

BOWERS  
MUSEUM

*Bringing the World to You*



**virtual**  
FESTIVALS



The  
Nicholas  
Endowment

[bowers.org](http://bowers.org)

---

September  
Family  
Festival  
Art  
Projects

---



# Spiral Paper Lantern

## materials

Paper Towel Roll	Yarn	Scissors
Glue Stick	Construction Paper, 12x18in	Paint
Hole Punch		

## history

During celebrations such as the Autumn Moon Festival, the streets of China are spectacularly lit up with a display of colorful lanterns that create a uniquely picturesque scene. Lanterns were first created in China in 230 BCE and were usually made from bamboo and paper or silk. Lanterns quickly became associated with festivals, symbolizing peace and happiness.

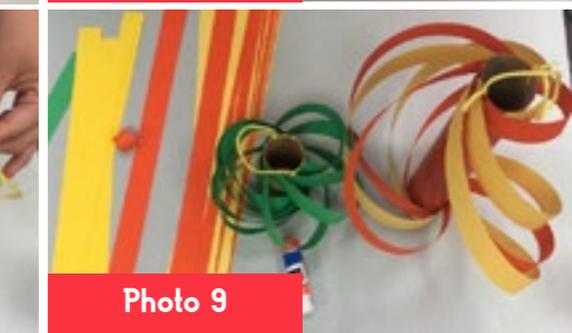
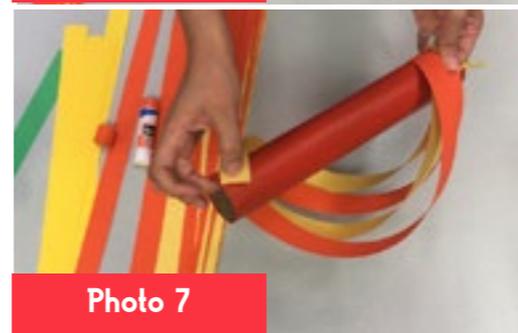
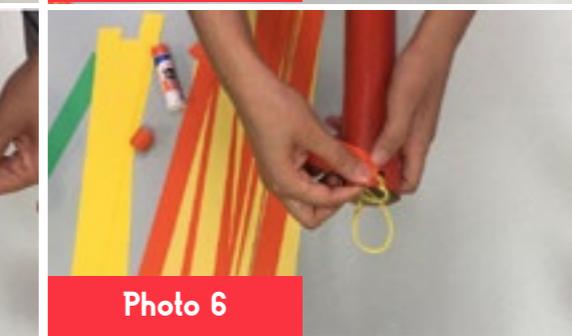
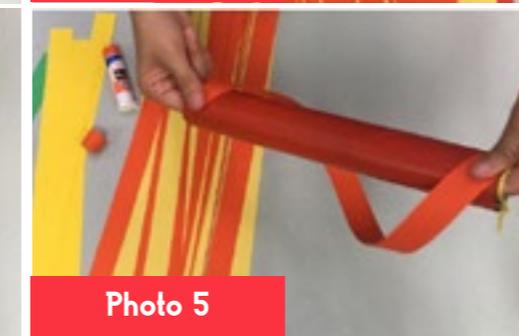
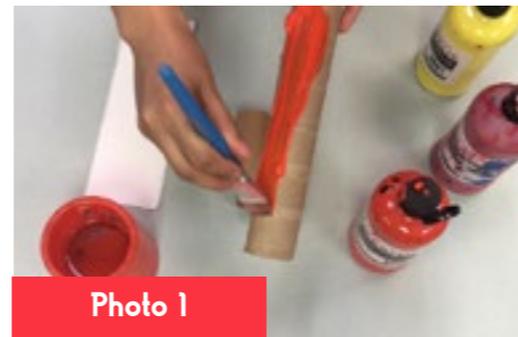
## Tips

- Depending on the type of paint used, do up to two layers of paint on the paper roll.
- Alternate colors for a fun pattern.



## Procedure

1. Paint the paper roll in any color you like.
2. Cut construction paper. The construction paper needs to be one-and-a-half times the length of the roll. For example, a toilet paper roll needs 1 x 11-inch strips of paper, while a paper roll needs 1 x 18-inch strips of paper.
3. Once the roll has dried, hole punch on both sides of one rim.
4. Cut a piece of yarn, about 6 inches, and tie at the two holes.
5. Take one strip of paper and add glue at the top and bottom, along the same side.
6. Attach it to the top of the roll, at an angle. Wrap the strip loosely around the roll and glue the end at the bottom, at the same angle. Both ends should be glued on the same side of the roll, but at opposite ends.
7. Glue the next strip of paper next to the previous strip, wrapping around and next to the bottom end.
8. The closer they are to each other, the fuller the spiral.
9. Continue with the rest of the strips until the roll is covered.



