

Christmas Workshop

Be sure to get an adult's help with this craft and recipe.



Poinsettia Ornament

The poinsettia is a beautiful plant from Mexico and Central America with colored leaves and tiny yellow flowers. In Spanish it is called *flor de Nochebuena*—the flower of Christmas Eve.

You will need:

a paper towel roll
red acrylic paint
a paintbrush
glue
a hole punch
yellow construction paper
ribbon

1. Flatten the paper towel roll and cut it into 18 pieces, each about $\frac{3}{8}$ inch (2 cm) wide. These are enough leaves for three ornaments.
2. Paint the outside of each leaf red and let the leaves dry.
3. Glue together the points of 6 leaves to make a flower shape. Add each leaf one at a time and hold the ends together until the glue dries.
4. Use a hole punch to make small circles of yellow paper. Glue a cluster of circles together and glue it to the center of your leaves.
5. Punch a hole through one leaf. Tie a ribbon through it to make a loop. Hang your ornament on your door-knob or on a Christmas tree.



Fresh Salsa

You might not think of salsa as a Christmas treat, but it's so good it might become your new Christmas tradition.

It's even red and green!

3 medium tomatoes

$\frac{1}{4}$ cup chopped red onion (about half of a small onion)

$\frac{1}{4}$ cup chopped fresh cilantro

$\frac{1}{4}$ cup chopped jalapeño (about half of a large, mild jalapeño)

$\frac{1}{4}$ cup Italian dressing

1. Wash the tomatoes and cut them up small. Put the chopped tomatoes in a strainer and press most of the juice out. Then dump the tomatoes into a bowl.
2. Peel the onion and chop it into small pieces.
3. Wash a handful of cilantro, trim off the long stems, and chop up the leafy ends.
4. Wash the jalapeño, cut it in half, and throw away all the seeds. Chop it into little pieces. Because the jalapeño is so hot, be sure to wash your hands after cutting it, and don't rub your eyes! Or wear disposable gloves.
5. Measure $\frac{1}{4}$ cup each of onion, cilantro, and jalapeño, and add them all to the bowl of chopped tomatoes.
6. Add the Italian dressing and mix up your salsa. Now it's ready to eat!

SHARE YOUR SALSA

Buy extra tomatoes and use the rest of your ingredients to make a batch of salsa for a friend. You can give it to them with a bag of corn chips for a tasty Christmas gift!



ILLUSTRATIONS BY BRAD TEARE