

The Holiday Table

—Mrs. Atlee (Mary) Miller

Every holiday table needs that special touch to emphasize the joyous occasion. Not only is this Christmas star beautiful, but also a treat for the children to enjoy in the afternoon when the main meal has settled a bit.

Christmas Star Finger Jello

Layer 1 –

2 (3 oz.) boxes lime Jello 2 2/3 c. boiling water
2 T. Knox gelatin

Layer 2 –

3 T. Knox gelatin 1 can sweetened
2 c. hot water condensed milk

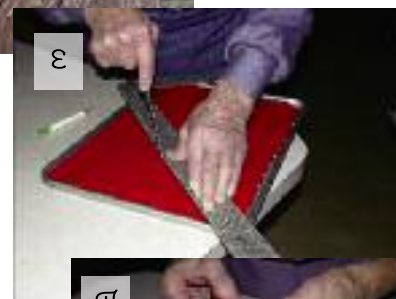
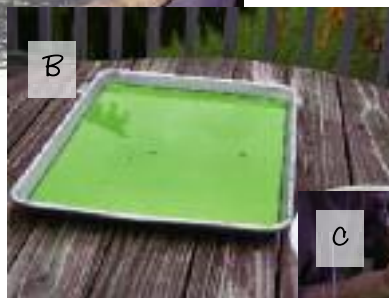
Layer 3 –

2 (3 oz.) boxes red raspberry Jello
2 2/3 c. boiling water
2 T. Knox gelatin

- Spray jelly roll pan (11½ x 16½) lightly with cooking oil. Rub with wax paper to coat evenly, then go over it with a paper towel. It doesn't need much grease. Set pan in a cold place while you mix the layers in separate bowls. These can all be mixed at once; it will not cool too fast. Put cooled green layer in cooled pan. Be sure it is standing evenly. Put on second layer when the first is set. Do not wait too long between layers or they will want to slide off. Add third layer and cool well.
- Now you are ready to cut. Each piece should be mathematically correct, so they will fit together to form a star. Take a standard size ruler and lay it at the bottom of the short way. The ruler width is your measurement—1 1/8". Cut across pan, using the ruler as your cutting guide, gently laying the knife right against the edge of the ruler. It works best to have someone hold the other end of the ruler so it won't slip out of place. Proceed until all the across rows are made.
- Next take a yardstick that is the same width—1 1/8". Your ruler is too short to reach diagonally across the pan. Lay the yardstick diagonally across the pan and cut along each side of the yardstick, having someone holding the end if possible. Continue to make the diagonal rows. It's hard to see the cuts you have made, so work in good lighting. You will have some waste at the edge of the pan for your children to enjoy.
- Now take a large glass serving platter and begin forming a star, green side up; fit pieces together in the center of your plate to form the center. If cut correctly, the diagonal shapes will fit exactly into each other. Gently nudge them into place, handling carefully. Next make two rows out around this center, having red side up. You will have some Jello left over. Lay these around the edges any way you want to, green side up. Sometimes I put another layer on top of the first center layer which also looks nice. A very elegant-looking dish for the holidays! Well worth your time.



Atlee has my pan marked along the edges, so he uses a square to cut the Jello.



For more information or for ordering these "flower petal" snowmen and presents (pictured above) contact:
Floral Boutique
330.473.8092