

Happy Thanksgiving!



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Deadline For the Jan/Feb 2024 Edition is December 1st!



City Listing Blue Earth.. New Richmond, WI. New Ulm Brainerd..... Cook Northfield. 18 Clear Lake, IA. Oklee. Cloquet..... Owatonna... 36-4 Duluth... Pinestone. 10 Eagan. .22 Richmond. Eden Valley... Sandstone. Emmetsburg, IA.... ..12 .24 Shakopee. .12 Excelsior.. ..24 Sherburn.. Fergus Falls.. 24 Shakopee 24 Hutchinson... Spring Lake Park.. International Falls St. Peter .13 Kiester... Wabasha. 20 Lake City. .20 Waseca. .18 Lone Rock, IA..... Wells ..12&15 White Bear Lake... 24 Luverne.... ..10 Mankato. .12 Windom... 10 Menomonie, Wl... Winona.... New Prague...... ...18 Worthington.....

Special Events

November
2-18BINGO Shop Hop - Creations Quilt Shop - Duluth
3-4Christmas Open House - Past & Present Antiques - Waseca
9-11Christmas Open House - Lost & Found - Eden Valley
10Christmas Arrives - The Farmer's Daughter - White Bear Lake
10-11North Iowa Quilters One-Stop Shopping Spree - Clear Lake, IA - See Ad Page 19
11Holiday Arts & Craft Festival - Brainerd
14-186th Anniversary Sale - Antiques of the Midwest - Wells
17-18Holiday Open House - Quilter's Cottage - Kiester
20-25Customer Appreciation Open House - Quilted Dog - Cloquet
24-26Christmas Sale - The Country Craft Shed - Duluth
24-25Excelsior Christkindlsmarkt - See Ad Page 24
25Christmas in the Valley - Lost & Found - Eden Valley
25
29-Dec 2Holiday Hop - See Ad Page 12
30-Dec 2Junk Bonanza - Shakopee
December
9Winter Wonderland - Quilt Haven on Main - Hutchinson

9......Holiday Market in Lincoln Park Craft District - Creations Quilt Shop - Duluth 26-30......Pre-Inventory Sale - Quarry Quilts & Yarns - Sandstone

Duluth



Where in Minnesota?

Somewhere in Minnesota the image to the right can be found. Where is it?











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COUNTRY REGISTER RECIPE EXCHANGE

German Apple Cake

From Colleen Gust, publisher of The Country Register of Manitobal Saskatchewan

We have two apple trees in our yard, and I always try to utilize our harvest. I had to try this recipe as it looked quite pretty with the hasselback (sliced not quite all the way through, in thin even layers) cut apples. Our garden apples are a bit smaller than McIntoshs, so I prep a couple of additional apples.

5 small McIntosh apples peeled, quartered and cored

1 Tbsp lemon juice freshly squeezed

1 tsp cinnamon

2 eggs

½ cup granulated sugar

1 tsp vanilla extract

½ cup milk

1/4 cup butter melted and cooled slightly

1 ½ cups flour

1 tsp baking powder

1/4 cup icing sugar for garnish



Preheat oven to $350\,^{\circ}$ F. Prepare a 9" fluted pan with removable bottom or a spring form pan by greasing the bottom and sides very well. Place the prepared pan on a baking sheet.

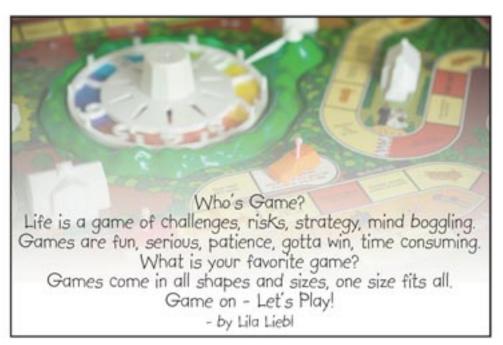
Prepare the apples. Peel, quarter and slice off the core portion of each apple (you should have 20 quartered pieces). To cut the apples hasselback style, with a sharp knife slice the tops of each piece 6 times, close together, without cutting right through. Place the apples in a medium-sized bowl and toss with lemon juice and cinnamon. Set aside.

In your mixing bowl combine eggs, sugar and vanilla on medium low speed. Add milk and melted butter and stir again until well combined. Add flour and baking powder to wet ingredients slowly until all the flour has been absorbed and the batter is smooth. Batter will be thick. Spread batter into the prepared pan smoothing it evenly. Arrange apples on top of batter with the scored sides up leaving at least a ½" or 1" border around the outside edge of the pan so the apples are not touching the edge of the pan. Press the apples down lightly.

Bake for approximately 45 minutes until the cake is lightly golden-brown. Cool cake in the pan on a rack for 30 minutes then transfer cake from the pan to a platter. Sprinkle cake with icing sugar.

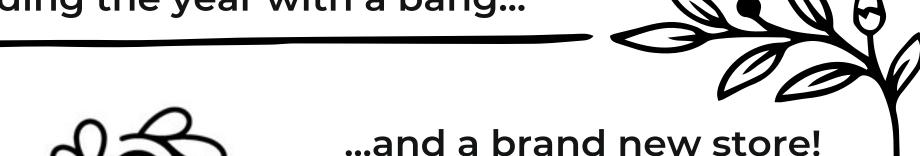
Cloquet • Duluth



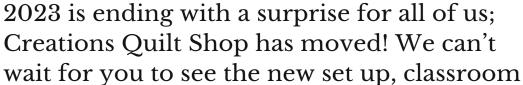




Ending the year with a bang...







& fun neighborhood. Thank you for your patience & support during this big, unexpected transition!

-

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Donna, Melissa & the quilt shop babies



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Cook • International Falls

Back Porch Break

by Nancy Brummett

Loose Ends at Christmas

Why is it that this time of year, just when we need them most, all our organizational skills seem to disappear? During the weeks leading up to Christmas my house is absolutely littered with half-finished projects.

For instance, one day I was almost finished wrapping presents downstairs when I ran out of tape. I had to hide the curling ribbon from the cat, who is sitting on my work area in case I need her help, because she might eat it while I'm gone—and there's no time to take her to the vet for emergency surgery! I went upstairs to look for more tape but remembered I hadn't moved the sheets from the washer to the dryer, so I stopped to do that. Then I saw a few last Christmas cards on the kitchen table that still needed stamps. Do I need to tell you that I went back downstairs without the tape?

One night as we were ready to go out on a Christmas errand, I had two black gloves in my hand, but then, inexplicably, I had one. We looked everywhere but I finally gave up and got a different pair of gloves because it is very cold and snowy in Colorado in December. When we came home the missing glove was in the middle of the



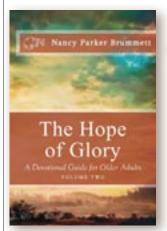
living room floor. My husband Jim blames the cat for that one, which is a good reason to have pets at our age—who else would empty-nesters blame?

I refuse to believe this unsettling existence is permanent. Yes, we struggle with misplaced keys, sunglasses, tickets, and sundry other items all year long, but rarely do I feel this absent-minded—and considering the way people are driving in parking lots these days, I don't think I'm alone! The good news is that it will all be over soon, and that gratefully this isn't the part of Christmas that matters most anyway. I may feel "at loose ends" getting ready for the holidays, but when I stop to focus on the true meaning of Christmas I realize that there was nothing left undone in God's original plan.

So, collectively, let's all take a deep breath and stand by the manger. There we see the Blessed Babe, tightly wrapped in swaddling clothes, with no loose ends at all. From the beginning, God knew that He would need to send His Son to earth to die for our sins so that we might be reconciled to Him for eternity! Christmas acknowledges the unveiling of His perfect plan, and Easter celebrates its glorious completion.

And so, whatever happens, we can rest in the knowledge that God left no loose ends for those who accept the gift of His Son. He presents us with the gift of Christmas, the free gift of salvation, all neatly wrapped up in the Baby in Bethlehem. Celebrate His gift this Christmas! And may you and those you love be blessed.

Nancy Parker Brummett is an author and freelance writer in Colorado Springs, CO. Follow her on Facebook, Instagram and Linked In or subscribe to her blog posts at www.nancyparkerbrummett.com.



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Sit and Stitch! Next dates: Nov 9 & 23 · Dec 7 & 21 - Call for Info

November Wool Ornament of the Month

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"Maybe Christmas,"
he thought..."doesn't
come from a store.
Maybe Christmas,
perhaps...means a
little bit more."
Dr. Seuss

Nov/Dec 2023

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Become Inspired!

by Annice Bradley Rockwell

In the month of November, the leaves on the trees have lost their luster and the days are some of the shortest of our year. As the vibrant colors fade, there is a cold snap in the air signaling a clear seasonal shift. As our landscape changes right before our eyes, we are naturally drawn indoors where the glow of candle-light paired with a crackling fire in our fireplace happily warms us and welcomes us home. We are entering into a spectacular season of anticipation where we begin to plan for festivities intended to share joy.

