center of flour. Add eggs and baking powder and beat until light and fluffy. Add sugar, extract and oil, a little at a time, pulling in flour. Add nuts. Gently mix well into a ball. Form oblong shape. Cut in half. Lay in greased cookie sheet in 4x15 inch shapes, patting down to 1-inch thickness. Bake in 350° oven about 20 minutes or until light brown. Remove and cut in 1-inch pieces on an angle. Return to oven and toast each side 2 minutes or until brown. Makes 3 dozen





Growing up in Northern England, I always enjoyed the way Christmas Crackers kept the fun going after the presents and stockings had been opened. While the crackers themselves are similar to the ones you see on Chinese New Year, my family had a special tradition.

After finishing the holiday meal, each person sitting around the table would grab one end of a cracker while their neighbor grabbed the other end. Everyone would pull at the same time to increase the drama of loud snapping noises with treats bursting around. Each person would get a tissue paper "crown" to wear, a joke to read and a small toy.

When I first moved to the states in 1997, we could not find Christmas Crackers so we enlisted a relative to make room in their suitcase and bring some over each year. Fortunately, the crackers are now readily available and the holiday tradition continues.

-Maureen Hart



My Mother often buys ornaments for her Christmas tree when traveling. I adopted this practice, and made sure that whenever I traveled to a new country, state, national park, region or city, to seek out and find a Christmas tree ornament. This way, as you are trimming your tree, you get to remember where you bought each ornament and are reminded of the trip you took. It's always made trimming my tree feel extra special, but particularly last year (and likely this year) when I haven't been able to travel, I'm happy to have the memories.

-Glen Tagliamonte



Family Lasagna Recipe for the Holidays

Jim Peloquin

It's amazing how much family happiness depends upon one old, stained, much-used recipe card!

Sauce:

- Strain tomatoes or use puree.
- In a large pot, combine with tomato sauce, salt & pepper, basil, garlic puree.
- Simmer 2 hours

Meatballs:

- Break up bread and moisten with milk.
- Add onion, salt & pepper, hamburger and egg
- Brown meatballs in pan with salt pork/bacon and pancetta (remove salt pork).
- Brown meatballs and add to sauce.
- Deglaze pan with tomato paste and small amount of water.
- Add to pot containing the sauce. Continue to simmer.

Assembly:

- In baking pan, spread sauce and cover with one layer of lasagna pre-cooked to al dente.
- Cover with alternating dabs of ricotta mix and sliced meatballs (or sausage).
- Sprinkle all over with grated mozzarella and parmesan cheeses.
- Cover with sauce.
- Repeat layers until ingredients are used up.
- Finish with a layer of lasagna noodles and top with sauce, parmesan.

Bake 1 hour at 350F.





Kirsten Young would like you to meet Kaiser, shown here dressed to the nines with his pet human, Rory. They, and Kirsten, wish you a very happy New Year!



Sheila Giglio welcomes family and friends at the holidays with cheerful decorations around the fireplace.

The “Feast of the Seven Fishes” is a family favorite meal.

Family Favorite Fudge

Jennifer Taddeo



My family's favorite is our fudge recipe – it is incredibly easy, uses one bowl and the microwave, and you can make it ahead and freeze to have on hand. Make a few batches at the start of the holiday season and you will always have a quick dessert or hostess gift ready to go.

FAMILY FAVORITE FUDGE

One bag of peanut butter bits

6 oz of chocolate chip bits

Half stick of butter

One can of condensed milk

Dump into a microwave-safe bowl, microwave on high for six minutes, mix well, pour into a disposable square tin and place in the fridge to set.

Cut into small pieces, as it is really rich, and remember to include an allergy warning.





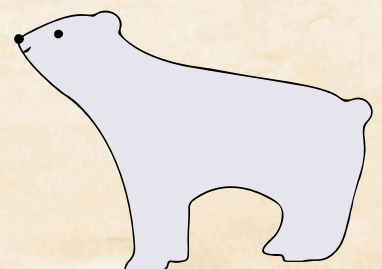
Here's my pup Maggie (puggle) preparing herself for the cold snowy season to come!

Emily McPherson



Happy Holidays from the land of mini-trees and mini-snowmen!

