Good Shepherd Episcopal School

Wildlife Tree

Create a Wildlife Tree in your own backyard with these easy-to-follow instructions

Cranberry Wreaths

Using a medium gauge florist wire (12-16 inch length), bend a 1-inch "L" into one end. At the other end, begin stringing fresh cranberries. Do not use berries that are soft. Run the wire through the bottom and top of the berry, not through the sides. String fruit until there is about 1 inch of wire left and twist both ends of the wire together to form a wreath. Refrigerate until ready to use.

Raisin Icicles

Using a needle and waxed dental floss, thread raisins to form 1.5- to 2-foot lengths. Start with a knot at the end of the string or tie and knot the floss around the first raisin and continue stringing raisins. Tie the top end with raffia or a colorful ribbon to hang. Store in a cool, dry place.

Pine Cone Feeders

Collect or purchase pine cones (white pine works well). Tie raffia or kitchen twine about 2 to 3 cone scales down from the pointed tip, leaving 2 tails for hanging. Slather the pine cone with peanut butter using a popsicle stick, then roll the pine cone in birdseed.

No-Bake Birdseed Ornaments

Ingredients: 2 tbsp coconut oil, 1 cup birdseed

Measure the coconut oil into a microwave safe bowl. Microwave until oil melts, about 30 seconds. Add birdseed and mix well. Place cookie cutters on a small parchment-lined baking tray. Fill with the birdseed mixture. Using a straw or skewer, poke a hole in the top of each ornament. Refrigerate until ornaments harden. Carefully remove the cookie cutters. Insert a piece of kitchen twine through the hole to create a loop.

Dried Oranges

Preheat your oven to 170 degrees F. Slice the oranges into 1/4-inch slices. Lay the slices on an oven safe rack, then place that rack on to a cooking sheet. This will allow air to flow around the oranges as they bake. Bake for 6 hours. Turn the slices over every hour or so. The oranges slices should be somewhat pliable when they're done. Start checking them diligently around the 5-hour mark. Use kitchen twine or unwaxed dental floss to hang oranges once they are dried and cooled.

