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Introduction

Christingle celebrations are a great way to involve children and young people in creative and fun activities.

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

There are more activities available as part of our worship resources – please see our Messy Church Christingle and our worship resource for Under 7s (available from **christingle.org/shop**).

Share your photos or videos of your crafty activities with us via Facebook at facebook.com/groups/Christingle, or on Twitter @childrensociety #Christingle50



Get crafty with ...food

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

Have you come up with your own Christingle culinary creation?

Share your pictures and recipes online using

facebook.com/groups/Christingle, or on Twitter @childrensociety #Christingle50

Christingle iced biscuits

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

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

- Mix the icing sugar, water and food colouring to make smooth glacé icing.
- 2. It needs to be spreadable, so shouldn't be too runny or too thick! If in doubt, test some on a biscuit.
- 3. Spread the icing onto one side of the biscuit, then add the red lace across the centre so that it looks like the red ribbon that goes around a Christingle. Decorate with sweets and dried fruits so that it looks like a Christingle.
- 4. Put in the fridge to set.
- **5.** Eat and enjoy!



Jelly oranges

These fruity snacks use the whole of the orange, and don't contain any synthetic colours or flavours. They're also simple to make and fun to eat!

- 1 tsp powdered unflavoured gelatin
- 3 oranges
- A microwave
- A microwaveable jug/container
- Some orange juice

- 1. Cut each of the oranges in half and squeeze as much juice out of them and into the jug as you can. This should leave you with just the shells of the orange. Be mindful not to tear or crush the skins, as you'll need these to be intact.
- 2. Rest the orange shells flesh side up in a muffin tray. Make sure they are sitting up straight.
- 3. Measure out 200ml orange juice from your jug, drinking any excess or adding juice from a carton if needed. Sprinkle the gelatin evenly over the surface of the juice, but do not stir and allow it to sit. Do not stir.
- 4. Place the jug into a microwave for 30 seconds, remove, and stir until the gelatine is dissolved. Pour the gelatin and orange juice mixture into the orange shells and refrigerate until set.



Orange honey muffins

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

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

- Preheat your oven to 180oC/Gas mark 4. Line a muffin tray with paper cases.
- 2. Cut the orange into chunks and blend these, along with the orange juice, until you have a slightly lumpy paste. Add the egg, honey and butter and stir until combined.
- 3. In a separate large bowl, sieve the flour, cinnamon, baking powder and baking soda, then add the sugar.
- 4. Pour the orange mixture into the dry ingredients, add sultanas if using, and fold together gently until combined. Do not over mix as this can make the muffins come out tough.
- 5. Divide the mixture between the muffin cases. If using, press a chocolate chunk into the top of each muffin.
- 6. Bake for approximately 15 minutes or until golden and firm to the touch. These muffins are delicious served warm from the oven!



Get crafty with ...ornaments

Making ornaments is fun and can provide you with trinkets that you can give away as gifts, or sell to help you boost your fundraising.

50 Christingle skittles

This activity can be done at home, in a church service or as part of children and young people's groups at your church.

- Enough cardboard tubes to make 50 candle shapes (try crowdsourcing these from your church or school)
- 50 candle flame shapes cut out of orange paper
- Orange paint/paper to cover the cardboard tubes
- Strips of card cut to look like cocktail sticks

- 1. Cut up the cardboard tubes into sections.
- 2. Cover the cardboard with paper (or use paint) to make orange candles.
- 3. Stick the candle flame to the top of the candle.
- 4. Attach the strips of card to look like cocktail sticks.
- 5. Now you're ready to play. Split the group into teams. Which team can be the first to knock down all 50 skittles?



Orange peel lantern

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

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

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



Jam jar lantern

Dazzling colours will light up your home thanks to this very easy and quick to make jam jar lantern.

- A tall wax candle
- Sticky tac or modelling clay
- Clean glass jar eg jam jar (no lid required)
- Coloured tissue paper
- Red ribbon/tape

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



Get crafty with ...art

You can use the activities below to discover your artistic side as you make your own creations.

Giant Christingle

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

This can also be done with any items you might be recycling. Feel free to use your imaginations here. Remember to share your Giant Christingle at using **facebook.com/groups/Christingle**, or on Twitter **@childrensociety #Christingle50**

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

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

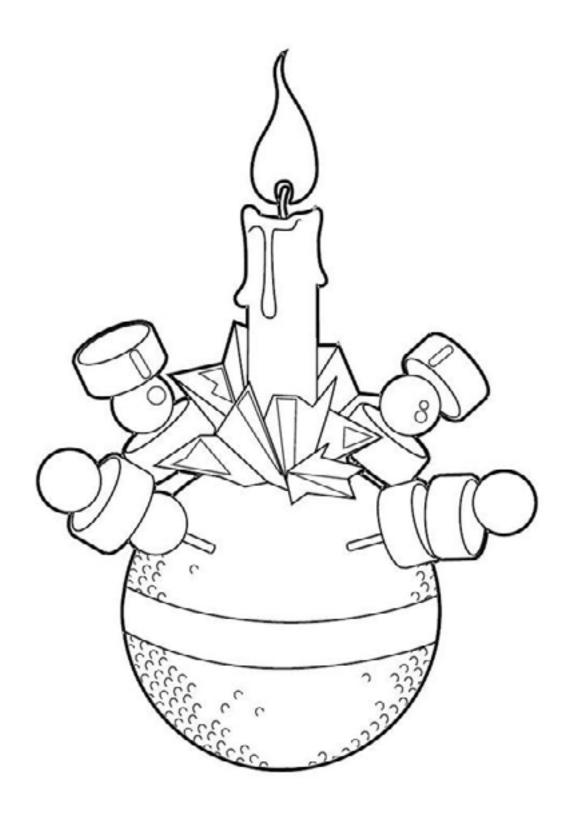


Christingle colouring

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

- A Christingle you have already made as a model (or use the template on the next page)
- Pen or pencil to draw your Christingle
- Coloured pencils, crayons or markers to colour in your Christingle
- 1. First, using a Christingle you have already made as a model, draw a Christingle. Alternatively, you can use the template on the next page.
- 2. Then, using coloured pens and pencils, get creative and colour in your Christingle.
- 3. Hang your Christingle picture up for everyone to enjoy!







No child should feel alone, yet in Britain there are thousands of children and young people who will feel scared, unloved and unable to cope this Christmas.

We want to be there for these children, listening, supporting and acting, so that vulnerable young people in this country can look forward to a first Christmas full of hope and free from fear.

We work closely with schools, families, police, local government and other organisations to tackle the complex problems young people today face – because only together can we make a difference to the lives of children now and in the future.



supportercare@childrenssociety.org.uk



The Children's Society No child should feel alone