GIFT IN A JAR RECIPES

INTRODUCTION & IDEAS

Most of the following recipes require a quart jar, large or small mouth opening. I find though a large mouth works easier to get the ingredients in. Besides a quart jar with lids, you will need a large rubber band. A piece of fabric 8” x 8” square & ribbon to decorate. After filling the jars, place the material on the lid and put the rubber band around it to secure it in place. Tie with decorative ribbon and tie the recipe card to the ribbon for the directions on how to bake the ingredients. If you have a printer, print out the tag onto a colorful piece of paper or onto adhesive paper. When putting in the ingredients, make sure to pack them down tightly. If you have loose ingredients like nuts, M&M, raisins...etc. make sure they are the next ingredient on top of packed brown sugar. If the next layer is to be white sugar or flour, the white sugar or flour will seep through the nuts, M&M...etc some what. Also when using cocoa, wipe inside of jar before adding another ingredient to keep jar looking nice.

Have fun and give the filled jar to a friend!

SOME IDEAS TO MAKE YOUR GIFT OF COFFEE OR COCOA MIX MORE SPECIAL:

Get some plastic spoons and dip the spoon end only in melted chocolate chips; sprinkle with non-pareils or colored sugar sprinkles if desired. Let the chocolate set up. Wrap a spoon or two (depending on who the gift is for) in a piece of cellophane and tie with a pretty ribbon. Include this with a gift jar of cocoa mix or coffee mix. Make some homemade biscotti. After biscotti is cooled, dip half of each stick into melted chocolate chips (or melted vanilla candy coating also known as chocolate bark). Let chocolate set up. Wrap and add as you would the above spoons. Sew up a pretty gift bag from a festive fabric of your favorite holiday calico or even a shiny lame to wrap your gift jar in. Decorate with twigs of silk holly and a pretty ribbon. Place the wrapped jar of mix in a basket and include the recipe if desired so the recipient may make more when their supply runs out. Add a bag of homemade cookies, a couple of coffee mugs and a CD of holiday music.

SOME IDEAS FOR MAKING YOUR GIFT OF COOKIE MIX MORE SPECIAL:

Wrap your jar in a fabric bag as described above, but add a cookie cutter or a wooden spoon to the jar instead of the chocolate spoons. Place the jar in a mixing bowl and add a new digital timer.
Place a jar of cookie mix and a jar of cocoa mix in a basket together to give to a young family with children. Put cookie mix in a cookie jar, wrap the jar containing the mix with a couple of new kitchen towels so it won't rattle inside the cookie jar. Make a basket with three different cookie mixes in it and give to a family with school aged kids who will be on vacation during the holidays.

SOME IDEAS FOR MAKING YOUR HOLIDAY MORE SPECIAL
Don't feel like you have to spend a fortune to have a nice holiday. A simple card for the majority of your contacts at work, school, and church would be just as appreciative to receive a card instead of a gift.

Add a special poem or Bible verse that you print out on your computer (make multiple copies at the printers if you're doing a lot) and add that to the Christmas cards. Most Christmas cards are a generic greeting, this will add a personal touch. Making these Gift Jars will really help you save money when you want to give someone something more than just a card. I saw a catalog with cellophane bags of treats like candy, cookies and nuts ranging in price from $50-$65 plus shipping for just 9 gifts.

(I apologize if there are some duplicate recipes)

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MASTER MIX:
Master Mix
4 cups unsifted, all purpose white flour (spoon lightly into cup and level off)
1 cup butter flavor or solid white shortening
1/3 cup double-acting baking powder
1 cup nonfat dry milk powder
4 cups whole wheat flour
3 tablespoons sugar
2 teaspoons salt
1. Into a large bowl, sift together 4 cups white flour, the baking powder, sugar and salt. This removes lumps and helps mix ingredients.
2. Cut in shortening with 2 knives, pastry blender, or fingers until it looks like coarse oatmeal.
3. Stir in the dry milk.
4. Stir in the 4 cups of whole wheat flour; mix well.
5. Store in covered container at room temperature.
Yield: 11 cups. Keeps about 2 months. For longer storage refrigerate or freeze.
Notes:
To measure Master Mix: stir lightly and pile into cup (do not shake) and level off. You may use less whole wheat flour and more white flour if you wish. Just be sure the total flour used is 8 cups.

Variations Margarine or Butter Master Mix. Reduce salt to 1 1/2 teaspoons. Use 1 1/4 cups margarine in place of shortening. Choose a margarine which lists a liquid vegetable oil as first ingredient for more polyunsaturates. Keep refrigerated. The Master Mix can be used to make many dishes easily.

Unlike a purchased mix, this homemade mix allows you to choose your own combination of ingredients. The recipe may be doubled if desired. The Master Mix is lower in fat than some but gives very good results. Sugar has been reduced in some of the recipes, but other ingredients have been used to enhance flavor. Thus in banana bread only 1/4 cup of sugar is used but more banana is called for than in traditional recipes.

Simple meals and leftovers can be sparked up by adding a homemade hotbread or other food made from the Master Mix.

How to Use Dried Eggs in the Master Mix recipes If you have dried eggs on hand you can use them in the Master Mix recipes instead of fresh ones. The table below shows how to reconstitute the dried eggs. If you prefer, you may add the dried eggs to the dry ingredients and the water to the liquid in the recipe.

Dried Egg Substitutions
Dried Eggs + Water = Eggs
1/4 cup + 1/4 = cup 1
1/2 cup + 1/2 = cup 2
Note: Use the dried eggs only in recipes requiring thorough cooking.

THE RECIPES . . .
1001 COOKIE MIX
Makes 10 cups.
5 cups all-purpose flour
3 3/4 cups sugar
2 tablespoons double acting baking powder
2 teaspoons salt
1 1/2 cups PLUS 2 tablespoons butter, softened
Spoon flour into measuring cup and level with spatula. Put in large bowl with at least a 4-quart capacity. Measure sugar, baking powder and salt into
flour. Stir until mixture is thoroughly blended. Add butter and use pastry blender or clean hands to work into dry ingredients until mixture resembles coarse meal. Store covered in airtight container in refrigerator or freezer. Do NOT press down. Use mix at room temperature. Spoon lightly into measuring cup, level with spatula.

Tips.
When using margarine, do not use diet, whipped or soft.
* Have all ingredients at room temperature.
* Do not sift flour -- spoon lightly into measuring cup and level off.
* Use standard measuring cups and spoons.

AMARETTO COFFEE CREAMER
3/4 cup non-dairy coffee creamer
1 tsp. almond extract
1 tsp. ground cinnamon
3/4 cup confectioners sugar
Combine all ingredients in a container with a tight fitting lid. Shake well to blend. Store in airtight container and give creamer with the recipe for Amaretto Coffee. Yields 12 servings.

Attach to the jar:
Amaretto Coffee: In a mug, combine 2 tablespoons of creamer with 6 ounces of coffee.

APPLE, CINNAMON, WALNUT OATMEAL MIX
1 package {7 oz.} dried apples
1 container {18 oz.} quick-cooking oats
1 jar {3 oz.} non-dairy creamer
1/2 cup firmly-packed brown sugar
1/2 cup chopped walnuts
1 teaspoon salt
2 teaspoons ground cinnamon
Place dried apples in a processor; process until finely chopped. Add remaining ingredients and process until well blended. Store in airtight container. Give with serving instructions. Makes 7 1/2 cups mix; about 15 servings.

ATTACH TO JAR OR CONTAINER: Stir 2/3 cup boiling water into 1/2 cup oatmeal mix until well blended. Let stand until thickened.

APPLE CAKE IN A JAR
2/3 cup shortening
2 2/3 cups white sugar
4 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons salt
2 teaspoons baking soda
3 cups all-purpose flour
2/3 cup water
3 cups grated apple
2/3 cup raisins
2/3 cup chopped walnuts
8 straight-sided wide-mouth pint canning jars

Preheat oven to 325 degrees F (165 degrees C). Lightly grease the insides of 8 straight-sided wide-mouth pint canning jars. Sift together flour, baking soda, salt, nutmeg and cinnamon. Set aside.

Cream shortening and sugar until fluffy. Add eggs and beat in well. Add flour alternately with water and mix until smooth. Fold in apples, raisins and nuts. Fill jars 1/2 full of batter, being careful to keep the rims clean. Wipe off any batter that gets on the rims. Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water.

As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Unsealed jars should be eaten or kept in refrigerator for up to a week. Sealed jars can be stored with other canned food for up to a year.

APPLE MUFFIN MIX
2 c Self rising flour
1/2 c Sugar
1/4 c Brown sugar
1 ts Cinnamon
1/4 ts Nutmeg
1 c Chopped dried apple

Mix: Combine and store in an airtight container.
Attach this to the Jar:
1 pk Mix
1 Egg
3/4 c Milk
1/4 c Vegetable oil
Preheat oven to 400. Mix all ingredients just until moistened. Fill greased muffin cups 3/4 full. Bake 15-18 minutes, or until golden brown.

APPLE NUT PANCAKES
3 cups nonfat dry milk
2 1/2 cups all-purpose flour
1 cup whole wheat flour
1 cup coarsely ground pecans
1/3 cup sugar
1/4 cup baking powder
1 1/2 teaspoons salt
1/2 teaspoon ground cinnamon
1 package dried apples -- cut into small pieces
Combine dry milk, flours, pecans, sugar, baking powder, salt and cinnamon in large bowl. Stir in dried apples. Store in a jar. Attach the following instructions to the jar: (Makes 8 1/2 cups pancake mix)
Combine 2 3/4 cups pancake mix, 1 1/4 cups water, 1 egg, and 2 Tbsp. vegetable oil in a medium bowl. Stir just until moistened. Grease and preheat griddle. For each pancake, pour about 1/4 cup batter onto griddle. Cook until top of pancake is full of bubbles and underside is golden brown. Turn with spatula and cook until remaining side is golden brown. Makes about 14 pancakes To make the gift extra special, place it in a basket lined with a holiday cloth place mat, and add a jar of Apple Butter.

APPLE PIE IN A JAR
4 1/2 cups white sugar
1 cup cornstarch
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon salt
10 cups water
3 tablespoons lemon juice
7 quarts peeled, cored and sliced apples
Place a rack in the bottom of a large stock pot. Fill pot with hot water. Sterilize 7 1-quart canning jars, 7 lids, and 7 rings by placing on rack, jars upright. Bring water to a boil. Boil 10 minutes. Remove with a holder and allow jars to air-dry. Save water for processing apples.
Combine sugar, cornstarch, cinnamon, nutmeg, salt, and water in a large saucepan. Place over high heat and cook until thick and bubbly, stirring frequently. Remove from heat and stir in lemon juice.

Tightly pack apples into sterilized jars. Slowly pour syrup over apples, covering them completely. Gently tap jars on countertop to allow air bubbles to rise. Screw lids on jars.

Carefully lower jars into pot using a holder. Leave a 2 inch space between jars. Add more boiling water if necessary, until tops of jars are covered by 2 inches of water. Bring water to a full boil, then cover and process for 30 minutes. Remove jars from pot and place on cloth-covered or wood surface, several inches apart, until cool. Once cool, press top of each lid with finger, ensuring that seal is tight (lid doesn't move up or down at all). Sealed jars can be stored for up to a year.

APPLESAUCE CAKE IN A JAR

2/3 c Shortening
2 2/3 c Granulated sugar
4 ea Large eggs
2 c Applesauce
2/3 c Water
3 1/3 c All-purpose flour, sifted
1/2 ts Baking powder
2 ts Baking soda
1 1/2 ts Salt
1 ts Ground cinnamon
2 ts Ground cloves
2/3 c Nuts; chopped, optional

Sterilize 8 (12 oz Ball Quilted Crystal - #14400-81400) canning jars, lids and rings by boiling for 10 minutes. Remove the jars and allow to air-dry and cool. Leave the lids and rings in the hot water until ready to use. Once the jars are cool enough to handle, grease them (use a pastry brush) with shortening (DO NOT use Pam or Baker's Secret); set aside. Cream together the shortening and sugar. Beat in the eggs, one at a time, until the mixture is light and fluffy. Add the applesauce and water; set aside.

In another bowl, sift together the flour, baking powder, baking soda, salt, cinnamon and cloves. Blend dry ingredients into the applesauce mixture. Fold in the nuts. Pour batter into the jars, filling them about 1/2 full.

Place jars onto a cookie sheet or they'll fall over. Bake in a preheated 325-degree oven for 35-40 minutes or until a pick inserted deep into the center of each cake comes out clean. Remove jars from the oven, one-at-a-time (use
HEAVY-DUTY MITTS, the jars ARE HOT!); place a lid, then a ring on top and screw down tightly. Place jars onto your counter top to cool. You'll know when the jars have sealed, you'll hear a plinking sound. If you missed the sound, test them by pressing down on the lids once the jars have cooled—they shouldn't move at all. Store jars in a cool, dry place. They should keep for about a year.

**BACON-FLAVOURED DIP MIX**

2 tb Instant Bacon Bits  
1 tsp Instant Beef Bouillon  
1 tb Instant Minced Onion  
1/8 tsp Minced Garlic  

Combine all ingredients in a small bowl; blend well. Spoon mixture onto a 6-inch square of aluminum foil and fold to make airtight. Label as Bacon-Flavored Dip Mix. Store in a cool, dry place and use within 6 months.  
Makes 1 package (about 3 T) of mix.  
Bacon Flavored Dip: Combine 1 cup of sour cream and 1 package of mix. Chill at least 1 hour before serving. Makes about 1 cup of dip.  
VARIATIONS: Substitute 1 cup yogurt, 1 cup cottage cheese or 1 (8 oz) package of softened cream cheese for sour cream.

**BANANA BREAD**

Attach this to the Jar:

2 eggs  
1 1/4 cups mashed banana (about 3)  
1/4 cup sugar  
1 teaspoon banana or vanilla flavoring  
1/4 cup water  
1/2 teaspoon baking soda  

Beat eggs and sugar together in a bowl until well blended. Mix in flavoring, soda, mashed banana, and water. Stir in the Master Mix just until all dry ingredients are coated. Pour into a greased 9x5x3-inch loaf pan. Bake in a 350°F oven for 45 to 55 minutes or until brown.

**BANANA NUT BREAD BAKED IN A JAR**

2/3 cup shortening  
2 2/3 cups white sugar  
4 eggs
2 cups mashed bananas
2/3 cup water
3 1/3 cups all-purpose flour
1/2 teaspoon baking powder
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
2/3 cup chopped pecans

Cream shortening and sugar. Beat in eggs, bananas, and water. Sift together flour, baking powder, soda, salt, cinnamon, and cloves. Add to banana mixture. Stir in nuts. Pour mixture into greased WIDE MOUTH pint jars, filling ½ full of batter. Do NOT put lids on jars for baking. Be careful to keep the rims clean, wiping off any batter that gets on the rims. Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water. As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed. Unsealed jars should be eaten or kept in refrigerator for up to a week. Sealed jars can be stored in a cool dry place for up to 6 weeks.

BASIC CAKE MIX
8 c Cake Flour
1/4 c Baking Powder
2 1/2 c Vegetable Shortening
6 c Sugar
1 1/2 ts Salt
In a large bowl, sift together cake flour, sugar, baking powder and salt. Mix well. With a pastry blender, cut in shortening until the mixture is as fine as cornmeal. Put in a large airtight container. Label as Basic Cake Mix and store in a cool dry place. Use with 10 to 12 weeks. Makes about 16 cups of mix.

BASIC COFFEE CAKE
2 cups Master Mix
1 egg
1/4 cup sugar
1/2 cup water
Combine Master Mix and sugar. Mix egg and water and stir into dry ingredients until just blended. Spread in 8-inch square pan and sprinkle with topping. Bake at 375°F for about 20 minutes.

Cinnamon Topping
1/3 cup brown sugar (or white)
1 teaspoon cinnamon
2 tablespoons margarine or butter

Combine dry ingredients and cut in margarine. Spread over batter before baking.

Apple Cake:
Top Basic Coffee Cake with apple slices arranged in a pretty design. Sprinkle with a mixture of 2 tablespoons sugar and 1 teaspoon cinnamon.

BASIC COOKIE MIX
4 cups sifted all-purpose flour
4 cups white sugar
1 1/2 cups dry milk powder
1 1/2 tablespoons baking powder
1 1/2 teaspoons salt

Place all ingredients in a large bowl and mix well with a spoon. Sift mixture twice. Store in a tightly covered container as it keeps well for several weeks at room temperature.

BASIC PANCAKE MIX
10 cups all-purpose flour
2 1/2 cups nonfat dry milk
1/2 cup granulated sugar
1/4 cup baking powder
2 tablespoons salt

Combine all ingredients in a mixing bowl. Stir together to blend well. Place in a large container until ready to use or place in individual storage bags (1 1/2 cups in each bag). Store in cool, dry place for up to 8 months. Makes 13 cups of dry mix.
2 cups of Basic Pancake Mix
Attach this to the Jar:
1 egg, beaten
1 1/4 cups water or milk
Combine all ingredients; stirring just enough to moisten dry ingredients.
Drop by spoonfuls onto a hot non-stick or greased griddle or fry pan. Turn
when bubbles appear on the surface of the cakes. Cook until well browned.
Makes about 12 to 16
pancakes

BAVARIAN MINT COFFEE CREAMER
3/4 cup non-dairy coffee creamer
1/2 cup Dutch process cocoa
3/4 cup confectioners sugar
1/2 tsp. peppermint extract
Combine all ingredients in a container with a tight fitting lid. Shake well to
blend. Store in airtight container and give creamer with the recipe for
Bavarian Mint Coffee. Yields 15 servings. To make Bavarian Mint Coffee:
In a mug, combine 2 tablespoons of creamer with 6 ounces of coffee.

BEAN SOUP MIX
***MIX AND POUR INTO JAR***
1/4 cup dried garbanzo beans
1/4 cup dried navy beans -- black beans or lima beans
1/4 cup dried red kidney beans -- soy beans or pinto beans
1/4 cup dried whole or split peas
3 tablespoons minced dried onion
2 tablespoons whole wheat berries
2 tablespoons pearl barley
2 tablespoons dried celery flakes
2 teaspoons instant beef bouillon granules
1/2 teaspoon dried basil -- crushed
1 bay leaf
Attach to the jar:
To make Bean Soup:
Combine contents of package with 7 cups water in a 3-quart saucepan. Bring
to boiling; reduce heat. Cover and simmer 2 minutes. Remove from heat,
cover, and let stand 1 hour. (Or soak bean mixture in the water overnight in a
covered pan.) Do not drain. Bring beans and liquid to boiling, reduce heat.
Cover and simmer 1-1/2 to 2 hours or until beans are tender. Stir in one cup
diced ham or 1 pound Italian sausage which has been cooked, crumbled and
drained. Remove bay leaf. Season to taste with salt or seasoned salt.
Variation: Add one 16-oz. can tomatoes, cut up and undrained and one
medium carrot, chopped. Cover and simmer for 30 more minutes. Season to
taste. To give these soups as gifts, use canning jars for the mixes. Cut a piece
of fabric in a circle which is several inches larger than the jar lid and place
the flat lid on the jar. (Pinking shears make a nice edge.) Secure the fabric
to the lid with a rubber band or use the canning jar ring. Attach the
directions to the jar with a ribbon or raffia. These soups would be nice
grouped in baskets with bread mixes for a gift of a complete meal.

BEEF GRAVY MIX
1-1/3 cups instant nonfat milk powder
3/4 cup flour
3 tablespoons instant beef bouillon granules
1/8 teaspoon ground thyme
1/4 teaspoon onion powder
1/8 teaspoon ground sage
1/2 cup butter or margarine
3 teaspoons brown sauce for gravy

Combine milk powder, instant flour, bouillon granules, thyme, onion powder
and sage. Stir with a wire whisk to blend. Cut in butter or margarine until
evenly distributed. Drizzle brown sauce for gravy over mixture. Stir with
wire whisk until blended. Spoon into a 3-cup container with a tight-fitting
lid. Label with date and contents; store in the refrigerator. Use with in 4-6
weeks.

BEIGNET MIX
1 cup all purpose flour
1/2 cup sugar
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
1/4 teaspoon salt

In a medium mixing bowl, combine all the ingredients. Store the mix in jar.
Attach a label to the jar with the following instructions:
Beignets
1/4 cup butter or margarine
3/4 cup water
3 teaspoons sugar
1 package Beignet mix
4 large eggs
vegetable oil for frying
In a medium saucepan, combine the butter, water, and sugar. Bring the mixture to a boil and remove the pan from the heat. Add the Beignet mix and beat with a wooden spoon until the mixture leaves the sides of the pan. Add the eggs, one at a time, and beat until the mixture is smooth. Heat 4 inches of oil in a heavy 5 to 6 quart saucepan to 360 degrees. Drop the dough by tablespoonfuls into the oil, and cook about 3 minutes until each is puffed and golden. Drain the beignets on paper towels and sift powdered sugar over each one. Serve with French Roast coffee. Makes 2 dozen.

BISCUIT MIX
4 cups unbleached white flour
2/3 cup instant non fat dry milk
1 tsp salt
3 tbsp double acting baking powder
1/2 cup good vegetable oil
Mix flour, milk, salt and baking powder together in blender or food processor. Mix well, then blend in the oil. Empty into covered container, and store in fridge until needed. This yields about 5 cups of mix. Each cup of mix makes about six biscuits.
Attach this to the Jar:
Add 1/2 cup water to each 1 cup of mix.
Roll out dough 1/2 inch thick on lightly floured board, cut into biscuits & bake on a greased cookie sheet in a pre heated 425 deg. oven for approx. 10 minutes.

BISCUITS
2 cups Master Mix
Attach this to the Jar:
1/3 to 1/2 cup water
Add 1/3 cup water and stir. Add a little more water if needed to form a soft dough.
Knead gently about 12 times in a bowl or on a surface sprinkled with Master Mix. Roll or pat into 1/2 inch thickness. Cut into circles using a floured biscuit cutter, or cut into squares or triangles with a knife. Brush tops of biscuits with milk. Bake at 425oF for 10 to 15 minutes. Makes 8 to 12 biscuits.
BLUEBERRY MUFFINS
3 cups Muffin Mix
2 tablespoons brown sugar
1 teaspoon ground cinnamon
Attach this to the Jar:
1 1/4 cups fresh or frozen blueberries
1 cup milk
2 eggs
1/4 cup applesauce
1 teaspoon vanilla extract
Combine dry mix and stir in blueberries. In another bowl, beat milk, eggs,
applesauce and vanilla. Stir into blueberry mixture just until moistened. Fill
greased or paper-lined muffin cups two-thirds full. Bake at 425°F for 15-18
minutes or until muffins test done. Cool in pan 10 minutes before removing
to a wire rack. (Can substitute other kinds of berries for blueberries and/or
add nuts.) Yield: about 1 dozen.

BAVARIAN MINT FLAVORED COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 T. Powdered Baking Cocoa
2 hard candy Peppermints
Process in a blender on liquify until well blended. Store in an air tight
container. Use by tablespoonfuls according to taste. Spoon in cup and add hot
water.

BEST EVER CHOCOLATE CHIP COOKIES
1 2/3 cups all-purpose flour
3/4 teaspoon baking soda
1/2 cup white sugar
2 cups semisweet chocolate chips
1/2 cup packed brown sugar
Combine the flour, baking soda, white sugar, and the chocolate chips. Place
1/2 of the mixture in a clean quart sized glass jar, and pack firmly. Place the
brown sugar on top, again packing firmly. Place the remaining flour mixture
on top. Cover with a lid.
Attach an index card with the following directions:
Empty contents of jar into a large bowl. In separate bowl combine 3/4 cup of
butter, 1 1/2 eggs, and 1 teaspoon vanilla. Beat until creamy. Add to dry mixture. Drop by tablespoonful onto an ungreased cookie sheet, and bake in a preheated 375 degrees F (190 degrees C) oven for 8 to 10 minutes. Makes 2 dozen.

BOUQUET GARNI SEASONING BUNDLES
2 tablespoons dried parsley flakes
1 bay leaf
2 tablespoons dried instant minced onion
1 tablespoon dried celery leaves
1/2 teaspoon thyme
1/2 teaspoon marjoram leaves
10 whole black pepper corns
Cheesecloth
twine
Cut cheesecloth into 6 inch double squares. Place above ingredients in center, bring up sides of cheesecloth and wrap twice and tie securely with the twine. Make several at a time and store in air tight container. Drop into soups and stews for a wonderful flavor. Makes a wonderful gift in a decorative jar.

BRAN MUFFINS
1 1/2 c All bran cereal
1 1/4 c Self rising flour
1/2 c Sugar
1 c Golden raisins
Mix all together. Store in jar.
Attach this to the Jar:
1 pk Mix
1/2 c Butter, melted
1/2 c Milk
1 Egg, beaten
Mix: Combine all ingredients and store in an airtight container.
Variation: Bran Muffins: Preheat oven to 400. Combine all ingredients just till moistened. Grease muffin cups and fill 2/3 full. Bake 16-18 minutes. - MAKES 1 DOZEN Variation: Pineapple Bran Muffins: Add 1 (8 oz) can drained crushed pineapple to the batter.

BRANDED PINEAPPLE
2 fresh -- ripe pineapples
1 3/4 cups sugar
1 fifth -- (3 3/4 cups) brandy
Trim the pineapple, cut off the rind and cut vertically into fourths. Cut off the core. Cut the pineapple into 1/2-inch chunks. Pack into sterilized jars. Pack tightly, because the pineapple will shrink.
Place sugar and brandy in a saucepan. Stir over low heat until sugar dissolves. Do not bring brandy to a boil.
Pour the hot brandy mixture over the fruit in the jars. Cover tightly with lids and store in a cool place for 6 weeks or longer. Serve over ice cream or cake. Makes about 1 1/2 to 2 quarts, depending on the size of the pineapple chunks and the shape and size of the jars.

BREAD COATING FOR CHICKEN, PORK CHOPS OR FISH
2 c. dry bread crumbs
1/4 c. flour
3 Tbsp. paprika
4 tsp. salt
2 tsp. each: sugar, onion powder and ground oregano
1 tsp. ground red pepper
1/2 tsp. garlic powder
1/4 c. solid shortening
Mix dry ingredients well together. Cut in shortening until mixture is crumbly.
Store in tightly covered container. Makes about 2-2/3 cups, enough for 4 chickens.
Use about 2/3 cup per chicken.
Attach this to the Jar:
Dip chicken pieces into milk then into coating. Arrange in single layer in ungreased shallow baking dish. Bake in preheated 400 degrees oven for 50 to 60 minutes or until tender and brown. Use same method for coating pork chops or fish and bake until done.

BREADSTICKS
1 cup Master Mix
1/4 cup water (about)
1/4 cup cornmeal or flour
sesame or caraway seeds
1/4 teaspoon salt
Combine mix and additional ingredients and store in jar.
Attach this to the Jar:
Add water to form dough.
Knead 12 times. Shape into pencil-like strands 1/2 inch thick. Cut into 3-inch lengths.
Roll in sesame or caraway seeds if desired.
Bake at 400°F for about 20 minutes or until brown and crisp.
For extra crispness, when sticks are brown, turn off oven and leave sticks in oven for 10 minutes or so.

BROWNIE CAKES
2 Canning jars (wide mouth)  
1 c All-purpose flour  
1 c Sugar  
1/2 ts Baking soda  
1/4 ts Ground cinnamon (optional)  
1/3 c Butter or Margarine  
1/4 c Water  
3 tb Unsweetened cocoa powder  
1/4 c Buttermilk  
1 Egg beaten  
1/2 ts Vanilla extract  
1/4 c Walnuts finely chopped

Here's one you can start out with, it makes 2 jars. Every recipe technique is the same, just different ingredients.. Sterilize, two 1-pint straight-sided wide-mouth canning jars especially made for canning jams and jellies lids and rings by boiling for 10 minutes (keep the lids and rings in the hot water until ready to use) set aside. In a small bowl stir together flour, sugar, baking soda and cinnamon, if desired. Set aside. In a medium saucepan combine butter or margarine, water and cocoa powder; heat and stir until butter or margarine is melted and mixture is well blended. Remove from heat; stir in flour mixture.
Add buttermilk, egg and vanilla, beat by hand until smooth. Stir in nuts. Pour mixture into the prepared canning jars; place jars onto a cookie sheet. Preheat oven to 325-degrees.
Bake for 35-40 minutes or until a pick inserted deep into each cake comes out clean. Remove cakes from the oven, one at a time. Place a lid, then a ring onto the jars and screw down tightly. USE HEAVY-DUTY MITTS, the jars ARE HOT!! Place jars onto your counter to cool. You'll hear a plinking sound. If you miss the sound, wait until the cakes are cool and press on the lids, they shouldn't move at all, that means they've sealed.
Store cakes in a cool, dark place. They should last up to a year--I don't know, they've never lasted that long around here! If you'd like to decorate them, place a wad of cotton in the center of each lid, then place a piece of decorative cloth, about 3-inches larger in circumference than the lid, (cut with pinking shears) on top of the cotton. Screw the ring back on (by this time the rings can be removed as the lids should be sealed). Use your imagination when decorating--a hot glue gun works wonders (dried flowers, ribbon, etc). These make WONDERFUL Christmas gifts.

**BROWNIES**

6 cups all-purpose flour  
4 teaspoons baking powder  
4 teaspoons salt  
8 cups sugar  
1 can (8 ounces) baking cocoa  
2 cups vegetable shortening  

In a large bowl, combine first five ingredients. With a pastry blender, cut in shortening until evenly distributed. Store in a large airtight container in cupboard. Keeps 10-12 weeks. Yield: about 17 cups of mix.  

Attach to the jar:  
Brownies  
2 eggs  
1 cup sugar  
1/4 cup water  
1/3 cup cocoa  
2 tablespoons soft margarine  
1 1/3 cups Master Mix  
1/2 cup chopped nuts (optional)  
1 teaspoon vanilla  


**BROWNIE MIX IN A JAR**  
2 1/4 cups sugar  
2/3 cup cocoa powder { be sure to wipe out inside of jar with a dry paper towel after adding the cocoa powder}  
2/4 cup chopped pecans  
1 1/4 cups flour mixed with 1 tsp. baking powder and 1 teaspoon salt
Layer ingredients in a 1 quart wide mouth canning jar. Press each layer firmly in place before adding the flour mixture.

Instructions to attach to jar:
1. Empty jar of brownie mix into a large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 1 1/2 sticks butter or margarine melted, DO NOT USE DIET MARGARINE 4 eggs, slightly beaten
3. Mix until completely blended.
4. Spread batter into a sprayed 9" x 13" inch baking pan.
5. Bake at 350% for 30 minutes. Cool completely in pan. Cut into 2 " squares.

Makes 2 dozen

BROWNIE MIX IN A JAR II
2 1/4 cups white sugar
2/3 cup cocoa
1/2 cup chopped pecans
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
Mix together flour, baking powder, and salt. Set aside.

Layer ingredients in a 1 quart "wide mouth" canning jar. Press each layer firmly in place before adding the flour mixture. NOTE: Be sure to wipe out the inside of the jar with a dry paper towel after adding the cocoa powder.

Instructions to attach to jar:

Brownie Mix in a Jar II
1. Empty jar of brownie mix into a large mixing bowl. Use your hands to thoroughly blend mix.
2. Add 3/4 sup butter or margarine melted. DO NOT USE DIET MARGARINE. Add 4 eggs, slightly beaten.
3. Mix until completely blended.
4. Spread batter into a sprayed 9 x 13 inch baking pan.
5. Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool completely in pan. Cut into 2 inch squares. Makes 2 dozen Brownies. Makes 2 dozen

BUTTER MILK RANCH DIP
***MIX TOGETHER IN A SMALL BAGGIE***

2 tablespoons Saco cultured buttermilk blend
3 tablespoons nonfat dry milk
1/4 teaspoon garlic powder
1/2 teaspoon Italian seasoning


BUTTERSCOTCH BROWNIE MIX
1/2 cup firmly packed flaked coconut
3/4 cup chopped pecans
2 cups firmly packed brown sugar
2 cups flour mixed with 1 1/2 Tbsp. baking powder and 1/4 tsp. salt

Layer ingredients in order given in a 1-quart wide-mouth canning jar. Press each layer firmly in place before adding next ingredient.

Attach this to the Jar

Butterscotch Brownies
1. Empty jar of brownie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 3/4 cup (1 1/2 sticks) butter or margarine, not diet, very soft 2 eggs, slightly beaten and 2 tsp. vanilla (opt.) 3. Mix until completely blended.
4. Spread batter into a sprayed 9x13 metal pan.
5. Bake at 375 degrees F for 25 minutes. Cool 15 minutes in baking pan. Cut brownies into 1 1/2 inch squares. Makes 2 dozen brownies

BUTTERY BUTTERMILK SCONES MIX
9 to 11 scones per batch
9 cups unbleached all purpose flour
3/4 cup buttermilk powder
2 1/4 cups sugar
1 3/4 teaspoons salt
3 tablespoons baking powder
1 1/2 teaspoons baking soda
3 cups (1 1/2 lbs.) very cold, unsalted butter - cut into chunks
In a large bowl, place flour, buttermilk powder, sugar, salt, baking powder and baking soda. Using a large whisk, stir dry ingredients together very well. By hand, or using a pastry blender, cut butter into ingredients to form a grainy, uneven mixture (it doesn't have to be perfect - some larger chunks are fine). You may also do this with a food processor. Process about one-third of the mix at a time, pulsing the processor to cut the fat into the flour.

ATTACH TO JAR:
To make scones:
3 cups scone mix
1 egg
1/3 - 1/2 cup water or one of the following: orange juice, lemonade, ginger ale, seltzer
1 teaspoon vanilla
Garnish:
1 beaten egg white
coarse sugar
Preheat oven to 425 F. Line a baking sheet with parchment paper.
Place mix in a bowl and make a well in center. Stir together egg, water and vanilla and gently blend in with fork to make a soft mass. Turn out onto a lightly floured work surface and knead about 15 seconds. Pat into an 8-inch round and cut into wedges. Brush with egg white and sprinkle with sugar. Bake on upper third of oven. After 10 minutes, reduce heat to 400 F. Bake until nicely golden - 15 to 18 minutes.

CAFE CAPPUCCINO FLAVORED COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
1 Orange flavored piece of hard candy
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water

CAFE SWISS MOCHA FLAVORED COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 T. Powdered Baking Cocoa
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water
CAFE VIENNA--INTERNATIONAL COFFEE
1/2 cup Instant coffee
2/3 cup Sugar
2/3 cup Nonfat dry milk
1/2 teaspoon Cinnamon
Layer all in jar.
Attach to the jar:
Use 2 teaspoons per cup of hot water.

CAFE VIENNESE FLAVORED COFFEE
1/4 C. Powered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
1/2 tsp. Cinnamon
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water.

CAJUN SPICE SEASONING MIX
3/4 cup salt
1/4 cup ground cayenne pepper
2 tablespoons ground white pepper
2 tablespoons ground black pepper
2 tablespoons paprika
2 tablespoons onion powder
2 tablespoons garlic powder
While holding a pint canning jar at an angle, add ingredients to create a "sand art" look. The salt and cayenne may be divided into smaller portions and used to separate other spices. I found it simplest to use 7 cups--one with each spice in it--and add them to my jar with a spoon, as I want to create the special look.

CALIFORNIA CORN BREAD MIX
This is a sweet, cake-like corn bread that is delicious with honey butter.
2 cups Bisquick baking mix
1/2 cup cornmeal
1/2 cup sugar
1 Tbsp. baking powder
In a large glass or ceramic bowl, stir all the ingredients together. Store in jar.

Attach this to the Jar

California Corn Bread
1 package California Corn Bread Mix
2 eggs
1 cup milk
1/2 cup butter, melted

Preheat the oven to 350 degrees F. Place the corn bread mix in a large mixing bowl and add the eggs, milk and butter. Blend until the mixture is smooth. Pour into a greased 8-inch baking pan and bake for 30 minutes.

CANDY COATED CHOCOLATES GIFT JAR COOKIE MIX
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup chopped walnuts
1 cup mini candy-coated chocolate pieces
1/2 cup raisins
3/4 cup packed brown sugar
1 1/4 cups quick cooking oats

In a medium bowl, stir together the flour, baking soda, salt and cinnamon. In a 1 quart glass jar, layer the ingredients in the following order: Flour mixture, walnuts, 1/2 cup of the mini candy coated chocolates, oats, remaining candies, and brown sugar. Pack down well after each addition and attach a tag with the instructions. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a large bowl, cream together 3/4 cup of butter, 1 egg and 3/4 teaspoon of vanilla until light and fluffy. Stir in the contents of the jar until well blended. Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

CANDY COOKIE MIX
1/2 cup sugar
1/2 cup brown sugar, firmly packed
1 tsp. powdered vanilla
1 tsp. baking soda
2 cups flour
Combine all ingredients in a medium bowl. Whisk the ingredients together until they are evenly distributed, making sure all brown sugar lumps are crushed. Store in an airtight container.

Attach this to the Jar
Candy Cookies
Makes 3 dozen cookies
1 cup unsalted butter or margarine, softened
1 large egg
1 package Candy Cookie Mix
1 cup candy bar chunks (Reese's peanut butter cups, Butterfinger bars, white or milk chocolate chunks)

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, beat the butter until it is smooth. Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2-inch balls & place them 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.

CANNED APPLE CAKE JAR CAKE
2/3 c Shortening
1/2 ts Baking powder
3 1/3 c Sugar
2 ts Baking soda
4 Eggs
1 1/2 ts Salt
2 c Applesauce
1 ts Cinnamon (ground)
3 1/3 c Flour
1 ts Cloves (ground)
1 c Raisins
1/2 c Pecans (chopped)

Grease 8 WIDE-MOUTH pint canning jars with melted shortening. Use a brush and avoid getting grease on the jar rims. Cream shortening and sugar. Beat in eggs and applesauce. Sift together the dry ingredients and blend them into the applesauce mixture. Add the raisins and nuts and divide the batter evenly between 8 widemouth pint jars. The jars will be more than half full. Bake open jars about 60 minutes in an oven at 325 degrees. When done, quickly remove one hot jar at a time and clean its sealing edge. Immediately apply and firmly tighten a two-piece wide-mouth canning lid.
The lid will form a vacuum seal as the jar cools. Jars of cooled bread may be stored on the pantry shelf with other canned foods or may be placed in a freezer. The bread is safe to eat as long as jars remain vacuum sealed and free of mold growth.

CAPPUCCINO MOCHA MIX
6 Tablespoons plus 2 teaspoons instant espresso coffee powder
3 Tablespoons plus 1 teaspoon unsweetened cocoa
1-1/4 cups powdered nondairy creamer, plain or Irish cream
1/2 cup plus 2 Tablespoons granulated sugar
2 teaspoons ground cinnamon
In a medium bowl, stir together espresso coffee powder, cocoa, nondairy creamer, sugar and cinnamon. Store tightly covered.
For the gift label: "For each cup of cappuccino, measure 4 tablespoons mix into a coffee mug and stir in 6 oz. of boiling water." Makes 2 1/2 cups of mix (enough to 10 servings).

CARAMEL NUT CAKE IN A JAR
2 cups packed brown sugar
2/3 cup white sugar
1 cup butter, softened
4 eggs
2/3 cup milk
1 tablespoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon salt
1 cup chopped walnuts
6 straight-sided wide-mouth pint canning jars with lids

Directions
1) Sterilize 6 (1 pint) straight sided wide mouth canning jars, lids and rings by boiling for 10 minutes. Keep the lids and rings in the hot water until needed. Preheat oven to 325 degrees F (165 degrees C). Dry jars and let them come to room temperature. Grease insides of jar well.
2) In a medium bowl, sift together the flour, baking powder, soda and salt. Set aside.
3) In a large bowl, cream sugars and butter with electric mixer. Add eggs and mix well. Add milk and vanilla and mix well.
4) Add flour mixture and blend with a large spoon. Gently fold in nuts.
5) Place 1 cup batter into each of the greased one pint wide mouth canning jars. Wipe any batter from rim. Place jars on baking sheet. Bake at 325 degrees F (165 degrees C) for 50 minutes or until toothpick inserted deep of center of cake comes out clean.
6) Make sure jar rims are clean. (If they're not, jars will not seal correctly). While jars are still hot, place lids on jars, and screw rings on tightly. Jars will seal as they cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.
7) Keep in refrigerator for prolonged storage.

CARAMEL SQUARES
1 (14 ounce) package individually wrapped caramels, unwrapped
1 (18.25 ounce) package German chocolate cake mix
1 cup chopped peanuts
1 cup semisweet chocolate chips

Layer the cake mix, peanuts, and chocolate chips in a jar and seal. Attach the unwrapped caramels in a plastic bag to the jar.

Attach the following to the jar:
Caramel Squares
3/4 cup shortening
2/3 cup evaporated milk

Preheat oven to 350 degrees F. Grease 9 inch square baking pan. Mix shortening and cake mix until smooth. Add in 1/3 of a cup of the milk and peanuts and mix well. Mixture will be crumbly. Press half of mixture into baking pan and bake for 8 minutes. Over low heat, melt caramels and 1/3 cup of the evaporated milk in top of a double boiler. Stir until smooth. Remove from heat. Sprinkle chocolate chips over warm dough. Spread the caramel mixture over the chips. Add the rest of the cake mixture over the caramel. Bake for 18 to 20 minutes. Let cool before cutting into bars. Makes 2 dozen.

CARROT CAKE MIX
2 cups sugar
2 tsp. powdered vanilla
1/2 cup chopped pecans
3 cups all-purpose flour
2 tsp. baking soda
1 Tbsp. cinnamon
1/4 tsp. nutmeg
Combine and blend ingredients in a small bowl. Store in an airtight container.
Attach this to the Jar
Carrot Cake
Makes 1 13x9-inch cake
1 package Carrot Cake Mix
1 1/2 cups vegetable oil
3 large eggs
3 cups grated carrots
1 (8-ounce) can crushed pineapple
Preheat oven to 350 degrees F & grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add the oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

CARROT-RAISIN BREAD IN A JAR
2- 2/3 cups White Sugar
2/3 cup Vegetable Shortening
4 Eggs
2/3 cup Water
2 cups shredded Carrots
3 1/2 cups all-purpose Flour
1/4 tsp. Cloves
1 tsp. Cinnamon
1 tsp. Baking Powder
2 tsp. Baking Soda
1 tsp. Salt
1 cup Raisins
You will need 6 wide-mouth pint-size canning jars, metal rings and lids. Don't use any other size jars. Sterilize jars, lids and rings according to manufacturer's directions. Grease inside, but not the rim of jars.
Attach this to the Jar:
Cream sugar and shortening, beat in eggs and water, add carrots. Sift together flour, cloves, cinnamon, baking powder, baking soda and salt; add to batter. Add raisins and mix.
Pour one cup of batter into prepared jars. Do not use more than one cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Place in a pre-heated 325-degree oven for 45 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep hot until ready to use. Remove jars from oven one at a time keeping remaining jars in oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly) Place lids on jars and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve.

CHEESE AND PEPPER MUFFINS
2 1/2 cups all-purpose flour
1/4 cup yellow cornmeal
1/4 cup sugar
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon red pepper
1/2 cup grated Parmesan cheese
1/3 cup cultured buttermilk powder
1 tablespoon dried shredded green onion
1 1/2 teaspoons dried red pepper flakes -- up to 2
Layer ingredients a jar and attach the following on a label:
2 eggs
1 1/2 c. water
1/4 c. vegetable oil
Place muffin mix in a large bowl; make a well in center of mixture. Combine eggs, water and oil, add to dry ingredients, stirring just until moistened. Spoon into greased muffin pans, filling 3/4 full. Bake at 400 degrees for 20 minutes. Remove from pan immediately. Yield: 2 dozen.

CHEESE WAFERS
2 cups flour
1/4 teaspoon salt
1 pinch red pepper
2 cups Rice Krispies
Layer the ingredients in a jar and attach the following instructions:
2 sticks oleo -- softened
1/2 pound cheese -- grated

CHICKEN COATING MIX
2 tb Parsley Flakes
1 tb Ground Marjoram
2 ts Ground Rosemary
1 ts Onion Salt
1 tb Ground Ginger
1 ts Ground Sage
1 tb Ground Oregano
1 tb Ground Thyme
1 ts Garlic Salt
1 tb Celery Salt
1 ts Pepper
1 tb Paprika
Combine all ingredients in a small bowl and blend well. Spoon mixture into a small airtight container and label as Chicken Coating Mix. Store in a cool dry place and use within 6 months. Makes about 1/2 Cup of mix.

Oven-Fried Chicken:
Combine 1-1/2 t of mix
3/4 cups Unbleached Flour
1/4 cup Instant Non-fat dry milk
2 t sugar
1/2 t salt
2/3 cup of hot water
2 T vegetable oil in a medium bowl.
Preheat the oven to 425 degrees F. (220 degrees C.). Dip cut up fryer (2 1/2 to 3 lbs total weight) chicken in the batter that has been well blended. Place coated chicken pieces on a baking sheet and bake uncovered 40 to 50 minutes, until golden brown and tender.
VARIATIONS: Coat chicken with mix and 1 cup of flour, that has been well blended, and fry in hot oil. Substitute 1 cup packaged pancake mix for flour, dry milk, sugar, baking powder and salt.

CHICKEN GRAVY MIX
1 1/3 cups instant nonfat dry milk powder
3/4 cup flour
3 tablespoons instant chicken bouillon granules
1/4 teaspoon ground sage
1/8 teaspoon ground thyme
1/8 teaspoon ground pepper
1/2 cup butter or margarine
Combine milk powder, instant flour, bouillon granules, thyme, sage and pepper. Stir with a wire whisk to blend. Cut in butter or margarine until evenly distributed. Spoon into a 3-cup container with a tight-fitting lid. Label with date and contents; store in the refrigerator. Use with 4-6 weeks

CHILI NUTS
2 - -- (12-ounce) cans cocktail peanuts
1/4 cup margarine or butter -- melted
1 package chili seasoning mix -- (1 5/8- oz)
Add nuts to a slow cooker. Pour margarine or butter over nuts and sprinkle with dry chilimix. Toss until well mixed. Cover and heat on LOW 2 to 2-1/2 hours. Turn control on high, remove top and cook on High 10-15 minutes. Serve warm or cool in small nut dishes. This spicy snack is just the thing for the nest time you sit down to watch a television event. Have lots of cold drinks available too!

CHOCOLATE APPLESAUCE
1 c margarine -- softened
3 c granulated sugar
4 egg whites -- whipped
1 tbsp vanilla
1 tsp almond extract
2 c applesauce -- at room temperature
3 c unbleached flour
3/4 c cocoa powder -- sifted
1 tsp baking soda
1/2 tsp baking powder
1/8 tsp salt
Preheat oven at 325. Place a baking sheet onto middle rack and remove top rack from oven. Before starting batter, wash 8 (1 pint) wide mouth canning jars with lids in hot soapy water and let drain, dry, and cool to room temperature. Generously prepare jars with margarine. In a mixing bowl, combine margarine, sugar, egg whites, vanilla, almond extract, and applesauce. In another mixing bowl, combine flour, cocoa powder, baking powder, baking soda, and salt. Mix wet ingredients with dry
ingredients just until moistened. Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars on baking sheet (or they'll tip over) in the center of oven. Bake 40 minutes. Keep lids in hot water until they're used. When cakes are done, remove jars which are HOT from oven one at a time. If rims need cleaning, use moistened paper towel. Carefully put lids and rings in place, then screw tops on tightly shut. Place jars on a wire rack; they will seal as they cool. Once jars are cool, decorate with round pieces of cloth and then glue on flowers, ribbons, etc. on lid, ring and side of jar. Unscrew the ring (the lid should be sealed by now) and place a few cotton balls on top of the lid (makes it poofy on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on. Decorate as desired.

CHOCOLATE CAKE IN A JAR
1 stick plus 3 Tbsp. Butter or Margarine
3 cups White Sugar
4 Eggs
1 Tbsp. Vanilla
2 cups Applesauce, unsweetened
3 cups White Flour
3/4 cup unsweetened Cocoa powder
1 tsp. Baking Soda
1/2 tsp. Baking Powder
1/8 tsp. Salt
Prewash 8 pint-sized wide mouth canning jars (be sure to use the kind that have no shoulders) in hot, soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well. Beat together butter and half of sugar until fluffy. Add eggs and remaining sugar, vanilla and applesauce. Sift dry ingredients together and add to the applesauce mixture a little at a time: beat well after each addition. Pour one cup of batter into each jar and carefully remove any batter from the rims. Place jars in a preheated 325-degree oven and bake for 40 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep lids hot until ready to use. When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly) Place lids on jars, and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve.

CHOCOLATE CHIP COOKIE MIX
9 c. flour
4 tsp. baking soda
2 tsp. salt
3 c. firmly packed dark brown sugar
3 c. granulated sugar
4 c. vegetable shortening*
2 c. chopped pecans
2 (12 oz.) pkg. semi-sweet real chocolate chips
Cookies:
1 bag mix and thaw slightly.
1/2 teaspoon vanilla
1 egg slightly beaten
*You can use butter instead of shortening, but then mix must be kept in the refrigerator or freezer.
Combine dry ingredients in large bowl. Mix in shortening, using fingers. Then stir in nuts and chocolate chips. Store in airtight container in cool dry place or measure 3 1/2 cups mix into freezer bags, seal and freeze. Will keep up to 6 months in freezer.
Attach to Jar:
To make cookies:
Remove 1 bag mix and thaw slightly. Mix 1/2 teaspoon vanilla with 1 egg slightly beaten. Mix in cookie mix. This batter is slightly heavy. Drop by teaspoonfuls or tablespoonfuls onto greased cookie sheet. Bake in 375 degrees oven for 10 to 12 minutes for larger cookies and 8 to 10 minutes for smaller cookies. Pat down mix if flatter cookies are desired. Cool slightly, then remove. Cookies may be frozen after baking. Each 3 1/2 cups of mix makes approximately 2 to 2 1/2 dozen cookies.

CHOCOLATE CHIP COOKIE MIX IN A JAR
1 cup brown sugar
1/2 cup white sugar
1-1/2 cups semisweet chocolate chips
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1) Mix the salt and baking soda in with the flour, then layer the ingredients into the jar. Use scissors to cut a 9 inch-diameter circle from calico. Place over lid and secure with rubber band. Tie on a raffia or ribbon bow to cover rubber band.
2) Enclose a card with the following mixing and baking directions:
3) Chocolate Chip Cookies

Preheat oven to 375 degrees F (190 degrees C).

4) Sift dry ingredients through a colander to separate the chocolate chips from other ingredients.

5) Beat 1 cup of unsalted butter or margarine in a medium bowl. Beat sifted ingredients into butter until blended.

6) In a small bowl, beat 1 egg with 1 teaspoon of vanilla.

7) Mix beaten egg mixture into butter mixture until blended. Stir in chocolate chips.

8) Drop teaspoonfuls of batter, spaced well apart, onto a greased cookie sheet. Bake 8 minutes or until lightly browned. Makes 4 dozen cookies.

It helps to pack each layer down to make all the contents fit in the jar. These make great gifts!

CHOCOLATE CHIP COOKIE MIX IN A JAR II

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1-1/4 cups rolled oats
1 (5.5 ounce) chocolate bar
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup chopped nuts
1/2 cup semisweet chocolate chips

1 (Use a funnel that has a 2-inch opening, to layer nicely in jar.) With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object. 2 Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. 3 Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with mini or regular chocolate chips until even with the top (no more than 1/2 cup).

RECIPE TO ATTACH TO JAR:

Preheat oven to 375 degrees F (190 degrees C). Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min. Makes 3 dozen

CHOCOLATE COVERED RAISIN COOKIE MIX
In the following recipes use only 1 quart wide mouth canning jars. Also use only Butter or Margarine DO NOT USE DIET MARGARINE it will not work in the recipe. Be sure to line your cookie sheets with parchment paper which you can find at a baking supply store, DO NOT USE WAXED PAPER of course you can also lightly grease or spray your cookie sheets with pam or whatever you desire. Store in a cool dry place away from heat so that condensation does not occur and contents do not melt and clump together.

Chocolate Covered Raisin Cookie mix in a Jar
3/4 Cup Sugar
1/2 cup firmly packed dark brown sugar
1 cup chocolate covered raisins
1/2 cup milk chocolate chip morsels
1 3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda
Layer ingredients in order given in a quart size "wide mouth" canning jar. Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit but it will work.
Attach these instructions to the jar:

Chocolate covered Raisin Cookies
1.} Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2.} Add: 1 stick butter or margarine, softened at room temp.
1 egg, slightly beaten
1 tsp. vanilla
3.} Mix until completely blended. You will need to finish mixing with your hands.
4.} Shape into walnut sized balls. Place 2" apart on a parchment lined cookie sheet. DO NOT USE WAXED PAPER
5.} Bake at 375* 13 to 15 minutes until tops are very lightly browned. cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Yeld: 2 1/2 dozen cookies.

CHOCOLATE COVERED RAISIN COOKIE MIX
3/4 cup white sugar
1/2 cup packed brown sugar
1 cup chocolate covered raisins
down before you add the flour mixture, it will be a tight fit but it will work.
Instructions:
1/2 cup milk chocolate chips
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
Mix together the flour, baking powder and baking soda. Layer ingredients in order given in a quart size wide mouth canning jar. Press each layer firmly in place making sure you really pack it
Attach instructions to the jar:
Chocolate Covered Raisin Cookies:
Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE
Add 1 egg, slightly beaten and 1 teaspoon vanilla Mix until completely blended. You will need to finish mixing with your hands. Shape into walnut sized balls. Place 2 inches apart on a parchment lined cookie sheet. DO NOT USE WAXED PAPER. Bake at 375 degrees F (190 degrees C) 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen

CHOCOLATE PUDDING MIX
2 1/2 cups instant nonfat dry milk
5 cups sugar
3 cups cornstarch
1 teaspoon salt
2 1/2 cups unsweetened cocoa
Mix all ingredients together until they are well blended. Store in a large airtight container or jar.
Attach to the jar:
To make Chocolate Pudding:
Make sure you stir mix before using - then measure out 2/3 cup of mix in a medium saucepan. Add 2 cups milk, one teaspoon vanilla and one tablespoon butter and cook over low heat stirring constantly until mixture comes to a boil. Continue cooking and stirring for one minute. Remove from heat - cool. May be placed in individual serving bowls then cooled.

CHOCOLATE TRUFFLE POUND CAKE
3 cups sugar
3 cups flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup cocoa
In a medium mixing bowl, combine the ingredients and stir with a wire whisk. Store the mix in an airtight container.
To make Chocolate Truffle Pound Cake
3/4 cup butter or margarine
5 eggs
1 cup milk
1 tsp. vanilla extract
1 package CTPC mix
Preheat the oven to 325 degrees. Butter an 8 to 9 cup Bundt pan. In the large bowl of an electric mixer, cream the butter until it is smooth. Add the eggs one at a time, beating after each addition. Add the milk and vanilla and beat the mixture until it is thoroughly blended. Add the CTPC mix and continue to beat for 3 minutes until smooth. Pour into prepared Bundt pan, and bake for 1 hour and 5 minutes, or until a toothpick inserted into the middle comes out clean. Cool for 25 minutes in the pan. Remove from the pan and cool on a wire rack. Serves 8.

CHUNKY CHOCOLATE COOKIE MIX IN A JAR:
3/4 cup firmly packed dark brown sugar
1/2 cup sugar
1/4 cup cocoa powder{ clean inside of jar with dry paper towel after this layer}
1/2 cup chopped pecans
1 cup jumbo chocolate chip morsels
1 3/4 cups flour mixed with
1 tsp. baking soda,
1 tsp. baking powder and
1/4 tsp. salt
Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture it will be a tight fit.
Instructions to attach to jar:
1.} Empty jar of cookie mix into a large mixing bowl. Use your hands to thoroughly blend mix.
2.} Add: 1 1/2 sticks butter or margarine softened at room temp.
1 egg, slightly beaten
1 tsp. vanilla
3. Mix until completely blended. The dough is sticky. you will need to finish mixing with your hands.
4. Shape into walnut size balls and place 2" inches apart on parchment lined baking sheets, DO NOT USE WAXED PAPER
5. Bake at 350° for 11 to 13 minutes. Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes 3 dozen cookies

CIDER BEETLES
6 oranges
brown sugar
cinnamon sticks
whole allspice
whole cloves
Cut in half crosswise and scoop out pulp from 6 oranges. Place orange peel, cut side up on wire rack on baking sheet. Bake in 250 degree gas oven 2 hours or until dry and hard. Cool. Pack firmly into orange halves, mounding slightly, 1 pound brown sugar (about 2 1/4 cups). Arrange in sugar, pressing in slightly, to resemble beetle: 24 lg. whole allspice berries 12 short cinnamon sticks 96 whole cloves Cover tightly with plastic wrap. To use: Unwrap cider bug and drop into 1 1/2 quart apple cider in saucepan. Simmer over low flame 30 minutes. If desired, add 1/4-1/2 cup brandy. Heat well. Remove orange peel and spices before serving. Makes about 8 servings, 6 ounces each. Nestle a Cider Bug in shredded cellophane in the bowl of a ladle as a gift for a neighbor. Add a bow and greenery at the top of the handle.

CIDER SPICE BUNDLE
6 whole cloves
6 whole allspice berries
1 tsp dried orange rind
1 cinnamon stick, crushed
Cut two 4-inch squares of cheesecloth, place 1 on top of each other. Place cloves, allspice berries, orange rind and cinnamon on top, pull up corners and tie into bundle with string. Place in jar or mug. Makes 1 bundle, enough for 2 cups cider or apple juice. To make: Pour 2 cups cider or apple juice in saucepan or microwaveable container. Place Cider Spice Bundle in cider. Heat just until boiling. Serve hot.
CINNAMON PANCAKE MIX
3 cups all-purpose flour
3 Tbsp. sugar
2 Tbsp. baking powder
4-1/2 tsps. ground cinnamon
1-1/4 tsp. salt
In brown bag or 1 quart jar, combine all ingredients; seal bag or jar, adding dried fruits (apples are especially good!) if necessary to fill small gaps. Attach this to the Jar:
In medium bowl, combine 3/4 c. milk, 1 egg, and 2 T. salad oil. With fork, blend in 1-1/3 c. pancake mix until moistened but still lumpy. Cook on lightly greased griddle or skillet. Makes about 10 5" pancakes.

CINNAMON SUGAR
1/4 cup granulated sugar
4 tsp cinnamon
Spick bottle with shaker lid
Stir sugar with cinnamon. Place funnel over spice bottle; carefully pour in cinnamon sugar. Makes 1/4 cup. Attach instructions to jar:
Sprinkle about 1 teaspoon on hot buttered toast or as desired on cappuccino.

CLASSIC BUTTERMILK BISCUIT MIX
This makes for light, tender biscuits. Make sure your baking powder is fresh (check the date on the can) and don't twist the biscuit cutter around as you cut - the biscuits will topple when they bake.
Makes about 2 3/4 lbs. dry mix
7 cups unbleached all-purpose flour
1 cup cake or pastry flour
1 cup Saco buttermilk powder
4 teaspoons salt
4 teaspoons sugar
4 tablespoons double acting baking powder
4 teaspoons baking soda
1 1/2 cups (12 ounces) shortening
1/2 cup (4 ounces) unsalted butter
Place all purpose flour, pastry flour, buttermilk powder, salt, sugar, baking
powder and baking soda in a large bowl. Whisk to combine dry ingredients. Cut in the shortening and butter to form a coarse, crumbly mixture. You can also do this in a large food processor - do it in two half batches - pulsing the processor to cut the fat into the flour. Store in jar.

ATTACH INSTRUCTIONS TO JAR:
To make biscuits:
3 cups biscuit mix
3/4 - 1 cup ice water
Preheat oven to 425 F.
Each batch makes 10-12 2-inch biscuits
Place three cups of biscuit mix in a medium sized bowl. In a well in the center, stir in almost all the ice water. Form a soft dough by briskly stirring with a fork, adding reserved ice water if required. Gently knead on a lightly floured board about 8 times - do not overwork dough. Roll or pat out to a thickness of ½ inch. Cut into rounds (2 to 2 1/2 inches). Place on un-greased baking sheet and bake until lightly golden brown - about 12 minutes. Brush generously with melted butter or lightly with cream or milk before baking. Bake until lightly golden - about 10-12 minutes. Serve hot. These can also be patted into an 8 inch square baking pan or a 9 inch cast iron pan. Bake until golden, then cut into squares.

COBBLER MIX
1 cup all-purpose flour
1 tsp. baking powder
1 cup sugar
1 tsp. powdered vanilla
Combine and blend the ingredients in a small bowl. Store in an airtight container.
Attach this to the Jar
Berry Cobbler
4 cups fresh berries (blueberries, raspberries or boysenberries)
1/4 cup orange juice
1/4 cup sugar
1 tsp. cinnamon
1 cup unsalted butter, melted
1 egg
1 package Cobbler Mix
Preheat oven to 375 degrees F. In large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small mixing bowl
blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together. Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling. Allow to cool for 15 minutes before serving.

COCOA PEANUT BUTTER COOKIE MIX
1 cup packed brown sugar
1 1/2 cups packed confectioners' sugar
3/4 cup cocoa
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

In a separate bowl, mix together the flour, baking powder and salt. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

Instructions to attach to Jar:

To make Cocoa Peanut Butter Cookies:
Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE.
Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla. Mix until completely blended. You will need to use your hands to finish mixing. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER.
Press balls down with a fork. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

CORN BREAD
1 cup Master Mix
1 cup cornmeal
2 tablespoons sugar

Blend dry ingredients thoroughly and place in jar.
Attach this to the Jar:
1 egg, beaten
2/3 cup milk

Combine beaten egg and milk; stir into dry ingredients. Pour into greased 8-inch square pan. Bake at 425oF for 25 to 30 minutes. Makes 9 pieces.
CORN BREAD MIX
1 cup yellow corn meal
1 cup flour
1/4 cup sugar (optional)
4 tsp. baking powder
1/2 tsp. salt
Sift together all ingredients and store in a plastic bag, at room temperature.
Makes 1 package.
Attach this to the Jar:
Pour package of mix into a bowl. Add 1 egg, 1 cup milk, and 4 Tbsp. softened shortening. Beat until smooth (about 1 minute with egg beater). Pour batter into a greased 8x8x2 inch baking pan. Bake at 425 degrees for 20-25 minutes or until knife inserted at the center comes out clean. Fill greased muffin cups 2/3 full with batter. Bake at 425 degrees for 15-20 minutes.

COUNTRY OATMEAL COOKIES
3/4 cup white sugar
3/4 cup packed brown sugar
1 cup rolled oats
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)
Using a 1 quart or 1 liter jar, layer in the ingredients in the order given. Pack down the jar after each addition. Put the lid on, and cover with an 8 inch circle of fabric. Secure the fabric over the lid using a rubber band, then cover the rubber band by tying a nice piece of ribbon or raffia around the lid.
Attach a tag to the ribbon with the following instructions:
Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, cream together ¾ cup of softened butter, with 2 eggs and 1 teaspoon of vanilla. Add the entire contents of the jar, and mix by hand until combined. Drop dough by heaping spoonfuls onto an unprepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven. Makes 2 dozen.

COWBOY COOKIE MIX IN A JAR
1 1/3 cups quick oats
1/2 cup firmly packed brown sugar
1/2 cup sugar
1/2 cup chopped pecans
1 cup chocolate chips
1 1/3 cups flour mixed with 1 tsp baking powder, 1 tsp baking soda and 1/4 tsp salt
Layer ingredients in order given in a 1 quart wide mouth canning jar. Press each layer firmly in place before adding next ingredient.
Attach instructions to the jar:
1. Empty jar of cookie mix into a large mixing bowl, blend mix together
2. Add:
   1 stick butter melted
   1 egg slightly beaten
   1 tsp vanilla
3. Mix until completely blended
4. Shape into balls the size of walnuts place 2 inches apart on sprayed baking sheets
5. Bake at 350 degrees for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 3 dozen cookies.

CRANBERRY HOOTYCREEKS
5/8 cup all-purpose flour
1/2 cup rolled oats
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup packed brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup white chocolate chips
1/2 cup chopped pecans
Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.
Attach a tag with the following instructions:
Cranberry Hootycreeks
1. Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet or line with parchment paper. 2. In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets. 3. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks. Makes 18 cookies.
CRAZY CAKE MIX IN A JAR
2 cups flour
2/3 cup Cocoa Powder
3/4 tsp. Salt
1 1/2 tsp. Baking Powder
1 1/3 cups Sugar
In a large bowl, combine flour, salt, cocoa powder & baking powder. Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer the ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band. Attach a card with the following directions:
Attach to the jar:
Ingredients for Crazy Cake:
3/4 cup Vegetable Oil
2 tsp. Vinegar
1 tsp. Vanilla
2 cups Water
Stir cake ingredients together using a wire whisk or fork, making certain that all ingredients are completely mixed together. Bake at 350 degrees F for 35 minutes. Frost as desired or serve sprinkled with powdered sugar, with fresh fruit on the side.

CREAM CHEESE COOKIES
1 cup sifted flour
2 teaspoons baking powder
1/8 teaspoon salt
1/2 cup sugar
wheat cereal flakes, crushed
pecan halves
Place wheat cereal flakes and pecan halves in separate plastic wrap. Sift flour, baking powder, and salt. Pour in jar.
Attach to the jar:
1/2 cup butter
1 package (3 oz) cream cheese, softened
1 teaspoon vanilla
1/4 teaspoon almond flavoring
Cream sugar, butter, cream cheese, and flavorings. Stir in flour mixture.
Chill dough. Form chilled dough into walnut-sized balls. Roll each ball in
the crushed wheat flakes; place on ungreased baking sheets about 2 inches
apart. Top each cookie with pecan. Bake at 350 degrees F. for about 12 to 15
minutes. Cool on rack. Makes about 3 dozen cookies.

CREOLE SEASONING MIX
2 tablespoons plus 1-1/2 teaspoons paprika
2 tablespoons garlic powder
1 tablespoon salt
1 tablespoon onion powder
1 tablespoon dried oregano
1 tablespoon dried thyme
1 tablespoon cayenne pepper
1 tablespoon pepper
Combine all ingredients. Yield: 1 gift (about 1/2 cup). Place in a pretty jar
tied with a ribbon. Attach these instructions for use:
Use to season chicken, seafood, steak or vegetables.

CROCKPOT PUMPKIN BREAD IN JARS
1 c Flour
1 1/2 ts Baking powder
1 ts Pumpkin pie spice
In small bowl combine flour, baking powder and pumpkin pie spice; place in
jars.
Attach this to the Jar:
1/2 c Brown sugar; firmly packed
2 tb Vegetable oil
2 Eggs
1/2 c Pumpkin (canned)
4 tb Raisins or dried currants;
In med. mixing bowl combine brown sugar and oil; beat till well combined.
Beat in eggs. Add pumpkin; mix well. Add flour mixture. Beat just until
combined. Stir in raisins. Pour pumpkin mixture into 2 well-greased and
floured 1/2-pint straight-sided canning jars. Cover jars tightly w/greased foil.
Place a piece of crumpled foil in 3-1/2 or 4 qt. crockery cooker with liner in
place. Place jars atop crumpled foil. Cover; cook on high setting for 1-1/2 to
1-3/4 hours or until a wooden toothpick inserted near centers comes out clean. Remove jars from cooker; cool 10 minutes in jars. Remove bread from jars. Cool thoroughly on wire rack. Makes 2 loaves.

FOR 3-1/2 to 4 QUART CROCKPOTS--Halve all ingredients.
This recipe doesn't say you can seal them up and store them in your pantry but my Kerr Canning book recipe says you can; here's how:
Remove jars from the oven one at a time, wipe rim of jar clean; put on lid and ring and screw on tightly. Jars will seal as the cake cools. Store like canned goods.

CURRIED RICE MIX
This curried rice mix is an interesting complement for plain chicken or pork.
1 cup long-grain rice
1 chicken bouillon cube, crumbled
2 Tbsp. dried minced onion
1/4 cup raisins
1/2 tsp. curry powder
Layer the ingredients in the order given in a 1 & 1/2-cup jar
Attach this to the Jar
Curried Rice
2 1/2 cups water
1 package Curried Rice Mix
In a medium saucepan bring the water to a boil. Add the rice mix. Cover and reduce the heat to a simmer for 20 minutes.

DEVIL'S FOOD PEANUT BUTTER CHIP COOKIES
1 (18.25 ounce) package devil's food cake mix
2 cups peanut butter chips
Layer the cake mix and peanut butter chips in a jar and seal.
Attach the following instructions to the jar:
Devil's Foods Peanut Butter Chip Cookies
2 eggs
1 teaspoon vanilla extract
2/3 cup shortening
Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, beat the eggs, vanilla, and shortening with 1/2 of the cake mix until light and fluffy. Mix in the remaining cake mix and the peanut butter chips. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 10 to 12 minutes in preheated oven. Remove from cookie sheets to cool on wire racks. Makes 5 dozen.
DILLYBEANS
4 pounds whole green beans
1/4 teaspoon per pt. jar of hot red pepper -- crushed
1/2 teaspoon per pt. jar of whole mustard seed
1/2 teaspoon per pt. jar of dill seed
1 clove per pt jar of garlic
5 cups vinegar
5 cups water
1/2 cup salt
Wash beans thoroughly; drain and cut into lengths to fill pint jars. Pack beans into clean, hot jars; add pepper, mustard seed, dill seed and garlic. Combine vinegar, water and salt; heat to boiling. Pour boiling liquid over beans, filling to 1/2 inch of top of jar. Adjust jar lids. Process in boiling water for 5 minutes. (Start to count processing time as soon as water in canner returns to boiling.) Remove jars and complete seals if necessary. Set jars upright several inches apart on a wire rack to cool. Store jars for 4 weeks to blend flavors.

DOUBLE DOUBLE CHOCOLATE CHIP COOKIES
1 cup flour
1/2 cup unsweetened cocoa powder
1/2 tsp. baking soda
1 tsp. baking powder
1/2 cup sugar
1/2 cup brown sugar
1 cup semi-sweet chocolate chips
1 cup walnuts
In a large bowl, mix flour, baking soda, and baking powder. Layer ingredients in a quart jar starting with flour mixture, cocoa powder, sugar, brown sugar, chocolate chips, and walnuts.
Put these directions on the outside of the gift jar:

Double Double Chocolate Chip Cookies:
2 eggs
3/4 cup unsalted butter
Preheat oven to 350 degrees F.
In a bowl whisk together flour, cocoa powder, baking soda, and baking powder. In another bowl with an electric mixer cream butter, and sugar until
light and fluffy. Beat in eggs, 1 at a time, beating well after each addition. Beat in flour mixture and stir in chocolate chips. Drop dough by level tablespoonfuls 2 inches apart onto buttered baking sheets and bake cookies in batches in the middle of oven for 15 minutes. Cool cookies on racks.

DOUBLE-FUDGE BROWNIE MIX
2 cups sugar
1 cup cocoa (not Dutch process)
1 cup all-purpose flour
1 cup chopped pecans
1 cup chocolate chips
Mix all the ingredients together and store in an airtight container.
Attach this to the Jar
Double-Fudge Brownies
1 cup butter or margarine, softened
4 eggs
1 package Double-Fudge Brownie Mix
Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes.

