Build A New Year’s Centerpiece

In Mongolia, the most important holiday is *Tsagaan Sar*, the “White Month” or lunar new year. This is a very special holiday. Families gather together and wish one another well. On every table is the *ul boov*, a tower of oval-shaped bread topped with a beautiful array of white treats, such as candy, white cheeses, and sugar. You can make your own centerpiece to wish your family health, prosperity, and happiness. Here’s what you will need:

* 25 oval-shaped cookies (crème-filled Vienna Fingers work well)
* OPTIONAL: a large sugar cookie, approximately 8 to 10 inches in diameter. This can be made easily from slice-and-bake refrigerated cookie dough.
* a variety of white treats – use whatever you like best. Here are some suggestions:
* Sugar cubes
* White gumballs or jawbreakers
* Meringues
* Jelly beans
* Mints
* Rock candy crystals
* Small marshmallows
* Frosted cereal

\*Mongolians also include milk products, such as white cheeses. Be creative: see how many different white foods you can find!

What to do:

1. Take five oval-shaped cookies at a time and arrange them end-to-end in a circle.
2. Repeat so that the tower has five levels. Each level should be layered like bricks, so that the spaces between cookies on the lower level are covered by the centers of cookies on the next level, as shown.
3. A) Fill the tower with a variety of white treats with a pleasing arrangement on top
4. Or (OPTIONAL) cover the tower with the large sugar cookie and arrange white treats on top of it.