JOYFUL INTENTION

Often associated with being fast-paced and frenzied, the holiday season can actually be a time of quiet creating and planning when we plan with caring intention. Designing a perfect family dinner that honors time-tested family recipes can be a soulful experience bringing up wonderful memories of childhood joy. Taking the time to recreate and share that magic with those you love is one of the most worthwhile endeavors. While the meal simmers on the stove and all of the finishing touches come together, we tend to become grateful for having the opportunity to bask in the comfort of family.

SACRED TRADITIONS

Our efforts to create holiday magic are seen in our homes as well. Our sacred traditions to highlight the splendor of the season are a spe-cial gift to share with family. Whether we are spending an evening together making festive evergreen wreaths for our barn and home, or whether we are assembling a traditional gin-gerbread house to be lit and enjoyed by all on Christmas Eve, there is a soulful joy in the keeping of traditions.

As our families and friends gather together

to share in the wonder of this special time, there is a sense of deep satisfaction that comes with knowing it was planned with joy and love. A Christmas Eve surrounded by the warm glow of candles in every window of our country home and Christmas trees nestled in all of our favorite spaces, we are reminded that the sharing of what we create for others is perhaps the greatest gift of all.

g OT What We create for others is perhaps the greatest gift of all.

Annice Bradley Rockwell is an educator and owner of Pomfret Antiques
She is currently working on her book, New England Girl NewEnglandGirl2012@hotmail com

"Simple Dutch Windmill"

Five Sizes Included

Cutting Requirements

Strips of color and neutral

Stroller Quilt – (28" x 40"):

If starting with a charm pack or set of 5" squares, cut (3) 1 ½" x 5" strips of both color and neutral.

If using yardage, (15) 1 ½" strips of both color and neutral.

Baby Quilt – (39" x 47"):

Using an Ombre fabric –cut on Length of Fabric (horizontal so that each strip is the same color/value) (17) $2\frac{1}{2}$ 'x' strips.

Neutral Fabric - (17) 2 ½" strips

Remaining sizes are cut on Width of Fabric (WOF and is selvage to selvage)

Heart Quilt – (48" x 60") Light – (2) 2 ½" strips Medium – (4) 2 ½" strips Medium Dark – (8) 2 ½" strips

Dark – (9) 2 ½" strips Neutral – (23) 2 ½" strips

Couch/Queen Quilt – (64" x 81"):

Color(s): (37) 2 ½" strips Neutral(s): (37) 2 ½" strips

Note: 2 jelly rolls might work, split between light and dark.

King Quilt – (105" x 105"): Color(s): (76) 2 ½" strips Neutral(s): (76) 2 ½" strips



Sub-assembly Piecing Instructions

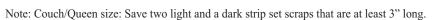
Sew a light and a dark strip together with a ¼" seam. Measure that it is now 4 ½" across (Stroller: 2 ½"). Press towards the dark side. Cross-cut into 4 ½" x 4 ½" squares (Stroller: 2 ½ squares). Each strip set, if using a standard WOF strip, should yield 9 squares.

Yield 4 ½" squares: Stroller (2 ½"): 236

Baby: 136

Heart: light 12; medium 28; medium dark 64; dark 74.

Couch/Queen: 333 King: 684



Block Assembly Piecing Instructions

(Stroller, Baby, Heart, Couch/Queen, King)

Block A: Sew (59, 24, [3, 7, 16, 5], 70, 144) sets of four matching blocks from Sub-Assembly:





Seams should nest at the center intersection. Press in a fan at the intersection to minimize bulk.

Block B: Sew (0, 11 Dark, 18 Dark, 14, 36) sets of three matching blocks from the Sub-Assembly:



Sew block 1 and 2 together. Press towards block 1. Then add block 3 aligning the botton edges of both 2 and 3.

Block C: There will be a few left over in any size quilt you are making.





Brainerd



GIRLFRICHD WISDOM



Life's Lessons from a Cat!

Stay Alert - you never know when you might need to jump! Be Curious you wouldn't want to miss the little things in life, or the magical wonder of nature!

Take care of yourself - you are the only one who really knows what you need.

Be Patient - you might not get your food exactly when you want it, but your turn
will come. Take Naps - we all need to be refreshed and see a new perspective
on the day. Show a friend support just by being with them, no need to say a word,
just be by their side. Practise having an independent spirit, do your own thing
now and then. Balance your life between work and play, it is one of the keys
to a Happy Life. Pay attention to those you love, the rewards are many!

Connection is essential, like a nice stroke down your back.

Get outisde! The fresh air, the wind in your hair/fur lifts your spirits.

And finally - Find a Place of Solitude to contemplate dust particles
in a ray of sunshine coming through a window!

You will never know what you have missed until you try it!

Joy & Blessings,

Girlfriend Wisdom is written and illustrated by Jody Houghton®.

Color files of this writing and artwork are available: www.JodyHoughtonDesigns.etsy.com.



SHOP LOCAL This Holiday Season!

Christmas Blessings

by Tammy Page

The birth of our Lord and Savior is the best Christmas blessing there ever was. I have no doubt that without my faith I would not have anything else in my life. I try to give thanks daily for the many gifts he has given me and be appreciative of my own blessings.

This year will be even more special to our family because the day after Christmas last year, we welcomed our twin grandsons into our world. They were seven weeks pre-mature and we're very lucky they were born with very few problems. They were in the NICU for only two weeks—until they could breathe on their own and start to gain weight. Children and grandchildren are such a precious commodity and as the Christmas season gets nearer, I consider them one of the best gifts I could ever receive.

Families spend hundreds and thousands of dollars to show their children how much they love them, but this past month, since my husband has been diagnosed with colon cancer, the gifts to present to my family have become less important. Not only to me, but to them as well. We've all hugged more, called more and visited each other more. These have become more important than any expensive gift we could give. The prayers and thoughts have been abundant surrounding our family and those gifts can only come from the Lord and the love we have for each other.

I always saved money and put it in a Christmas Club account all year round. I worried and fussed about getting the perfect gift for each family member and friend. At times, I've been frantic worrying if I bought just the right gift, and would it be enough? In the past I planned, watched sales, had family give me suggestions but this year, my priorities have changed and my beliefs have made a turn-around. People have said when you experience a life-changing event, your priorities change and you take a long look at your life and what changes should be made. I have recently experienced this and want to make a change for the holiday season. I no longer want to stress about what I'm buying for my loved ones. I have a peace now that they are okay with the gift I select and that it's okay for me to adjust my gift-giving thoughts and actions.

You see, my husband of 45 years has just been diagnosed with colon cancer. He will soon have surgery to remove 12 inches of his colon in hopes that all of the cancer will be removed. We live each day at a time and thank the Lord for each moment we get to spend with our loved ones.

Just last weekend we were able to see our children, their spouses, and all seven of our grandchildren. We were able to hug and kiss each one and fill our hearts with more love and affection. They have been pitching in and helping with our farm chores, our yard work, calling daily, bringing food, and lots and lots of prayers. I now feel loving relationships are the best gifts we can give each other. Letting each other know we are thinking of them often. Calling those we normally would just send a text here and there and just planning a visit to catch up.

I know gas prices are very high right now, but I am willing to forgo other things in exchange for gas in my tank to drive to see a special friend or family

member. I'm willing to give up the stress and worry about getting the perfect gift for Christmas, I'm willing to forgo "me time" for those that need a drop-in visit or a card in the mail.

As the holidays get closer, I'm looking forward to this new part of my life, this new attitude and to the many blessings

I'll receive because of it.



Sandstone



KISSed Quilts

by Marlene Oddie

Labeling Your Quilt

When you get to the very last step of your quilt, it might be easy to forget or not bother, but what happens to a cherished quilt when one day you are gone and the recipient's child is wondering where the quilt came from? Have you seen beautiful quilts at the local thrift shop, cast away by a family member who may not understand the sentiment behind the quilt?

Early on in my quilting journey, it was explained to me that a label on a quilt is a fundamental part of documenting this craft. These quilts can generally last longer than our lifetime, so having the information about the quilt attached to it with a label is the simplest way we can keep track of its origin. You might find other unique details at https://marketplace.unl.edu/iqm/fabrics/quilt-label.html.

So, what should be in a label? When I'm doing sample quilts, I often include more technical specifics that help those who will be working with the samples –i.e., the fabric collection used, sizing and batting content. But in general, labels should include:

Name of the quilt - yes name it, make it fun, tie it into the sentiment of the reason the quilt was made.

What is the reasoning for making the quilt or gifting the quilt - refer to the occasion in which it is being given or created.

Is it based on someone's published pattern? If so, what is the name of the pattern and who designed/published it?

Who pieced it? - Probably you, so print your name or sign it.

Who quilted it? - If it is you, then you might want to combine with the item before and this one just by saying Made by -

you're doing it all. But if you Quilt for Hire or had someone else do the quilting, it is appropriate to recognize their contribution to the quilt.

Location and Date - You can be as specific or not with this but given it a general location (I do the quilting in Grand Coulee) and at least the year should be sufficient. If it is on a special occasion, you might include a specific date closer to the top and disregard the year shown here at the bottom.