DREAMSICLE COOKIE MIX
1/2 cup orange-flavored drink mix (e.g. Tang)
3/4 cup white sugar
1 1/2 cups vanilla baking chips
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
Combine the flour with the baking soda and baking powder. Starting with the Tang, then sugar, vanilla chips and ending with the flour mixture. Layer the ingredients in a clean glass wide mouth quart sized jar. Press each layer firmly in place before adding the next ingredient. Attach a recipe card with the following instructions to the jar:

Orange Cream Cookies
Yield 2 1/2 dozen
1. Preheat oven to 375 degrees F (190 degrees C).
2. Empty contents into a large mixing bowl. Add 1/2 cup softened butter, 1 egg slightly beaten and teaspoon vanilla extract. Mix until completely blended.
3. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet.
4. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes or until tops are very lightly browned. Cool for 5 minutes on the sheet then remove cookies to wire racks to cool completely. Makes 30 cookies.

DRESSING MIX
2 tsp. instant minced onion
1/2 tsp. salt
1/8 tsp. garlic powder
1/2 tsp. monosodium glutamate
1 Tbsp. parsley flakes
Combine all ingredients in a small bowl until evenly distributed. Put mixture in a foil packet or 1-pint glass jar. Label. Store in a cool, dry place. Use within 6 months.
Attach this to the Jar:

HOME-STYLE DRESSING 1 recipe DRESSING MIX
1 C mayonnaise
1 C buttermilk (Can use regular milk)
Variation:
Substitute 1 cup sour cream for buttermilk and use as a dip for fresh vegetables.

DROP BISCUITS
Attach this to the Jar:
2/3 cup water
Stir water into 2 cups of Master Mix until all flour is moistened. Drop onto a greased cookie sheet by heaping tablespoons. Bake as above.

EASY COCOA MIX
1(2-lb.) box of Quik
1 (16 oz.) jar CoffeeMate
1(1 lb.) box powdered sugar
1 (8-oz.) box dry milk
Mix all ingredients together well. Store in airtight container. Use 3 to 4 heaping tablespoons of mix per cup of boiling water.

FIRESIDE COFFEE MIX
2 cups Non-dairy coffee creamer
1 1/2 cups Carnation hot cocoa mix
1 1/2 cups Instant coffee -- (reg or dec)
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 container. 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.

FRUIT VINEGAR
2 cups Frozen -- (no sugar added) Berries
3 tablespoons Sugar
4 cups Vinegar -- (white, cider or rice)
Berry Vinegar:
Put fruit into 6 cup GLASS jar. Sprinkle with sugar then pour on vinegar. Cover with lid and let stand for 2 weeks. Strain through double-thickness cheesecloth. Discard fruit. Pour vinegar through funnel into clean bottles and seal.

FRUITY-NUT OATMEAL MIX
1 package {7 oz.} dried fruit -- coarsely chopped
1 container {18 oz.} quick-cooking oats
1 jar {3 oz.} non-dairy powdered creamer
1/2 cup granulated sugar or firmly packed brown sugar
1/2 cup chopped pecans or walnuts
1 teaspoon salt
Place dried fruit in a processor; process until finely chopped. Add remaining ingredients and process until well blended. Store in airtight container. Give with serving instructions. Makes 7 1/2 cups mix; about 15 servings.

ATTACH TO JAR OR CONTAINER:
Stir 2/3 cup boiling water into 1/2 cup oatmeal mix until well blended. Let stand until thickened. Here are a couple of Oatmeal mix recipes to give as gifts for Christmas! Place the mix and recipe in a large mug, soup mug, or basket and attach the recipe and serving instructions. You can add a pretty spoon tied with a pretty red or green ribbon.
FUDGE BROWNIE MIX
2 cups sugar
1/2 cup cocoa
1 cup all-purpose flour
1 cup chopped pecans
1 cup chocolate chips
Mix all the ingredients together and store in an air-tight container.
Attached these directions to the jar:
1 cup butter or margarine, softened 4 eggs 1 package of the Double-Fudge Brownie Mix Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Fudge Brownie Mix and continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, and bake for 40 to 50 minutes.

FUNNEL CAKES
1 cup all purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
Combine all ingredients, stirring well. Store in an airtight container.
Attach a label to the jar with the following instructions:
Pour vegetable oil into a skillet to a depth of 1 inch. Heat oil to 360 degrees over medium high heat. In a small bowl, combine 1 egg with 3/4 cup milk. Add 1 cup funnel cake mix and beat with fork until smooth. Holding ginger under funnel opening, pour about 1/4 cup of batter into funnel. Allow batter to pour from funnel into hot oil, moving funnel in a circle to form a spiral shape. Fry 1 minute turn cake, and continue frying until golden brown. Remove to paper towel to drain. Sprinkle with confectioners sugar.

GINGERBREAD BAKED IN JARS
2 1/4 c Flour (all-purpose)
3/4 c Sugar
1 ts Baking soda
1/2 ts Baking powder
1/4 ts Salt
2 ts Ginger (ground)
1 ts Cinnamon (ground)
1/2 ts Cloves (ground)
3/4 c Margarine (softened)
3/4 c Water
1/2 c Molasses
Preheat oven to 325-degrees (NO higher).

Sterilize 5 (12 oz) Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes. Remove the jars from the water and allow them to air-dry on your counter top; leave the lids and rings in the hot water until you're ready to use them.

Once the jars are cool enough to handle, use a pastry brush to grease them with shortening (DO NOT use butter, margarine, PAM or Baker's Secret); set aside. In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves. Stir in margarine, water and molasses until well blended. Divide batter among the 5 jars (they should be about 1/2 full). Place jars onto a cookie sheet or they'll tip over.

Bake in preheated 325-degree oven for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they're baking, so they'll bake evenly. Have your HOT lids ready. Using HEAVY-DUTY MITTS (the jars ARE HOT!) Take one jar at a time from the oven and place a lid on, then the ring. Tightly screw on lids--do it FAST because the lid gets REAL hot! Allow jars to cool on your countertop. Once the jars are cool, decorate with round pieces of cloth. Unscrew the ring (the lid should be sealed by now) and place a few cotton balls or a wad of batting on top of the lid (makes it poof-y on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on. Decorate as desired. I used pinking shears to cut the cloth rounds out, otherwise some material will start to unravel. A hot glue gun is INVALUABLE--glue on dried flowers, bows, ribbons, etc.

GINGERBREAD COOKIES
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 cup packed brown sugar
Mix 2 cups of the flour with the baking soda and baking powder. Mix the remaining 1 1/2 cups flour with the ginger, cloves, cinnamon, and allspice.
In a 1 quart, wide mouth canning jar, layer the ingredients starting with the flour and baking powder mixture, then the brown sugar, and finally the flour and spice mixture. Pack firmly between layers.

Attach a card to the jar with the following directions:

**Gingerbread Cookies**
1. Empty contents of jar into a large mixing bowl. Stir to blend together. Mix in 1/2 cup softened butter or margarine, 3/4 cup molasses, and 1 slightly beaten egg. Dough will be very stiff, so you may need to use your hands. Cover, and refrigerate for 1 hour.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Roll dough to ¼ inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart.
4. Bake for 10 to 12 minutes in preheated oven. Decorate as desired. Makes 1 1/2 dozen.

**GINGER SPICE MUFFINS**
A great gift for people on the go!!
1 3/4 cups flour
2 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. salt
Combine all the ingredients in a medium bowl. Store the mixture in an airtight container.

Attach this to the Jar

**Ginger Spice Muffins**
Makes 1 dozen
1 pkg Ginger Spice Muffin Mix
1/4 cup butter or margarine, melted
1 egg
1 tsp. vanilla
1 cup milk
Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a large bowl, combine the muffin mix with the butter, egg, vanilla and milk. Stir the mixture until the ingredients are blended. Do not over mix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.
GINGERED PEACH PICKLES
8 pounds small peaches -- (about 3 1/2 quarts)
3 pounds light brown sugar
1 quart cider vinegar
1 1 inch piece ginger root -- peeled and crushed
2 tablespoons whole cloves -- crushed
3 cinnamon sticks -- broken up
1 whole clove per peach
1 cinnamon stick in each quart jar
1 tablespoon brandy in each quart jar -- optional
These would be terrific served during the holidays or tucked into gift baskets: Peel peaches and put in bowl of water with lemon juice or powdered ascorbic acid (3 tablespoons to 2 quarts water) to prevent darkening. Combine sugar and vinegar in a large pot and bring to a boil over medium heat; boil 5 minutes. Tie ginger root, crushed cloves and broken cinnamon sticks loosely in cheesecloth bag and add to syrup; simmer for 5 minutes. Stick a whole clove in each peeled peach. Add only enough peaches to the boiling syrup to fill a quart jar at one time. Cook until peaches are hot but not soft, about 2 minutes. Do not overcook. Remove peaches with slotted spoon and pack tightly in a clean hot quart jar with a stick of cinnamon. Repeat process until all the peaches are heated and packed into hot clean quart jars. Bring syrup to a boil; remove spice bag. Pour the hot syrup over the peaches in the jars, leaving 1/2 inch head space. Add a tablespoon of brandy to each quart jar, if using. Seal jars.
Process in a boiling water bath for 15 minutes. Makes 3 to 4 quarts.

GOURMET COOKIE MIX IN A JAR
1 cup all-purpose Flour
1/2 teaspoon Baking Powder
1/2 teaspoon Baking Soda
1 1/4 cups Rolled Oats
1 Milk Chocolate Bar -- (5.5 ounce)
1/2 cup White Sugar
1/2 cup Brown Sugar
1/2 cup chopped Nuts -- your choice -- (optional)
1/2 cup Chocolate Chips
Here's a great Christmas Gift Idea! The cookie ingredients are placed in a clear or decorative jar, and the recipe is attached to the jar. Mix flour, baking
powder, and baking soda. Pour into jar, pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with chocolate chips until even with the top. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band. Attach a card with the following directions:

*Gourmet Cookies*
Preheat oven to 375 degrees F. Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min.

**GREEN TOMATO CHUTNEY**
20 medium green tomatoes -- chopped, not peeled
5 medium red apples -- chopped, not peeled
3 medium red peppers -- seeded, chopped
4 medium onions -- peeled and chopped
1 1/2 tablespoons salt
1 1/2 teaspoons black pepper
1 1/2 teaspoons cinnamon
3/4 teaspoon ground cloves
2 1/2 cups white sugar
2 cups apple cider vinegar
Instructions: Put all ingredients into a large pot. Bring to boil over medium heat (slowly). Simmer uncovered for 30 minutes, stirring occasionally. Pour into boiling hot jars and seal using hot pack method.

**GROUND BEEF MASTER MIX**
5 Tbsp. butter
5 lb. ground beef
2-1/2 c. chopped onions
1 c. chopped green pepper
5 c. chopped celery
5 cans tomato soup, undiluted
5 (15 oz.) cans tomato sauce
5 tsp. salt
1/2 tsp. black pepper
Melt butter over low heat in 8-quart skillet or roaster. Crumble beef into container and increase heat. When red color disappears, add onions, green pepper and celery. Cook just until vegetables are tender. Add soup, tomato sauce, salt and pepper. Cover and bake in oven for 1/2 hour, stirring occasionally. Cool and divide into 5 freezer containers. May be thawed and used for a variety of family meals (chili, beefaroni, pizza, spaghetti, Sloppy Joes and Spanish rice).

**HERB FRIED CHICKEN OR FISH COATING MIX**
You may use this seasoning mix for Southern style chicken, regular chicken, turkey or veal schnitzel, or fish. Use leftover to make a zesty, herbed gravy to accompany the dish. If you prefer to bake, coat the food then drizzle on a little melted butter or vegetable oil. Bake in a preheated 400 F. oven until done - about 45 minutes for chicken parts - 20 to 25 minutes for fish.

6 cups unbleached all-purpose flour
2/3 cup fine cornmeal, stone ground
8 teaspoons salt
1 tablespoon pepper
1 teaspoon paprika
2 teaspoons onion powder
1/2 teaspoon poultry seasoning
4 teaspoons garlic powder
1 tablespoon Old Bay seasoning
Whisk together flour, cornmeal, salt, pepper, paprika, onion powder, poultry seasoning, garlic powder and Old Bay seasoning.

**ATTACH TO JAR:**
To make herb fried chicken:
For several fish fillets or 2 1/2 - 3 pounds chicken parts
Soak in:
1/2 cup water
1/2 cup milk
1 beaten egg
Set aside 1-2 cups Herb Fried Chicken or Fish Coating Mix
Whisk together water, milk and egg in a bowl. Place chicken or fish in a 'Ziplock' bag or covered dish and pour over water/milk mixture. Toss and refrigerate for a couple of hours. If you are pressed for time, simply dip fish or fowl in liquid then toss and coat well in flour mixture. Flour chicken a second time. Fry chicken until well browned and cooked through, over
medium heat, about 25 minutes (12 minutes a side) using a combination of half shortening and half oil. For fish, fry in oil until done, 5-6 minutes, depending on size of fillets. White firm fillets work best.

HERBED RICE MIX
1 package (3 pounds) long grain rice
2 cups dried celery flakes
2/3 cup dried minced onion
1/2 cup dried parsley flakes
2 tablespoons dried chives
1 tablespoon dried tarragon
3 to 4 teaspoons salt
2 teaspoons pepper
ADDITIONAL INGREDIENTS:
2/3 cup water
1 tablespoon butter or margarine
Combine the first eight ingredients; mix well. If giving for gifts place two cups each in a jar: makes 40 batches (10 cups total).
INSTRUCTIONS TO ATTACH TO JAR:
To prepare one serving of rice: In sauce pan over medium heat, bring water and butter to a boil. Add 1/4 cup rice mixture. Reduce heat; cover and simmer for 20 minutes. Remove from heat; let stand for 5 minutes or until liquid is absorbed. Fluff with a fork. Yield: 1 serving.
NOTE: To prepare more than 1 serving, multiply the rice mix, water and butter by the total number or desired servings and cook as directed.

HERB SALAD DRESSING MIX
1/4 cup parsley flakes
2 tablespoons each dried oregano, basil and marjoram, crumbled
2 tablespoons sugar
1 tablespoon fennel seeds, crushed
1 tablespoons dry mustard
1 1/2 teaspoons black pepper
Place all the ingredients in a 1 pint jar, cover tightly and shake well to mix. Store in a cool, dark, dry place. Makes 1 cup
Attach instructions to jar:
To Make Herbal Vinaigrette Dressing:
In a small bowl, whisk together 1 tablespoons Herb Salad dressing mix, 3/4 cup warm water, 2 1/2 tablespoons tarragon vinegar or white wine vinegar, 1 tablespoons olive oil and 1 crushed clove garlic. Taste and add 1/4 to 1/2
teaspoon of the Herb Salad Dressing Mix if you want a stronger flavor. Let stand at room temperature at least 30 minutes before using, then whisk again. Makes about 1 cup. NOTE: this low-sodium, low fat mix can be stored for up to six weeks. If you make salads often, double the recipe

HOLIDAY BEAN SOUP MIX
1 pound dried black beans
1 pound dried red beans
1 pound dried kidney beans
1 pound dried navy beans
1 pound dried great northern beans
1 pound dried baby lima beans
1 pound dried large lima beans
1 pound dried pinto beans
1 pound dried green split peas
1 pound dried yellow split peas
1 pound dried black-eyed peas
1 pound dried green lentils
1 pound dried brown lentils
Combine beans in a very large bowl. Pour two cups of bean mix into pretty jars ( 16-oz.) jars holds two cups of bean mix. Give with the following recipe for holiday bean soup. You could also layer the beans in the jar for prettier effect. Just put a little of each of the beans in until you fill it to the top.

Attach To Jar:
Holiday Bean Soup
beans from jar
1 smoked ham hock
2 cans ( 14.5 oz each ) stewed tomatoes
1 medium onion chopped
1 clove garlic minced
1 bay leaf
6 cups water
1/4 cup fresh parsley
1 tablespoon red wine vinegar
2 teaspoons salt
1 teaspoon chili powder
1 teaspoon cumin seed
Cover beans with water and soak overnight. Drain beans and place in a stockpot. Add ham hock, tomatoes, onion, garlic, bay leaf and 6 cups of
water, and remaining ingredients. Bring to a boil over medium-high heat, cover & simmer 1 hour or until beans are tender. Remove bay leaf before serving. Serve warm. Makes 11 cups of soup.

HOME-STYLE DRESSING MIX
2 tsp. instant minced onion
1/2 tsp. salt
1/8 tsp. garlic powder
1/2 tsp. monosodium glutamate, if desired
1 Tbsp. parsley flakes
Combine all ingredients in a small bowl until evenly distributed. Put mixture in a foil packet or 1-pint glass jar. Label. Store in a cool, dry place. Use within 6 months. Makes about 2 tablespoons of HOME-STYLE DRESSING MIX, enough for 2 cups Home-Style Dressing.

Attach this to the Jar:

HOME-STYLE Ranch DRESSING
1 recipe HOME-STYLE DRESSING MIX (see above) 1 C mayonnaise 1 C buttermilk (Can use regular milk) Combine ingredients in a glass jar. Shake until well-blended. Chill before serving. Makes about 2 cups Home-Style Dressing. Variation: Substitute 1 cup sour cream for buttermilk and use as a dip for fresh vegetables.

HOMEMADE CAJUN SPICES
1 box salt
1 1/2 ounces black pepper
2 ounces ground red pepper
1 ounce garlic powder
1 ounce bottle chili powder
1 ounce accent
Mix all ingredients together. Store in tightly closed jars in cool place.

HOMEMADE EXTRACTS
***FOR VANILLA EXTRACT***
2 vanilla beans -- cut in half lengthwise and chopped
1/2 cup brandy
1/4 cup water
***FOR LEMON EXTRACT***
one lemon -- diced (you should have at least 2 tablespoons), Zest of
1/2 cup vodka
1/4 cup water
***FOR ORANGE EXTRACT***
1/2 navel orange; cut into tiny chunks -- (about 1 1/2 tablespoons), Zest of
1/4 cup vodka
1/2 cup water
1. Combine ingredients for the extract of your choice in a half-pint canning
   jar. Cover and set aside to steep for 3 days.
2. If giving as a gift, strain a portion (for aesthetics) and transfer it to a
   little apothecary bottle or other attractive glass container. For vanilla extract,
   add a piece of vanilla bean. For lemon or orange extract, add a spiral of peel.
   Yields 3/4 cup of each extract.

HOMEMADE MUSTARD
1/2 cup Sugar =OR= Sugar substitute
1/4 cup Mustard -- dry, PLUS
1 tablespoon Mustard -- dry
1/2 teaspoon Salt
2 tablespoons Flour -- all-purpose
1 cup Milk
1 Egg yolk
1/2 cup Vinegar
Combine sugar, mustard, salt, and flour in a small saucepan; stir well.
Combine remaining ingredients; beat well. Gradually add milk mixture to
mustard mixture; cook over low heat, stirring constantly, until thickened and
bubbly. Cool thoroughly, and store in refrigerator.

HOMEMADE TACO SEASONING MIX
2 Tsp. chili powder
1 1/2 Tsp. paprika
1 Tsp. onion powder
1/2 Tsp. salt
3/4 Tsp. garlic salt
1 Dash red pepper
Mix all together. Makes 1 package of store bought mix.

HOME MADE VINEGARS
***INGREDIENTS***
1 quart Vinegar - white wine -- white, or cider (depends on the taste you want) 2 tablespoons herbs -- etc, up to 3

Introduction I make these often for gifts, but use them myself. They're attractive and useful, as well as tasty. Great to give as a hostess gift, or as part of a gourmand's basket, along with dried tomatoes, home-dried herbs, flavored mustards and/or butters, etc.

Directions Heat vinegar on stove, but not to boiling. Add desired herbs (tarragon is great, so is basil, rosemary, thyme, or mix some together. Also - red chili peppers or lemons are wonderful.) Allow to simmer for about 30 min. Remove vinegar from heat. Remove herbs, chilis, etc. Allow vinegar to cool. In attractive sterilized bottles or jars, add fresh herbs, chilis, etc. (whatever you used to flavor vinegar). Pour vinegar over herbs. Seal bottle. It's also attractive to tie some raffia or ribbon around the neck of the bottle, and a pretty label identifying the vinegar, and some suggestions for use. I also add sometimes add lemon zest, a few different types (& colors) of peppercorns, and maybe a clove of garlic. (The more you stuff into the bottle, the prettier it is). Serving Suggestions Herbed vinegars are always good with olive oil in salads, but they are also good on cooked greens.

HOT CHOCOLATE MIX
4 cups dry milk
1 cup unsweetened cocoa
2 cups sugar
1/2 teaspoon salt
1 teaspoon instant decaffeinated coffee (optional)
Mix the ingredients and put them into a plastic container or double plastic bags. Label the mix Hot Chocolate. Use 1/4 cup per cup of boiling water.
Makes 20 cups. (Makes 80 servings)

HOT CHOCOLATE MIX WITH MARSHMALLOWS
2 cups skim-milk powder
3/4 cup granulated sugar
1/2 cup unsweetened cocoa powder
1 tsp cinnamon (opt)
2 cups mini marshmallows
Set sieve over large bowl; pour in skim-milk powder, sugar, cocoa, and cinnamon (if using). Stir to combine until mixture passes through sieve. Stir in mini marshmallows. Spoon into container. Cover with lid or plastic wrap. (Mix can be stored at room temp for up to 1 month.) Makes about 4 cups.

Attach to the jar:
Add 1/4 cup to mug of very hot milk and stir well.

HOT SPICED ORANGE DRINK
1 (10 oz) jar of Tang
2 oz Lemonade mix (Country time)
2 C Sugar
2 tsp Cinnamon
1 tsp Cloves
Mix and store in a covered container. To make into a drink mix 2-1/2 teaspoons and 1 cup boiling water. Here is a recipe to give as gifts. You can sew a bag or puttee mix in a canning jar. If you sew a bag, put the mix in a plastic bag before putting it into the cloth bag.

INDIAN FRY BREAD
1 cup Master Mix
Attach this to the Jar:
1/3 cup water (about)
1/2 cup flour
oil or shortening for frying
1/4 teaspoon salt
Combine Master Mix, flour and salt. Stir in enough water to make soft dough. Knead 12 times in bowl or on floured surface.
Form into two balls. Pat or roll each ball out to 1/4 inch thickness; cut into 6 wedges. Fry in hot fat (375°F) until brown on one side. Turn to brown second side. Drain on absorbent paper. Makes 1 dozen.

INDIAN SQUAW BREAD
1 Tablespoon dry yeast
1 Tablespoon salt
1/2 cup dark brown sugar
4 cups whole wheat flour
8 cups all purpose flour
Layer the above ingredients in a jar. Attach the following instructions to the jar:
To make Indian Squaw Bread:
Makes 2 round loaves
1 package ISB mix
3/4 cup unsulfured dark molasses
1 1/4 cups vegetable oil
3 cups lukewarm water
all purpose flour (as needed)
Place the bread mix in a glass or ceramic mixing bowl. Add the molasses, oil, and water and beat with a dough hook or wooded spoon until the dough holds together. Turn the dough out onto a floured board, and knead in enough all purpose flour to form a smooth elastic dough. Transfer the dough to an oiled bowl, turning the dough to coat it with the oil. Let the dough rise, covered, in a warm place for 3 to 4 hours, or until it has tripled in bulk. Punch the dough down, and divide it into 2 halves. Form each loaf into 2 rounds. Arrange the loaves on a buttered baking sheet. Let the dough rise again for 30 to 40 minutes or until it has doubled. Preheat the oven to 300 degrees. Bake the loaves for 1 hour 10 minutes. They will sound hollow when the bottom is tapped. Transfer the loaves to a rack and let them cool.

INSTANT CAPPUCINO
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
Mix all ingredients together. Use 1 heaping Tbls. per cup of boiling water. Store in airtight container.

INSTANT COCOA MIX
9-1/3 C. nonfat dry milk
3 c. powdered sugar
1-3/4 C. cocoa
1-3/4 c. non-dairy coffee creamer (6 OZ.)
Mix all together well. Use 1/4-1/3 cup mix per cup of very hot water. Store in airtight container.

INSTANT PEA SOUP MIX
Mix and pour into jar: -- (makes one soup mix)
1 cup green split pea flour -- (dried split peas ground to a fine flour)
2 tablespoons chicken broth powder
2 tablespoons dried onions
1 teaspoon salt
2 cups non fat dry milk powder
Attach to the jar:
To make soup: In medium saucepan over medium high heat, whisk soup mix into 6 cups boiling water. Stir about 1 minute until mixture is incorporated. Turn heat to low, cover and cook 2-5 minutes. Note: if desired, add 2 cups frozen mixed vegetables (mixed, peas & carrots, or carrots), grated potatoes, minced celery, or ham to boiling water and proceed as above. This soup thickens upon cooling. To reheat, add a little milk or water to soup & heat.

INSTANT POTATO SOUP MIX
1 3/4 cups instant mashed potatoes
1 1/2 cups dry milk
2 tablespoons instant chicken bouillon
2 tablespoons dried minced onion
1 teaspoon dried parsley
1/2 teaspoon ground white pepper
1/4 teaspoon dried thyme
1/8 teaspoon curry powder
1 teaspoon Soul seasoning or seasoning salt
Optional: 1/4 cup cheese powder
Combine all ingredients in a bowl and mix. Place in jar and seal.
Attach To Jar:
Place 1/2 cup mix in soup bowl and add 1 cup boiling water. Stir until smooth. Variations: add ham and/or cheese to soup as desired or sprinkle some imitation bacon bits over the top.

INSTANT SPICED TEA
2 cups powdered orange breakfast drink
1-1/2 cups sugar
3/4 cup instant tea
2 packages unsweetened lemonade mix
1 teaspoon ground cloves
1 teaspoon ground cinnamon
Mix the ingredients and put them into a plastic container or double plastic bag. Label the mix Spiced Tea. Add 2 heaping teaspoons to 1 cup boiling water.

INSTANT STUFFING MIX
3-1/2 cups unseasoned bread cubes
3 tablespoons dried celery flakes
1 tablespoon dried parsley flakes
2 teaspoons dried minced onion
2 teaspoons chicken bouillon granules
1/4 teaspoon poultry seasoning
1/4 teaspoon sage
Attach this to the Jar:
1 cup water
2 tablespoons butter or margarine
Place bread cubes in a jar. In a small plastic bag, combine celery flakes, onion, bouillon, poultry seasoning, and sage; mix well. Tie bag shut and attach to jar of bread cubes. Yield: 1 gift
Instructions To attach To Jar:
To prepare stuffing: In a sauce pan over medium heat, bring water, butter and contents of seasoning packet to a boil. Reduce heat; cover and simmer for 10 minutes. Remove from heat; add bread cubes and mix gently. Cover and let stand for 5 minutes. Toss with a fork before serving. Serving suggestions: add some sautéed mushrooms, almonds, and celery.

JALAPENO MUSTARD
2 teaspoons Whole coriander seeds
1/4 cup Whole yellow mustard seeds
1/4 cup Whole black mustard seeds
1/4 cup Dry powdered mustard
3/4 cup Water -- cold
3 Garlic cloves - peeled and chopped
1 small Onion -- peeled & chopped
3 small Jalapeno peppers -- seeded
1/4 cup Cider vinegar
1/4 cup Dry white wine
Toast coriander seeds in a dry skillet or place them in a flat dish and microwave on High for 4 to 5 minutes. Crush the mustard and coriander seeds slightly in a mortar or blender, then mix them and the powdered mustard into the water and let stand for at least three hours. Mix the remaining ingredients and pulverize in a blender until smooth. Stir the puree into the mustard. Bring the mixture to a boil, then lower the heat and simmer 5 minutes or until as thick as you like, stirring occasionally. The mustard will thicken slightly on cooling. Refrigerate, covered. Makes about 1 pint

LAYERED DRIED BEAN SOUP MIX IN A JAR
DRIED BEAN MIX:
1/2 cup of each of the following:
kidney beans
split yellow peas
black beans
red lentils
small red beans
split green peas

SEASONING MIX:
1 tablespoon dried sweet pepper flakes
2 teaspoons chicken bouillon granules
2 teaspoons dried minced onion
1-1/2 teaspoons salt
1 teaspoon dried parsley flakes
1/2 teaspoon black pepper
1/2 teaspoon garlic powder
1/2 teaspoon celery seed
4 tablespoons brown sugar

For dried bean mix, layer each type of bean in a clear gift container. You will need a 24-oz jar. For seasoning mix, combine ingredients. Store in a resealable plastic bag. Attach to jar and give with recipe for Seasoned Bean Soup. Yield: about 3 cups dried bean mix and 1/4 cup seasoning mix.

Attach To Jar:

SEASONED BEAN SOUP
Dried Bean Mix (3 cups)
2 cans (14 1/2 ounces each) stewed tomatoes
Seasoning Mix (1/4 cup)
1 teaspoon liquid smoke (optional)

Rinse beans and place in large Dutch oven or stock pot. Pour 4 cups boiling water over beans; cover and let soak overnight. Drain beans and return to stock pot. Add 6 cups water, cover, and bring to a boil over high heat. Reduce heat to low and simmer 1 to 1/2 hours or until beans are almost tender. Add tomatoes and seasoning mix. Stirring occasionally, cover and simmer 30 minutes. Uncover beans and continue to simmer about 1 hour longer or until beans are tender and soup thickens. Serve warm. YIELD: about 10 cups soup.

LAYERED SOUP MIX IN A JAR FRIENDSHIP SOUP MIX
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 teaspoons 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:
I pound ground beef
3 quarts water
1 can (28 ounces) 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)

LEMON CURD
3 eggs
2 large lemons -- or 3 small (Grated rind and juice)
1/2 cup butter
1 cup sugar
1 pinch salt

Beat the eggs lightly and mix in lemon rind and juice, butter, and sugar.
Place in the top of a double boiler (a bowl over hot water also works well)
and heat gently, stirring occasionally until the sugar has dissolved and the
curd thickens. Pour into small sterilized jars and cover with sterilized lids.
Stores well in refrigerator for up to 3 months. This is a rich, lemony spread
for holiday tea time scones, breakfast toast, biscuits, English muffins, etc.
Makes approximately 1 pint. In an attractive bottle or glass, it is a nice gift
idea. Can be served as a topping or sauce, as a filling for tarts or pies
covered with meringue or whipped cream. Spoon over warm pound cake for
a fast, delicious dessert.
LEMON PEPPER SEASONING MIX
Lemon pepper adds a piquant flavor when used on grilled meats.
1 cup ground black pepper
1/3 cup dried lemon peel
3 Tbsp. coriander seeds
1/4 cup dried minced onion
1/4 cup dried thyme leaves
Stir all the ingredients together and store in airtight jars
Recipe for Grilled Lemon Chicken
Serves 4
1/4 cup fresh lemon juice
1/4 cup extra virgin olive oil
2 tsp. Lemon Pepper Seasoning Mix
6 chicken cutlets
Preheat the broiler or BBQ grill. In a low, flat dish stir together the lemon juice, oil and Lemon Pepper Seasoning Mix. Add the chicken breasts, and marinate in the refrigerator for 30 to 45 minutes. Grill over hot coals or broil for 4 minutes on each side, or until done. Serve hot or at room temperature.

LEMON POPPY-SEED CAKE MIX
This cake is delightful with its lemony flavor and the added crunch of poppy seeds.
1 1/2 cups sugar
3 cups cake flour
1 1/2 tsp. baking powder
1/4 cup poppy seeds
Combine all the ingredients in a large mixing bowl. Blend with a wire whisk. Store the mix in an airtight container.
Recipe for Lemon Poppy-Seed Cake
3/4 cup butter
6 eggs
1/3 cup milk
1 tsp. vanilla extract
1 tsp. lemon extract (not lemon juice)
Zest of 1 lemon
1 pkg. Lemon Poppy-Seed Cake Mix
Glaze:
1/2 cup sugar
1/2 cup lemon juice
Preheat oven to 350 degrees F. Butter an 8- to 9-cup Bundt pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition. Add the milk, extracts, and lemon zest. The mixture will look curdled. Add the Cake Mix, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth. Pour the batter into greased pan and bake for 45 to 55 minutes. Glaze: Combine sugar and lemon juice in a small saucepan over medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack. Wrap the cake in plastic wrap.

LOW-CALORIE SPICED TEA MIX
1/4 cup + 2 tb orange flavored drink mix -- sugar-free
1/4 cup Lemonade flavored-drink mix sugar-free
3/4 cup Iced tea mix -- sugar free
1 teaspoon Ground cloves
2 tablespoons Ground cinnamon
1. Combine all ingredients, stirring until blended. Store mixture in an airtight container. 2. For each serving, place 1 teaspoon mix in a cup. Add 1 cup hot water, stirring well. Serve hot. Food Exchange Per Serving: FREE; CAL: 1; CAR: TR; PRO: TR; FAT: TR; SOD: 1 MG;

LOW-CALORIE COCOA MIX
3/4 cup Cocoa
1/2 teaspoon Salt
1 quart Instant dried milk
Dry sugar substitute equal
To 1 1/2 c sugar
Mix ingredients well and store in an airtight container in a moderately cool place. Use 2 tbsp mix plus 6 ounces boiling water per serving of cocoa.
variations: Mexican Cocoa: Add 2-3 teaspoons of cinnamon when mixing the total ingredients. Or place a scant 1/8 tsp in a cup of cocoa. Mocha: Add 1/3 cup instant coffee when mixing the total ingredients; or place 1/2 teaspoon instant coffee in a cup of the cocoa. Nutritive values per serving:
CAL 49 CHO 4 gm PRO 3 gm FAT 3 gm NA 113 mg Food exchanges per serving: 1/3 milk, 1/2 fat

M AND M'S COOKIE MIX IN A JAR
1 1/4 cups sugar
1 1/4 cups M and M's candies
2 cups flour mixed with 1/2 tsp. baking soda, and 1/2 tsp. baking powder
Layer ingredients in jar in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit when you add the flour mixture so be sure to pack everything down firmly.
Instructions to attach to jar:
1.) Empty jar of cookie mix into a large mixing bowl. Use your hands to thoroughly blend mix.
2.) Add: 1 stick margarine or butter softened at room temp. DO NOT USE DIET MARGARINE
1 egg, slightly beaten
1 tsp. vanilla
3.) Mix until completely blended. You will need to finish mixing with your hands.
4.) Shape into balls the size of walnuts and place on a parchment lined cookie sheet 2" inches apart. DO NOT USE WAXED PAPER.
5.) Bake at 375* for 12 to 14 minutes until edges are slightly browned. Cool on cookie sheet for about 5 minutes then remove to wire racks to finish cooling. Makes 2 1/2 dozen cookies.

MAKE YOUR OWN CAKE MIX
6 c. flour
3 Tbsp. baking powder
1-1/2 c. Crisco
4 c. sugar
2 tsp. salt
Plain Cake:
2 c. cake mix
1 tsp. vanilla
1 egg, slightly beaten
1/2 c. milk
In large bowl combine flour, sugar, baking powder and salt. With pastry blender, cut in shortening until mixture resembles cornmeal. Store in airtight container in cool, dry place. Use within month if possible. It does keep quite well if stored for a longer period of time. This is a great alternative to
packaged mixes. Plain Cake: Stir ingredients for plain cake until well blended. Pour into 8-inch square pan. Bake at 350 degrees for 25 to 30 minutes. For a 9 x 13-inch pan or layer cakes, double ingredients.

MALTED HOT COCOA MIX
25.6 ounce package nonfat dry milk powder
6 cups miniature marshmallows
16 ounce container instant chocolate milk mix
13 ounce jar malted milk powder
1 cup sifted confectioners sugar
6 ounce jar non-dairy creamer (powdered)
1/2 tsp. salt
In large bowl, combine all ingredients and stir until well blended. Store in an airtight container. Keep in a cool place. Makes about 20 cups or 10 gifts.
Attach to the jar:
In mug, pour 6 ounces of hot water over 1/3 cup cocoa mix, and stir until well blended.

MASTER COOKIE MIX
9 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
3 cups packed brown sugar
3 cups white sugar
4 cups shortening
8 cups semisweet chocolate chips
4 cups butterscotch chips
In your largest bowl, stir together the flour, baking soda, salt, brown sugar, and white sugar. Add the shortening and stir until mixture is mealy. Lightly stir in the chocolate chips and butterscotch chips until they are distributed evenly. Place 4 cups of the master mix into each 1 quart jar.
Attach the following directions to the jar: Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, beat 2 eggs and 1 teaspoon of vanilla until well blended. Add entire contents of the jar to the bowl, stir until combined. Drop by teaspoonfuls onto cookie sheet and bake in the preheated oven for 10 to 12 minutes. This recipe makes about 2 dozen.
MEXICAN FIESTA DIP MIX
This is an unusual Southwestern dip mix that can be given in a small sombrero.
1/2 cup dried parsley
1/3 cup minced onion
1/4 cup dried chives
1/3 cup chili powder
1/4 cup ground cumin
1/4 cup salt
In a large bowl, combine the spices and store in an airtight container.
Attach this to the Jar
Mexican Fiesta Dip
Makes 2 cups
3 Tbsp. Mexican Fiesta Dip Mix
1 cup mayonnaise or low-fat mayonnaise
1 cup sour cream or low-fat yogurt
In a medium mixing bowl combine the Dip Mix with the mayonnaise and sour cream. Whisk the mixture until smooth. Refrigerate for 2 to 4 hours. Serve with tortilla chips or fresh vegetables.

MEXICAN HOT CHOCOLATE MIX
1/3 cup light brown sugar
3/4 tsp. ground cinnamon
1 1/2 tsp. powdered vanilla
1/4 cup cocoa
2 1/2 cups powdered milk
Combine and blend ingredients in a small bowl. Store in an airtight container.
Attach this to the Jar
Mexican Hot Chocolate
3 cups water
Mexican Hot Chocolate Mix (to taste)
Cinnamon sticks for garnish
Heat the water to boiling and add the Mexican Hot Chocolate Mix. Stir with a whisk until the mixture is smooth. Garnish with cinnamon sticks. For a frothier hot chocolate, mix in a blender.

MICROWAVE FUDGE MOCHA MIX
1 package powdered sugar -- sifted (16 oz.)
1/2 cup cocoa
1/4 teaspoon salt
1 1/2 teaspoons instant coffee granules
1/8 teaspoons ground cinnamon -- up to 1/4
Combine all ingredients; store in an airtight container until you want to make fudge. Great for gift giving. Place microwave mocha fudge mix in a 2 quart glass bowl; add 1/2 cup butter or margarine. Microwave on High, uncovered, 2 to 3 minutes; stir until smooth. Stir in 1/4 cup milk, 1 teaspoon vanilla extract and 1 cup chopped pecans. Pour mixture into an 8” square baking dish. Refrigerate until firm; cut into squares. Store in refrigerator. Yield: 1 1/2 pounds.

MINESTRONE SOUP MIX
1/2 cup dried onion flakes
1/2 cup dried celery flakes
1/4 cup dried parsley flakes
2 tablespoons dried whole marjoram
1 teaspoon garlic powder
1 teaspoon freshly ground pepper
1/2 cup beef flavored bouillon granules
1 pound dried navy beans
1 pound dried kidney beans
2 cups elbow macaroni
Combine first 6 ingredients; divide into 4 gift packages. Add 2 tablespoons bouillon granules to each package. Label and seal. Combine navy beans and kidney beans; divide into 4 gift packages. Label and seal. Place 1/2 cup macaroni into 4 gift packages. Label and seal. Present 1 package herb mix, 1 package bean mix and 1 package macaroni with recipe for minestrone soup. Yield: 4 gift packages.

MINESTRONE SOUP
1 pkg. beans for minestrone soup mix
1 pkg. spices for minestrone soup mix
macaroni pkg for minestrone soup mix
2 cans whole tomatoes
3 lb. browned ground beef
Soak beans overnight in about 4 quarts of water. Cover, simmer 2 to 3 hours. Add spices, beef and tomatoes. Cook another 30 minutes. Add macaroni. Cook until tender. Season with salt to taste.
MOLASSES COOKIE MIX
2 cups all-purpose flour
1 cup sugar
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/8 tsp. allspice
1 tsp. ginger
In a large mixing bowl, combine all ingredients. Store the mix in an airtight container.

Attach this to the Jar
Molasses Cookies
Makes 4 dozen cookies
3/4 cup butter or margarine, softened
1 egg
1/4 cup sulfured molasses
1 package Molasses Cookie Mix
Preheat oven to 375 degrees F. In large bowl, cream together the butter, egg, and molasses. Add the Molasses Cookie Mix and beat until smooth. Shape the dough into 1-inch balls; roll in granulated sugar & place 2 inches apart on ungreased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks.

MUFFINS
3 cups Master Mix
Attach this to the Jar:
1 egg, beaten
3 to 4 tablespoons sugar
1 cup water
1 teaspoon flavoring
such as vanilla or lemon
Combine Master Mix and sugar in a bowl. Blend egg and water; add to Master Mix and sugar. Stir gently, just until dry ingredients are moistened. Fill well greased 2 1/2" muffin pans 2/3 full. Bake in a 400°F oven for 20-25 minutes. Makes about one dozen muffins. To make six muffins, half ingredients, but use one whole egg.
Variations:
Apple:
Add 3/4 cup chopped, peeled apples and 1/2 teaspoon cinnamon to muffin batter.

Bran:
Reduce to 2 1/2 cups and add 1/2 cup unprocessed bran flakes to dry ingredients.

Blueberry:
Add 1/2 cup drained canned, fresh or frozen defrosted blueberries to batter.

MUFFIN MIX
8 c Unbleached All-purpose Flour
1/3 c Baking Powder
1 c Vegetable Shortening
2/3 c Sugar
1 tb Salt
In a large bowl, combine flour, sugar, baking powder and salt. With a pastry blender, cut shortening into dry ingredients until evenly distributed. Put in a large airtight container. Label as MUFFIN MIX and store in a cool, dry place. Use within 10 to 12 weeks. Makes about 10 cups of MUFFIN MIX.

MUNCHY CRUNCHY COOKIES
1 cup all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup white sugar
3/4 cup packed brown sugar
1 cup cornflakes cereal
2 tablespoons flaked coconut
3/4 cup semisweet chocolate chips
1 cup rolled oats
In a 1 liter jar, mix flour, baking powder, baking soda, and salt. Pack down, and add the remaining ingredients in the following order: sugar, brown sugar, cornflake cereal, coconut, chocolate chips, oatmeal. Pack down after each ingredient. Decorate jar, and attach a label with the following:
Munchy Crunchy Cookies
1. Preheat oven to 350 degrees F (175 degrees C). 2. In a large bowl, stir together 1/2 cup melted butter, 1 egg, and 1/4 teaspoon of vanilla. Add entire contents of the jar, and mix well. Roll dough into 2 inch balls, and place onto an ungreased cookie sheet. 3. Bake for 10 to 12 minutes in preheated oven. Cool on wire racks. Makes 30 cookies.
NORTH POLE CANDIED PECANS
1 pound pecan halves
2 tablespoons water
1 egg white
1 tablespoon cinnamon
1 teaspoon salt
Mix together in bowl: 2 tbsp. water and egg white Mix together in separate bowl: 1 tbsp. cinnamon 1 tsp. salt Wet the pecans with egg white and water with a slotted spoon; fill spoon with pecans - dip into dry mixture and shake off excess. Place pecans on cookie sheet. Bake at 250 degrees for 1 hour, making sure to check every 10 to 15 minutes. The pecans will stick unless you constantly check them and turn them. These make a great teacher gift during the holidays.

OATMEAL CHOCOLATE CHIP COOKIES:
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 1/4 cups rolled oats
1 chocolate bar, (5.5 ounce)
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup chopped nuts
1/2 cup semisweet chocolate chips
(Use a funnel that has a 2-inch opening, to layer nicely in jar.) With wire whisk, mix flour, baking powder, and baking soda. Pour into jar, pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with mini or regular chocolate chips until even with the top (no more than 1/2 cup).
Instructions to attach to jar:
Preheat oven to 375 degrees F (190 degrees C). Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min. Makes 3 dozen.

OATMEAL COOKIE MIX
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
3 cups brown sugar
2 cups rolled oats
1 1/2 cups shortening

In a large bowl, stir together the flour, baking powder, salt, brown sugar and oats. Blend in the shortening so that it is fully absorbed. Store this mixture in an airtight container at room temperature for up to 8 weeks in a cool dry place. Prepare cookies from the mix using the following recipe. Use: 2 cups of cookie mix, 1 egg, beaten, 1 teaspoon vanilla and 1 cup of chocolate chips, coconut, raisins or nuts. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheet. In a large bowl, stir together the cookie mix, egg, vanilla and the additions of your choice. Drop by rounded spoonfuls onto the prepared cookie sheet. Flatten slightly with a fork. Bake for 8 to 10 minutes in the preheated oven. Cool on wire racks. makes about 2 dozen.

OATMEAL CINNAMON COOKIE MIX
3 cups rolled oats
1 cup brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon

In a 1 quart jar, layer the ingredients in the following order: half of the oats, half of the brown sugar, flour. Mix together the sugar, baking soda and cinnamon, put on top of flour, then remaining brown sugar and remaining oats. Screw on the lid and attach a tag with the following instructions: Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a large bowl, beat 1 ¼ cups of butter with 1 egg and 1 teaspoon of vanilla until fluffy. Stir in the contents of the jar. Drop cookies by rounded tablespoons 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Cool on cookie sheets for 1 minute before removing to wire racks to cool completely.

OATMEAL CURRANT SPICE COOKIE MIX
3/4 cup packed brown sugar
1/2 cup white sugar
3/4 cup currants
2 cups rolled oats
1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt

Mix together flour, ground cinnamon, ground nutmeg, baking soda and salt. Set aside. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit, make sure you firmly pack down each layer in place before adding the flour mixture. Store in a cool dry place away from a heat source so condensation and clumping does not occur.

Instructions to attach to jar: Oatmeal Currant Spice Cookies 1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add: 3/4 cup butter or margarine softened at room temp. DO NOT USE DIET MARGARINE. Stir in one egg, slightly beaten. Add in 1 teaspoon of vanilla. 3. Mix until completely blended. You will need to finish mixing with your hands. 4. Shape into balls the size of walnuts. Place on a parchment lined cookie sheets 2 inches apart. DO NOT USE WAXED PAPER. 5. Bake at 350 degrees F (175 degrees C) for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to baking racks to finish cooling. Makes 3 dozen cookies.

OATMEAL FRUIT COOKIE MIX
1/2 cup packed brown sugar
1/4 cup white sugar
3/4 cup wheat germ
1 cup quick cooking oats
1/2 cup dried cherries
1/2 cup golden raisins
2/3 cup flaked coconut
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Mix the flour, baking soda and salt together. Starting with the brown sugar layer the ingredients in a 1 liter sized glass jar in the order given. Ending with the flour mixture. Attach a card with the following directions:

Oatmeal Fruit Cookies
1. Preheat the oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper.
2. Empty the contents of the jar into a large bowl. Using a wooden spoon blend the mixture until well combined.
3. Using you hands work in 1/2 cup softened butter or margarine until the mixture resembles coarse crumbs.
4. Beat 1 egg with 1 teaspoon vanilla and 1/4 cup milk. Still using your hands or a wooden spoon blend the egg mixture into the dough until well combined.
5. Drop teaspoon sized mounds 2 inches apart onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Place cookies on a rack to finish cooling. Makes approximately 2 dozen cookies.

OATMEAL RAISIN SPICE COOKIES
3/4 cup firmly packed dark brown sugar
1/2 cup sugar
3/4 cup raisins
2 cups old fashioned oats
1 cup flour mixed with
1 tsp. cinnamon,
1/2 tsp nutmeg,
1 tsp. baking soda and
1/2 tsp salt
Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit, make sure you firmly pack down each layer in place before adding the flour mixture.
Instructions to attach to jar:
1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 1 1/2 sticks butter or margarine softened at room temp.
1 egg, slightly beaten 1 tsp. vanilla
3. Mix until completely blended. You will need to finish mixing with your hands.
4. Shape into balls the size of walnuts. Place on a parchment lined cookie sheets 2" inches apart DO NOT USE WAXED PAPER.
5. Bake at 350% for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. remove cookies to baking racks to finish cooling. Makes 3 dozen cookies.

OLD BAY SEASONING
1 tbsp ground bay leaves
2 1/2 tsp celery salt
1 1/2 tsp dry mustard
1 1/2 tsp black pepper
3/4 tsp ground nutmeg
1/2 tsp ground cloves
1/2 tsp ground ginger
1/2 tsp paprika
1/2 tsp red pepper
1/4 tsp ground mace (optional)
1/4 tsp ground cardamom (optional)
Layer the ingredients in a jar.
It's great also to season the flour for fried chicken, and on french fries

OLD FASHIONED SUGAR COOKIE MIX
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1 1/2 cups white sugar
In a medium bowl, stir together the flour, baking powder, baking soda and salt; set aside. In a 1 quart large mouth jar, layer the sugar on the bottom and the flour mixture on top. Attach a tag with the following instructions:
Ingredients: 1 cup butter, softened, 2 eggs, 1 teaspoon vanilla extract, 1/2 teaspoon lemon extract. Empty the contents of the jar into a large bowl. Cut in 1 cup of softened butter until the mixture is crumbly. In a separate bowl, beat 2 eggs, 1 teaspoon vanilla and 1/2 teaspoon of lemon extract until light and fluffy. Pour into the dry ingredients and mix until well blended. Cover bowl and chill for 1 hour. Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets. Bake for 10 to 12 minutes in the preheated oven, until edges begin to brown. You can decorate them with sugar before baking of frost after baking. Makes 2 dozen.

ONION SOUP MIX
3 onion bouillon cubes, crushed
1 beef bouillon cube, crushed
2 tsp. cornstarch
1/3 cup instant onion flakes
2 dashes pepper
Put all ingredients in a jar. Store in cool, dry place.

Attach to jar:
1 Tbsp butter
4 cups cold water
Provalone cheese

Empty package into a pot and gradually stir in water and butter. Bring to boil, reduce heat and cover. Simmer 20 minutes. Ladle soup into oven proof bowls, sprinkle with croutons or toasted bread. Then add one slice provalone cheese. Briefly put bowls under a broiler to melt cheese. Serve. Makes 4 1-cup servings. Onion Dip: Mix one package onion soup mix with 2 cups sour cream. Chill before serving.

ORANGE SLICE COOKIE MIX
3/4 cup white sugar
1/2 cup packed brown sugar
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 1/2 cups orange slice candies -- quartered (10 ounce package)

Mix together flour, baking powder and baking soda. Set aside. Layer ingredients in order given in a quart sized "wide mouth" canning jar. Press each layer firmly in place. Add the orange candies last. It will be a tight fit. Attach these directions to jar:
Orange Slice Cookies
Remove orange slice candy from jar. Set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
ADD: 1/2 cup butter or margarine, softened at room temperature.
DO NOT USE DIET MARGARINE. Add 1 egg slightly beaten and 1 teaspoon vanilla. Mix until completely blended. You may need to finish mixing with your hands. Mix in orange slice candy. Shape into large sized balls, place 2 inches apart on sprayed baking sheets. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

PALOUSE SOUP MIX
2-1/2 c. green split peas (16 oz. pkg.)
2-1/2 c. lentils (16 oz. pkg.)
2-1/2 c. pearl barley (16 oz. pkg.)
2 c. alphabet macaroni (8 oz. pkg.)--I use brown rice instead
1 c. dried onion flakes (2 3/8-oz. pkgs.)
1/2 c. celery flakes (1 3/8-oz. pkg.)
1/2 c. parsley flakes (1 1/4-oz. pkg.)
Optional:
1-1/2 t. thyme
1-1/2 t. white pepper
Mix all ingredients together. Store in a jar with a tight-fitting lid. Stir before using. Makes 10 c. of mix. TO COOK: Combine 1 c. of soup mix with 4 c. of water or seasoned stock in large pan. Add 1 c. of cooked chopped meat, if desired. Bring to a boil. Reduce heat to low and cover pan. Simmer gently for 45 to 60 minutes, or until peas are tender. Add 1/2 t. salt if desired.
MINESTRONE VARIATION: Combine 1 c. of soup mix with a 16-oz. can of stewed tomatoes, 2 to 3 c. water or stock, 1 chopped carrot, 1 to 2 chopped potatoes, and 1/2 t. basil. (Optional: 1 clove minced garlic). Bring to a boil. Reduce heat to low and cover pan. Simmer 45 to 60 minutes or until peas are tender. Add 1/2 t. salt, if desired.

PANCAKES
2 cups Master Mix
Attach this to the Jar:
1 egg, beaten
1 1/4 cups water or milk
Combine all ingredients; stirring just enough to moisten dry ingredients. Drop by spoonfuls onto a hot non-stick or greased griddle or fry pan. Turn when bubbles appear on the surface of the cakes. Cook until well browned. Makes about 12 to 16 pancakes.
For waffles add 1 tablespoon melted fat or oil to pancake mixture. Makes 4 small waffles.

PASTA SOUP IN A JAR
1/2 Cup Macaroni
1/4 Cup Lentils, dry
1/4 Cup Mushrooms, dried and chopped
2 Tbs. Parmesan Cheese, grated
1 Tbs. Onion Flakes
1 Tbs. Chicken Soup Base
1 tsp. dried Parsley
1 tsp. Oregano
1 Dash Garlic Powder
Mix parmesan cheese, onion flakes, soup base, parsley, oregano, and garlic powder together in a small bowl. In a one pint jar, layer ingredients in this order, Spice mixture, macaroni, lentils, then mushrooms. Store with tightly sealed lid, until needed. Use the following recipe to make soup, or place recipe on a card and attach to your decorated soup mix jar to give as a gift:

Basic Pasta Soup
Combine contents of jar with 3 cups water, in a 2 quart saucepan. Bring to a boil, then reduce heat. Cover and simmer 40 minutes or until lentils are tender, stirring occasionally. Makes 4 servings.

PEANUT BUTTER AND CHOCOLATE CHIP COOKIE MIX
3/4 cup sugar
1/2 cup brown sugar
1 3/4 cups flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 cup peanut butter chips*
1/2 cup chocolate chips*
*or you can use 8 peanut butter cups, cut into pieces
Mix together the flour, baking powder and baking soda in a medium bowl. Set aside. Layer ingredients in order given in a one quart canning jar. Press each layer into place. It will be a tight.
Attach these directions to Jar:
Peanut butter and Chocolate Cookies
Sift out the chips and set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla.
Mix until completely blended. Mix in chips or peanut butter cups. Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets. Bake at 375 degrees F for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

PEANUT BUTTER CHOCOLATE COOKIE MIX
1 cup packed brown sugar
1 1/2 cups packed confectioners' sugar
3/4 cup cocoa
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
In a separate bowl, mix together the flour, baking powder and salt.
Layer ingredients in order given in a 1 quart "wide mouth" canning jar.
Clean the inside of the jar with a dry paper towel after adding the
confectioners' sugar and after adding the cocoa powder. Be sure to pack
everything down firmly before adding the flour mixture, it will be a tight fit.
Store in a cool dry place away from a heat source so condensation and
clumping does not occur. Instructions to attach to Jar:

**Peanut Butter Cookies**
1. Empty jar of cookie mix into large mixing bowl. Use your hands to
thoroughly blend mix. 2. Add: 1/2 cup butter or margarine, softened at
room temperature. **DO NOT USE DIET MARGARINE.** Add 1/2 cup
creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla. 3.
Mix until completely blended. You will need to use your hands to finish
mixing. 4. Shape into walnut sized balls and place 2 inches apart on a
parchment lined baking sheets. **DO NOT USE WAXED PAPER.** Press balls down with a fork. 5. Bake at 350 degrees F (175 degrees
C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking
sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen
cookies.

**PEANUT BUTTER COOKIE MIX IN A JAR**
1 cup firmly packed dark brown sugar
1 1/2 cups firmly packed powdered sugar {Clean inside of jar with a dry
paper towel after this layer}
3/4 cup cocoa powder {Clean inside of jar with a dry paper towel after
adding this layer} 1 1/2 cups flour mixed with 1 tsp. baking powder and 1/4
tsp. salt Layer ingredients in order given in a 1 quart "wide mouth" canning
jar. Be sure to pack everything down firmly before adding the flour mixture,
it will be a tight fit.
Instructions to attach to Jar:
1. Empty jar of cookie mix into large mixing bowl. Use your hands to
thoroughly blend mix.
2. Add: 1 stick butter or margarine, softened at room temp.
1/2 cup creamy peanut butter
1 egg, slightly beaten
1 tsp. vanilla
3. Mix until completely blended. You will need to use your hands to finish mixing.
4. Shape into walnut sized balls and place 2" inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. Press balls down with a fork.
5. Bake at 350* for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies

PEANUT BUTTER CUP COOKIE MIX
3/4 cup white sugar
1/2 cup packed brown sugar
1 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
8 peanut butter cup candy -- (0.7 ounce) cut into 1/2 inch pieces
Mix together the flour, baking powder and baking soda. Set aside. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Press each layer firmly in place. It will be a tight fit. Add chopped peanut butter cups last.
Attach these directions to Jar:
Reese's Peanut Butter Cup Cookies
Remove peanut butter cups from jar. Set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended. You will need to finish mixing with your hands. Mix in peanut butter cups. Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

PEANUT BUTTER REFRIGERATOR COOKIES
2 cups Master Mix
1 egg, beaten
2/3 cup sugar
1/2 teaspoon vanilla
1 1/4 cups peanut butter
Combine Master Mix and sugar. With a fork blend in rest of ingredients. Shape into rolls about 1 1/2" thick. Wrap in waxed paper and refrigerate until firm or until needed. Slice 1/4" thick and place on ungreased cookie sheet. Bake in moderate over (375oF) for 10 to 12 minutes. Makes 3 to 4 dozen.

PECAN PIE MINI MUFFINS
1 cup packed brown sugar
1/2 cup plain flour
1 cup chopped pecans
Layer the above ingredients in a jar. Attach the following ingredients to the jar:
2/3 cup butter -- melted
2 eggs -- beaten
In a bowl, combine butter and eggs; stir in mix. Fill greased and floured miniature muffin tins about 2/3 full. Bake at 350 degrees F for 20-25 minutes, or until muffins test done. Remove muffins from tins immediately and cool on wire racks. Makes 2 1/2 dozen.

PIZZA CRUST
1 1/3 cups Master Mix
2 tablespoons cornmeal
Attach this to the Jar:
1/3 cup water (about)
Combine Master Mix and cornmeal with enough water to make soft dough. Knead in bowl 12 times. Roll or pat out thin on a greased cookie sheet into an 11-or 12-inch circle or into a rectangle. Turn up edges of dough. Bake in a 425oF oven for 8 to 10 minutes or until partially baked and starting to brown. Filling 1 cup homemade or canned spaghetti sauce
4 ounces cubed or shredded mozzarella cheese or process cheese food
Grated parmesan or romano cheese (optional)
Spread spaghetti sauce over partially baked biscuit crust. Sprinkle with mozzarella and then with some parmesan. Bake in a 375oF oven for 15 to 20 minutes or until filling is hot and crust is brown. One-half pound of cooked seasoned ground beef, drained, and 1 cup diced, raw or cooked vegetables may be added before the cheese is sprinkled on if desired.

PIZZA DOUGH MIX
This is a gift for friends of all ages, whether a starving college student or a senior citizen--everyone loves pizza.
2 3/4 cups bread flour  
1 package (1 Tbsp.) active dry yeast  
2 tsp. salt  
In a medium bowl, combine all the ingredients. Place the mix in an airtight container.  
Attach this to the Jar  
Pizza  
Makes 2 12-inch pizzas  
1 package Pizza Dough Mix  
2 Tbsp. olive oil  
1 cup warm water  
1 cup tomato sauce  
1/2 cup grated mozzarella cheese  
1/3 cup freshly grated Parmesan  
1 tsp. crushed oregano  
Place the Pizza Dough Mix in a large bowl & add the oil and water. Beat with a wooden spoon or dough hook until mixture forms a ball. Turn out onto a floured board and knead for 5 minutes. Transfer to a greased bowl and let the dough rise for 90 minutes. Divide the dough in half and pat into two 12-inch circles. For thin crust, fill and bake the pizzas now. For thicker crust, let pizzas rise 30 to 45 minutes. Top the pizza dough with tomato sauce, cheeses of your choice, crushed oregano, and olive oil drizzled over the pizzas. Preheat the oven and bake at 425 degrees F for 20 to 25 minutes. Let stand 5 minutes.  

'PIZZA HUT' STYLE DOUGH MIX  
The secret ingredient here is baking powder. Extensive testing has revealed that baking powder plus yeast in a pizza dough yields a chewy, tender crust. Baking powder also produces a near-instant oven rise.  
8 cups unbleached bread flour  
4 cups unbleached all purpose flour  
1 cup stone ground cornmeal  
1/4 cup sugar  
3 tablespoons salt  
3 tablespoons baking powder  
In a large bowl, whisk together bread flour, all purpose flour, cornmeal, sugar, salt and baking powder very well. Store in jar.  
INSTRUCTIONS TO ATTACH TO JAR:  
To make pizza dough:  
1 cup water
1 to 1 1/2 teaspoons fast-rise yeast
3 cups dough mix
2 tablespoons olive oil
Each batch makes 1 16-20 inch round pizza, or a 17 by 11 inch rectangle, or a variety of smaller, free form individual pizzas.
If you like your pizza crisp, use the lesser amount of yeast. For a fluffier, bready-like pizza, use the larger amount (and do not roll out too thin). Depending on the yeast you choose (i.e. brands differ in performance as do fast or active dry varieties), the fermentation may vary somewhat. This dough can be kneaded by hand, in a mixer with a dough hook or in a bread machine (on dough cycle, following manufacturer instructions). For the mixer, place water in a bowl with yeast. Mix a moment and allow mixture to sit about five minutes, to allow yeast to expand. Add pizza mix and oil, then knead, until smooth and elastic on slow speed - about 5-7 minutes. Once dough is made, cover well with oiled plastic (or refrigerate) and allow to rest one hour. Deflate before proceeding. Add sauce and toppings and bake until ready.

POTATO CHIP COOKIE MIX IN A JAR
1 cup white sugar
1 1/2 cups crushed potato chips
2/3 cup chopped pecans
2 1/2 cups all-purpose flour
1 teaspoon baking powder
In a small bowl, stir together the flour and baking powder. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient. Decorate the jar and attach a tag with the following directions: Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Add: 2 sticks butter, softened and 1 teaspoon vanilla. Mix until blended completely. Shape into balls the size of walnuts. Flatten. Bake at 350 degrees F (175 degrees C) for 14 to 18 minutes until edges are very lightly browned. Cool 5 minutes on the cookie sheets. Remove cookies to wire racks to cool completely. Makes 2 1/2 dozen.

POTATO SOUP MIX
1-3/4 cups instant mashed potatoes
1-1/2 cups dry milk
2 Tb. instant chicken bullion
2 tsp. dried minced onion
1 tsp. dried parsley
1/4 tsp. ground white pepper
1/4 tsp. dried thyme
1/8 tsp. turmeric
1-1/2 tsp. seasoning salt
Combine all ingredients in a bowl and mix. Makes 6 servings. Place in 1 quart canning jars to store.
Instructions to attach to jar:
To serve: place 1/2 cup mix in soup bowl and add 1 cup boiling water. Stir until smooth.

POUND CAKE BROWNIES
1 c Sugar
2 oz Unsweetened Chocolate; *
1 1/4 c Flour; Unbleached
1/2 t Baking Powder
1/2 c Nuts; Chopped
1/4 t Salt
Attach this to the jar:
3/4 c Butter Or Margarine; Softened
3 ea Eggs; Large
1 t Vanilla
Chocolate should be melted and cooled.
Cream butter and sugar; beat in eggs.
Blend in chocolate and vanilla.
Stir flour with baking powder and salt.
Add to creamed mixture; mix well.
Stir in nuts. Spread in greased 9 X 9 X 2-inch baking pan.
Bake at 350 degrees F for 25 to 30 minutes. Cool.
If desired, sift powdered sugar over top. Cut into bars. Makes 24 brownies.

PUMPKIN BREAD
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
2 1/2 cup Master Mix
1/4 teaspoon ginger
Attach this to the Jar:
2 eggs
1/4 cup water
1/2 cup sugar
1 cup canned pumpkin or cooked, mashed pumpkin or squash
Beat eggs and sugar together in a bowl until well blended. Mix in soda, spices, water and pumpkin. Add Master Mix and stir until dry ingredients are coated. Pour into a greased 9x5x3-inch loaf pan. Bake in 350°F for 45-55 minutes or until brown.

PUMPKIN PIE SPICE
1/4 cup ground cinnamon
1/8 cup ground ginger
1 Tablespoon nutmeg
1 Tablespoon ground cloves
Mix all ingredients together, and store in cool, dry place.

PUMPKIN SPICE CAKE IN JARS
1 c Seedless Raisins
1 c Walnuts
2 c All-Purpose Flour
2 ts Baking Soda
1/4 ts Baking Powder
1/2 ts Salt
2 ts Ground Cloves
2 ts Ground Cinnamon
1 ts Ground Ginger
4 Eggs
2 c Granulated Sugar
1 c Salad Oil
16 oz Canned Pumpkin
Preheat oven to 325-degrees.
Sterilize 8 (12 oz) Ball Quilted Crystal Canning Jars (14400-81400), lids and rings by boiling them for 10 minutes. Leave the lids and rings in the hot water until you're ready to use them; remove jars and allow the jars to air-dry and cool. Prepare the batter in the meantime.
Using a pastry brush, brush the inside of the cooled jars with shortening (DO NOT use Pam or Baker's Secret); set aside.
Coarsely chop the raisins and walnuts; set aside. Sift together the flour, baking soda, baking powder, salt, cloves, cinnamon and ginger in a large bowl. Add raisins and walnuts; toss to lightly combine.
In another large bowl, beat eggs at high speed until thick and yellow (2-3
minutes). Gradually beat in the sugar until thick and light. At low speed, beat in the oil and pumpkin; blend well. Gradually stir in the flour mixture until well blended. Divide among the 8 canning jars (should be slightly less than 1/2 full. Wipe the sides of the jar off (inside/ outside) in case you slop or it'll burn. Place jars onto a cookie sheet or they'll tip over. Bake 35 to 40 minutes or until a pick inserted into the center of each jar comes out clean. Have your lids and rings ready. Take one jar at a time from the oven; place a lid and ring on and screw down tightly. Use HEAVY-DUTY mitts--the jars are HOT! Place the jars onto your counter top too cool. You'll know when they've sealed, you'll hear a plinking sound

QUICK MUFFIN MIX
2 1/2 cups all-purpose flour
2 1/2 cups whole wheat flour
1 cup wheat bran cereal
1 cup quick-cooking oats
1 1/2 cups sugar
2 tablespoons baking powder
2 teaspoons salt
Combine all ingredients in a large airtight container. Store at room temperature until ready to use. Stir well before measuring for the muffin recipe. Yield: about 6 cups.

QUICKIE MIX & MUFFIN RECIPE
2 Teaspoons Cream of tartar
3 1/2 Cups All purpose flour
1 Teaspoon Baking soda
1 Tablespoon Baking powder
1 1/2 Cups Instant nonfat dry milk
1 Tablespoon Salt
2 1/4 Cups Vegetable shortening
In large bowl, sift together all the dry ingredients. Mix well. Cut in shortening until evenly mixed. Mixture will look like cornmeal. Put in a large airtight container. Make 13 cups of mix. Use within 10 - 12 weeks.

Whole Wheat Mix:
4 1/4 c all purpose flour and 4 1/4 c. whole wheat flour instead of 8 1/2 c all purpose flour.
Increase baking powder to 5 tablespoons.
Recipe for "Quickie Mix" Raisin Muffins
2 1/2 Cups "Quickie Mix" (see recipe)
1 Tablespoon Sugar
2 Tablespoons Margarine -- softened
1/2 Cup Raisins
1/2 Cup Water
1 Egg
Preheat oven to 400~F. Combine "Quickie Mix" and sugar in a medium-size bowl; cut in margarine with pastry blender until mixture is crumbly. Add raisins. Beat water with egg in a 1 cup measure. Stir into "Quickie Mix" with fork just until mixture is moistened. Batter will be lumpy. Spoon batter into greased mediumsize muffin pan cups, filling each 3/4 full. Bake in a preheated hot oven (400~F) for 20 minutes, or until lightly golden. Serve warm. Yield: 8

RAISIN CRUNCH COOKIE MIX IN A JAR
1/2 cup white sugar
1/2 cup raisins
1 1/4 cups flaked coconut
1 cup cornflakes cereal, crumbled
3/4 cup packed brown sugar
1/2 cup quick-cooking oats
1 1/4 cups all-purpose flour mixed with:
1 teaspoon baking soda
1 teaspoon baking powder
Layer the ingredients into a 1 quart canning jar in the order they are listed. Press each layer firmly in place before adding next ingredients. It will be a tight fit. Attach a label with the following instructions: Preheat oven to 350 degrees F (175 degrees C). Empty the contents of the jar into a large bowl and use your hands to blend thoroughly. Stir in 1/2 cup butter, 1 egg and 1 teaspoon of vanilla. Mix until completely blended. You may need to use your hands. Roll dough into walnut sized balls and place them 2 inches apart onto greased cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

RANCH DRESSING AND DIP MIX
This versatile mix can be used to make a dressing for salads, a dip for fresh veggies, or topping for baked potatoes.
1 1/2 Tbsp. dried parsley
1/2 Tbsp. dried chives
1/4 Tbsp. dried tarragon
1/2 Tbsp. lemon pepper
1 Tbsp. salt
1/4 Tbsp. oregano
1/2 Tbsp. garlic powder
In a medium bowl, combine all the ingredients. Store in an airtight container.

Attach this to the Jar

Ranch Dressing
Makes 1 cup

1/2 cup mayonnaise
1/2 cup buttermilk
1 Tbsp. Ranch Pressing & Dip Mix
In a large bowl whisk together the mayonnaise, buttermilk and dressing & dip mix. Refrigerate for one hour before serving.

Ranch Dip
Makes 2 cups

2 Tbsp. Ranch Dressing & Dip Mix
1 cup mayonnaise or low-fat mayo
1 cup sour cream or low-fat yogurt
Combine the Ranch Dressing and Dip Mix with mayonnaise and sour cream. Refrigerate for 2 hours before serving with raw vegetables, or as a topping for baked potatoes.

RANCH DRESSING MIX
15 Saltines
2 cups Dry minced parsley flakes
1/2 cup Dry minced onion
2 tablespoons Dry dill weed
1/4 cup Onion salt
1/4 cup Garlic salt
1/4 cup Onion powder
1/4 cup Garlic powder
Put crackers through blender on high speed until powdered. Add parsley, minced onions, and dill weed. Blend again until powdered. Dump into bowl. Stir in onion salt, garlic salt, onion powder, and garlic powder. Put into container with tightfitting lid. Store dry mix at room temperature for 1 year. Makes 42 1 tablespoon servings.
RASPBERRY VINEGAR
4 cups white wine vinegar
1/2 cup sugar
2 cups ripe -- fresh raspberries
In a medium saucepan, combine vinegar and sugar; bring almost to a boil over low heat, stirring constantly until sugar dissolves. Do not boil. Place the raspberries in two 1 quart sterilized glass bottles and pour hot vinegar over them. Seal bottles and shake slightly. Let stand at room temperature 48 hours. Strain through several layers of cheese cloth into a clean jar. Seal tightly. Store for 2 to 3 weeks in a cool, dark place (do not refrigerate). Pour this vinegar into a decorative decanter or bottle to make an attractive gift for any occasion. Or enjoy it yourself with your favorite fruit salads and green salads. To make an herb vinegar, follow the recipe but replace the raspberries with your favorite fresh herb and omit the sugar.

RASPBERRY COCOA MIX
3 cups instant hot cocoa powder
1 pkg. unsweetened raspberry Kool-Aid
Blend well.
Use 2 heaping Tbsp. to 1-cup hot water.

