HOW TO MAKE A POMANDER

Pomanders are fun to make with children. They are fine holiday gifts but do need to be made a month or two ahead of time so that they can cure before use.

*Materials*

Apple (one per pomander)
Whole cloves
Ground cinnamon

Cheesecloth

Handkerchief

Wire tie
Ribbon (optional)

*Instructions*

Push cloves into the skin of the apple until the surface is covered. Roll the apple in the cinnamon, then place on a square of cheesecloth. Bring the corners together, and tie off below the corners. Hang until the pomander dries out, a process that will take several weeks. When it has cured, place the pomander in a pretty handkerchief, tie a ribbon at the top, and include a loop made from the wire tie so that you can hang it in a closet to ward off musty smells.

*Variation*

You can also make pomanders with oranges or lemons. If you do, you will need a skewer or a paper clip to punch a hole in the skin before you insert the whole clove. Roll the finished pomander in orris root rather than cinnamon, and proceed as above.