

CHRISTMAS

CHRISTMAS FAVOURITES

Treats

Turtles
Chocolate Roll
Shortbread
Ginger Cookies
Chocolate Snowballs
Candy Cane Bark
Butter Tarts

Snack Mix
Oreo Cheese Bites
Sushi Day
Surprise Spread

Breakfasts

Ham Quiche

Raspberry Cream
Muffins
Hashbrowns and
Sausage
Waffles and Whip
Cream
Hashbrown Casserole
Biscuits

CHRISTMAS FAVOURITES SHOPPING LIST

Baking

Sweet Cond Milk – 3
Corn Syrup – 2
Pecan Pieces – big bag
Brown Sugar
Margarine – 2 boxes
Chocolate Chips
Walnuts
Cool Whip
Can of Whipping Cream
Smooth Peanut Butter
White Chocolate
Candy Canes
90-120 Tart Shells
Cream Cheese
Caramel Sauce
Oreos
Gingerbread House
Molasses
Cloves
Candies
Icing Sugar

Breakfasts

Swiss Cheese / Ham
Evaporated Milk
Pie Shells
Raspberries
Sour Cream
Hashbrowns
Bacon x 4 or so
Onions
Dream Whip
Biscuit Mix
Eggs

Basic

Stove Top Stuffing (12-15 packs)
Gravy Mix
Pomegranates
Green Onions
Cheese
Raspberry Jell-O
Cranberries
Frozen Strawberries
Cream Puffs
6% Wine, Superstore
Onion Soup Mix
Red Onion
Tomatoes

Specialty Treats

Cheerios / Shreddies
Corn Bran / Chex
Bugles / Pretzels
Gold Fish Crackers
Peanuts / Peanut Oil
Worcestershire Sauce

Cranberry Juice
Apple Juice
Orange Juice
Ginger Ale / Pop
Chips, chips, chips

Crab, 2 Packs
Seaweed, 4 packs /
Sticky Rice
Salmon, 2 cans / Tuna,
3 cans
Soya Sauce
Rice Vinegar / Wasabi
Cucumber
Avocados – ripen out of
fridge for two days
Ginger (Diane)

CHRISTMAS DINNER AT THE CHURCH

Standard Menu for 35-40 people: (actual from 2014)

Main Meal: 1 turkey, 1 ham, 7 boxes of stove top stuffing, 10lbs of potatoes, 5 cups of gravy, buns, Shannon's salad, 5 side dishes (serving 7 people each) USE CHAFING DISHES

Dessert: 1 cheesecake, cream puffs, 2 striped delights, chocolates (mostly to take home)

Snacks: Surprise Spread, chips and snack mix

Drinks: Sparkling juice in plastic wine cups and/or Punch with extra cans of pop or Brenda's punch which is White Grape Juice, lemon, lime and oranges (with juice squeezed), cranberries and Club Soda, over crushed ice! Yumm!

List of Items to Bring:

Cream	Colouring Books	Gravy Boats
Tea	Movies	Scooters
Baking items, if we want to...	Video Games	Rip Stiks
Puzzles	Decorations (Christmas Village)	Music?
Games (not with too many pieces)	Stuffing	
	Potatoes	

CHRISTMAS SCHEDULE

August – September

Start Christmas Shopping (stuffers), *Eggnog*

October

Buy food list

Make turtles and snack mix on a Saturday

Divide them up and pack them away in a box in the garage if it is cool enough

Start to write Christmas cards

Factor in church activities, shop for them as well

Shop for all Costco items early, early on

Plan menus and write out calendar

December Weekends

Make use of my Fridays off (shopping)

1st – Go to Banff, Put up trees

2nd – Sushi Day, includes butter tarts

3rd – Entertaining

4th – Enjoy sledding and Christmas lights (see Activity List)

CHRISTMAS ACTIVITY OPTIONS (PLAN ONE BIG FUN THING A DAY)

Standard

1. Sledding – Confederation and St. Patrick's Island
2. Skating
3. Galleries / Book Stores
4. Sketching
5. Pokemon Hunting
6. Baking Day / Cooking together
7. Shopping and wrapping
8. Gratitude Jar
9. Puzzles
10. Games
11. Photo session outdoors
12. Play
13. Hike
14. TV Series
15. Movies
16. Peter's Milkshakes
17. Bowling (new rec room at Deerfoot)

Big, Fun Thing!

1. Wolfdog Sanctuary in Cochrane
2. Dog Sledding
3. Skiing, downhill / cross country
4. Explore Downtown
5. Christmas Party
6. Hockey Game
7. Nice Restaurant and Movie(s)
8. Play / Theatre / Dinner Theatre
9. Ice Fishing
10. Go to Banff
11. Locked Room
12. Zoolights
13. Spruce Meadows
14. Heritage Park
15. Ashbys / Lewises
16. Hot pools
17. Tubing at COP
18. Sleigh Rides
19. Loughheed House
20. Sports Hall of Fame

STANDARD SHOPPING LIST

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|---------------------|--------------|-------------------|
| 1. Mr. Books | 5. Candy | 9. Toques |
| 2. Hygiene Products | 6. Gum | 10. Movie Tickets |
| 3. Socks | 7. Chocolate | 11. iTunes Passes |
| 4. Underwear | 8. Pajamas | |