RED HOT SPICED TEA
1 large jar Tang
2 cups sugar
1 package lemonade mix
1 cup instant tea
1 teaspoon ground cinnamon
1 teaspoon cloves
1/4 teaspoon ginger
1 small bag red hots
Mix all ingredients thoroughly. Store in airtight container. Add 1 rounded spoonful to boiling water and stir. This recipe can easily be doubled, tripled, quadrupled, etc.

RICE PILAF MIX
1 cup long-grain, converted rice
Flavor Packet
2 tablespoons butter
2 1/2 cups hot water
Melt the butter in a heavy saucepan over medium heat. Saute the rice, stirring constantly, until it takes on a translucent quality; do not let the kernels pop. Slowly stir in the water, then the Flavor Packet; bring to a full boil; cover and lower heat. Simmer 20 to 25 minutes, or until nearly all of liquid is absorbed and the rice looks just a bit too moist to serve. Turn off heat and let stand for 10 minutes before uncovering and serving. Each recipe makes one flavor packet. Also, these recipes are meant for bouillon cubes that mix with 8 oz. of water. If you prefer to substitute bouillon cubes that mix with 6 oz. of water, or powder, you will need to figure the differences accordingly. Three 8 oz. cubes equal four 6 oz. cubes.

RICE PILAF (CHICKEN)
3 chicken bouillon cubes, crushed
1/4 teaspoon parsley flakes
3 dashes pepper

RICE PILAF (BEEF)
3 beef bouillon cubes, crushed
3 dashes pepper

RICE PILAF (ONION)
3 onion or beef bouillon cubes, crushed
2 teaspoons dried minced or chopped onion
3 dashes pepper

RICE PILAF (MUSHROOM)
3 chicken or beef bouillon cubes, crushed
2 tablespoons dried mushroom slices, in bits
3 dashes pepper

RICE PILAF (CELERY)
3 chicken bouillon cubes, crushed
3 tablespoons dried celery flakes
3 dashes pepper

RICE PILAF (CURRY)
3 chicken bouillon cubes, crushed
1 teaspoon curry powder

RICE PILAF (SAFFRON)
3 chicken bouillon cubes, crushed
1 pinch saffron
1 pinch turmeric

RICE PILAF (ORIENTAL)
3 chicken bouillon cubes, crushed
1 onion bouillon cube, crushed
2 teaspoons dried celery flakes
2 teaspoons dried mushroom slices, in bits
1 teaspoon dried minced onion
dash of powdered ginger
* add several dashes soy sauce to cooking water

RICE PILAF (SPANISH)
3 chicken bouillon cubes, crushed
2 tablespoons dried green pepper flakes
2 tablespoons dried minced onion
dash of chili powder
* add 2 tablespoons tomato paste to cooking water

RUSSIAN TEA MIX
27oz. Tang
6oz. sweetened lemonade mix
1 cup sugar
1 cup instant tea
1/2 teaspoon cloves
1/2 teaspoon cinnamon
Note: I use whole cloves and stick cinnamon instead of the ground forms listed in the recipe. Also the whole spices can be removed from the cup. Ground spices tend to not dissolve.
Mix and store in an air-tight container. Use 1 teaspoon of mixture for a small cup of hot tea. Remember to pour hot water in the cup!

SALAD VINEGAR
1 bottle cider vinegar
1 bottle wine vinegar
1 cup balsamic vinegar
1 cup fresh thyme
1 cup fresh basil
1 cup fresh parsley
1 cup fresh oregano
5 cloves peeled garlic -- crushed, up to 6
Wash and sterilize a one-quart jar. Pack in washed herbs tightly Add crushed garlic. Pour in vinegars to fill. Seal top with Saran wrap with heavy rubber band. Stand in the sun for 4 to 6 weeks. Strain through cheese cloth. Discard herbs and garlic. In washed and sterile bottle pour in vinegar. Add a sprig of fresh herb of your choice: dill, thyme, basil, parsley, etc. Give as gift. Remember to keep one for yourself.

SAND ART BROWNIES
1 teaspoon soda
1/2 teaspoon salt
1/2 cup flour -- (plus 1/8 cup for high altitudes)
1/3 cup cocoa
1/2 cup flour
2/3 cup brown sugar
2/3 cup white sugar
1/2 cup semi sweet chocolate chips
1/2 cup vanilla chips
1/2 cup walnuts
Decorate jar and present with this gift tag:
Sand Art Brownies Combine contents of jar with: 3 eggs 1 tsp vanilla 2/3 cup vegetable oil Pour in to greased pan and Bake at 350 degrees 7x11 pan 32-37 minutes 9x9 pan 27-32 minutes

SANTA'S SPICED WALNUTS
1/4 cup water
1 cup sugar
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1 teaspoon cinnamon
1 pound bag walnuts
In a large skillet put water, sugar and spices. Allow to boil and thicken. Put walnuts in pan and coat them with mixture. Spread out on a flat surface, separate and let them cool. Great for a holiday gift.

SCOTTISH SHORTBREAD MIX
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.
Attach this to the Jar
Scottish Shortbread
Makes 16 pieces
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.

SEASONED SALT
2 tablespoons pepper
1 tablespoon chicken bouillon powder
1 teaspoon onion salt
1 teaspoon onion powder
1 tablespoon garlic salt
1 teaspoon cumin powder
1 teaspoon dry marjoram leaves
1 tablespoon minced parsley
1 teaspoon paprika
1/2 teaspoon curry powder
1 tablespoon chili powder
1/3 cup salt
Mix all ingredients together thoroughly, or put all ingredients in 1 quart mayonnaise jar with tight fitting lid, shaking until well blended. Keep at room temperature. Use within 3 months. Makes about 1 cup.

SEASONING BOUQUET
1 teaspoon thyme
1 1/2 teaspoons oregano
2 teaspoons paprika
2 teaspoons dry mustard
1/4 teaspoon dill weed
1 teaspoon coarse salt
1 1/2 teaspoons garlic powder
1 teaspoon curry powder
1/2 teaspoon onion powder
Mix well and store in airtight jar. Shake well before using. This is good in vegetable soups and salads. Mix with mayonnaise for a sandwich spread. Good in deviled eggs. Great gift idea.

SELF-CRUST SPINACH-CHEESE PIE
Paprika
1 1/2 cups lowfat cottage cheese
3 eggs
1/2 teaspoon salt
1 (10 ounce) pkg frozen, chopped spinach, defrosted
1/4 teaspoon nutmeg
3 tablespoons grated onion or 1 tablespoon onion powder
2/3 cup Master Mix
Grease well a 9" pie plate; sprinkle paprika on bottom and sides. The paprika helps the soft, self crust to brown.
In a bowl, beat with a fork the eggs, salt, nutmeg and onion until blended.
Stir in cottage cheese and spinach. Blend in the Master Mix.
Pour batter into prepared pie plate. Bake in preheated 350oF oven for about 45 minutes until a knife inserted 1" from center comes out clean. Remove from oven and let stand for 10 minutes before cutting. Makes 6 servings.

SKILLET COOKIES
1 c. chopped dates (I used 10 ounces)
1 c. sugar
2 c. Rice Krispies
3/4 c. pecans
1 c. coconut
Add sugar and dates to jar. Place rice krispies and pecans in separate plastic wrap and place in jar on top of sugar and dates.
Attach to the jar:
3 tbsp. butter
1 egg, well beaten
1/2 tsp vanilla
Mix sugar, dates, butter and egg in heavy skillet. Melt over low heat - cook for about 5 minutes on low, until bubbly. Turn off fire and add vanilla, Krispies and pecans. When cool enough to handle, roll into small balls and roll in coconut.
SNICKERDOODLE MIX
2 3/4 cups all purpose flour
1/4 tsp. salt
1 tsp. baking soda
2 tsp. cream of tartar
1 1/2 cups sugar
In a large bowl, combine the ingredients with a whisk. Store the mix in an airtight container.
Attach this to the jar
Snickerdoodles
Makes about 5 dozen cookies

1 cup butter or margarine, softened
2 eggs
1 package Snickerdoodle Mix
1/2 cup sugar
1 Tbsp. cinnamon
Preheat oven to 350 degrees F. In the large bowl of an electric mixer, cream the butter until light; add the eggs & beat on low speed until the mixture is smooth. Add the Snickerdoodle Mix & continue to beat on low speed until the dough begins to form. Combine the sugar & cinnamon in a small bowl. Shape the dough into 1-inch balls & roll in the cinnamon-sugar blend. Arrange on ungreased baking sheets 2 inches apart & bake for 16 to 19 minutes, or until light tan. Transfer to wire racks to cool.

SNOW BALLS IN A JAR
1/2 cup confectioners' sugar
2 cups all-purpose flour
1 cup chopped pecans
In a medium bowl, combine the confectioners' sugar and flour. Place into a 1 quart canning jar. Put the chopped pecans on top and close the lid.
Attach a tag with the following instructions: Snow Balls, Makes 4 dozen. Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets. In a medium bowl, cream together 3/4 cup of shortening and 1/4 cup of margarine. Stir in 2 teaspoons of vanilla. Add the entire contents of the jar, and mix well. Roll dough into 1 inch balls and place them on the prepared cookie sheet. Bake for 20 to 25 minutes, until lightly browned. Cool, and roll in confectioners' sugar.

SNOW CAPS
**Snowcaps**
1 c. all-purpose flour  
1 1/2 tsp. baking powder  
1/2 c. sugar  
Combine flour and baking powder. Mix in sugar. Pour in jar.  
Attach to the jar:  
1 (3 oz.) pkg. light cream cheese  
1/4 tsp. lemon flavoring  
1 c. powdered sugar  
1/2 c. margarine  
Beat margarine and cream cheese together with mixer; add flavoring and beat until fluffy. Add flour mixture from jar and beat until well mixed. Chill overnight. Shape into 1 inch balls; place on an ungreased cookie sheet. Bake in a 350 degree oven for 12-15 minutes. Remove and cool slightly. In a plastic bag pour powdered sugar and shake a few cookies at a time. Makes about 36. Recipe can be doubled.

**SPECIAL BUTTERSCOTCH CHIP COOKIES**
1 1/8 cups all-purpose flour  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/4 teaspoon baking powder  
1/2 cup packed brown sugar  
1/2 cup white sugar  
1 cup flaked coconut  
1 cup high protein crisp rice and wheat cereal  
3/4 cup butterscotch chips  
1/2 cup chopped pecans  
Layer the ingredients in the order given in a one quart wide mouth canning jar. Firmly pack each ingredient in place. It will be a tight fit, but all ingredients will fit in the jar. Use pinking shears to cut an 8 or 9 inch circle from gingham, calico, or a seasonal fabric. Place the fabric over the wide mouth lid and rim and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band. Attach a card to the ribbon or raffia with the following mixing and baking directions: Empty jar of cookie mix into a large mixing bowl. Add 1/2 cup of butter or margarine, 1 egg, and 1/2 teaspoon of vanilla. Use hands to mix the wet and dry ingredients together. When completely blended, roll into large walnut sized balls. Place on unprepared cookie sheets and use the palm of your hand to
flatten each cookie ball. Bake at 350 in a preheated oven for 8-10 minutes. Makes 2 dozen.

SPICED ALMONDS
sugar
garlic salt
hot shot pepper blend
ground cumin
chili powder
1 whole almonds with skins
Layer the ingredients in a jar.
Attach to the jar:
Egg white
Beat 1 egg white in small bowl until frothy. Add 4 tsp. sugar, 3 tsp. Garlic Salt, 2 tsp. Hot Shot! Pepper Blend, 2 tsp. ground Cumin, 1 tsp. Chili Powder, and 1 pound whole almonds with skins. Stir to coat almonds evenly and place almonds in single layer in greased, shallow baking pan. Bake in 275øF oven 40 minutes, stirring every 10 minutes. Remove from oven and set aside to cool. Store in airtight container up to 3 weeks.

SPICED APPLE CAKE MIX
3 cups all-purpose flour
1 1/2 cups sugar
1 1/2 tsp. baking soda
1 tsp. powdered vanilla
1 1/2 tsp. cinnamon
1/4 tsp. ground nutmeg
1 cup chopped nuts
1/2 cup golden raisins
Combine and blend ingredients in a medium bowl. Store in an airtight container.
Attach this to the Jar
Spiced Apple Cake
Serves 8 to 10
1 package Spiced Apple Cake Mix
1 1/2 cups canola oil
3 large eggs
3 cups chopped apples
Preheat the oven to 350 degrees F & grease a tube or Bundt pan. Place the Spiced Apple Cake Mix into a large mixing bowl. Make a well in the center of the Mix; add the oil, eggs, and apples. Stir until mixture is smooth. Pour into the prepared pan and bake for 1 hour & 10 minutes, or until a toothpick inserted into the center comes out clean. Cool; remove from the cake pan.

**SPICED CIDER**
2 quarts apple cider
1 teaspoon whole cloves
1 teaspoon allspice
3 sticks cinnamon
Unpeeled lemon -- thinly sliced
Sugar Simmer all ingredients together. Serve hot. Remove all spices and refrigerate any leftovers. Delicious reheated. Give a basket, lined with artificial spruce cuttings, and the ingredients for making this cider, along with two Christmas mugs. Tie a big bow around the cinnamon sticks and tie them to the handle, put a piece of ribbon through a copy of this recipe and tie it to the handle. An orange pomander ball and a couple wooden apples could also be added. If this gift is going to someone extra special, use napkins, placemats or both to replace all or part of the spruce cuttings. Your friends will remember you all year, each time they use them!

**SPICED CRANBERRY CIDER MIX**
1/2 cup dried cranberries
12 cinnamon sticks
1/2 tsp. crushed whole cloves
2 Tbsp. whole allspice
In a small bowl, stir the cranberries and spices together. Store in an airtight container.
Attach this to the Jar
Spiced Cranberry Cider
2 quarts apple cider
1 quart water
1 package Spiced Cranberry Cider Mix
2 oranges, sliced
In a large saucepan combine the cider, water, and Spiced Cranberry Cider Mix. Heat through but do not boil. Add most of the orange slices. Serve warm, garnished with the remaining orange slicey.

**SPICED PECANS**
2 tablespoons brown sugar
1 cup less 2 tbsp. sugar
1/2 teaspoon cinnamon
1/4 teaspoon cloves
1/8 teaspoon salt
1/2 cup water
1 tablespoon white Karo syrup
1 tablespoon butter
2 cups pecan halves

In pot mix together sugars, spices, water and Karo syrup. Heat on medium-low to soft ball stage (236 degrees). Add butter and pecan halves and cook 1 minute longer. Remove from heat. Stir until mixture loses its shininess. Pour onto waxed paper before mixture becomes sugary. With 2 forks separate the pecan halves while still warm. Cool. Enjoy!

SPICED TEA
1 c instant tea
1 c sugar
1 c Tang
2 T cinnamon
1 T clove
1 t nutmeg
1-2 t red pepper
1 scoop lemonade drink mix

Layer ingredients in jar. The red (cyan) pepper REALLY helps break up chest congestion. You can omit it if you'd like.

Attach to the jar:
Combine mix and hot water and enjoy!

SPICED TEA MIX
1 (9 oz.) jar powdered orange breakfast drink mix
1 (4 oz.) jar lemon flavored ice tea mix
1-1/2 c. sugar
2 tsp. cinnamon
2 tsp. ground cloves
1 tsp. ground ginger

Mix drink mix, sugar and spices. Label and store in tightly covered container at room temperature, no longer than 6 months.

Attach to the jar:
For each serving mix 3 teaspoons spiced tea mix and 1 cup boiling water in
mix until mix is dissolved. Garnish each with a twist of lemon or orange peel
and a cinnamon stick if desired. Makes about 5-1/4 cups mix.

SPICED TEA SACHET
Cheesecloth
1 tea bag
1 cinnamon stick, crushed
6 whole cloves, crushed
1 strip (4 inches) fresh orange rind (or 1/2 tsp dried) string
Cut two 4-inch squares of cheesecloth; place 1 on top of other. Place tea bag,
cinnamon, cloves and orange rind on top. Pull up corners and tie into bundle
with string. Place in mug, jar or basket. Makes 1 sachet, enough for 1 cup
tea. If you use fresh orange rind, let the sachets air-dry for two days before
sealing them in containers.

SUGAR COOKIE MIX
1 cup butter softened
1/2 cup shortening
6 cups all-purpose flour
1 Tablespoon baking powder
1 Tablespoon salt
In a small mixing bowl combine butter and shortening. In a large bowl
combine remaining cookie ingredients. Using a pastry blender, two knives or
a food processor cut shortening mixture into flour mixture til like fine meal.
Store in air tight container in fridge til time to use.
Attach instructions to jar:
Sugar cookies:
combine 2 cups of mix with 2/3 cups sugar
1 teaspoon of vanilla
2 Tablespoons of milk
1 egg.
Roll on floured surface with floured pin to 1/8" thickness. Cut shapes and
bake at 400 degrees on a lightly greased cookie sheet for 5-8 minutes, or
until lightly browned on edges. Sprinkle with colored sugar before baking if
desired or frost and decorate when cooled. 3 1/2 dozen cookies.
Colored sugars:
1/4 cup sugar
2 drops food coloring -- any shade
in a jar combine sugar with 2-3 drops of color. Cover tightly and shake till
SUGAR AND SPICE MIXED NUTS
1 egg white
1 tbsp water
1/2 cup granulated sugar
1 tsp each cinnamon and ginger
1/2 tsp nutmeg
1/2 tsp salt
3 cups mixed nuts
Line baking sheet with parchment paper or lightly greased foil; set aside.
In bowl and using fork, beat egg white with water until foamy. In small
bowl, combine sugar, cinnamon, ginger, nutmeg and salt. Add nuts to egg
white mixture; stir to coat. Sprinkle with sugar mixture; stir to coat. Spread
in single layer on prepared baking sheet. Bake in 275 F (140 C) oven for
about 1 hour or until nuts are toasted. Using wooden spoon, break up
clumps. Let stand on sheet on rack for 15 to 30 minutes or until
cooled completely; transfer to airtight container. (Nuts can be stored at room
temp for up to 5 days.)

SUGARED GOOBERS
2 cups raw peanuts
1 cup granulated sugar
1/2 cup water
In heavy saucepan or fry pan combine nuts, sugar and water. Place over
medium heat; cook and stir until mixture crystalizes and coats nuts.
(Crystalization occurs suddenly after it reaches a particular turning point so
be prepared.) Spread coated nuts on buttered cookie sheet and sprinkle
lightly with salt. (Transfer nuts with slotted spoon or turner to avoid loose
granules.) Bake at 300 degrees for 15 minutes; turn or stir nuts and bake for
an additional 15 minutes. Cool and store in covered container or Ziplock
bags. I include gift containers of these nuts in my Christmas baskets.

SUPER SPICED PECANS
3 tablespoons butter
3 tablespoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon garlic powder
1/4 teaspoon cayenne
1 dash bottled pepper sauce
1 pound pecan halves
In heavy skillet, melt butter. Stir in seasonings. Add pecans; toss until nuts are well coated. Place at 300 degrees for 20 to 25 minutes, stirring often until nuts are brown and crisp. Yields: 4 cups

SWEDISH NUTS
1 cup sugar
1 cup pecans
1 cup cashews
1 cup walnuts
1/2 cup whole almonds
1/2 cup butter
2 egg whites
1/2 teaspoon salt
Add sugar and salt to egg whites. Beat till stiff peaks form and very stiff and thick. Fold nuts into meringue. Melt butter in 13X9X2-inch pan. Stir mixture into melted butter. Bake at 325 degrees F for at least 30 minutes. Stir every 10 minutes during baking, until no butter remains in pan and nuts are dark and crisp. Remove from pan immediately. This sounds like a lot to do, but these are so tasty, you'll wonder why you didn't fix them sooner. Warning, they won't last long!

SWEET PICKLED CARROTS
2 pounds Carrots -- peeled
1 cup Sugar
2 cups Vinegar
1 1/2 cups Water
1 teaspoon Salt
1 Cinnamon stick
1 tablespoon Mixed pickling spice
Serve these sweet-and-sour nibbles as cocktail food or give jars of them to friends. Cook carrots in boiling water until crisp-tender. Drain. Cut carrots into 3-inch-long sticks and pack upright in small hot sterilized jars. Combine sugar, vinegar, water and salt in saucepan. Tie cinnamon stick and pickling spice in cheesecloth bag and add to vinegar mixture. Boil 5 to 8 minutes. Fill jars with boiling syrup, leaving 1/2-inch head space. Adjust lids and process in boiling water bath 30 minutes.
TACO MIX
2 tsp. instant minced onion
1 tsp chili powder
1/2 tsp. cornstarch
1/2 tsp. crushed red pepper
1/2 tsp. instant minced garlic
1/4 tsp. dried oregano leaves
Combine all ingredients. Place on six-inch square aluminum foil and fold to seal. Repeat recipe to make as many packages as you need. One recipe is enough seasoning for 1 lb. of hamburger. When you're ready to make tacos, brown one pound of hamburger with the taco seasoning mix. Serve with taco shells, lettuce and tomato.

THAT MUSTARD
1 1/2 ounces dry mustard
1/2 cup white vinegar
1/2 teaspoon turmeric
3/4 teaspoon salt
1/4 teaspoon mixed Italian spices
1 cup sugar
2 eggs
Mix first 5 ingredients and put in small saucepan. Add sugar and eggs and cook over low heat until thickened. Cool. Keep in refrigerator. (Serve this hot, sweet mustard with cocktail franks or cubes of cheese. Also good on sandwiches.)

"TO DIE FOR" HOT CHOCOLATE MIX
3 cups instant nonfat dry milk
2 cups semi-sweet chocolate chips (12 oz.)
Put 1 1/2 cups dry milk and 1 cup chips in food processor or blender, whirl until finely ground. If using a blender, stop motor once to scrape mixture away from blades; do not continue mixing after finely ground or the mixture may clump. Pour into bag or jar, repeat with remaining half of milk and chips. Cover tightly. Use, or store airtight up to 6 months. For each serving of hot chocolate, place 3 heaping tbsp. mix into a mug. Add 3/4 cup boiling water and stir until well combined. Makes 4-5 cups mix, enough for 12-15 servings.
VARIATIONS:
Hot Mocha Mix: Add 1/2 instant coffee powder with the dry milk.
Orange-Cinnamon Mix: Thoroughly stir in with marshmallows 1 tbsp. grated orange peel and 2 tsp. cinnamon.
Butterscotch or Peanut Butter Mix: Decrease chocolate chips to 1 cup and add 1 cup peanut butter or butterscotch chips.
Malted Milk Hot Chocolate: Instead of using all dry nonfat milk, substitute 1/2 of the nonfat dry milk with malted milk powder.
Mint Chocolate: substitute mint chocolate chips
Raspberry Chocolate: substitute raspberry chocolate chips
Milk chocolate: substitute milk chocolate chips

TORTILLAS
1 cup Master Mix
1/2 cup warm water (about)
1 cup flour
Combine and flour. Add enough warm water to make a soft dough. Knead in the bowl or on a floured surface for 2 to 3 minutes or until smooth and elastic. Form into 1" balls. Cover balls and let rest for 10 minutes.
Roll each ball out between plastic wrap or on a floured surface to form 5" circles. Bake on a moderately hot non-stick or lightly greased griddle or frying pan. Cook each tortilla on one side for 15 seconds; turn and bake on second side until lightly browned.
Turn again to brown first side. Makes 8 tortillas.

TRAIL MIX COOKIE MIX
1/2 cup packed brown sugar
1/2 cup white sugar
3/4 cup wheat germ
1/3 cup quick cooking oats
1 cup raisins
1/3 cup packed flaked coconut
1/2 cup all-purpose flour
1 teaspoon baking powder
Layer ingredients in order given in a quart wide mouth canning jar. Mix the flour together with the baking powder. Press each layer firmly in place, it will be a tight fit.
Attach directions to jar:
Trail Mix Cookies
Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE.
Mix in 1 egg, slightly beaten and 1 teaspoon vanilla. Mix until completely blended. You will need to finish mixing with your hands. Shape into walnut sized balls and place 2 inches apart on a sprayed cookie sheets. Bake at 350 degrees F (175 degrees C) for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

TURKEY NOODLE SOUP MIX
This is a great way to use leftover turkey.
1 cup uncooked fine egg noodles
1 1/2 Tbsp. chicken-flavored bouillon
1/2 tsp. ground black pepper
1/4 tsp. dried whole thyme
1/8 tsp. celery seeds
1/8 tsp. garlic powder
1 bay leaf
Combine all ingredients in a medium bowl.
Store in an airtight container.
Attach this to the Jar
Turkey Noodle Soup
1 package Turkey Noodle Soup Mix
8 cups water
2 carrots, diced
2 stalks celery, diced
1/4 cup minced onion
3 cups cooked diced turkey
Combine the Turkey Noodle Soup Mix and the water in a large stockpot. Add the carrots, celery, and onion and bring to a boil. Cover the soup and reduce the heat to a simmer. Simmer for 15 minutes. Discard the bay leaf. Stir in the turkey and simmer an additional 5 minutes.

VANILLA PUDDING MIX
3 c Instant nonfat dry milk
1 ts Salt
3 c Cornstarch
1 Vanilla bean
Mix the dry milk, sugar, salt and cornstarch until the ingredients are well blended. Cut the vanilla bean into several large pieces and stir them into the mix, seeds and all. Store mix in an airtight canister or tightly covered jar.
Attach instructions to jar:
Vanilla Pudding
2 c Milk
1/2 c Pudding mix
Stir the mix in the canister before measuring out 1/2 cup mix into a saucepan. Add 2 cups milk and cook over low heat, stirring, until mixture thickens and comes to a boil. Continue stirring for 1 minute, remove from heat, and pour into individual serving dishes. Pudding will thicken further as it cools.
VARIATION:
For a richer tasting pudding, try cooking as directed after taking the pudding off the heat, stir in an egg lightly beaten with 1/2 teaspoon Vanilla Bean Extract, and 1 Tablespoon sweet butter into the pudding. Cover and let sit for a minute or two, uncover and stir, and then pour into the individual serving dishes.

VEGGIE RICE MIX:
4 cups uncooked long-grain rice
2 Tbsp instant vegetarian bouillon
2 tsp salt
4 tsp celery flakes
4 tsp onion flakes
4 tsp green pepper flakes
4 tsp red pepper flakes
Combine all ingredients in a large bowl. Stir until evenly distributed. Put about 1 1/2 cups mixture each into three 1 pint airtight containers. Label. Store in a cool, dry place. Use within 6-8 months. Makes about 4 1/2 cups of Veggie Rice Mix.
Instructions to attach to jar:
Vegetarian Rice
1 1/2 cups Veggie Rice Mix
2 cups cold water
1 tbsp butter or margarine
Combine ingredients in a medium saucepan. Bring to a boil over high heat. Cover, reduce heat and cook 15 minutes, until liquid is absorbed. Makes 4-6 servings.

VERY RICH HOT CHOCOLATE MIX
8 cups dry milk
1 pound instant chocolate drink, like Swiss Miss or Nestle's Quick
1 cup Cremora, Coffeemate, or Pream
4 heaping tablespoons powdered sugar
Mix the ingredients and put them into a plastic container or double plastic bag.
Attach to the jar:
Rich Hot Chocolate
Add 1/2 cup mix per cup of boiling water. Makes 24 cups
WARM SPICED CRANBERRY CIDER MIX
1/2 cup dried cranberries
12 cinnamon sticks
1/2 teaspoon crushed whole cloves
2 tablespoons whole allspice
In a small bowl, stir the cranberries and spices together. Store the ingredients in a jar.
Attach to the jar:
Warm Spiced Cranberry Cider
Serves 12 to 14
2 quarts apple cider
1 quart water
1 package spiced cider mix
2 oranges
1/2 pint dark rum (optional)
In a large saucepan, combine the cider, water, and mix. Heat through but do not boil. Add most of the orange slices, and rum (if using). Serve warm, garnished with the remaining orange slices.

WHITE CHOCOLATE MACADAMIA COOKIE MIX:
1 1/4 cups white sugar
1/2 cup chopped macadamia nuts
3 1.4-ounce white chocolate candy, coarsely chopped
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
Mix together flour, baking soda and baking powder. Set aside. Layer ingredients in order given in a quart sized wide mouth canning jar. Press each layer down firmly in place. Add the flour mixture last.
Attach these directions to jar:
White Chocolate Macadamia Nut Cookies
Empty cookie mix into large mixing bowl. Use you hands to thoroughly blend mix. Add: 1 stick butter or margarine, softened at room temp.
DO NOT USE DIET MARGARINE. Add in 1 egg slightly beaten and 1 teaspoon of vanilla. Mix until completely blended. You will need to finish mixing with your hands. It will take a while to mix into a smooth dough. Shape into walnut sized balls and place 2 inches apart on sprayed cookie sheets. Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes 2 1/2 dozen cookies.

WHITE CHOCOLATE OATMEAL COOKIES
1/2 cup white chocolate chips
1/2 cup crispy rice cereal
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup packed brown sugar
1/2 cup semisweet chocolate chips
1/2 cup rolled oats
1/2 cup white sugar
In a 1 quart jar, layer the ingredients in the order listed. Pack down firmly after each addition.
Attach a tag with the following instructions:
White Chocolate Oatmeal Cookies
1. Preheat the oven to 350 degrees F (175 degrees C). 2. In a large bowl, cream ½ cup margarine until light and fluffy. Mix in 1 egg and 2 tablespoons water. Add the entire contents of the jar, and stir until well blended. Drop by rounded spoonfuls onto an ungreased cookie sheet. 3. Bake for 10 to 12 minutes in preheated oven. Remove from baking sheets to cool on wire racks. Makes 2 1/2 dozen.

WHITE CHOCOLATE-RAISIN COOKIE MIX
3/4 cup white sugar
1/2 cup packed brown sugar
1 cup Raisins
1/2 cup white chocolate chips
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
Mix together the flour, baking powder and baking soda. Layer ingredients in order given in a quart size " wide mouth " canning jar.
Press each layer firmly in place making sure you really pack it down before you add the flour mixture, it will be a tight fit but it will work. Store in a cool dry place away from a heat source so condensation and clumping does not occur.

Attach instructions to the jar:

**White Chocolate-Raisin Cookies**
Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. 2. Add 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1 egg, slightly beaten and 1 teaspoon vanilla. 3. Mix until completely blended. You will need to finish mixing with your hands. 4. Shape into walnut sized balls. Place 2 inches apart on a parchment lined cookie sheet. DO NOT USE WAXED PAPER. 5. Bake at 375 degrees F (190 degrees C) 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

**WHITE HOT CHOCOLATE MIX**
A great idea for a major chocoholic
1 tsp. vanilla powder
1 tsp. dried orange peel
1/2 cup grated white chocolate or white chocolate chips
Combine and blend the ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar
**White Hot Chocolate Serves 2**
1 and 1/2 cups milk
1/4 cup White Hot Chocolate Mix
In a small saucepan, heat the milk until bubbles form around the outside. Add the White Hot Chocolate Mix and whisk until the chocolate is melted. Continue to whisk until the mixture is hot.

**ZUCCHINI BREAD**
2 eggs
1/4 cup water
2/3 cup brown sugar
2 1/2 cups Master Mix
1/2 teaspoon baking soda
1/4 cup chopped nuts (optional)
1 1/4 teaspoons cinnamon
1 teaspoon vanilla
1/4 cup raisins (optional)
1 1/2 cups shredded zucchini (leave the skin on)
Beat eggs and sugar together in a bowl until well blended. Mix in soda, cinnamon, vanilla, zucchini and water. Add Master Mix and stir until dry ingredients are coated. Fold in nuts and raisins. Bake at 350°F oven for 45 to 55 minutes or until brown. completely.

APPLESAUCE COOKIE MIX
1 cup brown sugar
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
3/4 cup raisins
3/4 cup chopped nuts
Instructions:
1. Combine flour, salt, cinnamon and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.
3. Recipe to attach to Jar:
Whip 3/4 cup of butter or shortening until light and fluffy. Add 1 egg and 1/2 cup applesauce and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 - 12 minutes at 350 degrees F. Share with a friend.

CHOCOLATE COOKIE MIX
1 1/2 cups white sugar
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
Instructions:
1. Combine flour, salt, and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar.
(Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.
3. Recipe to attach to Jar:
   Whip 1 1/4 cup of butter or shortening until light and fluffy. Add 2 eggs and 1 tsp. vanilla and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 minutes at 350 degrees F. Share with a friend.

CORNFLAKE COOKIE MIX
1 1/4 cups white sugar
1/4 teaspoon salt
2 1/2 cups coconut
1 1/2 cups corn flake cereal
Instructions:
1. Place sugar and salt in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down (put cornflakes in last and don’t crunch them down!).
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.
3. Recipe to attach to Jar:
   Whip 3 egg whites until stiff. Add 1/2 teaspoon of vanilla extract. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on an ungreased cookie sheet. Bake for 15 minutes at 325 degrees F. Share with a friend.

CHUNKY CHOCOLATE COOKIE MIX
3/4 cup firmly packed dark brown sugar
1/2 cup sugar
1/4 cup cocoa powder \{ clean inside of jar with dry paper towel after this layer \}
1/2 cup chopped pecans
1 cup jumbo chocolate chip morsels
1 3/4 cups flour mixed with
1 tsp. baking soda,
1 tsp. baking powder and
1/4 tsp. salt
Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture it will be a tight fit.
Recipe to attach to Jar:
1.\} Empty jar of cookie mix into a large mixing bowl. Use your hands To thoroughly blend mix.
2.\} Add: 1 1/2 sticks butter or margarine softened at room temp.
1 egg, slightly beaten
1 tsp. vanilla
3.\} Mix until completely blended. The dough is sticky. you will need to finish mixing with your hands.
4.\} Shape into walnut size balls and place 2” inches apart on parchment lined baking sheets, DO NOT USE WAXED PAPER
5.\} Bake at 350* for 11 to 13 minutes . Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes 3 dozen cookies

CHOCOLATE AND BUTTERSCOTCH COOKIE MIX
Ingredients
9 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
3 cups packed brown sugar
3 cups white sugar
4 cups shortening
8 cups semisweet chocolate chips
4 cups butterscotch chips
Directions
1-In your largest bowl, stir together the flour, baking soda, salt, brown sugar, and white sugar.
Add the shortening and stir until mixture is mealy.
Lightly stir in the chocolate chips and butterscotch chips until they are distributed evenly.
Place 4 cups of the master mix into each 1 quart jar.
Attach the following directions to the jar:
Preheat oven to 375º F (190º C).
In a medium bowl, beat 2 eggs and 1 teaspoon of vanilla until well blended. Add entire contents of the jar to the bowl, stir until combined. Drop by teaspoonfuls onto cookie sheet and bake in the preheated Oven for 10 to 12 minutes. This recipe makes about 2 dozen.
~Makes 6 jars of cookiemix~

COCOA PECAN COOKIE MIX
1 cup sugar
1/2 cup firmly packed brown sugar
1/2 cup cocoa power
1 cup chopped pecans
1 - 3/4 cups flour mixed with 1 teaspoon baking soda
Directions:
Layer ingredients in order given in a 1 quart wide-mouth canning jar. It is important to wipe the inside of the jar with a paper towel after adding cocoa powder layer. Press firmly in place before adding next ingredient.
Instructions to attach to jar:
Cocoa Pecan Cookies Mix in a Jar Empty jar of cookie mix into large mixing bowl. Use hands to blend mix. Add 1 stick of softened butter, 1 slightly beaten egg and 1 teaspoon vanilla. Mix until completely blended. You will need to finish by mixing with your hands.
Shape balls into the size of walnuts. Place 2 inches apart on greased baking sheets. Bake at 375 degrees for 11 to 13 minutes on baking sheet. Remove to racks for cooling.

CHOCOLATE COVERED RAISIN COOKIE MIX
3/4 cup sugar
1/2 cup packed brown sugar
1 cup chocolate covered raisins
1/2 cup milk chocolate chips
1-3/4 cups flour mixed with 1 tsp. baking powder and 1 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup
softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 2-1/2 dozen.

CHOCOLATE CHIP COOKIE MIX
1/2 cup sugar
1/2 cup chopped nuts
1 cup chocolate chips
1 cup packed brown sugar
2-1/4 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 13 to 15 minutes. Cool 10 minutes on baking sheet. Remove to wire racks to cool completely. These cookies will firm up when completely cooled. Yield: 3 dozen.

COWBOY COOKIE MIX
1 1/3 cups quick oats
1/2 cup firmly packed brown sugar
1/2 cup sugar
1/2 cup chopped pecans
1 cup chocolate chips
1 1/3 cups flour mixed with 1 tsp baking powder, 1 tsp baking soda and 1/4 tsp salt
Layer ingredients in order given in a 1 quart wide mouth canning jar. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
1. empty jar of cookie mix into a large mixing bowl, blend mix together
2. add:
1 stick butter melted
1 egg slightly beaten
1 tsp vanilla
3. mix until completely blended
4. shape into balls the size of walnuts place 2 inches apart on sprayed baking sheets
5. bake at 350 degrees for 11 to 13 minutes until edges are lightly browned. cool 5 minutes on baking sheet. remove cookies to racks to finish cooling. makes 3 dozen cookies.

CANDY COOKIE MIX
1/2 cup sugar
1/2 cup brown sugar, firmly packed
1 tsp. powdered vanilla
1 tsp. baking soda
2 cups flour
Layer ingredients in a jar.
Recipe to attach to Jar:
Candy Cookies
Makes 3 dozen cookies
1 cup unsalted butter or margarine, softened
1 large egg
1 package Candy Cookie Mix
1 cup candy bar chunks (Reese’s peanut butter cups, Butterfinger bars, white or milk chocolate chunks)
Preheat oven to 350 degrees F. In the large bowl of an electric mixer, beat the butter until it is smooth. Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2-inch balls & place them 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.
Many of the recipes are designed to fit in a standard 1-quart canning jar. Many ask how long these will keep. I have kept some in my pantry for Up to 9 months with no problem other than the brown sugar turning rockhard and having to be ice-picked out. Dry ingredients will not mold if the jars are closed--no need to keep them refrigerated. However, most make-a-mix cookbooks suggest that you use their mixes within three months, and I think that is a good rule of thumb even if there is no shortening in the mix.

CRANBERRY HOOTIES
1/2 cup plus 2 tbls. flour
1/2 cup rolled oats
1/2 cup flour mixed with 1/2 tsp. baking soda and 1/2 tsp. salt
1/3 cup plus 1 tbls. packed brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup pecans
Layer the ingredients in a quart jar in order as listed.
Recipe to attach to Jar:
Cranberry Hooties
In a medium bowl, cream together: 1/2 cup butter or margarine (softened), 1 egg, 1 tsp. vanilla. Add the entire jar of ingredients and mix together by hand until well blended. Drop by heaping spoonfuls onto greased baking sheet. Bake at 350* for 8-10 min.

DREAMSICLE COOKIE MIX
1/2 cup Tang instant breakfast drink powder
3/4 cup sugar
1-1/2 cups vanilla chips
1-3/4 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking Powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in a large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. If dough is too dry, stir in just enough milk or water to make of cookie dough texture. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. Bake at 375° for 12 to 14 minutes or until tops are very lightly browned. Cool 5 minutes on cookie sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

GOURMET NUTTY CHOCOLATE BAR COOKIE MIX
1 cup all-purpose Flour
1/2 tsp. Baking Powder
1/2 tsp. Baking Soda
1-1/4 cups Rolled Oats
1 single serving size Milk Chocolate Bar (size can vary)
1/2 cup White Sugar
1/2 cup Brown Sugar
1/2 cup chopped Nuts, your choice (optional)
1/2 cup Chocolate Chips

In a large bowl, combine the flour, baking powder and baking soda.
Layer ingredients in order given in a quart size canning jar. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card with the following directions:
Remove chocolate chips and nuts with a large spoon. Empty cookie mix into large mixing bowl. Stir mix with large wooden spoon to evenly distribute ingredients. Add 1/2 cup softened butter or margarine, 1 egg and 1 teaspoon vanilla. Mix until completely blended. Mixture will be thick, so you may need to use a wooden spoon to finish mixing.
Shape into walnut sized balls and place onto a greased cookie sheet 2 inches apart. Bake at 375 degrees F for 8 to 10 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet and then place cookies on baking racks to finish cooling.
Yield: 3 dozen

HAWAIIAN COOKIE MIX
1/3 cup sugar
1/2 cup packed brown sugar
1/3 cup packed flaked coconut
2/3 cup chopped macadamia nuts
2/3 cup chopped dates
2 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Press cookie down slightly with the heel of your hand. Bake at 350º for 11 to 13 minutes or until edges
are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

M&M’s COOKIE MIX
1-1/4 cups sugar
1 cup M&Ms
2 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

MOLASSES COOKIE MIX
Soft, crinkle-coated with sugar, and spicy, these old-fashioned Cookies are delightful.
2 cups all-purpose flour
1 cup sugar
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/8 tsp. allspice
1 tsp. ginger
Layer ingredients in jar.
Recipe to attach to Jar:
Molasses Cookies
Makes 4 dozen cookies
3/4 cup butter or margarine, softened
1 egg
1/4 cup sulfured molasses
1 package Molasses Cookie Mix
Preheat oven to 375 degrees F. In large bowl, cream together the butter, egg, and molasses. Add the Molasses Cookie Mix and beat until
smooth. Shape the dough into 1-inch balls; roll in granulated sugar & place 2 inches apart on ungreased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks.

OATMEAL FRUIT COOKIES
1/2 cup packed brown sugar
1/4 cup white sugar
3/4 cup wheat germ
1 cup quick cooking oats
1/2 cup dried cherries
1/2 cup raisins
2/3 cup packed flaked coconut
1 cup flour mixed with 1/2 tsp. baking soda and 1/2 tsp. salt.
Layer ingredients in order given in a quart jar.
Recipe to attach to jar:
Oatmeal Fruit Cookies
Empty the contents of the jar into a large bowl. Blend mixture well before adding: 1/2 cup of softened butter or margarine. Mix until mixture resembles coarse crumbs. Beat 1 egg with 1 tsp. vanilla and 1/4 cup milk. Blend egg mixture into the dough until well combined. Bake on greased cookie sheet at 350° for 10-14 min.

OATMEAL RAISIN SPICE COOKIE MIX
3/4 cup packed brown sugar
1/2 cup sugar
3/4 cup raisins
2 cups uncooked quick oats
1 cup flour mixed with 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1 tsp. baking soda and 1/2 tsp. salt
Layer ingredients in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 3 dozen.
ORANGE SLICE COOKIE MIX
3/4 cup sugar
1/2 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda
1-1/2 cups orange slice candies, quartered (wrap in plastic wrap)
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in orange candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

PEANUT BUTTER COOKIE MIX
3/4 cup chopped salted peanuts
3/4 cup packed brown sugar
3/4 cup sugar
3/4 cup peanut butter chips
1-1/2 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1/2 cup creamy peanut butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 dozen.

RAISIN CRUNCH COOKIE MIX
1/2 cup sugar
1/2 cup raisins
1-1/4 cups packed flaked coconut
1 cup crushed cornflakes
3/4 cup packed brown sugar
1/2 cup quick oats
1-1/4 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 10 to 12 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 to 4 dozen.

REESE’S PEANUT BUTTER CUPS COOKIE MIX
3/4 cup sugar
1/4 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking Soda
8 large Reese’s peanut butter cups candies cut into 1/2 inch pieces (wrap in plastic wrap)
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Remove candies from jar and set aside. Empty cookie mix in large Mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

SCRUMPTIOUS SUGAR COOKIE MIX
2 cups Flour
2 tsp. Baking Soda
1 tsp. Salt
2 cups Sugar
In a large bowl, combine flour, salt and baking soda. Layer Ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer
ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.
Attach a card with the following directions:
Empty cookie mix into large mixing bowl. Stir mix with large wooden spoon to evenly distribute ingredients. Add 1 cup sour cream, 1 cup vegetable shortening, 2 eggs and 2 teaspoons vanilla. Mix until completely blended but do not beat with electric mixer. Mixture will be thick, so you may need to use a wooden spoon to finish mixing. Roll out onto floured surface and cut shapes, or shape into walnut sized balls, then roll in sugar and place onto a greased cookie sheet 2 inches apart. Flatten sugar coated cookies with bottom of a glass drinking glass. Bake at 350 degrees F for 7 to 10 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet and then place cookies on baking racks to finish cooling.
Yield: 3 dozen cookies

SNICKERDOODLE COOKIE MIX
Snickerdoodles are soft sugar cookies dusted with cinnamon and sugar.
2 3/4 cups all purpose flour
1/4 tsp. salt
1 tsp. baking soda
2 tsp. cream of tartar
1 1/2 cups sugar
Layer ingredients in a Jar.
Recipe to attach to Jar:
Snickerdoodles
Makes about 5 dozen cookies
1 cup butter or margarine, softened
2 eggs
1 package Snickerdoodle Mix
1/2 cup sugar
1 Tbsp. cinnamon
Preheat oven to 350 degrees F. In the large bowl of an electric mixer, cream the butter until light; add the eggs & beat on low speed until the mixture is smooth. Add the Snickerdoodle Mix & continue to beat on low speed until the dough begins to form. Combine the sugar & cinnamon in a small bowl. Shape the dough into 1-inch balls & roll in the
cinnamon-sugar blend. Arrange on ungreased baking sheets 2 inches apart & bake for 16 to 19 minutes, or until light tan. Transfer to wire racks to cool.

SNOWBALLS MIX
Ingredients
1/2 cup confectioners’ sugar
2 cups all-purpose flour
1 cup chopped pecans
Directions
1-In a medium bowl, combine the confectioners’ sugar and flour. Place into a 1 quart canning jar. Put the chopped pecans on top. Close the lid and attach a tag with the following instructions:
2-Snow Balls, Makes 4 dozen. Preheat the oven to 325º F (165º C). Grease cookie sheets.
In a medium bowl, cream together 3/4 cup of shortening and 1/4 cup Of margarine. Stir in 2 teaspoons of vanilla. Add the entire contents of the jar, and mix well. Roll dough into 1 inch balls and place them on the prepared cookie sheet. Bake for 20 to 25 minutes, until lightly browned. Cool, and roll in confectioners’ sugar.
~Makes 4 dozen~

TRAIL COOKIE MIX
1/2 cup packed brown sugar
1/2 cup sugar
3/4 cup wheat germ
1/3 cup quick oats
1 cup raisins
1/3 cup packed flaked coconut
1/2 cup chopped pecans
3/4 cup flour mixed with 1 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks
WHITE CHOCOLATE PEPPERMINT PATTIES  
ABSOLUTELY DELICIOUS!

Keep your eye on these gems as they bake - they have a quick cooking time and should only take 9 minutes. Keep them in a tightly sealed container, or freeze them for longer storage.

Layer In Jar:
3/4 cup all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
4 ounces white chocolate, chopped into 1/4-inch pieces  
1/2 cup granulated sugar  
attached separately in red saran wrap with a ribbon tie:  
4 ounces peppermint candy, chopped into 1/3 inch pieces

Recipe to attach to jar:
Make the White Chocolate Peppermint Patties:
1. Preheat the oven to 325°F.
2. With a sifter, sift the jar mixes over a large bowl.
3. Heat 1 inch of water in the bottom half of a double boiler over medium heat. With the heat on, place the white chocolate in the top half of the double boiler. Use a rubber spatula to stir the chocolate until completely melted and smooth, about 4 minutes. Transfer the melted white chocolate to a 1-quart bowl and set aside until needed.
4. Place 1/2 cup granulated sugar and 6 tablespoons unsalted butter in the bowl of an electric mixer fitted with a paddle. Beat on medium for 4 minutes until smooth. Use a rubber spatula to scrape down the sides of the bowl, then continue to beat on medium for 2 more minutes until very smooth. Add 1 egg and the 2 teaspoons vanilla extract and beat on medium for 1 minute until combined. Scrape down the bowl. Add the melted chocolate and beat on medium for 1 minute until combined. Scrape down the bowl. Add the sifted dry ingredients and mix on low until incorporated, about 30 seconds. Add the chopped peppermint candy and mix on low until incorporated, about 30 seconds. Remove the bowl from the mixer and use a rubber spatula to finish mixing the dough until thoroughly combined.
5. Using a heaping tablespoon of dough for each cookie (approximately 1/2 ounce), portion 12 cookies, evenly spaced, onto each of 3 Nonstick baking sheets. Place the baking sheets on the top and center rack of the preheated oven and bake for 9 minutes until lightly golden brown around the edges, rotating the sheets from top to center halfway through the
the baking time (at that time also turn each sheet 180 degrees).
Remove the cookies from the oven and cool to room temperature for 30
minutes. Store the cookies in a tightly sealed plastic container until ready to
serve.

CHOCOLATE PUDDING MIX
2 1/2 cups instant nonfat dry milk
5 cups sugar
3 cups cornstarch
1 teaspoon salt
2 1/2 cups unsweetened cocoa
Mix all ingredients together until they are well blended. Store in
a large airtight container or jar.
Recipe to attach to jar:
To use: Make sure you stir mix before using - then measure out 2/3
cup of mix in a medium saucepan. Add 2 cups milk, one teaspoon
vanilla and one tablespoon butter and cook over low heat stirring constantly
until mixture comes to a boil. Continue cooking and stirring for one
minute. Remove from heat - cool. May be placed in individual
serving bowls then cooled.

APPLE~BERRY~PEACH COBBLER MIX
1 cup all-purpose flour
1 tsp. baking powder
1 cup sugar
1 tsp. powdered vanilla
Layer ingredients in a jar.
Recipe to attach to Jar:
Berry Cobbler
Serves 8 to 10
4 cups fresh berries (blueberries, raspberries or boysenberries) or
peach, apples.
1/4 cup orange juice
1/4 cup sugar
1 tsp. cinnamon
1 cup unsalted butter, melted
1 egg
1 package Cobbler Mix
Preheat oven to 375 degrees F. In large mixing bowl combine berries,
juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small
mixing bowl blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together. Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling. Allow to cool for 15 minutes before serving.

LAYERED SNACK MIX
Layer snacks into a wide mouth quart canning jar. Select 4 or 5 different salty type small snacks of different colors. Put in even amounts of each kind. As an example, layer in this order.
Sunflower seeds
Salted peanuts
Fish crackers
Small pretzel nuggets or twists
Raisins

BLUEBERRY MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar
Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt, stir in blueberries.
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag
into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.

3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:

Blueberry Muffin Mix

Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than 1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber. Makes 12. Dry mix keeps for 3 months. Store in a cool, dark cupboard.

1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.

2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.

3. In another medium bowl, using a handheld electric mixer set at medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.

4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:

BRAN MUFFIN MIX

You will need:

1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and
level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar
3/4 cup Bran flakes

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Bran Muffin Mix
Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than 1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber. Makes 12. Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at Medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes, fold in 1/4 cup applesauce. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake Until the tops spring back when pressed gently in the center, about 20
minutes. Do not over bake. Cool in the pan on a wire rack for 10
minutes before removing from the cups. Serve warm or cool completely on
the rack. Variations:

CRANBERRY~PUMPKIN YUMMY MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the
envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and
level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar
Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached
flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1
tea spoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8
tea spoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock
bag, place the dark brown sugar in and completely close. Push bag
into the mason jar. Close jar tightly. Secure the small wire whisk with a
rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or
card, and tuck inside the envelope. Tie instruction card with a pretty
ribbon covering the rubber band.
Recipe to attach to Jar:
Cranberry Pumpkin Muffin Mix
Makes 12. Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350
degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin
cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl.
Set aside.
3. In another medium bowl, using a handheld electric mixer set at Medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 1/2 cup unsweetened applesauce, 1/2 cup solid pack pumpkin, 1/2 cup dried cranberries, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake Until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:

DAIRY~FREE MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar
Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a
rubber band around the lid.

3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Dairy Free Muffin Mix
Makes 12.
Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at Medium speed, beat the 3/4 cup Soy or Rice Milk, 1 tablespoon lemon juice, ¾ cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from The Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil And 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake Until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:

GINGER SPICE MUFFIN MIX
A great gift for people on the go!!
1 3/4 cups flour
2 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. salt
Mix the first 4 items together and place in jar, layer the following.
Recipe to attach to Jar:
Ginger Spice Muffins  
Makes 1 dozen  
1 pkg. Ginger Spice Muffin Mix  
1/4 cup butter or margarine, melted  
1 egg  
1 tsp. vanilla  
1 cup milk  
Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a large bowl, combine the muffin mix with the butter, egg, vanilla and milk. Stir the mixture until the ingredients are blended. Do not overmix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.

HEART SMART MUFFIN MIX  
You will need:  
1 quart wide-mouth canning jar  
1 small Ziplock bag  
16 inches of a pretty ribbon  
1 tiny wire whisk (available from kitchenware shops)  
1 large rubber band  
1 large envelope (Punch a hole in the upper left corner of the envelope.)  
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon freshly grated nutmeg  
1/8 teaspoon salt  
2/3 cup packed dark brown sugar  
Directions:  
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt.  
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.  
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty
ribbon covering the rubber band.

Recipe to attach to Jar:

Heart Smart Muffin Mix

Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than 1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber. Makes 12. Dry mix keeps for 3 months. Store in a cool, dark cupboard.

1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil. 2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.

3. In another medium bowl, using a handheld electric mixer set at Medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.

4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:

APPLE CAKE MIX ~ LAST UP TO 1 YEAR IF SEALED PROPERLY! GREAT AS GIFTS!

2/3 c Shortening
1/2 ts Baking powder
3 1/3 c Sugar
2 ts Baking soda
4 Eggs
1 1/2 ts Salt
2 c Applesauce
1 ts Cinnamon (ground)
3 1/3 c Flour
1 ts Cloves (ground)
1 c Raisins
1/2 c Pecans (chopped)

Grease 8 WIDE-MOUTH pint canning jars with melted shortening. Use a brush and avoid getting grease on the jar rims. Cream shortening and
sugar. Beat in eggs and applesauce. Sift together the dry ingredients and blend them into the applesauce mixture. Add the raisins and nuts and divide the batter evenly between 8 widemouth pint jars. The jars will be more than half full. Bake open jars about 60 minutes in an oven at 325 degrees. When done, quickly remove one hot jar at a time and clean its sealing edge. Immediately apply and firmly tighten a two-piece wide-mouth canning lid. The lid will form a vacuum seal as the jar cools. Jars of cooled bread may be stored on the pantry shelf with other canned foods or may be placed in a freezer. The bread is safe to eat as long as jars remain vacuum sealed and free of mold growth.

CRAZY CAKE MIX
2 cups flour
2/3 cup Cocoa Powder
3/4 tsp. Salt
1 1/2 tsp. Baking Powder
1 1/3 cups Sugar

In a large bowl, combine flour, salt, cocoa powder & baking powder. Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer the ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Recipe to attach to jar:
Crazy Cake
3/4 cup Vegetable Oil
2 tsp. Vinegar
1 tsp. Vanilla
2 cups Water

Stir cake ingredients together using a wire whisk or fork, making certain that all ingredients are completely mixed together. Bake at 350 degrees F for 35 minutes. Frost as desired or serve sprinkled with powdered sugar, with fresh fruit on the side.

CARROT CAKE MIX
2 cups sugar
2 tsp. powdered vanilla
1/2 cup chopped pecans
3 cups all-purpose flour
2 tsp. baking soda
1 Tbsp. cinnamon
1/4 tsp. nutmeg
Layer ingredients in jar.
Recipe to attach to jar:
Carrot Cake
Makes 1 13x9-inch cake
1 package Carrot Cake Mix
1 1/2 cups vegetable oil
3 large eggs
3 cups grated carrots
1 (8-ounce) can crushed pineapple
Preheat oven to 350 degrees F & grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add The oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

CARROT RAISIN BREAD ~ BAKED IN A JAR !
2-2/3 cups White Sugar
2/3 cup Vegetable Shortening
4 Eggs
2/3 cup Water
2 cups shredded Carrots
3 1/2 cups all-purpose Flour
1/4 tsp. Cloves
1 tsp. Cinnamon
1 tsp. Baking Powder
2 tsp. Baking Soda
1 tsp. Salt
1 cup Raisins
You will need 6 wide-mouth pint-size canning jars, metal rings and lids. Don’t use any other size jars. Sterilize jars, lids and rings according to manufacturer’s directions. Grease inside, but not the rim of jars. Cream sugar and shortening, beat in eggs and water, add carrots. Sift together flour, cloves, cinnamon, baking powder, baking soda and salt; add to batter. Add raisins and mix.
Pour one cup of batter into prepared jars. Do not use more than one cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Place in a pre-heated 325-degree oven for 45 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep hot until ready to use. Remove jars from oven one at a time keeping remaining jars in oven. Make sure jar rims are clean. (If they’re not, jars will not seal correctly) Place lids on jars and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve.

CROCK POT PUMPKIN BREAD ~ BAKED IN JARS!

1 c Flour
1 1/2 ts Baking powder
1 ts Pumpkin pie spice
1/2 c Brown sugar; firmly packed
2 tb Vegetable oil
2 Eggs
1/2 c Pumpkin (canned)
4 tb Raisins or dried currants;

In small bowl combine flour, baking powder and pumpkin pie spice; set aside. In med. mixing bowl combine brown sugar and oil; beat till well combined. Beat in eggs. Add pumpkin; mix well. Add flour mixture. Beat just until combined. Stir in raisins. Pour pumpkin mixture into 2 well-greased and floured 1/2-pint straight-sided canning jars. Cover jars tightly with greased foil. Place a piece of crumpled foil in 3-1/2 or 4 qt. crockery cooker with liner in place. Place jars atop crumpled foil. Cover; cook on high setting for 1-1/2 to 1-3/4 hours or until a wooden toothpick inserted near centers comes out clean. Remove jars from cooker; cool 10 minutes in jars. Remove bread from jars. Cool thoroughly on wire rack. Makes 2 loaves.

FOR 3-1/2 to 4 QUART CROCKPOTS--Halve all ingredients.

Here’s how to seal them up and store them in your pantry:
Remove jars from the oven one at a time, wipe rim of jar clean; put on lid and ring and screw on tightly. Jars will seal as the cake cools. Store like canned goods.

CAKE IN A MUG ~ GREAT FOR PARTIES !!!!
Makes 8 coffee mugs
Cake mix in a mug that can be made in the Microwave. Use any flavor of cake mix and corresponding flavor of pudding mix. For the glaze, Use a corresponding flavor of powdered mix, such as lemonade for lemon, cocoa for chocolate, et cetera.

1 (18.25 ounce) box cake mix
1 (4 serving) package instant pudding mix
2 2/3 cups confectioners sugar
1/4 cup Powdered dry flavoring mix (see description)
8 large coffee mugs
16 small plastic bags
24 twist ties

Directions: Check your coffee mugs to make sure each one holds 1 1/2 cups water. Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 to 4 1/2 cups of dry mix and will make 8 coffee cup cake mixes. Divide mix into 8 small plastic bags (about 1/2 cup each). Place mix into a corner of each bag and tie it there with a twist tie.

Make glaze mix:
in a medium bowl, combine confectioners sugar with powdered flavoring mix. Divide into 8 small plastic bags and close bag with a twist tie. Attach each glaze mix to the cake mix bags with a twist tie. Place one of each bag into each cup. Attach the following instructions to each cup:
Generously spray inside of cup with cooking spray. Empty contents Of cake mix packet in cup. Add 1 egg, 1 tablespoon of oil, 1 tablespoon water to dry mix. Mix 15 seconds, carefully mixing in all dry mix. Microwave on full power for 2 minutes. While cake is cooking, place ingredients from Glaze mix into a very small container and add 1 1/2 teaspoon water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

GINGERBREAD ~ BAKED IN JARS ~ GREAT GIFTS !
2 1/4 c Flour (all-purpose)
3/4 c Sugar
1 ts Baking soda
1/2 ts Baking powder
1/4 ts Salt
2 ts Ginger (ground)
1 ts Cinnamon (ground)
1/2 ts Cloves (ground)
3/4 c Margarine (softened)
3/4 c Water
1/2 c Molasses
Preheat oven to 325-degrees (NO higher).
Sterilize 5 (12 oz) Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes. Remove the jars from the water and allow them to air-dry on your counter top; leave the lids and rings in the hot water until you’re ready to use them. Once the jars are cool enough to handle, use a pastry brush to grease them with shortening (DO NOT use butter, margarine, PAM or Baker’s Secret); set aside. In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves. Stir in margarine, water and molasses until well blended. Divide batter among the 5 jars (they should be about ½ full). Place jars onto a cookie sheet or they’ll tip over. Bake in preheated 325-degree oven for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they’re baking, so they’ll bake evenly. Have your HOT lids ready. Using HEAVY-DUTY MITTS (the jars ARE HOT!) take one jar at a time from the oven and place a lid on, then the ring. Tightly screw on lids--do it FAST because the lid gets REAL hot! Allow jars to cool on your countertop.
Once the jars are cool, decorate with round pieces of cloth. Unscrew the ring (the lid should be sealed by now) and place a few cotton balls or a wad of batting on top of the lid (makes it poof-y on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on.

LEMON POPPY SEED CAKE MIX
This cake is delightful with its lemony flavor and the added crunch of poppy seeds.
1 1/2 cups sugar
3 cups cake flour
1 1/2 tsp. baking powder
1/4 cup poppy seeds
Layer ingredients in jar.
Recipe to attach to jar:
Lemon Poppy-Seed Cake
Serves 8
3/4 cup butter
6 eggs
1/3 cup milk
1 tsp. vanilla extract
1 tsp. lemon extract (not lemon juice)
Zest of 1 lemon
1 pkg. Lemon Poppy-Seed Cake Mix
Glaze:
1/2 cup sugar
1/2 cup lemon juice
Preheat oven to 350 degrees F. Butter an 8- to 9-cup Bundt pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition. Add the milk, extracts, and lemon zest. The mixture will look curdled. Add the Cake Mix, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth. Pour the batter into greased pan and bake for 45 to 55 minutes. Glaze: Combine sugar and lemon juice in a small saucepan over Medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack. Wrap the cake in plastic wrap.

SCOTTISH SHORTBREAD MIX
This older recipe never fails to bring a smile.
1 1/2 cups all-purpose flour
3/4 cup powdered sugar
1/4 tsp. salt
Put ingredients in small jar.
Recipe to attach to Jar:
Scottish Shortbread
Makes 16 pieces
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.
SPICED APPLE CAKE MIX
3 cups all-purpose flour
1 1/2 cups sugar
1 1/2 tsp. baking soda
1 tsp. powdered vanilla
1 1/2 tsp. cinnamon
1/4 tsp. ground nutmeg
1 cup chopped nuts
1/2 cup golden raisins
Arrange ingredients in layers.
Recipe to attach to Jar:
Spiced Apple Cake
Serves 8 to 10
1 package Spiced Apple Cake Mix
1 1/2 cups canola oil
3 large eggs
3 cups chopped apples
Preheat the oven to 350 degrees F & grease a tube or Bundt pan. Place
the Spiced Apple Cake Mix into a large mixing bowl. Make a well in the center of the Mix; add the oil, eggs, and apples. Stir until mixture is smooth. Pour into the prepared pan and bake for 1 hour & 10 minutes, or until a toothpick inserted into the center comes out clean. Cool; remove from the cake pan.

BROWNIE MIX
2-1/4 cups sugar
2/3 cup cocoa (clean inside of jar with paper towel after this layer)
3/4 cup chopped pecans
1-1/4 cups flour mixed with 1 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty brownie mix in large mixing bowl; stir to combine. Add 3/4 cup melted butter and 4 eggs slightly beaten; mix until completely blended.
Spread batter in a greased 9x13-inch baking pan. Bake at 350º for 30 minutes. Cool completely in pan. Cut into 2-inch squares. Yield: 2
BUTTERSCOTCH BROWNIE MIX
1/2 cup firmly packed coconut
3/4 cup chopped pecans
2 cups firmly packed brown sugar
2 cups flour mixed with 1 & 1/2 tbsp. baking powder and 1/4 tsp. salt.
Layer ingredients in order given in a quart jar. Press each layer firmly in place before adding next ingredient.
Recipe to attach to Jar:
Butterscotch Brownies
Empty jar of brownie mix into large mixing bowl
Use your hands to thoroughly blend mix. Add:
3/4 cup butter or margarine, softened.
2 eggs slightly beaten. 2 tsp. vanilla
Mix until completely blended. Spread batter into a sprayed or greased 9x13 metal pan.
Bake at 375* for 25 min.

PEANUT BUTTER BROWNIE KISSY BITES
1 package peanut butter morsels
2-1/4 cups sugar
2/3 cup cocoa (clean inside of jar with paper towel after this layer)
3/4 cup chopped pecans
1-1/4 cups flour mixed with 1 tsp. Salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty brownie mix in large mixing bowl; stir to combine. Add 3/4 cup melted butter and 4 eggs slightly beaten; mix until completely blended. Spoon dropfuls of mix into miniature foil baking cups, place peanut butter kiss in each. Bake at 350º for 15 to 20 minutes. Cool completely. Yield: 2 to 2 1/2 dozen.

SAND ART BROWNIES IN A JAR ~ REAL COOL ~
12 wide-mouth quart (4-cup) canning jars with lid and rings for 1 jar:
2/3 t. salt
1 1/8 c. flour, divided
1/3 c. cocoa powder
2/3 c. brown sugar
2/3 c. sugar
1/2 c. chocolate chips
1/2 c. white chocolate chips
1/2 c. walnuts or pecans
1/2 yard print cotton fabric
Layer ingredients as follows:
2/3 t. salt
5/8 c. flour
1/3 c. cocoa powder
1/2 c. flour
2/3 c. brown sugar
2/3 c. sugar
1/2 c. chocolate chips
1/2 c. white chocolate chips
1/2 c. walnuts
Close jars with lids and rings.
Cut twelve 7-inch circles from cotton fabric. Top each jar with fabric
circle, and tie with ribbon.
Recipe Instructions (include on gift tag):
1. Preheat oven to 350 degrees. Grease one 9x9 baking pan.
2. Pour the contents of the jar into a large bowl and mix well.
3. Stir in 1 teaspoon vanilla, 2/3 cup vegetable oil and 3 eggs. Beat
   until just combined.
4. Pour the batter into the prepared pan and bake at 350 degrees for
   20 to 25 minutes.

TEXAS DOUBLE FUDGE BROWNIE MIX
Dense and fudgy, these are the best brownies in the world.
2 cups sugar
1 cup cocoa (not Dutch process)
1 cup all-purpose flour
1 cup chopped pecans
1 cup chocolate chips
Layer ingredients in Jar.
Recipe to attach to Jar:
Double-Fudge Brownies
Makes 24
1 cup butter or margarine, softened
4 eggs
1 package Double-Fudge Brownie Mix
Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes.

AMARETTO COCOA MIX
Ingredients
10 1/2 C. Non-Fat Dry Milk
4 C. Confectioner’s Sugar
2 8 oz. Jars of Amaretto Flavored Non-Dairy Powdered Creamer
3 1/2 C. Chocolate Mix for Milk (Nestle’s Quick)
2 3/4 C. Non-Dairy Powdered Creamer
1/2 tsp Salt
Layer in a Jar.
Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer

CAFÉ BAVARIAN MINT COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 T. Powdered Baking Cocoa
2 hard candy Peppermints
Layer in a jar.
Recipe to attach to jar:
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste.
Spoon in cup and add hot water.

CAFÉ CAPPICINO ORANGE FLAVORED COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
1 Orange flavored piece of hard candy
Layer in canning jar
Recipe to attach to jar:
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water

CAFÉ SWISS MOCHA FLAVORED COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 T. Powdered Baking Cocoa
Layer in a canning jar.
Recipe to attach to Jar:
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water

FRENCH VANILLA COCOA MIX
Ingredients
10 1/2 C. Non-Fat Dry Milk
4 C. Confectioner’s Sugar
2 8 oz. Jars of French Vanilla Flavored Non-Dairy Powdered Creamer
3 1/2 C. Chocolate Mix for Milk (Nestle’s Quick)
2 3/4 C. Non-Dairy Powdered Creamer
1/2 tsp Salt
Layer in a Jar.
Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer

HOT COCOA MIX
Ingredients
10 1/2 C. Non-Fat Dry Milk
4 C. Confectioner’s Sugar
4 1/4 C. Chocolate Mix for Milk (Nestle’s Quick)
2 3/4 C. Non-Dairy Powdered Creamer
1/2 tsp Salt
Layer in a Jar.
Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer
INSTANT CAPPUCINO
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
Layer ingredients in jar.
Recipe to attach to jar:
Use 1 heaping Tbls. per cup of boiling water.

INSTANT SPICED TEA
2 cups powdered orange breakfast drink
1-1/2 cups sugar
3/4 cup instant tea
2 packages unsweetened lemonade mix
1 teaspoon ground cloves
1 teaspoon ground cinnamon
Layer ingredients in jar.
Recipe to attach to jar:
"Spiced Tea. Add 2 heaping teaspoons
to 1 cup boiling water."

SPICED TEA MIX
1 (9 oz.) jar powdered orange breakfast drink mix
1 (4 oz.) jar lemon flavored ice tea mix
1-1/2 c. sugar
2 tsp. cinnamon
2 tsp. ground cloves
1 tsp. ground ginger
Layer drink mix, sugar and spices. Label and store in tightly covered jar, no longer than 6 months.
Recipe to attach to jar:
To serve: For each serving mix 3 teaspoons spiced tea mix and 1 cup boiling water in mix until mix is dissolved. Garnish each with a twist of lemon or orange peel and a cinnamon stick if desired. Makes about 5-1/4 cups mix.

VERY RICH HOT CHOCOLATE MIX
8 cups dry milk
1 pound instant chocolate drink, like Swiss Miss or Nestle’s Quick
1 cup Cremora, Coffeemate, or Pream
4 heaping tablespoons powdered sugar
Layer the ingredients and put them into a jar
Label the mix "Rich Hot Chocolate. Add 1/2 cup mix per cup of boiling water." Makes 24 cups.

DELICIOUS LIQUEURS

~CHRISTMAS SPIRIT~
~2 cups of chopped cranberries
~2 clementines, the rinds and juice
~2 cups of granulated sugar
~1 cinnamon stick
~2 cups of vodka
In a sterilized jar add all ingredients together.
Close the lid and shake well to combine.
Store in a cool place, shake the jar daily for 2 weeks, then occasionally shake for the other 2 weeks.
When it has matured filter into pretty sterilized bottles and cork immediately.
~Makes 3 cups~

~BAILEYS IRISH CREAM~
~1 14 oz. can sweetened, condensed milk
~2 c. Irish Whiskey
~1 TBSP. vanilla extract
~1/2 TSP. instant coffee granules
~3 TBSP. chocolate syrup
~1 small carton whipping cream
Mix all ingredients in blender for 3 minutes.
Pour into bottle(s) of your choice.
Voilà!
Drinkable immediately, but much better after 5-7 days of aging.
Must be kept refrigerated.
*Makes 1 quart.

~AMARETTO~
~3/4 tsp pure almond extract
~3 c. vodka
~1 c. Sugar Syrup or honey
Shake in a 1 liter bottle.
Can be consumed right away, but is better if aged 2 weeks.
~KAHLUA~
~6 cups sugar
~6 cups water
~20 tsp instant coffee
~1/2 gallon vodka
~12 tsp pure vanilla
Mix sugar, water, coffee together and bring to slow boil.
Turn heat down and simmer 1 hour.
Remove heat, cover liquid with plastic wrap.
Let sit for 12 hours, then remove wrap (it will pick up film from the top). Add vodka and vanilla, stir well.
Bottle in dark bottles.
Notes:, Yield 3 quarts. Drinkable immediately, but turns bitter with time.

