

Herb Gardening: Pomander Ball

Pomander balls are often used to make closets or rooms smell nice, but you can make them as decorations or gifts, too! The word *pomme* means “apple” in French. Originally pomanders were made using an apple but in time people began making pomanders out of the longer-lasting oranges, lemons, limes, or grapefruit.

To make a Pomander Ball you will need:

- a thick-skinned, small orange, lemon or lime
- a fork
- a strong toothpick
- a large container of whole cloves (buy from bulk food store)
- a container of kitchen allspice or pumpkin pie spice (1/4 cup)



Poke holes through the rind or skin of the fruit with the fork or toothpick. Punch holes in patterns or just put holes in every-which-way around the fruit, whichever you like best.

Press a clove in each hole with your finger. Try to cover the whole fruit with cloves. **Push** the pointed end of the cloves through the skin, but make sure that the big rounded end of the clove stays on the outside of the fruit. The cloves should be in the fruit as thickly as possible so that you do not see any of the fruit. The fruit and cloves will be covered with fruit juice before you are finished. So will your hands. When you have put in as many cloves as you can, put the pomander in a bowl containing pumpkin pie spice or allspice. Use a spoon to sprinkle the spice on the fruit until it is covered.

Let the pomander ball **dry** in a sunny, airy spot for at least two or three weeks. **Turn** it each day to expose all of the areas to the air. The fruit will shrink and the skin will be very hard when it is ready for use.

Tie a ribbon around the pomander ball. The tie should have a little loop portion so you can **hang** the ball on a hanger. **Enjoy** the wonderful fragrance of cloves in your home!
What did you do with your pomander? _____