CHRISTMAS BREAK SUPPER IDEAS

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|-------------------------|-----------------------------------|----------------------------------|
| 1. Chili / Frito pie | 5. Chinese Food | 7. Creamy Turkey Soup & Biscuits |
| 2. Lasagna | 6. Stove Top Stuffing and Chicken | 8. Ritz Chicken |
| 3. Roast in Apple Juice | | 9. Shepherds Pie |
| 4. Pizza | | |

DOG TREATS

1 cup Peanut Butter	2 cups whole wheat flour
1 cup milk	1 tbsp baking powder
1 tbsp molasses	cookie cutters

1. Preheat oven to 375 degrees F.
 2. Mix the peanut butter, milk and molasses.
 3. In a separate bowl, combine the flour and baking powder, then add it to the wet ingredients.
 4. Knead until blended and press into a ball.
 5. Roll out the dough on a lightly floured surface.
 6. Cut out shapes with the cookie cutters.
 7. Bake on a greased cookie sheet for 20 minutes.
 8. Cool before feeding to Fido.
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CAT TREATS

3 tbsp egg whites, scrambled
6 oz can of tuna packed in water
¼ cup cornmeal
½ cup whole wheat flour

1. Preheat over to 350 F.
2. Chop up the egg whites and mix with all the other ingredients, including the water from the tuna.
3. Press into a ball, then flatten the dough onto a greased cookie sheet.
4. Cut the dough into bite size pieces for cats.
5. Bake for 20 minutes.
6. Cool slightly. Kitty will like these best served warm.

HOT BUTTERED RUM IDEAS

This is so wonderfully yummy, one jar won't be enough. Sauté bananas in it, eat alone or pour over ice cream. Add it to a vanilla milkshake or warm and pour over apple cake. Put a teaspoon of it in your coffee, add a couple of tablespoons to boiling water, mix with any number of liquors.

GINGERBREAD HOUSE

1 cup butter, softened	8 cups all-purpose flour,	1 tsp ground allspice
1 cup brown sugar	divided	1 tsp ground cloves
1-1/3 cups molasses	1 tsp baking soda	1 tsp ground cinnamon
4 eggs	1 tsp salt	1 tsp ground ginger

1. Preheat oven to 350 degrees F (175 degrees C).
 2. In a large bowl, cream together the butter and brown sugar until smooth. Stir in the molasses and eggs. Combine 1 1/2 cups of the flour, baking soda, salt, allspice, cloves, cinnamon, and ginger; beat into the molasses mixture. Gradually stir in the remaining flour by hand to form a stiff dough. Divide dough into 2 pieces.
 3. On a lightly floured surface, roll out dough to 1/8 inch thickness. Cut into desired shapes. Place pieces 1 inch apart onto parchment-lined cookie sheets. Refrigerate for 15 minutes. Bake for 8 to 10 minutes in the preheated oven. Cool on baking sheet for 5 minutes before removing to a [wire rack](#) to cool completely.
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GINGERBREAD HOUSE ICING

1 pound icing sugar or 3 3/4 cups	1/2 teaspoon cream of tartar	3 egg whites
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1. In a medium bowl, sift together confectioners' sugar and cream of tartar.
 2. Blend in egg whites.
 3. Using an electric mixer on high speed, beat for about 5 minutes, or until mixture is thick and stiff.
 4. Keep covered with a moist cloth and plastic wrap until ready to decorate.
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PLANNING AND BUILDING

Supplies (besides food items)

- House template
- Rolling pin
- Cookie sheets
- Aluminum foil
- Plywood base or heavy cardboard, doubled to support the house
- Pastry bags and decorating tips
- Butter knife, palette knife or flat sandwich spreader
- A damp cloth for quick clean-ups
- Candy to decorate with

Helpful Tips:

1. Allow a weekend to complete the house
2. Have all supplies ready
3. Allow the gingerbread to cool thoroughly before assembling
4. Make icing ahead of time
5. Keep icing covered with a clean damp cloth (touching icing) and plastic wrap at all times to prevent it from drying out
6. Adjust the consistency of the icing by adding more egg whites if the icing is too dry or more powdered sugar if it is too wet. It should be thick and stiff
7. Prepare the base for your house by covering plywood or heavy cardboard with several layers of foil
8. Use canned goods from the pantry to stabilize the walls during assembly; remove them before adding the roof

The House that Jack Built

1. Visualize the "yard." Will you have a walkway? Trees? A fence? Set the house at an angle for a pleasing presentation.
2. To assemble, apply a generous amount of icing to one side of the joint and press an un-iced side to the edge and hold until set.
3. Apply icing-glue to the bottom of your pieces for more stability; adhere them to the foil/plywood base.
4. Allow 30 minutes for the front, side walls and back of house to dry and firmly set before adding the roof.
5. You'll need an extra pair of hands when adding and securing the roof.
6. Allow house to dry completely before decorating: a minimum of 4 hours, preferably overnight.

Problems?

1. Don't worry; you'll be able to fill gaps and cover errors later with more icing and decorations.
2. A fool-proof assembly method, if you're not going to eat the gingerbread, is to use a glue gun. Use icing to finish the look.
3. Icing can be kept at room temperature overnight. Be sure it is well-covered with a damp cloth and plastic wrap.