

# Send a note

## Show appreciation for gifts in a personal way

By **KIM BROWN**  
World Scene Writer

In this digital age, it seems rare to come home to a handwritten thank-you note in your mailbox. As the holidays approach, [www.Einvite.com](http://www.Einvite.com), an online stationery company, reminds you to properly thank your friends and family this year with handwritten thank-you notes.

Here are some tips from the Web site on how to get started:

1. Be real. It's more important that your note be sincere than long.
2. Express how the gift made you feel. Sharing your feelings is powerful and makes an impression.
3. Describe how the gift or favor will be useful or will make a difference for you.
4. Don't delay. The quicker you send a note the better. For gifts, a week is ideal. Any longer than three weeks is considered bad etiquette.
5. If your handwriting is truly terrible, consider using a computer and then just pen your signature by hand.

Writing thank-you notes also is a great way to get your kids involved. Here are some tips to help them:

1. Make it a social activity. Writing thank-you notes in a group can be fun. Kids can share ideas and show off creative wording and designs.
2. Make yourself available to help them with wording. The more enthusiastic you are, the more they will be.
3. Having their own personalized stationery can help kids feel more grown up. When kids are involved from the beginning, it's more fun and they take more ownership.
4. Make it an art project. Allow kids to have fun with colored paper, stickers and markers, as well as writing a note.
5. Spread it out over several days or sittings, depending on the age of the child.

Kim Brown 581-8474  
kim.brown@tulsaworld.com



MIKE SIMONS/Tulsa World file

Thank your friends and family this year with handwritten notes.



Create your own colorful cards with the help of Diana Rupp's book, "Sew Everything Workshop: The Complete Step-by-Step Beginner's Guide," (Workman Publishing).

Workman Publishing



# Throw a party, pinch a penny

By **SHARON THOMPSON**  
McClatchy Newspapers

LEXINGTON, Ky. — Money is at a premium this holiday season, but even without a lot of cash, you can have a party that'll be the talk of the neighborhood.

Cooking instructor Phil Dunn had a special request for a fondue class and will be teaching how to make savory and sweet fondues.

"We are going to set up a series of fondue pots. It seems to be popular again, and it will look great, as I have a large granite island which everyone can either stand around or sit at tall bar stools. For a smaller area, a lazy susan would be good to have for the items being used in the fondue pots to be circulated on."

In recent years, sales of fondue pots have skyrocketed, according to Ilana Simon, author of the "The Fondue Bible" (Robert Rose, \$22.95). "Fonduing is a fun and easy way to entertain and is more sociable than your typical dinner party," Simon said.

"I love throwing a fondue party, because on top of it being a wonderful social and relaxing dining experience, it is also an economical way to entertain," Simon said.

You can serve high-quality beef tenderloin, chicken breast or shrimp to your guests, because one pound of your choice will easily serve four people at a fondue party.

At the end, add soaked rice stick noodles and any remaining vegetables or meat to the fondue broth and simmer for several minutes to create an amazing soup that is perfect for lunch the next day. A chocolate fondue is easy on the hostess and the pocketbook and is the ultimate closer, she said.

If you are planning a large fondue dinner party, you can serve the fondue buffet style. Cheese fondue works particularly well for larger groups. The fondue pot can be placed in the center of the dining room table on a heatproof mat or baking stone, with other appetizers nearby. Guests can come up to the table to dip and dunk cubes of French bread



Tulsa World file

A Swiss cheese fondue will serve a crowd.

and vegetables into the delectable, creamy cheese fondue and sample some of the other appetizers, Simon said.

Another new fondue cookbook out this fall is "Fondue" by Lou Seibert Pappas (Chronicle Books, \$14.95). She has a menu for a tree-trimming supper that features a classic Swiss cheese fondue, served with a green salad with red and gold cherry tomatoes, crusty French bread, and apple crisp with Calvados whipped cream.

coated. Gradually add the cheeses to the pot, a handful at a time, stirring each time until the cheeses are completely melted. Serve with bowls of vegetables and bread sticks to dip into the sauce.

