



Victorian trees had different ornaments on them, including edible ones. Children would help to make these decorations, which included cookies, sweetmeats, sugarplums, nuts, candied nuts, candied fruit, apples, clusters of dried grapes, and sugar candies. Sugar mice mints, and some of these other sweet treats, were sometimes made by the children as a gift to their parents. The goodies would have been hung on the tree in small baskets or cornucopias. Popcorn on a string was popular in the 1860's and by the end of the 1800's it was being threaded with cranberries. During the Twelfth Night Celebration, the children would get to take the goodies off the tree and eat them.

Sugar Mice Mints Recipe

3 egg whites, room temperature
1 pound (1/2 kg) icing sugar
1 teaspoon cream of tartar
Dash of peppermint

Make a very stiff dough and use immediately (within 15 mins.). Dough will soften to Play-Doh consistency when handled. Decorate with black licorice whips for tails and silver edible balls for eyes. Decorate a cornucopia and place the candy inside to hang on the Christmas tree. Makes approximately 25 mice.