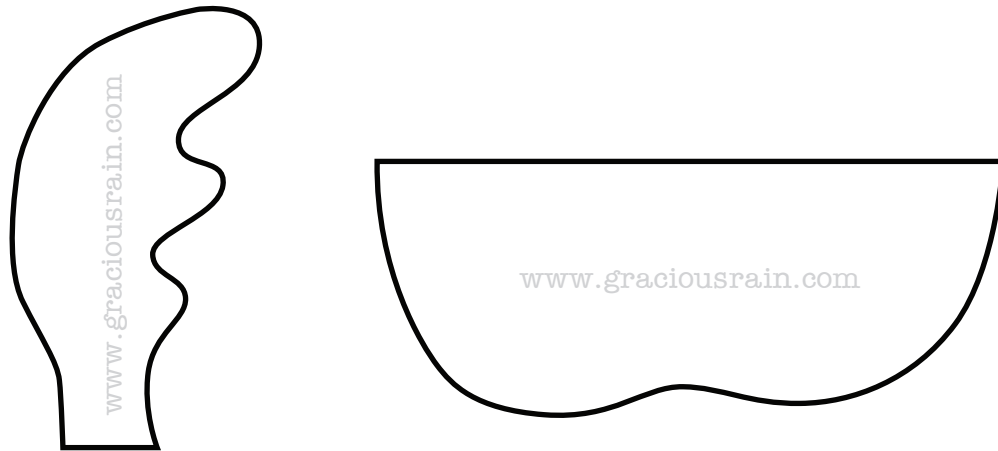


Merry CHRIS-Moose Pattern



You will need two 7" x 8 ½ " pieces of Christmas type fabric, four 3"x 6 ½" pieces and two 4" squares of brown felt, thread to match fabrics, 23" of ribbon, cord or shoelace, polyester fiberfill, a small brown pom pom and and two small roly eyes.

1. For moose arms and legs fold each 3" x 6 ½ " piece of brown felt in half lengthwise, sew along long edge. knot the ends of the arms and legs.

2. Matching raw edges, pin one arm to one long edge of one fabric piece 3 ¼ " from one short edge (top); baste. Repeat for remaining arm and other long edge of fabric. Matching raw edges, pin each leg 2" from one long edge on bottom of fabric piece; baste.

3. Place fabric piece together, with arms and legs between layers of fabric. Leaving top edge open, sew pieces together, being careful to only sew the ends of arms and legs in seam.

4. To form bottom corners of bag, match each side seam to fold line at bottom of sack; sew across each corner 1" from end. Fold top edge of bag ¼ " to wrong side; press. Fold edge ¼ " to wrong side again; press. Sew close to top edge. Turn bag right side out.

1. For head, use pattern and 4" squares of felt and cut out 2 head pieces and four antlers pieces
2. Sew two antlers together using a close zig zag on the outside edge.
3. Sew two head pieces together leaving the bottom edge open.

Stuff head with fiberfill. Sew final closure by hand. Hot glue eyes and pom pom nose in place.

5. Tack antlers to back of head.
6. Fold ribbon or cord in half; tack fold to side of back at seam 2 ¼" from top.
7. Hot glue head to front of bag.
8. Place Mousse Mix in bag and tie jute in a bow at center front; knot and trim ends.

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Instant Chocolate Mousse

- 1 Instant Chocolate Pudding mix
- 1 whipped dessert topping mix

Combine mix packages together and beat in 2-1/3 cups of milk until fluffy. Serve immediately or chill until serving time.

Yield: 6-8 servings.

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