-Michele Brokmeier



Chocolate Peppermint Crunch Cookies

Karen J. O'Connor



Ingredients:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup Dutch-processed cocoa
- 1 cup unsalted butter at room temperature
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 large eggs at room temperature
- 1 teaspoon vanilla extract
- 1/2 teaspoon peppermint extract
- 1 cup semi-sweet chocolate chips
- 1 cup peppermint crunch pieces
- 1/2 cup crushed candies for dipping cookies



Instructions:

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or Silpat baking mat. Set aside.
2. In a medium bowl, whisk together flour, baking soda, sea salt, and cocoa. Set aside.
3. With a mixer, cream butter and sugars together until smooth. Add in eggs, one at a time. Next, add in vanilla extract and peppermint extract. Mix until just combined.
4. Gradually add flour mixture and beat until just combined. Mix in the chocolate chips and peppermint crunch pieces.
5. Place the crushed candy canes in a small bowl. Scoop the dough into rounded tablespoons and lightly dip the tops of the cookies into candy cane pieces. Make sure you don't get carried away. You only want the tops to have the candy cane pieces. If you roll the whole cookies in the candy canes, you will end up with a melted mess.
6. Place cookie balls on prepared baking sheet, about 2 inches apart. Bake cookies for 10 minutes, or until cookies are set, but still soft in the center. Don't overbake. Remove from oven and let sit on baking sheet for 3 minutes. If desired, add extra candy cane pieces right after they come out of the oven to make the cookies extra pretty. Move to a cooling rack and cool completely.
7. Note-store cookies in an airtight container for up to 4 days. They also can be frozen. If you can't find the Andes peppermint crunch baking chips, you can buy the Andes Peppermint Crunch Thins and chop them up. If you can't find candy canes, you can crush up peppermint candies. Important note-don't go crazy with the candy canes because they will melt. I dip just the tops of the cookie dough balls. If you want to make the cookies extra pretty, you can add extra candy cane pieces right after they come out of the oven.

Depending on the menu at various holiday gatherings, my family inevitably ends up with at least one semi-bare turkey carcass that, up until a decade or so ago, just got thrown out. But then my now-husband was gifted with a family member's enormous Dutch oven, and a delicious tradition was born. No matter how large the turkey remains, they could fit in that Dutch oven, so I would simmer them for the better part of a day along with herbs from the garden to make the base for some wonderful turkey soup. Given the quantities involved, we always end up with plenty of soup to share with others, and at this point there are those (including myself) who look forward to the soup more than the meal that preceded it. I have been particularly grateful for this tradition during the pandemic, as it is not something that has been disrupted by smaller gatherings; we have just ended up with more leftover turkey, which means more soup! It is very easy to freeze in batches and share with loved ones when we have the opportunity to see them.

-Julie Martin



Looking very distinguished, Chris Fitzgerald's dog "Marty" waits patiently, hoping that his presents arrive soon under the family tree. Marty, Chris, and the Fitzgerald family wish you and yours the happiest of holidays and a great new year.



Ginger Cookies

J.P. Christian Milde

Adapted from Vegan with a Vengeance by Isa Chandra Moskowitz



Ingredients:

Dry:

- 2 cups (250 g) all-purpose flour
- 1 tsp. (5 g) baking soda
- ¼ tsp. salt
- 2 ½ tsp. ground ginger
- ½ tsp. ground cinnamon
- ½ tsp. ground cloves

Liquid:

- ½ cup canola oil
- ¼ cup molasses (medium or dark is best; blackstrap is probably a bit much)
- ¼ cup milk (soy, oat, and almond milk all work well)
- 1 cup sugar
- 1 tsp. vanilla extract

Topping:

- 4 Tbsp. any coarse sugar, ideally turbinado or demerara sugar



Instructions:

1. Preheat the oven to 350° F and grease two cookie sheets or line them with parchment paper.
2. Set aside the coarse sugar in a shallow bowl.
3. Whisk or sift together all other dry ingredients in a mixing bowl until homogenous.
4. In a large mixing bowl, whisk together all wet ingredients until thoroughly combined. Be sure to dissolve all the molasses; it likes to stick to the bottom of the bowl.
5. Add the dry ingredients to the wet, mixing as you go. Mix as little as possible—just enough to fully combine the wet and dry ingredients.
6. Roll the dough into 1½-inch balls, flatten them slightly, and press one side into the coarse sugar. To make crispier cookies that are closer to ginger snaps, flatten the balls more than slightly (but keep them at least ½ inch thick).
7. Set the cookies on the prepared cookie sheets at least 2 inches apart. Fully use both cookie sheets and avoid the temptation to economize space—the dough will spread in the oven.
8. Bake for 10–12 minutes, or until the edges become firm. The centers of the cookies will still be very soft when done, but they will harden as they cool.
9. Let the cookies harden on the baking sheets for three to five minutes and then transfer them to a wire cooling rack. They will continue to firm up as they cool.

