

CLOVE ORANGE POMANDER



1. Choose unblemished oranges for this project. Other citrus fruits or apples also work well.
2. Use a toothpick, skewer, or similarly shaped object to poke a hole through the fruit's skin before inserting a whole clove. Apply cloves in desired pattern until the fruit's surface is covered.
3. Mix the following spices/oils together in a bowl or bag:
 - 1 Tablespoon Cinnamon
 - 1 Tablespoon Nutmeg
 - 1 Tablespoon Allspice
 - 1 Tablespoon Ground Cloves
 - 4 Drops Sandalwood Oil (acts as a preservative)
4. Roll clove studded fruit in spice mixture, making sure all surfaces are covered in the mixture.
5. Attach ribbons to decorate or hang the pomander if desired.
6. Allow pomander to completely dry and cure for several weeks in a warm dry location. Turn pomander periodically and sprinkle with additional spice mixture.
7. Once dry, pomanders will keep indefinitely— those pictured above are 5 years old! The scent may be refreshed with application of new spice mixture or essential oils. They may also be simmered in a small amount of water for a festive holiday scent. Discard pomander after simmering.