As a long-arm machine quilter for hire I am willing to create labels such as the example shown here using my inkjet printer and I sign them where my name is shown. These can be printed on pre-treated fabric that is iron-on or sew-in or use Bubble Jet Set 2000 to pre-treat your own fabric and then fix the printing with Bubble Jet Rinse before drying and sewing the label onto the quilt back. There are pre-printed styled labels that you can easily write on with a fabric pen the information you deem appropriate. You might also machine embroider a label or have pre-printed/woven signature labels/ribbons that you can sew into the binding giving it at least some connection to the maker. Labels should be adhered in the lower left corner if facing the back or peel back the lower right corner when facing the front.

May your quilt's label be the connection to the legacy you have left behind.

Marlene Oddie (marlene@kissedquilts.com) is an engineer by education, project manager by profession and now a quilter by passion in Grand Coulee, WA at her quilt shop, KISSed Quilts. She quilts for hire on a Gammill Optimum Plus, but especially enjoys designing quilts and assisting in the creation of a meaningful treasure for the recipient. Fabric, patterns, kits and templates are available at http://www.kissedquilts.com. Follow Marlene's adventures via http://www.facebook.com/kissedquilts and https://www.instagram.com/marlene.kissedquilts.



by Ann Stewart

Time Sensitive

Whenever I see TIME SENSITIVE in an e-mail heading, I take high alert. It means sooner rather than later. This column is indeed time sensitive.

Oddly, the idea for this column actually began by staring at the gigantic weeping willow spreading all the way across our front yard. You see, planting that tree was time-sensitive. My daughters gave it to me as a Mother's Day gift twenty years ago when the tree was shorter than they were. I would not experience the splendor of the far-reaching boughs if the gift had arrived years later. Now my tree provides shelter, beauty, and shade. It was a time sensitive gift.

That's how it is with memories that grow into traditions. They, too, are time sensitive and need to be planted early and allowed to flourish. With the many holidays during fall and winter, and the flavors, scents, and music of these holidays, it's the perfect time to create memories that will become traditions.

Many families have Thanksgiving traditions around giving thanks. Some place five kernels of corn on each plate, prompting each dinner guest to share five things they're thankful for. Some families leave a thankfulness jar out all year long for family members to write out their gratitude to be shared on Thanksgiving Day or New Year's Eve.

Perhaps you have a tradition around your Thanksgiving cornucopia.

We have a family favorite Thanksgiving tradition that began many years ago. We gather with other families the day AFTER Thanksgiving, and we are only allowed to bring our leftovers. No additional food is cooked; we just reheat and serve. It's wonderful to share the flavors from other households and use up the leftovers in such a delightful way. The work has already been done and now we relax in the company of others.

Christmas is another opportunity to make memories big or small. I remember a certain Christmas album my parents played each year. Fred Waring and the Pennsylvanians sang "Ring Those Christmas Bells". The record was scratchy, and in one of the cuts the bells were quite out of tune, but it wasn't truly Christmas until we heard those songs. I don't have the record, so now the first song my daughters and I play when decorating for Christmas is Amy Grant's "Tender Tennessee Christmas."

When my children were young and gathered with their cousins, our family tradition was to don Nativity costumes and re-enact the Christmas story. Oh, how I treasure those photos of sheep, Mary, Joseph, shepherds, angels, with the littlest in a cradle as baby lesus.

If you ask friends about their Christmas Eve and Christmas morning tradi-

tions, it's a great conversation starter and you'll get a plethora of ideas, some of which are time sensitive.

One woman told of their tree-cutting tradition. When they saw off the bottom inch of the tree trunk, they save the slice and label the year. They have a large bowl of wood from their many years of evergreen Christmases. I lamented I didn't know about that tradition earlier. It's like the weeping willow, it takes years to grow memories.

On New Year's Eve, if you're not invited to NYC to watch the ball drop, or invited to a big gala, go out for Chinese food or stay-in and fix chili to eat by the fire. Make your own memories, for whether the memory is big or small, it just takes a little time. Make a fall or holiday memory that becomes a beloved tradition. It's time sensitive. Start sooner rather than later. Start small. Your memories will grow and take root in the lives of your family and friends.

will grow and take root in the lives of your family and friends.

© 2023 Ann Marie Stewart's December devotional ALL IS CALM, ALL IS BRIGHT just came out in hardback. Start a family tradition by reading one a day from Dec. 1 to January 6.

Eden Valley • Hutchinson • Richmond









This month in History

November 11, 1940: The Armistice Pay Blizzard strikes, trapping hunters at lakes and drivers on roads. Forty-nine people die when temperatures suddenly drop from the sixties to below zero.

Pecember 18, 1985: Mary Lund is the first woman to receive a Jarvik-7 artificial heart, in Minneapolis. The device keeps her alive for about a month, until a real heart is transplanted.

From The Minnesota Book of Days (Minnesota Historical Society Press)

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Sweet & Savory Memories

by Judy Sharer

Pies. There are all kinds of pies: fruit, cream, custard, impossible, mountain, cheese, pizza, pot, Shepherd, and that's probably only the beginning.

Growing up, I practically lived at my Aunt Thelma's house. She taught me all I know about making pie including some unusual ways to make crusts; ways we haven't had to use since WWII times. During those days, when supplies were not readily available, you used what you had and made do.

Here are some of Aunt Thelma's tips that I learned over the years:

Sweeteners like honey, corn syrup, brown sugar, molasses or sorghum can be used in place of sugar to sweeten fruit and cream pies. Light honey and corn syrup are the mildest sweeteners. Aunt Thelma would substitute brown and maple sugar for white sugar using equal amounts, one cup for one cup. Replacing white sugar with brown or honey beat with egg whites makes a yummy meringue.

I remember one time when I was in a hurry, I didn't incorporate the sugar into the fruit and just sprinkled it on top. The pie crust was disappointingly soggy, but we ate it and I never made that mistake again.

Aunt Thelma would add bacon grease or rendered fats from a chicken (schmaltz) to stretch the vegetable shortening or lard she used in her crusts. In hard times she would add a crumb topping made with oatmeal or cornflakes, a little fat, and a sweetener instead of a second crust.

She taught me to chill the ingredients, including the water. Here's one of her handy tricks: freeze the butter and coarsely grate it into the ingredients; and to beware of heating the pastry by too much handling. The sudden temperature change of a chilled pie placed into the hot oven makes for a light and flaky crust.

To keep things cold, Aunt Thelma would roll out the crust on a marble slab and use a chilled, glass, rolling pin. Many times, I wish I had that rolling pin and my aunt's baking dishes. Perhaps you have a family member or friend who taught

you some baking or cooking skills. It's not too late to pass that knowledge on to someone, to share a recipe, or invite them over to bake or cook with you. While my Aunt Thelma is no longer with me, I still use many of her tips.

It is my pleasure to pass them along.

Pies! I love them all! Do you? Do you have a favorite?



Judy Sharer is the author of a historical family saga romance series titled A Plains Life. This four-book series is appropriate for the entire family and published by The Wild Rose Press. A Plains Life series is available on-line wherever books and eBooks are sold. Visit Judy's website for details on her latest releases at judysharer.com and follow her on Facebook and twitter.

Seasons Greetings

Luverne • Pipestone • Windom • Worthington



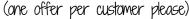


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Memories with Santa Claus

by Kerri Habben Bosman

Towards the end of a year, I sit for a bit and contemplate Santa Claus. Not the one visiting from the North Pole at the mall and not the new decorations in the stores. I just look across the living room and study the form of a 14 inch stuffed bearded, velvet figure who emerges every December. He spends the rest of the year in a cardboard box that held cans of food 40 years ago.

This Santa has been a part of every Christmas I have ever known.

My great aunt, Aunt Wilma, brought him home in the early 1920s. She was in her early 20s, age-wise. Home then was an apartment in a six family house in Brooklyn, New York that she shared with her mother, three brothers, and a sister, my grandmother. Her father had died suddenly in 1919 when she was 17. She and my grandmother worked as winders in a small knitting mill. Their economic situation was far from prosperous, but somehow there was always enough.

Around the corner from where they lived was a store I've only heard referred to as "the Junkies." I assume it was something like a thrift store. There she found our Santa Claus.

Santa was there the Christmases of 1929 and 1930 that Uncle Henry had to be away at the tuberculosis sanitarium, and he was there through the Decembers my Uncle Bill struggled with a brain tumor in the late 1930s.

Santa listened to the tap of my Uncle Henry's typewriter as he wrote his Christmas correspondence at the dining room table. He was there as my great-grandmother, Nanna, baked and cooked for the holiday. Santa was also there the Christmas of 1958, the first one she wasn't there for.

He was there as the family had grown with marriages and children arriving. One of those children, of course, was my mother. Santa was there for her first Christmas and every Christmas after. He sat upon the piano as Mom played carols and hymns every December growing up and into early adulthood.