Notes:

1. If you find that the dough is too sticky to work with, wetting or oiling your hands slightly will help. As a last resort, you can also refrigerate the dough before working with it.
2. These cookies will firm up considerably as they cool and develop a nice snap. If you prefer a softer cookie, you can increase the liquids slightly (⅔ cup canola oil, ⅓ cup molasses, ⅓ cup milk), although the dough will be a bit messier and the resulting cookies may spread more in the oven.



Marie Chafe's dog Daphne knows there are treats in her stocking. But, without opposable thumbs, she has to wait for a two-legged member of the family to help her out. She hopes your new year is filled with treats you can open on your own.



Sarah Power says her cat Finn "is an indoor cat that's obsessed with snow, so I bought him a leash to experience it." Sarah and Finn wish you fun snow days over the holidays.



This Mac N' Cheese Will Make You the Star of Every Holiday Dinner This Year (Courtesy of Anthony Bourdain!)

Jeffrey Barcher

Ingredients:

- 1 pound dry elbow macaroni
- 5 tablespoons unsalted butter
- 5 tablespoons all-purpose flour
- 4½ cups whole milk
- 2 teaspoons mustard powder
- 2 teaspoons ground cayenne pepper
- 1 teaspoon Worcestershire sauce
- 8 ounces Parmigiano-Reggiano cheese, grated
- 4 ounces Gruyère cheese, grated
- 5 ounces sharp cheddar cheese, grated
- 3 ounces fresh mozzarella cheese, cubed
- 4 ounces cooked and thinly sliced ham, julienned (optional)
- 2 teaspoons salt, or more to taste freshly ground white pepper to taste (optional)



Instructions:

1. Preheat the oven to 375° F.
2. In a large, heavy-bottom pot, bring salted water to a boil and add the elbow macaroni. Cook according to the package instructions until just al dente, then drain and set aside.
3. Make sure you have both a whisk and a wooden spoon nearby, and something to rest them on. You will be switching back and forth between the two utensils as you first make a roux and then build on that to make a béchamel.
4. In the still-hot macaroni pot, heat the butter over medium-high heat until it foams and subsides. Whisk in the flour, then switch to a wooden spoon and stir steadily over medium-high heat until the mixture begins to turn a nutty golden brown, about 2 minutes. Do not let the mixture scorch. Whisk in the milk and bring the mixture just to a boil, stirring with the wooden spoon and making sure to scrape each part of the surface of the pan so that hunks of flour or milk do not stick. Reduce to a simmer and continue to cook and stir until the mixture is slightly thicker than heavy cream.
5. Whisk in the mustard powder, cayenne, and Worcestershire, then add half the Parmigiano-Reggiano (you'll sprinkle the rest over the top) and the rest of the cheeses and, if using, the ham, and stir until the cheeses have melted completely. Stir in the cooked macaroni and mix well. Remove from the heat and stir in the salt and optional pepper.
6. Transfer the mixture to a glass or ceramic casserole, top with the remaining Parmigiano, and bake in the oven for 15 to 20 minutes, until the top is golden brown and the mixture is bubbling slightly.
7. Serve hot, or refrigerate and gently reheat the whole thing, or in portions as needed.



Johanna Matloff shares a photo of her colorful Hanukkah Dreidel collection and wishes everyone a healthy happy holiday season.



Carol Starkey's holiday traditions include an elegant feast with family, the Boston Pops, and photos with loved ones.

Here, she poses with her wife Lisa Wilson, wearing crepe paper crowns from their holiday crackers.



Norwegian Gløgg

Kurt B. Fliegau

Ingredients:

- 1 bottle of red wine
- 1 teaspoon cardamom
- 5 whole cloves
- 1 large sliced cinnamon stick
- 1 2-inch piece of ginger, chopped
- 12 ounces white sugar
- ½ 750-ml bottle of aquavit (or substitute vodka or Cognac)
- 3½ ounces raisins
- 3½ ounces sliced almonds



Instructions:

Heat the red wine slowly in a saucepot over medium-high heat. Put the cardamom, cloves, cinnamon and ginger in a spice bag and add to the pot. Stir in the sugar until it dissolves.