### Cappuccino Fondue

Makes 4 to 6 servings

- 6 ounces milk chocolate
- 4 ounces bittersweet chocolate
- ¾ cup plus 2 tablespoons half-and-half
- 2 teaspoons instant espresso powder
- ¼ teaspoon ground cinnamon

1. Use any or all of these as dippers: cinnamon coffeecake, marshmallows, doughnuts or gingerbread, cut into 1-inch cubes; fruitcake, sliced thinly
2. Cut the chocolates into ½-inch pieces. In a fondue pot over low heat, combine the chocolates, half-and-half, espresso powder and cinnamon. Stir until the chocolate is melted and the mixture is smooth. Keep warm over low heat. Arrange the dippers on a serving platter and set it next to the fondue pot. Spear the morsels with fondue forks and swirl them in the warm sauce.

### Tuscan Cheese Fondue

Makes 4 to 6 servings

- 1½ cups dry white wine, such as pinot grigio
- 2 large cloves garlic, minced
- 3 cups shredded fontina cheese
- 1 cup shredded Asiago or Parmesan cheese
- 2 tablespoons cornstarch

1. Use any or all of these as dippers: Brown cremini mushrooms, trimmed and halved; small cooked artichoke hearts, halved; red or gold cherry tomatoes; bread sticks, broken into bite-size pieces
2. In a fondue pot over medium heat, heat the wine and garlic until bubbles form. Toss the cheeses lightly with the cornstarch until evenly

# Beyond the usual Christmas card

By **KIM BROWN**  
World Scene Writer

Editor's note: This is part four of a series of stories on do-it-yourself Christmas gifts.

Here's a do-it-yourself holiday project that will be sure to wow your family and friends.

Handmade cards are the perfect way to share the season's greetings with loved ones, and if you are handy with a sewing machine, try these colorful cards from Diana Rupp's book, "Sew Everything Workshop: The Complete Step-by-Step Beginner's Guide," (Workman Publishing).

You can use fabric scraps, old buttons, ribbons and card stock or paper, but be sure to change your needle when done because it'll be dull from punching through the paper.

### Sew Very Pretty Card

#### Materials:

- Blank folded cards (4¼-inches wide by 5½ inches long)
- Matching envelopes
- Fabric scraps (cotton prints)
- Fusible interfacing
- All-purpose thread
- Embroidery floss
- Ribbon scraps
- Buttons

1. Choose a design to cut out from a scrap of fabric. Either take a pretty part of a print or make your

## A Handmade Christmas

own shape.

2. Cut out the shape carefully to create the applique.
3. Apply fusible interfacing. Pin the glue side of the interfacing to the wrong side of the applique. Trim interfacing to match. Apply interfacing to fabric with a warm iron.
4. Using the longest possible stitch length and an all-purpose thread in a contrasting color, stitch the fabric applique to the front of the card. You can let the feed dogs pull the paper through, pivoting at the corners and curves. There's no wrong way to do this. Have fun experimenting.
5. Cut a length of ribbon the same length of the envelope flap. Adhere ribbon to it lightly with a glue stick. With flap open, machine stitch along the sides of the ribbon. Make sure not to sew across the envelope because you will sew it shut.
6. Hand stitch one or more buttons in place with embroidery floss.

For more, go to [www.tulsaworld.com/workman](http://www.tulsaworld.com/workman).

Kim Brown 581-8474  
kim.brown@tulsaworld.com

# Celebrate Baby's First Christmas

On December 25th, the Tulsa World will publish a *Baby's First Christmas* photo page. Celebrate your baby's first Christmas with the World.



**Braeden Ryan Griffin**

Nov. 29, 2007

Parents: Matthew & Melinda Griffin

For children born in 2007. \$29 per listing.

Deadline for *Baby's First Christmas*: Wednesday, Dec. 19th, 2007

\$29 per listing.

Make check payable to:

Tulsa World  
Mail to or fax:  
Tulsa World  
Attn: Christine T.  
315 S. Boulder  
Tulsa, OK 74103  
Fax number:  
918-581-8442

Full Name (please print) \_\_\_\_\_  
Address \_\_\_\_\_ Apt. \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_  
Home Phone \_\_\_\_\_ Work Phone \_\_\_\_\_  
Name of Child \_\_\_\_\_ Birthdate \_\_\_\_\_  
Parents \_\_\_\_\_

Payment:  Check

- Visa
- Mastercard
- Discover

Signature \_\_\_\_\_

Credit Card # \_\_\_\_\_

Exp. Date \_\_\_\_\_

For more information, call 581-8488.

**TULSA WORLD**  
[www.tulsaworld.com](http://www.tulsaworld.com)