In 1967 Aunt Wilma and Uncle Henry moved from the home that our Santa had known for over 40 years. When Aunt Wilma wanted to toss him out, Mom rescued him. Thus, he has been a part of every Christmas I have ever known.

He was there during my first Christmas in 1973, and he moved to North Carolina with my parents, grandparents, and myself in 1978. He was there through all the changes a few decades bring, including Mom's last Christmas in 2017. Thus, he was saved during the purging of possessions when my husband, Wayne, and I sold my childhood home.

Now Santa has been there for our Christmas celebrations. Wayne's five grown children and their families gather at our house, and we all treasure being together. Santa has seen everyone open their presents, including the knitted and crocheted gifts I make every year with extra love in them.

Our Santa has indeed seen better days. The velvet of his suit is flat and worn, its burgundy red perhaps a bit faded. The once white trim on his clothes is a dull brown in some places and entirely gone in others. His beard is now matted and a yellowish gray, no longer fully glued to his face.

Yet, he exudes more spirit than all the untested, brand-new Santas out there. His fabric face retains every feature with that customary twinkle in his brown eyes. His cheeks are as rosy as if he just arrived on his sleigh.

Our Santa is vibrant with the many decades of December memories that he carries. This Christmas, he will again see what he has seen ever since Aunt Wilma brought him home. He will see love.



Kerri Habben Bosman is a writer in Chapel Hill, NC. She can be reached at 913jeeves@gmail.com

Merry Christmas!



Search for the underlined words in the recipe in the word search below!

Pecan Pie Cheesecake

recipe by Leah Maroney, The Spruce Eats

Graham Cracker Crust: 18 graham crackers 1/3 cup brown sugar, packed 1 tsp pure vanilla extract 8 tbsp unsalted butter, melted

Pecan Topping: 1 1/2 cups pecans 2/3 cup brown sugar, packed 2 tbsp <u>unsalted</u> butter 1/2 cup heavy cream 2 tsp pure vanilla extract 1/2 tsp salt

Pecan Topping: 1 1/2 cups pecans 2/3 cup brown sugar, packed 2 tbsp unsalted butter 1/2 cup heavy cream 2 tsp pure vanilla extract 1/2 tsp salt

Preheat the oven to 500°. Pulse the graham crackers and brown sugar in a food processor until they are fine crumbs. Pour the melted butter and vanilla over the crumbs with the food processor running. Mix until combined. Pour the graham cracker mixture into the bottom of a 9-inch springform pan. Press the mixture down to create an even crust.

Make sure all cheesecake ingredients are at room temperature for even mixing with fewer lumps. Beat together the cream cheese, brown sugar, heavy cream and sour cream. Beat until completely smooth and very <u>fluffy</u>. Beat the vanilla, salt and cornstarch. Beat in the eggs one at a time until the batter is smooth and completely incorporated. Pour the batter over the <u>prepared</u> graham crust. Bake at 500° for 5 minutes. Then turn the heat down to 200° and bake for an hour and a half or until the <u>internal</u> temperature reaches 160°. The cake will <u>jiggle</u> slightly when gently shaken. Place on a cooling rack and allow to cool to room temperature. Cover the cake with plastic wrap and place in the refrigerator overnight or at least 4 hours.

For the pecan pie topping, preheat the oven to 350°. Toast the pecans on a sheet tray for 5-10 minutes shaking occasionally. Add the brown sugar to a large saucepan. Heat on medium high heat until the brown sugar melts. Add the butter and heavy cream into the pan. Stir gently with a wooden spoon and allow to come to a boil. Turn the head down and add in the vanilla and salt. Toss the pecans with the finished <u>caramel</u>. Pour the pean mixture over the top of the cheesecake and serve immediately.

Z

A Cup of Tea with Lydia by Lydia E Harris

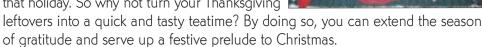
An After-Thanksgiving Teatime

The holidays are here, creating such a happy time of year!

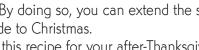
First, we welcome Thanksgiving with feasting, football, and counting our blessings. Then the joy and excitement of Christmas quickly follow. Between these two holidays, why not plan and enjoy a relaxing "after-Thanksgiving" teatime?

A friend shared that after hosting their Thanksgiving dinner, she and her daughter create a simple teatime for the two of them and perhaps a friend. "It's a time to slow down, relax, and make memories."

The foods and flavors of Thanksgiving are ones that people love to gobble up beyond that holiday. So why not turn your Thanksgiving



As you count your blessings, consider this recipe for your after-Thanksgiving teatime.



TURKEY-AND-CREAM-CHEESE SANDWICHES

My youngest granddaughter loves these made with raspberry jam.

Gather

6 slices white or wheat bread

6 slices deli turkey (or leftover homecooked turkey)

1/2 cup (about 4 oz) cream cheese, softened

1 1/2 Tablespoon raspberry jam or cranberry sauce (whole berry or jellied) Butter

Mix together cream cheese and cranberry sauce or raspberry jam. Spread 3 slices of bread with the cream cheese mixture. Place 2 slices of turkey on each. Spread butter on the remaining three bread slices. Place them on top of the slices with turkey to close the sandwiches. Wrap and refrigerate the sandwiches until ready to serve. Before serving, trim the crusts. Then cut each sandwich diagonally in both directions to make 4 small triangles. Makes 12 tea sandwiches.

TEAS TO PLEASE

Consider fall and holiday flavors of tea, such as pumpkin, cranberry, apple, Republic of Tea Ginger Peach, and spicy flavors such as chai. Brew at least one decaffeinated tea. Our family's favorite herbal tea is Celestial Seasonings Country Peach Passion.

'Tis the season to share a cup of tea with family and friends. Won't you join me?

Lydia E. Harris is a tea enthusiast, grandmother of five (Grandma Tea), and author of In the Kitchen with Grandma: Stirring Up Tasty Memories Together, Preparing My Heart for Grandparenting, and her new release—GRAND Moments: Devotions Inspired by Grandkids.

From Lydia's recipe file:

Festive Cranberry-Orange Scones

My daughter-in-law transforms an ordinary scone mix this way.

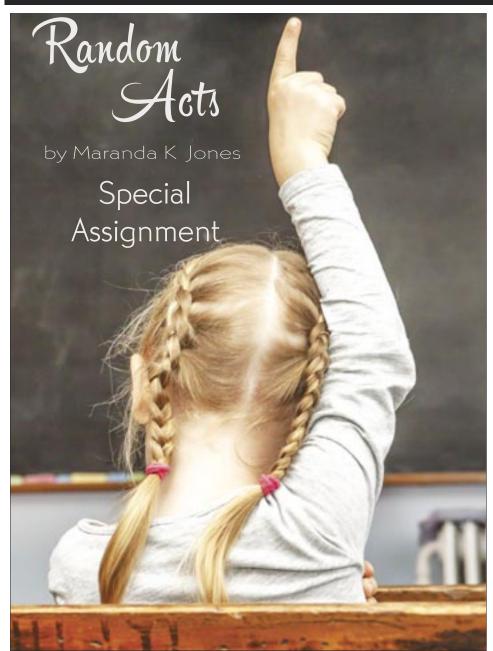
Using your favorite scone mix, replace the liquid in the recipe with orange juice. Add 1/4 cup white chocolate chips and 1/4 cup craisins.

Prepare and bake according to the directions.

Optional: While scones are warm, drizzle with a glaze made with 1/2 cup powdered sugar, 1 tablespoon orange juice, and 1/4 teaspoon vanilla. Garnish with small slivers of orange peel.



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Today I asked my first grade class to think of a special place. Quiet moments filled the room before they raised their hands to share. They sat and pondered their favorites with smiles on every face. They happily listed locations they had considered with great care.

Their ideas filled the board as I wrote their thoughts out loud. Some said their homes, some said school, and others specified states. Each person's point of view made someone else think "Wow! I'd like to spend some time there too. I can definitely relate."

Now the first graders may not have said those exact words... But the sentiment was sincere. "Hey! Me too!" is what I actually heard, And the conversations took off from here.

Each child had a reason as to why they chose that place. What makes it so special? Is it the 'who'? The 'what'? The 'where'? Each child had an idea of how to state their case. They shared stories of swimming pools, Grandma's house, and their favorite chair.

The kids talked about camping and about playing with cousins. Some chose the mountains, and some chose the beach. One chose our classroom where we read books by the dozens. One selected space because it's just so far from reach.

We listened and smiled at the special places brought to mind.

I listened and smiled at the young children being so kind.

We did not get the writing done but we discovered common ground.

It feels like this assignment itself is a special place to be found.







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Cowgirl Poet, Quilter, Entertainer



Refurbish an heirloom

Yvonne Hollenbeck

The Quilting Flu

It started innocent enough, some fifteen years ago; it was well into the winter, the ground was white with snow. He was laying in his easy chair while staring at TV as she was reminiscing about the way things used to be.

She looked at hubby laying there ...across his lap he'd laid an old and faded patchwork quilt her Grandma Sarah made. The rolling channels bored her, the housework was all done, so thought she'd try to make a quilt, she thought that might be fun.