Remove the pan from heat and let cool, approximately 2 hours. Add the aquavit to the pan and place over medium-high heat. Heat until just before mixture reaches a boil. Add raisins and almonds. Transfer mixture to a punchbowl, remove the spice bag and ladle into large glass cups with little spoons, scooping up raisins and almonds. Serves 8.





With a name like “Taco,” it’s hard to decide whether Mike Rossi’s adorable pup should go into the food category or the pet category.

Either way, he looks yummy! Best wishes for a wonderful holiday season from the Rossi family.



“My cats don’t do well with costumes, so I had to get a little creative with photoshop. Pictured are Lily (Elf) and Lola (Santa).”

I thought we needed some feline representation and I couldn’t resist, considering how photogenic my cats are!”

Emma H. Rowe



“Company Worthy” Mocha Ice Box Cake

Mary 'Beth' O'Neal

Ingredients:

- 2 cups cold heavy cream
- 12 ounces mascarpone cheese
- ½ cup white sugar
- ¼ cup Kahlúa liqueur
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon instant espresso powder (available in instant coffee section of most major supermarkets)
- 1 teaspoon pure vanilla extract
- 3-4 packages Tate’s Bake Shop chocolate chip cookies
- Shaved (using a vegetable peeler) semisweet chocolate, for garnish



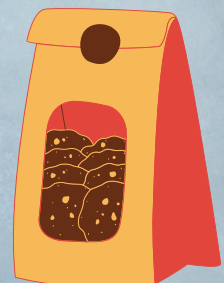
Instructions:

In the bowl of an electric mixer fitted with the whisk attachment (both of which should be put in the freezer for a half hour or so to chill before using) combine the cold heavy cream, mascarpone, sugar, Kahlúa, cocoa powder, espresso powder, and vanilla. Mix on low speed to combine and then slowly raise the speed, until it forms firm peaks, like whipped cream.

To assemble the cake, arrange whole chocolate chip cookies flat in an 8-9 inch springform pan, covering the bottom as much as possible. (Some cookies will need to be broken up to fill in the spaces.) Carefully spread, with a spatula, a fifth of the mocha whipped cream evenly over the cookies. Place another layer of cookies on top, lying flat and touching, followed by another fifth of the cream. Continue layering cookies and cream until there are 5-6 layers of each, ending with a layer of cream. Smooth the top, cover tightly with plastic wrap, and refrigerate overnight (which is a “must”).

Run a small sharp knife around the outside of the cake and remove the sides of the pan.

Sprinkle the top with the chocolate shavings; cut and serve small slices right from the bottom of the pan; and serve cold.



Dennis Gallitano's reindeer/chocolate lab mix "Zoey" is an Instagram celebrity with 13,000+ followers.

She wishes you happy holidays with lots of treats.

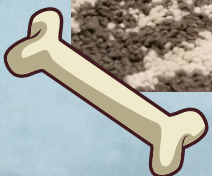


@chocolate_lab_zoey



Laurel Koes' dog Dalston says "I built all the Lego dinosaurs, I drank my bowl of beer, I'm wearing this silly hat. Do I HAVE to stay up till midnight? Can I just wish you a Happy New Year now?"

Hoping you also have too much fun over the holidays.