~BANANA LIQUEUR~
~1 large, just-ripe banana, peeled
~1 fifth vodka or light rum
~1 1/4 cups granulated sugar
~1/2 cup water
~2" piece of vanilla bean
Mash banana. Add banana to vodka.
Using wooden spoon, submerge banana mash (exposure to air will brown the banana).
Steep 2 weeks.
Strain, filter, add syrup.
Slit open vanilla bean, add to mix.
Age 1 month, remove bean.
Strain and filter again as necessary.
Age another month.

~CRÈME DE CACAO~
~1 cup sugar syrup
~6 oz. unsweetened liquid chocolate OR 1/2 cup dry cocoa
~2 cups vodka
~1 tsp. vanilla extract
~1/2 tsp. glycerine (optional - for texture only)
Boil sugar and water together until dissolved.
Remove from heat and let cool.
In aging container, combine chocolate, vodka and vanilla extract, stirring well to combine.
Add cooled sugar syrup.
Steep for 1 month, shaking/stirring weekly.
After 1 month, let sit undisturbed for an additional week, then carefully pour off or siphon the clear liqueur. Discard the sediment that’s left behind. Strain and filter liqueur. Add glycerine to strained liqueur. Bottle, and age for 1 more month.
~FLOWER PETAL LIQUEUR~
~1 1/2 cups highly scented fresh petals, washed and dabbed dry on Paper towels
~1 1/2 cups vodka
~1/2 cup sugar syrup
Steep petals in vodka 2-3 weeks. Strain and squeeze. Add syrup, mature 1 week.
~GRAND MARNIER~
~3 c. California brandy
~1.5 tsp pure orange extract
~1 c. honey
~1/2 tsp glycerine
~dash of ground cinnamon and ground coriander
Mix all, steep 1 month, clarify and bottle.
~SPICED RUM~
~2 cups light (white) rum
~2 tsp pure vanilla extract
~1/2 cup sugar syrup
Place in bottle and shake. Requires no aging although it may need to settle after shaking.

HOMEMADE DOGGIE TREATIES ~ THEY’LL LOVE’ EM
Here’s a what you’ll need:
1 quart wide-mouth canning jar
1 dog biscuit cookie cutter
16 inches of a pretty ribbon
1 large envelope. (Punch a hole in the upper left hand corner.)
1 cup all-purpose unbleached flour
1 cup whole wheat flour
1/2 cup yellow cornmeal
1/2 cup instant nonfat dry milk powder
1 teaspoon brown sugar or white sugar
1/2 teaspoon garlic powder
Pinch of salt

Directions:
1. In a medium mixing bowl, combine: 1 cup all-purpose unbleached flour, 1 cup whole wheat flour, 1/2 cup yellow cornmeal, 1/2 cup instant nonfat dry milk powder, 1 teaspoon brown sugar or white sugar, 1/2 teaspoon garlic powder, pinch of salt.
2. Using a funnel, pour dry ingredients into the jar. Close jar tightly.
3. Tie dog biscuit cookie cutter and instruction card around the top of the card with a pretty ribbon.

Instruction Card:
Make Your Own Dog Biscuits
1. Position a rack in the center of the oven. Preheat it to 250 degrees F. Place Dog Biscuit Mix ingredients in a medium sized bowl. Add in 1 large egg, 1/2 cup shredded sharp cheddar cheese, 1/4 cup grated Parmesan cheese, 1/4 to 1/2 cup (or more) hot chicken broth, beef Broth or very hot water.
2. Make a dough that’s very heavy, but not sticky. Add more flour or water, 1 teaspoon at a time if dough is too moist (use flour) or too dry (use hot water).
3. Turn out dough onto a floured pastry cloth and knead 8-10 times Until elastic. Let dough rest for 5 minutes. Roll out dough 1/2 of an inch thick and cut with a dog-bone shaped cutter. Place cookies close together as they will not spread.
4. Bake for 1 hour, rotate the baking trays in the oven (turn tray around 180 degrees), and bake them another half hour. Cool the cookies in the pan for 1 minute, then transfer to a wire cake rack to cool.

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Cookies in a Jar

Applesauce  
Chocolate Delights  
Cornflake  
Chunky Chocolate  
Chocolate and Butterscotch  
Cocoa Pecan  
Chocolate Covered Raisin  
Chocolate Chip  
Cowboy  
Candy  
Cranberry Hooties  
Dreamsicle  
Gourmet Nutty Chocolate Bar  
Hawaiian  
M&M  
Molasses  
Oatmeal Fruit  
Oatmeal Raisin Spice  
Orange Slice  
Peanut Butter  
Raisin Crunch  
Reeses Peanut Butter Cup  
Scrumptious Sugar  
Snickerdoodle  
Snowballs  
Trail Mix  
White Chocolate Peppermint Patty  
~Misc~  
Chocolate Pudding  
Apple~Berry~Peach Cobbler  
Layered Snack Mix  
~Muffins~  
Blueberry  
Bran  
Cranberry Pumpkin Yummy
Dairy Free
Ginger Spice
Heart Smart
~Cakes & Breads~
Apple Cake
Crazy Cake
Carrot Cake
Carrot Raisin Cake
Crock Pot Pumpkin Bread
Cake In A Mug
Gingerbread
Lemon Poppy Seed Cake
Scottish Shortbread
Spiced Apple Cake
~Brownies~
Brownie
Butterscotch
Peanut Butter Brownie Kissy Bites
Sand Art Brownies
Texas Double Fudge
~Coffee & Cocoa~
Amaretto Cocoa
Café Bavarian Mint Coffee
Café Cappuccino Orange Coffee
Café Swiss Mocha Coffee
French Vanilla Cocoa
Hot Cocoa
Instant Cappuccino
Instant Spiced Tea
Spiced Tea
Very Rich Hot Chocolate
~Liqueurs~
Christmas Spirit
Baileys Irish Cream
Amaretto
Kahlua
Banana
Crème De Cocoa
Flower Petal
Grand Marnier
Spiced Rum
~And Doggie Treats~

APPLESAUCE COOKIE MIX
1 cup brown sugar
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
3/4 cup raisins
3/4 cup chopped nuts
Instructions:
1. Combine flour, salt, cinnamon and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.
3. Recipe to attach to Jar:
Whip 3/4 cup of butter or shortening until light and fluffy. Add 1 egg and 1/2 cup applesauce and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 - 12 minutes at 350 degrees F. Share with a friend.

CHOCOLATE COOKIE MIX
1 1/2 cups white sugar
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
Instructions:
1. Combine flour, salt, and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

3. Recipe to attach to Jar:
Whip 1 1/4 cup of butter or shortening until light and fluffy. Add 2 eggs and 1 tsp. vanilla and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 minutes at 350 degrees F. Share with a friend.

CORNFLAKE COOKIE MIX
1 1/4 cups white sugar
1/4 teaspoon salt
2 1/2 cups coconut
1 1/2 cups corn flake cereal

Instructions:
1. Place sugar and salt in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down (put cornflakes in last and don’t crunch them down!).
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.
3. Recipe to attach to Jar:
Whip 3 egg whites until stiff. Add 1/2 teaspoon of vanilla extract. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on an ungreased cookie sheet. Bake for 15 minutes at 325 degrees F. Share with a friend.

CHUNKY CHOCOLATE COOKIE MIX
3/4 cup firmly packed dark brown sugar
1/2 cup sugar
1/4 cup cocoa powder {clean inside of jar with dry paper towel after this layer}
1/2 cup chopped pecans
1 cup jumbo chocolate chip morsels
1 3/4 cups flour mixed with
1 tsp. baking soda,
1 tsp. baking powder and
1/4 tsp. salt
Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture it will be a tight fit.
Recipe to attach to Jar:
1.} Empty jar of cookie mix into a large mixing bowl. Use your hands To thoroughly blend mix.
2.} Add: 1 1/2 sticks butter or margarine softened at room temp.
1 egg, slightly beaten
1 tsp. vanilla
3.} Mix until completely blended. The dough is sticky. you will need to finish mixing with your hands.
4.} Shape into walnut size balls and place 2” inches apart on Parchment lined baking sheets, DO NOT USE WAXED PAPER
5.} Bake at 350° for 11 to 13 minutes . Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes 3 dozen cookies

CHOCOLATE AND BUTTERSCOTCH COOKIE MIX
Ingredients
9 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
3 cups packed brown sugar
3 cups white sugar
4 cups shortening
8 cups semisweet chocolate chips
4 cups butterscotch chips
Directions
1-In your largest bowl, stir together the flour, baking soda, salt, brown sugar, and white sugar.
Add the shortening and stir until mixture is mealy.
Lightly stir in the chocolate chips and butterscotch chips until they are distributed evenly.
Place 4 cups of the master mix into each 1 quart jar.
Attach the following directions to the jar:
Preheat oven to 375° F (190° C).
In a medium bowl, beat 2 eggs and 1 teaspoon of vanilla until well blended. Add entire contents of the jar to the bowl, stir until combined. Drop by teaspoonfuls onto cookie sheet and bake in the preheated Oven for 10 to 12 minutes. This recipe makes about 2 dozen. ~Makes 6 jars of cookie mix~

COCOA PECAN COOKIE MIX
1 cup sugar
1/2 cup firmly packed brown sugar
1/2 cup cocoa power
1 cup chopped pecans
1 - 3/4 cups flour mixed with 1 teaspoon baking soda
Directions:
Layer ingredients in order given in a 1 quart wide-mouth canning jar. It is important to wipe the inside of the jar with a paper towel after adding cocoa powder layer. Press firmly in place before adding next ingredient.
Instructions to attach to jar:
Cocoa Pecan Cookies Mix in a Jar
Empty jar of cookie mix into large mixing bowl. Use hands to blend mix.
Add 1 stick of softened butter, 1 slightly beaten egg and 1 teaspoon vanilla. Mix until completely blended. You will need to finish by mixing with your hands.
Shape balls into the size of walnuts. Place 2 inches apart on greased baking sheets. Bake at 375 degrees for 11 to 13 minutes on baking sheet. Remove to racks for cooling.

CHOCOLATE COVERED RAISIN COOKIE MIX
3/4 cup sugar
1/2 cup packed brown sugar
1 cup chocolate covered raisins
1/2 cup milk chocolate chips
1-3/4 cups flour mixed with 1 tsp. baking powder and 1 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup
softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 2-1/2 dozen.

**CHOCOLATE CHIP COOKIE MIX**
1/2 cup sugar  
1/2 cup chopped nuts  
1 cup chocolate chips  
1 cup packed brown sugar  
2-1/4 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt  
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.  
Recipe to attach to jar:  
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 13 to 15 minutes. Cool 10 minutes on baking sheet. Remove to wire racks to cool completely. These cookies will firm up when completely cooled. Yield: 3 dozen.

**COWBOY COOKIE MIX**
1 1/3 cups quick oats  
1/2 cup firmly packed brown sugar  
1/2 cup sugar  
1/2 cup chopped pecans  
1 cup chocolate chips  
1 1/3 cups flour mixed with 1 tsp baking powder, 1 tsp baking soda and 1/4 tsp salt  
layer ingredients in order given in a 1 quart wide mouth canning jar. Press each layer firmly in place before adding next ingredient.  
Recipe to attach to jar:  
1. empty jar of cookie mix into a large mixing bowl, blend mix together  
2. add:  
1 stick butter melted  
1 egg slightly beaten
1 tsp vanilla
3. mix until completely blended
4. shape into balls the size of walnuts place 2 inches apart on sprayed baking sheets
5. bake at 350 degrees for 11 to 13 minutes until edges are lightly browned. cool 5 minutes on baking sheet. remove cookies to racks to finish cooling. makes 3 dozen cookies.

CANDY COOKIE MIX
1/2 cup sugar
1/2 cup brown sugar, firmly packed
1 tsp. powdered vanilla
1 tsp. baking soda
2 cups flour
Layer ingredients in a jar.
Recipe to attach to Jar:
Candy Cookies
Makes 3 dozen cookies
1 cup unsalted butter or margarine, softened
1 large egg
1 package Candy Cookie Mix
1 cup candy bar chunks (Reese’s peanut butter cups, Butterfinger bars,
white or milk chocolate chunks)
Preheat oven to 350 degrees F. In the large bowl of an electric mixer, beat the butter until it is smooth. Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2-inch balls & place them 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes. Many of the recipes are designed to fit in a standard 1-quart canning jar. Many ask how long these will keep. I have kept some in my pantry for up to 9 months with no problem other than the brown sugar turning rockhard and having to be ice-picked out. Dry ingredients will not mold if the jars are closed--no need to keep them refrigerated. However, most make-a-mix cookbooks suggest that you use their mixes within three months, and I think that is a good rule of thumb even if there is no shortening in the mix.
CRANBERRY HOOTIES
1/2 cup plus 2 tbls. flour
1/2 cup rolled oats
1/2 cup flour mixed with 1/2 tsp. baking soda and 1/2 tsp. salt
1/3 cup plus 1 tbls. packed brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup pecans
Layer the ingredients in a quart jar in order as listed.
Recipe to attach to jar:
Cranberry Hooties
In a medium bowl, cream together: 1/2 cup butter or margarine (softened), 1 egg, 1 tsp.
vanilla. Add the entire jar of ingredients and mix together by hand until well blended. Drop by heaping spoonfuls onto greased baking sheet.
Bake at 350° for 8-10 min.
DREAMSICLE COOKIE MIX
1/2 cup Tang instant breakfast drink powder
3/4 cup sugar
1-1/2 cups vanilla chips
1-3/4 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in a large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. If dough is too dry, stir in just enough milk or water to make of cookie dough texture. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. Bake at 375° for 12 to 14 minutes or until tops are very lightly browned. Cool 5 minutes on cookie sheet. Remove to wire racks to cool completely.
Yield: 2-1/2 dozen.

GOURMET NUTTY CHOCOLATE BAR COOKIE MIX
1 cup all-purpose Flour
1/2 tsp. Baking Powder
1/2 tsp. Baking Soda
1-1/4 cups Rolled Oats
1 single serving size Milk Chocolate Bar (size can vary)
1/2 cup White Sugar
1/2 cup Brown Sugar
1/2 cup chopped Nuts, your choice (optional)
1/2 cup Chocolate Chips

In a large bowl, combine the flour, baking powder and baking soda.

Layer ingredients in order given in a quart size canning jar. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card with the following directions:

Remove chocolate chips and nuts with a large spoon. Empty cookie mix into large mixing bowl. Stir mix with large wooden spoon to evenly distribute ingredients. Add 1/2 cup softened butter or margarine, 1 egg and 1 teaspoon vanilla. Mix until completely blended. Mixture will be thick, so you may need to use a wooden spoon to finish mixing.
Shape into walnut sized balls and place onto a greased cookie sheet 2 inches apart. Bake at 375 degrees F for 8 to 10 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet and then place cookies on Baking racks to finish cooling.

Yield: 3 dozen

HAWAIIAN COOKIE MIX
1/3 cup sugar
1/2 cup packed brown sugar
1/3 cup packed flaked coconut
2/3 cup chopped macadamia nuts
2/3 cup chopped dates
2 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Press cookie down slightly
with the heel of your hand. Bake at 350º for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

**M&M’s COOKIE MIX**

1-1/4 cups sugar  
1 cup M&Ms  
2 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking Powder Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:  
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

**MOLASSES COOKIE MIX**  
Soft, crinkle-coated with sugar, and spicy, these old-fashioned Cookies are delightful.  
2 cups all-purpose flour  
1 cup sugar  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. cloves  
1/8 tsp. allspice  
1 tsp. ginger  
Layer ingredients in jar.  
Recipe to attach to Jar:  
Molasses Cookies  
Makes 4 dozen cookies  
3/4 cup butter or margarine, softened  
1 egg  
1/4 cup sulfured molasses  
1 package Molasses Cookie Mix  
Preheat oven to 375 degrees F. In large bowl, cream together the butter, egg, and molasses. Add the Molasses Cookie Mix and beat until
smooth. Shape the dough into 1-inch balls; roll in granulated sugar & place 2 inches apart on ungreased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks.

OATMEAL FRUIT COOKIES
1/2 cup packed brown sugar
1/4 cup white sugar
3/4 cup wheat germ
1 cup quick cooking oats
1/2 cup dried cherries
1/2 cup raisins
2/3 cup packed flaked coconut
1 cup flour mixed with 1/2 tsp. baking soda and 1/2 tsp. salt.

Layer ingredients in order given in a quart jar.
Recipe to attach to jar:
Oatmeal Fruit Cookies
Empty the contents of the jar into a large bowl. Blend mixture well before adding: 1/2 cup of softened butter or margarine. Mix until mixture resembles coarse crumbs. Beat 1 egg with 1 tsp. vanilla and 1/4 cup milk. Blend egg mixture into the dough until well combined. Bake on greased cookie sheet at 350° for 10-14 min.

OATMEAL RAISIN SPICE COOKIE MIX
3/4 cup packed brown sugar
1/2 cup sugar
3/4 cup raisins
2 cups uncooked quick oats
1 cup flour mixed with 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1 tsp. baking soda and 1/2 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 3 dozen.
ORANGE SLICE COOKIE MIX
3/4 cup sugar
1/2 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda
1-1/2 cups orange slice candies, quartered (wrap in plastic wrap)
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in orange candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

PEANUT BUTTER COOKIE MIX
3/4 cup chopped salted peanuts
3/4 cup packed brown sugar
3/4 cup sugar
3/4 cup peanut butter chips
1-1/2 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1/2 cup creamy peanut butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 dozen.

RAISIN CRUNCH COOKIE MIX
1/2 cup sugar
1/2 cup raisins
1-1/4 cups packed flaked coconut
1 cup crushed cornflakes
3/4 cup packed brown sugar
1/2 cup quick oats
1-1/4 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 10 to 12 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 to 4 dozen.

REESE’S PEANUT BUTTER CUPS COOKIE MIX
3/4 cup sugar
1/4 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking Soda
8 large Reese’s peanut butter cups candies cut into 1/2 inch pieces (wrap in plastic wrap)
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Remove candies from jar and set aside. Empty cookie mix in large Mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

SCRUMPTIOUS SUGAR COOKIE MIX
2 cups Flour
2 tsp. Baking Soda
1 tsp. Salt
2 cups Sugar
In a large bowl, combine flour, salt and baking soda. Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar
lightly on a padded surface (towel on counter) as you layer ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card with the following directions:
Empty cookie mix into large mixing bowl. Stir mix with large wooden spoon to evenly distribute ingredients. Add 1 cup sour cream, 1 cup vegetable shortening, 2 eggs and 2 teaspoons vanilla. Mix until completely blended but do not beat with electric mixer. Mixture will be thick, so you may need to use a wooden spoon to finish mixing. Roll out onto floured surface and cut shapes, or shape into walnut sized balls, then roll in sugar and place onto a greased cookie sheet 2 inches apart. Flatten sugar coated cookies with bottom of a glass drinking glass. Bake at 350 degrees F for 7 to 10 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet and then place cookies on baking racks to finish cooling.
Yield: 3 dozen cookies

SNICKERDOODLE COOKIE MIX
Snickerdoodles are soft sugar cookies dusted with cinnamon and sugar.
2 3/4 cups all purpose flour
1/4 tsp. salt
1 tsp. baking soda
2 tsp. cream of tartar
1 1/2 cups sugar
Layer ingredients in a Jar.
Recipe to attach to Jar:
Snickerdoodles
Makes about 5 dozen cookies
1 cup butter or margarine, softened
2 eggs
1 package Snickerdoodle Mix
1/2 cup sugar
1 Tbsp. cinnamon
Preheat oven to 350 degrees F. In the large bowl of an electric mixer, cream the butter until light; add the eggs & beat on low speed until
the mixture is smooth. Add the Snickerdoodle Mix & continue to beat on low speed until the dough begins to form. Combine the sugar & cinnamon in a small bowl. Shape the dough into 1-inch balls & roll in the cinnamon-sugar blend. Arrange on ungreased baking sheets 2 inches apart & bake for 16 to 19 minutes, or until light tan. Transfer to wire racks to cool.

SNOWBALLS MIX
Ingredients
1/2 cup confectioners’ sugar
2 cups all-purpose flour
1 cup chopped pecans
Directions
1-In a medium bowl, combine the confectioners’ sugar and flour. Place into a 1 quart canning jar. Put the chopped pecans on top. Close the lid and attach a tag with the following instructions:
2-Snow Balls, Makes 4 dozen. Preheat the oven to 325º F (165º C). Grease cookie sheets.

In a medium bowl, cream together 3/4 cup of shortening and 1/4 cup of margarine. Stir in 2 teaspoons of vanilla. Add the entire contents of the jar, and mix well. Roll dough into 1 inch balls and place them on the prepared cookie sheet. Bake for 20 to 25 minutes, until lightly browned. Cool, and roll in confectioners’ sugar.

TRAIL COOKIE MIX
1/2 cup packed brown sugar
1/2 cup sugar
3/4 cup wheat germ
1/3 cup quick oats
1 cup raisins
1/3 cup packed flaked coconut
1/2 cup chopped pecans
3/4 cup flour mixed with 1 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in
place before adding next ingredient.

Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks

WHITE CHOCOLATE PEPPERMINT PATTIES
ABSOLUTELY DELICIOUS!

Keep your eye on these gems as they bake - they have a quick cooking time and should only take 9 minutes. Keep them in a tightly sealed container, or freeze them for longer storage.

Layer In Jar:
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
4 ounces white chocolate, chopped into 1/4-inch pieces
1/2 cup granulated sugar
attached separately in red saran wrap with a ribbon tie:
4 ounces peppermint candy, chopped into 1/3 inch pieces

Recipe to attach to jar:
Make the White Chocolate Peppermint Patties:
1. Preheat the oven to 325°F.
2. with a sifter, sift the jar mixes over a large bowl.
3. Heat 1 inch of water in the bottom half of a double boiler over medium heat. With the heat on, place the white chocolate in the top half of the double boiler. Use a rubber spatula to stir the chocolate until completely melted and smooth, about 4 minutes. Transfer the melted white chocolate to a 1-quart bowl and set aside until needed.
4. Place 1/2 cup granulated sugar and 6 tablespoons unsalted butter In the bowl of an electric mixer fitted with a paddle. Beat on medium for 4 minutes until smooth. Use a rubber spatula to scrape down the sides of the bowl, then continue to beat on medium for 2 more minutes until very smooth. Add 1 egg and the 2 teas. vanilla extract and beat on medium for 1 minute until combined. Scrape down the bowl. Add the melted
Chocolate and beat on medium for 1 minute until combined. Scrape down the bowl. Add the sifted dry ingredients and mix on low until incorporated, About 30 seconds. Add the chopped peppermint candy and mix on low until incorporated, about 30 seconds. Remove the bowl from the mixer and use a rubber spatula to finish mixing the dough until thoroughly combined.

5. Using a heaping tablespoon of dough for each cookie (approximately 1/2 ounce), portion 12 cookies, evenly spaced, onto each of 3 nonstick baking sheets. Place the baking sheets on the top and center rack of the preheated oven and bake for 9 minutes until lightly golden brown around the edges, rotating the sheets from top to center halfway through the baking time (at that time also turn each sheet 180 degrees). Remove the cookies from the oven and cool to room temperature for 30 minutes. Store the cookies in a tightly sealed plastic container until ready to serve.

CHOCOLATE PUDDING MIX
2 1/2 cups instant nonfat dry milk
5 cups sugar
3 cups cornstarch
1 teaspoon salt
2 1/2 cups unsweetened cocoa
Mix all ingredients together until they are well blended. Store in a large airtight container or jar.
Recipe to attach to jar:
To use: Make sure you stir mix before using - then measure out 2/3 cup of mix in a medium saucepan. Add 2 cups milk, one teaspoon vanilla and one tablespoon butter and cook over low heat stirring constantly until mixture comes to a boil. Continue cooking and stirring for one minute. Remove from heat - cool. May be placed in individual serving bowls then cooled.

APPLE~BERRY~PEACH COBBLER MIX
1 cup all-purpose flour
1 tsp. baking powder
1 cup sugar
1 tsp. powdered vanilla
Layer ingredients in a jar.
Recipe to attach to Jar:
Berry Cobbler
Serves 8 to 10
4 cups fresh berries (blueberries, raspberries or boysenberries) or peach, apples.
1/4 cup orange juice
1/4 cup sugar
1 tsp. cinnamon
1 cup unsalted butter, melted
1 egg
1 package Cobbler Mix
Preheat oven to 375 degrees F. In large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small mixing bowl blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together. Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling. Allow to cool for 15 minutes before serving.

LAYERED SNACK MIX
Layer snacks into a wide mouth quart canning jar. Select 4 or 5 different salty type small snacks of different colors. Put in even amounts of each kind. As an example, layer in this order.
Sunflower seeds
Salted peanuts
Fish crackers
Small pretzel nuggets or twists
Raisins

BLUEBERRY MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt, stir in blueberries.
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Blueberry Muffin Mix
Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than 1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber. Makes 12. Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at Medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:

BRAN MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar
3/4 cup Bran flakes

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Bran Muffin Mix
Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than 1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber. Makes 12. Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at
Medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil And 1 teaspoon vanilla extract until frothy, about 2 minutes, fold in 1/4 cup applesauce. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.

4. Divide the batter equally among the prepared muffin cups. Bake Until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:

CRANBERRY~PUMPKIN YUMMY MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or
card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Cranberry Pumpkin Muffin Mix
Makes 12.
Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at Medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 1/2 cup unsweetened applesauce, 1/2 cup solid pack pumpkin, 1/2 cup dried cranberries, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake Until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:

DAIRY~FREE MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Dairy Free Muffin Mix
Makes 12.
Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at Medium speed, beat the 3/4 cup Soy or Rice Milk, 1 tablespoon lemon juice, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from The Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil And 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake Until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:

GINGER SPICE MUFFIN MIX
A great gift for people on the go!!
1 3/4 cups flour
2 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. salt
Mix the first 4 items together and place in jar, layer the following.
Recipe to attach to Jar:
Ginger Spice Muffins
Makes 1 dozen
1 pkg. Ginger Spice Muffin Mix
1/4 cup butter or margarine, melted
1 egg
1 tsp. vanilla
1 cup milk
Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a large bowl, combine the muffin mix with the butter, egg, vanilla and milk. Stir the mixture until the ingredients are blended. Do not overmix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.

HEART SMART MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt.
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Heart Smart Muffin Mix

Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than 1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber. Makes 12. Dry mix keeps for 3 months. Store in a cool, dark cupboard.

1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at Medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil, and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack.

Variations:

APPLE CAKE MIX ~ LAST UP TO 1 YEAR IF SEALED PROPERLY!
GREAT AS GIFTS!

2/3 c Shortening
Grease 8 WIDE-MOUTH pint canning jars with melted shortening. Use a brush and avoid getting grease on the jar rims. Cream shortening and sugar. Beat in eggs and applesauce. Sift together the dry ingredients and blend them into the applesauce mixture. Add the raisins and nuts and divide the batter evenly between 8 widemouth pint jars. The jars will be more than half full. Bake open jars about 60 minutes in an oven at 325 degrees. When done, quickly remove one hot jar at a time and clean its sealing edge. Immediately apply and firmly tighten a two-piece wide-mouth canning lid. The lid will form a vacuum seal as the jar cools. Jars of cooled bread may be stored on the pantry shelf with other canned foods or may be placed in a freezer. The bread is safe to eat as long as jars remain vacuum sealed and free of mold growth.

CRAZY CAKE MIX
2 cups flour
2/3 cup Cocoa Powder
3/4 tsp. Salt
1 1/2 tsp. Baking Powder
1 1/3 cups Sugar
In a large bowl, combine flour, salt, cocoa powder & baking powder. Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer the ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.
Recipe to attach to jar:
Crazy Cake
3/4 cup Vegetable Oil
2 tsp. Vinegar
1 tsp. Vanilla
2 cups Water
Stir cake ingredients together using a wire whisk or fork, making certain that all ingredients are completely mixed together. Bake at 350 degrees F for 35 minutes. Frost as desired or serve sprinkled with powdered sugar, with fresh fruit on the side.

CARROT CAKE MIX
2 cups sugar
2 tsp. powdered vanilla
1/2 cup chopped pecans
3 cups all-purpose flour
2 tsp. baking soda
1 Tbsp. cinnamon
1/4 tsp. nutmeg
Layer ingredients in jar.
Recipe to attach to jar:

Carrot Cake
Makes 1 13x9-inch cake
1 package Carrot Cake Mix
1 1/2 cups vegetable oil
3 large eggs
3 cups grated carrots
1 (8-ounce) can crushed pineapple
Preheat oven to 350 degrees F & grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add The oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

CARROT RAISIN BREAD ~ BAKED IN A JAR !
2- 2/3 cups White Sugar
2/3 cup Vegetable Shortening
4 Eggs
2/3 cup Water
2 cups shredded Carrots
3 1/2 cups all-purpose Flour
1/4 tsp. Cloves
1 tsp. Cinnamon
1 tsp. Baking Powder
2 tsp. Baking Soda
1 tsp. Salt
1 cup Raisins

You will need 6 wide-mouth pint-size canning jars, metal rings and lids. Don’t use any other size jars. Sterilize jars, lids and rings according to manufacturer’s directions. Grease inside, but not the rim of jars. Cream sugar and shortening, beat in eggs and water, add carrots. Sift together flour, cloves, cinnamon, baking powder, baking soda and salt; add to batter. Add raisins and mix.

Pour one cup of batter into prepared jars. Do not use more than one Cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Place in a pre-heated 325-degree oven for 45 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep hot until ready to use. Remove jars from oven one at a time keeping remaining jars in oven. Make sure jar rims are clean. (If they’re not, jars will not seal correctly) Place lids on jars and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve.

CROCK POT PUMPKIN BREAD ~ BAKED IN JARS !
1 c Flour
1 1/2 ts Baking powder
1 ts Pumpkin pie spice
1/2 c Brown sugar; firmly packed
2 tb Vegetable oil
2 Eggs
1/2 c Pumpkin (canned)
4 tb Raisins or dried currants;

In small bowl combine flour, baking powder and pumpkin pie spice; set aside.
In med. mixing bowl combine brown sugar and oil; beat till well combined. Beat in eggs. Add pumpkin; mix well. Add flour mixture. Beat just until combined. Stir in raisins.
Pour pumpkin mixture into 2 well-greased and floured 1/2-pint straight-sided canning jars. Cover jars tightly w/greased foil. Place a
piece of crumpled foil in 3-1/2 or 4 qt. crockery cooker with liner in place. Place jars atop crumpled foil.
Cover; cook on high setting for 1-1/2 to 1-3/4 hours or until a wooden toothpick inserted near centers comes out clean.
Remove jars from cooker; cool 10 minutes in jars. Remove bread from jars. Cool thoroughly on wire rack. Makes 2 loaves.
FOR 3-1/2 to 4 QUART CROCKPOTS--Halve all ingredients.
Here’s how to seal them up and store them in your pantry:
Remove jars from the oven one at a time, wipe rim of jar clean; put on lid and ring and screw on tightly.
Jars will seal as the cake cools. Store like canned goods.

CAKE IN A MUG ~ GREAT FOR PARTIES !!!
Makes 8 coffee mugs
Cake mix in a mug that can be made in the Microwave. Use any flavor of cake mix and corresponding flavor of pudding mix.
For the glaze, Use a corresponding flavor of powdered mix, such as lemonade for lemon, cocoa for chocolate, et cetera.
1 (18.25 ounce) box cake mix
1 (4 serving) package instant pudding mix
2 2/3 cups confectioners sugar
1/4 cup Powdered dry flavoring mix (see description)
8 large coffee mugs
16 small plastic bags
24 twist ties
Directions: Check your coffee mugs to make sure each one holds 1 1/2 cups water. Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 to 4 1/2 cups of dry mix and will make 8 coffee cup cake mixes. Divide mix into 8 small plastic bags (about 1/2 cup each). Place mix into a corner of each bag and tie it there with a twist tie.
Make glaze mix:
in a medium bowl, combine confectioners sugar with powdered flavoring mix. Divide into 8 small plastic bags and close bag with a twist tie. Attach each glaze mix to the cake mix bags with a twist tie. Place one of each bag into each cup.
Attach the following instructions to each cup:
Generously spray inside of cup with cooking spray. Empty contents of cake mix packet in cup. Add 1 egg, 1 tablespoon of oil, 1 tablespoon water to dry mix. Mix 15 seconds, carefully mixing in all dry mix.
Microwave on full power for 2 minutes. While cake is cooking, place ingredients from Glaze mix into a very small container and add 1 1/2 teaspoon water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

GINGERBREAD ~ BAKED IN JARS ~ GREAT GIFTS!

2 1/4 c Flour (all-purpose)
3/4 c Sugar
1 ts Baking soda
1/2 ts Baking powder
1/4 ts Salt
2 ts Ginger (ground)
1 ts Cinnamon (ground)
1/2 ts Cloves (ground)
3/4 c Margarine (softened)
3/4 c Water
1/2 c Molasses

Preheat oven to 325-degrees (NO higher).

Sterilize 5 (12 oz) Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes. Remove the jars from the water and allow them to air-dry on your counter top; leave the lids and rings in the hot water until you’re ready to use them. Once the jars are cool enough to handle, use a pastry brush to grease them with shortening (DO NOT use butter, margarine, PAM or Baker’s Secret); set aside. In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves. Stir in margarine, water and molasses until well blended. Divide batter among the 5 jars (they should be about ½ full). Place jars onto a cookie sheet or they’ll tip over.

Bake in preheated 325-degree oven for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they’re baking, so they’ll bake evenly.

Have your HOT lids ready. Using HEAVY-DUTY MITTS (the jars ARE HOT!) Take one jar at a time from the oven and place a lid on, then the ring. Tightly screw on lids--do it FAST because the lid gets REAL hot! Allow jars to cool on your countertop.

Once the jars are cool, decorate with round pieces of cloth. Unscrew The ring (the lid should be sealed by now) and place a few cotton balls or A wad of batting on top of the lid (makes it poof-y on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on.
LEMON POPPY SEED CAKE MIX

This cake is delightful with its lemony flavor and the added crunch of poppy seeds.
1 1/2 cups sugar
3 cups cake flour
1 1/2 tsp. baking powder
1/4 cup poppy seeds

Layer ingredients in jar.

Recipe to attach to jar:

Lemon Poppy-Seed Cake
Serves 8
3/4 cup butter
6 eggs
1/3 cup milk
1 tsp. vanilla extract
1 tsp. lemon extract (not lemon juice)
Zest of 1 lemon
1 pkg. Lemon Poppy-Seed Cake Mix

Glaze:
1/2 cup sugar
1/2 cup lemon juice

Preheat oven to 350 degrees F. Butter an 8- to 9-cup Bundt pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition. Add the milk, extracts, and lemon zest. The mixture will look curdled. Add the Cake Mix, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth. Pour the batter into greased pan and bake for 45 to 55 minutes. Glaze: Combine sugar and lemon juice in a small saucepan over medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack. Wrap the cake in plastic wrap.

SCOTTISH SHORTBREAD MIX
This older recipe never fails to bring a smile.
1 1/2 cups all-purpose flour
3/4 cup powdered sugar
1/4 tsp. salt
Put ingredients in small jar.
Recipe to attach to Jar:
Scottish Shortbread
Makes 16 pieces
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.

SPICED APPLE CAKE MIX
3 cups all-purpose flour
1 1/2 cups sugar
1 1/2 tsp. baking soda
1 tsp. powdered vanilla
1 1/2 tsp. cinnamon
1/4 tsp. ground nutmeg
1 cup chopped nuts
1/2 cup golden raisins
Arrange ingredients in layers.
Recipe to attach to Jar:
Spiced Apple Cake
Serves 8 to 10
1 package Spiced Apple Cake Mix
1 1/2 cups canola oil
3 large eggs
3 cups chopped apples
Preheat the oven to 350 degrees F & grease a tube or Bundt pan.
Place the Spiced Apple Cake Mix into a large mixing bowl. Make a well in the center of the Mix; add the oil, eggs, and apples. Stir until mixture is smooth. Pour into the prepared pan and bake for 1 hour & 10 minutes, or until a toothpick inserted into the center comes out clean. Cool; remove
BROWNIE MIX
2-1/4 cups sugar
2/3 cup cocoa (clean inside of jar with paper towel after this layer)
3/4 cup chopped pecans
1-1/4 cups flour mixed with 1 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty brownie mix in large mixing bowl; stir to combine. Add 3/4 cup melted butter and 4 eggs slightly beaten; mix until completely blended.

BUTTERSCOTCH BROWNIE MIX
1/2 cup firmly packed coconut
3/4 cup chopped pecans
2 cups firmly packed brown sugar
2 cups flour mixed with 1 & 1/2 tbsp. baking powder and 1/4 tsp. salt.
Layer ingredients in order given in a quart jar. Press each layer firmly in place before adding next ingredient.
Recipe to attach to Jar:
Butterscotch Brownies
Empty jar of brownie mix into large mixing bowl
Use your hands to thoroughly blend mix. Add:
3/4 cup butter or margarine, softened.
2 eggs slightly beaten. 2 tsp. vanilla
Mix until completely blended. Spread batter into a sprayed or greased 9x13 metal pan.
Bake at 375* for 25 min.

PEANUT BUTTER BROWNIE KISSY BITES
1 package peanut butter morsels
2-1/4 cups sugar
2/3 cup cocoa (clean inside of jar with paper towel after this layer)
3/4 cup chopped pecans
1-1/4 cups flour mixed with 1 tsp. Salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty brownie mix in large mixing bowl; stir to combine. Add 3/4 cup melted butter and 4 eggs slightly beaten; mix until completely blended.
Spoon dropfuls of mix into miniature foil baking cups, place peanut butter kiss in each. Bake at 350° for 15 to 20 minutes. Cool completely. Yield: 2 to 2 1/2 dozen.

SAND ART BROWNIES IN A JAR ~ REAL COOL ~
12 wide-mouth quart (4-cup) canning jars with lid and rings for 1 jar:
2/3 t. salt
1 1/8 c. flour, divided
1/3 c. cocoa powder
2/3 c. brown sugar
2/3 c. sugar
1/2 c. chocolate chips
1/2 c. white chocolate chips
1/2 c. walnuts or pecans
1/2 yard print cotton fabric
Layer ingredients as follows:
2/3 t. salt
5/8 c. flour
1/3 c. cocoa powder
1/2 c. flour
2/3 c. brown sugar
2/3 c. sugar
1/2 c. chocolate chips
1/2 c. white chocolate chips
1/2 c. walnuts
Close jars with lids and rings.
Cut twelve 7-inch circles from cotton fabric. Top each jar with fabric circle, and tie with ribbon.
Recipe Instructions (include on gift tag):
1. Preheat oven to 350 degrees. Grease one 9x9 baking pan.
2. Pour the contents of the jar into a large bowl and mix well.
3. Stir in 1 teaspoon vanilla, 2/3 cup vegetable oil and 3 eggs. Beat until just combined.
4. Pour the batter into the prepared pan and bake at 350 degrees for
20 to 25 minutes.

TEXAS DOUBLE FUDGE BROWNIE MIX
Dense and fudgy, these are the best brownies in the world.
2 cups sugar
1 cup cocoa (not Dutch process)
1 cup all-purpose flour
1 cup chopped pecans
1 cup chocolate chips
Layer ingredients in Jar.
Recipe to attach to Jar:
Double-Fudge Brownies
Makes 24
1 cup butter or margarine, softened
4 eggs
1 package Double-Fudge Brownie Mix
Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes.

AMARETTO COCOA MIX
Ingredients
10 1/2 C. Non-Fat Dry Milk
4 C. Confectioner’s Sugar
2 8 oz. Jars of Amaretto Flavored Non-Dairy Powdered Creamer
3 1/2 C. Chocolate Mix for Milk (Nestle’s Quick)
2 3/4 C. Non-Dairy Powdered Creamer
1/2 tsp Salt
Layer in a Jar.
Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer

CAFÉ BAVARIAN MINT COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 T. Powdered Baking Cocoa
2 hard candy Peppermints
Layer in a jar.

Recipe to attach to jar:
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water.

CAFÉ CAPPICINO ORANGE FLAVORED COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
1 Orange flavored piece of hard candy
Layer in canning jar

Recipe to attach to jar:
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water

CAFÉ SWISS MOCHA FLAVORED COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 T. Powdered Baking Cocoa
Layer in a canning jar.

Recipe to attach to jar:
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water

FRENCH VANILLA COCOA MIX
Ingredients
10 1/2 C. Non-Fat Dry Milk
4 C. Confectioner’s Sugar
2 8 oz. Jars of French Vanilla Flavored Non-Dairy Powdered Creamer
3 1/2 C. Chocolate Mix for Milk (Nestle’s Quick)
2 3/4 C. Non-Dairy Powdered Creamer
1/2 tsp Salt
Layer in a Jar.
Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer

HOT COCOA MIX
Ingredients
10 1/2 C. Non-Fat Dry Milk
4 C. Confectioner’s Sugar
4 1/4 C. Chocolate Mix for Milk (Nestle’s Quick)
2 3/4 C. Non-Dairy Powdered Creamer
1/2 tsp Salt
Layer in a Jar.
Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer

INSTANT CAPPUCINO
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
Layer ingredients in jar.
Recipe to attach to jar:
Use 1 heaping Tbls. per cup of boiling water.

INSTANT SPICED TEA
2 cups powdered orange breakfast drink
1-1/2 cups sugar
3/4 cup instant tea
2 packages unsweetened lemonade mix
1 teaspoon ground cloves
1 teaspoon ground cinnamon
Layer ingredients in jar.
Recipe to attach to jar:
"Spiced Tea. Add 2 heaping teaspoons to 1 cup boiling water."

SPICED TEA MIX
1 (9 oz.) jar powdered orange breakfast drink mix
1 (4 oz.) jar lemon flavored ice tea mix
1-1/2 c. sugar
2 tsp. cinnamon
2 tsp. ground cloves
1 tsp. ground ginger
Layer drink mix, sugar and spices. Label and store in tightly covered jar, no longer than 6 months.
Recipe to attach to jar:
To serve: For each serving mix 3 teaspoons spiced tea mix and 1 cup boiling water in mix until mix is dissolved. Garnish each with a twist of lemon or orange peel and a cinnamon stick if desired. Makes about 5-1/4 cups mix.

VERY RICH HOT CHOCOLATE MIX
8 cups dry milk
1 pound instant chocolate drink, like Swiss Miss or Nestle’s Quick
1 cup Cremora, Coffeemate, or Pream
4 heaping tablespoons powdered sugar
Layer the ingredients and put them into a jar
Label the mix "Rich Hot Chocolate. Add 1/2 cup mix per cup of boiling water." Makes 24 cups.

DELICIOUS LIQUEURS
~CHRISTMAS SPIRIT~
~2 cups of chopped cranberries
~2 clementines, the rinds and juice
~2 cups of granulated sugar
~1 cinnamon stick
~2 cups of vodka
In a sterilized jar add all ingredients together.
Close the lid and shake well to combine.
Store in a cool place, shake the jar daily for 2 weeks, then occasionally shake for the other 2 weeks.
When it has matured filter into pretty sterilized bottles and cork immediately.
~Makes 3 cups~

~BAILEYS IRISH CREAM~
~1 14 oz. can sweetened, condensed milk
~2 c. Irish Whiskey
~1 TBSP. vanilla extract
~1/2 TSP. instant coffee granules
~3 TBSP. chocolate syrup
~1 small carton whipping cream
Mix all ingredients in blender for 3 minutes.
Pour into bottle(s) of your choice.
Voilà!
Drinkable immediately, but much better after 5-7 days of aging.
Must be kept refrigerated.
*Makes 1 quart.

~AMARETTO~
~3/4 tsp pure almond extract
~3 c. vodka
~1 c. Sugar Syrup or honey
Shake in a 1 liter bottle.
Can be consumed right away, but is better if aged 2 weeks.

~KAHLUA~
~6 cups sugar
~6 cups water
~20 tsp instant coffee
~1/2 gallon vodka
~12 tsp pure vanilla
Mix sugar, water, coffee together and bring to slow boil.
Turn heat down and simmer 1 hour.
Remove heat, cover liquid with plastic wrap.
Let sit for 12 hours, then remove wrap (it will pick up film from the top).
Add vodka and vanilla, stir well.
Bottle in dark bottles.
Notes:; Yield 3 quarts. Drinkable immediately, but turns bitter with time.

~
BANANA LIQUEUR~
~1 large, just-ripe banana, peeled
~1 fifth vodka or light rum
~1 1/4 cups granulated sugar
~1/2 cup water
~2" piece of vanilla bean
Mash banana. Add banana to vodka.
Using wooden spoon, submerge banana mash (exposure to air will brown the banana).
Steep 2 weeks.
Strain, filter, add syrup.
Slit open vanilla bean, add to mix.
Age 1 month, remove bean.
Strain and filter again as necessary.
Age another month.

~CRÈME DE CACAO~
~1 cup sugar syrup
~6 oz. unsweetened liquid chocolate OR 1/2 cup dry cocoa
~2 cups vodka
~1 tsp. vanilla extract
~1/2 tsp. glycerine (optional - for texture only)
Boil sugar and water together until dissolved.
Remove from heat and let cool.
In aging container, combine chocolate, vodka and vanilla extract, stirring well to combine.
Add cooled sugar syrup.
Steep for 1 month, shaking/stirring weekly.
After 1 month, let sit undisturbed for an additional week, then carefully pour off or siphon the clear liqueur. Discard the sediment that’s left behind. Strain and filter liqueur. Add glycerine to strained liqueur. Bottle, and age for 1 more month.

~FLOWER PETAL LIQUEUR~
~1 1/2 cups highly scented fresh petals, washed and dabbed dry on paper towels
~1 1/2 cups vodka
~1/2 cup sugar syrup
Steep petals in vodka 2-3 weeks. Strain and squeeze. Add syrup,
mature 1
week.

~GRAND MARNIER~
~3 c. California brandy
~1.5 tsp pure orange extract
~1 c. honey
~1/2 tsp glycerine
~dash of ground cinnamon and ground coriander
Mix all, steep 1 month, clarify and bottle.

~SPICED RUM~
~2 cups light (white) rum
~2 tsp pure vanilla extract
~1/2 cup sugar syrup
Place in bottle and shake. Requires no aging although it may need to settle after shaking.

HOMEMADE DOGGIE TREATIES ~ THEY’LL LOVE’ EM
Here’s a what you’ll need:
1 quart wide-mouth canning jar
1 dog biscuit cookie cutter
16 inches of a pretty ribbon
1 large envelope. (Punch a hole in the upper left hand corner.)
1 cup all-purpose unbleached flour
1 cup whole wheat flour
1/2 cup yellow cornmeal
1/2 cup instant nonfat dry milk powder
1 teaspoon brown sugar or white sugar
1/2 teaspoon garlic powder
Pinch of salt
Directions:
1. In a medium mixing bowl, combine: 1 cup all-purpose unbleached flour, 1 cup whole wheat flour, 1/2 cup yellow cornmeal, 1/2 cup instant nonfat dry milk powder, 1 teaspoon brown sugar or white sugar, 1/2 teaspoon garlic powder, pinch of salt.
2. Using a funnel, pour dry ingredients into the jar. Close jar tightly.
3. Tie dog biscuit cookie cutter and instruction card around the top of the card with a pretty ribbon.
Instruction Card:
Make Your Own Dog Biscuits
1. Position a rack in the center of the oven. Preheat it to 250 degrees F. Place Dog Biscuit Mix ingredients in a medium sized bowl. Add in 1 large egg, 1/2 cup shredded sharp cheddar cheese, 1/4 cup grated Parmesan cheese, 1/4 to 1/2 cup (or more) hot chicken broth, beef Broth or very hot water.
2. Make a dough that’s very heavy, but not sticky. Add more flour or water, 1 teaspoon at a time if dough is too moist (use flour) or too dry (use hot water).
3. Turn out dough onto a floured pastry cloth and knead 8-10 times Until elastic. Let dough rest for 5 minutes. Roll out dough 1/2 of an inch thick and cut with a dog-bone shaped cutter. Place cookies close together as they will not spread.
4. Bake for 1 hour, rotate the baking trays in the oven (turn tray around 180 degrees), and bake them another half hour. Cool the cookies in the pan for 1 minute, then transfer to a wire cake rack to cool completely.

GIFT BASKET IDEAS
Accountant Survival Kit
Abacus - for when your calculator wears out
Marbles - to replace the ones you will loose
Rope - in case you get to the end of yours
Penny- to give you extra cents (sense) to know which battles to fight, & which ones to ignore.
Magic Wand - for the magician people think you should be
Piece of string - to help you "tie-up" those loose ends.
A Lifesaver - to keep you from drowning in everyday problems.
A lemon drop - to remind you that "when life gives you lemons, you Make lemonade." A lollipop - to help you lick your problems.
A rubber band - to help you to remember to be "flexible" in all things.
A Snicker candy bar - to remind you that laughter IS the best medicine. A paper clip - to help you "hold it all together."
A stick of gum - to give you that "stick-to-it" attitude.
A safety pin - to help you "pin-point" your problems, the better to solve them Get out of Jail Free card - for that tax return you fudged on
A mint - so you will always have a fresh outlook .
Candle - for when you’re burning the midnight oil
Battery - to help you keep going and going and going.
Candy kiss - to remind you that you are loved by me!
Anti-Depression Kit
Eraser: A reminder that we all make mistakes, but we can wipe the Slate clean.
Penny: Save this and you will never be broke again.
Marble: To keep you rolling along.
Rubber Band: To keep you bouncing back and flexible.
Candle: To light up the darkness.
Tissue: For drying your tears.
Toothpick: To pick out the good in others including yourself.
Cotton Ball: For the rough roads ahead.
Confetti: To add some sparkle to your life.
Lifesaver: To remind you of the many times others need your help and you need theirs.
Rainbow: A reminder that after every storm comes a rainbow.
Paper Clip: To hold everything together when it falls apart.
A Hug & Kiss: To remind you that someone cares about you!

ANNIVERSARY GIFT BASKET
Wine or de-alcohol wine
Register both couples in an activity class (rock climbing, scuba diving, something They can do together)
A movie that both spouses like
Popcorn kernels with favorite spices
Coupon book you make yourself for babysitting (if necessary)
An inspirational book about marriage
Bubble bath
An afghan made for two
Sweets and cookies

AQUARIUM LOVERS GIFT BASKET
Fill a gold fish bowl with:
Fish food ~ aquarium gravel ~ net ~ gift certificate for fish from pet store ~ book about care of gold fish

ARTISTS GIFT BASKET
Include paintbrushes, different types of paints, markers, pencils, and sketch books.
ATHLETE’S GIFT BASKET
High energy bars
Sports drinks
Carb loaded mix Pasta
Sunscreen Lip balm
Moisturizer/shower soap
Back to school survival kit
This kit can be given by the teacher to the students when they return
To school for a new year.
Cotton Ball ~ to remind you that our classroom is full of kind words
And warm comfortable feelings.
Chocolate Hug ~ to comfort you when you are feeling sad or alone.
Sticker ~ to remind you that this class sticks together and helps each
other.
Starburst candy ~ to remind you that you are always a star in this
class....and everyone shines in his own way.
Tissue ~ to remind you to help dry someone’s tears.
Toothpick ~ to remind you to "pick out" the good things in your
classmates and yourself.
Ribbon ~ to remind you that friendship ties our hearts together.
Eraser ~ to remind you that everyone makes mistakes and this is
okay. Life Saver Candy ~ to remind you that you can come to any adult in
our school for help.
Band Aid ~ to remind you that feelings get hurt easily

Put the items in red in a baggie and attach the poem.
Dear Student’s name
You are a star in my class (Starburst)
It’s ok to make mistakes&dots; thats how we learn (Eraser)
You are going to learn so much this year (Smarties)
Everyone needs a hug-let me know if you need one (Hersey’s hug)
I’m nuts about having you in my class (Peanut in shell)
From, teacher’s signature
Backpackers Survival Kit
Lifesavers - in case you fall into the water
Skittles - in case it rains, you can provide your own rainbow
Cotton ball - to help soften the rough roads
Battery - so you can keep going and going and going and going
Gum - to remind everyone to stick together
Quarter - so you can call for help
Sponge - in case it rains to soak it up
Fireball - for when you’re burnt out
Map with your street circled - so you can always find home
2 Kernels of corn - for when you crave a two-piece chicken dinner
Chocolate Covered Raisins (Animal Poop) - so you know what not to step in
Tums - for after the campfire food
Small Empty Bottle - "Instant Water" add water and shake

BASEBALL COACH SURVIVAL KIT
Sponge...to remind you that some days your kids will think you are all wet!
Marbles...to replace the ones you use
Puzzle Piece...to remind you that every child is an important part of the team
Gum...to help your team stick together
String...for when you get to the end of your rope
Rubberband...to remind you to be flexible
Clay...to remind you that you are forming young lives
Snickers Bar...to remind you to just laugh at the umpires bad calls
Ear Plugs...for when you can’t hear yourself think
Peanuts...to remind you that it’s ok to be nutty sometimes
Sweet & Sour Candies...to appreciate the differences in your players
Eraser...to remind you that even coaches and umpires make mistakes
Star...to make every player shine
Bubble Gum...to remind you not to burst any childs’ bubble
Balloon...so you can teach your team to reach for the sky!

Bike Rider Survival Kit
First Aid Kit - For All wounds during bike ride
Kleenex - For the tears of joy at the finish line
Comb - Keep that hair in style
Flashlight - Light up your life
Cotton Balls - Cushion the blows
Eyedrops - Keeps the eyes fresh
Erasers - Erases the pain
Lip Chap - No cracked lips
Bubble Bath - Soak those tired muscles
Cologne - Remove the odor of sweat
Sweat Bands - Keep the sweat out of your eyes
Sun Blocker - NO sunburn
Moist Towelette - Keep cool
Compass - Never be lost, stay on track
Anti fog for glasses
BINGO LOVER’S GIFT BASKET
Fill a plastic bag with a dabber, magnetic wand, bingo chips, markers, good luck charm and chewing gum
BOOK LOVER’S GIFT BASKET
Fill a basket with
Best-sellers or books and magazines related to the book lover’s hobbies and interests.
Large coffee mug,
Flavored coffee,
A variety of teas,
Comfy slippers,
An assortment of decorative bookmarks,
Neck pillows (great to use while reading Bookends.
BREAKFAST GIFT BASKET
Fill a cast iron gift basket with
container of maple syrup, package of smoked bacon, ham or sausage from a local butcher shop (this is the best way to buy gourmet w/out the high cost), bag of pancake/biscuit mix (you can buy something gourmet, or put some Bisquick or jiffy mix in a clear bag and tie a pretty piece of material around it with a tag including directions on how to mix up), some tea and/or coffee and/or some juice boxes or bottles, jam/jelly/preserves, and small jar of honey.
BIRTHDAY SURVIVAL KIT 1
Money: So you’ll have some to burn
Confetti- Don’t go to pieces just because your another year older!
Crayon-So you can have a bright and colorful day
Balloon - Let the air out of all your worries
Candy- May your special day be as sweet as your are!
add Streamers to decorate your soul
A party horn --so you can toot your own! A party top hat--cause you’re tops~!
A teensy gift that is wrapped with the "gift" poem on it
A piece of wrapping paper-so you can wrap yourself in surprises
Cake sprinkles--to shower you with a rainbow of happiness
A sugar rose-to remind you to stop and smell the roses along the way
matches -to light your birthday candle or your fire!
An ice cream cone--to savor the moment (perhaps make a satin ice
cream scoop to put in it!).
A cup cake--so you can have your cake and eat it too..(make a satin
cupcake, using a foil cupcake paper doubled,
and wad up some stuffing and put it in a circle of satin that is then
 glued into the paper cup--add some lace or trim
around the edge of the satin ball where it meets the paper cup)
BIRTHDAY SURVIVAL KIT 2
This is a "make your day" kit
ERASER to wipe all your mistakes away
MAGNET to help put things your way
MARBLE so no one can say you’ve lost yours
PENNY so you will never be broke
RUBBER BAND so you can stretch beyond your expectations
piece of STRING to keep all the parts of your life together
HUG and KISS to "make your day as good as new
HAPPY BIRTHDAY!
Bus Driver Survival Kit
Tootsie roll - so you can have "roll" down the highway
Sponge - to soak up the rain, so you don’t have to drive in it
Mounds - for the mounds of miles that you drive
Marbles - to replace the ones you’ve lost
Gem - to remind you that you are carrying precious cargo
Aspirin - take two every day
Cotton Ball - to cushion those rough roads
Rubberbands - for when your patience is stretched
Tums - for all the nervous stomachs
Mirror - to remind you how important you are.
Cheerleader Survival Kit
Happy Face Sticker - to remind you to smile, smile, smile
Throat Lozenge - to soothe your throat after yelling for the team
Rubberband - to remind you to stretch before jumping
Star - to remind you to always do your best
Puzzle Piece - without you the squad wouldn’t be complete
Starburst...to give you a "burst" of energy when you need it
Peanuts...to remind you that it’s ok to be nutty sometimes
Chef Survival Kit
Cookbook with giver’s favorite recipes
Tums or Rolaids - For when things don’t turn out as planned
Apron, Personalized? - for when things get a little messy
Pot holder or oven mitt - When things get too hot to handle
Wooden spoon - When somebody has a smart comment about the food
Baker’s chocolate - You can’t go wrong with chocolate
Measuring spoons
Dishcloth and dishtowel - You made the mess, you get to clean it up
CHRISTIAN SURVIVAL KIT
candle- to remind you to share His light with others
rubber band- to remind us to be flexible to God’s will for us
Life saver- to remind you of the many times others have needed your help
and you theirs
eraser- God forgives our sins, we must do the same for ourselves and others.
cotton ball- to keep our hearts soft to God and others
snickers candy bar- to remind you to laugh at yourself- laughter is good medicine
hug (the Hershey kiss kind) because we all need one from time to time
cross- to remind you of the sacrifice He made because He loves you.
CAMPERS GIFT BASKET
Use a Backpack for the "Basket" and fill with your choice of the following
Flashlight
Water Bottle
Swiss Army Knife
Folded Poncho
Camping Tin Dish Set
Frying Pan
Trail Mix
Dried Fruits
Jerky
Lantern
Matches in a Waterproof Airtight Container
Compass
Guide to backpacking in the local area
Camping Book
CANDLE LOVER’S GIFT BASKET
Fill a basket with
votives, tea lights, tapers, snuffer, glass holders, matches, tart burners
CAR BUFF GIFT BASKET
Fill a basket with
premium quality auto wax;
 buffing products;
treated dusting cloths;
assortment of magazines on cars;
books about classic, vintage or sports cars;
videos about maintaining cars;
a tire gauge;
a car-theme T-shirt;
a disposable camera to snap the freshly waxed car and its owner;
a frame for a photo of the car buff with the shiny car.
CAR LOVER’S GIFT BASKET
Fill a basket or a bag with:
tire gauge ~ quart of oil ~ wax ~ chamois ~ car wash
coupons ~ squeegee for the windows ~ mileage log and pen ~ travel mug
CARPENTER’S GIFT BASKET
Fill the pockets of a tool belt or pouch with
work gloves, hammer, screws, nails, screwdriver, tape measure, duct tape.
CAT LOVER’S GIFT BASKET
use a "basket".
Fill it with:
food and water dishes ~ collar ~ brush ~ catnip ball ~ rubber ball,
rubber mice or other cat toys ~ book on cat care
CHILDREN’S COLORING GIFT BASKET
Fill a rubber/plastic storage box with:
crayons (get the big package with tons of colors)~ non-toxic markers ~
assorted papers, include a variety of colors and textures ~ coloring books ~ assorted stickers ~a paint box and brushes
CHILI LOVER’S GIFT BASKET
Fill A pot with:
assorted dried beans: kidney, black, white, navy, pinto, etc. ~ dried red chili peppers ~ chili powder, cayenne pepper, cumin, cilantro ~ chili recipes ~ ladle ~ oven mitts ~

CHINESE FOOD LOVER’S GIFT BASKET
Fill a wok with:
Chinese tea set ~ package of green tea ~ cook book ~ cleaver ~ chop sticks ~ package dried black mushrooms ~ bottle of soy sauce other sauces like plum sauce, Szechwan sauce, teriyaki sauce, etc.

CHOCOHOLIC GIFT BASKET
Fill a basket with your choice of the following items
Chocolate Cookies
Chocolate Bon-Bons
Hot Chocolate Mix
Chocolate Kisses
Chocolate Ice Cream Topping
Chocolate Flavored Coffee
Chocolate Cake
Chocolate Pudding Mix
Tootsie Rolls
Chocolate Recipes

CHOCOLATE LOVER’S GIFT BASKET
Fill a basket with:
chocolate cookies (home baked is best) ~ chocolate bonbons ~ chocolate sauces ~ chocolate syrup ~ chocolate dipped coffee spoons Hot chocolate mix ~ chocolate covered coffee beans ~ chocolate flavored coffee beans ~ chocolate recipes

CHRISTMAS GIFT BASKET
Fill a decorative Christmas box or tin with:
assorted home-baked cookies ~ assorted chocolates ~ Christmas ornaments (better if you made them yourself) ~ pre-recorded Christmas music ~ tuck in some candy canes or foil wrapped chocolate Santas for a finishing touch

CHRISTMAS GIFT BASKET 2
Hot apple cider mix
Large mugs
Home made christmas ornament
A letter saying why you love Christmas
Matching mittens, hat and scarf
Some mistletoe
Christmas music CD
Home made Christmas cookies - with the recipe included
CHRISTMAS DECORATING GIFT BASKET
Fill a basket with:
Nativity set ~ assorted Christmas ornaments (store bought or handmade by you)~ decorative lights ~ candles
Christmas Survival Kit
Tylenol - to take away the headache of overdoing
Tea - To calm, relax, and soothe away the tension
Pepperments - to settle the tummy from overindulging
Slimfast - to kick off the diet you will need to start
Pocket date book - to track all of the must do’s
Cassette tape or CD - soothing quiet music to listen to while wrapping gifts
Tape - to use to wrap the gifts because you forgot to buy any
A package of gift tags that you made
Quick easy yummy everyone will love cookie recipe
Bath oil or bubble bath to soothe the weary body
COMPUTER BUFF GIFT BASKET
Fill a basket with:
mouse pad ~ diskettes ~ novelty or personalized disk labels ~
anti-static wrist band ~ travel mug (so that things won’t spill on the computer)~a list of your favorite Web sites ~
COMPUTER GAMER GIFT BASKET
Fill a decorative box with:
membership to an online gaming WWW site ~ computer game CDs ~ joy stick
~ mouse pad ~ shareware games on diskette
COMPUTER GAMER GIFT BASKET
Fill a decorative box with:
membership to an online gaming WWW site ~ computer game CDs ~ joy stick
~ mouse pad ~ shareware games on diskette
COUCH POTATO GIFT BASKET
fill a large basket or box with:
assorted bags of flavored popcorn ~ other snacks like chips, nuts, candy
~ pre-recorded movies ~TV Guide subscription ~TV Remote holder ~ Comfortable slippers ~ Cushion

COWBOY GIFT BASKET
Fill a cowboy hat with:
bolo tie ~ western belt buckle ~ boot protector ~ gift certificate for country dancing, horseback riding, rodeo, etc.

Cold Comfort Kit
Pretty mug
Jar of Drink Mix
Box of Kleenex
Semi-trashy paperback book or whatever suits the recipient
To make drink mix, layer in small jar:
1/2 cup dry Tang orange drink mix
1/2 cup dry instant tea
1/2 cup dry pre-sweetened lemonade mix
1 teaspoon apple or pumpkin pie seasoning
Instructions for Cold Comfort Mix:
Shake jar until ingredients are mixed. Add 2 to 3 tablespoons mixture to a cup of hot water. Stir. Curl up with Kleenex and a good book. Feel better soon!

Convention Survival Kit
Pad of paper - for ideas
Lifesavers - one for each day
Highlighter - for the bright ideas
Permanent Marker - it was for signatures and writing on the glossy pages of the new catalog
Sunkist Gels [candy] - for a mid-afternoon pick-me-up
Post-it notes - just because you can’t live without 'em!

Crochet Survival Kit
When in doubt or when problems arise,
reach for your survival kit.
It contains:
A LOLLIPOP.....to help you lick your stitch problems
A RUBBERBAND.....in case you run out of yarn and you just have
to crochet
A PAPER CLIP.....to use as a crochet hook in an emergency
A CARAMEL.....so you won’t starve when you can’t take time away
from crochet to eat
A PIN.....to help you pinpoint pattern problems
A PIECE OF YARN.....to help you tie up loose ends
AND.....
A PENNY.....so that you have enough "cents" to realize what
a valuable asset you are to other Crocheters!

Cruise Survival Kit
Smarties, Lifesavers,
Gummy Worms, Goldfish Crackers,
and a popsicle stick
You ask, "What is it?"
It’s SEASICK PILLS
for your tummy’s ills.
And LIFE SAVERS to keep you a float
in case you fall off the boat.
If you want to fish, please don’t wait the GUMMY WORM’S AND THE
GOLDFISH
are your bait.
Last but not least, one thing more
a PADDLE, to help you row to shore.

Dancer’s Survival Kit
Sunscreen to protect you from burning
Solarcane to take away your burning
Chapstick to protect your beautiful lips
Band aids to comfort your boo boo’s
Ben gay to comfort your tired mussels
Throat losenger to comfort your tired throat
Power bar to get you through practice
Deodorant to keep you smelling oh so pretty
Scrunches so we can see your beautiful face
Tape to keep it all together
Smiley sticker to remind you to smile smile smile
STAR to remind you that you are

DAUGHTER
Heart-to remind you that there’s no one like a Daughter to fill ones heart with love.
Smiley Face- to remind you to always share your smile with others.
Ribbon- to let you know our Friendship is a special gift, tied with Ribbons of love.
Mint- You are "Worth A Mint’ to so many People.
Angel- To watch over you each day.
Stars- To remind you to "Reach for the stars"
Rubberband- To give you the extra stretch and Fexibity to meet the demands of each day.
Kiss- to remind you that "THAT I LOVE YOU"
Flower- to let you know that If Daughters were flowers, I’d pick you.
Penny- to make sure you’re never broke.

DAY CARE PROVIDER SURVIVAL KIT
Mounds: For the mounds of information you learn.
Crayon: To color your day bright and cheerful.
Peanuts: To be a little nutty sometimes and have a good laugh.
Puzzle Piece: Without you, things wouldn’t be complete.
Band-Aid: For when things get a little rough.
Aspirin: When all else fails, take 2 and find a quiet corner.
Hugs and Kisses: To keep you going.
Marbles: To replace those you might lose from time to time.
Sponge: To soak up the overflow, when your brain is too full to hold anymore.
Cup: For when yours is overflowing.

Dieter’s Survival Kit
Magnifying Glass- So your Portions will appear larger.
Lifesaver- I took the Calories out of the Hole!
Gum- Too give you something to chew on when you need to keep your mouth busy
Tootsie Roll- Because sometimes you just have to have something chocolate
SafetyPin- To help you hold your clothes up when they get too big!
Rubberband-Use as a finger and toe exerciser and watch those Calories just melt away.
Toothpicks- Miniature chop sticks: guaranteed to help you eat less Food.

Divorce Survival Kit
Shampoo - to wash that man right out of your hair.
Rubber Ball - to help you "bounce" back.
Tootsie Roll - to help you roll with the punches.
Marbles - to replace the ones lost.
Lifesaver candy - for when you feel you are drowning in litigation.
Skittles Candy - to remind you that there is a rainbow at the end of every storm.
Paperclip - to help you hold it all together.
Piece of String - when you get to the end of your rope, tie a knot to this and hang on.
Eraser - to remind you that you can start all over with a clean slate.
Pack of Gum - to remind you that your friends will "stick" by you.
Candle - to light up the dark times.
Cotton Ball - to cushion the rough roads ahead.
A lemon drop - to remind you that "when life gives you lemons, you make
lemonade."
A penny - to give you the extra cents (sense) to know which battles are worth fighting, and which are better ignored.
Hugs & Kisses - from me, whenever you need them.

Doctor’s Survival Kit
$100 Grand Bar- incase some patients can’t pay their bill
Butterfingers-so you never have a case of your own
Gum-use this to get out of "sticky" situations
Starburst-Chew when you have been on call too long and you need a quick "burst of energy"
Plastic Maze-This will remind you that you are truly "amazing"
Fireball- For the times you feel completely "burned out"
Rubberband-For when your "patients" are being stretched
Snickers- After all--Laughter is the best medicine
Tylenol-take 2 and call me in the morning
Lifesaver-To remind you that you are a real lifesaver
Tissue-for drying tears
Coke-Caffeine,Caffeine, CAFFEINE
Pacifier-For emergencies(when you need to pacify those that are unhappy)

DOG LOVER’S GIFT BASKET
Fill the a large dog bowl with:
squeaky toy ~ rawhide bone ~ dog biscuits ~ dog brush ~ dog collar ~ leash ~

ELECTRONIC HOBBYIST GIFT BASKET
Fill a plastic box with:
resistors ~ capacitors ~ wire pliers ~ soldering iron and solder ~ light bulbs ~LED lights ~ printed circuit boards ~ project books ~ wire cutters ~ electrical tape

Everyday Life Survival Kit
Toothpick: Pick the good qualities in everyone including yourself.
Rubberband: Be flexible. Things might not always go the way you want.
Band-Aid: To heal hurt feelings, either yours or someone else’s.
Eraser: Everyone makes mistakes. That’s okay, we learn by our mistakes.
Candy Kiss: Everyone needs a hug or a compliment everyday.
Mint: You are worth a mint to your family and friends.
Bubble Gum: Stick with it and you can accomplish anything.
Pencil: List your blessings every day.
Tea bag: Relax daily and go over your list of blessings.

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> ENGAGEMENT GIFT BASKET
fill a basket with:
wedding planner ~ unity candle ~ garter ~ cake knife ~ honeymoon travel information or tickets ~ wedding decorations ~ wedding album
EXECUTIVE’S GIFT BASKET
Fill a briefcase with:
daytime r~ business card holder (one for the wallet, one for the desktop)~ pen and pencil set ~ newspaper subscription ~ shoe polish ~
reference books ~ desk calendar ~ coffee mug
EXERCISER’S GIFT BASKET
fill a tote bag:
towel ~ water bottle ~ workout tapes or magazines ~ power bars ~
sports drinks ~ sports socks ~ gym membership

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Father of the Bride

In order to assist you during this most difficult fortnight prior to the Big Event, and having experienced the grievous effects of this sort of *** in the past, I enclose the following aids:

1. One pound of $1,000 bills. When the wedding is through and the bills arrive, you will need every last one! (Unfortunately, these were not real.)

2. Receipt book--There are 32 receipts in the book. I can assure you that these will not be enough, but it’s a start. Good luck!

3. Aspirin. This may look like a big bottle, but no bottle could be big enough.

4. Post-its. Your wife and daughter will come up with so many ideas, suggestions, demands, orders, etc., that you’ll use up this book of 100 post-its by tomorrow afternoon.

5. Kleenex. No, these aren’t for the moment when you hand your daughter over to the groom. They are to absorb your tears as the money flows out the door.

6. Imodium AD--It’s true--you aren’t just losing a daughter. You are also losing your money, sleep, patience, golf game, and more.

7. Olives. Martinis will help get you through.

8. Matches. When the arguments and discussions about the reception, flowers, dinner, wine, hard liqueur, band, etc., become overwhelming, you have my permission to "torch the hall."

9. Ear Plugs. To help you retain your sanity.

10. A "Show Me The Money" desk plaque. Yes, it’s just a plaque to set on your desk, but it sends the right message!

Do your best to hang in! Time flies when you’re having fun!