She got out grandma's patterns that were packed away upstairs within a box of pretty scraps, then soon was cutting squares. This urge that overtook her never really went away in fact, you'd call it "sickness" if you visited her today.

The house looks like a fabric shop, there's quilts on every wall the basements been converted to a fabric storage hall. There's projects on the table and more on all the beds and many that's unfinished packed in totes out in the shed.

There hasn't been much cleaning done since fifteen years ago, when she cut those pretty squares out and made a little throw. But, she is not alone as all her friends are guilting too, it is like they caught a sickness diagnosed, "The Quilting Flu."

A guild is their support group, but there really is no cure and the only medication is a frequent shop-hop tour. Experts call it an addiction, there is not much they can do when you're overcome with this disease that's called "The Quilting Flu!"

Order Yvonne's new book, "A Stitch in Rhyme" at www.yvonnehollenbeck.com — just \$15 + \$3.50 postage.

Yvonne Hollenbeck, from Clearfield, SD, performs her original poetry throughout the United States, captivating audiences in her wake. She is one of the most published cowgirl poets in the West and is not only a popular banquet and civic entertainer, but also co-writes songs with many western entertainers. Yvonne also pens a weekly column in the "Farmer-Rancher Exchange" and writes articles about life in rural America in various publications throughout the West. For more information, visit $% \left(1\right) =\left(1\right) \left(1\right) \left$ https://www.yvonnehollenbeck.com

Gingerbread Mug Cake

Ingredients:

- 1 tbsp unsalted butter
- 2 tsp molasses
- 2 tbsp sugar
- 1/4 cup milk
- 5 tbsp flour
- 1/4 tsp baking powder
- 1/4 tsp cinnamon
- 1/4 tsp ground ginger pinch nutmeg pinch salt
- whip cream

Christmas sprinkles



Directions:

- 1. Microwave butter on high for 30 seconds or until melted.
- 2. Add molasses, milk and sugar.
- 3. Whisk together until evenly combined.
- 4. In a separate bowl add whisk together the flour, baking powder, cinnamon, ground ginger, nutmeg and salt.
- 5. Add the dry ingredients into the mug gradually mixing in between each addition.
- 6. Microwave on high for 1 minute and 15 seconds.
- 7. If the top of the mug cake is still wet, microwave for 10 more seconds.
- 8. Top with whip cream and sprinkles!

Recipe by Nibble and Dine

COUNTRY REGISTER RECIPE EXCHANGE

Sour Cream Plum Kuchen

From Colleen Gust, publisher of The Country Register of Manitobal Saskatchewan

Kuchen means "cake" in German. This recipe is a personal favorite of mine as I'm a massive fan of anything with plums. Plus, it uses up some of my apple jelly stash. I think I have enough made to last until we retire!

3 eggs

2 Tbsp packed brown sugar

½ cup butter softened

- 1 lb. of plums
- ½ tsp cinnamon
- 1 ½ cups granulated sugar
- 1 Tbsp grated orange or lemon zest
- 1 tsp vanilla
- 2 1/4 cups flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 1/4 tsp salt
- $1 \frac{1}{2}$ cup sour cream
- 1/3 cup vegetable oil
- 3/4 cup apple jelly

Grease and flour a 10-inch (3 L) springform pan; set aside.

Pit plums and cut into 1/4-inch thick slices. In bowl, toss together plums, brown sugar and cinnamon; set aside.

In a large bowl, beat butter with granulated sugar until fluffy. Beat in eggs, 1 at a time, beating well after each addition. Beat in orange/lemon rind and vanilla. In a separate bowl, whisk together flour, baking powder, baking soda and salt. In small bowl, stir sour cream with oil. Stir flour mixture into butter mixture alternately with sour cream mixture, making 3 additions of dry ingredients and 2 of wet ingredients. Scrape into prepared pan; smooth top. Arrange plums in concentric circles on top, leaving about 1/2 between circles. Bake in a 350° oven until cake tester inserted in the centre comes out clean, about 1 hour and 20 minutes. Let cool in pan on rack for 10 minutes. Remove side of the springform pan.

Transfer cake to serving plate. In small saucepan or microwaveable dish, melt apple jelly, and brush over top of cake.

Serve slightly warm or at room temperature.

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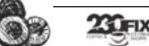


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Countryberries Designs Santa Pillow

This Santa has so many possibilities! He was designed to be a wool appliqued pillow top with bells or buttons but could also be a table mat or wall hanging. He could be a punchneedle or hooked rug piece. If you're a painter, create Santa on paper, wood or canvas. He'd make a cute note card.

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choose, have fun and be creative!. Not for commercial use. Please give the artist credit

Designed by Kathy Graham

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Harmony Christmas by Jeff Cappis The Effort

Well, it's Christmas again. I love the traditions and the way it brings people together.
Usually you know what to expect. Snow on the ground, a big turkey dinner, family and friends dropping by, and the usual collection of Christmas songs playing over and over.
(And over and over...) There are presents to buy and excited children. Inevitably some one knocks over the Christmas tree. Despite all this I find the routine very comforting.

It is a lot of work. Every year, Cathy and I pull out the boxes marked "Christmas" from storage and decorate the house. On this particular day we put up garnishes, set out ornaments, stockings and wreaths. After hours of decorating and drinking eggnog, we finally got to the main event: the Christmas tree. I have to admit, by that time I just want to sit back and watch a good horror movie, but the boss keeps me going.

We were just about done when I asked Cathy, "It's a lot of work and we'll only be pulling it all down and putting it away in a couple of weeks. Why do people go to the trouble to put up a tree in the house anyway? When you think about it, this is a very strange tradition." Somehow I wasn't sure Cathy heard me. "Do you think this is all worth the effort?"

Cathy just smiled as she pulled the very last tree ornament from the box. The ornament appeared to be made of crystal. The lights from the tree danced sparkles all different colors through the glass. The ornament had its own small rainbow around it. This wasn't any ordinary ornament and Cathy always put it on last.

You see, Cathy grew up as one of six children. Every year her mother would make six shopping trips (one with each child) so that everyone could keep their presents secret. Cathy loved that time with her mother. You can imagine that being one of six children doesn't afford you a lot of personal alone time with her.

When Cathy was five, her mother bundled her up with a scarf, coat, snow pants, mittens, boots and a hat for the trip to the department store. It was a chilly day and the trip would take two different buses. Cathy could see her breath on the bus' glass window as she watched the houses go by. It was exciting!

When they got to the department store, she found it was filled with wondrous things. There were clothes and toys and jewelry. They looked at it all. Just her and her mother. Cathy thought she was having the best day ever. But it wasn't over just yet.

They finished shopping and were heading to the door when something caught her mother's eye. There was a small crystal ornament sitting in the middle of a bunch of other odd Christmas items. It somehow stood out. Cathy thought it was beautiful. They both admired it.

"Can we get it for the Christmas tree mommy?" Cathy asked with wide eyes and a big smile. Her mother puzzled for a moment.

"Sorry sweetie. We only have enough money for the bus. If we get this, we'll have to walk home." Cathy didn't think about it, she just put on a great big smile and hugged her mother.

So, they set off. It was probably only a half hour walk, but the air was cold. To Cathy it felt like they were going on an expedition across the north pole. The sun would be going down soon. She had to keep her little legs going faster so they'd get home in time. Their breaths hung in the winter air. The snow crunched beneath their feet. All the while Cathy clutched the bag with the ornament in it. Her mother carried the other twelve. She still managed to hold her daughter's hand.

"It's O.K.," Cathy thought. "Mom is with me." The last ten steps were the hardest. The sun had just gone down, it was cold, snow had blown across their front steps. That front door couldn't get close enough. But they made it. Stepping into the warm house, her mother put down all the bags then smiled at her.

She saw Cathy was still clutching the bag with the ornament. Cathy smiled back at her proudly. They pulled it out and thoughtfully hung it on the tree.

"Was it worth the effort?" her mother asked.

"Oh yes!" Cathy replied. She stroked the ornament then she turned to look at me as if she'd just come back from somewhere. I could tell it all from the look in her eyes. We clinked our eggnog glasses, she curled up in my arms and we admired the Christmas tree.

Yes, it's all worth the effort.

Merry Christmas from Jeff and Cathy at Harmony Acres.

Kiester • Wells





We started a Thanksgiving tradition in our home more than forty years ago for each person around the table to share something they were thankful for. In more recent years, I have asked our grandchildren what they are thankful for at other random times, not just a national holiday. It does my heart good when I hear the Grands say they are thankful for dress-up clothes, dinosaurs, pets, and books. Smile!



What rhymes with Gratitude? Attitude!

Tecumseh, a Shawnee Indian chief, stated, "When you arise in the morning, give thanks for the food and for the joy of living. If you see no reason for giving thanks, the fault lies only in yourself." Pretty strong words here, right? I believe he's saying attitude is part of gratitude.

