



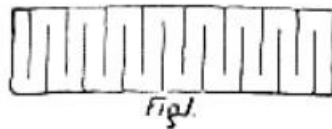
## Tinfoil Garland

You will need: - Tinfoil

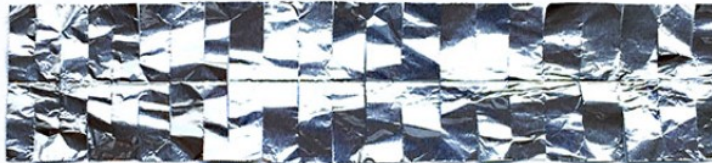
**Step 1:** Cut a piece of tin foil into a rectangle of desired length.

**Step 2:** Fold the rectangle in half, length wise.

**Step 3:** Cut slashes 1 inch width apart along either side of the tinfoil rectangle, alternating on either side of the rectangle as you cut. The tinfoil should look like this when you are finished:



**Step 3:** Unfold the cut tinfoil, it should look like this when unfolded:



**Step 4:** Pull the tinfoil at each end to unravel the garland. Now it is ready to be hung from your tree!

\*\*\*Video tutorial available on YouTube:

<https://www.youtube.com/user/oxfordcountyonario>

Image sources: [Victoriana.com](http://Victoriana.com)





## Tinfoil Fringe

You will need: - Tinfoil  
- String

**Step 1:** Cut three pieces of tinfoil into rectangles of the same size.

**Step 2:** Stack the three pieces together and cut a fringe into the tinfoil pieces along the length of one side. The tinfoil should look like this when finished:



**Step 3:** Take a thick piece of string and wrap the fringed tinfoil pieces all the way around the string until it forms a long silver fringe rope, bend and fluff out the fringe to give it more volume. It should look like this when finished:



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Image source: *Victoriana.com*





## Dried Citrus Slices

Dried orange or lemon slices are a great addition to your Victorian style Christmas tree!

You will need: - Oranges or lemons

- Ribbon or string

- Baking sheet and tinfoil/parchment paper

**Step 1:** Pre-heat oven to 250 °F.

**Step 2:** Cut your oranges or lemons into slices around 1/2 (half) an inch thick. Poke out leftover seeds.

**Step 3:** Line a baking sheet with tinfoil or parchment paper.

**Step 4:** Place fruit slices spread out on baking sheet, make sure they are not touching.

**Step 5:** Bake the fruit slices on the baking sheet in the oven for around 2-3 hours. Check on the slices every 30 minutes to ensure they are not burning, and flip slices each time you check.

**Step 6:** Remove slices from the oven, place slices on wire rack or plate to cool and harden.

**Step 7:** Once cool poke a hole through each citrus slice to loop through ribbon or string and tie at the top to hang on your tree. Add decorative touches to the slices as you wish!

\*\*\*Video tutorial available on YouTube:

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## Gilded Walnuts or Pinecones

Gold and silver walnuts or pinecones add some Victorian glamour to your vintage themed Christmas tree!

You will need: - Walnuts or Pinecones

- Gold or silver acrylic paint (any paint colour will work!)
- Paintbrushes and palette for paint
- String or ribbon to hang ornaments

**Step 1:** Make sure the walnuts or pinecones you are using are clean and free of debris or sap.

**Step 2:** Using gold or silver paint, paint the walnuts or pinecones making sure to cover all surface area so they have the complete “gilded” look.

**Step 3:** While the paint is wet, you could add glitter or sparkles to your nuts or pinecones, but this is optional!

**Step 4:** Wait for the pinecones or walnuts to dry.

**Step 5:** Once dry you can place them in your tree, or tie a ribbon or string around the nuts or pinecones to hang them from your tree branches.



\*\*\*Video tutorial available on YouTube:

<https://www.youtube.com/user/oxfordcountyonario>