FAMILY GAME NIGHT GIFT BASKET

Fill a basket with:
cards, checkers, dice, pads, pens, microwave popcorn, dominoes, puzzles.
FATHER’S DAY GIFT BASKET
subscription to his favorite magazine
his favorite cologne
comfy, warm slippers
coupon book you make (take the day off, dad, or I’ll mow the lawn this time, dad!)
a gift certificate to his favorite sports shop
his favorite cookies or treat
a personal letter (in your own handwriting) telling him why you love him and what you admire about him
his favorite popcorn spices
his favorite action movie
a nice picture frame (with the picture of the family in it)
Fireman’s Survival Kit
Lifesaver - to remind you that that’s what you are
Piece of string - for when you get to the end of your rope
Silk Rose - to help you always smell sweet
Hugs & Kisses - because you deserve them from all
Jewel - because you are as valuable as a precious stone
Tissues - to wipe the tears of joy and sadness
Mounds Bar - for the mounds of courage you need
Starburst - for that "Burst" of energy that you need
Star - to remind you that you are a star in the eyes of children
A Smile - to replace the ones you give away
Mints - to help you cool down after a fire
Band-Aid - in case you need some TLC
Almond Joy - to replace the joy you give to others

FISHERMEN’S SURVIVAL KIT
Band-Aid for when you get hooked instead of the fish.
Cotton ball for when you’re in rough waters.
Lifesaver (candy) in case the boat tips over.
Paper clip for when you run out of hooks.
Skittles in case it rains, you’ve got your own rainbow.
Gummy worms in case you run out of bait.
Magic wand to "boat" the big ones that always seem to get away.
A gift certificate for pizza in case you don’t catch any fish
Labels to attach to the fish that say "Objects are larger than they appear."

Friendship Mugs
These things can be put in pretty mug. Tie a bow on the handle
PAPER CLIP: to help keep things together when they seem to be slipping
out of control.
TISSUE: to wipe away a tear, your own or someone else’s
SMALL SMOOTH STONE: to remind you that rough times help refine and
polish--use for smoother tomorrows
NOTE CARD: to send a long overdue greeting to a friend or relative
POEM: to share the beauty of words
BUTTON: to remind us that we are all different
PLAYING CARD: a reminder to be playful and have fun
TWO TEA BAGS: invite me over for a chat

Friendship Survival Kit
A mint: you’re worth a mint to me.
A button: If you can’t say something nice, it’s better to "button your lip".
A tissue: For drying tears.
A toothpick: To "pick out" the good qualities in everyone.
A gold thread: Friendship is the golden thread that ties together our hearts.
A flower: In the "garden of life" each friendship is beautiful and unique.
Lifesavers: Sometimes we all need a little help.
Cotton Ball: To cushion the rough roads.
Rubber Band: For flexibility!
Sweet & Sour Tarts: A reminder to appreciate the differences in others.
A Hug & Kiss: Sometimes we all need hugs & kisses.
Happy Faces: Smiling is contagious
Candle: You light up my life
Band-Aid: For healing hurt feelings.
Paper Clip: To keep everything together.
A Star: To reflect your inner beauty

A Friendship Survival Kit 2
COTTON BALL is to remind you that this room is full of friends, kind words, and warm feelings
CHOCOLATE KISS is to comfort you when you are feeling sad
STICKER is to remind you that we all stick together and help each other
RUBBER BAND is to remind you to hug someone
PENNY -is to remind you that you are valuable and special
STAR is to remind you to shine and always try your best
TISSUE is to remind you to help dry someone’s tears
TOOTHPICK is to remind you to "pick out" the good qualities in yourself and others
THREAD is to remind you that friendship ties our hearts together
ERASER is to remind you that everyone makes mistakes and that it is okay
LIFESAVER is to remind you that you can come to me if you need someone to talk to

Friendship Bag
This bag holds a few reminders of friendship!
Lifesavers: A reminder of the times we need others help and they need ours.
Cotton Ball: To cushion the rough roads, a symbol of support from family and friends!
Rubber Band: For flexibility!
Sweet & Sour Tarts: A reminder to appreciate the differences in others.
A Hug & Kiss: A reminder that we all need hugs & kisses.
Happy Faces: Smiling increases face value and is contagious!
Candle: A reminder to share your light with others.
Bandaid: For healing hurt feelings -- yours and others.
Eraser: A reminder that everyday you can start over with a clean slate.
Toothpick: To pick out the good in everyone -- including yourself.
Button: To button your lips when you have nothing good to say.
Golden Thread: To tie hearts together in friendship.
Bubble Gum: So that you can blow bubbles instead of words
Gum: A reminder that friends stick together through good and bad.
Rock: To remind you of the durability of our friendship.
Mint: A reminder that you are WORTH A MINT as my friend!!!!

A FRIENDSHIP BAG 2: Keep your Friendship Bag handy and ready to use at all times!
A mint: you’re worth a mint to me.
A button: If you can’t say something nice, it’s better to "button your lip" (or to close your mouth before saying an unkind word )
A tissue: For drying tears.
A toothpick: To "pick out" the good qualities in everyone.
A gold thread: Friendship is the golden thread that ties together our hearts.
A flower: In the "garden of life" each friendship is beautiful and unique.
Lifesavers: Sometimes we all need a little help.
Cotton Ball: To cushion the rough roads.
Rubber Band: For flexibility!
Safety pin: to bind us together in friendship
Sweet & Sour Tarts: A reminder to appreciate the differences in others.
A Hug & Kiss: Sometimes we all need hugs & kisses. (or Everyone needs daily TLC )
Happy Faces: Smiling is contagious
Candle: You light up my life
Band-Aid: For healing hurt feelings. (or to help a friend who needs
mending )
Paper Clip: To keep everything together.
A Star: To reflect your inner beauty
Recipe card: To share a favorite with a friend as a symbol of caring
Eraser: To remind you that every day you can start with a clean slate
Small smooth stone: to remind you that rough times refine and polish
for smoother tomorrows
Note card: to send a long overdue greeting to a friend or relative
Playing card: a reminder to be playful and have fun

A Survival kit for kiddos
Get Well Survival Kit for little ones
Tootsie Roll ~~ To help all the pain, "roll" off your back
Snicker’s Bar ~~ To remind you that laughter is the best medicine.
Lifesavers ~~ To "save" you from feeling bored.
Dum-Dum (Sucker) ~~ To remind you to not do anything that silly again.
Chocolate Covered Raisins ~~ For when your spirits need "Raisin"
Flipz ~~ To remind you that you will be back to doing "flips" in no time.
Mounds Bar ~~ To remind you of how much you are loved.
$100,00 Bar ~~ To give to Mom, to pay her back for how much this little
accident is going to cost her.
Bubbles ~~ To just blow all your worries away.

Hugs and Kisses ~~ Because they always make you feel better.

A Survival Kit from God
Lollipop to help you lick your problems
A Rubberband to help you be flexible and not to break
Snickers to remind you to laugh in the face of trials.
A Paper Clip to help you hold things together.
Caramel to help you chew the fat with good friends (PALS)
A Sweet Tart to help you accept and appreciate the differences in
Stick of Gum to give you stick-to-it-iveness.
Piece of String to help you tie up loose ends.
A Pin to pinpoint problems
A Lifesaver to keep you from drowning in everyday chores.
Lemon Drop to remind you that "if live gives you lemons, make lemonade"!
A Penny to give you extra "cents" that everyone needs.
Nail to help you remember how much you are worth to me.
A Hug and Kiss to remind you how much I Love You.
Do not try to shoulder all the worlds problems.......That’s My Job!!
Love, Your Heavenly Father

Getting Old Survival Kit
Small box of Bran Flakes
Alarm Whistle - for when you’ve fallen and you can’t get up
Magnifying Glass - to help you when you read
Starburst Candy - for extra energy
Blue M&Ms or Skittles - Generic Viagra
Cane
Baby Food - To help you adjust to softer foods
Instant Hair Grow - to replace the hair you will loose (I got a small spray bottle and made a label on my computer with "Instant Hair Grow"
Spray once every day. )
While you were Napping Pad - so you don’t miss any messages while you are napping
(I made these on the computer also, and then padded them)
Toothpicks - to help prop your eyes open so you don’t fall asleep
Fireball Candy - to put the fire back into your life
Rubberband - to give you your flexibility back
Aspirin -for all the new little aches and pains
Hug and Kiss - because I really do love you

Love, Your Heavenly Father
Girl Scout Leader Survival Kit
Mounds- for the mounds of information you learn.
Crayon to color your day bright and cheerful
Nuts to be a little nutty sometimes, and have a good laugh
Puzzle Piece without you, things wouldn’t be complete
Bandaid for healing hurt feelings, yours or someone elses
Marbles to replace those we loose from time to time.
Rope to remind you that when you reach the end of yours, just tie a
know
and hang on!
Sponge to soak up the overflow, when your brain is too full to hold
anymore.
Cup for when yours is overflowing
Rubberband: a reminder to stay flexible
Asprin when all else fails, take 2 and find a quiet corner
String to tie things together when everything falls apart
Eraser to remind you that everyone makes mistakes, and that’s okay.
Sweet and sour candy to help you accept and appreciate the
differences
in others
Hugs and Kisses to remind you that someone cares for you
Penny so you’ll never be broke
Paper clip to help you hold it all together
Candle to remind you to share your light with others

Golfer Survival Kit
Chocolate Golf Balls - for the golfer that lost his
Aspirin - for the headaches this game causes
Band-Aid - for blisters
Eraser - to start each golf game off with a clean slate
Wooden Egg - for all those Birdies
Lifesaver - for when your ball is in the water
Quarter - may this NOT be the only "eagle" you get
Rubberband - stay flexible when you swing

Graduate Survival Kit
Glitter—to sparkle all night long
Battery—to keep going & going
Chapstick—to keep your lips kissable
Starburst—for a burst of energy
Nuts—to remind you to get a little nutty
Mirror, Perfume atomizer, Mouth freshener—to stay ready!
Fan—to cool down when you’re too hot to handle
Hugs & Kisses—to remind you how special you are to me!!

Grandparent’s Survival Kit
Hand Lotion—to remind you that babies need lots of soft touches
Safety Pin—to help remind you to be safe
Marbles—to replace the ones you will loose
Lifesavers—to remind you that grandparents can be lifesavers
Pen & paper—to write down your thoughts & memories to share when they are older
Small hand-mirror—to remind you that you play an important roll in the life of your grandchild!
Wipes—for cleaning up those little messes
Candle—to remind you, you will be the light of that child’s eye
Peppermint—to remind you that you are worth a mint
Brag Book—so you will always have your grandchild near
Sweet & Sour Candy—to remind you that every child can be both
Clock—to remind you that time passes to quickly...enjoy every minute
Mounds Bar—for the mounds of wisdom you will pass onto your grandchild
Hershey’s Hugs & Kisses—because you deserve them!

Guardian Angel Survival Kit
Make life beautiful: one day at a time!
Smiley Faces: Smiling is contagious.
Band-Aid: To fix hurt feelings.
Rubberband: To stretch you beyond your limits.
Glitter: To make life sparkle!
Sweet & Sour Candy: A reminder to appreciate the differences in others.
Eraser: A reminder that everyday can begin with a clean slate.
Gum: A reminder to think before you "chew" others out.
Toothpick: To pick out the good in everyone including yourself.
Button: To button your lips when you have nothing

Gymnastics Inspiration Kit
A Gymnasts Inspirational Kit
A small wooden bead -- Block on Vault
A sticky wall walker -- Stick Beam
A smiley face button -- Smile on Floor
A leather strip or string -- Connect on Bars
These were all strung together on the leather strip.
All of these items were small and fit into a plastic film container.

Hairdresser Survival Kit
Tootsie Roll - to help complaints "roll" off your back
Button - to remind you to sometimes button your lip
Dollar - for the tip you didn’t receive
Rubberband - to remind you to be flexible
Mint - because you are worth a mint to your customers
Happy Face (Sticker) - to remind you to keep smiling
Paperclip - to help hold it all together Cotton Balls - to cushion all the standing you do
Lollipop - to help you "Lick" anything
Lifesaver - to remind you of the many times you have been a lifesaver
Magic Wand - to remind you of the many times you have been a magician
Band-Aid - to heal your hurt feelings
Sweet & Sour Tarts - to remind you to appreciate the differences in others.
Gum - to remind you to "stick" with that difficult client
Starburst - to give you that burst of energy at the end of the day
Hugs & Kisses - you deserve them
HIGH SCHOOL SURVIVAL KIT
Contained in this kit are a few items to help you through your high school years.
A lollipop - to help you lick your problems
Tissues - to wipe your eyes after sleeping during class
A sponge - to soak up knowledge
Tootsie Roll - to help you roll with the punches
An eraser - so each day you can start with a clean slate
Paper clip - to hold everything together
Pencil - to "write your wrongs"
Candle - when you’re up late studying
Piece of string - to help you tie up loose ends
Pack of gum - to remind you to "stick" together as a class
Mounds bar - for the information you’ll learn
Cotton ball - for when you can’t hear yourself think
Band-Aid - to heal hurt feelings
Button - to remind you that sometimes you have to "button your lip"
Penny - so you have enough "cents" to realize what a valuable person you are
Safety pin - for little emergencies
Starburst - to remind you that you are always a "star" in my book
Hugs and kisses - to remind you that you are loved.

Holidays Survival Kit
1. A stick of gum to remind you to stick to it.
2. A candle to remind you to shine brightly.
3. A chocolate kiss to remind you that you are loved.
4. A match to light your fire when you feel burned out.
5. A Tootsie Roll to remind you not to bite off more than you can chew.
6. A pin to remind you to stay sharp.
7. A Smartie to help you on those days you don’t feel so smart.
8. A Starburst to give you a burst of energy on days you don’t have any.
9. A Snickers to remind you to take time to laugh.
10. Confetti to remind you to have fun.
11. A bandage to fix things that just will not work.
12. A bag to help you keep it all together and give you food for
thought.

Hurricane Survival Kit
Radio Batteries - to keep up-to-date on the world around you
Pencil & Paper - to make up for not being able to use the computer
Band-aids - for the boo-boos you’ll get when cleaning all that debris
Lifesaver - because you are one to the cat that’s stuck in the tree
Marble - to replace the MANY that you’ll lose in the wind
Glitter - to remind you to look on the bright side
A Match - to light a fire when you’re cold
A String - to tie things together when everything falls apart, literally!
Tylenol - for the headache you’ll have when you see the mess you’ll have
to clean up!
Candle - to light your way in the dark night

JOGER’S GIFT BASKET
fill a tote bag with:
pedometer ~ sweat band ~ tapes and batteries for the Walkman ~
shoe laces ~ sport socks ~ personal alarm ~ t-shirt ~ water bottle in a
shoulder or waist holder
JUNK FOOD JUNKIE GIFT BASKET
Fill a basket with
pretzels,
oreo cookies,
popcorn,
peanuts,
chocolate bar,
M&M’s,
jelly beans
KID’S BATH GIFT BASKET
Fill a basket with:
bubble bath ~ no-tears shampoo and conditioner ~ bath crayons (they let
kids write on the tub or the wall, then they wash off)~ bath toys ~ bath
mitt or decorative face cloth ~ printed towel ~ robe ~ slippers
KID’S BEACH GIFT BASKET
Fill a plastic pail with:
plastic shovel ~ sand molds ~ beach ball or plastic floatation device
(deflated)~ beach towel ~ flip-flops ~ sunglasses ~ sunscreen for
kids ~ bathing suit
Kids Artist Gift Basket
Decorate a canvas tote with puffy paints or fabric paints to
personalize
for the child. Fill with several of the following items:
Puffy paints
Fabric paints
Paint Brushes
Fabric crayons
Colored pens and pencils
Cotton t-shirt to paint
Cotton hat to paint
Stencils
Large tablet of newsprint paper
Glue
Safety Scissors
Watercolors
Crayons
Art Smock (can be a regular apron)
Stickers
Coloring Book
Kids Traveling Gift Basket
Use a Book Bag for the "Basket" and fill it with your choice of the
following items:
Traveling Bingo Game
Other Travel Size Games
Coloring Book
Crayons
Doodle Pad of Paper
Pencils or Pens
Magnetic Doodle Board
Travel Size Etch-A-Sketch
Small Portable Radio/Cassette Player w/ Headset :-)
Don’t Forget the Batteries
Disposable Camera
Snack Crackers  
Raisins  
Soft blanket to nap with  
Stuffed Animal  
Ice Hockey Coach Survival Kit  
Eraser - to remind you that even coaches make mistakes  
Cotton Ball - to cushion all the falls  
Throat Lozenges - for when you lose your voice  
Fireball - to warm you up on the ice  
Marbles - to replace the ones you lose  
Teeth -(those false play ones) to replace the ones you could lose  
Gum - to help your team stick together  
Star - to help you make every child shine  
Snickers Bar - to remind you that laughter can overcome all  
Puzzle Piece - to remind you that every child is an important part of the puzzle  
Balloon - to remind you to teach the children to reach for the sky  
Tums - for all the upset stomachs  
Hugs & Kisses - to remind you that you are appreciated  
Bubble Gum - to remind you not to burst any child’s bubble  

KINDERGARTEN SURVIVAL KIT  
The penny is to remind you that you are valuable  
The star is to remind you to always try your best  
The eraser is to remind you that it’s okay to make mistakes  
The life saver is to let you know that you can always talk to me  
The tissue is for drying your tears and those of others  
The band-aid is to let you know that together we can make things better  
The chocolate hug is to remind you that you are cared for  
The sticker is to remind you that we always stick together  

Laundry Gift Basket- for those that bring home 10 loads of laundry every time they visit!!  
Use a laundry basket (or two stacked inside of each other) for the
"Basket" and fill with your choice of the following:
Laundry Detergent
Fabric Softener
Bleach (with instructions on use !)
Stain Remover
2 dozen or more Plastic Hangers
Laundry Bag
Ironing Board (tabletop size)
Travel Size Iron
A Roll of Quarters
An Instruction Booklet You’ve Made Giving the Proper Procedures For Doing Laundry ( this is because if you don’t they usually end up with all pink underclothes!)
A Bottle of Woolite
LOVER’S GIFT BASKET
Include several scented candles,
a cassette tape with romantic music,
a good bottle of wine or brandy,
two glasses,
a bottle of massage oil,
some good chocolates,
and a cardboard note to hang on the door that says "Do Not Disturb".
Include a card with instructions to read "Close the door, turn off the phone.
Enjoy together your precious time alone."
LOW INCOME GIFT BASKET
For anyone you know who’s out of work or living on a very low income -
fill your basket with the little things everybody needs,
like soap, stamps, matches, pens, paper towels, hand towels, etc.
Add a few more luxurious items to give it a more festive air.
another good idea is to add a pocket-sized puzzle or crossword book.
If you have some free samples of shampoo, toothpaste, etc, lying around,
add them too!
LAS VEGAS SURVIVAL KIT
Quarter ... So you won’t leave there broke
Fritos ... When you loose all your "chips" at the table, here are some extra ones.
Almond Joy ... To remind you that this is supposed to be fun.
Playing Card ... Your Ace in the hole.
Kleenex ... To wipe away the tears if you loose.
Starburst ... For that extra burst of energy at 2 in the morning.
Hamburger ... so you can get nourished without leaving the slot machines.
Lollipop ... To remind you not to be a "sucker".
Goggles ... To help you find the "sharks" (card sharks)
Extra Shirt ... For when you loose yours.
Wiggle Eyes ... To remind you to keep an "eye" out for each other.
Toothpick ... To help you "pick" out the good machines.
Hugs and Kisses ... To remind you that no matter what, you are loved.
For the Hamburger.....I used those candy hamburgers the gummi ones. For the extra Shirt...I used some old doll clothes. For the goggles....I found some at the dollar store.
LEAVING HOME SURVIVAL KIT
Sugar Baby: 'Cause you'll always be my Sugar Baby
PayDay: To remind you to call me on pay day when you have the money
Starburst: "Cause you’ll always be a star in my book
Fireball: To replace the energy you’ll use up by missing us
Hugs and Kisses: To remind you that we love you
Milky Way: To remember the way home
Ribbon: To tie a knot in and hang onto us
Toothpick: To remind you to pick your friends carefully
Pen, stamps & envys: To write those long letters we’ll be waiting for
Baggie: To hold your wit so you won’t lose it
Paper Moon: To remind you not to take everything at face value
Love Survival Kit
On a pretty piece of paper perhaps on a lace doily print the following:
Reminders of why I love you:
Sweet Escapes- for those times we spend alone
Candle- you are the light of my life
Peppermint Patty- for the cool sensations you give me
Stick of gum- for all the times you’ve stuck by me
Matches- we are a perfect match
Charmin Tissue- you are too irresistible NOT to squeeze
Mounds- for the mounds of love I feel for you....
Hugs and Kisses- your name
Mail Carriers Survival Kit
Hamburgers...to divert the dogs attention (Hamburgers...either the
gummi
candy ones, or gift certificates to MacDonalds/Burger King.)
Cotton Balls...to cushion your rough roads
Snickers Bar...to remind you to keep your sense of humor
Starburst...to give you that extra "burst" of energy at the end of your
route
Bag...to put your frustrations, worries and troubles in before you go
home
M & Ms...to remind you that you are "M"arvelous and "M"eaningful
Mounds Bar...for the mounds of miles you walk
Tootsie Roll...to help complaints "roll" off your back
Happy Faces...to remind you that smiling is contagious
Symphony Bar...to put some music into your route
Scissors...to help you "cut" out the bad parts of your day
Peppermints...to keep you cool
P.S....I asked the Postmaster to increase your salary to "$100 GRAND"
and he said that your "CHEX" are in the mail.

Menopause Survival Kit
put M&M’s into a cute container and add these directions
To temporarily calm your craving for chocolate, eat the BROWN one.
At the first sign of hot flashes eat the RED one.
Eat the ORANGE one to minimize depression.
The GREEN one calms your frustrations, when you want to be left
alone.
If you feel a headache coming on eat the YELLOW one.
The BLUE one reduces bloating.
If all symptoms occur at the same time, eat the WHOLE bag.

Mid-life Crisis Kit
Marbles-To replace those you may have lost.
Magnifying Glass-to help you see the fine print now that your eye slight is going.
Balloon- to Hold all that hot air you’re full of.
Penny-to help you get a start on your retirement fund.
Car- to help you resist the urge to buy a new sporty number
Paper clip- to help you hold it all together
Mint- to help you remember all the things you "MINT" to do.
Military Personnel Survival Kit
Lifesavers - to remind you that that’s what you are
Small Empty Bottle - "Instant Water" add water and shake, for when you are on maneuvers
Mounds Bar - to remind you of the mounds of love & support you have from friends & family
Pack of Gum - to help your unit stick together
Cotton Ball - to cushion the rough roads
Piece of String - for when you reach the end of your rope
Shiny Penny - to remind you that we each shine in our own way
Paperclip - to hold it all together
A hug- to let you know there’s always someone on your side
A kiss - so that you will always remember I love you!
Mint - because you are worth a mint
Candle - to light up the darkness
Tootsie Roll - to help you roll with the punches
Jolly Rancher - to remind you to laugh
Map with your street circled on it - so you will never be far from home.

Missionary Kit
Candle-Let your light so shine.
Lifesaver- because you are giving others a whole new life
Tootsie Roll- to help you roll with the punches
Rubberband-remember to bend your will to the Lords.
Band-Aid-for healing ailing souls.
Penny-so you’ll never be broke.
Cotton Ball- a cushion of support from your family and friends.
Survival Kit for Mom To Be
Hershey hugs and kisses --for you and the baby -you both deserve them
Penny--for your thoughts
Pen & journal - to write down the special moments & thoughts
Clock-to remind you time will pass too quickly
Mirror-to reflect on who you are in this baby’s new world
Marbles--for moments you are sure you’ve lost yours!
Jewel-to remind you how valuable you are as a new mother
Rubber band-flexibility is the key to motherhood
Lifesavers-to save you on "one of those days"
Tissue- to dry those tears--baby’s and yours
Toothpick-to pick out the good in all situations
Fireball-for times when you are burnt out
Starbust-for a burst of added energy
Lollipop-to lick all your problems
Eraser-to remind you every new mom makes mistakes
Puzzle piece-you are an important part of your child's big picture
Candle-for when you are burning one at both ends
Cotton ball-for the times you can’t hear yourself think
Rope-in case you get to the end of yours
Rubberband-to stretch and grow with your baby
Sweet & sour candy-to remind you every baby is different
Nuts-to remind you to get a little nutty
Silly putty-even babies love silliness
Tootsie roll-to remind you to let the small stuff roll off your shoulders
Do not disturb sign-to remind you that you need time to yourself
Baby is sleeping sign-to remind others
Asprin--for when all else fails--take two
Peppermint-you are worth a mint as a new mom
Velcro-when you need to get a grip
Penny-for luck...you are on your way as a new mom!
Balloon-to remind you the sky is the limit in raising your baby
Cotton swab-for better listening
Foil-to remind you motherhood makes you shine
Glitter-a glimpse of how the world looks through a little one’s eyes
A pacifier-you’ll find a use for it!
Pink ribbon-to tie in her curly hair
Sugar--for a sweet girl
Spice--so she will have personality
"Nice" cough drops--so she will be a "nice" girl
Wooden apple--she will be the apple of your eye
Baby shoes--to keep her always running
Mother’s Survival Kit
Bandaid fix hurt feelings
Button button lips and count to 10 when angry
Cotton swab clean out little ears - for better listening
Flower remind you that the dandelion your child offers you is = to any bouquet
Glitter glimpse of how the world looks thru the eyes of a child
Hug&Kiss Candy make everything alright
Lifesaver one of those days
Marble when you’ve lost yours
Rubberband when you are stretched beyond your limits
Star as mother, you are a star
Sweet/Sour Tarts help you find the sweet in the bitter times
Toothpick to pick out the good in difficult situations
Hershey’s Hugs and Kisses -- for you and the baby for you both deserve them
Penny - for your thoughts
Pen & Journal - ( or the Journal Jar) -- to write down your thoughts
Clock - to remind you that time will pass by too quickly, enjoy every moment.
Rubberband - to remind you that flexibility is the key
Tissue - to dry those alligator tears, the babies and yours.
Fireball - for times when you are burnt out
Lollipop - to lick all your problems
Eraser - to remind you that every new Mom made mistakes
Puzzle Piece - because you are an important piece in your child’s journey through life.
Starburst - for energy
Child praying ( a little plastic boy on knees with hands folded)- to remind you to teach your child how important prayer is in his life.
Fabric Circle- ?? got a clue??- this is for using your imagination for that last minute costume or show and tell in class.
Eyes (2 beady wiggle eyes on a piece of tape)- those extra eyes for the back of your head
Halo- from your Mom for days when you don’t feel you get credit for all the things a Mommy does.
Mirror - to remind you to take time for yourself
Sweet and Sour lollipop - to lick the sour times and savor the sweet times
Jewel - Good mothers are a precious jewel to their family

New Mother’s Survival Kit
Hershey’s Hugs and Kisses -- for you and the baby for you both deserve them
Penny - for your thoughts
Pen & Journal - (or the Journal Jar) -- to write down your thoughts
Clock - to remind you that time will pass by too quickly, enjoy every moment.
Mirror - to remind you that you are important too.
Marbles - to replace the ones you will lose.
Jewel - now that you are a mother you are even more valuable.
Rubberband - to remind you that flexibility is the key
Lifesavers - to save you from one of those days
Tissue - to dry those tears, the babies and yours.
Toothpick - to pick out the good in all situations
Fireball - for times when you are burnt out
Lollipop - to lick all your problems
Eraser - to remind you that every new Mom made mistakes
Puzzle Piece - because you are an important piece in your child’s journey through life.
Starburst - for energy.

Mom’s Care Package
A STICK OF GUM - to remind you to stick with it.
A CANDLE - to give you light when you feel burned out.
A CHOCOLATE KISS - to remind you that someone cares.
SMARTIES - to help you on days when you don’t feel so smart.
LIFESAVER - to remind you that everyone needs help once in a while.
A SNICKER - to remind you to see the funny side -- there is one!
A ROSE - to remind you to take time to smell the flowers.
CONFETTI - to help you celebrate the good times.
A PENNY - with thanks for sharing your thoughts.
A BAG - to help you keep it all together.

Mother of the Bride
A mint for sweet breath
A safety pin to hold her nerves together
A candy bar or chocolate truffle with the words
"when the sweetness of this day is gone, may the memories linger on and on"
A pack of Kleenex for when the tears start coming
A mirror to check her mascara
A mini bottle of champagne so she can celebrate when she gets home
(after the happy couple has left)
A note pad and pen for last minute thoughts

Moving Survival Kit
Phone card - To stay in touch
Postcard or notecard, preaddressed - So they can write you from their new home
Small address book - to keep addresses of old friends and new...and for email addies
Hugs and kisses - To remind them that you care
Kleenex - For drying eyes when they miss all their old friends
Change of address cards?
Map - Maybe with the route highlighted?
Return address labels with new address
Photo of giver or group of friends
Puzzle piece- Things just aren’t the same without them
A picture of their old house - "Always remember where you came from"

MOVIE BUFF GIFT BASKET
fill a basket with:
pre-recorded movies ~ movie soundtracks on CD or cassette ~ batteries
for the remote control ~ head cleaner for the VCR ~ movie tickets or
gift certificates ~ popcorn
MUSIC LOVER’S GIFT BASKET
Fill a basket with:
fan club membership (look for their favorite musician on the Web, many bands now have online fan clubs which also sell tickets, posters, t-shirts and more)~ CDs, cassettes of their favorite group ~ posters of their favorite group ~ biographies ~ sheet music ~ tickets to a concert ~ band t-shirts
MUSICIAN’S GIFT BASKET
Fill a decorative can with:
reeds/strings/drum sticks/mouthpiece - appropriate for the instrument they play ~ sheet music ~ valve oils for brass instrument players ~ Instrument strap ~ electronic tuner ~ metronome ~ recorded music of their favorite artists
MYSTERY LOVER’S GIFT BASKET
Fill a deer stalker hat with:
mystery novels ~ mystery game for computer ~ magnifying glass ~ puzzles or brain teaser books ~ how-to-host a mystery game
NAIL MANICURE GIFT BASKET
Use a cosmetic bag for a "basket".
Fill the bag with:
nail polish ~ emery boards ~ nail clippers ~ nail brush ~ cuticle remover ~ nail file ~ nail polish remover ~ cotton balls
NATURALIST’S GIFT BASKET
Fill a knapsack with:
binoculars ~ bird watching guide or wildlife or wildflower guide ~ log book and pen ~ maps ~ trail mix
New Home Survival Kit
Scotch Tape
Picture Hanging kit ( those kits with the nails, hooks etc. )
Flashlight
Rubber bands
Band Aids ( For the kids new home boo boos )
Instant Coffee
Packets of sugar
Packets of salt & pepper
Rubber Bands
Coloring books for the kids with crayolas
Masking Tape
Bayer Baby aspirin
Excedrin
Notepad Magnet for her fridge

Newleyweds
A lollipop-- to help you lick your problems, no matter how many there may be.
A rubber band-- to help you to remember to be "flexible" in all things.
A Snickers Bar-- to remind you that laughter IS the best medicine.
A paper clip to help you "hold it all together."
A stick of gum-- to help you stick together
A safety pin-- to help you "pin-point" your problems, the better to solve them!
A piece of string-- to help you "tie-up" those loose ends.
A Lifesaver-- to keep you from drowning in everyday problems.
A lemon drop-- to remind you that "when life gives you lemons, you make lemonade."
A penny-- to give you extra cents (sense) to know which battles are worth fighting, & which are better ignored."
A candy kiss-- to share with each other
Button - to remind you that sometimes you need to "button your lip"
Tootsie Roll - to help you roll with the punches.
Mint - to remind you that you are worth a mint to each other.
Puzzle piece - because you are an important part in each others lives.
Eraser - to remind you that everyone makes mistakes.
Chapstick - keep your lips kissable
Confetti - to remind you to always add sparkle to your lives.
Toothpick - to always pick out the good in your mate

NEW TEACHER SURVIVAL KIT
Mounds Candy Bar For the mounds of information you teach
Crayon To color your day
Peanuts To remind you to get a little nutty now and then
Band-aide For when things get a little rough
Band-aide To remind you to heal hurt feelings, either yours or someone else’s
Marbles To replace the ones you might lose from time to time
Sponge To soak up the overflow when your brain is too full
Puzzle Piece To remind you that without you, things wouldn’t be complete
Lifesaver For when you’ve had one of THOSE days
Lifesaver To remind you that you can come to me if you need someone to talk to
Hugs & Kisses To make everything worthwhile
Candy Hugs To remind you everyone needs a hug or a compliment every day
Bath Salts To "take you away" when you need a quiet break
Pearl-colored Bath Oil Beads To remind you that your pearls of wisdom will touch many lives
Cup For when yours is overflowing
Pipe Cleaner To remind you that flexibility is important for a successful school year
Rubberband To remind you to be flexible -- things might not always go the way you want, but it can be worked out
Rubberband To remind you to have resiliency and "spring" back
Rick Rack To remind you that this year will be full of ups and downs, but eventually everything will smooth out
Matches For those days when you feel you need to light a fire under your students
Wiggly Eye So you can keep an eye on your students to discover how best to help them
Wiggly Eye For when you wish you REALLY did have eyes in the back of your head
Battery To help you keep going, and going, and going...... (like the Energizer Bunny)
Animal Crackers For when your classroom seems like a zoo
Jingle Bell So you can ring for help if you need it; we’re here to help each other
Rubber Glove For when you need a helping hand
Sweet Escape Candy Bar For when you need to escape
Wrapped Present To remind you that your students are gifts to you
Smiley Face Sticker To remind you to wear a happy face -- here’s one
for when it seems difficult
Flower Pot To remind you that you are here to plant the seeds of
Flower Seeds To remind you that you every day you are planting
seeds
for the future
Clothespin To help you "hang in there"
Hole Reinforcers To remind you to reinforce the efforts of your
students and other teachers
Penny To remind you that you are a priceless part of our school
Orange "Orange" you glad to be a part of the best school?
Toothpick To remind yourself to pick the good qualities in your
students and yourself
Eraser To remind you that everyone makes mistakes. That’s okay; we
learn by our errors.
Mint To remind you that you are worth a mint to us.
Stick of Gum To remind you to stick with it and you can accomplish
anything
Extra Gum For all the extra things you do
Jolly Ranchers For when you need a little happiness
Pencil & Notepad To remind you to list your blessings every day
Tea Bag To remind you to take time to relax daily and go over that list
of blessings
100 Grand Candy Bar So you will be paid what you are worth
Button To remind you that some things are best left unsaid
Tissue So you can dry the tears of wounded child
Rainbow To remind you that after every storm there is a calm
Paper Clip To help you hold it together when everything seems to fall
apart
Sweet and Sour Tarts To remind you to appreciate your students’
differences
Cotton Ball To cushion the rough roads ahead
Cotton Ball To remind you that this school/classroom is is full of
kind words and warm feelings
Cracker Jack Popcorn To remind you that you will become a
crackerjack
teacher
Angel Pin To remind you that you are a guardian angel for your
students
Fortune Cookie To remind you that it is your students’ good fortune to
have you as their teacher
Gold Chocolate Coins To remind you that you are worth your weight in gold
Sticker To remind you that we all stick together and help each other
Star To remind you to shine and always try your best
Gold Thread To remind you that friendship ties our hearts together
Snowflake When all else fails, pray for a snow day!
Nurse’s Survival Kit
Lifesaver - a reminder of the many times others will need your help.
Snicker's Bar - to remind you that laughter is the best medicine
Candle - to remind you that you can light up someone’s day
Tissue - to dry tears, your own and someone else’s.
Starburst - for that burst of energy at the end of the day
Button - to remind you that sometimes you need to button your lip
Bath Salts - to take you away at the end of the day
Marbles - to replace the ones you will loose
Playing Card - to help you be a better mind reader
Lollipop - to help you lick everyone’s problems
Mint - to remind you your compassion is worth a mint to your patients.

 Overseas Survival Kit
American Flag to remind you of the Good Ol’ USA
Tissue for when you get homesick
Soap in case you ever hear the phrase "Dirty American"
Clock [set on home time] so you’ll only call when we’re awake
Legal-size Pad for the LONG letters home
Refillable pen & refills so there’s no excuses not to write
Cassette Tape of Bruce Springsteen - Born in the USA - sing along!
Name Tag for when you feel lost
Art Tablet for when you have to draw a picture to communicate
Foot Sole Inserts for all-day sightseeing walks
Band-aids for the sightseeing night blisters
Postcards to save on postage when writing home for MORE money
Blank Cassette Tape for when your hand gets tired from letter-writing
M&Ms to remind you not to melt over there
Computer disk to save all those daily emails to/from home
Dramamine for airsickness or jetlag (yuck)
Ruler for when you need inches, not crazy metric measurements
Candle to put in the window to guide angels to watch over you!!

PAMPER YOURSELF GIFT BASKET
Fill a gift basket
loofa, bubble bath, bath crystals, sponge, scented candle, sparkling cider, relaxation eye mask, massage cream.
PASTA LOVER’S GIFT BASKET
Use a large pasta bowl for a "basket".
Fill the bowl with:
a package or two of gourmet pasta ~ tongs ~a package of sun-dried tomatoes ~ extra -virgin olive oil ~ spices : oregano, basil, garlic powder ~a collection of your favorite pasta recipes hand-printed on recipe cards ~ and /or a pasta cookbook
PERSONAL CARE GIFT BASKET
Fill a gift basket with
body cream, hand lotion, nail brushes, bubble bath, back massager, glycerin soap.
PIZZA PARTY GIFT BASKET
On a pizza stone or board,
arrange a variety of delicious domestic cheeses such as Parmesan, mozzarella and feta.
Add a pizza cutter,
homemade pizza sauce
and gourmet ingredients, like sun-dried tomatoes, olives and fresh herbs,
PUZZLE LOVER’S GIFT BASKET
Fill a basket with:
Rubic’s cube ~3D puzzle ~ jigsaw puzzle ~ word-search book ~ crossword puzzle book ~ slider puzzles ~ and any other puzzles you can find
Parent Care Package
Dearest Kindergarten Parents,
Here is a little "gift" for you as you leave your precious one with me on the first day of school.
As you hold this cotton ball in your hand, the softness will help you to remember the gentle spirit of your child. After you’ve gone home and dried your tears with this tissue, make yourself a hot cup of tea . Put up your feet and relax. Remember that together you and I will work for
your child to be the best they can be.
Thank you for entrusting your child to me for the coming school year.
I will do my very best every day to be your child’s guide in learning and exploring this bright, new world they’ve just stepped into.
Sincerely,
(teacher’s signature)
(Put poem in a ziplock bag with the following items: a cotton ball, a Kleenex and a tea bag)

PARENT’S OF TWINS SURVIVAL KIT
a WHOLE Bag of Cotton Balls...for times when you can’t hear yourself think
Two Pieces of Rope...in case you get to the end of yours
Two Rubber Bands...to remind you to stretch and grow with your children
Sweet & Sour Candy...to remind you that every child is different
Clock...to remind you that children grow up too fast
Puzzle Pieces...to remind you that you are an important piece in the journey of each of your children
Marbles...to replace the ones you’ve lost and the kids have claimed
Nuts...to remind you to laugh...get a little nutty and keep the humor of life alive
Tootsie Rolls...to remind you to roll with the punches - things will get a little hectic with twins.
Candle...so you never feel alone in the dark
Do Not Disturb Sign...to remind you that you need time to yourselves
Aspirin...for when all else fails...take two each.
Peppermints...to remind you that your job as parents is worth a mint
A piece of velcro...for when you need to get a grip
Hugs and Kisses...because you’ll need lots of them too.
Pack of gum...to remind you that everything works when you "stick" together.
Tea bags...to remind you to take time to reflect on your blessings
Crayon-To color your Family's Day cheerful and bright.
Penny- So you’ll never be completely broke
Band-aid- For hurt feelings; yours or someone else's.
Lifesaver-For always being there when your children need you.
Eraser- Because we all make mistakes; sometimes it will be you and sometimes it will be your child.
Paper Clip - So you can hold it all together.
Clothespin- Because sometimes being the grownup stinks!
Parent's Survival Kit
Cotton Ball -- for times when you can’t hear yourself think
Rope - in case you get to the end of yours
Rubber Band - to remind you to stretch and grow with your children
Sweet & Sour Candy -- to remind you that every child is different
Eraser -- so everyone can start each day with a clean slate
Clock - to remind you that children grow up too fast
Puzzle Piece - to remind you that you are an important piece in the journey of your child
Marbles - to replace the ones you’ve lost
Band Aid - to fix hurt feelings
Nuts - to remind you to laugh..get a little nutty
Tootsie Roll - to remind you to roll with the punches
Candle - so you never feel in the dark
Do Not Disturb Sign - to remind you that you need time to yourself
Aspirin - for when all else fails...take two
Peppermint - to remind you that your job as parents is worth a mint.
A piece of Velcro for when you need to get a grip!

PARENT SURVIVAL KIT 2
Because you’re so important in the journey of your child's life, I give you a piece of the "puzzle". (spray paint a puzzle piece gold) You get a "safety pin" for little emergencies and "lifesavers" for those big ones. The "cotton balls" are for when you can’t hear yourself think, the "rubberband" to remind you to be flexible. You get a "lollipop" to help you lick your problems, a "Dumdum" for when you feel that way. A "tootsie roll" will help you roll with the punches, a "penny" so you’ll never be broke. You’ll need a "starburst" for energy, a "fireball" for when you’re burned out. A "crayon" will help to color your days, a "paperclip" to hold things together. A "piece of golden cord" will help tie things together when it seems everything is falling apart. The "rope" will remind you if you get to the end of yours, just tie a knot and hang on. Most of all you need "marbles" to replace the ones
you’ve lost and a "jewel" because you’re as valuable as any precious stone!

Pastor’s Wife Survival Kit
A golden thread - to remind you that friendship is the golden thread that ties together the hearts of everyone.
Hugs & Kisses - when you need a hug
Toothpick - to help pick out the good qualities in others and yourself
Lifesaver candy- for the times others need your help and you theirs
Marbles- to replace the ones you’ve lost
Mounds bar- for the "mounds" of love and support in your congregation
Tissues - to wipe the tears of joy and sadness
Doorstop- so your door is always open
Candle- to help light your path to God
Cotton ball- for cushioned support of your husband for the rough roads

Button- to remind you to sometimes "button your lip".
Bandaid-to heal the pain and suffering within your church
Pack of gum- so that your church can "stick together".
Crayon-to color your day bright and cheerful
Sponge-for when your love overflows
Penny-so you’ll never be broke
Rubberband-to remind you to be flexible
Puzzle piece-without you, things wouldn’t be complete
and a jewel-because you are as valuable as any precious stone!

PEP PILLS
RED
For When Your Hot Under The Collar
YELLOW
To Brighten Your Day
BLUE
To Remind You That We Love You
ORANGE
To Make Your Wishes Come True
GREEN
To Make The Sadness Fade Away
PMS Survival Kit
To temporarily calm your craving for chocolate, eat the BROWN one. At the first sign of "hot flashes" eat the RED one. Eat the ORANGE one to minimize depression. The GREEN one calms your frustrations, when you want to be left alone. If you feel a headache coming on, eat the YELLOW one. The BLUE one reduces bloating.
Directions: Take as needed. If all symptoms occur at the same time, eat the whole bag. Warning: May cause weight gain. (Attach this saying to a bag of M&M’s)

Policeman Survival Kit
Lifesaver - to remind you tat that is what you are to many people
Key - because you are the key to our safe community
Safety Pin - to remind you of all the safety you provide
Halo - because you are a saint to a lot of people
Angel - So you will always have your guardian angel with you
Gum - use this to get out of "sticky" situations
Shiny penny - keep for good luck charm
A match - to light your fire when you feel burned out
Modeling clay - to remind you,you are a role model
Paper clip - to help hold things together
Rope - for when you are at the end of yours
Hersey kisses - to remind you, you are loved
Tums for all those fast foods that don’t settle too well
Eraser - because you erase the bad stuff
Pregnancy Survival Kit
Tissue-Because now you cry during all the Hallmark commercials
Antacid - to help your tummy forgive you for the little thing you couldn’t pass up.
Rubberband - To remind you that you won’t always be huge...You’ll get to keep the stretch marks for the rest of your life.
Penny - To help start saving for that college fund.
Tootsie Roll - To help you satisfy that Chocolate craving
Puzzle piece - so you won’t forget that you life would not be complete without the precious little one that you’re expecting

Problem Survival Kit
A toothpick so you won’t be too picky
A lollipop to help you lick your problems
A rubber band to help you be flexible
A paper clip so you can hold things together
A stick of gum to give you a stick-to-it attitude
A piece of string so you can tie up loose ends
A pin to help you pin point your problems
A penny so you’ll have enough cents to realize you’re a valuable asset to your friends & family.

QUILTERS SURVIVAL KIT
Magnifer: Remember to never blow your mistakes out of proportion.
Finger protector: To remember that you are wrapped up in this wonderful piece of work...Enjoy!
Toothpick: to remember not to be too picky about your work just relax and do it.
Paper clips: to help hold things together like the patterns.
Spool of quilting thread: to help tight up the loose ends.
Eraser: to wipe away the mistakes you make
Rubber Band: so you can stretch beyond your current ability.
Mounds candy bar: to give you mounds of encouragement in your work
Jelly Beans: for all the colors in your creations
Pen and Journal: to write down new ideas and record the old ones
Hand lotion: to ease the pain from the tired hands after a hard day's work between needles: for all your sharpe ideas
Safety pins: just like your basting you are holding it all together
Piece of batting: to remind you to seek out a comfortable place to work
Several pieces of rementents: to show out of a little comes wonderful things
Disposable camera: picture all your hard work finished
Lollipop: lick all those tough stitches
Asprinin: for all those harder projects to come
Chocolate: for all the breaks you will need
Careful gum: to remind you to have fun while you work
Batteries: so you will keep going and going and going
Teabag: have a cup of tea and relax you did a wonderful job on the quilt!!!!

Quit Smoking Survival Kit
Dum dum: to remind you of what you will be if you start smoking again
War Heads: remember it is all mind over matter and you can win.
Mints: your breath is going to smell so minty fresh now.
Lifesavers: Quitting smoking can add years to you life
Dentyne Chewing gum: No more stained teeth
Money pad: Think of all the money you are going to save
Starbursts: For the new burst of flavor you will taste in your food
Small datebook: so you can keep track of how well you are doing
Smiley Faces(confetti): What you will see on your friend faces when they hear you have quit
Pacifier: (candy one) for emergency gratification
Lucky penny: Just in case you need a little to see you thru.
Sensations: To remember you are going to have such a sensational feeling of pride when you achieve your goal.
RAINY DAY GIFT BASKET
Fill a basket with:
deed of cards ~ cribbage board ~ find-a-word and/or crossword books
and
pencil ~ herbal tea ~ tea cup
RELAXATION GIFT BASKET
Fill the basket with:
a gel eye-pack ~ Epsom salts or bubble bath ~ aroma therapy oils ~
scented candles ~ books on tape (to listen to in the bath)~ a handheld
massager ~ relaxing music on CD or cassette
RETIREMENT GIFT BASKET
a book about travel
their favorite sweets
coupon to their favorite activity store
a book about outdoor activities
a beginners how-to scrapbook book
crossword puzzle book with fancy pen
playing cards
a computers for beginners book

Retail Worker Survival Kit
Fireball- for those sale days when you get burned out
Pen- to replace the ones that everyone keeps taking
Smile face sticker- to remind you to wear a smile
Marbles- to replace the ones you’ve lost
Sweet Tarts- to help you remember that everyone can be sweet and
not-so-sweet
Rubberband- to help you keep things together

Scripture Survival Kit
Toothpick: to remember to pick out the good in others. Matt. 7:1
Rubberband: To remember to be flexible. God has it under control.
Romans
8:28
Band Aid: To remember to mend hurt feelings. Yours or someone
elses.
Col. 3:12-14
Pencil: To remember to list your blessings daily (You could add a cute
tablet of paper with this as well) Eph 1:3
Butterfinger: Cause we all slip sometimes, and it’s okay. Gen. 50:15-21
Gum: So you can stick to it. With God you can accomplish anything.
Phil. 4:13
Button: To remember to button your lip when needed. 1 Peter 3:10
Lifesaver: To remember that the Lord is there to help. Psalm 46:1
Mint: to remind you that you are worth one. (I use a peppermint patty)
John 3:16-17
Candy Kiss: To remember that Love should be a part of everyday. 1 John 4:7
Snickers and Tissue: To remind us to be a light in someone else's day.
Matt. 5:14-16
Puzzle Piece: To remember that without God we are not complete.
Prov. 14:20
Tea Bag: To remember to relax and go over that list of blessings. 1 Thess. 5:18

SECRET PAL Survival Kit
CANDLE ~ to remind you to share your light with others
ERASER ~ to remind you that you can start over with a clean slate every day.
SMILEY FACE ~ When you’re feeling down and you need a smile.
RUBBER BAND ~ To remind you to always stay flexible.
TOOTsie ROLL ~ To remind you to roll with the punches.
SNICKERS ~ In case you need a good "snicker"
CRAYON ~ To change the color of your day if you are feeling "Blue"
PUZZLE PIECE ~ To remind you that you are an important part of the company.
NUTRAGEOUS BAR - To remind you to get a little crazy every now and then.
SUCKER ~ To remind you that you can "lick" any problem.
BAGGIE ~ To put all your troubles in at the end of the day and then throw them away.
HUGS & KISSES ~ Just because
Secretary Survival Kit
A pacifier for your "whinners"
A spoon for those you have to "spoon feed"
A magic wand for the miracles you’re expected to perform
Tissues for your "cry babies"
Jacks because you have to be a "jack" of all trades

Sister Survival Kit
Tootsie Roll - For all the times we’ve let the good times "roll".
Payday - So we will always have money to go - SHOPPING!
Gobstopper - For the "gobs" of trouble we have gotten into over the years. Gum - To remind you that a family that "sticks" together stays together. Mars - Through the rough times, just remember - Men are from Mars...women are from Venus.
Sweet Tarts - We are individuals and should celebrate our differences.
Popcorn - Even if we haven’t talked yet today - you have already "popped" into my thoughts.
Jolly Rancher - For the times I can’t be there with you to make you smile.
Starburst - For the times you feel like you will "burst" if you don’t share your secret with me.
Puzzle Piece - Don’t ever forget you are an important piece of my life.
Conversation Hearts - For all of our "heartfelt" conversations.
Tissues - For all the joyful tears we’ve shared.
Peppermint Patty - Just in case I can’t be there to give you a "pat" on the back - this will have to do!
Two Quarters - In case you need to call on me for advice.
Nail File - For all the times you smoothed things over for me - so I wouldn’t get into trouble.
Tea Bags - To get you back for all those times you "teased" me!

Skier’s Survival Kit
Rubberband - to help you "spring" back when you fall
Cotton Ball - for the rough moguls ahead
Mounds - for the mounds of snow you will encounter
Starburst - to give you that burst of energy on the last run
Lollipop - to help you "lick" the advanced slopes
Popsicle Stick - in case you need a splint
Chapstick - keep your lips moist
Penny - so you won’t be broke when you leave
Breath Mints - just in case you need the ski patrol
Compass - to make sure you’re going the right way
Rabbits Foot - for good luck

The Sponge Survival Kit
- give a small sponge and add this list of uses to the sponge
When in doubt, pull the "sponge" out to:
- wipe away those little and big messes we get ourselves into
- dab off the perspiration from our brow when the heat is on
- wring when a neck is not available
- toss against the wall should we be in the need of having a temper tantrum
- rest our head on when a short nap is in order
- pick at instead of pulling our hair out
- to squeeze when a hug is the answer
- to give to a friend when a friend is in need

Stamper’s Survival Kit
Inkpad
So we can leave our stamp on the world, ever changing and colorful
Brayer
To spread joy and color
Corner Rounder
Everyone needs to round their corner every now and then and not be a square Hole Punch
If it can’t be done, you can prove that it can, thereby punching a hole in the theory of impossibility
Eraser To erase all the bad things that can happen during the course of a stamping day
Cardstock
The perfect medium for expressing ourselves and our individuality
Glitter To put sparkle in your life
Glue To hold it all together
Mask To cover up the stuff you don’t want to see
Catalog So you can always have a dream
Stamps To leave an image, no matter how small, of who we are, what we like, And what we can’t seem to live without!

Stress Bag
Stick of Gum - To remind you to stick to it
Candle-To remind you to shine brightly (I used a nice smelling votive candle in a color that complimented the rest of the package.)
A Chocolate Kiss - To remind you that you are loved
A Match - To light your fire when you’re feeling burned out (I used a wooden kitchen match and put it in a tiny ziplock bag so it wouldn’t get lost. I did that with a couple of the tiny things.)
A Pin- To remind you to stay sharp (I can’t remember if I used a big safety pin or a corsage pin.)
A Smartie - To help you on those days when you don’t feel smart (A whole pack of smarties, of course.)
A Starburst - To give you a burst of energy on days when you don’t have any A Snickers - To remind you to take time to laugh (I used the bite size.) Confetti- To remind you to have fun (I used the paper punch and made my own out of some pretty wrapping paper samples from the school paper sale.) Tape- To fix things that will not work
A Potholder - For when things get too hot to handle (The phone Company gives them away at Christmas. lol)
A Penny - So you will never have to say, "I"m broke".
A Marble- For when you lose yours
A Rubber Band - To stretch yourself beyond the limits
A String - To tie things together when everything falls apart
A Band-Aid - For when things get a little rough (I got a little wild and used the leopard print ones. *g*)
A Crayon - To color your day bright and cheerful (I used a pack of 4 crayons. The kids get them a lot for free with a little coloring book around Christmas.)
A Puzzle Piece - Without you things wouldn’t be complete
A Cotton Ball - For the rough roads, seek the cushioned support of family and friends
Happy face- Smiling is contagious (I started to use some happy face stickers, but I found a little happy face ball that my kids never played with.) Eraser - To remind you that you can start every day with a clean slate.
Excedrin - Thank you, I know this job can be a headache (It called for
Tylenol, but I got a sample pack of Excedrin through the mail so that’s what I used.) Battery - To give you that extra charge to keep you going... and going. Piece of Rope - When you reach the end of yours, this will keep you going a bit longer Paper clip - To help keep things together when they seem to be out of control.

A Small Smooth Stone - To remind you that the rough times help to Refine and polish
A Recipe - To make when you want to do something special for someone (I printed up a cake recipe of some kind.)
A Star- To remind you to shine and always try your best (I was stuck On this one. I finally just cut a star out of some yellow fun foam.)
A Button - To remind you to shine and always try your best.
Glitter- For a glimpse of how the world looks through a child’s eyes (I poured some into a tiny ziplock bag.)
A Bag- To help you keep it all together

Student Survival Kit
Sponge - to soak up all the knowledge
Eraser - to remind you that each day you can start with a clean slate.
Button - to remind you that sometimes you have to button your lip
Pack of Gum - so your class can "stick" together
Tootsie roll - to help you roll with the punches
Mounds Bar - for all the information you will need to retain
Toothpicks - to hold your eyes open during class
Lifesaver - for when you feel you are drowning in information
Skor Candy Bar - to remind you to score well on your tests
Sweet & Sour Candy - to help you accept and appreciate the differences in others
Sucker - to remind you not to be a "sucker" be your own person
Carefree Gum - to remind you to have fun
Hugs & Kisses - to remind you I am always here and I love you
A Lollipop - to help you lick your problems.
Tissues - to wipe away the sleepers after sleeping during class.
Pencil - to "Write" your wrongs
Cotton Ball - for when you can’t hear yourself think
Penny - so you always have enough "cents" to realize what a valuable
person you are.
Tootsie Roll - to remind you to roll with the punches.

Student Candy Gram
The candies can be placed in a basket, or on a sheet of poster board w/ the candy taking the place of the words:
I know you think your teachers are from MARS, but there is a RIESEN for it. They’re trying to cram MOUNDS of information into your brain in a short time.
You’re on a TOOTSIE ROLL and working towards graduation, and that’s hard work.
But think of it, when you graduate, you could be earning $100 GRAND A year! Cheer up, you’re not a MILK DUD or a DUM DUM. Don’t SKITTLES it all yet and go NUTRAGEOUS. Hang in there, study hard, and don’t worry about the SNICKERS from your friends. WERTHER or not you succeed is up to you. I have faith in you because you’ve always been my ALMOND JOY. (or BIT O HONEY or SUGAR BABY)
I’ll always be here for you.
HUGS & KISSES,
Mom.

Surgery Survival Kit
Needle and Thread - in case the stitches don’t hold
Lifesavers - to remind you that friends are here to help
Cotton Ball - to cushion the rough roads
Happy Faces - smiling helps you heal faster
Joke Book - Laughing helps you heal faster
Hersheys Hug and Kiss - for whenever you need one
Starburst - when you need a burst of energy
Rainbow - to remind you that after the storm comes the rainbow
Crayon - to color your day bright and cheerful
Marble/Ball - to keep you rolling on the road of recovery
Rubberband - to keep you bouncing back
Swim Coach Survival Kit
Sponge - to remind you that some days your students will think you are all wet
Marbles - to replace the ones you will lose
Puzzle Piece - to remind you that the puzzle is not complete if one piece is missing
Gum - to help your team stick together
Piece of string - use when you get to the end of yours
Rubberband - to remind you to be flexible
Clay - to remind you that you are forming young peoples lives
Snickers Bar - to remind you that laughter can cure most anything
Ear Plugs - for when you can’t hear yourself think
Toothpick - to help you pick out the good qualities in your swimmers.
Band-Aid - to fix hurt feelings
Peanuts - to remind you its ok to sometimes be a little nutty
Sweet & Sour Candy - to help you accept and appreciate the differences in others.

Teacher Survival Kit
Band-Aid: For when things get a little rough.
Bath Salts: "To take you away." You deserve a quiet break.
Crayon - to color your day bright and cheerful
Candle - for when you are up late grading papers
Ear Plugs - when you just can’t take anymore
Eraser - to remind you everyone makes mistakes and they can be erased.
Hugs and Kisses - for when you need a hug
Jewel - because you are so precious
Lifesaver: For when you’ve had one of those days.
Marbles - to replace the ones you’ve lost
Mint - to remind you that you are worth a "mint"
Mounds Bar - for the mounds of confidence you give your students
Paperclip - to hold it all together
Peanuts: To get a little nutty.
Puzzle Piece - without you the class wouldn’t be complete
Rubberband - to remind you to be flexible
Shiny Penny - to remind you, each will shine in their own special way
Sponge: To soak up the overflow, when your brain is too full.
Starburst - to give you a "burst" of energy when you need it
Tissues - to wipe away the tears...yours and theirs.

Teacher Survival Kit 2
Sugar Packet - to remind you how sweet you are
Marker Pen - to thank you for leaving a lasting impression
Ace of Hearts - for the heartfelt way you "deal" with taskes each day
Starburst - to let you know that you are a shining star
Eraser - a reminder that a good education can never be erased
Mint - to thank you for your constant encourage"mint"
A Tea Bag - to remind you how tea-rrific you are!
Sunkist Fruit Gem - because you are a true gem
Smarties - for helping make each student smarter

Teacher Survival Kit 3
Glitter - to remind you of how the world looks through a child’s eyes
Chapstick - to keep your lips moist after giving all those directions
Name tag - to introduce yourself to students and staff
Tylenol - for those trying students and situations
tea/spiced cider/hot chocolate - for a little pick me up
Packet of microwave popcorn - for break time
Bath salts - for your debriefing at the end of the day
Chalk - to "chalk" it up to a job well done
Lifesavers - for being a lifesaver for the teacher
Storybook - for a little quiet time with the kids
Whistle - to get attention quickly

TEACHERS SURVIVAL KIT 4
Cotton Ball ~ to remind you that our classroom is full of kind words
and warm comfortable feelings.
Chocolate Hug ~ to comfort you when you are feeling sad or alone.
Sticker ~ to remind you that this class sticks together and helps each other.
Starburst candy ~ to remind you that you are always a star in this class....and everyone shines in his own way.
Tissue ~ to remind you to help dry someone’s tears.
Toothpick ~ to remind you to "pick out" the good things in your classmates and yourself.
Ribbon ~ to remind you that friendship ties our hearts together.
Eraser ~ to remind you that everyone makes mistakes and this is okay.
Life Saver Candy ~ to remind you that you can come to any adult in Our school for help.
Band Aid ~ to remind you that feelings get hurt easily
Teacher’s ABC’s (could attach to a jar filled with ABC’s pasta)
A is for the abundance of questions and yearning
B is for both inward and outward beauty
C is for creative learning
D is for doing it over ’til it’s right
E is for the effort you pour into preparing each night
F is for watching how far we can go
G is for seeing us blossom and grow
H is for reaching for that star so high
I is for imagination, for the courage to try
j is for joy in touching a child’s life in a meaningful way
K is for kindness you bring children each day
L is for the love of teaching we see
M is for the "me" you’re helping me to be
N is for never being to busy to pray
O is for overcoming our desire to stray
P is for the positives you bring to each
Q is for the quintessential way to teach
R is for your willingness to give us a reason
S is for teaching us to appreciate each season
T is for touching those that sit before you
U is for understanding our fear of all that’s so new
V is for the vitality you show each day
W is for every wonderment you bring our way
X is for the extra-special teacher we see
Y is for our sense of yearning to be, and
Z is for the big "yahoo" sent from your very own "zoo"!

Teacher’s Aide Survival Kit
Mounds bar - for the mounds of help you are to the teacher
Button- to remind you to sometimes "button your lip"
Rubberband - so you always stay flexible
Tootsie Roll - so you can roll with the punches
Tissues - to wipe the tears from joy and happiness
Marbles - to replace the ones you’ve lost
(extra included, you’ll need once you become a teacher
mint - to remind you, that you are worth a "mint" to the class
Candle - for when you stay up late working on assignments
Penny - so you’ll never be broke
Toothpick - so you can "pick" out the qualities that make a great teacher
Paperclip - to hold your busy life together
Cotton - for when you can’t hear yourself think
Hugs & Kisses - when you need a hug
Pencil - to "write your wrongs"
Lollipop - to lick your problems
Pack of gum - so you all can "stick" together
Bandaid - to heal hurt feelings, yours or theirs
A jewel - because you are as valuable as any precious stone!

Teacher Retirement Survival Kit
Goggles- for all the exotic places you’ll explore
Whistle- for when you need to get everyone’s attention
Key necklace- thanks for being a "key" to learning (blank key decorated
with jewels, strung on chain.
Pointer- to point things out to someone (stuff a garden glove, glue down
all the fingers to the palm except index finger.
Glue glove to gold painted dowel, tie a ribbon around the base of the
glove."
Bath salts- "To Take You Away" You deserve a break.
Kleenex- for when you see someone who needs to wipe his nose.
Clay- thanks for helping to mold many children for the better
Crayons- so you don’t forget how it feels to get new crayons
Report card- for when you feel the need to give a grade
Marbles- to replace the ones you’ve lost
Red pen- when you feel like correcting someone’s writing
Chalk- to "chalk" it up to a job well done
Golden lunch tray/ticket- for when you are missing hot lunch (spray paint a lunch tray gold, glue a hot lunch ticket into one of the cubbies.)
Place all items in a tote bag from the school or retiring teachers.

Thanksgiving Survival Kit
Aspirin ~~ Take two before you start anything.
Confetti ~~ To help you remember today is a fun day.
Paperclip ~~ To help you hold everything together.
Pair of gloves ~~ When you need two extra hands to help you.
Marbles ~~ To replace the ones you will loose making dinner.
Instructions on How to Cook a Turkey ~~ Just in case you forget.
Snickers Bar ~~ To remind you that laughter can fix anything.
Cotton Balls ~~ For when you can’t hear yourself think anymore from all the guests.
Lifesavers ~~ In case you start drowning in all the preparations.
Lollipop ~~ To help you "lick" any problem.
Tootsie Roll ~~ To remind you to roll with the punches.
Burgers ~~ In case that turkey doesn’t come out quite the way the directions says it should.
Tums ~~ To share with everyone who didn’t know when to stop.
RubberBand ~~ To increase your waistband after dinner.
Hugs ~~ Just because you deserve them.
Tea Bag ~~ For you….at the end of the day, to sit back, relax and remember to count your blessings.
Button ~~ To replace the one you will loose from eating too much.
Button ~~ To remind you it is better to button your lips with certain family members
TEST TAKING FIRST AID KIT:
1 pack of Smarties Candies - to boost your test taking brain power
1 pencil -- to help you record the knowledge you have learned
1 sticker -- to help you stick with the task at hand
1 eraser -- to use when you check over your work
1 Hershey’s Hug -- for all the hard work you put into the test
1 highlighter -- to highlight all your success
1 pencil grip -- to get a grip on the task at hand
FOR BEST RESULTS, COMBINE WITH:
1 night of restful sleep
1 nutritious breakfast
1 positive attitude
POSSIBLE SIDE EFFECTS:
Improved Test-taking Skills
Good Grades

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Truck Driver’s Survival Kit
Tootsie Roll - so you can "roll" down the highway
Tums - for all the truckstop food you love
Penny - so you’ll never be broke
Cotton Ball - for when you sleep so you don’t hear the highway noise
Bar of Soap - to clean off the road dust
Sponge - to soak up all the rain so you don’t have to drive in it
Mounds - for the "mounds" of miles you drive
Phone card - so you’re never out of touch
flashlight - so you’re never in the dark
Hug & Kisses - when you just need a hug to make it thru the day
Button - to remind you that sometime’s you need to "button your lip"
Starburst - to give you a burst of energy for those last miles before home
Paperclip - to hold it all together
Marbles - to replace the ones you lost on the road
Vacation Survival Kit
Tissue-for your tears when the motel is booked or for romantic sunsets
Paper bag-to hold treasures and in case of hyperventilation when you see the prices of souvenirs
Sponge-to soak up the sun, sand, snow, and memories
Feather-to remember to gently float through the vacation rather than
racing
Ear plugs-to avoid the yelling or listening to the 7,000th singing of "99 Bottles of Beer on the Wall"
Quarter-someone always needs a quarter for something
Bandaid-for boo boos, real or imagined
Rubberband-for flexibility as sometimes when you are flexible, you have wonderful experiences you would have never considered
A box of CrackerJack -vacations always come with good surprises. Remember to look for yours.
A small plastic bag-to remind us to always bring back small things that will help the vacation live on for years
Chuckles-never leave home without the ability to laugh at yourself and situations
Chopsticks-to remind us that even within the US, there are many different cultures and customs
A picture of a watch or clock without hands-forget the clock, you’re on vacation!
A disposable camera (or picture of one)-capture the fun and memories before they disappear
A compass-you’ll need this especially if you are with someone who can’t stop for directions
A picture or map of Kansas-as Dorothy says in the Wizard of Oz, "There’s no place like home."

Waitress Survival Kit
Mounds Bar - for the amount of walking you do
Puzzle Piece - to remind you that the restaurant wouldn’t be complete without you
Tootsie Roll - to help the complaints "roll" off your back
Marbles - to replace the ones you’ve lost
Lollipop - To help you lick your problems
Button - to remind you that sometimes best to just button your lip
Dollar - for the tip you didn’t get
Sponge - to soak up all the spills
Cotton Ball - for when the customers get too loud
Shoe insoles - because you are always on your feet
Rubberband - to keep you bouncing back
Starburst - for that burst of energy at the end of your shift  
Sweet and Sour Candy - a reminder..the differences in people gives spice 
to our lives.  
Smiley Face - to replace all the smiles you give away  
Hugs and Kisses - to remind you that you that someone cared enough to  
give you this kit.

Valentine/ Love Kit 1  
Jolly Rancher - for all the times you make me laugh  
Sweet Escapes - for the special times we spend alone  
Hugs & Kisses - yours are simply the best  
100,000 Bar - you are worth more than a grand to me  
Skittles - for the rainbow of colors you show me life through  
Peppermint Patty - for the cool sensations you give me  
Cotton Ball - to help soften any rough times  
Popcorn - cause you keep popping into my thoughts  
Balloon - because you encourage me to reach for the sky  
Needle and Thread - that we are bound together  
Match - we are a perfect match  
Pom Pom - for the warm fuzzies you give me  
Silk Rose - which will last forever...like us  
Puzzle Piece - without you I’m not whole.

Valentine Survival Kit 2  
choose some or all of these items to put in a heart shaped box for  
your Valentine.  
Jolly Rancher - all the times you’ve made me laugh  
Sweet Escapes - the special times we spend alone  
Hugs & Kisses - yours are simply the best!  
100,00 dollar bar - you are worth more than a grand to me.  
Peppermint Patty - for the cool "sensations" you give me  
Skittles - for the rainbow of excitement we share  
Cotton ball - to help soften the rough times.
Popcorn - because you keep popping in to my thoughts
A Match - we are a perfect "match"
Lighter - for you light up my life
Pack of Gum - I "chews" you for my Valentine
Candy corn - this may be "corny" but be my valentine
Mint - I "Mint" to ask you to be my Valentine
Hershey’s Kiss - A "Kiss" for you, if you’ll be mine.
Bubble gum - Don’t "Burst" my bubble be my Valentine
Sucker - I’m no "sucker," I want you for my Valentine.
Snickers Bar - Don’t "snicker" I think we’d be cute Valentines.

Package Idea for Survival Kits
I use Print Artist to create two labels. One with graphics and
"Teacher’s Survival Kit" on it....and one with all the ingredients on
it. (Front and Back label) I laminate the labels too.
Then I use the two liter bottles to stuff everything into. Love to watch
them try and figure out how you got everything in there.
Remove the soda label from a two liter bottle. Cut a slit vertically
about 4" long. Cut two small slits perpendicular to that one to create a
door. Then fill the bottle with all the ingredients. I also add shredded
paper, and confetti.....etc.
I use double sided tape on the laminated labels. Or you can use a
wide
piece of packing tape to tape over the label. Put the label over the
slit on the front and one on the back. Glue the bottle cap on also.
POOPS
Bat Poop
use a bag of chocolate covered raisins and add the poem to the top of
the bag
As I was out on Halloween Night
I saw above me bats in flight
At the bats I began to look
And felt a crunch underfoot
I began to search around
And found this bat poop on the ground
I decided to try this unusual treat
And found it tastes chocolatey sweet
So I thought I would share a scoop
Of the infamous BAT POOP!!!
BUNNY POOPS AND BUNNY KISSES
#1
The Easter Bunny came last night
And left this little scoop.
Because you weren’t so good this year,
Your getting Bunny Poop!!
#2
The Easter Bunny came last night
So listen, here’s the scoop,
He left a special treat for you,
A bit of bunny poop!
#3
That cute little bunny has hopped and hopped all day,
Busy delivering baskets for the holiday,
his paws are so tired and his nose how it itches,
He left you something special - something to fulfill all your wishes
these cute little bunny hugs and kisses.
HAPPY EASTER XOXOXOXOXOXO
Make gift using some teeny jelly beans, chocolate-covered raisins,
Fruit Loops, or malted milk balls.
Place them in a Ziploc bag. Then print out and attach one of the above poems. Decorate with ribbons or stickers etc.
CUPID POOPS
#1 (use with Red Hots)
As cupid shoots his arrow
and misses your heart by a few
He’ll leave you something special
His Cupid Red Pooh-Pooh
#2 (use with sweet tarts or a candy heart)
Here is something from the cupids above
who fly along with all the doves
Who’s arrows have hit many hearts,
who send you a gift in this lil’ tart. --( heart) use either--
Your love and beauty have been so true,
The cupids have sent you their lil’ poo-poo
#3 (use with Conversation Hearts candy)
I couldn’t send you flowers
And candy wouldn’t do
Mushy cards just didn’t say
The things I wanted them to
So I got you something special
And here is the inside scoop
I found you something very rare
Its genuine CUPID POOP!!!
To make gift print out one of the above poems and attach to a Ziploc bag
of the candy recommended. Or twist candy in plastic wrap and fluff up the top and tie with pretty ribbons. Punch a hole in the corner of the printed poem and tie in the ribbons.