Cultivating an attitude of gratefulness is one of the best ways to remind ourselves of all the good around us. We foster a heart of gratitude when we count our blessings for what we already have. I've noticed the more I choose contentment, the easier it gets. When I exercise an appreciative attitude, my gratitude muscles respond.

When I was a young girl, my father was the song leader at our church. One of my favorite hymns he led our congregation in was "Count Your Blessings."

When upon life's billows you are tempest tossed,

When you are discouraged, thinking all is lost,

Count your many blessings, name them one by one,

And it will surprise you what the Lord hath done. (Lyrics by Johnson Oatman)

In our home, it was not at all unusual for our mother to say to all of us, "Count your blessings."

With the Thanksgiving and Christmas season upon us, and in our materialistic culture, I hope we can all look around at our blessings and cultivate an attitude of gratitude.

What are you thankful for?

Becky Van Vleet, a retired school administrator, lives near Colorado Springs with her husband, Troy. They are the parents of four grown children and enjoy spending time with their nine grandchildren. Becky is a children's picture book author, and her website is devoted to family stories and creating memories:

www.beckyvanvleet.com.



Brain Teasers

How do you make the number 7 even without addition, subtraction, multiplication or division? Answer: Drop the "s".

What has six faces but doesn't wear makeup, has twenty-one eyes but Cannot see? Answer: A die (dice).

A pregnant lady named her Children: Dominique, Regis, Michelle, Fawn, Sophie and Lara. What will she name her next child? Jessica, Katie, Abby or Tilly: Answer: Tilly. She seems to follow the scale Do, Re, Me, Fa, So, La and then Ti.

Three playing cards in a row. Can you name them with these clues? There is a two to the right of a king. A diamond will be found to the left of a spade. An ace is to the left of a heart. A heart is to the left of a spade. Now, identify all three Cards. Answer: Ace of Diamonds, King of Hearts, Two of Spades.

12 Days of Baking - Baker's Dozen

Country Register 12 Days of Baking Pull Apart Rolls

submitted by Freda Jansen of Paynesville, MN

2 loaves of frozen bread dough partially thawed

1/2 cup white sugar

1/2 tbsp cinnamon

Carmel Sauce:

■ 1 stick butter 1/2 cup sugar 1/2 cup brown sugar 1 cup vanilla ice cream

Mix the four carmel sauce ingredients in a saucepan. Bring just to a boil stirring often. Pour into a 9"x13" cake pan. Cut each loaf bread dough into 16 pieces. Toss each piece in sugar and cinnamon mixture. Put loaf pieces on top of carmel sauce. Bake at 350° for 30 minutes.

Country Register 12 Days of Baking Mint Dazzler

submitted by Cherie Freundl of Mankato, MN

2 cups vanilla wafers (crushed)

1/4 cup melted butter

1/2 cup butter

3 squares melted bitter-sweet chocolate

1 tsp vanilla

1 1/2 cups powdered sugar

3 eggs - well beaten

2 cups heavy whipping cream

1 package of mini marshmallows

1/2 cup crushed candy canes

Blend the vanilla wafers and 1/4 cup melted butter. Press them into a 9"x13"lacksquare pan. Cream 1/2 cup butter and powdered sugar together. Add the eggs, melted lacksquarebitter-sweet chocolate and vanilla. Beat until lite and fluffy. Spoon this mixture over crust. Set in freezer. While mixture sets, mix next layer. Whip the whipping cream. Add marshmallows. Spread over the chocolate layer. Sprinkle crushed candy canes on top. Refrigerate.

Country Register 12 Days of Baking

Pumpkin Cream Cheese Pie with Pecan Crumble

submitted by Glenda Theis of Wahkon, MN

For the Filling:

1 (15oz) can pure pumpkin filling

2 large eggs

■1 (8oz) package cream cheese, softened

3/4 cup sugar

1/2 tsp salt

1 tsp ground cinnamon

1/2 tsp ground ginger

1/4 tsp ground cloves

1 (12oz) can evaporated milk

1 prepared pie crust

For the Pecan Crumble:

mixture over the top.

1 tbsp butter, softened 1/4 cup flour

1/4 cup chopped pecans 1/4 cup brown sugar

■ Heat oven to 425°. Beat eggs in a blender until yolks are cracked, then add cream cheese. Beat on high until there are hardly any lumps. About 2 minutes. Add pumpkin pie filling, sugar and spices. Gradually stir in evaporated milk. Pour into prepared pie crust. Don't fill it too high. There will probably be some left over. Bake for 15 minutes at 425° then lower the temperature to 350° and cook for another 30 minutes. While pie is baking, mix together butter, sugar and lacksquarepecans until it is crumbly. After the pie has baked for 30 minutes, sprinkle rumble lacksquare

Country Register 12 Days of Baking Sweet Cookies

submitted by Patti Lee Bock of New Ulm, MN

3 1/2 cups flour 4 eggs

1 1/4 cup sugar 1/2 tbsp grated lemon rind

9oz butter (18 tbsp) 2 egg yolks

■ pinch of salt

Beat eggs and sugar into a white cream. Fold in the luke warm/melted butter, salt and sifted flour. Add lemon rind. Let stand for 1 hour or even better, cool over night. roll out 1/10 inch thick. Using a Christmas cookie cutter, form into Christmas shapes and place on a greased cookie sheet. Brush twice with the beaten egg yolks. Bake at 320° for about 20 minutes.

Country Register 12 Days of Baking Christmas Hard Candy

submitted by Shirley Ross from Alexandria, MN

■3 1/2 cup sugar 1/4 - 1/2 tsp cinnamon or peppermint oil ■ 1 cup light corn syrup 1 tsp red or green food coloring

1 cup water

In a large heavy sauce pan, combine the first three ingredients. Cook on medium high heat until candy thermometer reads 300° (hard crack stage). Remove from heat; stir in oil and food coloring. Odor is strong, so keep face away from mixture. Immediately pour onto oiled cookie sheet. Cool. Break into pieces.

Store into air tight container.

Country Register 12 Days of Baking Crispy Chocolate Log

submitted by Shirley Ross from Alexandria, MN

1 (10oz) package large marshmallows 5 1/2 cup rice krispies 1/4 cup butter or margarine 1 1/3 cup chocolate chips 1/4 cup peanut butter 3/4 cup butterscotch chips

With wax paper, line a 10"x15" pan. Grease the paper and set aside. Combine the first three ingredients in a microwaveable bowl. Cover and microwave on high lacksquarefor 2 minutes. Stir until blended. Stir in rice krispies until well coated. Spread into pan. Combine chocolate and butterscotch chips, microwave, uncovered on high for 2 minutes. Stir and spread over pan mixture. Roll up jelly roll style and place seam side down. Refrigerate until set; about 1 hour. Cut into 1" slices.

Country Register 12 Days of Baking New Year Cookies

submitted by Lila Liebl of Lake Mills, IA

1 cup brown sugar (packed) 1/2 tsp soda

1/2 cup shortening 1 egg, beaten 1/2 cup sour milk or buttermilk 1/3 cup candied cherries (red & green)

2 cups flour 1/2 cup chocolate chips 1/2 tsp salt 3/4 cup nuts, chopped

Mix in order given. Drop by tsp on greased sheet. Bake in 350° pre-heated oven for 10-15 minutes.









Seasons Greetings

12 Days of Baking - Baker's Dozen

Country Register 12 Days of Baking Grandma's Favorite Cookies

submitted by Shirley Ross of Alexandria, MN

1 cup butter, softened 1/2 tsp baking powder

1 cup sugar 1/2 tsp salt

cup brown sugar, packed 2 cups old fashion quick cooking oatmeal

2 cups Rice Krispie cereal 2 eggs 1 tsp vanilla 1 cup flaked coconut 2 cups flour 1/2 cup chopped walnuts

Cream butter and sugars then add eggs and vanilla. Beat well. Add flour, soda, salt and baking powder. Mix well. Then add coconut, ceral and oatmeal. Add nuts \blacksquare (optional). The batter must be very stiff or the cookies will run. You may need to \parallel add more flour. Drop by tablespoonfuls on to ungreased cookie sheets. Bake 10-12 minutes at 350°.

Country Register 12 Days of Baking Toffee Crunch

submitted by Patti Lee Bock of New Ulm, MN

1 small box Crispix 1/2 cup white Karo Syrup

1/2 cup butter 1 jar dry-roasted peanuts

2 cups brown sugar

Boil the brown sugar, white Karo syrup and butter for 1:30 minutes. In a large roaster mix all ingredients. Bake for $45\,\text{minutes}$ at $250\,^\circ$ and stir every $15\,^\circ$ minutes. Cool on waxed paper.



Country Register 12 Days of Baking No Bake Cookies

submitted by Freda Jansen of Paynesville, MN

2 cups sugar 1/4 cup peanut butter 1/4 cup cocoa 3 cups quick oatmeal 1/2 cup milk 1 tsp vanilla 1/2 cup butter

Mix sugar and cocoa in a 2 quart kettle. Add milk and butter. Bring to a full boil and boil for 1 minute and 45 seconds. Remove from heat. Add peanut butter, oatmeal and vanilla to mixture. Mix well. Drop by a tsp onto wax paper.