# 3

## Chinese almond cookies

### Background

Though ubiquitous mooncakes are the most popular, other Mid-Autumn Festival foods include almond cookies, pumpkin, river snails, taro, wine fermented with Osmanthus flowers, duck, and hairy crabs. Considering this variety, today we'll be learning how to make Chinese almond cookies, which are also associated with Chinese New Year and a wish for prosperity.

### Ingredients

1 1/3 Cups of Almond Flour (lightly packed)	1 Cup of Unsalted Butter (chilled and cut into cubes)	Pinch of Kosher Salt
2 Eggs (save one egg for later)	1 Teaspoon of Almond Extract	1 3/4 Cups of Flour
1 Cup + 2 Tablespoons of Sugar	1/2 Teaspoon of Baking Soda	Thinly Sliced Almonds

**Prep time:** 45 minutes + 2 hours to chill dough in refrigerator

**Baking time:** 15 minutes  
(or when golden color around edges)

### Process

1. Place the almond flour, salt, and cold cubed butter into an electric mixer with a paddle attachment and beat on medium speed for three minutes. The mixture will become coarse and chunky.

**Photo 2**

2. Add one of the eggs, reserving the other for later, and the almond extract. Mix on low speed until just incorporated.

**Photo 3**

3. Sift together the flour, sugar, and baking soda, then add to the butter mixture at low speed. Mix until just combined.

**Photo 4**

4. Chill the dough: Take the dough and flatten it into a disc and wrap in plastic wrap. Place it in the refrigerator for two hours to chill.

**Photo 5**

#### After 2 hours

5. Prep oven, baking sheet, egg: Preheat the oven to 325°F. Line a baking sheet with parchment paper. Place the other egg into a bowl and beat it.

6. Cut chilled dough into squares, then roll each square into a ball that is 1 inch across. Flatten balls of dough onto parchment paper on the cookie sheet. Place them on the sheet about 2 inches apart and then press them down slightly with your palm to make a coin shape.

**Photo 6**

7. Place a slivered almond onto each cookie and lightly press it into place. Then paint the surface of the cookie with some of the beaten egg using a pastry brush or your finger. This will give the cookie a lacquered appearance once it bakes.

**Photo 7**

8. Bake at 325°F for 13-15 minutes or until the edges just begin to brown. Remove and let cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.

**Photo 8**

**Enjoy!**

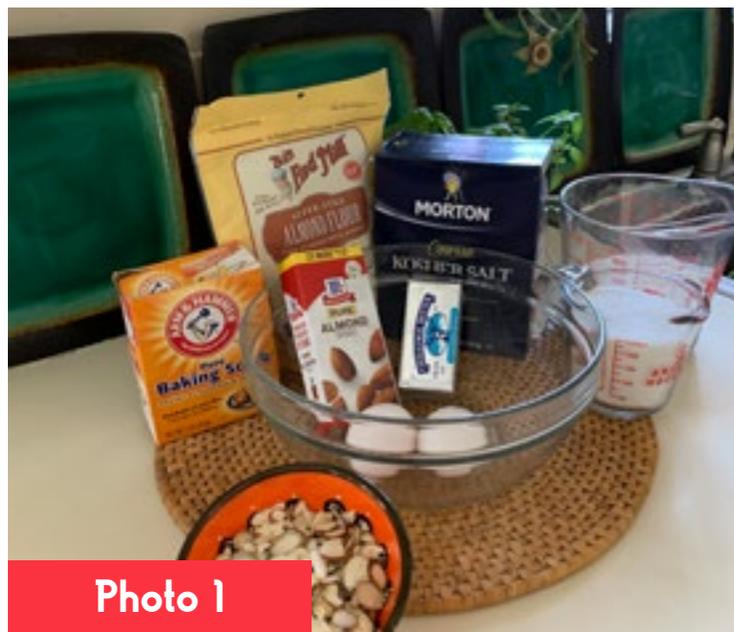


Photo 1



Photo 2



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7



Photo 8



For more fun from home, follow us @bowersmuseum

BOWERS  
MUSEUM