Elf Poop
The elves were so sick they couldn’t make toys
And Santa had to fill all those stockings.
He gathered the ony thing the elves could make -
And added all the Elves droppings.
Place red and green M&Ms in a baggie

4TH OF JULY POOP
I’ve heard you want my taxes
well "SAMMY" here’s the scoop
You cannot have my tea bags
so here some All American Poop!
Use red, white and blue jelly beans or some other red, white and blue candy item and place in a zipper bag with the poem printed out and attached to the bag. Decorate with ribbons, stickers, flags, etc.

GHOST POOPS
#1
I woke up so scared, dreaming of Halloween Night
All those spooks and goblins would be such a sight
I thought of all the houses we’d go to for treats, and hoped not to get sick on all that candy we’d eat!
The big night arrived and our costumes were on, And we promised we’d not be gone very long. As we left the house mother said with a roar
" Now make sure you don’t get lost going door to door,
After an hour, we started back home
And finally realized, we weren’t sure where we roamed. We looked on the ground and found some peculiar tracks As we felt something soft touching our backs.
My friend turned around and let out a big scream
and I saw a big ghost and this wasn’t a dream!
I guess our screams scared him a bit,
because on the ground, we found some ....
ghost tracks, that is.
In our candy sacks, we collected his tracks & hope you’ll agree
this is the most peculiar ghost poop you’ll ever see!
#2
I hear that you’ve been playing tricks,
so listen, here’s the scoop....
I’m running short on candy treats,
so this year you get Ghost Poop!!
To make fill a Ziploc bag with marshmallows or mini marshmallows.
Print out and attach one of the above poems to the bag.
LEPRECHAUN POOPS
#1
So you’re looking for the gold
Well listen here’s the scoop
Those leprechauns all got away
But we found their lucky poop
#2
The Leprechauns of Ireland
Bring a special gift your way
Its full of love and happiness
On this St. Patrick’s Day
And along with all good wishes
From this merry little group
Comes a little something special
Its a bag of Leprechaun POOP
Tis a little bit of Ireland
That’s been sent upon its way
To wish you luck and happiness
On this fine St. Patrick’s Day
It’s a wee and tiny present
From that merry little group
Tis the little folk of Ireland
Have left you their
Leprechaun POOP
Use green candies, the green shamrock marshmallows from Lucky Charms
cereal, hershey kisses, green jelly beans, green jolly ranchers, green sour balls or other green candy.

Put them in a zipper bag and print out one of the above poems and attach to the bag. Decorate as you wish.

Moo Poo
From all of us cows to all of you,
A reminder is now way overdue.
You seem to forget when Christmas draws near,
That we’re every bit as important as Santa’s reindeer.
Why, if it weren’t for us you’d have no dream,
Of butter, milk, or even ice cream!
So consider this, we have good reason
We cows, too celebrate the Christmas season.
So here’s a fitting gift, from all of us to you,
All you’re getting this year is a bunch of moo poo!
Mooey Christmas from The Cows

take some beans and paint them black and white

Mice Poop
I had some choc raisins so I made up this "poopy" poem:

On Christmas Eve as I was snug in my bed,
Guess what some little "creatures" were doing instead?
Little mice were making their stops
And, of course, they left their teeny-tiny "plops".
On Christmas Morn I did awake,
Oh me, oh my, oh goodness sake!
Those adorable rodents had left such sweet gifts,
So I gathered and packaged them up in a "jiff"
And, now, this Christmas I present to you
This little bag of mice "doo-doo"!

PUMPKIN POOP
I started to carve a pumpkin
with my carving knife and scoop
But the pumpkin got so scared
He took a little poop!
It looked so cute and funny
Just like a candy treat
So I’m sharing it with you now
Because you are so sweet!
Use candy corn for these and wrap them in saran wrap or place in the
tiny Ziploc baggies. Attach the tag with ribbons.

REINDEER POOPS

#1
I woke up with such a scare 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 rose in the sky
"Well, they’re not potty trained, but at least they can fly!"

#2
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!!!

#3
Christmas is coming
and so are the deer
listen closely and you
will hear,
And ’long with them
comes a special treat,
Reindeer droppings
for you to eat!!!!!
To make fill a Ziploc bag with small, round chocolate candies, like
covered peanuts, or Cocoa puff cereal, or any other choc. Covered
cherry.
It can also be miniatures baby ruth candy bars. Print out one of the
above poems and attach to the bag.

SNOWMAN POOPS

#1
Santa’s been makin’ his list
And checkin’ it twice
He knows that you’ve been naughty
Not nice
Since coal is so expensive
Here’s the scoop
Santa has left you
Snowman Poop!
#2
You have been bad
so here’s the scoop
all you get is Snowman’s Poop!
#3
I heard you’ve been naughty,
So listen: here’s the scoop.
I’m running short on coal this year,
So you get snowman poop.
Love, Santa
#4
In the cold of winter when snow arrives,
All the snowman dance and feel alive.
If you follow in their tracks,
You will find little droppings from their cracks.
Round and white
So sweet and light
Eat one eat two
And have sweet dreams tonight!
#5
Santa came and went last night
Traveling on his worldwide loop
Because you weren’t so good this year
You get no coal just snowman poop
Round and white so sweet and light
Eat some and have good dreams tonight
#6
Santa came and went last night
Traveling on his worldwide loop
Because you weren’t so good this year
You get no coal just snowman poop
#7
Heard you’ve been naughty
so here’s the scoop
all you get for Christmas is
snowman poop
To make the packages, fill a Ziploc Snack Size bag (about 1/3 the size
of regular ones),
about 1/4 or 1/3 full with mini white marshmallows, and put sticker on
outside of bag with one of the sayings above on it.
Turkey Poop
You invited me to dinner
with your family and your friends.
You didn’t say I was the main dish.
For me it was "THE END!"
You frightened me so badly
I knew I had been duped!
So I left you with my calling card:
This bag of Turkey Poop!
Place a handful of coffee beans or chocolate-covered coffee beans in
a
small baggie and add the poem.
JUST FOR FUN GIFTS
A Bag of Coal for you.
Santa checked is list once,
Then he checked his list twice,
And he found out you were naughty, not nice..
So if you’re good next year
And nice as can be,
You’ll find presents, not coal, under your tree!!
put some pieces of chunked up black licorice in a baggie and tie with
red & green ribbon
ANGEL DUST
Decorate an envelope with markers or your inkjet printer. Place this
poem inside with glitter or sparkling confetti inside:
This Angel Dust is magic
But only when kept enclosed
Should you dare to open it
Your doubt will be exposed
So put your faith in Angels
And keep it tightly closed.
Angel Dust 2
Within this little bag, placed with loving care,
Is special Angel Dust, my guardian placed there.
It is to share with special friends when they’re down and feeling blue. To lift their heart and share a smile as special friends should do.
And so I bagged this just for you, to have on hand should you feel blue.
Angel Feather
This is something you can use to tuck in a card or pass it to someone who is feeling down
You need one white feather, and the following poem....
I am an angel feather,
sent from God above
To serve as a reminder to you,
of his precious love
I’m from your guardian angel
that God assigned to you
And fell out in her struggles
as she protected you.
Each time you almost stumble
each time you nearly fall
Thank god and all his angels
for answering your call.
author unknown
A Wanna Be Washer and Dryer
Buy good quality tea towels and washcloths, roll and tie with ribbon,
put into a box and attach the following poem
This Christmas our ship has finally come in
We’re feeling so wealthy and rich.
Instead of some small remembrance
This year will be quite a switch.
We’re giving a gift of high quality
No more cheap presents for us.
It’s time we really went all out
But don’t worry, it’s really no fuss.
We considered giving you a sports car
Or maybe a tropical cruise ---
But we decided to be more practical
And give something you really could use.
So, open the box and you may be surprised,
To find not only one gift, but TWO ---
We hope you will put your presents to work
It’s a WASHER & DRYER, too!

BELLY BUTTON BRUSH

Needed:
Any color pipe cleaner, long bead. cardboard stock printing paper,
small
piece of wood (optional).
Cut pipe cleaner in 3" sections. Take one end and push down into
bead.
Roll remaining pipecleaner into a circle. (The bead & pipe cleaner now
look like a small toilet brush.)
Print out this saying on cardboard stock paper and attach the small
brush.

This Teeny Tiny Gift,
Does a Teeny, Tiny Chore.
But When You’ve Finished Using It,
You’ll Be Troubled Nevermore.
By The Balls of Lint That Gather,
In That Pesky Little Place;
A Birthmark That is Shared,
By All the Human Race.

So Use This Navel Lint Remover,
With Care and in Good Health.
And When You’re Done, You’ll Surley Know,
You’ve Completely Cleaned Youself!

Box of love
Wrap a small empty box. Be creative when wrapping!! Attach this
poem:
This is a very special gift
that you can never see
even if you open it
Can you guess what it could be?
The box is very tiny, but
The gift is very big!
It’s bigger than a bread box
It’s bigger than a pig!
The gift would fill this room
It’s bigger than the sky
It’s all packed up in that little box
You’d never guess, so don’t try
This box is filled with love
and a silly laugh or two
So don’t open it...hold it close
It’s from my heart to you!!
COW SEEDS
Take some large white lima beans and paint black spots on them, put them
in a baggie.
Staple saying to baggie. Saying has two sides.
FRONT SIDE: (Print a picture of a cow on it)
COW SEEDS
HERD STARTER KIT
Directions on other side.
BACK SIDE: 1. Start your own herd.
2. Plant the seeds in warm spot right side up.
Cow will grow upside down if planted wrong.
3. Be patient, it takes a long time to start your own herd.
4. For best results, MOO softly while watering
Christmas Cookies
Buy some Christmas cookie cutters and attach the following poem to it.
Remember to include your favourite cookie recipe as well.
I made a plate of cookies to share with you this year,
I thought it was a good way to spread some Christmas cheer.
They all looked really tasty, so I thought I’d eat just one.
And a little while later, I noticed there were none!
So here’s my Christmas recipe, and a cookie cutter too,
Now you can make your own cookies, and maybe share a few.
CHRISTMAS DUST:
Take a baggie and put oats and glitter in it.
Staple saying to baggie.
CHRISTMAS DUST
Sprinkle your lawn with CHRISTMAS DUST this CHRISTMAS EVE and wait-
The glitter will sparkle! Santa will see your house when it is late.
The sparkle is magic on CHRISTMAS EVE when seen by Santa’s eyes,
The smell of oats will guide the reindeer down from the highest skies.
Circus Mix
1 package (10.5 ounces) marshmallow circus peanuts
1 package (10 ounces) jelly beans
1 package (5.3 ounces) animal crackers
Combine all ingredients in a large bowl. Store in an airtight container.
Yield: about 8 cups mix
* I put 1 cup of mix into a baggie. Then used a white lunch-size paper bag, attached a gift-label with a picture of Santa that said "North Pole Circus Mix" and decorated with ribbon.

Coffee Cup Truffles
For your favorite teacher, or anyone special, fill a plain coffee mug with homemade fudge or truffle candies and wrap mug with Reynolds Holiday Prints Plastic Wrap.
To make truffle candies, finely chop 1 package (8 ounce) semi sweet chocolate squares in a blender or food processor; place in bowl. Heat 1/2 cup heavy whipping cream in saucepan over medium heat, just until it comes to a boil. Add 1 tablespoon instant coffee powder; stir until dissolved. Pour over chocolate; let stand 30 minutes to melt chocolate.
Whisk until smooth and shiny. Stir in 2 tablespoons vanilla extract. cover bowl with plastic wrap and refrigerate overnight. Roll rounded teaspoons of chocolate mixture into balls and roll in 1 1/2 cups ground pecans. Place candies in coffee mugs, wrap and refrigerate. Makes 2 dozen candies.

CUP OF TEA CARD
On the front of the card print a picture of a really fancy tea cup, above it print:
FRIENDSHIP BEGINS WITH A CUP OF KINDNESS.
Inside it print: Please take the time to share a cup of CHRISTMAS TEA with someone you love.
MERRY CHRISTMAS! Also inside the card put two tea bags.

DONUT SEEDS
Take a baggie and put Cheerios or some other cereal that looks like a donut in it.
Staple saying to baggie.
Saying has two sides.
FRONT SIDE:
DONUT SEEDS NEW HYBRID
Grow your own donut bush.
Planting instructions on back of package.
BACK SIDE: HOW TO GROW
Carefully place one seed at bottom of a ten foot hole, five feet apart in any type of soil.
When mature; bush will grow to a height of six feet.
FOR GLAZED DONUTS: Pour twenty pounds of sugar in each hole.
GUARANTEE: If for any reason you are not completely satisfied, or plants fail to grow in five years- Dig up seeds for PRO-RATED refund.
GOTCHA, INC. DONUT GROWERS
Dustpan Cookies
You need a clean new dustpan, a batch of your favorite cookies with some of them broken. Put the cookies on the dustpan, with the broken cookies on the top, wrap with cellophane, tie with bow and attach one of the poems.
I was baking some cookies,
When they dropped on the floor
So I scooped them right up
And rushed them to your door!
Merry Christmas From Our House To Yours!
I dropped these cookies on the floor,
so we can’t eat them anymore.
I swept them up, as quick as I could.
Please let me know if they’re still good.
EXERCISER - THIS IS A CUTE ONE!
Take a 2 1/2 x 2" block of wood, put it and the saying in a baggie.
EXERCISER
1. Place block in the center of the room.
2. Walk around the block two times.
3. Rest!! After all you’ve walked around the block two times!!!
Fool proof diet kits
Magic Weight Loss Beans
Put some large dried beans into a baggie and add these directions.
1. Remove beans from bag.
2. Throw them on the floor.
3. Bend down and pick up each bean.
4. Repeat hourly as needed.
Giggle Jars
Use standard "wide mouth" baby food jars for best results. The juice jars just don’t look quite right.
With the lid on the jar, glue two large or three small cotton balls to the lid of the jar. Then run a bead of tacky glue around the edge of the lid. Next cover with a 4 to 6 inch square of some sort of pretty cloth. Hold in place with a rubber band until glue is set - about 15 to 20 minutes (dry is better). Before the glue is set, kinda slide the cloth around to "even out" the folds and pleats. Take lid off the jar and using scissors, trim the cloth flush with the bottom edge of the lid. Remove the rubber band and trim the edge of the lid with lace, or rick rack, or narrow ribbon, etc.
You should now have a jar with the lid looking kinda like an under-stuffed pin-cushion.
Print up the following sayings onto a sheet of card stock..or business card. . Punch a hole in one corner. Tie a short piece of ribbon to each tag. Have the girls take the lid off a jar hold it close to her mouth and "giggle" into each jar. Then quickly replace the lid, pinching the tags ribbon in the jar.
Poem
You say this jar is empty,
Well take another look!
This jar is filled with giggles,
In every little nook.
I put them there for you to save,
For when your life seems low.
So open up when times are sad,
And let my giggles flow.
HUGS AND KISSES
Hugs and Kisses are affection to share,
To show others that you care. Hugs and Kisses are sent your way,
From someone who cares and wishes to say, My prayer for you is to have
a good day, And remember someone while on your way. And don’t be too busy
to spend a moment or two, Thanking the Lord for His blessings to you.
And as you remember this Hug and Kiss, May it remind you of your friend
or sis.
(Give Poem attached to a bag of Hershey’s Hugs and Kisses Mixed)
The Jelly Bean Prayer
RED is for the blood He gave.
GREEN is for the grass He made.
YELLOW is for the sun so right.
ORANGE is for the edge of night
BLUE is for the sins we made.
WHITE is for the grace He gave.
PURPLE is for His hour of sorrow.
PINK is for our new tomorrow.
A bag full of jelly beans colorful and sweet,
Is a prayer, is a promise, is a special treat.
Jellybean Soup
To make this jellybean soup you need:
jellybeans
m&m’s
tootsie rolls
chocolate marshmallow egg or bunny
Into sometime of container place the above candies. You can decide on
how much depending on the size of your container.
Attach the following poem:
It’s Easter time,
What a lucky group.
We’re going to dine,
On Jellybean soup.
We’ll cook those beans,
Till they’re red hot.
Add M&M’s--
To fill up the pot.
We’ll eat that soup.
And when we’re through,
We’ll have our tasty
Marshmallow stew.
For dessert we’ll have a Tootsie Roll
And tomorrow it will be Chocolate casserole!
Love is the Spice of Life
I give this gift to brides or new couples of any kind.
I give an empty spice bottle or shaker with the word "LOVE" on it. I print LOVE on a clear label and put that on if the holder is large
enough.. or paint it on if you are a painter...

LOVE


Then I attach this card:

THE STORY BEHIND "LOVE"

For many years a man watched his wife take a locked box down from the cupboard. She would unlock the box, take a pinch, sprinkle it over whatever she was cooking, relock the box and return it to its place. One day, while his wife was away, his curiosity got the best of him. He went to the cupboard, took the box down and opened it. To his surprise it was empty! He turned it over and on the bottom was written the word "LOVE".

So, though not in your recipe book, into everything you cook, put in a big pinch of "LOVE".

Keep your "LOVE" within easy reach and use generously.

The Marble Story

A friend of mine once said to me, this marble is for you. Cause I was sure I had lost all of mine, when life became so blue. For now I know despite the odds, my marbles may be few. But this friend of mine reminded me, life can be wonderful too. So here’s a marble just for you, and only for some fun. So when you think you’ve "lost your marbles", you know you have at least one.

You can fasten a marble to a card with the poem printed on it and give it to your friend

MAGIC CUPID DUST

A friend who runs a mailing list shared this idea with us today. It was passed on to her from someone, who got it from someone .... etc. etc. So I have no idea who originally came up with this cute idea. Fill a small plastic bag with red and white glitter

On a pink piece of card stock print -

Toss a little pinch of Cupid Dust in the air when you need to feel some magical sensations. It is a tiny sprinkling of love, fortune, and tenderness. Trust in Cupid. You will never be alone and your life will
be full of happiness.
Hope your Valentine’s Day Sparkles
Magic Snowflakes
This is sized to go on the baseball card protection sleeve little bags.
I put white confetti, Mylar snowflakes, and some white glitter in the bag....
Here is the verse:
We looked out our window and to our surprise,
there were shiny tiny snowflakes dancing before our eyes.
My sis and I got our coats and bundled up tight,
then we ran outside right into the night.
We stood there in awe wondering what to do
as the amount of snow just grew and grew.
We realized the magic right before our eyes,
each snowflake that fell was a wish from the skies.
We’ve gathered some snowflakes just for you,
sprinkle them around and all of your wishes will come true.
NATURE’S BUBBLE BATH:
Take a baggie and put beans in it (like the kind you use for ham and beans)
Staple saying to baggie.
NATURE’S BUBBLE BATH
Directions for use: Soak for one hour, Cook, Eat before taking bath.
NICE PILLS:
Take a baggie and put candy in it (I use small round ones that look like
medicine)
. Staple saying to baggie.
NICE PILLS
We all know someone who could be a little nicer. Do them and yourself a favor.
Provide them with this supply of NICE PILLS.
They do wonders for in-laws, bosses, ex-husbands or ex-wives, nosey neighbors, GROUCHY, HATEFUL people may take two if needed.
Old Age Pills
Use the jelly beans and make a bag topper
Black JB Senility
Geen JB constipation
Orange JB Deafness
Pink JB Wrinkles
Purple JB Arthritis
Red JB sex
White JB Baldness
Yellow JB gas

POWERBAND:
Take a piece of leather rope and tie one end, put the beads on the rope
in the order they are listed and then tie the other end.
Put the band and the saying in a baggie.

POWERBAND
BLACK is our sin before we are saved.
RED is the blood of CHRIST shed for us on the cross.
WHITE we are cleansed when we are saved.
BLUE is baptism.
GREEN we are growing in CHRIST.
YELLOW/GOLD is our riches in HEAVEN.

PRAYER ROCK
Print out this poem ... maybe with a graphic of praying hands or
Someone kneeling in prayer. Go outside and get a small rock. Place the rock
on saran wrap and twist up and tie with a ribbon. Poof up the top of the wrapping. Tie the poem to the package with ribbon. It looks nice rolled like a scroll and tied with a ribbon to match the ribbon tying the package. I’m Your little prayer rock and this is what I’ll do.
Just put me on your pillow ’til the day is through
Then turn back the covers and climb into the bed:
WHACK!, your little prayer rock will hit you on the head!
Then you will remember as the day is through
To kneel and say your prayers as you wanted to.
Then when you are all finished just dump me on the floor
I’ll stay right there all through the night to give you help once more.
When you get up in the morning... CLUNK! I’ll stub your toe
So you will remember your morning prayers before you go.
Put me back on your pillow when your bed is made,
And you clever little prayer rock will continue to your aid.
Because Your Heavenly Father cares and loves you so
He wants you to remember to talk to Him you know!

SPECIAL GIFT:
Take a 3 1/2 x 2 1/2 block of wood and wrap it with wrapping paper.
After you glue saying to front, put a bow on it.
This is a very special gift
That you can never see
The reason it’s so special is
It’s just for you from me.
Whenever you are lonely
Or ever feeling blue,
You only have to hold this gift
And know I think of you.
You never can unwrap it.
Please leave the ribbon tied.
Just hold the box close to heart,
It’s filled with love inside.
Spoonful of love
Put two Hershey kisses on a spoon tied in saran wrap and tied with ribbon
In this spoonful of love,
2 kisses you’ll see
One’s from Santa Claus,
The other’s from me
CANDY GRAMS
CANDY GRAM PRESENTATION
You can present the candy grams in various ways. I usually make a Label that will fit around a quart sized paint can, attach the label, then put Styrofoam in the bottom of the can. I use the wooden skewers and Clear packing tape. Tape a skewer to each candy bar/item. Then insert them At varying heights into the can. This becomes a bouquet. I usually add curly ribbon, or balloons or decorations depending on the occasion.
You can also decorate a large terra cotta pot....insert the Styrofoam and set the candy on the skewers into the pot....making an arrangement. Then you will need to print the "gram" out on your computer. I usually tape that to a skewer too, and insert that into the pot along with the bars. You can also get foam core board, and handprint out the gram. (in large lettering) Gluing the actual candy bar to the place in the sentence instead of the name of the candy bar.
These are really unusual gifts, and generally cause quite a conversation piece.
Candy Gram Packaging Ideas
You can do them alot of different ways.
1. Stuff the mentioned candy bars in an empty 2 liter pop bottle, and
make a new label for it with the "gram" on it. (Label covers the slit you make to put the stuff inside) Add some ribbon at the top on the lid.

2. Use an empty clean new paint can (from home improvement centers). And make a label with the "Gram" on it, and put the contents inside sticking out with tissue also sticking out...or put all the contents inside and close the lid on them..with another graphic on the lid.

3. Glue them all on a piece of thin foamcore board, or poster board, with the candy glue gunned down where the words would be. It is sort of a giant "Gram"

4. Put everything in any kind of container, that has a card or tag attached with the "gram" on it...This could be a basket, a pail, an empty large jar...anything. Decorate the container appropriately for the occasion. Examples would be for a little boy--a child's toy truck with the candies in the back part...you could even bundle them all up in tulle and set them in the back of the dump truck, or cover the back of the dump truck with saran wrap and add a bow, and the gram card.

OR a nice basket with the candies, and perhaps even a little potted flower tucked in the middle of the candies for Mother..Wrap the whole basket in netting and add a big colorful bow and the card with the gram. OR a BABY gram could be a little doll bassinet....etc...you get the idea.

Candy Gram
The RIESEN for this greeting, is to wish you a CAREFREE holiday season.
Don’t go NUTS while you are fighting the MOUNDS of people all shopping at the last minute. Take some time to enjoy the SYMPHONY of voices from the carolers, or enjoy a SWEET ESCAPE on me.

Don’t worry about getting CHUNKY on all those holiday treats either. There will be GOOD and PLENTY time to worry about that after the holidays.

Even though the road leading to Christmas may be a ROCKY ROAD.....just
think of all the ALMOND JOY you will receive when your
friends/family
see how well they SKORed with all those gifts. Don’t be a
BUTTERFINGER
unpacking all of them.
And get that BIG HUNK of yours to be a LIFESAVER and make you a
cup of
TEA. Sit back, relax and may your PEANUT BUTTER CUP overflow with
SPECIAL TREASURES of holiday memories.
Candy Gram
Shepherds used their {Staffs} to guide the sheep, As a tiny newborn
{Baby} lay fast asleep. A bright shiny {Star} led the wise men to his
humble abode, With them they carried gifts, one of which was {Gold}.
This baby became our {Savior}, to lead us on our way, Remember this
great miracle, as you celebrate Christmas Day.
To put in the bag.....
Staff.........Candy Cane
Baby .......Baby Ruth Bar
Star.........Starburst Candy
Gold.........Wrapped Gold Coins
Savior.......Life Saver Candy
Candy gram for teachers:
Dear Mrs(teacher’s name):
I have to admit, (student’s name) did not exactly shake her (POM
POMS)
when she found out she had you for a teacher. Rumor had it that your
gave out (MOUNDS) of homework. But when she actually saw how
much you
did give, she thought her eyes were playing (TWIX) on her! It was
(GOOD
& PLENTY) and she thought you were (NUTRAGEOUS)!!
It turns out that you were a (LIFESAVER), because her (SKOR)’s were
so
high, I thought I had (DOTS) in front of my eyes!!
So, as our thanks to you, we are going to go to Mr.
(WHATCHAMACALLIT)
(the principal) and ask him to give you a bonus of, let’s say (100
GRAND), on (PAYDAY) for being such a Great Teacher!
Have a (CAREFREE) Summer, and here’s a few (NIPS) for you to enjoy
either (NOW OR LATER), (HUGS & KISSES)
Love,
Your Name
Candy gram for son or daughter
Dear Daughter/Son:
Happy Birthday daughter/son, May your day be filled with MOUNDS of JOY
with the Dove’s PROMISE of more to come. You have permission to SKITTLE
through the day with a StarBURST of energy. U-NO you are loved.
HUGS & KISSES,
ANNIVERSARY candy gram
Happy Anniversary, you SWEETARTS!
Fifty years gone by, and you are still each others RIESEN for living.
You’ve been each others ALMOND JOY as you travel the ROCKY ROADs and
MILKY WAYs together.
The GOOD & PLENTY CAREFREE days outweigh the NUTRAGEOUS times and you
have shared plenty of SNICKERS. You’ll always be each others BIT O HONEY, and SUGAR BABIES. You are each others SPECIAL TREASURE in life.
Here’s to another 50 years of SYMPHONYs and STARBURSTs. And that you
continue to ROLO-ver next to each other each morning with CAREFREE smiles.
HUGS & KISSES,
Christmas
We wish you a Merry Christmas from this JOLLY RANCHER and his MILK MAIDS
and MILK DUDES. We wish you MOUNDS of SPECIAL TREASURES in the New Year.
We hope that your SUGAR BABIES will take special care to stay away from
the NUTS and LEMON HEADS in the world and that their DREAMS are filled
with PETER PAN fun. We hope you hit the lotto this year and make at least 100 GRAND. We pray the Lord will keep you from venturing on ROCKY ROADs. Keep in mind that we always have HUGS & KISSES for our
family*,
especially when we feel TWIZZLEd and blue. Ignore the SNICKERS of others
and know always that you SKOREd big by having such a loving family**.
*change family to "friends."
**change to "NUTRAGEOUS friends", so it works for both.

Dad’s Day candy gram

Dear (Sugar) Daddy,
You are the best dad in the whole Milky Way, even though you are from
Mars and I’m from Venus. You Skor high points as a dad....don’t Snicker(s).
When you were born there was a Symphony in heaven! Your Hot Tamale(s),
Mom, still thinks you are a Big Hunk. I wish I could take you on a
shopping Spree on 5th Avenue in New York (Peppermint Patty), but they don’t have Builders Square there because they’re Nerds.
Love you Mounds,
Your Nut (Roll)

GETTING MARRIED CANDY GRAM
I arranged everything in a big planter, and attached the following letter...

Dear (______):
I wish you and (groom) the Best of Luck and much fortune in the years to come. However....before you "Pledge" your eternal love, there are a few things you should know about the man you are soon to marry.
First of all, the "Son of a Gun" will always be looking for a "Bit o Honey" and a bit of "Almond Joy". He will not be content to just "Snuggle" and "Carress". He will expect you to "Shout" with "Joy" Each time you make Whoopee. But make sure you never shout out "Oh Henry." Believe me, sometimes it will take "Sheer Endurance" and maybe a Few "Nips" to hold back the "Snickers" when he offers to show you his "Babe Ruth." Secondly, you are absolutely, positively NOT allowed to get "Chunky" or he will be sure to "Vanish" in a "Jif"!
And Thirdly, probably the most important of all...If you want to "Stayfree" from all that "Baby Magic" for a little while, it will be up to YOU to "Safeguard" yourself. DO NOT leave it up to old "Butterfinger", because he’ll just "Squirt (&Mop)" on his way to the "Milky Way". Don’t let this scare you though, because (groom) is really a
"Fantastic" guy and not a "Nerd" who will always make your life a "Symphony." Even if he isn’t "Mr. Clean."
Here’s wishing you a life that is a "Breeze" with nothing but "Joy." That your love never goes out with the "Tide," and you make "Fab"ulous money, so you can afford a maid so your hands stay "Chiffon" soft. "Sunlight" and "Cheer" Graduation Candy Gram
Congratulations You survived Teachers from MARS...MOUNDS of homework... NUTRAGEOUS late nights of studying to SKOR well on exams and ROCKY ROADS. You proved you can ROLL (tootsie) with the punches and you’re no DUM DUM. You proved you were a RED HOT student. There will be no SNICKERS, only a SYMPHONY of cheers as you graduate.
Have a CAREFREE summer and get ready to hit those High School books so you can get the perfect job earning $100 GRAND a year.
WERTHER you succeed is up to you. I have faith in you because you have always been a (Almond) JOY to me.
HUGS and KISSES,
Graduation Candy Gram ~ Another Version
Congratulations You survived Teachers from MARS...MOUNDS of homework... NUTRAGEOUS late nights of studying to SKOR well on exams and ROCKY ROADS. You proved you can ROLL (tootsie) with the punches and you’re no DUM DUM. You proved you were a RED HOT student. There will be no SNICKERS, only a SYMPHONY of cheers as you graduate. I’ll be the one in the front row doing FLIPZ. Have a CAREFREE summer and get ready to hit the books again EXTRA hard. WERTHER you succeed is up to you. As far as I am concerned, there is a STARBURST in the MILKY WAY with your name on it. I have faith in You because you have always been a (Almond) JOY to me. Remember, Mamma didn’t raise any NERDS and you can always call on me when you need a LIFESAVER.
HUGS and KISSES
I’m sorry Gram
Dear __________
Sometimes mistakes are small like CHOCOLATE COVERED RAISINS other times they seem to be as big as aMOUNTAIN (bar). I took a CHANCE and made you unhappy with me. I never MINT too! I PROMISE I won’t make such a NUTRAGEOUS goof again! You are very special to me and I go to REESE’S, when I know you are unhappy! I could just crawl back into a TURTLE ’s shell, and pretend it doesn’t matter, but it does! I have MOUNDS of affection for you, and this was nothing to SNICKER
about. I could LOOK all the way from the MILKY WAY to 5TH AVENUE and not find a more wonderful_______ than you! Please accept my apologies and show me one of those CAREFREE smiles!

Love ______________

Mother’s Day Gram

I know I haven’t been an ALMOND JOY to you all my life. I have been Down some ROCKY ROADs, but you have always been there to help me pick up the REESE’S PIECES and pave a better MILKY WAY for me. You are truly a SPECIAL TREASURE in my life. A CAREFREE spirit and never without HUGS & KISSES for her child. You are the RIESEN they made Mother’s Day BAR NONE. Happy Mother’s Day. I love you GOOD & PLENTY. Your SUGAR BABIES,

Mothers Day Gram

Another Version

Dear Mom:

I know there is a special REISIN you are my Mom. When life has given me ROCKY ROADS, I can count on you to be my LIFESAVER! Even when I have given you MOUNDS of trouble or when I’ve been a DUM DUM, you hardly ever SNICKER. You will always have a BIG HUNK of my heart because you are such a TREASURE to me. I look forward to SKITTLES of fun continuing to learn from you. You Are such a SWEET TART. There aren’t enough stars in the MILKY WAY and around MARS to outshine you. Hope you had a GRAND Mother’s Day!

HUGS & KISSES NURSES candy gram

Nurses are an ALMOND JOY to have around when you are feeling under the weather. They work NUTRAGEOUS hours to see that our loved ones are taken care of GOOD & PLENTY and on their MILKY WAY to recovery. They soothe away RED HOTS fevers with just a gentle touch, and show MOUNDS of kindness to their patients each day. They never forget that sometimes a little SNICKER is the best medicine. They have to remain calm, and can never have BUTTERFINGERS. Nurses are SPECIAL TREASURES and worth more than $100 GRAND. They are truly LIFESAVERS and deserve a big HUG, and a SWEET ESCAPE Retirement Candy Gram

WOW, Your PAYDAY is finally here. After all these years of rolling up your sleeves, ROCKY ROADS, MOUNDS of work, you are finally able to LOOK for SKITTLES of fun things to do. WERTHER or not you hit 5TH
AVENUE or fly to MARS to do the CHARLESTON, we know that you will be CAREFREE and have a NUTRAGEOUS retirement with, ZERO thoughts of the work CRUNCH!
We really SKORed big having you to work with (for). So you’re the REISEN for our celebration, our wishes for your ALMOND JOYful retirement after all the GOOD & PLENTY of work you have done. Your a SPECIAL TREASURES to us, the best BAR NONE! You are worth a MINT! Student Candy Gram
The candies can be placed in a basket, or on a sheet of poster board w/ the candy taking the place of the words:
I know you think your teachers are from MARS, but there is a RIESEN For it. They’re trying to cram MOUNDS of information into your brain in a short time. You’re on a TOOTSIE ROLL and working towards graduation, and that’s hard work. But think of it, when you graduate, you could be earning $100 GRAND a year! Cheer up, you’re not a MILK DUD or a DUM DUM.
Don’t SKITTLES it all yet and go NUTRAGEOUS. Hang in there, study hard, and don’t worry about the SNICKERS from your friends. WERTHER or not you succeed is up to you. I have faith in you because you’ve always been my ALMOND JOY. (or BIT O HONEY or SUGAR BABY)
I’ll always be here for you.
HUGS & KISSES,
Mom.
Tax Day Candy Gram
If taxes have taken a BIG HUNK out of your PAY DAY, and you’re Staring down a ROCKY ROAD with no hope of SWEET ESCAPES, here’s a little LIFESAVER to make you feel like you’ve gotten your MILKY WAY. Just sit back, SNICKERS, and grin because you have in your hands The only $100 GRAND the IRS can’t take away. Now isn’t that an ALMOND JOY? Teacher Candy Gram
The RIESEN for this candy gram is to thank you GOOD & PLENTY for The MOUNDS of knowledge I have gained while in your class. It has been An ALMOND JOY to be your student and your help has MINT a lot to me. Teachers that reach their goal by helping students reach theirs, are truly SPECIAL TREASURES. You SKOR an A+ with me!
HUGS, Valentine’s Day Candy Gram
My Dearest (Sugar Baby): Happy Valentines Day. May this bouquet bring you a (Snicker) as you Read my message. It will not make you (Chunky) and I am not playing (Twix) on you. You are my (Bit-O-Honey), you are worth more than a (100 Grand) to me, I get (Goo Goo) eyes every time I see you.
Our (Good-N-Plenty) life together is like shopping on (5th Avenue) on (Pay Day). I wish you (Mounds) of (Almond Joy) on this Valentines Day. Hugs and Kisses (Now and Later)

**Cookies in a Jar**
Applesauce
Chocolate Delights
Cornflake
Chunky Chocolate
Chocolate and Butterscotch
Cocoa Pecan
Chocolate Covered Raisin
Chocolate Chip
Cowboy
Candy
Cranberry Hooties
Dreamsicle
Gourmet Nutty Chocolate Bar
Hawaiian
M&M
Molasses
Oatmeal Fruit
Oatmeal Raisin Spice
Orange Slice
Peanut Butter
Raisin Crunch
Reeses Peanut Butter Cup
Scrumptious Sugar
Snickerdoodle
Snowballs
Trail Mix
White Chocolate Peppermint Patty
~Misc~
Chocolate Pudding
Apple~Berry~Peach Cobbler
Layered Snack Mix
~Muffins~
Blueberry
Bran
Cranberry Pumpkin Yummy
Dairy Free
Ginger Spice
Heart Smart
~Cakes & Breads~
Apple Cake
Crazy Cake
Carrot Cake
Carrot Raisin Cake
Crock Pot Pumpkin Bread
Cake In A Mug
Gingerbread
Lemon Poppy Seed Cake
Scottish Shortbread
Spiced Apple Cake
~Brownies~
Brownie
Butterscotch
Peanut Butter Brownie Kissy Bites
Sand Art Brownies
Texas Double Fudge
~Coffee & Cocoa~
Amaretto Cocoa
Café Bavarian Mint Coffee
Café Cappuccino Orange Coffee
Café Swiss Mocha Coffee
French Vanilla Cocoa
Hot Cocoa
Instant Cappuccino
Instant Spiced Tea
Spiced Tea
Very Rich Hot Chocolate
~Liqueurs~
Christmas Spirit
Baileys Irish Cream
Amaretto
Kahlua
Banana
Crème De Cocoa
Flower Petal
Grand Marnier
Spiced Rum
~And Doggie Treats~
APPLESAUCE COOKIE MIX
1 cup brown sugar
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
3/4 cup raisins
3/4 cup chopped nuts
Instructions:
1. Combine flour, salt, cinnamon and baking soda - stir well.
   Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.
3. Recipe to attach to Jar:
   Whip 3/4 cup of butter or shortening until light and fluffy. Add 1 egg and 1/2 cup applesauce and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 - 12 minutes at 350 degrees F. Share with a friend.

CHOCOLATE COOKIE MIX
1 1/2 cups white sugar
2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips
Instructions:
1. Combine flour, salt, and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.
3. Recipe to attach to Jar:
Whip 1 1/4 cup of butter or shortening until light and fluffy. Add 2 eggs and 1 tsp. vanilla and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 minutes at 350 degrees F. Share with a friend.
CORNFLAKE COOKIE MIX
1 1/4 cups white sugar
1/4 teaspoon salt
2 1/2 cups coconut
1 1/2 cups corn flake cereal
Instructions:
1. Place sugar and salt in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down (put cornflakes in last and don’t crunch them down!).
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.
3. Recipe to attach to Jar:
Whip 3 egg whites until stiff. Add 1/2 teaspoon of vanilla extract. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on an ungreased cookie sheet. Bake for 15 minutes at 325 degrees. Share with a friend.

CHUNKY CHOCOLATE COOKIE MIX
3/4 cup firmly packed dark brown sugar
1/2 cup sugar
1/4 cup cocoa powder {clean inside of jar with dry paper towel after this layer}
1/2 cup chopped pecans
1 cup jumbo chocolate chip morsels
1 3/4 cups flour mixed with 1 tsp. baking soda,
1 tsp. baking powder and 1/4 tsp. salt
Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture it will be a tight fit.

Recipe to attach to Jar:
1. Empty jar of cookie mix into a large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 1 1/2 sticks butter or margarine softened at room temp. 1 egg, slightly beaten 1 tsp. vanilla
3. Mix until completely blended. The dough is sticky. you will need to finish mixing with your hands.
4. Shape into walnut size balls and place 2” inches apart on parchment lined baking sheets, DO NOT USE WAXED PAPER
5. Bake at 350* for 11 to 13 minutes. Cool 5 minutes on baking sheet.
Remove to racks to finish cooling. Makes 3 dozen cookies

CHOCOLATE AND BUTTERSCOTCH COOKIE MIX

Ingredients
9 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons salt
3 cups packed brown sugar
3 cups white sugar
4 cups shortening
8 cups semisweet chocolate chips
4 cups butterscotch chips

Directions
1-In your largest bowl, stir together the flour, baking soda, salt, brown sugar, and white sugar. Add the shortening and stir until mixture is mealy. Lightly stir in the chocolate chips and butterscotch chips until they are distributed evenly.
Place 4 cups of the master mix into each 1 quart jar.
Attach the following directions to the jar:
Preheat oven to 375° F (190° C).
In a medium bowl, beat 2 eggs and 1 teaspoon of vanilla until well blended.
Add entire contents of the jar to the bowl, stir until combined.
Drop by teaspoonfuls onto cookie sheet and bake in the preheated oven for 10 to 12 minutes.
This recipe makes about 2 dozen.

~Makes 6 jars of cookiemix~

COCOA PECAN COOKIE MIX

1 cup sugar
1/2 scup firmly packed brown sugar
1/2 cup cocoa power
1 cup chopped pecans
1 - 3/4 cups flour mixed with 1 teaspoon baking soda

Directions:
Layer ingredients in order given in a 1 quart wide-mouth canning jar.

It is important to wipe the inside of the jar with a paper towel after adding cocoa powder layer. Press firmly in place before adding next ingredient.

Instructions to attach to jar:
Cocoa Pecan Cookies Mix in a Jar
Empty jar of cookie mix into large mixing bowl. Use hands to blend mix.
Add 1 stick of softened butter, 1 slightly beaten egg and 1 teaspoon vanilla. Mix until completely blended. You will need to finish by mixing with your hands.
Shape balls into the size of walnuts. Place 2 inches apart on greased baking sheets. Bake at 375 degrees for 11 to 13 minutes on baking sheet. Remove to racks for cooling.

CHOCOLATE COVERED RAISIN COOKIE MIX
3/4 cup sugar
1/2 cup packed brown sugar
1 cup chocolate covered raisins
1/2 cup milk chocolate chips
1-3/4 cups flour mixed with 1 tsp. baking powder and 1 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on
cookie sheet; remove to wire racks to cool completely. Yield: 2-1/2 dozen.

CHOCOLATE CHIP COOKIE MIX
1/2 cup sugar
1/2 cup chopped nuts
1 cup chocolate chips
1 cup packed brown sugar
2-1/4 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 13 to 15 minutes. Cool 10 minutes on baking sheet. Remove to wire racks to cool completely. These cookies will firm up when completely cooled. Yield: 3 dozen.

COWBOY COOKIE MIX
1 1/3 cups quick oats
1/2 cup firmly packed brown sugar
1/2 cup sugar
1/2 cup chopped pecans
1 cup chocolate chips
1 1/3 cups flour mixed with 1 tsp baking powder, 1 tsp baking soda and 1/4 tsp salt
Layer ingredients in order given in a 1 quart wide mouth canning jar.
press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
1. empty jar of cookie mix into a large mixing bowl, blend mix together
2. add:
   1 stick butter melted
   1 egg slightly beaten
   1 tsp vanilla
3. mix until completely blended
4. shape into balls the size of walnuts place 2 inches apart on sprayed baking sheets
5. bake at 350 degrees for 11 to 13 minutes until edges are lightly browned. cool 5 minutes on baking sheet. remove cookies to racks to finish cooling. makes 3 dozen cookies.

CANDY COOKIE MIX
1/2 cup sugar
1/2 cup brown sugar, firmly packed
1 tsp. powdered vanilla
1 tsp. baking soda
2 cups flour
Layer ingredients in a jar.

Recipe to attach to Jar:
Candy Cookies
Makes 3 dozen cookies
1 cup unsalted butter or margarine, softened
1 large egg
1 package Candy Cookie Mix
1 cup candy bar chunks (Reese’s peanut butter cups, Butterfinger bars, white or milk chocolate chunks)
Preheat oven to 350 degrees F. In the large bowl of an electric mixer, beat the butter until it is smooth. Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks
and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2-inch balls & place them 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.

Many of the recipes are designed to fit in a standard 1-quart canning jar.

Many ask how long these will keep. I have kept some in my pantry for up to 9 months with no problem other than the brown sugar turning rockhard and having to be ice-picked out. Dry ingredients will not mold if the jars are closed--no need to keep them refrigerated. However, most make-a-mix cookbooks suggest that you use their mixes within three months, and I think that is a good rule of thumb even if there is no shortening in the mix.

CRANBERRY HOOTIES
1/2 cup plus 2 tbls. flour
1/2 cup rolled oats
1/2 cup flour mixed with 1/2 tsp. baking soda and 1/2 tsp. salt
1/3 cup plus 1 tbls. packed brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup pecans

Layer the ingredients in a quart jar in order as listed.

Recipe to attach to Jar:
Cranberry Hooties
In a medium bowl, cream together: 1/2 cup butter or margarine (softened), 1 egg, 1 tsp. vanilla. Add the entire jar of ingredients and mix together by hand until well blended. Drop by
heapingspoonfuls onto greased baking sheet. Bake at 350* for 8-10 min.

**DREAMSICLE COOKIE MIX**

1/2 cup Tang instant breakfast drink powder
3/4 cup sugar
1-1/2 cups vanilla chips
1-3/4 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in a large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. If dough is too dry, stir in just enough milk or water to make of cookie dough texture. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. Bake at 375º for 12 to 14 minutes or until tops are very lightly browned. Cool 5 minutes on cookie sheet. Remove to wire racks to cool completely.

Yield: 2-1/2 dozen.

**GOURMET NUTTY CHOCOLATE BAR COOKIE MIX**

1 cup all-purpose Flour
1/2 tsp. Baking Powder
1/2 tsp. Baking Soda
1-1/4 cups Rolled Oats
1 single serving size Milk Chocolate Bar (size can vary)
1/2 cup White Sugar
1/2 cup Brown Sugar
1/2 cup chopped Nuts, your choice (optional)
1/2 cup Chocolate Chips

In a large bowl, combine the flour, baking powder and baking soda.
Layer ingredients in order given in a quart size canning jar. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card with the following directions:
Remove chocolate chips and nuts with a large spoon. Empty cookie mix into large mixing bowl. Stir mix with large wooden spoon to evenly distribute ingredients. Add 1/2 cup softened butter or margarine, 1 egg and 1 teaspoon vanilla. Mix until completely blended. Mixture will be thick, so you may need to use a wooden spoon to finish mixing. Shape into walnut sized balls and place onto a greased cookie sheet 2 inches apart. Bake at 375 degrees F for 8 to 10 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet and then place cookies on baking racks to finish cooling.

Yield: 3 dozen
HAWAIIAN COOKIE MIX
1/3 cup sugar
1/2 cup packed brown sugar
1/3 cup packed flaked coconut
2/3 cup chopped macadamia nuts
2/3 cup chopped dates
2 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Press cookie down slightly with the heel of your hand. Bake at 350º for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

M&M’s COOKIE MIX
1-1/4 cups sugar
1 cup M&Ms
2 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking
sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

MOLASSES COOKIE MIX
Soft, crinkle-coated with sugar, and spicy, these old-fashioned cookies are delightful.

2 cups all-purpose flour
1 cup sugar
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/8 tsp. allspice
1 tsp. ginger
Layer ingredients in jar.

Recipe to attach to Jar:
Molasses Cookies
Makes 4 dozen cookies
3/4 cup butter or margarine, softened
1 egg
1/4 cup sulfured molasses
1 package Molasses Cookie Mix
Preheat oven to 375 degrees F. In large bowl, cream together the butter, egg, and molasses. Add the Molasses Cookie Mix and beat until smooth. Shape the dough into 1-inch balls; roll in granulated sugar & place 2 inches apart on ungreased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks.

OATMEAL FRUIT COOKIES
1/2 cup packed brown sugar
1/4 cup white sugar
3/4 cup wheat germ
1 cup quick cooking oats
1/2 cup dried cherries
1/2 cup raisins
2/3 cup packed flaked coconut
1 cup flour mixed with 1/2 tsp. baking soda and 1/2 tsp. salt.
Layer ingredients in order given in a quart jar.
Recipe to attach to jar:
Oatmeal Fruit Cookies
Empty the contents of the jar into a large bowl. Blend mixture well before adding: 1/2 cup of softened butter or margarine. Mix until mixture resembles coarse crumbs. Beat 1 egg with 1 tsp. vanilla and 1/4 cup milk. Blend egg mixture into the dough until well combined. Bake on greased cookie sheet at 350° for 10-14 min.

OATMEAL RAISIN SPICE COOKIE MIX
3/4 cup packed brown sugar
1/2 cup sugar
3/4 cup raisins
2 cups uncooked quick oats
1 cup flour mixed with 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1 tsp. baking soda and 1/2 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 3 dozen.

ORANGE SLICE COOKIE MIX
3/4 cup sugar
1/2 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda
1-1/2 cups orange slice candies, quartered (wrap in plastic wrap)
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in orange candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

PEANUT BUTTER COOKIE MIX
3/4 cup chopped salted peanuts
3/4 cup packed brown sugar
3/4 cup sugar
3/4 cup peanut butter chips
1-1/2 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1/2 cup creamy peanut butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 dozen.
RAISIN CRUNCH COOKIE MIX
1/2 cup sugar
1/2 cup raisins
1-1/4 cups packed flaked coconut
1 cup crushed cornflakes
3/4 cup packed brown sugar
1/2 cup quick oats
1-1/4 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 10 to 12 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 to 4 dozen.

REESE’S PEANUT BUTTER CUPS COOKIE MIX
3/4 cup sugar
1/4 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda
8 large Reese’s peanut butter cups candies cut into 1/2 inch pieces (wrap in plastic wrap)
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly
beaten and 1 tsp. vanilla; mix until completely blended. Stir in candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2-1/2 dozen.

**SCRUMPTOUS SUGAR COOKIE MIX**

2 cups Flour
2 tsp. Baking Soda
1 tsp. Salt
2 cups Sugar

In a large bowl, combine flour, salt and baking soda. Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card with the following directions:
Empty cookie mix into large mixing bowl. Stir mix with large wooden spoon to evenly distribute ingredients. Add 1 cup sour cream, 1 cup vegetable shortening, 2 eggs and 2 teaspoons vanilla. Mix until completely blended but do not beat with electric mixer. Mixture will be thick, so you may need to use a wooden spoon to finish mixing. Roll out onto floured surface and cut shapes, or shape into walnut sized balls,
then roll in sugar and place onto a greased cookie sheet 2 inches apart. Flatten sugar coated cookies with bottom of a glass drinking glass. Bake at 350 degrees F for 7 to 10 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet and then place cookies on baking racks to finish cooling. Yield: 3 dozen cookies

**SNICKERDOODLE COOKIE MIX**

Snickerdoodles are soft sugar cookies dusted with cinnamon and sugar.

2 3/4 cups all purpose flour
1/4 tsp. salt
1 tsp. baking soda
2 tsp. cream of tartar
1 1/2 cups sugar

Layer ingredients in a Jar.

Recipe to attach to Jar:

Snickerdoodles
Makes about 5 dozen cookies
1 cup butter or margarine, softened
2 eggs
1 package Snickerdoodle Mix
1/2 cup sugar
1 Tbsp. cinnamon

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, cream the butter until light; add the eggs & beat on low speed until the mixture is smooth. Add the Snickerdoodle Mix & continue to beat on low
speed until the dough begins to form. Combine the sugar & cinnamon in a small bowl. Shape the dough into 1-inch balls & roll in the cinnamon-sugar blend. Arrange on ungreased baking sheets 2 inches apart & bake for 16 to 19 minutes, or until light tan. Transfer to wire racks to cool.

SNOWBALLS MIX

Ingredients
1/2 cup confectioners’ sugar
2 cups all-purpose flour
1 cup chopped pecans

Directions
1-In a medium bowl, combine the confectioners’ sugar and flour. Place into a 1 quart canning jar. Put the chopped pecans on top. Close the lid and attach a tag with the following instructions:
2-Snow Balls, Makes 4 dozen. Preheat the oven to 325º F (165º C).

Grease cookie sheets.
In a medium bowl, cream together 3/4 cup of shortening and 1/4 cup of margarine. Stir in 2 teaspoons of vanilla. Add the entire contents of the jar, and mix well. Roll dough into 1 inch balls and place them on the prepared cookie sheet. Bake for 20 to 25 minutes, until lightly browned. Cool, and roll in confectioners’ sugar.

~Makes 4 dozen~

TRAIL COOKIE MIX
1/2 cup packed brown sugar
1/2 cup sugar
3/4 cup wheat germ
1/3 cup quick oats
1 cup raisins
1/3 cup packed flaked coconut
1/2 cup chopped pecans
3/4 cup flour mixed with 1 tsp. baking powder
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350º for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks
WHITE CHOCOLATE PEPPERMINT PATTIES
ABSOLUTELY DELICIOUS!
Keep your eye on these gems as they bake - they have a quick cooking time and should only take 9 minutes. Keep them in a tightly sealed container, or freeze them for longer storage.
Layer In Jar:
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
4 ounces white chocolate, chopped into 1/4-inch pieces
1/2 cup granulated sugar
attached separately in red saran wrap with a ribbon tie:
4 ounces peppermint candy, chopped into 1/3 inch pieces
Recipe to attach to jar:
Make the White Chocolate Peppermint Patties:
1. Preheat the oven to 325°F.
2. with a sifter, sift the jar mixes over a large bowl.
3. Heat 1 inch of water in the bottom half of a double boiler over medium heat. With the heat on, place the white chocolate in the top half
of the double boiler. Use a rubber spatula to stir the chocolate until completely melted and smooth, about 4 minutes. Transfer the melted white chocolate to a 1-quart bowl and set aside until needed.
4. Place 1/2 cup granulated sugar and 6 tablespoons unsalted butter in the bowl of an electric mixer fitted with a paddle. Beat on medium for 4 minutes until smooth. Use a rubber spatula to scrape down the sides of the bowl, then continue to beat on medium for 2 more minutes until very smooth. Add 1 egg and the 2 teas. vanilla extract and beat on medium for 1 minute until combined. Scrape down the bowl. Add the melted chocolate and beat on medium for 1 minute until combined. Scrape down the bowl. Add the sifted dry ingredients and mix on low until incorporated, about 30 seconds. Add the chopped peppermint candy and mix on low until incorporated, about 30 seconds. Remove the bowl from the mixer and use a rubber spatula to finish mixing the dough until thoroughly combined.
5. Using a heaping tablespoon of dough for each cookie (approximately 1/2 ounce), portion 12 cookies, evenly spaced, onto each of 3 nonstick
baking sheets. Place the baking sheets on the top and center rack of the preheated oven and bake for 9 minutes until lightly golden brown around the edges, rotating the sheets from top to center halfway through the baking time (at that time also turn each sheet 180 degrees). Remove the cookies from the oven and cool to room temperature for 30 minutes. Store the cookies in a tightly sealed plastic container until ready to serve.

CHOCOLATE PUDDING MIX
2 1/2 cups instant nonfat dry milk
5 cups sugar
3 cups cornstarch
1 teaspoon salt
2 1/2 cups unsweetened cocoa
Mix all ingredients together until they are well blended. Store in a large airtight container or jar.

Recipe to attach to jar:
To use: Make sure you stir mix before using - then measure out 2/3 cup of mix in a medium saucepan. Add 2 cups milk, one teaspoon vanilla and one tablespoon butter and cook over low heat stirring constantly until mixture comes to a boil. Continue cooking and stirring for one minute. Remove from heat - cool. May be placed in individual serving bowls then cooled.

APPLE~BERRY~PEACH COBBLER MIX
1 cup all-purpose flour
1 tsp. baking powder
1 cup sugar
1 tsp. powdered vanilla
Layer ingredients in a jar.
Recipe to attach to Jar:
Berry Cobbler
Serves 8 to 10
4 cups fresh berries (blueberries, raspberries or boysenberries) or peach, apples.
1/4 cup orange juice
1/4 cup sugar
1 tsp. cinnamon
1 cup unsalted butter, melted
1 egg
1 package Cobbler Mix
Preheat oven to 375 degrees F. In large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small mixing bowl blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together. Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling. Allow to cool for 15 minutes before serving.

LAYERED SNACK MIX
Layer snacks into a wide mouth quart canning jar. Select 4 or 5 different salty type small snacks of different colors. Put in even amounts of each kind. As an example, layer in this order.
Sunflower seeds
Salted peanuts
Fish crackers
Small pretzel nuggets or twists
Raisins

BLUEBERRY MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt, stir in blueberries.
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Blueberry Muffin Mix
Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than
1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber. Makes 12.
Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:
BRAN MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar
3 1/4 cup Bran flakes

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour,
   1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Bran Muffin Mix
Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than 1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber. Makes 12.
Dry mix keeps for 3 months. Store in a cool, dark cupboard

1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes, fold in 1/4 cup applesauce. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the
rack. Variations:
CRANBERRY~PUMPKIN YUMMY MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar
Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour,
1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.
Recipe to attach to Jar:
**Cranberry Pumpkin Muffin Mix**  
*Makes 12.*  
Dry mix keeps for 3 months. Store in a cool, dark cupboard.

1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.

2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.

3. In another medium bowl, using a handheld electric mixer set at medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 1/2 cup unsweetened applesauce, 1/2 cup solid pack pumpkin, 1/2 cup dried cranberries, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.

4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:  
**DAIRY-FREE MUFFIN MIX**  
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the envelope.)
2 cups all-purpose unbleached flour (spoon into measuring cup and level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar
Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour,
1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.
Recipe to attach to Jar:
Dairy Free Muffin Mix
Makes 12.
Dry mix keeps for 3 months. Store in a cool, dark cupboard
1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at medium speed, beat the 3/4 cup Soy or Rice Milk, 1 tablespoon lemon juice, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack. Variations:
   GINGER SPICE MUFFIN MIX
   A great gift for people on the go!!
   1 3/4 cups flour
2 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. salt
Mix the first 4 items together and place in jar, layer the following.
Recipe to attach to Jar:
Ginger Spice Muffins
Makes 1 dozen
1 pkg. Ginger Spice Muffin Mix
1/4 cup butter or margarine, melted
1 egg
1 tsp. vanilla
1 cup milk
Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a
large
bowl, combine the muffin mix with the butter, egg, vanilla and milk
Stir
the mixture until the ingredients are blended. Do not overmix.
The
batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15
minutes.
HEART SMART MUFFIN MIX
You will need:
1 quart wide-mouth canning jar
1 small Ziplock bag
16 inches of a pretty ribbon
1 tiny wire whisk (available from kitchenware shops)
1 large rubber band
1 large envelope (Punch a hole in the upper left corner of the
everlope.)
2 cups all-purpose unbleached flour (spoon into measuring cup
and
level top)
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/8 teaspoon salt
2/3 cup packed dark brown sugar

Directions:
1. In a medium mixing bowl, combine 2 cups all-purpose unbleached flour,
   1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, 1 teaspoon ground cinnamon, 1/2 teaspoon freshly grated nutmeg and 1/8 teaspoon salt
2. Using a funnel, pour ingredients into the jar. In a small Ziplock bag, place the dark brown sugar in and completely close. Push bag into the mason jar. Close jar tightly. Secure the small wire whisk with a rubber band around the lid.
3. Type baking instructions (see below) on a pretty piece of paper or card, and tuck inside the envelope. Tie instruction card with a pretty ribbon covering the rubber band.

Recipe to attach to Jar:
Heart Smart Muffin Mix
Per muffin: 158 calories, 30 grams carbohydrates, 3 grams fat (less than 1 gram saturated fat), 18 milligrams cholesterol, 1 gram fiber.
Makes 12.

Dry mix keeps for 3 months. Store in a cool, dark cupboard

1. Position a rack in the center of the oven and preheat it to 350 degrees F. Lightly spray twelve 2 3/4-by-1 1/2 inch nonstick muffin cups with oil.
2. Empty the Heart Smart Muffin Mix ingredients into a medium bowl. Set aside.
3. In another medium bowl, using a handheld electric mixer set at medium speed, beat the 3/4 cup low-fat (or regular) buttermilk, 3/4 cup unsweetened applesauce, 2/3 cup packed dark brown sugar (from the Ziplock bag), 1 large egg, 1 1/2 tablespoons canola or vegetable oil and 1 teaspoon vanilla extract until frothy, about 2 minutes. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Using a spoon, mix just until moistened. Batter will be thick. Do not over mix.
4. Divide the batter equally among the prepared muffin cups. Bake until the tops spring back when pressed gently in the center, about 20 minutes. Do not over bake. Cool in the pan on a wire rack for 10 minutes before removing from the cups. Serve warm or cool completely on the rack.

Variations:
APPLE CAKE MIX ~ LAST UP TO 1 YEAR IF SEALED PROPERLY!
GREAT AS GIFTS!
2/3 c Shortening
1/2 ts Baking powder
3 1/3 c Sugar
2 ts Baking soda
4 Eggs
1 1/2 ts Salt
2 c Applesauce
1 ts Cinnamon (ground)
3 1/3 c Flour
1 ts Cloves (ground)
1 c Raisins
1/2 c Pecans (chopped)
Grease 8 WIDE-MOUTH pint canning jars with melted shortening. Use a brush and avoid getting grease on the jar rims. Cream shortening and sugar. Beat in eggs and applesauce. Sift together the dry ingredients and blend them into the applesauce mixture. Add the raisins and nuts and divide the batter evenly between 8 widemouth pint jars. The jars will be more than half full. Bake open jars about 60 minutes in an oven at 325 degrees. When done, quickly remove one hot jar at a time and clean its sealing edge. Immediately apply and firmly tighten a two-piece wide-mouth canning lid. The lid will form a vacuum seal as the jar cools. Jars of cooled bread may be stored on the pantry shelf with other canned foods or may be placed in a freezer. The bread is safe to eat as long as jars remain vacuum sealed and free of mold growth.

CRAZY CAKE MIX
2 cups flour
2/3 cup Cocoa Powder
3/4 tsp. Salt
1 1/2 tsp. Baking Powder
1 1/3 cups Sugar
In a large bowl, combine flour, salt, cocoa powder & baking powder.
Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer the ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Recipe to attach to jar:

Crazy Cake
3/4 cup Vegetable Oil
2 tsp. Vinegar
1 tsp. Vanilla
2 cups Water
Stir cake ingredients together using a wire whisk or fork, making certain that all ingredients are completely mixed together. Bake at 350 degrees F for 35 minutes. Frost as desired or serve sprinkled with powdered sugar, with fresh fruit on the side.

CARROT CAKE MIX
2 cups sugar
2 tsp. powdered vanilla
1/2 cup chopped pecans
3 cups all-purpose flour
2 tsp. baking soda
1 Tbsp. cinnamon
1/4 tsp. nutmeg
Layer ingredients in jar.

Recipe to attach to jar:

Carrot Cake
Makes 1 13x9-inch cake
1 package Carrot Cake Mix
1 1/2 cups vegetable oil
3 large eggs
3 cups grated carrots
1 (8-ounce) can crushed pineapple
Preheat oven to 350 degrees F & grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add the oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

CARROT RAISIN BREAD ~ BAKED IN A JAR!

2-2/3 cups White Sugar
2/3 cup Vegetable Shortening
4 Eggs
2/3 cup Water
2 cups shredded Carrots
3 1/2 cups all-purpose Flour
1/4 tsp. Cloves
1 tsp. Cinnamon
1 tsp. Baking Powder
2 tsp. Baking Soda
1 tsp. Salt
1 cup Raisins

You will need 6 wide-mouth pint-size canning jars, metal rings and lids. Don’t use any other size jars. Sterilize jars, lids and rings according to manufacturer’s directions. Grease inside, but not the rim of jars. Cream sugar and shortening, beat in eggs and water, add carrots. Sift together flour, cloves, cinnamon, baking powder, baking soda and salt; add to batter. Add raisins and mix. Pour one cup of batter into prepared jars. Do not use more than one
cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Place in a pre-heated 325-degree oven for 45 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep hot until ready to use. Remove jars from oven one at a time keeping remaining jars in oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly) Place lids on jars and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve.

CROCK POT PUMPKIN BREAD ~ BAKED IN JARS !

1 c Flour
1 1/2 ts Baking powder
1 ts Pumpkin pie spice
1/2 c Brown sugar; firmly packed
2 tb Vegetable oil
2 Eggs
1/2 c Pumpkin (canned)
4 tb Raisins or dried currants;
In small bowl combine flour, baking powder and pumpkin pie spice; set aside. In med. mixing bowl combine brown sugar and oil; beat till well combined. Beat in eggs. Add pumpkin; mix well. Add flour mixture. Beat just until combined. Stir in raisins. Pour pumpkin mixture into 2 well-greased and floured 1/2-pint straight-sided canning jars. Cover jars tightly w/greased foil. Place a piece of crumpled foil in 3-1/2 or 4 qt. crockery cooker with liner in place. Place jars atop crumpled foil.
Cover; cook on high setting for 1-1/2 to 1-3/4 hours or until a wooden toothpick inserted near centers comes out clean. Remove jars from cooker; cool 10 minutes in jars. Remove bread from jars. Cool thoroughly on wire rack. Makes 2 loaves.

FOR 3-1/2 to 4 QUART CROCKPOTS--Halve all ingredients. Here’s how to seal them up and store them in your pantry:

Remove jars from the oven one at a time, wipe rim of jar clean; put on lid and ring and screw on tightly. Jars will seal as the cake cools. Store like canned goods.

CAKE IN A MUG ~ GREAT FOR PARTIES !!!!

Makes 8 coffee mugs
Cake mix in a mug that can be made in the Microwave. Use any flavor of cake mix and corresponding flavor of pudding mix. For the glaze, Use a corresponding flavor of powdered mix, such as lemonade for lemon, cocoa for chocolate, et cetera.

1 (18.25 ounce) box cake mix
1 (4 serving) package instant pudding mix
2 2/3 cups confectioners sugar
1/4 cup Powdered dry flavoring mix (see description)
8 large coffee mugs
16 small plastic bags
24 twist ties

Directions: Check your coffee mugs to make sure each one holds 1 1/2 cups water. Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 to 4 1/2 cups of dry mix and will make 8 coffee cup cake mixes. Divide mix into 8 small plastic bags (about 1/2 cup each). Place mix into a corner of each bag and tie.
it there with a twist tie.
Make glaze mix:
in a medium bowl, combine confectioners sugar with powdered flavoring
mix. Divide into 8 small plastic bags and close bag with a twist tie.
Attach each glaze mix to the cake mix bags with a twist tie. Place one
of each bag into each cup.
Attach the following instructions to each cup:
Generously spray inside of cup with cooking spray. Empty contents of
cake mix packet in cup. Add 1 egg, 1 tablespoon of oil, 1 tablespoon
water to dry mix. Mix 15 seconds, carefully mixing in all dry mix.
Microwave on full power for 2 minutes. While cake is cooking, place
ingredients from Glaze mix into a very small container and add 1 1/2
teaspoon water.
Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.
GINGERBREAD ~ BAKED IN JARS ~ GREAT GIFTS !
2 1/4 c Flour (all-purpose)
3/4 c Sugar
1 ts Baking soda
1/2 ts Baking powder
1/4 ts Salt
2 ts Ginger (ground)
1 ts Cinnamon (ground)
1/2 ts Cloves (ground)
3/4 c Margarine (softened)
3/4 c Water
1/2 c Molasses
Preheat oven to 325-degrees (NO higher).
Sterilize 5 (12 oz) Ball Quilted Crystal (#14400-81400) jam/jelly
canning jars, lids and rings by boiling them for 15 minutes.
Remove
the jars from the water and allow them to air-dry on your counter top; leave
the lids and rings in the hot water until you’re ready to use them. Once the jars are cool enough to handle, use a pastry brush to grease them with shortening (DO NOT use butter, margarine, PAM or Baker’s Secret); set aside.
In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves. Stir in margarine, water and molasses until well blended. Divide batter among the 5 jars (they should be about 1/2 full). Place jars onto a cookie sheet or they'll tip over. Bake in preheated 325-degree oven for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they’re baking, so they’ll bake evenly. Have your HOT lids ready. Using HEAVY-DUTY MITTS (the jars ARE HOT!) Take one jar at a time from the oven and place a lid on, then the ring. Tightly screw on lids--do it FAST because the lid gets REAL hot! Allow jars to cool on your countertop. Once the jars are cool, decorate with round pieces of cloth. Unscrew the ring (the lid should be sealed by now) and place a few cotton balls or a wad of batting on top of the lid (makes it poof-y on top), then a piece
of cloth (about 3" larger than the lid) on top and screw the 
ring back on.
LEMON POPPY SEED CAKE MIX
This cake is delightful with its lemony flavor and the added 
crunch of 
poppy seeds.
1 1/2 cups sugar
3 cups cake flour
1 1/2 tsp. baking powder
1/4 cup poppy seeds
Layer ingredients in jar.
Recipe to attach to jar:
Lemon Poppy-Seed Cake
Serves 8
3/4 cup butter
6 eggs
1/3 cup milk
1 tsp. vanilla extract
1 tsp. lemon extract (not lemon juice)
Zest of 1 lemon
1 pkg. Lemon Poppy-Seed Cake Mix
Glaze:
1/2 cup sugar
1/2 cup lemon juice
Preheat oven to 350 degrees F. Butter an 8- to 9-cup Bundt pan. 
In the 
large bowl of an electric mixer, cream the butter. Add the eggs, 
one at 
a time, beating after each addition. Add the milk, extracts, and 
lemon 
zest. The mixture will look curdled. Add the Cake Mix, and 
continue to 
beat on medium speed for 3 to 4 minutes until mixture is 
smooth.
Pour the batter into greased pan and bake for 45 to 55 minutes. 
Glaze: Combine sugar and lemon juice in a small saucepan over 
medium 
heat, and bring to boil for 3 minutes. When cake is removed from 
oven,
poke cake all over with a wooden skewer and brush glaze over cake.  
Let the cake stand for 1 hour and remove from pan to cool on a wire rack.  
Wrap the cake in plastic wrap.  

**SCOTTISH SHORTBREAD MIX**  
This older recipe never fails to bring a smile.  
1 1/2 cups all-purpose flour  
3/4 cup powdered sugar  
1/4 tsp. salt  
Put ingredients in small jar.  
Recipe to attach to Jar:  
Scottish Shortbread  
Makes 16 pieces  
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.  

**SPICED APPLE CAKE MIX**  
3 cups all-purpose flour  
1 1/2 cups sugar  
1 1/2 tsp. baking soda  
1 tsp. powdered vanilla  
1 1/2 tsp. cinnamon  
1/4 tsp. ground nutmeg  
1 cup chopped nuts  
1/2 cup golden raisins  
Arrange ingredients in layers.  
Recipe to attach to Jar:  
Spiced Apple Cake  
Serves 8 to 10  
1 package Spiced Apple Cake Mix  
1 1/2 cups canola oil  
3 large eggs
3 cups chopped apples
Preheat the oven to 350 degrees F & grease a tube or Bundt pan.
Place the Spiced Apple Cake Mix into a large mixing bowl. Make a well in the center of the Mix; add the oil, eggs, and apples. Stir until mixture is smooth. Pour into the prepared pan and bake for 1 hour & 10 minutes, or until a toothpick inserted into the center comes out clean. Cool; remove from the cake pan.

BROWNIE MIX
2-1/4 cups sugar
2/3 cup cocoa (clean inside of jar with paper towel after this layer)
3/4 cup chopped pecans
1-1/4 cups flour mixed with 1 tsp. salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty brownie mix in large mixing bowl; stir to combine. Add 3/4 cup melted butter and 4 eggs slightly beaten; mix until completely blended.