Country Register 12 Days of Baking Banana Bars

submitted by Freda Jansen of Paynesville, MN

1 1/2 cup sugar 2 tsp vanilla 1 cup sour cream 2 cups flour 1/2 cup butter (soften) 1 tsp salt 2 eggs 1 tsp baking soda

3-4 ripe bananas (mashed) 1/2 cup chopped walnuts (optional)

Cream Cheese Frosting

1/2 cup butter 1 package cream cheese (softened)

2+ cups powdered sugar 1 tsp vanilla

Mix sugar, sour cream, butter and eggs on low speed for one minute. Beat in bananas and vanilla on low speed for 30 seconds. Beat in flour, alt and soda on medium speed for one minute. Stir in nuts. Bake in a greased jelly roll pan at 375° for 20-25 minutes. Let cool. Meanwhile, combine all frosting ingredients and beat until fluffy. Spread over full cooled bars. Sprinkle with chopped walnuts

Country Register 12 Days of Baking

2 squares unsweetened chocolate 3 egg whites

1/2 cup margarine 1/2 cup chopped almonds (slivered)

2 cups powdered sugar 1/2 gallon vanilla ice cream 1 tsp. vanilla 1/2 cup creme de-mint

Crush the vanilla wafers. Put 1/2 on the bottom of 9"x13" pan. Melt together unsweetened chocolate squares and margarine on low heat. Take off the burner \blacksquare and add powdered sugar and vanilla. Add the 3 beaten egg yolks. Beat egg whites till stiff. Fold into chocolate mixture. Stir in chopped almonds. Pour over crumbs and freeze for 4 hours. Take slightly softened vanilla ice cream and mix in creme de-mint. Pour over chocolate mixture. Sprinkle with remaining crumbs. Freeze over night.

Country Register 12 Days of Baking Chocolate Covered Cherries

submitted by June Becklin of Mahtomedi, MN

■ 1lb powdered sugar 1/2 tsp white vanilla 1/2 can sweetened condensed milk About 72 well drained maraschino Cherries 1/4 cup butter

Cream softened butter with powdered sugar. Add milk and mix until smooth. Add vanilla and stir until blended. Chill mixture. Shape sugar mixture around each cherry. A dusting of powdered sugar on your hands will help prevent sticking. Place on waxed paper or parchment paper that lines a cookie sheet. Freeze until hard. Melt 12oz of chocolate that you desire. If using traditional chocolate

chips, add about 2 tbsp Crisco to help solidify. If you are using candy dipping chocolate, you do not need to add Crisco. Dip covered cherries in chocolate mixture.





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The Christmas Trees That Could Not Be Sold

by Nancy J. Nash

Many years ago, my father operated a Christmas tree business in Massachusetts. Every October, he would drive his old Studebaker car to rural Vermont or eastern Canada, keeping an eye out for stands of tall and shapely balsam and spruce visible from the road. He was seeking batches of trees he could line up to buy wholesale in early December. He and a few hired men would return to cut them down, bundle them (wrap twine around the branches to keep them from jostling), and transport them back home to sell in open lots in a nearby city. For now, he drove along and kept watch, and when he spotted a promising patch of trees, he would go looking for the owner.

Usually, he found these evergreens in pastures belonging to nearby farmers. Dad offered them a small amount to purchase the trees, coupled with a promise to return in December with a truck and a crew to cut down the trees and take them off the farmers' hands. They were eager to sell and delighted to have more land freed to plant their crops—sparing themselves the tedious and risky work of felling the trees on their own.

One October was different. Driving past an attractive set of trees, Dad pulled up his Studebaker to the closest farmhouse. Stepping out of the car, he noticed the quiet all around him. The porch was dilapidated. Poverty hung like a shadow over the house.

He knocked on the door, and moments passed. A cat ambled by on the porch. Finally, the door creaked open, and an old man with a long, white beard appeared. My father offered to purchase the stand of trees he had spotted, but the man quietly refused.

Too stunned to speak, my dad gazed at the person in the doorway. The man was scrawny, and his clothes were faded and threadbare. Nonetheless, he had the kindest eyes my father had ever seen. It was a kindness that welled up from the depths of his being, at once gentle and steady. Time stood still in the face of the old man's peaceful certainty. The words my father had planned to say slipped away unspoken. He thanked the man and left.

Still puzzled, Dad headed into town for a bite to eat at a small restaurant, where he struck up a conversation with a local resident.

"Why?" Dad asked. "Why wouldn't the old farmer sell his trees? I'm sure he needs the money."

"I know what you mean," came the reply. "But you see, his wife is very ill. Poor woman has been bedridden for a few years now. He looks after her the best he can. Folks hereabouts take turns dropping by with good, hot meals. They've been helping that way for a long time. He can't afford to pay them, so when Christmas rolls around, he gives these families their pick of trees from his woodlot. It's the only way he knows to thank them, I guess. Saves them money they don't have."

At last, my father understood. He never forgot the old man with the long, white beard and the threadbare clothes and the kindest eyes he ever saw.

Nancy J. Nash is the author of Mama's Books: An Oregon Trail Story, and Little Rooster's Christmas Eve, each available on amazon.com and barnesandnoble.com. She has a B.A. in English composition from Mount Holyoke College and an M.F.A. in Writing for Children from Simmons College. She can be reached at nancynash341@gmail.com

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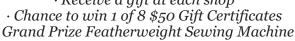
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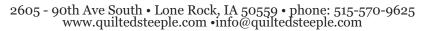
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Merry Christmas!

Pieces From My Heart by Jan Keller



The Resilient Maud Lewis

As a young girl, Maud Lewis enjoyed painting Christmas cards with her mother, and then trudged door-to-door, selling them to friends and neighbors. Painting brought color and joy to Maud—and proved to chart the course of her incredible life.

Maud, born in 1903 with juvenile rheumatoid arthritis, had acutely sloping shoulders, curvature of the spine, and a severely recessed chin. Despite her deformities, discomfort, and teasing by children, she enjoyed a relatively normal and pleasant childhood, growing up in Yarmouth, Nova Scotia with her parents John and Agnes (Genmaine) Dowley, and older brother, Charles. Her father, a harness maker and blacksmith, provided a comfortable life for his family.

As Maud grew into adulthood, her life darkened. In 1928, at the age of 19, unmarried Maud gave birth to a daughter. Her family told Maud her baby had died, but instead they put her daughter up for adoption and told her the child had been a boy. In 1935 Maud's father died. Her mother died two years later. At first Maud went to live with her brother Charles and his wife Gert, but when that didn't work out, she moved to Digby, Nova Scotia to live with her maternal Aunt Ida, who believed young women should behave with propriety and restraint.

Seeking to prove able to make a life for herself, free-spirited and spunky Maud answered an ad for a live-in housekeeper in the autumn of 1937 and began working for Everett Lewis, a fish monger and laborer who lived alone in a small house near Marshalltown.

It is an understatement to say Everett's one-room house was small. It was tiny! To be exact, it was a 12' x 13' cabin with a cookstove for heat and no electricity or running water—only an outhouse.

After a brief courtship, the couple married on January 26, 1938. Everett, ten years Maud's senior, and a reputation for his cantankerous personality, grew up in the local orphanage and couldn't read or write. Despite inevitable challenges, their marriage endured until Maud died in 1970 of pneumonia when she was 67.

From these unlikely circumstances, Maud Lewis became a highly acclaimed primitive artist.

I can't remember when or how I first learned of Maud Lewis, but when my husband and I recently took a trip to Canada's maritime provinces, I knew I wanted to go to the Maud Lewis Memorial Garden at the site where Maud and Everett lived on a highway outside of Marshalltown. There, an open metal replica of the original home has been constructed on their

home's original foundation. We could look through the metal slats and try to imagine what it was like to live there.

The structure had one small window upstairs in the attic area, and the larger window and door downstairs.

Maud, primarily confined to the main level, loved her



Photo taken from the sign at the Maud Lewis Memorial Garden.

window, where she could sit and work on her bright and colorful paintings. With no formal art instruction, her primary inspirations were the images from her youth, which she had vividly stored in her memory. Her father working in his blacksmith shop. Oxen harnessed up and plowing the field. The bright ocean, skies, landscapes, harbors, boats, seasons, trees, birds, and flowers.

Her paintings were 'primitive' in style but complex in composition, balance, and color selection. She initially painted on scraps of board or shingles with oil-based house and boat paint. Her inexpensive brushes were purchased at the local hardware store. To advertise, Everett put up a sign Maud painted, which simply said, "PAINTINGS FOR SALE

Tourists traveling the highway through rural Marshalltown, located between Yarmouth and Digby, saw the sign, stopped, and purchased. By then, it wasn't just the sign that captured their attention, but also the bright adornments Maud added to the exterior of their home. In addition, she painted brightness to everything in the interior—from the

walls and stairs to cooking pots and trays. Maud began selling her paintings for \$4.50. Over the years she raised her price, but never to more than \$10 to \$15. Most of her paying customers were

tourists who stopped in, looking for a souvenir to represent and help them recall their summer vacation. Maud sold paintings to the people who passed by and her art featured the scenes most popular with her customers. On the exterior and interior of their small abode was where Maud could paint images for personal joy. Their home ultimately became her largest canvas.

