



Start Thanksgiving Day right—and light!

Many people fast on Thanksgiving Day leading up to the big meal—all the more room for the big bird! But you and your kids can still start your morning with a balanced turkey-themed breakfast with this cute waffle creation.

You'll need: 1 Eggo homestyle waffle, 3 Eggo mini homestyle waffles, 1 large slice of cantelope, 2 large strawberries, 2 pineapple slices, and 2 edible eyes (or cheat and just use blueberries).

Directions: Toast the waffles, use the large Eggo for the body, one of the minis for the head, cut the other two minis into wings, slice the beak and feet, and arrange the fruit as shown. Gobble-gobble it up!



Make your own ... Cornucopia Centerpiece

With all eyes on your table this holiday, make the turkey share the spotlight with your very own (edible) cornucopia. Using tin foil, an empty water bottle, and ready-to-bake pizza crust, plus herbs and spices of your choice, the whole thing only takes 20-35 minutes to bake.

Full instructions can be found at www.lilyshop.com/how-make-cornucopia.



Decorate: Autumn Ambiance

Add to the atmosphere with these mason jar candle holders festooned with brilliant fall leaves. Take a quick trip to the craft store for some mod podge, a foam brush, and mason jars. While real leaves look just as nice, artificial ones adhere better. Finish with a decorative ribbon and a tealight. Voila!

Complete directions can be found at www.sparkandchemistry.com/craft-it-blog/leaf-mason-jar-candle-holder.



Dainty Desserts: Pie Pops

Sometimes you just can't cram in another slice of pumpkin pie. Instead of serving up the works, opt instead for a sampling of all the greats. These pie pops can be filled with cherry, apple, blueberry, or any flavor you and your guests will enjoy.

You'll need: 1 (21 oz.) can pie filling, 1 box Pillsbury refrigerated pie crust, 20 lollipop sticks, 1 tbsp flour for dusting your work surface, 1 egg beaten, and 3 tbsp raw sugar.

Directions: Preheat oven to 425°. Unroll pie crusts onto floured surface and use a cookie cutter to make circles. Leftover dough can be rolled into a ball and re-cut into more circles. Place dough circles on greased cookie sheet. Lightly press lollipop sticks into the center of the circles. Add a teaspoon of pie filling, top with another circle, and use a fork to seal the edges. Brush with a bit of egg and sprinkle with sugar. Bake until golden brown, approximately 15 minutes. Makes 16-20 pops. Enjoy!



Surprise your host with a thankful gift ...

like this cheeky wine bottle accessory. Embrace your creative side and make your own with twine and a craft paper hang tag.



Give Thanks With Your Community

For those who don't have somewhere to go this holiday, free Thanksgiving dinners will be available at the following locations:

St. Paul's UCC (19th St. and Lincoln Ave. in Northampton), from 11:30 a.m. to 1 p.m. Thursday, Nov. 27.

St. John's United Church of Christ (15 North 2nd St. in Slatington) from 12 to 2 p.m. Thursday, Nov. 27.

Bethany Wesleyan Church (675 Blue Mountain Dr. in Cherryville) from 11 a.m. to 2 p.m. Thursday, Nov. 27.

St. John's Church (826 Mahoning Dr. West in Leighton) from 12 to 4 p.m. Friday, Nov. 28.