BUTTERSCOTCH BROWNIE MIX
1/2 cup firmly packed coconut
3/4 cup chopped pecans
2 cups firmly packed brown sugar
2 cups flour mixed with 1 & 1/2 tbsp. baking powder and 1/4 tsp. salt.
Layer ingredients in order given in a quart jar. Press each layer firmly in place before adding next ingredient.
Recipe to attach to Jar:
Butterscotch Brownies
Empty jar of brownie mix into large mixing bowl
Use your hands to thoroughly blend mix. Add:
3/4 cup butter or margarine, softened.
2 eggs slightly beaten. 2 tsp. vanilla
Mix until completely blended. Spread batter into
a sprayed or greased 9x13 metal pan.
Bake at 375* for 25 min.

PEANUT BUTTER BROWNIE KISSY BITES
1 package peanut butter morsels
2-1/4 cups sugar
2/3 cup cocoa (clean inside of jar with paper towel after this layer)
3/4 cup chopped pecans
1-1/4 cups flour mixed with 1 tsp. Salt
Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.
Recipe to attach to jar:
Empty brownie mix in large mixing bowl; stir to combine. Add
3/4 cup melted butter and 4 eggs slightly beaten; mix until completely blended.
Spoon dropfuls of mix into miniature foil baking cups, place peanut butter kiss in each. Bake at 350º for 15 to 20 minutes. Cool completely. Yield: 2 to 2 1/2 dozen.

SAND ART BROWNIES IN A JAR ~ REAL COOL ~
12 wide-mouth quart (4-cup) canning jars with lid and rings for 1 jar:
2/3 t. salt
1 1/8 c. flour, divided
1/3 c. cocoa powder
2/3 c. brown sugar
2/3 c. sugar
1/2 c. chocolate chips
1/2 c. white chocolate chips
1/2 c. walnuts or pecans
1/2 yard print cotton fabric
Layer ingredients as follows:
2/3 t. salt
5/8 c. flour
1/3 c. cocoa powder
1/2 c. flour
2/3 c. brown sugar
2/3 c. sugar
1/2 c. chocolate chips
1/2 c. white chocolate chips
1/2 c. walnuts
Close jars with lids and rings.
Cut twelve 7-inch circles from cotton fabric. Top each jar with fabric circle, and tie with ribbon.
Recipe Instructions (include on gift tag):
1. Preheat oven to 350 degrees. Grease one 9x9 baking pan.
2. Pour the contents of the jar into a large bowl and mix well.
3. Stir in 1 teaspoon vanilla, 2/3 cup vegetable oil and 3 eggs. Beat until just combined.
4. Pour the batter into the prepared pan and bake at 350 degrees for 20 to 25 minutes.
TEXAS DOUBLE FUDGE BROWNIE MIX
Dense and fudgy, these are the best brownies in the world.
2 cups sugar
1 cup cocoa (not Dutch process)
1 cup all-purpose flour
1 cup chopped pecans
1 cup chocolate chips
Layer ingredients in Jar.
Recipe to attach to Jar:
Double-Fudge Brownies
Makes 24
1 cup butter or margarine, softened
4 eggs
1 package Double-Fudge Brownie Mix
Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the
large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes.

**AMARETTO COCOA MIX**

**Ingredients**
- 10 1/2 C. Non-Fat Dry Milk
- 4 C. Confectioner’s Sugar
- 2 8 oz. Jars of Amaretto Flavored Non-Dairy Powdered Creamer
- 3 1/2 C. Chocolate Mix for Milk (Nestle’s Quick)
- 2 3/4 C. Non-Dairy Powdered Creamer
- 1/2 tsp Salt

Layer in a Jar.

Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer*

**CAFÉ BAVARIAN MINT COFFEE**

- 1/4 C. Powdered Creamer
- 1/3 C. Sugar
- 1/4 C. Instant Coffee
- 2 T. Powdered Baking Cocoa
- 2 hard candy Peppermints

Layer in a jar.

Recipe to attach to jar:
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup and add hot water.

**CAFÉ CAPPICINO ORANGE FLAVORED COFFEE**

- 1/4 C. Powdered Creamer
- 1/3 C. Sugar
- 1/4 C. Instant Coffee
- 1 Orange flavored piece of hard candy

Layer in canning jar.

Recipe to attach to jar:
Process in a blender on liquify until well blended. Store in an air
tight container. Use by tablespoonfuls according to taste. Spoon in cup
and add hot water

CAFÉ SWISS MOCHA FLAVORED COFFEE
1/4 C. Powdered Creamer
1/3 C. Sugar
1/4 C. Instant Coffee
2 T. Powdered Baking Cocoa
Layer in a canning jar.
Recipe to attach to Jar:
Process in a blender on liquify until well blended. Store in an air tight container. Use by tablespoonfuls according to taste. Spoon in cup
and add hot water

FRENCH VANILLA COCOA MIX
Ingredients
10 1/2 C. Non-Fat Dry Milk
4 C. Confectioner’s Sugar
2 8 oz. Jars of French Vanilla Flavored Non-Dairy Powdered Creamer
3 1/2 C. Chocolate Mix for Milk (Nestle’s Quick)
2 3/4 C. Non-Dairy Powdered Creamer
1/2 tsp Salt
Layer in a Jar.
Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer

HOT COCOA MIX
Ingredients
10 1/2 C. Non-Fat Dry Milk
4 C. Confectioner’s Sugar
4 1/4 C. Chocolate Mix for Milk (Nestle’s Quick)
2 3/4 C. Non-Dairy Powdered Creamer
1/2 tsp Salt
Layer in a Jar.
Recipe to attach to Jar:
Combine 3 heaping tablespoons of cocoa mix into hot water or milk
*This recipe can be used with any flavor of non-dairy powdered creamer

INSTANT CAPPUCINO
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
Layer ingredients in jar.
Recipe to attach to jar:
Use 1 heaping Tbls. per cup of boiling water.

INSTANT SPICED TEA
2 cups powdered orange breakfast drink
1-1/2 cups sugar
3/4 cup instant tea
2 packages unsweetened lemonade mix
1 teaspoon ground cloves
1 teaspoon ground cinnamon
Layer ingredients in jar.
Recipe to attach to jar:
"Spiced Tea. Add 2 heaping teaspoons to 1 cup boiling water."

SPICED TEA MIX
1 (9 oz.) jar powdered orange breakfast drink mix
1 (4 oz.) jar lemon flavored ice tea mix
1-1/2 c. sugar
2 tsp. cinnamon
2 tsp. ground cloves
1 tsp. ground ginger
Layer drink mix, sugar and spices. Label and store in tightly covered jar, no longer than 6 months.
Recipe to attach to jar:
To serve: For each serving mix 3 teaspoons spiced tea mix and 1 cup boiling water in mix until mix is dissolved. Garnish each with a
twist of lemon or orange peel and a cinnamon stick if desired.

Makes about 5-1/4 cups mix.

VERY RICH HOT CHOCOLATE MIX
8 cups dry milk
1 pound instant chocolate drink, like Swiss Miss or Nestle’s Quick
1 cup Cremora, Coffeemate, or Pream
4 heaping tablespoons powdered sugar
Layer the ingredients and put them into a jar
Label the mix "Rich Hot Chocolate. Add 1/2 cup mix per cup of boiling water." Makes 24 cups.

DELICIOUS LIQUEURS

~CHRISTMAS SPIRIT~
~2 cups of chopped cranberries
~2 clementines, the rinds and juice
~2 cups of granulated sugar
~1 cinnamon stick
~2 cups of vodka
In a sterilized jar add all ingredients together.
Close the lid and shake well to combine.
Store in a cool place, shake the jar daily for 2 weeks, then occasionally shake for the other 2 weeks.
When it has matured filter into pretty sterilized bottles and cork immediately.
~Makes 3 cups~

~BAILEYS IRISH CREAM~
~1 14 oz. can sweetened, condensed milk
~2 c. Irish Whiskey
~1 TBSP. vanilla extract
~1/2 TSP. instant coffee granules
~3 TBSP. chocolate syrup
~1 small carton whipping cream
Mix all ingredients in blender for 3 minutes.
Pour into bottle(s) of your choice.
Voilà!
Drinkable immediately, but much better after 5-7 days of aging.
Must be kept refrigerated.
*Makes 1 quart.

~AMARETTO~
~3/4 tsp pure almond extract
~3 c. vodka
~1 c. Sugar Syrup or honey
Shake in a 1 liter bottle.
Can be consumed right away, but is better if aged 2 weeks.

~KAHLUA~
~6 cups sugar
~6 cups water
~20 tsp instant coffee
~1/2 gallon vodka
~12 tsp pure vanilla
Mix sugar, water, coffee together and bring to slow boil.
Turn heat down and simmer 1 hour.
Remove heat, cover liquid with plastic wrap.
Let sit for 12 hours, then remove wrap (it will pick up film from the top).
Add vodka and vanilla, stir well.
Bottle in dark bottles.
Notes:, Yield 3 quarts. Drinkable immediately, but turns bitter with time.

~BANANA LIQUEUR~
~1 large, just-ripe banana, peeled
~1 fifth vodka or light rum
~1 1/4 cups granulated sugar
~1/2 cup water
~2” piece of vanilla bean
Mash banana. Add banana to vodka.
Using wooden spoon, submerge banana mash (exposure to air will brown the banana).
Steep 2 weeks.
Strain, filter, add syrup.
Slit open vanilla bean, add to mix.
Age 1 month, remove bean.
Strain and filter again as necessary.
Age another month.

~CRÈME DE CACAO~
~1 cup sugar syrup
~6 oz. unsweetened liquid chocolate OR 1/2 cup dry cocoa
~2 cups vodka
~1 tsp. vanilla extract
~1/2 tsp. glycerine (optional - for texture only)
Boil sugar and water together until dissolved.
Remove from heat and let cool.
In aging container, combine chocolate, vodka and vanilla extract,
stirring well to combine.
Add cooled sugar syrup.
Steep for 1 month, shaking/stirring weekly.
After 1 month, let sit undisturbed for an additional week, then
carefully pour off or siphon the clear liqueur. Discard the
sediment
that’s left behind. Strain and filter liqueur. Add glycerine to
strained
liqueur. Bottle, and age for 1 more month.
~FLOWER PETAL LIQUEUR~
~1 1/2 cups highly scented fresh petals, washed and dabbed dry
on
paper
towels
~1 1/2 cups vodka
~1/2 cup sugar syrup
Steep petals in vodka 2-3 weeks. Strain and squeeze. Add syrup, mature 1
week.
~GRAND MARNIER~
~3 c. California brandy
~1.5 tsp pure orange extract
~1 c. honey
~1/2tsp glycerine
~dash of ground cinnamon and ground coriander
Mix all, steep 1 month, clarify and bottle.
~SPICED RUM~
~2 cups light (white) rum
~2 tsp pure vanilla extract
~1/2 cup sugar syrup
Place in bottle and shake. Requires no aging although it may need to settle after shaking.

HOMEMADE DOGGIE TREATIES ~ THEY’LL LOVE’ EM

Here’s a what you’ll need:
1 quart wide-mouth canning jar
1 dog biscuit cookie cutter
16 inches of a pretty ribbon
1 large envelope. (Punch a hole in the upper left hand corner.)
1 cup all-purpose unbleached flour
1 cup whole wheat flour
1/2 cup yellow cornmeal
1/2 cup instant nonfat dry milk powder
1 teaspoon brown sugar or white sugar
1/2 teaspoon garlic powder
Pinch of salt

Directions:
1. In a medium mixing bowl, combine: 1 cup all-purpose unbleached flour,
   1 cup whole wheat flour, 1/2 cup yellow cornmeal, 1/2 cup instant
   nonfat dry milk powder, 1 teaspoon brown sugar or white sugar, 1/2
   teaspoon garlic powder, pinch of salt.
2. Using a funnel, pour dry ingredients into the jar. Close jar tightly.
3. Tie dog biscuit cookie cutter and instruction card around the top of
   the card with a pretty ribbon.

Instruction Card:
Make Your Own Dog Biscuits
1. Position a rack in the center of the oven. Preheat it to 250 degrees
F. Place Dog Biscuit Mix ingredients in a medium sized bowl. Add in 1
large egg, 1/2 cup shredded sharp cheddar cheese, 1/4 cup grated
Parmesan cheese, 1/4 to 1/2 cup (or more) hot chicken broth, beef broth or very hot water.

2. Make a dough that’s very heavy, but not sticky. Add more flour or water, 1 teaspoon at a time if dough is too moist (use flour) or too dry (use hot water).

3. Turn out dough onto a floured pastry cloth and knead 8-10 times until elastic. Let dough rest for 5 minutes. Roll out dough 1/2 of an inch thick and cut with a dog-bone shaped cutter. Place cookies close together as they will not spread.

4. Bake for 1 hour, rotate the baking trays in the oven (turn tray around 180 degrees), and bake them another half hour. Cool the cookies in the pan for 1 minute, then transfer to a wire cake rack to cool completely.

GIFT BASKET IDEAS
Accountant Survival Kit
Abacus - for when your calculator wears out
Marbles - to replace the ones you will lose
Rope - in case you get to the end of yours
Penny- to give you extra cents (sense) to know which battles to fight, & which ones to ignore.
Magic Wand - for the magician people think you should be
Piece of string - to help you "tie-up" those loose ends.
A Lifesaver - to keep you from drowning in everyday problems.
A lemon drop - to remind you that "when life gives you lemons, you make lemonade."
A lollipop - to help you lick your problems.
A rubber band - to help you to remember to be "flexible" in all things.
A Snicker candy bar - to remind you that laughter IS the best medicine.
A paper clip - to help you "hold it all together."
A stick of gum - to give you that "stick-to-it" attitude.
A safety pin - to help you "pin-point" your problems, the better to solve them.
Get out of Jail Free card - for that tax return you fudged on.
A mint - so you will always have a fresh outlook.
Candle - for when you’re burning the midnight oil.
Battery - to help you keep going and going and going.
Candy kiss - to remind you that you are loved by me.
Anti-Depression Kit
Eraser: A reminder that we all make mistakes, but we can wipe the slate clean.
Penny: Save this and you will never be broke again.
Marble: To keep you rolling along.
Rubber Band: To keep you bouncing back and flexible.
Candle: To light up the darkness.
Tissue: For drying your tears.
Toothpick: To pick out the good in others including yourself.
Cotton Ball: For the rough roads ahead.
Confetti: To add some sparkle to your life.
Lifesaver: To remind you of the many times others need your help and you need theirs.
Rainbow: A reminder that after every storm comes a rainbow.
Paper Clip: To hold everything together when it falls apart.
A Hug & Kiss: To remind you that someone cares about you!

ANNIVERSARY GIFT BASKET
Wine or de-alcohol wine
Register both couples in an activity class (rock climbing, scuba diving, something They can do together)
A movie that both spouses like
Popcorn kernels with favorite spices
Coupon book you make yourself for babysitting (if necessary)
An inspirational book about marriage
Bubble bath
An afghan made for two
Sweets and cookies

AQUARIUM LOVERS GIFT BASKET
Fill a gold fish bowl with:
Fish food ~ aquarium gravel ~ net ~ gift certificate for fish from pet store ~ book about care of gold fish

ARTISTS GIFT BASKET
Include paintbrushes, different types of paints, markers, pencils, and sketch books.

ATHLETE’S GIFT BASKET
High energy bars
Sports drinks
Carb loaded mix Pasta
Sunscreen Lip balm
Moisturizer/shower soap
Back to school survival kit
This kit can be given by the teacher to the students when they return to school for a new year.