Mom's "Chocolate Peanut Butter Snick Snack" Cookie

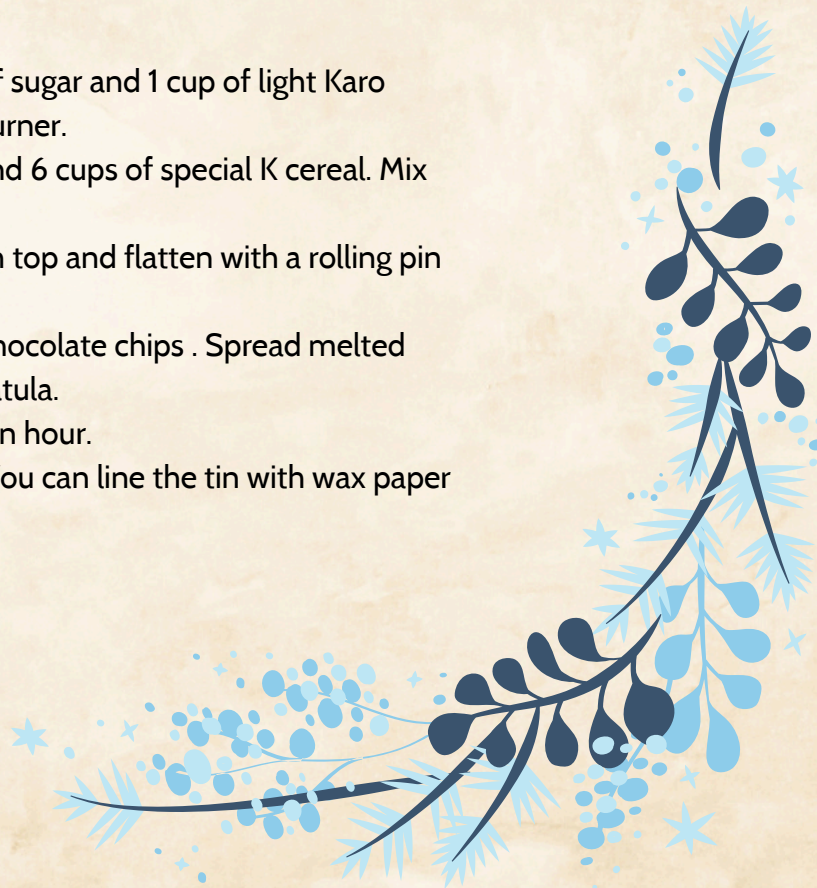
Ilissa C. Kemper

We make these every Holiday season together and they are my absolute favorite!



Instructions:

1. On the stove, bring a little less than 1 cup of sugar and 1 cup of light Karo syrup (clear one) to a boil. Remove from burner.
2. Add an 18 oz jar of chunky peanut butter and 6 cups of special K cereal. Mix very well!
3. Spread on a cookie sheet. Put wax paper on top and flatten with a rolling pin or use a glass .
4. In the microwave, melt a package of milk chocolate chips . Spread melted chocolate over flattened mixture with a spatula.
5. Put in the refrigerator to harden for about an hour.
6. Cut into squares and put into a cookie tin. You can line the tin with wax paper as well if desired.



Bob Rosenthal takes a trip down memory lane with his daughter Laura staring in amazement at the lit menorah for her first Hanukkah 28 years ago.

And, like many of his colleagues, he could not resist adding an incredibly cute doggie photo titled "Cody in a Basket!"



The Page Family Christmas Traditions

Sunday after Thanksgiving – kick off the season by watching Elf.

First full weekend in December – picking out the tree at Tendercrop Farms in Newbury, MA and tree trimming.

December 23 or December 24 – dinner in Boston and a walk through the Boston Common, the Public Garden and Commonwealth Avenue.

Happy Holidays from the Page Family – Adam, Kelly, Lilly and Lucy



Potato Latkes

Ann Power

Ingredients:

- 2 cups grated raw potatoes
- 1 medium onion
- 2 eggs
- ½ teaspoon baking powder
- 1 ½ teaspoons salt
- Dash of pepper
- ¼ cup matzo meal (some people use flour)

Instructions:

Add eggs, baking powder, salt, pepper, onion and matzo meal to potatoes. Mix well. Drop by tablespoon into hot oil which is almost deep enough to cover the pancakes. Fry until brown on both sides.

Serve with applesauce or sour cream.



Ann alternates between four different menorahs. This is her favorite.



Grandma's Chocolate Chip Cookies

Nakyah Lucas

Ingredients:

Wet Ingredients

- 2 Sticks of Soft Butter
- $\frac{3}{4}$ Cup White Sugar
- $\frac{3}{4}$ Cup Brown Sugar
- 1 Teaspoon Vanilla
- 2 Eggs

Dry Ingredients

- 2 $\frac{1}{4}$ Cup Flour
- 1 Teaspoon Baking Powder

Optional:

- 1 Bag of Chocolate Chips
- 1 Cup of Chopped Nuts (Walnuts, Pecans, etc.)



