

Christmas Pudding – More rum sauce?

Here's something a little more light hearted, a design good enough to eat – Christmas Pudding. We've decided not to spoil the effect trying to cover it all in rum sauce, that pleasure is to be savoured on the big day.

This is a cheeky piece which shows just what can be done using the well loved images of Christmas as our inspiration. So what's your favourite Christmas memory, can it be conjured up using flowers, basic floral sundries and a little imagination? We'd love to see your designs, why not email them to create@workboxdirect.co.uk – we are always interested in new ways to use our florist supplies range. Happy Christmas **Sam Plowman**



1. Take a foam sphere, cut rose heads to approx 1" in length and push them into the sphere. Cover the ball completely except for the top section. The roses should be tightly packed so that no foam is showing.
2. In a well ventilated room simultaneously spray the rose heads with the two different colours of paint, ensuring you get an even coverage of both colours.
3. When the roses are completely dry, break down the berry sprays, make a false stem with the wires, and push them into the sphere to cover the top section – this gives the effect of rum sauce being poured over the pudding.
4. Cut a piece of organza to sit in the design dish, and sit the pudding on the dish.
5. Finally push the sprig of holly into the pudding.
6. Christmas Pudding – Done!

'Ingredients' for Christmas Pudding

1x 12cm Foam sphere - Dry
 4x Bunches of silk roses (approx 12 heads per bunch)
 1x Spray Paint - October brown
 1x Spray Paint - Cranberry
 3x Stems plastic berries
 1x Sprig holly
 1x Round design dish - Black
 20 swg wires
 Small piece of organza fabric

Equipment needed

Wire cutters
 Scissors