Fame and notoriety increased after a

Canadian CBC documentary on Maud and Everett aired in 1965. When Richard Nixon was President, he ordered two of her paintings. Maud, who lived quite isolated and without electricity, had no idea who Richard Nixon was and replied that he would need to mail the money before she could fill his order.

After Maud died in 1970, Everett lived alone in the same small house until his death in 1979. He was 86 when a young man broke in after hearing stories about money being hidden in and around the house. Everett was killed in the encounter. Reportedly, in addition to over \$22,000 in the bank, there was an estimated \$20,000 tucked into Mason jars and hidden around the property. Today, \$42,000 could possibly buy one of Maud's original paintings.

You might think Maud's resiliency had come to an end—but you would be wrong. There's more to her amazina story!

In 1980 the little house by the side of the road was sold to the Maud Lewis Painted House Society. The memorial park John and I visited marks the site where it originally stood.

The province of Nova Scotia acquired the house in 1984 and relinquished it to the Art Gallery of Nova Scotia. Today, Maud's little painted house by the side of the road has moved to a permanent home inside the protective walls of the Art Gallery of Nova Scotia in Halifax. There it is enjoyed by tourists who travel to see it from all over the world.

On our final day in Nova Scotia, we drove north along the east shore from Lunenburg, past Peggy's Cove lighthouse, and on to the art gallery in Halifax.

For many years it had been a personal dream to see Maud's painted house, so I almost had to pinch myself as I stood in the Maud Lewis gallery and tried to imagine tiny and stooped Maud smiling up

at me as she painted in front of her big window. Both John and I were charmed, and in addition to the display of many of Maud's original paintings, there were also a couple Everett had painted.

In 'Maud Lewis-Life & Work', author Ray Cronin eloquently summed Maud up, writing, "She is renowned for her smile and for her

perseverance in the face of poverty, disability, and chronic pain. Her life was not always happy, and indeed, had many shadows in it. But despite all of that, her paintings remain as a testament to her optimism and courage in the face of adversity." He then went on in reference to Maud's 1965 CBC documentary, quoting Maud saying, "I'm contented here. I ain't much for travel anyway. Contented. Right here in this chair. As long as I've got a brush in front of me, l'm all right."

NOTE: In 2016 a movie, "Maudie", brought Maud's remarkable story to theaters. Sally Hawkins (Maud) and Ethan Hawke (Everett) were both nominated for Academy Awards. It can be found online











A PEEK INSIDE THE HOME OF MAUD AND EVERETT LEWIS

©2023 Jan Keller. No reprint without permission. Jan shares other pieces of her life in her books, Pieces From My Crazy Quilt, and The Tie That Binds. These books can be ordered by calling 719-866-8570, or writing: Black Sheep Books, 11250 Glen Canyon Órive, Peyton, CO 80831





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Happy Thanksgiving!

Wit and Wisdom

O Christmas Tree

by Juleann Lattimer

Last Thanksgiving, when the talk turned to decorating the Christmas tree, my grandchildren gleefully offered to help. I gently declined their enthusiastic invitation and carefully steered the conversation in another direction. Last year I vowed our tree would be perfect — no haphazard, lopsided hanging of ornaments here and there. I envisioned a "sophisticated" tree, one to rival a magazine picture—perfect—with every bauble, bead and bangle arranged just so.

While our children were growing up, our holiday tradition was to put on a Christmas movie or music, make hot cocoa and then let the children have free reign in decorating the tree. When the grandchildren came along, they happily continued the tradition of trimming our tree.

But that tradition was about to change. After studying several magazines, I placed an order for eighty glittering gold and sparkling silver ornaments and a tree skirt trimmed in winter white. While I awaited their arrival, I sorted through totes of stored ornaments, giving away many that wouldn't fit my "gold and silver" theme. Others, because of sentimental value, I tucked back into the totes for another year or to hand down to my children and grandchildren.

The ornaments and skirt arrived in all their sparkling splendor. When the day arrived to decorate the tree, I was home alone with my ornaments. Carefully, as if I were performing surgery, I strategically hung each globe, one by one, upon the boughs. And no colored lights; just strings of star-light white, there would be no departing from my theme!

Lights up, decorations hung just the right distance apart, I added the tree skirt and then stood back to admire the results.

The tree was sophisticated. It was coordinated and symmetrical.

It was also sterile. Lifeless. It lacked spontaneity and authenticity. It needed something—hauling out the tote of old ornaments, I chose a few to add among the branches. Just a few—a stained-glass tree ornament edged in gold, a porcelain manger scene my mom painted decades ago; a tiny silver basket with antique holly berries that belonged to my Brooklyn granny, three mini-knitted stockings created long ago by our pastor's wife, three tiny, crocheted balls created by a now-departed friend, a green and white jeweled ornament from a friend's missions trip to the Ukraine, beaded ornaments I made years ago, a sequined pumpkin and a plastic smiling moose head. Then I added ornaments our children made from foam and felt and popsicle sticks, a blue 3-D Christmas card ornament, a

mouse nestled in a walnut shell my sister had made; a needlepoint "Peace" ornament my other sister had made and a raccoon ornament hand-painted by my sister-in-law.

Before I knew it, the tree was literally covered with all the ornaments I thought I had outgrown in my sophistication. After I added all the touches from years' past, I again stood back to admire the results. This time I smiled. The tree was mismatched, ornaments were hung a big lopsided, but it was homey, filled with memories and beautiful!

Forget the glossy magazine pictures, this year I will not only let my grandchildren help me decorate, I will make an event of it like we used to with our own little ones.



Judyann Grant and her husband, Don, live in the snow belt region of eastern Lake Ontario in New York State.



EXCELSIOR CHRISTKINDLSMARKT TO TAKE PLACE THANKSGIVING WEEKEND

Excelsior, MN – The 20th annual Excelsior Christkindlsmarkt will take place during the Thanksgiving weekend. This event draws people from all over the Midwest and is inspired by the traditional German, open-air Christmas markets. The festival features German holiday foods, decor, gifts, and entertainment for the entire family and is festively decorated for Christmas. It is the family event of the season.

The festival will run Friday, Nov. 25 (10am-7pm), Saturday, Nov.26 (10am-7pm) and Sunday, Nov.27 (11am-5pm) and will once again take place in downtown Excelsior on East Drive. The festivities begin with the Grand Opening Parade down Water Street led by the Father Christmas, and the Christkind Angel.

The immensely popular event will feature:

- · Live Alaskan Reindeer and Alpacas
- The Children's Lighted Lantern Parade is on Saturday at 4:15 pm. Children carrying lighted Lanterns led by Father Christmas, and the Christkind. Children that want to join should gather at Dunn Bros at 4:00 pm.
- · Modern, vintage, and traditional German artisan gifts
- · Local choirs, carolers, and musicians
- · An array of delicious holiday and German foods
- · Horse-drawn buggy rides on the main street of Excelsior
- · Father Christmas will be at his own booth to welcome the children.
- The NorthPole Trolley Is open for tours noon to 4:00 every day.
- \cdot We have added a stage featuring music, storytelling, balloon artists,
- · Magic shows, Christmas poetry, and the popular Frozen Princesses, Spiderman, and Superman

This year's major sponsors include Kowalski's, Ruhland Strudel Haus, Alerus, MTK Properties, Jon Davis, Cambria, Leaf Filter Home, Limbo Landing Marina, Collision Center, Joey Nova's, Stoddard Companies, Lake Minnetonka Navigator, Excelsior Paint & Design.

The event consistently falls on Good Friday, and Small Business Saturday and supports a variety of small businesses as part of the event in the town of Excelsior. Christmas trees and garland will be sold throughout the festival for pick-up on Sunday when the event closes.

For more information about Excelsior Christkindlsmarkt and to see the latest schedule, please visit the new website: www.excelsiorChristmas.com

Event Coordinator: Myrle Mackenzie (952) 292-8898, myrlemac@aol.com

Weird Thanksgiving Facts

In a poll, 31 percent of Americans said mashed potatoes are their favorite Thanksgiving side dish. Only six percent enjoyed green beans the most.

Black Friday, aka the day after Thanksgiving, is the busiest day for plumbers.

About 13 percent of Americans order takeout or go to a restaurant rather than prepare a traditional Thanksgiving dinner.

During the first Thanksgiving ceremony, the Pilgrims and the Native Americans ate their thanksgiving dinner using spoons and knives only. This is because by then, forks had not yet been invented. About 10 years later, Governor Winthrop of Massachusetts introduced the fork, although it didn't become popular until the 1800s. Excelsior • Shakopee • Spring Lake Park • White Bear Lake









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