Instructions:

Pre-Heat oven to 350 degrees. Mix wet and dry Ingredients in separate bowls. Next, add dry ingredients into wet bowl and stir until well incorporated. Bake on a cookie sheet lined with parchment paper. Scoop about 1 tablespoon of dough onto the cookie sheet—either roll into a ball or drop in a mound.

Bake for about 10-15 minutes turning cookies half-way. Like my Grandma always says, Turn Before you Burn!!

Enjoy!



For any Holiday my family and I come together, we tend to play games with one another and catch up. Here is one:

10-Second Gratitude Speech

Everyone in the room has to state things they are grateful for. This allows us to remind each other of the important things in life, that we sometimes take for granted. This also reminds us that we are grateful to have the ability to gather as a family. This activity puts everyone in the holiday spirit and promotes the development of gratefulness!



Holiday "Dadhattans"

Russell F. Conn

A Dadhattan is the perfect cocktail for the holidays or after a long work day followed by a tough "Boston commute" home in the middle of winter. The name was coined by my daughters, Kathleen and Ali, after watching me have a few of these over the years.

You must start with Crown Royal.

Pack a ten to twelve ounce glass tumbler - a nice perfectly cylindrical glass about four inches in diameter - with ice. (Crate & Barrel has good options)

Fill two-thirds with Crown - about four ounces. (Yes, it's a double)

Add one ounce of Martini & Rossi DRY (not sweet) vermouth.

Add about six drops of angostura bitters (optional).

Ring the glass with a good sized lemon twist (rind only) and then add the twist to the cocktail. No cherries!

Stir lightly for about fifteen seconds.

Sip cautiously - no guzzling and limit one per night (it's all you will need).

Preferable to avoid food while drinking - dinner comes later.

Enjoy!



Wire-wrapped Star Ornaments

Christina Lamb

Materials & Tools:

- Star-shaped metal cookie-cutter
- 18 gauge Artistic Wire (for outline)
- 24-26 gauge colorful Artistic Wire (to wrap)
- Thin ribbon up to ¼" wide (for bow at top and wrapping)
- Small beads (optional)
- Wire clippers
- Small pliers
- Pen, pencil or dowel (for shaping top loop)

Instructions:

1. Making the top loop

- Start with the 18 gauge wire.
- Without cutting it from the spool, make the top loop as follows:
- Leave a 1" tail, then wrap the wire once around a pen to create the top loop.
- Use the 1" tail to wrap around the stem of the loop a couple of times to close it firmly.
- Press the wire wraps down with the pliers and clip off any excess "tail" wire.
- Make sure sharp end is pressed down with pliers.

2. Making the outer star shape

- Place the loop on the outside of one of the star points on the cookie cutter
- Start shaping the wire around the star points, pressing tightly into the in-and-out points to get a sharp star shape. The pliers can help.
- When you have completed the star, twist the wire once around the stem of the loop you made in step 1, and keep going, wrapping a second star shape so your outline will be made of two wires.
- Wrap the end around the stem of the loop a couple of times. Clip the wire and press the end down with pliers.

3. Wrapping

- Use the 24-26 gauge wire for the wrapping. Refer to the photo for ideas.
- Without cutting it from the spool, slip a 1" length under the star shaped wire and twist the 1" tail around the outer wire several times to anchor it.
- Start wrapping the wire around the star, pulling tightly so it does not slide off.
- When satisfied, snip the wire off the spool and twist the end around the outer star shape a few times to anchor.
- Repeat with another color of wire and/or ribbon. If you use ribbon, start by knotting it around the loop stem, leaving a long tail you can use to make a bow at the end.
- There is no rule here. Wrap as much or as little as you like. You can even add beads to the wire as you go—but this necessitates cutting a length of wire from the spool first.

4. Finishing

- Make sure sharp edges are wrapped around and pressed down.
- Add a ribbon loop or bow at the top, if desired.

Once you have made one or two stars, it will go very quickly and you can crank out a dozen in an evening easily. It becomes addictive. Fun to do with the family or friends.



**In lieu of gifts, we have made charitable donations
to the following organizations on behalf of our
clients, colleagues, and friends:**

New England Center for Homeless Veterans

Rosie's Place

Pine Street Inn

Road to Responsibility

Rodman Celebration for Kids

MA Advocates for Children/The Autism Center

National Brain Tumor Society

ALS One

Chief Justice Gants Access to Justice Fund



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