Cotton Ball ~ to remind you that our classroom is full of kind words and warm comfortable feelings.
Chocolate Hug ~ to comfort you when you are feeling sad or alone.
Sticker ~ to remind you that this class sticks together and helps each other.
Starburst candy ~ to remind you that you are always a star in this class....and
everyone shines in his own way.
Tissue ~ to remind you to help dry someone’s tears.
Toothpick ~ to remind you to "pick out" the good things in your classmates and yourself.
Ribbon ~ to remind you that friendship ties our hearts together.
Eraser ~ to remind you that everyone makes mistakes and this is okay.
Life Saver Candy ~ to remind you that you can come to any adult in our school for help.
Band Aid ~ to remind you that feelings get hurt easily
~~~~~~~~
Put the items in red in a baggie and attach the poem.
Dear Student’s name
You are a star in my class (Starburst)
It’s ok to make mistakes&ldots; thats how we learn (Eraser)
You are going to learn so much this year (Smarties)
Everyone needs a hug-let me know if you need one (Hersey’s hug)
I’m nuts about having you in my class (Peanut in shell)
From, teacher’s signature
Backpackers Survival Kit
Lifesavers - in case you fall into the water
Skittles - in case it rains, you can provide your own rainbow
Cotton ball - to help soften the rough roads
Battery - so you can keep going and going and going and going
Gum - to remind everyone to stick together
Quarter - so you can call for help
Sponge - in case it rains to soak it up
Fireball - for when you’re burnt out
Map with your street circled - so you can always find home
2 Kernels of corn - for when you crave a two-piece chicken dinner
Chocolate Covered Raisins (Animal Poop) - so you know what not to step in
Tums - for after the campfire food
Small Empty Bottle - "Instant Water" add water and shake
BASEBALL COACH SURVIVAL KIT
Sponge...to remind you that some days your kids will think you are all wet!
Marbles...to replace the ones you use
Puzzle Piece...to remind you that every child is an important part of the team
Gum...to help your team stick together
String...for when you get to the end of your rope
Rubberband...to remind you to be flexible
Clay...to remind you that you are forming young lives
Snickers Bar...to remind you to just laugh at the umpires bad calls
Ear Plugs...for when you can’t hear yourself think
Peanuts...to remind you that it’s ok to be nutty sometimes
Sweet & Sour Candies...to appreciate the differences in your players
Eraser...to remind you that even coaches and umpires make mistakes
Star...to make every player shine
Bubble Gum...to remind you not to burst any child’s bubble
Balloon...so you can teach your team to reach for the sky!
Bike Rider Survival Kit
First Aid Kit - For All wounds during bike ride
Kleenex - For the tears of joy at the finish line
Comb - Keep that hair in style
Flashlight - Light up your life
Cotton Balls - Cushion the blows
Eyedrops - Keeps the eyes fresh
Erasers - Erases the pain
Lip Chap - No cracked lips
Bubble Bath - Soak those tired muscles
Cologne - Remove the odor of sweat
Sweat Bands - Keep the sweat out of your eyes
Sun Blocker - NO sunburn
Moist Towelette - Keep cool
Compass - Never be lost, stay on track
Anti fog for glasses
BINGO LOVER’S GIFT BASKET
Fill a plastic bag with a dabber, magnetic wand, bingo chips, markers, good luck charm and chewing gum

BOOK LOVER’S GIFT BASKET
Fill a basket with Best-sellers or books and magazines related to the book lover’s hobbies and interests.
Large coffee mug, Flavored coffee, A variety of teas, Comfy slippers, An assortment of decorative bookmarks, Neck pillows (great to use while reading Bookends.

BREAKFAST GIFT BASKET
Fill a cast iron gift basket with container of maple syrup, package of smoked bacon, ham or sausage from a local butcher shop (this is the best way to buy gourmet w/out the high cost), bag of pancake/biscuit mix (you can buy something gourmet, or put some Bisquick or jiffy mix in a clear bag and tie a pretty piece of material around it with a tag including directions on how to mix up), some tea and/or coffee and/or some juice boxes or bottles, jam/jelly/preserves, and small jar of honey.

BIRTHDAY SURVIVAL KIT 1
Money: So you” have some to burn
Confetti- Don’t go to pieces just because your another year older!
Crayon-So you can have a bright and colorful day Balloon - Let the air out of all your worries Candy- May your special day be as sweet as your are! add Streamers to decorate your soul
A party horn --so you can toot your own! A party top hat--cause you’re tops~!
A teensy gift that is wrapped with the "gift" poem on it
A piece of wrapping paper-so you can wrap yourself in surprises
Cake sprinkles--to shower you with a rainbow of happiness
A sugar rose-to remind you to stop and smell the roses along the way
matches -to light your birthday candle or your fire!
An ice cream cone--to savor the moment (perhaps make a satin ice cream scoop to put in it!).
A cup cake--so you can have your cake and eat it too..(make a satin cupcake, using a foil cupcake paper doubled, and wad up some stuffing and put it in a circle of satin that is then glued into the paper cup--add some lace or trim around the edge of the satin ball where it meets the paper cup)

BIRTHDAY SURVIVAL KIT 2
This is a "make your day" kit
ERASER to wipe all your mistakes away
MAGNET to help put things your way
MARBLE so no one can say you’ve lost yours
PENNY so you will never be broke
RUBBER BAND so you can stretch beyond your expectations
piece of STRING to keep all the parts of your life together
HUG and KISS to "make your day as good as new
HAPPY BIRTHDAY!

Bus Driver Survival Kit
Tootsie roll - so you can "roll" down the highway
Sponge - to soak up the rain, so you don’t have to drive in it
Mounds - for the mounds of miles that you drive
Marbles - to replace the ones you’ve lost
Gem - to remind you that you are carrying precious cargo
Aspirin - take two every day
Cotton Ball - to cushion those rough roads
Rubberbands - for when your patience is stretched
Tums - for all the nervous stomachs
Mirror - to remind you how important you are.
Cheerleader Survival Kit
Happy Face Sticker - to remind you to smile, smile, smile
Throat Lozenge - to soothe your throat after yelling for the team
Rubberband - to remind you to stretch before jumping
Star - to remind you to always do your best
Puzzle Piece - without you the squad wouldn’t be complete
Starburst...to give you a "burst" of energy when you need it
Peanuts...to remind you that it’s ok to be nutty sometimes
Chef Survival Kit
Cookbook with givers favorite recipes
Tums or Rolaids - For when things don’t turn out as planned
Apron, Personalized? - for when things get a little messy
Pot holder or oven mitt - When things get too hot to handle
Wooden spoon - When somebody has a smart comment about the food
Baker’s chocolate - You can’t go wrong with chocolate
Measuring spoons - ??????
Dishcloth and dishtowel - You made the mess, you get to clean it up
CHRISTIAN SURVIVAL KIT
candle- to remind you to share His light with others
rubber band- to remind us to be flexible to God’s will for us
Life saver- to remind you of the many times others have needed your help
and you theirs
eraser- God forgives our sins, we must do the same for ourselves and others.
cotton ball- to keep our hearts soft to God and others
snickers candy bar- to remind you to laugh at yourself- laughter is good
medicine
hug (the Hershey kiss kind) because we all need one from time to time
cross- to remind you of the sacrifice He made because He loves you.
CAMPERS GIFT BASKET
Use a Backpack for the "Basket" and fill with your choice of the following
Flashlight
Water Bottle
Swiss Army Knife
Folded Poncho
Camping Tin Dish Set
Frying Pan
Trail Mix
Dried Fruits
Jerky
Lantern
Matches in a Waterproof Airtight Container
Compass
Guide to backpacking in the local area
Camping Book
CANDLE LOVER’S GIFT BASKET
Fill a basket with
votives, tea lights, tapers, snuffer, glass holders, matches, tart burners
CAR BUFF GIFT BASKET
Fill a basket with
premium quality auto wax;
buffering products;
treated dusting cloths;
assortment of magazines on cars;
books about classic, vintage or sports cars;
videos about maintaining cars;
a tire gauge;
a car-theme T-shirt;
a disposable camera to snap the freshly waxed car and its owner;
a frame for a photo of the car buff with the shiny car.
CAR LOVER’S GIFT BASKET
Fill a basket or a bag with:
tire gauge ~ quart of oil ~ wax ~ chamois ~ car wash coupons ~ squeegee for the windows ~ mileage log and pen ~ travel mug
CARPENTER’S GIFT BASKET
Fill the pockets of a tool belt or pouch with work gloves, hammer, screws, nails, screwdriver, tape measure, duct tape.

CAT LOVER’S GIFT BASKET
use a "basket".
Fill it with:
food and water dishes ~ collar ~ brush ~ catnip ball ~ rubber ball,
rubber mice or other cat toys ~ book on cat care

CHILDREN’S COLORING GIFT BASKET
Fill a rubber/plastic storage box with:
crayons (get the big package with tons of colors)~ non-toxic markets ~
assorted papers, include a variety of colors and textures ~ coloring books ~ assorted stickers ~a paint box and brushes

CHILI LOVER’S GIFT BASKET
Fill A pot with:
assorted dried beans: kidney, black, white, navy, pinto, etc. ~ dried red chili peppers ~ chili powder, cayenne pepper, cumin, cilantro ~
chili recipes ~ ladle ~ oven mitts ~

CHINESE FOOD LOVER’S GIFT BASKET
Fill a wok with:
Chinese tea set ~ package of green tea ~ cook book ~ cleaver ~ chop sticks ~ package dried black mushrooms ~ bottle of soy sauce other sauces like plum sauce, Szechwan sauce, teriyaki sauce, etc.

CHOCOHOLIC GIFT BASKET
Fill a basket with your choice of the following items
Chocolate Cookies
Chocolate Bon-Bons
Hot Chocolate Mix
Chocolate Kisses
Chocolate Ice Cream Topping
Chocolate Flavored Coffee
Chocolate Cake
Chocolate Pudding Mix
Tootsie Rolls
Chocolate Recipes

CHOCOLATE LOVER’S GIFT BASKET
Fill a basket with:
chocolate cookies (home baked is best) ~ chocolate bonbons ~
chocolate sauces ~ chocolate syrup ~
chocolate dipped coffee spoons Hot chocolate mix ~ chocolate covered
coffee beans ~ chocolate
flavored coffee beans ~ chocolate recipes

CHRISTMAS GIFT BASKET
Fill a decorative Christmas box or tin with:
assorted home-baked cookies ~ assorted chocolates ~
Christmas ornaments
(better if you made them yourself)~ pre-recorded Christmas music ~
tuck in some candy canes or
foil wrapped chocolate Santas for a finishing touch

CHRISTMAS GIFT BASKET 2
Hot apple cider mix
Large mugs
Home made christmas ornament
A letter saying why you love Christmas
Matching mittens, hat and scarf
Some mistletoe
Christmas music CD
Home made Christmas cookies - with the recipe included

CHRISTMAS DECORATING GIFT BASKET
Fill a basket with:
Nativity set ~ assorted Christmas ornaments (store bought or handmade
by you)~ decorative lights ~ candles
Christmas Survival Kit
Tylenol - to take away the headache of overdoing
Tea - To calm, relax, and soothe away the tension
Pepperments - to settle the tummy from overindulging
Slimfast - to kick off the diet you will need to start
Pocket date book - to track all of the must do's
Cassette tape or CD - soothing quiet music to listen to while wrapping
Tape - to use to wrap the gifts because you forgot to buy any
A package of gift tags that you made
Quick easy yummy everyone will love cookie recipe
Bath oil or bubble bath to soothe the weary body

COMPUTER BUFF GIFT BASKET
Fill a basket with:
- mouse pad ~ diskettes ~ novelty or personalized disk labels ~
- anti-static wrist band ~ travel mug (so that things won’t spill on the
  computer)~a list of your favorite Web sites ~
- membership to an online gaming WWW site ~
- joy stick ~ mouse pad ~ shareware games on diskette

COMPUTER GAMER GIFT BASKET
Fill a decorative box with:
- computer game CDs ~
- joy stick ~ mouse pad ~ shareware games on diskette

COUCH POTATO GIFT BASKET
Fill a large basket or box with:
- assorted bags of flavored popcorn ~ other snacks like chips, nuts,
  candy ~ pre-recorded movies ~TV Guide subscription ~TV Remote
  holder ~
- Comfortable slippers ~ Cushion

COWBOY GIFT BASKET
Fill a cowboy hat with:
bolo tie ~ western belt buckle ~ boot protector ~ gift certificate for
country dancing, horseback riding, rodeo, etc.

Cold Comfort Kit
Pretty mug
Jar of Drink Mix
Box of Kleenex
Semi-trashy paperback book or whatever suits the recipient
To make drink mix, layer in small jar:
1/2 cup dry Tang orange drink mix
1/2 cup dry instant tea
1/2 cup dry pre-sweetened lemonade mix
1 teaspoon apple or pumpkin pie seasoning
Instructions for Cold Comfort Mix:
Shake jar until ingredients are mixed. Add 2 to 3 tablespoons mixture
to
a cup of hot water. Stir. Curl up with
Kleenex and a good book. Feel better soon!

Convention Survival Kit
Pad of paper - for ideas
Lifesavers - one for each day
Highlighter - for the bright ideas
Permanent Marker - it was for signatures and writing on the
glossy
pages
of the new catalog
Sunkist Gels [candy] - for a mid-afternoon pick-me-up
Post-it notes - just because you can’t live without ’em!

Crochet Survival Kit
When in doubt or when problems arise, reach for your survival kit.
It contains:
A LOLLIPOP.....to help you lick your stitch problems
A RUBBERBAND.....in case you run out of yarn and you just have
to crochet
A PAPER CLIP.....to use as a crochet hook in an emergency
A CARAMEL.....so you won’t starve when you can’t take time away
from crochet to eat
A PIN.....to help you pinpoint pattern problems
A PIECE OF YARN.....to help you tie up loose ends
AND.....
A PENNY.....so that you have enough "cents" to realize what
a valuable asset you are to other Crocheters!
Cruise Survival Kit
Smarties, Lifesavers,
Gummy Worms, Goldfish Crackers,
and a popsicle stick
You ask, "What is it?"
It’s SEASICK PILLS
for your tummy’s ills.
And LIFE SAVERS to keep you a float
in case you fall off the boat.
If you want to fish, please don’t wait the GUMMY WORM’S AND
THE
GOLDFISH
are your bait.
Last but not least, one thing more
a PADDLE, to help you row to shore.
Dancer’s Survival Kit
Sunscreen to protect you from burning
Solarcane to take away your burning
Chapstick to protect your beautiful lips
Band aids to comfort your boo boo’s
Ben gay to comfort your tired mussels
Throat losenger to comfort your tired throat Power bar to get you through practice
Deodorant to keep you smelling oh so pretty
Scrunches so we can see your beautiful face
Tape to keep it all together
Smiley sticker to remind you to smile smile smile
STAR to remind you that you are

DAUGHTER
Heart-to remind you that there’s no one like a Daughter to fill ones heart with love.
Smiley Face- to remind you to always share your smile with others.
Ribbon- to let you know our Friendship is a special gift, tied with Ribbons of love.
Mint- You are "Worth A Mint’ to so many People.
Angel- To watch over you each day.
Stars- To remind you to "Reach for the stars"
Rubberband- To give you the extra stretch and Flexibity to meet the demands of each day.
Kiss- to remind you that "THAT I LOVE YOU"
Flower- to let you know that If Daughters were flowers, I’d pick you.
Penny- to make sure you’re never broke.

DAY CARE PROVIDER SURVIVAL KIT
Mounds: For the mounds of information you learn.
Crayon: To color your day bright and cheerful.
Peanuts: To be a little nutty sometimes and have a good laugh.
Puzzle Piece: Without you, things wouldn’t be complete.
Band-Aid: For when things get a little rough.
Aspirin: When all else fails, take 2 and find a quiet corner.
Hugs and Kisses: To keep you going.
Marbles: To replace those you might lose from time to time.
Sponge: To soak up the overflow, when your brain is too full to hold anymore.
Cup: For when yours is overflowing.

Dieter's Survival Kit
Magnifying Glass- So your Portions will appear larger.
Lifesaver- I took the Calories out of the Hole!
Gum- Too give you something to chew on when you need to keep your mouth busy
Tootsie Roll- Because sometimes you just have to have something chocolate
SafetyPin- To help you hold your clothes up when they get too big!
Rubberband- Use as a finger and toe exerciser and watch those Calories just melt away.
Toothpicks- Miniature chop sticks: guaranteed to help you eat less Food.

Divorce Survival Kit
Shampoo - to wash that man right out of your hair.
Rubber Ball - to help you "bounce" back.
Tootsie Roll - to help you roll with the punches.
Marbles - to replace the ones lost.
Lifesaver candy - for when you feel you are drowning in litigation.
Skittles Candy - to remind you that there is a rainbow at the end of
every storm.
Papercclip - to help you hold it all together.
Piece of String - when you get to the end of your rope, tie a knot to this and hang on.
Eraser - to remind you that you can start all over with a clean slate.
Pack of Gum - to remind you that your friends will "stick" by you.
Candle - to light up the dark times.
Cotton Ball - to cushion the rough roads ahead.
A lemon drop - to remind you that "when life gives you lemons, you make lemonade."
A penny - to give you the extra cents (sense) to know which battles are worth fighting, and which are better ignored.
Hugs & Kisses - from me, whenever you need them.

Doctor’s Survival Kit
$100 Grand Bar- incase some patients can’t pay their bill
Butterfingers-so you never have a case of your own
Gum-use this to get out of "sticky" situations
Starburst-Chew when you have been on call too long and you need a quick "burst of energy"
Plastic Maze-This will remind you that you are truly "amazing"
Fireball- For the times you feel completely "burned out"
Rubberband-For when your "patients" are being stretched
Snickers- After all--Laughter is the best medicine
Tylenol-take 2 and call me in the morning
Lifesaver-To remind you that you are a real lifesaver
Tissue-for drying tears
Coke-Caffeine,Caffeine, CAFFEINE
Pacifier-For emergencies(when you need to pacify those that are unhappy)
DOG LOVER’S GIFT BASKET
Fill the a large dog bowl with:
squeaky toy ~ rawhide bone ~ dog biscuits ~ dog brush ~ dog collar ~
leash ~

ELECTRONIC HOBBYIST GIFT BASKET
Fill a plastic box with:
resistors ~ capacitors ~ wire pliers ~ soldering iron and solder ~
light bulbs ~LED lights ~ printed circuit boards ~ project books ~ wire cutters ~ electrical tape

Everyday Life Survival Kit
Toothpick: Pick the good qualities in everyone including yourself.
Rubberband: Be flexible. Things might not always go the way you want.
Band-Aid: To heal hurt feelings, either yours or someone else’s.
Eraser: Everyone makes mistakes. That’s okay, we learn by our mistakes.
Candy Kiss: Everyone needs a hug or a compliment everyday.
Mint: You are worth a mint to your family and friends.
Bubble Gum: Stick with it and you can accomplish anything.
Pencil: List your blessings every day.
Tea bag: Relax daily and go over your list of blessings.

ENGAGEMENT GIFT BASKET
fill a basket with:
wedding planner ~ unity candle ~ garter ~ cake knife ~
honeymoon travel
information or tickets ~ wedding decorations ~ wedding album
EXECUTIVE’S GIFT BASKET
Fill a briefcase with:
daytime r~ business card holder (one for the wallet, one for the
desktop)~ pen and pencil set ~ newspaper subscription ~ shoe
apolish
~
reference books ~ desk calendar ~ coffee mug
EXERCISER’S GIFT BASKET
fill a tote bag:
towel ~ water bottle ~ workout tapes or magazines ~ power bars
~
sports
drinks ~ sports socks ~ gym membership

EXPECTANT PARENTS GIFT BASKET
Fill a baby’s bath tub with:
hooded towel ~ wash cloth ~ rubber ducky ~ baby shampoo ~
baby
powder ~
baby lotion ~ terry sleeper

Father of the Bride
In order to assist you during this most difficult fortnight prior to
the
Big Event, and having experienced the grievous effects of this
sort of
*** in the past, I enclose the following aids:
1. One pound of $1,000 bills. When the wedding is through and
the
bills
arrive, you will need every last one! (Unfortunately, these were
not
real.)
2. Receipt book--There are 32 receipts in the book. I can assure
you
that these will not be enough, but it’s a start. Good luck!
3. Aspirin. This may look like a big bottle, but no bottle could be big enough.
4. Post-its. Your wife and daughter will come up with so many ideas, suggestions, demands, orders, etc., that you’ll use up this book of 100 post-its by tomorrow afternoon.
5. Kleenex. No, these aren’t for the moment when you hand your daughter over to the groom. They are to absorb your tears as the money flows out the door.
6. Imodium AD--It’s true--you aren’t just losing a daughter. You are also losing your money, sleep, patience, golf game, and more.
7. Olives. Martinis will help get you through.
8. Matches. When the arguments and discussions about the reception, flowers, dinner, wine, hard liqueur, band, etc., become overwhelming, you have my permission to "torch the hall."
9. Ear Plugs. To help you retain your sanity.
10. A "Show Me The Money" desk plaque. Yes, it’s just a plaque to set on your desk, but it sends the right message!

Do your best to hang in! Time flies when you’re having fun!

FAMILY GAME NIGHT GIFT BASKET
Fill a basket with:
cards, checkers, dice, pads, pens, microwave popcorn, dominoes, puzzles.
FATHER’S DAY GIFT BASKET
subscription to his favorite magazine
his favorite cologne
comfy, warm slippers
coupon book you make (take the day off, dad, or I’ll mow the lawn this
time, dad!)
a gift certificate to his favorite sports shop
his favorite cookies or treat
a personal letter (in your own handwriting) telling him why you love
him and what you admire about him
his favorite popcorn spices
his favorite action movie
a nice picture frame (with the picture of the family in it)
Fireman’s Survival Kit
Lifesaver - to remind you that that’s what you are
Piece of string - for when you get to the end of your rope
Silk Rose - to help you always smell sweet
Hugs & Kisses - because you deserve them from all
Jewel - because you are as valuable as a precious stone
Tissues - to wipe the tears of joy and sadness
Mounds Bar - for the mounds of courage you need
Starburst - for that "Burst" of energy that you need
Star - to remind you that you are a star in the eyes of children
A Smile - to replace the ones you give away
Mints - to help you cool down after a fire
Band-Aid - in case you need some TLC
Almond Joy - to replace the joy you give to others

Fishermen’s Survival Kit
Band-Aid for when you get hooked instead of the fish.
Cotton ball for when you’re in rough waters.
Lifesaver (candy) in case the boat tips over.
Paper clip for when you run out of hooks.
Skittles in case it rains, you’ve got your own rainbow.
Gummy worms in case you run out of bait.
Magic wand to "boat" the big ones that always seem to get away.
A gift certificate for pizza in case you don’t catch any fish
Labels to attach to the fish that say "Objects are larger than they appear."

Friendship Mugs
These things can be put in pretty mug. Tie a bow on the handle
PAPER CLIP: to help keep things together when they seem to be slipping
out of control.
TISSUE: to wipe away a tear, your own or someone else’s
SMALL SMOOTH STONE: to remind you that rough times help refine
and
polish--use for smoother tomorrows
NOTE CARD: to send a long overdue greeting to a friend or relative
POEM: to share the beauty of words
BUTTON: to remind us that we are all different
PLAYING CARD: a reminder to be playful and have fun
TWO TEA BAGS: invite me over for a chat

Friendship Survival Kit
A mint: you’re worth a mint to me.
A button: If you can’t say something nice, it’s better to "button your lip".
A tissue: For drying tears.
A toothpick: To "pick out" the good qualities in everyone.
A gold thread: Friendship is the golden thread that ties together our hearts.
A flower: In the "garden of life" each friendship is beautiful and unique.
Lifesavers: Sometimes we all need a little help.
Cotton Ball: To cushion the rough roads.
Rubber Band: For flexibility!
Sweet & Sour Tarts: A reminder to appreciate the differences in others.
A Hug & Kiss: Sometimes we all need hugs & kisses.
Happy Faces: Smiling is contagious
Candle: You light up my life
Band-Aid: For healing hurt feelings.
Paper Clip: To keep everything together.
A Star: To reflect your inner beauty

A Friendship Survival Kit 2
COTTON BALL is to remind you that this room is full of friends, kind words, and warm feelings
CHOCOLATE KISS is to comfort you when you are feeling sad
STICKER is to remind you that we all stick together and help each other
RUBBER BAND is to remind you to hug someone
PENNY - is to remind you that you are valuable and special
STAR is to remind you to shine and always try your best
TISSUE is to remind you to help dry someone’s tears
TOOTHPICK is to remind you to "pick out" the good qualities in yourself and others
THREAD is to remind you that friendship ties our hearts together
ERASER is to remind you that everyone makes mistakes and that it is okay
LIFESAVER is to remind you that you can come to me if you need someone to talk to

Friendship Bag
This bag holds a few reminders of friendship!
Lifesavers: A reminder of the times we need others help and they need ours.
Cotton Ball: To cushion the rough roads, a symbol of support from family and friends!
Rubber Band: For flexibility!
Sweet & Sour Tarts: A reminder to appreciate the differences in others.
A Hug & Kiss: A reminder that we all need hugs & kisses.
Happy Faces: Smiling increases face value and is contagious!
Candle: A reminder to share your light with others.
Bandaid: For healing hurt feelings -- yours and others.
Eraser: A reminder that everyday you can start over with a clean slate.
Toothpick: To pick out the good in everyone -- including yourself.
Button: To button your lips when you have nothing good to say.
Golden Thread: To tie hearts together in friendship.
Bubble Gum: So that you can blow bubbles instead of words
Gum: A reminder that friends stick together through good and bad.
Rock: To remind you of the durability of our friendship.
Mint: A reminder that you are WORTH A MINT as my friend!!!!
A FRIENDSHIP BAG 2 : Keep your Friendship Bag handy and ready to use at all times!
A mint: you’re worth a mint to me.
A button: If you can’t say something nice, it’s better to "button your lip" (or to close your mouth before saying an unkind word)
A tissue: For drying tears.
A toothpick: To "pick out" the good qualities in everyone.
A gold thread: Friendship is the golden thread that ties together our hearts.
A flower: In the "garden of life" each friendship is beautiful and unique.
Lifesavers: Sometimes we all need a little help.
Cotton Ball: To cushion the rough roads.
Rubber Band: For flexibility!
Safety pin: to bind us together in friendship
Sweet & Sour Tarts: A reminder to appreciate the differences in others.
A Hug & Kiss: Sometimes we all need hugs & kisses. (or Everyone needs daily TLC)
Happy Faces: Smiling is contagious
Candle: You light up my life
Band-Aid: For healing hurt feelings. (or to help a friend who needs mending)
Paper Clip: To keep everything together.
A Star: To reflect your inner beauty
Recipe card: To share a favorite with a friend as a symbol of caring
Eraser: To remind you that every day you can start with a clean slate
Small smooth stone: to remind you that rough times refine and polish for smoother tomorrows
Note card: to send a long overdue greeting to a friend or relative
Playing card: a reminder to be playful and have fun

A Survival kit for kiddos
Get Well Survival Kit for little ones
Tootsie Roll ~~ To help all the pain, "roll" off your back
Snicker's Bar ~~ To remind you that laughter is the best medicine.
Lifesavers ~~ To "save" you from feeling bored.
Dum-Dum (Sucker) ~~ To remind you to not do anything that silly again.
Chocolate Covered Raisins ~~ For when your spirits need "Raisin"
Flipz ~~ To remind you that you will be back to doing "flips" in no time.
Mounds Bar ~~ To remind you of how much you are loved.
$100,00 Bar ~~ To give to Mom, to pay her back for how much this little accident is going to cost her.
Bubbles ~~ To just blow all your worries away.
Hugs and Kisses ~~ Because they always make you feel better.

A Survival Kit from God
Lollipop to help you lick your problems
A Rubberband to help you be flexible and not to break
Snickers to remind you to laugh in the face of trials.
A Paper Clip to help you hold things together.
Caramel to help you chew the fat with good friends (PALS)
A Sweet Tart to help you accept and appreciate the differences in others
Stick of Gum to give you stick-to-it-iveness.
Piece of String to help you tie up loose ends.
A Pin to pinpoint problems
A Lifesaver to keep you from drowning in everyday chores.
Lemon Drop to remind you that "if life gives you lemons, make lemonade"!
A Penny to give you extra "cents" that everyone needs.
Nail to help you remember how much you are worth to me.
A Hug and Kiss to remind you how much I Love You.
Do not try to shoulder all the worlds problems.......That’s My Job!!!
Love, Your Heavenly Father
Getting Old Survival Kit
Small box of Bran Flakes
Alarm Whistle - for when you’ve fallen and you can’t get up
Magnifying Glass - to help you when you read
Starburst Candy - for extra energy
Blue M&Ms or Skittles - Generic Viagra
Cane
Baby Food - To help you adjust to softer foods
Instant Hair Grow - to replace the hair you will lose (I got a small spray bottle and made a label on my computer with "Instant Hair Grow"
Spray
once every day. )
While you were Napping Pad - so you don’t miss any messages while you are napping
(I made these on the computer also, and then padded them)
Toothpicks - to help prop your eyes open so you don’t fall asleep
Fireball Candy - to put the fire back into your life
Rubberband - to give you your flexibility back
Aspirin - for all the new little aches and pains
Hug and Kiss - because I really do love you
>Girl Scout Leader Survival Kit
Mounds- for the mounds of information you learn.
Crayon to color your day bright and cheerful
Nuts to be a little nutty sometimes, and have a good laugh
Puzzle Piece without you, things wouldn’t be complete
Bandaid for healing hurt feelings, yours or someone elses
Marbles to replace those we loose from time to time.
Rope to remind you that when you reach the end of yours, just tie a
know
and hang on!
Sponge to soak up the overflow, when your brain is too full to hold
anymore.
Cup for when yours is overflowing
Rubberband: a reminder to stay flexible
Asprin when all else fails, take 2 and find a quiet corner
String to tie things together when everything falls apart
Eraser to remind you that everyone makes mistakes, and that’s okay.
Sweet and sour candy to help you accept and appreciate the differences
in others
Hugs and Kisses to remind you that someone cares for you
Penny so you’ll never be broke
Paper clip to help you hold it all together
Candle to remind you to share your light with others

Golfer Survival Kit
Chocolate Golf Balls - for the golfer that lost his
Aspirin - for the headaches this game causes
Band-Aid - for blisters
Eraser - to start each golf game off with a clean slate
Wooden Egg - for all those Birdies
Lifesaver - for when your ball is in the water
Quarter - may this NOT be the only "eagle" you get
Rubberband - stay flexible when you swing

Graduate Survival Kit
Glitter-to sparkle all night long
Battery-so you can keep going & going
Chapstick-to keep your lips kissable
Starburst-for a burst of energy
Nuts—to remind you to get a little nutty
Mirror, Perfume atomizer, Mouth freshener—to stay ready!
Fan—to cool down when you’re too hot to handle
Hugs & Kisses—to remind you how special you are to me!!

Grandparent’s Survival Kit
Hand Lotion - to remind you that babies need lots of soft touches
Safety Pin- to help remind you to be safe
Marbles - to replace the ones you will loose
Lifesavers - to remind you that grandparents can be lifesavers
Pen & paper - to write down your thoughts & memories to share when they are older
Small hand-mirror - to remind you that you play an important roll in the life of your grandchild!
Wipes - for cleaning up those little messes
Candle - to remind you, you will be the light of that child’s eye
Peppermint - to remind you that you are worth a mint
Brag Book - so you will always have your grandchild near
Sweet & Sour Candy - to remind you that every child can be both
Clock - to remind you that time passes to quickly...enjoy every minute
Mounds Bar - for the mounds of wisdom you will pass onto your grandchild
Hershey’s Hugs & Kisses - because you deserve them!

Guardian Angel Survival Kit
Make life beautiful: one day at a time!
Smiley Faces: Smiling is contagious.
Band-Aid: To fix hurt feelings.
Rubberband: To stretch you beyond your limits.
Glitter: To make life sparkle!
Sweet & Sour Candy: A reminder to appreciate the differences in others.
Eraser: A reminder that everyday can begin with a clean slate.
Gum: A reminder to think before you "chew" others out.
Toothpick: To pick out the good in everyone including yourself.
Button: To button your lips when you have nothing

Gymnastics Inspiration Kit
A Gymnasts Inspirational Kit
A small wooden bead -- Block on Vault
A sticky wall walker -- Stick Beam
A smiley face button -- Smile on Floor
A leather strip or string -- Connect on Bars
These were all strung together on the leather strip.
All of these items were small and fit into a plastic film container.

Hairdresser Survival Kit
Tootsie Roll - to help complaints "roll" off your back
Button - to remind you to sometimes button your lip
Dollar - for the tip you didn’t receive
Rubberband - to remind you to be flexible
Mint - because you are worth a mint to your customers
Happy Face (Sticker) - to remind you to keep smiling
Paperclip - to help hold it all together Cotton Balls - to cushion all
the standing you do
Lollipop - to help you "Lick" anything
Lifesaver - to remind you of the many times you have been a lifesaver
Magic Wand - to remind you of the many times you have been a magician
Band-Aid - to heal your hurt feelings
Sweet & Sour Tarts - to remind you to appreciate the differences in others.
Gum - to remind you to "stick" with that difficult client
Starburst - to give you that burst of energy at the end of the day
Hugs & Kisses - you deserve them

HIGH SCHOOL SURVIVAL KIT
Contained in this kit are a few items to help you through your high school years.
A lollipop - to help you lick your problems
Tissues - to wipe your eyes after sleeping during class
A sponge - to soak up knowledge
Tootsie Roll - to help you roll with the punches
An eraser - so each day you can start with a clean slate
Paper clip - to hold everything together
Pencil - to "write your wrongs"
Candle - when you’re up late studying
Piece of string - to help you tie up loose ends
Pack of gum - to remind you to "stick" together as a class
Mounds bar - for the information you’ll learn
Cotton ball - for when you can’t hear yourself think
Band-Aid - to heal hurt feelings
Button - to remind you that sometimes you have to "button your lip"
Penny - so you have enough "cents" to realize what a valuable person
you are
Safety pin - for little emergencies
Starburst - to remind you that you are always a "star" in my book
Hugs and kisses - to remind you that you are loved.

Holidays Survival Kit
1. A stick of gum to remind you to stick to it.
2. A candle to remind you to shine brightly.
3. A chocolate kiss to remind you that you are loved.
4. A match to light your fire when you feel burned out.
5. A Tootsie Roll to remind you not to bite off more than you can chew.
6. A pin to remind you to stay sharp.
7. A Smartie to help you on those days you don’t feel so smart.
8. A Starburst to give you a burst of energy on days you don’t have any.
9. A Snickers to remind you to take time to laugh.
10. Confetti to remind you to have fun.
11. A bandage to fix things that just will not work.
12. A bag to help you keep it all together and give you food for thought.

Hurricane Survival Kit
- Radio Batteries - to keep up-to-date on the world around you
- Pencil & Paper - to make up for not being able to use the puter
- Band-aids - for the boo-boos you’ll get when cleaning all that debris
- Lifesaver - because you are one to the cat that’s stuck in the tree
- Marble - to replace the MANY that you’ll lose in the wind
- Glitter - to remind you to look on the bright side
- A Match - to light a fire when you’re cold
- A String - to tie things together when everything falls apart, literally!
- Tylenol - for the headache you’ll have when you see the mess you’ll have to clean up!
- Candle - to light your way in the dark night

JOGGER’S GIFT BASKET
- fill a tote bag with:
  - pedometer ~ sweat band ~ tapes and batteries for the Walkman ~ shoe laces ~ sport socks ~ personal alarm ~ t-shirt ~ water bottle in a shoulder or waist holder

JUNK FOOD JUNKIE GIFT BASKET
- Fill a basket with pretzels,
oreo cookies,
popcorn,
peanuts,
chocolate bar,
M&M’s,
jelly beans
KID’S BATH GIFT BASKET
Fill a basket with:
bubble bath ~ no-tears shampoo and conditioner ~ bath crayons
(they
let
kids write on the tub or the wall, then they wash off)~ bath toys ~
bath
mitt or decorative face cloth ~ printed towel ~ robe ~ slippers
KID’S BEACH GIFT BASKET
Fill a plastic pail with:
plastic shovel ~ sand molds ~ beach ball or plastic floatation
device
(deflated)~ beach towel ~ flip-flops ~ sunglasses ~ sunscreen for
kids ~ bathing suit
Kids Artist Gift Basket
Decorate a canvas tote with puffy paints or fabric paints to
personalize
for the child. Fill with several of the following items:
Puffy paints
Fabric paints
Paint Brushes
Fabric crayons
Colored pens and pencils
Cotton t-shirt to paint
Cotton hat to paint
Stencils
Large tablet of newsprint paper
Glue
Safety Scissors
Watercolors
Crayons
Art Smock (can be a regular apron)
Stickers
Coloring Book
Kids Traveling Gift Basket
Use a Book Bag for the "Basket" and fill it with your choice of the following items:
Traveling Bingo Game
Other Travel Size Games
Coloring Book
Crayons
Doodle Pad of Paper
Pencils or Pens
Magnetic Doodle Board
Travel Size Etch-A-Sketch
Small Portable Radio/Cassette Player w/ Headset :-)
Don’t Forget the Batteries
Disposable Camera
Snack Crackers
Raisins
Soft blanket to nap with
Stuffed Animal
Ice Hockey Coach Survival Kit
Eraser - to remind you that even coaches make mistakes
Cotton Ball - to cushion all the falls
Throat Lozenges - for when you loose your voice
Fireball - to warm you up on the ice
Marbles - to replace the ones you loose
Teeth -(those false play ones) to replace the ones you could loose
Gum - to help your team stick together
Star - to help you make every child shine
Snickers Bar - to remind you that laughter can overcome all
Puzzle Piece - to remind you that every child is an important part of the puzzle
Balloon - to remind you to teach the children to reach for the sky
Tums - for all the upset stomachs
Hugs & Kisses - to remind you that you are appreciated
Bubble Gum - to remind you not to burst any child’s bubble

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KINDERGARTEN SURVIVAL KIT
The penny is to remind you that you are valuable
The star is to remind you to always try your best
The eraser is to remind you that it’s okay to make mistakes
The life saver is to let you know that you can always talk to me
The tissue is for drying your tears and those of others
The band-aid is to let you know that together we can make things better
The chocolate hug is to remind you that you are cared for
The sticker is to remind you that we always stick together

Laundry Gift Basket- for those that bring home 10 loads of laundry every time they visit!!
Use a laundry basket (or two stacked inside of each other) for the "Basket" and fill with your choice of the following:
Laundry Detergent
Fabric Softener
Bleach (with instructions on use !)
Stain Remover
2 dozen or more Plastic Hangers
Laundry Bag
Ironing Board (tabletop size)
Travel Size Iron
A Roll of Quarters
An Instruction Booklet You’ve Made Giving the Proper Procedures For Doing Laundry (this is because if you don’t they usually end up with all pink underclothes!)
A Bottle of Woolite

LOVER’S GIFT BASKET
Include several scented candles, a cassette tape with romantic music, a good bottle of wine or brandy,
two glasses,  
a bottle of massage oil,  
some good chocolates,  
and a cardboard note to hang on the door that says "Do Not Disturb".  
Include a card with instructions to read "Close the door, turn off the phone.  
Enjoy together your precious time alone."

LOW INCOME GIFT BASKET  
For anyone you know who’s out of work or living on a very low income -  
fill your basket with the little things everybody needs, like soap, stamps, matches, pens, paper towels, hand towels, etc.  
Add a few more luxurious items to give it a more festive air.  
another good idea is to add a pocket-sized puzzle or crossword book.  
If you have some free samples of shampoo, toothpaste, etc, lying around, add them too!

LAS VEGAS SURVIVAL KIT  
Quarter ... So you won’t leave there broke  
Fritos ... When you loose all your "chips" at the table, here are some extra ones.  
Almond Joy ... To remind you that this is supposed to be fun.  
Playing Card ... Your Ace in the hole.  
Kleenex ... To wipe away the tears if you loose.  
Starburst ... For that extra burst of energy at 2 in the morning.  
Hamburger ... so you can get nourished without leaving the slot machines.  
Lollipop ... To remind you not to be a "sucker".  
Goggles ... To help you find the "sharks" (card sharks)  
Extra Shirt ... For when you loose yours.  
Wiggle Eyes ... To remind you to keep an "eye" out for each other.  
Toothpick ... To help you "pick" out the good machines.
Hugs and Kisses ... To remind you that no matter what, you are loved.
For the Hamburger.....I used those candy hamburgers the gummi ones. For
the extra Shirt...I used some old doll clothes. For the goggles....I found some at the dollar store.
LEAVING HOME SURVIVAL KIT
Sugar Baby: 'Cause you'll always be my Sugar Baby
PayDay: To remind you to call me on pay day when you have the money
Starburst: "Cause you'll always be a star in my book
Fireball: To replace the energy you’ll use up by missing us
Hugs and Kisses: To remind you that we love you
Milky Way: To remember the way home
Ribbon: To tie a knot in and hang onto us
Toothpick: To remind you to pick your friends carefully
Pen, stamps & envys: To write those long letters we’ll be waiting for
Baggie: To hold your wit so you won’t lose it
Paper Moon: To remind you not to take everything at face value
Love Survival Kit
On a pretty piece of paper perhaps on a lace doily print the following:
Reminders of why I love you:
Sweet Escapes- for those times we spend alone
Candle- you are the light of my life
Peppermint Patty- for the cool sensations you give me
Stick of gum- for all the times you’ve stuck by me
Matches- we are a perfect match
Charmin Tissue- you are too irresistible NOT to squeeze
Mounds- for the mounds of love I feel for you....
Hugs and Kisses- your name
Mail Carriers Survival Kit
Hamburgers...to divert the dogs attention (Hamburgers...either the
gummi
candy ones, or gift certificates to MacDonalds/Burger King.)
Cotton Balls...to cushion your rough roads
Snickers Bar...to remind you to keep your sense of humor
Starburst...to give you that extra "burst" of energy at the end of your route
Bag...to put your frustrations, worries and troubles in before you go home
M & Ms...to remind you that you are "M"arvelous and "M"eaningful
Mounds Bar...for the mounds of miles you walk
Tootsie Roll...to help complaints "roll" off your back
Happy Faces...to remind you that smiling is contagious
Symphony Bar...to put some music into your route
Scissors...to help you "cut" out the bad parts of your day
Peppermints...to keep you cool
P.S....I asked the Postmaster to increase your salary to "$100 GRAND"
and he said that your "CHEX" are in the mail.

>>Menopause Survival Kit
put M&M's into a cute container and add these directions
To temporarily calm your craving for chocolate, eat the BROWN one.
At the first sign of hot flashes eat the RED one.
Eat the ORANGE one to minimize depression.
The GREEN one calms your frustrations, when you want to be left alone.
If you feel a headache coming on eat the YELLOW one.
The BLUE one reduces bloating.
If all symptoms occur at the same time, eat the WHOLE bag.

>>Mid-life Crisis Kit
Marbles-To replace those you may have lost.
Magnifying Glass-to help you see the fine print now that your eye slight is going.
Balloon- to Hold all that hot air you’re full of.
Penny-to help you get a start on your retirement fund.
Car- to help you resist the urge to buy a new sporty number
Paper clip- to help you hold it all together
Mint- to help you remember all the things you "MINT" to do.
Military Personnel Survival Kit
Lifesavers - to remind you that that’s what you are
Small Empty Bottle - "Instant Water" add water and shake, for when you are on maneuvers
Mounds Bar - to remind you of the mounds of love & support you have from friends & family
Pack of Gum - to help your unit stick together
Cotton Ball - to cushion the rough roads
Piece of String - for when you reach the end of your rope
Shiny Penny - to remind you that we each shine in our own way
Paperclip - to hold it all together
A hug- to let you know there’s always someone on your side
A kiss - so that you will always remember I love you!
Mint - because you are worth a mint
Candle - to light up the darkness
Tootsie Roll - to help you roll with the punches
Jolly Rancher - to remind you to laugh
Map with your street circled on it - so you will never be far from home.


Missionary Kit
Candle-Let your light so shine.
Lifesaver- because you are giving others a whole new life
Tootsie Roll- to help you roll with the punches
Rubberband-remember to bend your will to the Lords.
Band-Aid—for healing ailing souls.
Penny—so you’ll never be broke.
Cotton Ball— a cushion of support from your family and friends.
Survival Kit for Mom To Be
Hershey hugs and kisses --for you and the baby -you both deserve them
Penny--for your thoughts
Pen & journal - to write down the special moments & thoughts
Clock-to remind you time will pass too quickly
Mirror-to reflect on who you are in this baby’s new world
Marbles--for moments you are sure you’ve lost yours!
Jewel-to remind you how valuable you are as a new mother
Rubber band-flexibility is the key to motherhood
Lifesavers-to save you on "one of those days"
Tissue- to dry those tears--baby’s and yours
Toothpick-to pick out the good in all situations
Fireball-for times when you are burnt out
Starbust—for a burst of added energy
Lollipop—to lick all your problems
Eraser—to remind you every new mom makes mistakes
Puzzle piece—you are an important part of your child’s big picture
Candle—for when you are burning one at both ends
Cotton ball—for the times you can’t hear yourself think
Rope—in case you get to the end of yours
Rubberband—to stretch and grow with your baby
Sweet & sour candy—to remind you every baby is different
Nuts—to remind you to get a little nutty
Silly putty—even babies love sillyness
Tootsie roll—to remind you to let the small stuff roll off your shoulders
Do not disturb sign—to remind you that you need time to yourself
Baby is sleeping sign—to remind others
Asprin—for when all else fails--take two
Peppermint—you are worth a mint as a new mom
Velcro—when you need to get a grip
Penny—for luck...you are on your way as a new mom!
Balloon—to remind you the sky is the limit in raising your baby
Cotton swab—for better listening
Foil—to remind you motherhood makes you shine
Glitter—a glimpse of how the world looks through a little one’s eyes
A pacifier—you’ll find a use for it!
Pink ribbon—to tie in her curly hair
Sugar—for a sweet girl
Spice—so she will have personality
"Nice" cough drops—so she will be a "nice" girl
Wooden apple—she will be the apple of your eye
Baby shoes—to keep her always running
Mother’s Survival Kit
Bandaid fix hurt feelings
Button button lips and count to 10 when angry
Cotton swab clean out little ears - for better listening
Flower remind you that the dandelion your child offers you is =
to any bouquet
Glitter glimpse of how the world looks thru the eyes of a child
Hug&Kiss Candy make everything alright
Lifesaver one of those days
Marble when you’ve lost yours
Rubberband when you are stretched beyond your limits
Star as mother, you are a star
Sweet/Sour Tarts help you find the sweet in the bitter times
Toothpick to pick out the good in difficult situations
Hersheys Hugs and Kisses -- for you and the baby for you both
deserve them
Penny - for your thoughts
Pen & Journal - ( or the Journal Jar) -- to write down your thoughts
Clock - to remind you that time will pass by too quickly, enjoy every
moment.
Rubberband - to remind you that flexibility is the key
Tissue - to dry those alligator tears, the babies and yours.
Fireball - for times when you are burnt out
Lollipop - to lick all your problems
Eraser - to remind you that every new Mom made mistakes
Puzzle Piece - because you are an important piece in your child’s
journey through life.
Starburst - for energy
Child praying (a little plastic boy on knees with hands folded) -
to
remind you to teach your child how important prayer is in his
life.
Fabric Circle- ?? got a clue??- this is for using your imagination for
that last minute costume or show and tell in class.
Eyes (2 beady wiggle eyes on a piece of tape)- those extra eyes for
the
back of your head
Halo- from your Mom for days when you don’t feel you get credit for
all
the things a Mommy does.
Mirror- to remind you to take time for yourself
Sweet and Sour lollipop- to lick the sour times and savor the sweet
times
Jewel- Good mothers are a precious jewel to their family

New Mother’s Survival Kit
Hershey’s Hugs and Kisses -- for you and the baby for you both
deserve them
Penny - for your thoughts
Pen & Journal - ( or the Journal Jar) -- to write down your thoughts
Clock - to remind you that time will pass by too quickly, enjoy every
moment.
Mirror - to remind you that you are important too.
Marbles - to replace the ones you will loose.
Jewel - now that you are a mother you are even more valuable.
Rubberband - to remind you that flexibility is the key
Lifesavers - to save you from one of those days
Tissue - to dry those tears, the babies and yours.
Toothpick - to pick out the good in all situations
Fireball - for times when you are burnt out
Lollipop - to lick all your problems
Eraser - to remind you that every new Mom made mistakes
Puzzle Piece - because you are an important piece in your child’s journey through life.
Starburst - for energy.

Mom’s Care Package
A STICK OF GUM - to remind you to stick with it.
A CANDLE - to give you light when you feel burned out.
A CHOCOLATE KISS - to remind you that someone cares.
SMARTIES - to help you on days when you don’t feel so smart.
LIFESAVER - to remind you that everyone needs help once in a while.
A SNICKER - to remind you to see the funny side -- there is one!
A ROSE - to remind you to take time to smell the flowers.
CONFETTI - to help you celebrate the good times.
A PENNY - with thanks for sharing your thoughts.
A BAG - to help you keep it all together.

Mother of the Bride
A mint for sweet breath
A safety pin to hold her nerves together
A candy bar or chocolate truffle with the words "when the sweetness of this day is gone, may the memories linger on and on"
A pack of kleenex for when the tears start coming
A mirror to check her mascara
A mini bottle of champagne so she can celebrate when she gets home (after the happy couple has left)
A note pad and pen for last minute thoughts
Moving Survival Kit
Phone card - To stay in touch
Postcard or notecard, preaddressed - So they can write you from their
new home
Small address book - to keep addresses of old friends and
new..and
for
email addies
Hugs and kisses - To remind them that you care
Kleenex - For drying eyes when they miss all their old friends
Change of address cards?
Map- Maybe with the route highlighted?
Return address labels with new address
Photo of giver or group of friends
Puzzle piece- Things just aren’t the same without them
A picture of their old house - "Always remember where you came
from"

MOVIE BUFF GIFT BASKET
fill a basket with:
pre-recorded movies ~ movie soundtracks on CD or cassette ~
batteries
for the remote control ~ head cleaner for the VCR ~ movie
tickets or
gift certificates ~ popcorn
MUSIC LOVER’S GIFT BASKET
Fill a basket with:
fan club membership (look for their favorite musician on the
Web,
many
bands now have online fan clubs which also sell tickets,
posters,
t-shirts and more)~ CDs , cassettes of their favorite group ~
posters
of their favorite group ~ biographies ~ sheet music ~ tickets to a
concert ~ band t-shirts

MUSICIAN’S GIFT BASKET
Fill a decorative can with:
reeds/strings/drum sticks/mouthpiece - appropriate for the instrument
they play ~ sheet music ~ valve oils for brass instrument players ~
Instrument strap ~ electronic tuner ~ metronome ~ recorded music of their favorite artists

MYSTERY LOVER’S GIFT BASKET
Fill a deer stalker hat with:
mystery novels ~ mystery game for computer ~ magnifying glass ~
puzzles
or brain teaser books ~ how-to-host a mystery game

NAIL MANICURE GIFT BASKET
Use a cosmetic bag for a "basket".
Fill the bag with:
nail polish ~ emery boards ~ nail clippers ~ nail brush ~ cuticle remover ~ nail file ~ nail polish remover ~ cotton balls

NATURALIST’S GIFT BASKET
Fill a knapsack with:
binoculars ~ bird watching guide or wildlife or wildflower guide ~
log book and pen ~ maps ~ trail mix

New Home Survival Kit
Scotch Tape
Picture Hanging kit ( those kits with the nails, hooks etc. )
Flashlight
Rubber bands
Band Aids ( For the kids new home boo boos )
Instant Coffee
Packets of sugar
Packets of salt & pepper
Rubber Bands
Coloring books for the kids with crayolas
Masking Tape
Bayer Baby aspirin
Excedrin
Notepad Magnet for her fridge

Newleyweds
A lollipop-- to help you lick your problems, no matter how many there may be.
A rubber band-- to help you to remember to be "flexible" in all things.
A Snickers Bar-- to remind you that laughter IS the best medicine.
A paper clip to help you "hold it all together."
A stick of gum-- to help you stick together
A safety pin-- to help you "pin-point" your problems, the better to solve them!
A piece of string-- to help you "tie-up" those loose ends.
A Lifesaver-- to keep you from drowning in everyday problems.
A lemon drop-- to remind you that "when life gives you lemons, you make lemonade."
A penny-- to give you extra cents (sense) to know which battles are worth fighting, & which are better ignored."
A candy kiss-- to share with each other
Button - to remind you that sometimes you need to "button your lip"
Tootsie Roll - to help you roll with the punches.
Mint - to remind you that you are worth a mint to each other.
Puzzle piece - because you are an important part in each others lives.
Eraser - to remind you that everyone makes mistakes.
Chapstick - keep your lips kissable
Confetti - to remind you to always add sparkle to your lives.
Toothpick - to always pick out the good in your mate

NEW TEACHER SURVIVAL KIT
Mounds Candy Bar For the mounds of information you teach
Crayon To color your day
Peanuts To remind you to get a little nutty now and then
Band-aide For when things get a little rough
Band-aide To remind you to heal hurt feelings, either yours or someone else's
Marbles To replace the ones you might lose from time to time
Sponge To soak up the overflow when your brain is too full
Puzzle Piece To remind you that without you, things wouldn't be complete
Lifesaver For when you've had one of THOSE days
Lifesaver To remind you that you can come to me if you need someone to talk to
Hugs & Kisses To make everything worthwhile
Candy Hugs To remind you everyone needs a hug or a compliment every day
Bath Salts To "take you away" when you need a quiet break
Pearl-colored Bath Oil Beads To remind you that your pearls of wisdom will touch many lives
Cup For when yours is overflowing
Pipe Cleaner To remind you that flexibility is important for a successful school year
Rubberband To remind you to be flexible -- things might not always go the way you want, but it can be worked out
Rubberband To remind you to have resiliency and "spring" back
Rick Rack To remind you that this year will be full of ups and downs, but eventually everything will smooth out
Matches For those days when you feel you need to light a fire under your students
Wiggly Eye So you can keep an eye on your students to discover how best to help them
Wiggly Eye For when you wish you REALLY did have eyes in the back
of your head
Battery To help you keep going, and going, and going...... (like the
Energizer Bunny)
Animal Crackers For when your classroom seems like a zoo
Jingle Bell So you can ring for help if you need it; we’re here to help
each other
Rubber Glove For when you need a helping hand
Sweet Escape Candy Bar For when you need to escape
Wrapped Present To remind you that your students are gifts to you
Smiley Face Sticker To remind you to wear a happy face -- here’s one
for when it seems difficult
Flower Pot To remind you that you are here to plant the seeds of
Flower Seeds To remind you that you every day you are planting seeds
for the future
Clothespin To help you "hang in there"
Hole Reinforcers To remind you to reinforce the efforts of your students and other teachers
Penny To remind you that you are a priceless part of our school
Orange "Orange" you glad to be a part of the best school?
Toothpick To remind yourself to pick the good qualities in your students and yourself
Eraser To remind you that everyone makes mistakes. That’s okay; we learn by our errors.
Mint To remind you that you are worth a mint to us.
Stick of Gum To remind you to stick with it and you can accomplish anything
Extra Gum For all the extra things you do
Jolly Ranchers For when you need a little happiness
Pencil & Notepad To remind you to list your blessings every day
Tea Bag To remind you to take time to relax daily and go over that list of blessings
100 Grand Candy Bar So you will be paid what you are worth
Button To remind you that some things are best left unsaid
Tissue So you can dry the tears of wounded child
Rainbow To remind you that after every storm there is a calm
Paper Clip To help you hold it together when everything seems to fall apart
Sweet and Sour Tarts To remind you to appreciate your students' differences
Cotton Ball To cushion the rough roads ahead
Cotton Ball To remind you that this school/classroom is is full of kind words and warm feelings
Cracker Jack Popcorn To remind you that you will become a crackerjack teacher
Angel Pin To remind you that you are a guardian angel for your students
Fortune Cookie To remind you that it is your students' good fortune to have you as their teacher
Gold Chocolate Coins To remind you that you are worth your weight in gold
Sticker To remind you that we all stick together and help each other
Star To remind you to shine and always try your best
Gold Thread To remind you that friendship ties our hearts together
Snowflake When all else fails, pray for a snow day!
Nurse's Survival Kit
Lifesaver - a reminder of the many times others will need your help.
Snickers Bar - to remind you that laughter is the best medicine
Candle - to remind you that you can light up someone's day
Tissue - to dry tears, your own and someone else's.
Starburst - for that burst of energy at the end of the day
Button - to remind you that sometimes you need to button your lip
Bath Salts - to take you away at the end of the day
Marbles - to replace the ones you will loose
Playing Card - to help you be a better mind reader
Lollipop - to help you lick everyone’s problems
Mint - to remind you your compassion is worth a mint to your patients.
Fill the bowl with:
a package or two of gourmet pasta ~ tongs ~a package of sun-dried
tomatoes ~ extra -virgin olive oil ~ spices : oregano, basil, garlic powder ~a collection of your favorite pasta recipes hand-printed on
recipe cards ~ and /or a pasta cookbook
PERSONAL CARE GIFT BASKET
Fill a gift basket with
body cream, hand lotion, nail brushes, bubble bath, back massager,
glycerin soap.
PIZZA PARTY GIFT BASKET
On a pizza stone or board,
arrange a variety of delicious domestic cheeses such as Parmesan,
mozzarella and feta.
Add a pizza cutter,
homemade pizza sauce
and gourmet ingredients, like sun-dried tomatoes, olives and fresh
herbs,
PUZZLE LOVER’S GIFT BASKET
Fill a basket with:
Rubic’s cube ~3D puzzle ~ jigsaw puzzle ~ word-search book ~ crossword
puzzle book ~ slider puzzles ~ and any other puzzles you can find
Parent Care Package
Dearest Kindergarten Parents,
Here is a little "gift" for you as you leave your precious one with me
on the first day of school.
As you hold this cotton ball in your hand, the softness will help you to
remember the gentle spirit of your child. After you’ve gone home and
dried your tears with this tissue, make yourself a hot cup of tea. Put
up your feet and relax. Remember that together you and I will work for your child to be the best they can be. Thank you for entrusting your child to me for the coming school year. I will do my very best every day to be your child’s guide in learning and exploring this bright, new world they’ve just stepped into. Sincerely, (teacher’s signature)

(Put poem in a ziplock bag with the following items: a cotton ball, a Kleenex and a tea bag)

PARENT’S OF TWINS SURVIVAL KIT
a WHOLE Bag of Cotton Balls...for times when you can’t hear yourself think
Two Pieces of Rope...in case you get to the end of yours
Two Rubber Bands...to remind you to stretch and grow with your children
Sweet & Sour Candy...to remind you that every child is different
Clock...to remind you that children grow up too fast
Puzzle Pieces...to remind you that you are an important piece in the journey of each of your children
Marbles...to replace the ones you’ve lost and the kids have claimed
Nuts...to remind you to laugh...get a little nutty and keep the humor of life alive
Tootsie Rolls...to remind you to roll with the punches - things will get a little hectic with twins.
Candle...so you never feel alone in the dark
Do Not Disturb Sign...to remind you that you need time to yourselves
Aspirin...for when all else fails...take two each.
Peppermints...to remind you that your job as parents is worth a mint
A piece of velcro...for when you need to get a grip
Hugs and Kisses...because you’ll need lots of them too.
Pack of gum...to remind you that everything works when you "stick"
together.
Tea bags...to remind you to take time to reflect on your blessings
Crayon-To color your Familys Day cheerful and bright.
Penny- So you’ll never be completely broke
Band-aid- For hurt feelings; yours or someone elses.
Lifesaver-For always being there when your children need you.
Eraser- Because we all make mistakes; sometimes it will be you and
sometimes it will be your child.
Paper Clip - So you can hold it all together.
Clothespin- Because sometimes being the grownup stinks!
Parent’s Survival Kit
Cotton Ball -- for times when you can’t hear yourself think
Rope - in case you get to the end of yours
Rubber Band - to remind you to stretch and grow with your children
Sweet & Sour Candy -- to remind you that every child is different
Eraser -- so everyone can start each day with a clean slate
Clock - to remind you that children grow up too fast
Puzzle Piece - to remind you that you are an important piece in the
journey of your child
Marbles - to replace the ones you’ve lost
Band Aid - to fix hurt feelings
Nuts - to remind you to laugh..get a little nutty
Tootsie Roll - to remind you to roll with the punches
Candle - so you never feel in the dark
Do Not Disturb Sign - to remind you that you need time to yourself
Aspirin - for when all else fails...take two
Peppermint - to remind you that your job as parents is worth a mint.
A piece of Velcro for when you need to get a grip!

PARENT SURVIVAL KIT 2
Because you’re so important in the journey of your child’s life, I give you a piece of the "puzzle". (spray paint a puzzle piece gold) You get a "safety pin" for little emergencies and "lifesavers" for those big ones.
The "cotton balls" are for when you can’t hear yourself think, the "rubberband" to remind you to be flexible. You get a "lollipop" to help you lick your problems, a "Dumdum" for when you feel that way.
A "tootsie roll" will help you roll with the punches, a "penny" so you’ll never be broke. You’ll need a "starburst" for energy, a "fireball" for when you’re burned out. A "crayon" will help to color your days, a "paperclip" to hold things together. A "piece of golden cord" will help tie things together when it seems everything is falling apart. The "rope" will remind you if you get to the end of yours, just tie a knot and hang on. Most of all you need "marbles" to replace the ones you’ve lost and a "jewel" because you’re as valuable as any precious stone!

Pastor’s Wife Survival Kit
A golden thread - to remind you that friendship is the golden thread that ties together the hearts of everyone.
Hugs & Kisses - when you need a hug
Toothpick - to help pick out the good qualities in others and yourself
Lifesaver candy- for the times others need your help and you theirs
Marbles- to replace the ones you’ve lost
Mounds bar- for the "mounds" of love and support in your congregation
Tissues - to wipe the tears of joy and sadness
Doorstop- so your door is always open
Candle- to help light your path to God
Cotton ball- for cushioned support of your husband for the rough roads ahead
Button- to remind you to sometimes "button your lip".
Bandaid-to heal the pain and suffering within your church
Pack of gum- so that your church can "stick together".
Crayon-to color your day bright and cheerful
Sponge-for when your love overflows
Penny-so you’ll never be broke
Rubberband-to remind you to be flexible
Puzzle piece-without you, things wouldn’t be complete
and a jewel-because you are as valuable as any precious stone!

PEP PILLS
RED
For When Your Hot Under The Collar
YELLOW
To Brighten Your Day
BLUE
To Remind You That We Love You
ORANGE
To Make Your Wishes Come True
GREEN
To Make The Sadness Fade Away

PMS Survival Kit
To temporarily calm your craving for chocolate, eat the BROWN one.
At the first sign of "hot flashes" eat the RED one. Eat the ORANGE one to minimize depression. The GREEN one calms your frustrations, when you want to be left alone.
If you feel a headache coming on, eat the YELLOW one. The BLUE one reduces bloating.
Directions: Take as needed. If all symptoms occur at the same time, eat the whole bag. Warning: May cause weight gain. (Attach this saying to a bag of M&M’s)

Policeman Survival Kit
Lifesaver - to remind you tat that is what you are to many people
Key - because you are the key to our safe community
Safety Pin - to remind you of all the safety you provide
Halo - because you are a saint to a lot of people
Angel - So you will always have your guardian angel with you
Gum - use this to get out of "sticky" situations
Shiny penny - keep for good luck charm
A match - to light your fire when you feel burned out
Modeling clay - to remind you, you are a role model
Paper clip - to help hold things together
Rope - for when you are at the end of yours
Hersey kisses - to remind you, you are loved
Tums for all those fast foods that don’t settle too well
Eraser - because you erase the bad stuff
Pregnancy Survival Kit
Tissue - Because now you cry during all the Hallmark commercials
Antacid - to help your tummy forgive you for the little thing you couldn’t pass up.
Rubberband - To remind you that you won’t always be huge...You’ll get to keep the stretch marks for the rest of your life.
Penny - To help start saving for that college fund.
Tootsie Roll - To help you satisfy that Chocolate craving.
Puzzle piece - so you won’t forget that you life would not be complete without the precious little one that you’re expecting.

Problem Survival Kit
A toothpick so you won’t be too picky
A lollipop to help you lick your problems
A rubber band to help you be flexible
A paper clip so you can hold things together
A stick of gum to give you a stick-to-it attitude
A piece of string so you can tie up loose ends
A pin to help you pin point your problems
A penny so you’ll have enough cents to realize you’re a valuable asset your friends & family.

QUILTERS SURVIVAL KIT
Magnifer: Remember to never blow your mistakes out of proportion.
Finger protector: To remember that you are wrapped up in this wonderful piece of work...Enjoy!
Toothpick: to remember not to be too picky about your work just relax and do it.
Paper clips: to help hold things together like the patterns.
Spool of quilting thread: to help tight up the loose ends.
Eraser: to wipe away the mistakes you make
Rubber Band: so you can stretch beyond your current ability.
Mounds candy bar: to give you mounds of encouragement in your work
Jelly Beans: for all the colors in your creations
Pen and Journal: to write down new ideas and record the old ones
Hand lotion: to ease the pain from the tired hands after a hard day's work between needles: for all your sharp ideas
Safety pins: just like your basting you are holding it all together
Piece of batting: to remind you to seek out a comfortable place to work
Several pieces of remnants: to show out of a little comes wonderful things
Disposable camera: picture all your hard work finished
Lollipop: lick all those tough stitches
Aspirin: for all those harder projects to come
Chocolate: for all the breaks you will need
Careful gum: to remind you to have fun while you work
Batteries: so you will keep going and going and going
Teabag: have a cup of tea and relax you did a wonderful job on the quilt!!!!

Quit Smoking Survival Kit
Dum dum: to remind you of what you will be if you start smoking again
War Heads: remember it is all mind over matter and you can win.
Mints: your breath is going to smell so minty fresh now.
Lifesavers: Quitting smoking can add years to your life
Dentyne Chewing gum: No more stained teeth
Money pad: Think of all the money you are going to save
Starbursts: For the new burst of flavor you will taste in your food
Small datebook: so you can keep track of how well you are doing
Smiley Faces (confetti): What you will see on your friends faces when they hear you have quit
Pacifier: (candy one) for emergency gratification
Lucky penny: Just in case you need a little to see you thru.
Sensations: To remember you are going to have such a sensational feeling of pride when you achieve your goal.

RAINY DAY GIFT BASKET
Fill a basket with:
deck of cards ~ cribbage board ~ find-a-word and/or crossword books and pencil ~ herbal tea ~ tea cup

RELAXATION GIFT BASKET
Fill the basket with:
a gel eye-pack ~ Epsom salts or bubble bath ~ aroma therapy oils ~ scented candles ~ books on tape (to listen to in the bath) ~ a handheld massager ~ relaxing music on CD or cassette

RETIREMENT GIFT BASKET
a book about travel their favorite sweets coupon to their favorite activity store a book about outdoor activities a beginners how-to scrapbook book crossword puzzle book with fancy pen playing cards
a computers for beginners book
Retail Worker Survival Kit
Fireball- for those sale days when you get burned out
Pen- to replace the ones that everyone keeps taking
Smile face sticker- to remind you to wear a smile
Marbles- to replace the ones you’ve lost
Sweet Tarts- to help you remember that everyone can be sweet and
not-so-sweet
Rubberband- to help you keep things together

Scripture Survival Kit
Toothpick: to remember to pick out the good in others. Matt. 7:1
Rubberband: To remember to be flexible. God has it under control.
Romans 8:28
Band Aid: To remember to mend hurt feelings. Yours or someone elses.
Col. 3:12-14
Pencil: To remember to list your blessings daily (You could add a cute
tablet of paper with this as well) Eph 1:3
Butterfinger: Cause we all slip sometimes, and it’s okay. Gen. 50:15-21
Gum: So you can stick to it. With God you can accomplish anything.
Phil. 4:13
Button: To remember to button your lip when needed. 1 Peter 3:10
Lifesaver: To remember that the Lord is there to help. Psalm 46:1
Mint: to remind you that you are worth one. (I use a peppermint patty)
John 3:16-17
Candy Kiss: To remember that Love should be a part of everyday. 1
John 4:7
Snickers and Tissue: To remind us to be a light in someone else's day.
Matt. 5:14-16
Puzzle Piece: To remember that without God we are not complete.
Prov. 14:20
Tea Bag: To remember to relax and go over that list of blessings. 1
Thess. 5:18
SECRET PAL Survival Kit
CANDLE ~ to remind you to share your light with others
ERASER ~ to remind you that you can start over with a clean slate every day.
SMILEY FACE ~ When you're feeling down and you need a smile.
RUBBER BAND ~ To remind you to always stay flexible.
TOOTSIE ROLL ~ To remind you to roll with the punches.
SNICKERS ~ In case you need a good "snicker"
CRAYON ~ To change the color of your day if you are feeling "Blue"
PUZZLE PIECE ~ To remind you that you are an important part of the company.
NUTRAGEOUS BAR - To remind you to get a little crazy every now and then.
SUCKER ~ To remind you that you can "lick" any problem.
BAGGIE ~ To put all your troubles in at the end of the day and then throw them away.
HUGS & KISSES ~ Just because
Secretary Survival Kit
A pacifier for your "whiners"
A spoon for those you have to "spoon feed"
A magic wand for the miracles you’re expected to perform
Tissues for your "cry babies"
Jacks because you have to be a "jack" of all trades

Sister Survival Kit
Tootsie Roll - For all the times we’ve let the good times "roll".
Payday - So we will always have money to go - SHOPPING!
Gobstopper - For the "gobs" of trouble we have gotten into over the years.
Gum - To remind you that a family that "sticks" together stays together.
Mars - Through the rough times, just remember - Men are from Mars...women are from Venus.
Sweet Tarts - We are individuals and should celebrate our differences.
Popcorn - Even if we haven’t talked yet today - you have already "popped" into my thoughts.
Jolly Rancher - For the times I can’t be there with you to make you smile.
Starburst - For the times you feel like you will "burst" if you don’t share your secret with me.
Puzzle Piece - Don’t ever forget you are an important piece of my life.
Conversation Hearts - For all of our "heartfelt" conversations.
Tissues - For all the joyful tears we’ve shared.
Peppermint Patty - Just in case I can’t be there to give you a "pat" on the back - this will have to do!
Two Quarters - In case you need to call on me for advice.
Nail File - For all the times you smoothed things over for me - so I wouldn’t get into trouble!
Tea Bags - To get you back for all those times you "teased" me!

Skier’s Survival Kit
Rubberband - to help you "spring" back when you fall
Cotton Ball - for the rough moguls ahead
Mounds - for the mounds of snow you will encounter
Starburst - to give you that burst of energy on the last run
Lollipop - to help you "lick" the advanced slopes
Popsicle Stick - in case you need a splint
Chapstick - keep your lips moist
Penny - so you won’t be broke when you leave
Breath Mints - just in case you need the ski patrol
Compass - to make sure you’re going the right way
Rabbits Foot - for good luck

The Sponge Survival Kit
- give a small sponge and add this list of uses to the sponge
When in doubt, pull the "sponge" out to:
- wipe away those little and big messes we get ourselves into
- dab off the perspiration from our brow when the heat is on
- wring when a neck is not available
- toss against the wall should we be in the need of having a temper tantrum
- rest our head on when a short nap is in order
- pick at instead of pulling our hair out
- to squeeze when a hug is the answer
- to give to a friend when a friend is in need

Stamper’s Survival Kit
Inkpad
So we can leave our stamp on the world, ever changing and colorful
Brayer
To spread joy and color
Corner Rounder
Everyone needs to round their corner every now and then and not be a square
Hole Punch
If it can’t be done, you can prove that it can, thereby punching a hole in the theory of impossibility
Eraser
To erase all the bad things that can happen during the course of a stamping day
Cardstock
The perfect medium for expressing ourselves and our individuality
Glitter
To put sparkle in your life
Glue
To hold it all together
Mask
To cover up the stuff you don’t want to see
Catalog
So you can always have a dream
Stamps
To leave an image, no matter how small, of who we are, what we like, and what we can’t seem to live without!

Stress Bag
Stick of Gum - To remind you to stick to it
Candle-To remind you to shine brightly (I used a nice smelling votive candle in a color that complimented the rest of the package.)
A Chocolate Kiss - To remind you that you are loved
A Match - To light your fire when you’re feeling burned out (I used a wooden kitchen match and put it in a tiny ziplock bag so it wouldn’t get lost. I did that with a couple of the tiny things.)
A Pin- To remind you to stay sharp (I can’t remember if I used a big safety pin or a corsage pin.)
A Smartie - To help you on those days when you don’t feel smart (A whole pack of smarties, of course.)
A Starburst - To give you a burst of energy on days when you don’t have any
A Snickers - To remind you to take time to laugh (I used the bite size.)
Confetti- To remind you to have fun (I used the paper punch and made my own out of some pretty wrapping paper samples from the school paper sale.)
Tape- To fix things that will not work
A Potholder - For when things get too hot to handle (The phone company gives them away at Christmas. lol)
A Penny - So you will never have to say, "I"m broke".
A Marble- For when you lose yours
A Rubber Band - To stretch yourself beyond the limits
A String - To tie things together when everything falls apart
A Band-Aid - For when things get a little rough (I got a little wild and used the leopard print ones. *g*)
A Crayon - To color your day bright and cheerful (I used a pack of 4 crayons. The kids get them a lot for free with a little coloring book around Christmas.)
A Puzzle Piece - Without you things wouldn’t be complete
A Cotton Ball - For the rough roads, seek the cushioned support of
family and friends
Happy face- Smiling is contagious ( I started to use some happy face stickers, but I found a little happy face ball that my kids never played with.)
Eraser - To remind you that you can start every day with a clean slate.
Excedrin - Thank you, I know this job can be a headache (It called for Tylenol, but I got a sample pack of Excedrin through the mail so that’s what I used.)
Battery - To give you that extra charge to keep you going... and going.
Piece of Rope - When you reach the end of yours, this will keep you going a bit longer
Paper clip - To help keep things together when they seem to be out of control.
A Small Smooth Stone - To remind you that the rough times help to refine and polish
A Recipe - To make when you want to do something special for someone ( I printed up a cake recipe of some kind.)
A Star- To remind you to shine and always try your best ( I was stuck on this one. I finally just cut a star out of some yellow fun foam.)
A Button - To remind you to shine and always try your best.
Glitter- For a glimpse of how the world looks through a child’s eyes ( I poured some into a tiny ziplock bag.)
A Bag- To help you keep it all together

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Student Survival Kit
Sponge - to soak up all the knowledge
Eraser - to remind you that each day you can start with a clean slate.
Candle - for when you are burning the midnight oil studying
Button - to remind you that sometimes you have to button your lip
Pack of Gum - so your class can "stick" together
Tootsie roll - to help you roll with the punches
Mounds Bar - for all the information you will need to retain
Toothpicks - to hold your eyes open during class
Lifesaver - for when you feel you are drowning in information
Skor Candy Bar - to remind you to score well on your tests
Sweet & Sour Candy - to help you accept and appreciate the differences in others
Sucker - to remind you not to be a "sucker" be your own person
Carefree Gum - to remind you to have fun
Hugs & Kisses - to remind you I am always here and I love you
A Lollipop - to help you lick your problems.
Tissues - to wipe away the sleepers after sleeping during class.
Pencil - to "Write" your wrongs
Cotton Ball - for when you can’t hear yourself think
Penny - so you always have enough "cents" to realize what a valuable person you are.
Tootsie Roll - to remind you to roll with the punches.

Student Candy Gram
The candies can be placed in a basket, or on a sheet of poster board w/ the candy taking the place of the words:
I know you think your teachers are from MARS, but there is a RIESEN for it.
They’re trying to cram MOUNDS of information into your brain in a
short time.
You’re on a TOOTSIE ROLL and working towards graduation, and that’s hard work.
But think of it, when you graduate, you could be earning $100 GRAND a year! Cheer up, you’re not a MILK DUD or a DUM DUM. Don’t SKITTLES it all yet and go NUTRAGEOUS. Hang in there, study hard, and don’t worry about the SNICKERS from your friends. WERTHER or not you succeed is up to you. I have faith in you because you’ve always been my ALMOND JOY. (or BIT O HONEY or SUGAR BABY)
I’ll always be here for you.
HUGS & KISSES,
Mom.

Surgery Survival Kit
Needle and Thread - in case the stitches don’t hold
Lifesavers - to remind you that friends are here to help
Cotton Ball - to cushion the rough roads
Happy Faces - smiling helps you heal faster
Joke Book - Laughing helps you heal faster
Hersheys Hug and Kiss - for whenever you need one
Starburst - when you need a burst of energy
Rainbow - to remind you that after the storm comes the rainbow
Crayon - to color your day bright and cheerful
Marble/Ball - to keep you rolling on the road of recovery
Rubberband - to keep you bouncing back

Swim Coach Survival Kit
Sponge - to remind you that some days your students will think you are all wet
Marbles - to replace the ones you will lose
Puzzle Piece - to remind you that the puzzle is not complete if one piece is missing
Gum - to help your team stick together
Piece of string - use when you get to the end of yours
Rubberband - to remind you to be flexible
Clay - to remind you that you are forming young peoples lives
Snickers Bar - to remind you that laughter can cure most anything
Ear Plugs - for when you can’t hear yourself think
Toothpick - to help you pick out the good qualities in your swimmers.
Band-Aid - to fix hurt feelings
Peanuts - to remind you its ok to sometimes be a little nutty
Sweet & Sour Candy - to help you accept and appreciate the differences in others.

Teacher Survival Kit
Band-Aid: For when things get a little rough.
Bath Salts: "To take you away." You deserve a quiet break.
Crayon - to color your day bright and cheerful
Candle - for when you are up late grading papers
Ear Plugs - when you just can’t take anymore
Eraser - to remind you everyone makes mistakes and they can be erased.
Hugs and Kisses - for when you need a hug
Jewel - because you are so precious  
Lifesaver: For when you’ve had one of those days.  
Marbles - to replace the ones you’ve lost  
Mint - to remind you that you are worth a "mint"  
Mounds Bar - for the mounds of confidence you give your students  
Paperclip - to hold it all together  
Peanuts: To get a little nutty.  
Puzzle Piece - without you the class wouldn’t be complete  
Rubberband - to remind you to be flexible  
Shiny Penny - to remind you, each will shine in their own special way  
Sponge: To soak up the overflow, when your brain is too full.  
Starburst - to give you a "burst" of energy when you need it  
Tissues - to wipe away the tears...yours and theirs.  

Teacher Survival Kit 2  
Sugar Packet - to remind you how sweet you are  
Marker Pen - to thank you for leaving a lasting impression  
Ace of Hearts - for the heartfelt way you "deal" with tasks each day  
Starburst - to let you know that you are a shining star  
Eraser - a reminder that a good education can never be erased  
Mint - to thank you for your constant encourage"mint"  
A Tea Bag - to remind you how tea-rrrific you are!  
Sunkist Fruit Gem - because you are a true gem  
Smarties - for helping make each student smarter  

Teacher Survival Kit 3  
Glitter - to remind you of how the world looks through a child’s eyes  
Chapstick - to keep your lips moist after giving all those directions  
Name tag - to introduce yourself to students and staff  
Tylenol - for those trying students and situations  
tea/spiced cider/hot chocolate - for a little pick me up
Packet of microwave popcorn - for break time
Bath salts - for your debriefing at the end of the day
Chalk - to "chalk" it up to a job well done
Lifesavers - for being a lifesaver for the teacher
Storybook - for a little quiet time with the kids
Whistle - to get attention quickly

TEACHERS SURVIVAL KIT 4
Cotton Ball ~ to remind you that our classroom is full of kind words and warm comfortable feelings.
Chocolate Hug ~ to comfort you when you are feeling sad or alone.
Sticker ~ to remind you that this class sticks together and helps each other.
Starburst candy ~ to remind you that you are always a star in this class....and everyone shines in his own way.
Tissue ~ to remind you to help dry someone’s tears.
Toothpick ~ to remind you to "pick out" the good things in your classmates and yourself.
Ribbon ~ to remind you that friendship ties our hearts together.
Eraser ~ to remind you that everyone makes mistakes and this is okay.
Life Saver Candy ~ to remind you that you can come to any adult in our school for help.
Band Aid ~ to remind you that feelings get hurt easily
Teacher’s ABC’s (could attach to a jar filled with ABC’s pasta)
A is for the abundance of questions and yearning
B is for both inward and outward beauty
C is for creative learning
D is for doing it over ’til it’s right
E is for the effort you pour into preparing each night
F is for watching how far we can go
G is for seeing us blossom and grow
H is for reaching for that star so high
I is for imagination, for the courage to try
j is for joy in touching a child’s life in a meaningful way
K is for kindness you bring children each day
L is for the love of teaching we see
M is for the "me" you’re helping me to be
N is for never being to busy to pray
O is for overcoming our desire to stray
P is for the positives you bring to each
Q is for the quintessential way to teach
R is for your willingness to give us a reason
S is for teaching us to appreciate each season
T is for touching those that sit before you
U is for understanding our fear of all that’s so new
V is for the vitality you show each day
W is for every wonderment you bring our way
X is for the extra-special teacher we see
Y is for our sense of yearning to be, and
Z is for the big "yahoo" sent from your very own "zoo"!

Teacher’s Aide Survival Kit Survival Kit
Mounds bar - for the mounds of help you are to the teacher
Button- to remind you to sometimes "button your lip"
Rubberband - so you always stay flexible
Tootsie Roll - so you can roll with the punches
Tissues - to wipe the tears from joy and happiness
Marbles - to replace the ones you’ve lost
(extra included, you’ll need once you become a teacher
mint - to remind you, that you are worth a "mint" to the class
Candle - for when you stay up late working on assignments
Penny - so you’ll never be broke
Toothpick - so you can "pick" out the qualities that make a great
teacher
Paperclip - to hold your busy life together
Cotton - for when you can’t hear yourself think
Hugs & Kisses - when you need a hug
Pencil - to :"write your wrongs"
Lollipop - to lick your problems
Pack of gum - so you all can "stick" together
Bandaid - to heal hurt feelings, yours or theirs
A jewel - because you are as valuable as any precious stone!

Teacher Retirement Survival Kit
Goggles- for all the exotic places you'll explore
Whistle- for when you need to get everyone’s attention
Key necklace- thanks for being a "key" to learning (blank key decorated
with jewels, strung on chain.
Pointer- to point things out to someone (stuff a garden glove, glue
down
all the fingers to the palm except index finger.
Glue glove to gold painted dowel, tie a ribbon around the base of
the
glove.)
Bath salts- "To Take You Away" You deserve a break.
Kleenex- for when you see someone who needs to wipe his
nose.
Clay- thanks for helping to mold many children for the better
Crayons- so you don’t forget how it feels to get new crayons
Report card- for when you feel the need to give a grade
Marbles- to replace the ones you’ve lost
Red pen- when you feel like correcting someone’s writing
Chalk- to "chalk" it up to a job well done
Golden lunch tray/ticket- for when you are missing hot lunch (spray
paint a lunch tray gold, glue a hot lunch ticket into one of the
cubbies.)
Place all items in a tote bag from the school or retiring teachers.

Thanksgiving Survival Kit
Aspirin ~~ Take two before you start anything.
Confetti ~~ To help you remember today is a fun day.
Paperclip ~~ To help you hold everything together.
Pair of gloves ~~ When you need two extra hands to help you.
Marbles ~~ To replace the ones you will loose making dinner.
Instructions on How to Cook a Turkey ~~ Just in case you forget.
Snickers Bar ~~ To remind you that laughter can fix anything.
Cotton Balls ~~ For when you can’t hear yourself think anymore from all the guests.
Lifesavers ~~ In case you start drowning in all the preparations.
Lollipop ~~ To help you "lick" any problem.
Tootsie Roll ~~ To remind you to roll with the punches.
Burgers ~~ In case that turkey doesn’t come out quite the way the directions says it should.
Tums ~~ To share with everyone who didn’t know when to stop.
RubberBand ~~ To increase your waistband after dinner.
Hugs ~~ Just because you deserve them.
Tea Bag ~~ For you....at the end of the day, to sit back, relax and remember to count your blessings.
Button ~~ To replace the one you will loose from eating too much.
Button ~~ To remind you it is better to button your lips with certain family members
TEST TAKING FIRST AID KIT:
1 pack of Smarties Candies - to boost your test taking brain power
1 pencil -- to help you record the knowledge you have learned
1 sticker -- to help you stick with the task at hand
1 eraser -- to use when you check over your work
1 Hershey’s Hug -- for all the hard work you put into the test
1 highlighter -- to highlight all your success
1 pencil grip -- to get a grip on the task at hand
FOR BEST RESULTS, COMBINE WITH:
1 night of restful sleep
1 nutritious breakfast
1 positive attitude
POSSIBLE SIDE EFFECTS:
Improved Test-taking Skills
Good Grades

Truck Driver’s Survival Kit
Tootsie Roll - so you can "roll" down the highway
Tums - for all the truckstop food you love
Penny - so you’ll never be broke
Cotton Ball - for when you sleep so you don’t hear the highway noise
Bar of Soap - to clean off the road dust
Sponge - to soak up all the rain so you don’t have to drive in it
Mounds - for the "mounds" of miles you drive
Phone card - so you’re never out of touch
flashlight - so you’re never in the dark
Hug & Kisses - when you just need a hug to make it thru the day
Button - to remind you that sometime’s you need to "button your lip"
Starburst - to give you a burst of energy for those last miles before home
Paperclip - to hold it all together
Marbles - to replace the ones you lost on the road

Vacation Survival Kit
Tissue-for your tears when the motel is booked or for romantic sunsets
Paper bag-to hold treasures and in case of hyperventilation when you see the prices of souvenirs
Sponge-to soak up the sun, sand, snow, and memories
Feather-to remember to gently float through the vacation rather than racing
Ear plugs-to avoid the yelling or listening to the 7,000th singing of "99 Bottles of Beer on the Wall"
Quarter-someone always needs a quarter for something
Bandaid-for boo boos, real or imagined
Rubberband-for flexibility as sometimes when you are flexible, you have wonderful experiences you would have never considered
A box of CrackerJack - vacations always come with good surprises.
Remember to look for yours.
A small plastic bag-to remind us to always bring back small things that will help the vacation live on for years
Chuckles-never leave home without the ability to laugh at yourself and situations
Chopsticks-to remind us that even within the US, there are many different cultures and customs
A picture of a watch or clock without hands-forget the clock, you’re on vacation!
A disposable camera (or picture of one)-capture the fun and memories before they disappear
A compass-you’ll need this especially if you are with someone who can’t stop for directions
A picture or map of Kansas-as Dorothy says in the Wizard of Oz, "There’s no place like home."

Waitress Survival Kit
Mounds Bar - for the amount of walking you do
Puzzle Piece - to remind you that the restaurant wouldn’t be complete without you
Tootsie Roll - to help the complaints "roll" off your back
Marbles - to replace the ones you’ve lost
Lollipop - To help you lick your problems
Button - to remind you that sometimes best to just button your lip
Dollar - for the tip you didn’t get
Sponge - to soak up all the spills
Cotton Ball - for when the customers get too loud
Shoe insoles - because you are always on your feet
Rubberband - to keep you bouncing back
Starburst - for that burst of energy at the end of your shift
Sweet and Sour Candy - a reminder..the differences in people gives
spice
to our lives.
Smiley Face - to replace all the smiles you give away
Hugs and Kisses - to remind you that you that someone cared
enough
to
give you this kit.

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 Valentine/ Love Kit 1
Jolly Rancher - for all the times you make me laugh
Sweet Escapes - for the special times we spend alone
Hugs & Kisses - yours are simply the best
100,000 Bar - you are worth more than a grand to me
Skittles - for the rainbow of colors you show me life through
Peppermint Patty - for the cool sensations you give me
Cotton Ball - to help soften any rough times
Popcorn - cause you keep popping into my thoughts
Balloon - because you encourage me to reach for the sky
Needle and Thread - that we are bound together
Match - we are a perfect match
Pom Pom - for the warm fuzzies you give me
Silk Rose - which will last forever...like us
Puzzle Piece - without you I'm not whole.

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 Valentine Survival Kit 2
choose some or all of these items to put in a heart shaped box
for
your
Valentine.
Jolly Rancher - all the times you've made me laugh
Sweet Escapes - the special times we spend alone
Hugs & Kisses - yours are simply the best!
100,00 dollar bar - you are worth more than a grand to me.
Peppermint Patty - for the cool "sensations" you give me
Skittles - for the rainbow of excitement we share
Cotton ball - to help soften the rough times.
Popcorn - because you keep popping in to my thoughts
A Match - we are a perfect "match"
Lighter - for you light up my life
Pack of Gum - I "chews" you for my Valentine
Candy corn - this may be "corny" but be my valentine
Mint - I "Mint" to ask you to be my Valentine
Hershey's Kiss - A "Kiss" for you, if you'll be mine.
Bubble gum - Don't "Burst" my bubble be my Valentine
Sucker - I'm no "sucker," I want you for my Valentine.
Snickers Bar - Don't "snicker" I think we'd be cute Valentines.

Package Idea for Survival Kits
I use Print Artist to create two labels. One with graphics and "Teacher's Survival Kit" on it....and one with all the ingredients on it. (Front and Back label) I laminate the labels too.
Then I use the two liter bottles to stuff everything into. Love to watch them try and figure out how you got everything in there.
Remove the soda label from a two liter bottle. Cut a slit vertically about 4" long. Cut two small slits perpendicular to that one to create a door. Then fill the bottle with all the ingredients. I also add shredded paper, and confetti.....etc.
I use double sided tape on the laminated labels. Or you can use a wide piece of packing tape to tape over the label. Put the label over the slit on the front and one on the back. Glue the bottle cap on also.

POOPS
Bat Poop
use a bag of chocolate covered raisins and add the poem to the top of the bag
As I was out on Halloween Night
I saw above me bats in flight
At the bats I began to look
And felt a crunch underfoot
I began to search around
And found this bat poop on the ground
I decided to try this unusual treat
And found it tastes chocolatey sweet
So I thought I would share a scoop
Of the infamous BAT POOP!!

BUNNY POOPS AND BUNNY KISSES
#1
The Easter Bunny came last night
And left this little scoop.
Because you weren’t so good this year,
Your getting Bunny Poop!!
#2
The Easter Bunny came last night
So listen, here’s the scoop,
He left a special treat for you,
A bit of bunny poop!
#3
That cute little bunny has hopped and hopped all day,
Busy delivering baskets for the holiday,
his paws are so tired and his nose how it itches,
He left you something special - something to fulfill all your wishes
these cute little bunny hugs and kisses.
HAPPY EASTER XOXOXOXOXOXO
Make gift using some teeny jelly beans, chocolate-covered raisins,
Fruit Loops, or malted milk balls.
Place them in a Ziploc bag. Then print out and attach one of the above poems. Decorate with ribbons or stickers etc.

CUPID POOPS
#1 (use with Red Hots)
As cupid shoots his arrow
and misses your heart by a few
He’ll leave you something special
His Cupid Red Pooh-Pooh
#2 (use with sweet tarts or a candy heart)
Here is something from the cupids above
who fly along with all the doves
Who’s arrows have hit many hearts,
who send you a gift in this lil’ tart. --( heart) use either--
Your love and beauty have been so true,
The cupids have sent you their lil’ poo-poo
#3 (use with Conversation Hearts candy)
I couldn’t send you flowers
And candy wouldn’t do
Mushy cards just didn’t say
The things I wanted them to
So I got you something special
And here is the inside scoop
I found you something very rare
Its genuine CUPID POOP!!
To make gift print out one of the above poems and attach to a
Ziploc
bag
of the candy recommended. Or twist candy in plastic wrap and
fluff up
the top and tie with pretty ribbons. Punch a hole in the corner of
the
printed poem and tie in the ribbons.
Elf Poop
The elves were so sick they couldn’t make toys
And Santa had to fill all those stockings.
He gathered the ony thing the elves could make -
And added all the Elves droppings.
Place red and green M&Ms in a baggie
4TH OF JULY POOP
I’ve heard you want my taxes
well "SAMMY" here’s the scoop
You cannot have my tea bags
so here some All American Poop!
Use red, white and blue jelly beans or some other red, white and blue
 candy item and place in a zipper bag with the poem printed out and
 attached to the bag. Decorate with ribbons, stickers, flags, etc.
GHOST POOPS
#1
I woke up so scared, dreaming of Halloween Night
All those spooks and goblins would be such a sight
I thought of all the houses we’d go to for treats,
and hoped not to get sick on all that candy we’d eat!
The big night arrived and our costumes were on,
And we promised we’d not be gone very long.
As we left the house mother said with a roar
" Now make sure you don’t get lost going door to door,
After an hour, we started back home
And finally realized, we weren’t sure where we roamed.
We looked on the ground and found some peculiar tracks
As we felt something soft touching our backs.
My friend turned around and let out a big scream
and I saw a big ghost and this wasn’t a dream!
I guess our screams scared him a bit,
because on the ground, we found some ....
ghost tracks, that is.
In our candy sacks, we collected his tracks & hope you’ll agree
this is the most peculiar ghost poop you’ll ever see!
#2
I hear that you’ve been playing tricks,
so listen, here’s the scoop....
I’m running short on candy treats,
so this year you get Ghost Poop!!
To make fill a Ziploc bag with marshmallows or mini marshmallows.
Print
out and attach one of the above poems to the bag.
LEPRECHAUN POOPS
#1
So you’re looking for the gold
Well listen here’s the scoop
Those leprechauns all got away
But we found their lucky poop
#2
The Leprechauns of Ireland
Bring a special gift your way
Its full of love and happiness
On this St. Patrick’s Day
And along with all good wishes
From this merry little group
Comes a little something special
Its a bag of Leprechaun POOP
Tis a little bit of Ireland
That’s been sent upon its way
To wish you luck and happiness
On this fine St. Patrick’s Day
It’s a wee and tiny present
From that merry little group
Tis the little folk of Ireland
Have left you their
Leprechaun POOP
Use green candies, the green shamrock marshmallows from
Lucky Charms
cereal, hershey kisses, green jelly beans, green jolly ranchers, green sour balls or other green candy.
Put them in a zipper bag and print out one of the above poems and attach to the bag. Decorate as you wish.
Moo Poo
From all of us cows to all of you,
A reminder is now way overdue.
You seem to forget when Christmas draws near,
That we’re every bit as important as Santa’s reindeer.
Why, if it weren’t for us you’d have no dream,
Of butter, milk, or even ice cream!
So consider this, we have good reason
We cows, too celebrate the Christmas season.
So here’s a fitting gift , from all of us to you,
All you’re getting this year is a bunch of moo poo!
Moooeey Christmas from The Cows
take some beans and paint them black and white
Mice Poop
I had some choc raisins so I made up this "poopy" poem:
On Christmas Eve as I was snug in my bed,
Guess what some little "creatures" were doing instead?
Little mice were making their stops
And, of course, they left their teeny-tiny "plops".
On Christmas Morn I did awake,
Oh me, oh my, oh goodness sake!
Those adorable rodents had left such sweet gifts,
So I gathered and packaged them up in a "jiff"
And, now, this Christmas I present to you
This little bag of mice "doo-doo"!
PUMPKIN POOP
I started to carve a pumpkin
with my carving knife and scoop
But the pumpkin got so scared
He took a little poop!
It looked so cute and funny
Just like a candy treat
So I'm sharing it with you now
Because you are so sweet!
Use candy corn for these and wrap them in saran wrap or place in the tiny Ziploc baggies. Attach the tag with ribbons.
REINDEER POOPS
#1
I woke up with such a scare 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 rose in the sky
"Well, they're not potty trained, but at least they can fly!"
#2
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!!!

#3
Christmas is coming
and so are the deer
listen closely and you
will hear,
And ’long with them
comes a special treat,
Reindeer droppings
for you to eat!!!!!
To make fill a Ziploc bag with small, round chocolate candies, like
covered peanuts, or Cocoa puff cereal, or any other choc.
Covered candy.
It can also be miniatures baby ruth candy bars. Print out one of the
above poems and attach to the bag.

SNOWMAN POOPS
#1
Santa’s been makin’ his list
And checkin’ it twice
He knows that you’ve been naughty
Not nice
Since coal is so expensive
Here’s the scoop
Santa has left you
Snowman Poop!

#2
You have been bad
so here’s the scoop
all you get is Snowman’s Poop!

#3
I heard you’ve been naughty,
So listen: here’s the scoop.
I’m running short on coal this year,
So you get snowman poop.
Love, Santa

#4
In the cold of winter when snow arrives,
All the snowman dance and feel alive.
If you follow in their tracks,
You will find little droppings from their cracks.
Round and white
So sweet and light
Eat one eat two
And have sweet dreams tonight!

#5
Santa came and went last night
Traveling on his worldwide loop
Because you weren’t so good this year
You get no coal just snowman poop
Round and white so sweet and light
Eat some and have good dreams tonight

#6
Santa came and went last night
Traveling on his worldwide loop
Because you weren’t so good this year
You get no coal just snowman poop

#7
Heard you’ve been naughty
so here’s the scoop
all you get for Christmas is
snowman poop
To make the packages, fill a Ziploc Snack Size bag (about 1/3 the size
of regular ones),
about 1/4 or 1/3 full with mini white marshmallows, and put
sticker on
outside of bag with one of the sayings above on it.

Turkey Poop
You invited me to dinner
with your family and your friends.
You didn’t say I was the main dish.
For me it was "THE END!"
You frightened me so badly
I knew I had been duped!
So I left you with my calling card:
This bag of Turkey Poop!
Place a handful of coffee beans or chocolate-covered coffee beans in
a
small baggie and add the poem.

JUST FOR FUN GIFTS
A Bag of Coal for you.
Santa checked is list once,
Then he checked his list twice,
And he found out you were naughty, not nice..
So if you’re good next year
And nice as can be,
You’ll find presents, not coal, under your tree!!
put some pieces of chunked up black licorice in a baggie and tie
with
red & green ribbon

ANGEL DUST
Decorate an envelope with markers or your inkjet printer. Place this
poem inside with glitter or sparkling confetti inside:
This Angel Dust is magic
But only when kept enclosed
Should you dare to open it
Your doubt will be exposed
So put your faith in Angels
And keep it tightly closed.

Angel Dust 2
Within this little bag, placed with loving care,
Is special Angel Dust, my guardian placed there.
It is to share with special friends when they’re down and feeling blue. To lift their heart and share a smile as special friends should do.
And so I bagged this just for you, to have on hand should you feel blue.

Angel Feather
This is something you can use to tuck in a card or pass it to someone
who is feeling down
You need one white feather, and the following
I am an angel feather,  
sent from God above  
To serve as a reminder to you,  
of his precious love  
I’m from your guardian angel  
that God assigned to you  
And fell out in her struggles  
as she protected you.  
Each time you almost stumble  
each time you nearly fall  
Thank god and all his angels  
for answering your call.  
author unknown  
A Wanna Be Washer and Dryer  
Buy good quality tea towels and washcloths, roll and tie with  
ribbon,  
put into a box and attach the following poem  
This Christmas our ship has finally come in  
We’re feeling so wealthy and rich.  
Instead of some small remembrance  
This year will be quite a switch.  
We’re giving a gift of high quality  
No more cheap presents for us.  
It’s time we really went all out  
But don’t worry, it’s really no fuss.  
We considered giving you a sports car  
Or maybe a tropical cruise ---  
But we decided to be more practical  
And give something you really could use.  
So, open the box and you may be surprised,  
To find not only one gift, but TWO ---  
We hope you will put your presents to work  
It’s a WASHER & DRYER, too!  
BELLY BUTTON BRUSH  
Needed:  
Any color pipe cleaner, long bead. cardboard stock printing  
paper,  
small  
piece of wood (optional).
Cut pipe cleaner in 3" sections. Take one end and push down into bead.
Roll remaining pipecleaner into a circle. (The bead & pipe cleaner now look like a small toilet brush.)
Print out this saying on cardboard stock paper and attach the small brush.
This Teeny Tiny Gift,
Does a Teeny, Tiny Chore.
But When You’ve Finished Using It,
You’ll Be Troubled Nevermore.
By The Balls of Lint That Gather,
In That Pesky Little Place;
A Birthmark That is Shared,
By All the Human Race.
So Use This Navel Lint Remover,
With Care and in Good Health.
And When You’re Done, You’ll Surley Know,
You’ve Completely Cleaned Youself!
Box of love
Wrap a small empty box. Be creative when wrapping!! Attach this poem:
This is a very special gift
that you can never see
even if you open it
Can you guess what it could be?
The box is very tiny, but
The gift is very big!
It’s bigger than a bread box
It’s bigger than a pig!
The gift would fill this room
It’s bigger than the sky
It’s all packed up in that little box
You’d never guess, so don’t try
This box is filled with love
and a silly laugh or two
So don’t open it...hold it close
It’s from my heart to you!!
COW SEEDS
Take some large white lima beans and paint black spots on them, put them in a baggie.
Staple saying to baggie. Saying has two sides.
FRONT SIDE: (Print a picture of a cow on it)
COW SEEDS
HERD STARTER KIT
Directions on other side.
BACK SIDE: 1. Start your own herd.
2. Plant the seeds in warm spot right side up.
Cow will grow upside down if planted wrong.
3. Be patient, it takes a long time to start your own herd.
4. For best results, MOO softly while watering
Christmas Cookies
Buy some Christmas cookie cutters and attach the following poem to it.
Remember to include your favourite cookie recipe as well.
I made a plate of cookies to share with you this year,
I thought it was a good way to spread some Christmas cheer.
They all looked really tasty, so I thought I’d eat just one.
And a little while later, I noticed there were none!
So here’s my Christmas recipe, and a cookie cutter too,
Now you can make your own cookies, and maybe share a few.
CHRISTMAS DUST:
Take a baggie and put oats and glitter in it.
Staple saying to baggie.
CHRISTMAS DUST
Sprinkle your lawn with CHRISTMAS DUST this CHRISTMAS EVE and wait-
The glitter will sparkle! Santa will see your house when it is late.
The sparkle is magic on CHRISTMAS EVE when seen by Santa’s eyes,
The smell of oats will guide the reindeer down from the highest skies.
Circus Mix
1 package (10.5 ounces) marshmallow circus peanuts
1 package (10 ounces) jelly beans
1 package (5.3 ounces) animal crackers
Combine all ingredients in a large bowl. Store in an airtight container.
Yield: about 8 cups mix
* I put 1 cup of mix into a baggie. Then used a white lunch-size paper bag, attached a gift-label with a picture of Santa that said "North Pole Circus Mix" and decorated with ribbon.

Coffee Cup Truffles
For your favorite teacher, or anyone special, fill a plain coffee mug with homemade fudge or truffle candies and wrap mug with Reynolds Holiday Prints Plastic Wrap.
To make truffle candies, finely chop 1 package (8 ounce) semi sweet chocolate squares in a blender or food processor; place in bowl. Heat 1/2 cup heavy whipping cream in saucepan over medium heat, just until it comes to a boil. Add 1 tablespoon instant coffee powder; stir until dissolved. Pour over chocolate; let stand 30 minutes to melt chocolate. Whisk until smooth and shiny. Stir in 2 tablespoons vanilla extract. cover bowl with plastic wrap and refrigerate overnight. Roll rounded teaspoons of chocolate mixture into balls and roll in 1 1/2 cups ground pecans. Place candies in coffee mugs, wrap and refrigerate. Makes 2 dozen candies.

CUP OF TEA CARD
On the front of the card print a picture of a really fancy tea cup, above it print:
FRIENDSHIP BEGINS WITH A CUP OF KINDNESS.
Inside it print: Please take the time to share a cup of CHRISTMAS TEA
with someone you love.
MERRY CHRISTMAS! Also inside the card put two tea bags.
DONUT SEEDS
Take a baggie and put Cheerios or some other cereal that looks like a donut in it.
Staple saying to baggie.
Saying has two sides.
FRONT SIDE:
DONUT SEEDS NEW HYBRID
Grow your own donut bush.
Planting instructions on back of package.
BACK SIDE: HOW TO GROW
Carefully place one seed at bottom of a ten foot hole, five feet apart in any type of soil.
When mature; bush will grow to a height of six feet.
FOR GLAZED DONUTS: Pour twenty pounds of sugar in each hole.
GUARANTEE: If for any reason you are not completely satisfied, or plants fail to grow in five years- Dig up seeds for PRO-RATED refund.
GOTCHA, INC. DONUT GROWERS
Dustpan Cookies
You need a clean new dustpan, a batch of your favorite cookies with some of them broken. Put the cookies on the dustpan, with the broken cookies on the top, wrap with cellophane, tie with bow and attach one of the poems.
I was baking some cookies,
When they dropped on the floor
So I scooped them right up
And rushed them to your door!
Merry Christmas From Our House To Yours!
I dropped these cookies on the floor,
so we can’t eat them anymore.
I swept them up, as quick as I could.
Please let me know if they’re still good.
EXERCISER - THIS IS A CUTE ONE!
Take a 2 1/2 x 2” block of wood, put it and the saying in a baggie.
EXERCISER
1. Place block in the center of the room.
2. Walk around the block two times.
3. Rest!! After all you’ve walked around the block two times!!
Fool proof diet kits
Magic Weight Loss Beans
Put some large dried beans into a baggie and add these
directions.
1. Remove beans from bag.
2. Throw them on the floor.
3. Bend down and pick up each bean.
4. Repeat hourly as needed.
Giggle Jars
Use standard "wide mouth" baby food jars for best results. The juice
jars just don’t look quite right.
With the lid on the jar, glue two large or three small cotton balls to
the lid of the jar. Then run a bead of tacky glue around the edge of the
lid. Next cover with a 4 to 6 inch square of some sort of pretty cloth.
Hold in place with a rubber band until glue is set - about 15 to 20
minutes (dry is better). Before the glue is set, kinda slide the cloth
around to "even out" the folds and pleats. Take lid off the jar and
using scissors, trim the cloth flush with the bottom edge of the lid.
Remove the rubber band and trim the edge of the lid with lace, or rick
rack, or narrow ribbon, etc.
You should now have a jar with the lid looking kinda like an
under-stuffed pin-cushion.
Print up the following sayings onto a sheet of card stock..or business
card. . Punch a hole in one corner. Tie a short piece of ribbon to each
tag. Have the girls take the lid off a jar hold it close to her mouth and "giggle" into each jar. Then quickly replace the lid, pinching the
tags ribbon in the jar.
Poem
You say this jar is empty,
Well take another look!
This jar is filled with giggles,
In every little nook.
I put them there for you to save,
For when your life seems low.
So open up when times are sad,
And let my giggles flow.
HUGS AND KISSES
Hugs and Kisses are affection to share,
To show others that you care. Hugs and Kisses are sent your way,
From someone who cares and wishes to say, My prayer for you is to
have
a good day, And remember someone while on your way. And don’t be
too busy
to spend a moment or two, Thanking the Lord for His blessings to
you.
And as you remember this Hug and Kiss, May it remind you of your
friend
or sis.
(Give Poem attached to a bag of Hershey’s Hugs and Kisses Mixed)
The Jelly Bean Prayer
RED is for the blood He gave.
GREEN is for the grass He made.
YELLOW is for the sun so right.
ORANGE is for the edge of night
BLUE is for the sins we made.
WHITE is for the grace He gave.
PURPLE is for His hour of sorrow.
PINK is for our new tomorrow.
A bag full of jelly beans colorful and sweet,
Is a prayer, is a promise, is a special treat.

Jellybean Soup
To make this jellybean soup you need:
  jellybeans
  m&m’s
  tootsie rolls
  chocolate marshmallow egg or bunny
Into sometime of container place the above candies. You can decide on how much depending on the size of your container.

Attach the following poem:
It’s Easter time,
What a lucky group.
We’re going to dine,
On Jellybean soup.
We’ll cook those beans,
Till they’re red hot.
Add M&M’s--
To fill up the pot.
We’ll eat that soup.
And when we’re through,
We’ll have our tasty Marshmallow stew.

For dessert we’ll have a Tootsie Roll
And tomorrow it will be Chocolate casserole!

Love is the Spice of Life
I give this gift to brides or new couples of any kind.
I give an empty spice bottle or shaker with the word "LOVE" on it. I print LOVE on a clear label and put that on if the holder is large enough.. or paint it on if you are a painter...

LOVE

Then I attach this card:
THE STORY BEHIND "LOVE"

For many years a man watched his wife take a locked box down from the cupboard. She would unlock the box, take a pinch, sprinkle it over whatever she was cooking, relock the box and return it to its place. One day, while his wife was away, his curiosity got the best of him. He went to the cupboard, took the box down and opened it. To his surprise it was empty! He turned it over and on the bottom was written the word "LOVE".

So, though not in your recipe book, into everything you cook, put in a big pinch of "LOVE". Keep your "LOVE" within easy reach and use generously.

The Marble Story
A friend of mine once said to me, this marble is for you. Cause I was sure I had lost all of mine, when life became so blue. For now I know despite the odds, my marbles may be few. But this friend of mine reminded me, life can be wonderful too. So here's a marble just for you, and only for some fun. So when you think you've "lost your marbles", you know you have at least one. You can fasten a marble to a card with the poem printed on it and give it to your friend.

MAGIC CUPID DUST
A friend who runs a mailing list shared this idea with us today. It was passed on to her from someone, who got it from someone .... etc. etc. So I have no idea who originally came up with this cute idea. Fill a small plastic bag with red and white glitter On a pink piece of card stock print - Toss a little pinch of Cupid Dust in the air when you need to feel some magical sensations. It is a tiny sprinkling of love, fortune, and tenderness. Trust in Cupid. You will never be alone and your life will be full of happiness. Hope your Valentine’s Day Sparkles Magic Snowflakes This is sized to go on the baseball card protection sleeve little bags. I put white confetti, Mylar snowflakes, and some white glitter in the bag.... Here is the verse:
We looked out our window and to our surprise, there were shiny tiny snowflakes dancing before our eyes. My sis and I got our coats and bundled up tight, then we ran outside right into the night. We stood there in awe wondering what to do as the amount of snow just grew and grew. We realized the magic right before our eyes, each snowflake that fell was a wish from the skies. We’ve gathered some snowflakes just for you, sprinkle them around and all of your wishes will come true.
NATURE’S BUBBLE BATH: Take a baggie and put beans in it (like the kind you use for ham and beans) Staple saying to baggie.
NATURE’S BUBBLE BATH Directions for use: Soak for one hour, Cook, Eat before taking bath.
NICE PILLS:
Take a baggie and put candy in it (I use small round ones that look like medicine). Staple saying to baggie.

NICE PILLS
We all know someone who could be a little nicer. Do them and yourself a favor.
Provide them with this supply of NICE PILLS.
They do wonders for in-laws, bosses, ex-husbands or ex-wives, nosy neighbors, GROUCHY, HATEFUL people may take two if needed.

Old Age Pills
Use the jelly beans and make a bag topper
Black JB Senility
Geen JB constipation
Orange JB Deafness
Pink JB Wrinkles
Purple JB Arthritis
Red JB sex
White JB Baldness
Yellow JB gas

POWERBAND:
Take a piece of leather rope and tie one end, put the beads on the rope in the order they are listed and then tie the other end.
Put the band and the saying in a baggie.

POWERBAND
BLACK is our sin before we are saved.
RED is the blood of CHRIST shed for us on the cross.
WHITE we are cleansed when we are saved.
BLUE is baptism.
GREEN we are growing in CHRIST.
YELLOW/GOLD is our riches in HEAVEN.

PRAYER ROCK
Print out this poem ... maybe with a graphic of praying hands or someone
kneeling in prayer. Go outside and get a small rock. Place the rock on
saran wrap and twist up and tie with a ribbon. Poof up the top of the
wrapping. Tie the poem to the package with ribbon. It looks nice rolled
like a scroll and tied with a ribbon to match the ribbon tying the package.
I’m Your little prayer rock and this is what I’ll do.
Just put me on your pillow ’til the day is through
Then turn back the covers and climb into the bed:
WHACK!, your little prayer rock will hit you on the head!
Then you will remember as the day is through
To kneel and say your prayers as you wanted to.
Then when you are all finished just dump me on the floor
I’ll stay right there all through the night to give you help once more.
When you get up in the morning... CLUNK! I’ll stub your toe
So you will remember your morning prayers before you go.
Put me back on your pillow when your bed is made,
And you clever little prayer rock will continue to your aid.
Because Your Heavenly Father cares and loves you so
He wants you to remember to talk to Him you know!
SPECIAL GIFT:
Take a 3 1/2 x 2 1/2 block of wood and wrap it with wrapping paper.
After you glue saying to front, put a bow on it.
This is a very special gift
That you can never see
The reason it’s so special is
It’s just for you from me.
Whenever you are lonely
Or ever feeling blue,
You only have to hold this gift
And know I think of you.
You never can unwrap it.
Please leave the ribbon tied.
Just hold the box close to heart,
It’s filled with love inside.
Spoonful of love
Put two Hershey kisses on a spoon tied in saran wrap and tied with ribbon.
In this spoonful of love, 2 kisses you'll see
One’s from Santa Claus, The other’s from me
CANDY GRAMS
CANDY GRAM PRESENTATION
You can present the candy grams in various ways. I usually make a label
that will fit around a quart sized paint can, attach the label, then put
Styrofoam in the bottom of the can. I use the wooden skewers and clear
packing tape. Tape a skewer to each candy bar/item. Then insert them at
varying heights into the can. This becomes a bouquet. I usually add curved ribbon, or balloons or decorations depending on the occasion.
You can also decorate a large terra cotta pot....insert the Styrofoam and set the candy on the skewers into the pot....making an arrangement.
Then you will need to print the "gram" out on your computer. I usually tape that to a skewer too, and insert that into the pot along with the bars.
You can also get foam core board, and handprint out the gram. (in large lettering) Gluing the actual candy bar to the place in the sentence instead of the name of the candy bar.
These are really unusual gifts, and generally cause quite a
Candy Gram Packaging Ideas
You can do them a lot of different ways.
1. Stuff the mentioned candy bars in an empty 2 liter pop bottle, and make a new label for it with the "gram" on it. (Label covers the slit you make to put the stuff inside) Add some ribbon at the top on the lid.
2. Use an empty clean new paint can (from home improvement centers). And make a label with the "Gram" on it, and put the contents inside sticking out with tissue also sticking out...or put all the contents inside and close the lid on them...with another graphic on the lid.
3. Glue them all on a piece of thin foamcore board, or poster board, with the candy glue gunned down where the words would be. It is sort of a giant "Gram"
4. Put everything in any kind of container, that has a card or tag attached with the "gram" on it...This could be a basket, a pail, an empty large jar...anything. Decorate the container appropriately for the occasion. Examples would be for a little boy--a child's toy truck with the candies in the back part...you could even bundle them all up in tulle and set them in the back of the dump truck, or cover the back of the dump truck with saran wrap and add a bow, and the gram card.
OR a nice basket with the candies, and perhaps even a little potted flower
tucked in the middle of the candies for Mother..Wrap the whole basket
in
netting and add a big colorful bow and the card with the gram.
OR a
BABY
gram could be a little doll bassinet....etc...you get the idea.
Candy Gram
The RIESEN for this greeting, is to wish you a CAREFREE
holiday season.
Don’t go NUTS while you are fighting the MOUNDS of people all
shopping
at the last minute. Take some time to enjoy the SYMPHONY of voices
from
the carolers, or enjoy a SWEET ESCAPE on me.
Don’t worry about getting CHUNKY on all those holiday treats either.
There will be GOOD and PLENTY time to worry about that after the
holidays.
Even though the road leading to Christmas may be a ROCKY ROAD.....just
think of all the ALMOND JOY you will receive when your friends/family
see how well they SKORed with all those gifts. Don’t be a
BUTTERFINGER
unwrapping all of them.
And get that BIG HUNK of yours to be a LIFESAVER and make you a
cup of
TEA. Sit back, relax and may your PEANUT BUTTER CUP
overflow
with
SPECIAL TREASURES of holiday memories.
Candy Gram
Shepherds used their {Staffs} to guide the sheep, As a tiny newborn
{Baby} lay fast asleep. A bright shiny {Star} led the wise men to his humble abode. With them they carried gifts, one of which was {Gold}. This baby became our {Savior}, to lead us on our way. Remember this great miracle, as you celebrate Christmas Day. To put in the bag.....

Staff........Candy Cane
Baby .......Baby Ruth Bar
Star.........Starburst Candy
Gold........Wrapped Gold Coins
Savior.......Life Saver Candy

Candy gram for teachers:
Dear Mrs(teacher’s name):
I have to admit, (student’s name) did not exactly shake her (POM POMS) when she found out she had you for a teacher. Rumor had it that your gave out (MOUNDS) of homework. But when she actually saw how much you did give, she thought her eyes were playing (TWIX) on her! It was (GOOD & PLENTY) and she thought you were (NUTRAGEOUS)!!
It turns out that you were a (LIFESAVER), because her (SKOR)’s were so high, I thought I had (DOTS) in front of my eyes!! So, as our thanks to you, we are going to go to Mr. (WHATCHAMACALLIT) (the principal) and ask him to give you a bonus of, let’s say (100 GRAND), on (PAYDAY) for being such a Great Teacher!
Have a (CAREFREE) Summer, and here’s a few (NIPS) for you to enjoy either (NOW OR LATER), (HUGS & KISSES)
Love,
Your Name
Candy gram for son or daughter
Dear Daughter/Son: 
Happy Birthday daughter/son, May your day be filled with MOUNDS of JOY with the Dove’s PROMISE of more to come. You have permission to SKITTLE through the day with a StarBURST of energy. U-NO you are loved. 

HUGS & KISSES, 

ANNIVERSARY candy gram 
Happy Anniversary, you SWEETARTS! Fifty years gone by, and you are still each others RIESEN for living. You’ve been each others ALMOND JOY as you travel the ROCKY ROADs and MILKY WAYs together. The GOOD & PLENTY CAREFREE days outweigh the NUTRAGEOUS times and you have shared plenty of SNICKERS. You’ll always be each others BIT O HONEY, and SUGAR BABIES. You are each others SPECIAL TREASURE in life. Here’s to another 50 years of SYMPHONYs and STARBURSTs. And that you continue to ROLO-ver next to each other each morning with CAREFREE smiles. 

HUGS & KISSES, 
Christmas 
We wish you a Merry Christmas from this JOLLY RANCHER and his MILK MAIDS and MILK DUDes. We wish you MOUNDS of SPECIAL TREASURES in the New Year. We hope that your SUGAR BABIES will take special care to stay away from
the NUTS and LEMON HEADS in the world and that their
DREAMS are
filled
with PETER PAN fun. We hope you hit the lotto this year and
make at
least 100 GRAND. We pray the Lord will keep you from venturing
on
ROCKY
ROADs. Keep in mind that we always have HUGS & KISSES for
our
family*,
especially when we feel TWIZZLEd and blue. Ignore the
SNICKERS of
others
and know always that you SKOREd big by having such a loving
family**.
*change family to "friends."
**change to "NUTRAGEOUS friends", so it works for both.
Dad's Day candy gram
Dear (Sugar) Daddy,
You are the best dad in the whole Milky Way, even though you are
from
Mars and I'm from Venus. You Skor high points as a dad....don't
Snicker(s).
When you were born there was a Symphony in heaven! Your Hot
Tamale(s),
Mom, still thinks you are a Big Hunk. I wish I could take you on a
shopping Spree on 5th Avenue in New York (Peppermint Patty),
but
they
don't have Builders Square there because they're Nerds.
Love you Mounds,
Your Nut (Roll)
GETTING MARRIED CANDY GRAM
I arranged everything in a big planter, and attached the following
letter...
Dear (_____):
I wish you and (groom) the Best of Luck and much fortune in the
years to
come. However....before you "Pledge" your eternal love, there are a few things you should know about the man you are soon to marry. First of all, the "Son of a Gun" will always be looking for a "Bit o Honey" and a bit of "Almond Joy". He will not be content to just "Snuggle" and "Carress". He will expect you to "Shout" with "Joy" each time you make Whoopee. But make sure you never shout out "Oh Henry."
Believe me, sometimes it will take "Sheer Endurance" and maybe a few "Nips" to hold back the "Snickers" when he offers to show you his "Babe Ruth."
Secondly, you are absolutely, positively NOT allowed to get "Chunky" or he will be sure to "Vanish" in a "Jif"!
And Thirdly, probably the most important of all...If you want to "Stayfree" from all that "Baby Magic" for a little while, it will be up to YOU to "Safeguard" yourself. DO NOT leave it up to old "Butterfinger", because he'll just "Squirt (&Mop)" on his way to the "Milky Way".
Don’t let this scare you though, because (groom) is really a "Fantastic" guy and not a "Nerd" who will always make your life a "Symphony."
Even if he isn’t "Mr. Clean."
Here’s wishing you a life that is a "Breeze" with nothing but "Joy."
That your love never goes out with the "Tide," and you make "Fab"ulous
money, so you can afford a maid so your hands stay "Chiffon" soft.
"Sunlight" and "Cheer"
Graduation Candy Gram
Congratulations
You survived Teachers from MARS...MOUNDS of homework...
NUTRAGEOUS late
nights of studying to SKOR well on exams and ROCKY ROADS.
You proved you
can ROLL (tootsie) with the punches and you’re no DUM DUM.
You proved
you were a RED HOT student. There will be no SNICKERS, only a
SYMPHONY
of cheers as you graduate.
Have a CAREFREE summer and get ready to hit those High School
books so
you can get the perfect job earning $100 GRAND a year.
WERTHER
you succeed is up to you. I have faith in you because you have always
been a
(Almond) JOY to me.
HUGS and KISSES,
Graduation Candy Gram ~ Another Version
Congratulations
You survived Teachers from MARS...MOUNDS of homework...
NUTRAGEOUS late
nights of studying to SKOR well on exams and ROCKY ROADS.
You proved you
can ROLL (tootsie) with the punches and you’re no DUM DUM.
You proved
you were a RED HOT student. There will be no SNICKERS, only a
SYMPHONY
of cheers as you graduate. I’ll be the one in the front row doing FLIPZ.
Have a CAREFREE summer and get ready to hit the books again EXTRA hard.
WERTHER you succeed is up to you. As far as I am concerned, there is a STARBURST in the MILKY WAY with your name on it. I have faith in you because you have always been a (Almond) JOY to me.
Remember, Mamma didn’t raise any NERDS and you can always call on me when you need a LIFESAVER.
HUGS and KISSES
I’m sorry Gram
Dear __________
Sometimes mistakes are small like CHOCOLATE COVERED RAISINS
other times they seem to be as big as a MOUNTAIN (bar). I took a CHANCE and made you unhappy with me. I never MINT too! I PROMISE I won’t make such a NUTRAGEOUS goof again! You are very special to me and I go to REESE’S, when I know you are unhappy! I could just crawl back into a TURTLE’s shell, and pretend it doesn’t matter, but it does! I have MOUNDS of affection for you, and this was nothing to SNICKER about. I could LOOK all the way from the MILKY WAY to 5TH AVENUE and not find a more
wonderful _______ than you! Please accept my apologies and show me one of those CAREFREE smiles!
Love ______________
Mother’s Day Gram
I know I haven’t been an ALMOND JOY to you all my life. I have been down some ROCKY ROADs, but you have always been there to help me pick up the REESE’S PIECES and pave a better MILKY WAY for me. You are truly a SPECIAL TREASURE in my life. A CAREFREE spirit and never without HUGS & KISSES for her child. You are the RIESEN they made Mother’s Day BAR NONE.
Happy Mother’s Day. I love you GOOD & PLENTY. Your SUGAR BABIES,
Mothers Day Gram
Another Version
Dear Mom:
I know there is a special REISIN you are my Mom. When life has given me ROCKY ROADS, I can count on you to be my LIFESAVER! Even when I have given you MOUNDS of trouble or when I’ve been a DUM DUM, you hardly ever SNICKER. You will always have a BIG HUNK of my heart because you are such a TREASURE to me.
I look forward to SKITTLES of fun continuing to learn from you. You are such a SWEET TART. There aren’t enough stars in the MILKY WAY and around
MARS to outshine you. 
Hope you had a GRAND Mother’s Day!
HUGS & KISSES
NURSES candy gram
Nurses are an ALMOND JOY to have around when you are feeling under the weather. They work NUTRAGEOUS hours to see that our loved ones are taken care of GOOD & PLENTY and on their MILKY WAY to recovery. They soothe away RED HOTS fevers with just a gentle touch, and show MOUNDS of kindness to their patients each day. They never forget that sometimes a little SNICKER is the best medicine. They have to remain calm, and can never have BUTTERFINGERS. Nurses are SPECIAL TREASURES and worth more than $100 GRAND. They are truly LIFESAVERS and deserve a big HUG, and a SWEET ESCAPE Retirement Candy Gram
WOW, Your PAYDAY is finally here. After all these years of rolling up your sleeves, ROCKY ROADS, MOUNDS of work, you are finally able to LOOK for SKITTLES of fun things to do. WERTHER or not you hit 5TH AVENUE or fly to MARS to do the CHARLESTON, we know that you will be CAREFREE and have a NUTRAGEOUS retirement with, ZERO thoughts of the work CRUNCH! We really SKORed big having you to work with (for). So you’re the
REISEN
for our celebration, our wishes for your ALMOND JOYful retirement
after
all the GOOD & PLENTY of work you have done. Your a SPECIAL TREASURES to
us, the best BAR NONE! You are worth a MINT!
Student Candy Gram
The candies can be placed in a basket, or on a sheet of poster board
w/the candy taking the place of the words:
I know you think your teachers are from MARS, but there is a REISEN for it. They're trying to cram MOUNDS of information into your brain in a short time. You’re on a TOOTSIE ROLL and working towards graduation, and that’s hard work. But think of it, when you graduate, you could be earning $100 GRAND a year! Cheer up, you’re not a MILK DUD or a DUM DUM. Don’t SKITTLES it all yet and go NUTRAGEOUS. Hang in there, study hard, and don’t worry about the SNICKERS from your friends. WERTHER or not you succeed is up to you. I have faith in you because you’ve always been my ALMOND JOY. (or BIT O HONEY or SUGAR BABY)
I’ll always be here for you.
HUGS & KISSES,
Mom.
Tax Day Candy Gram
If taxes have taken a BIG HUNK out of your PAY DAY, and you’re staring
down a ROCKY ROAD with no hope of SWEET ESCAPES, here’s a little LIFESAVER to make you feel like you’ve gotten your MILKY WAY. Just sit back, SNICKERS, and grin because you have in your hands the only $100 GRAND the IRS can’t take away. Now isn’t that an ALMOND JOY?

Teacher Candy Gram
The RIESEN for this candy gram is to thank you GOOD & PLENTY for the MOUNDS of knowledge I have gained while in your class. It has been an ALMOND JOY to be your student and your help has MINT a lot to me. Teachers that reach their goal by helping students reach theirs, are truly SPECIAL TREASURES. You SKOR an A+ with me!

HUGS,

Valentine’s Day Candy Gram
My Dearest (Sugar Baby):
Happy Valentines Day. May this bouquet bring you a (Snicker) as you read my message. It will not make you (Chunky) and I am not playing (Twix) on you. You are my (Bit-O-Honey), you are worth more than a (100 Grand) to me, I get (Goo Goo) eyes every time I see you. Our (Good-N-Plenty) life together is like shopping on (5th Avenue) on (Pay Day). I wish you (Mounds) of (Almond Joy) on this Valentines Day.

Hugs and Kisses (Now and Later)

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