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Maryland's Guide to Specialty Shopping & Premier Events

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Marylands Guide to Specialty Shopping & Premier Events



Kim Keller
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Woven Fabric Hot Pads

By Deb Heatherly

Here's a great project for any time of year.

Cutting for one hot pad: Finished 7" x 7"

(12) 4" x 7" strips (6 each of 2 colors OR use 12 different fabrics for a scrappy look.)






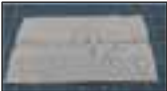

(1) 7" square for backing

(1) 2 1/2" x WOF strip for binding

(1) 6 1/2" square of Insulbrite

Directions:

- Fold the 4" x 7" strips in half and press.
- Fold both long edges to the center and press. Fold again and press. Strips should be 1" x 7" after pressing.



On the backing wrong side, find and mark the center.

Working from the marked center, place 6 folded strips as shown. Sew 1/4" from the edge to hold them in place. Note: *If using only 2 colors, place 6 of the same color.*

Slide the 6 1/2" square of insulbrite under the strips.

Optional: If you weave tightly the insulbrite will not show through, but you can add a 6 1/2" piece of fabric, right side up, on top of the insulbrite and under the strips if desired.

Weave the remaining 6 strips as shown. Sew 1/4" from the edge to hold the woven strips in place.

Trim and straighten edges as needed.

Add binding.

Deb Heatherly is a designer for Creative Grids® rulers and the author of eight popular pattern books. Creative Grids® fans are invited to join her Facebook group, "Grids Girls," for tips and inspiration, and two free mysteries each year. <https://www.facebook.com/groups/770429649800457/>. Shop Owners are invited to join her group just for you, "Grids Girls for Quilt Shop Owners Only" <https://www.facebook.com/groups/273593657256524>. Visit Deb's website at www.Debscatsnquilts.com.

Deadline For the Jan/Feb 2026 Edition is December 1st!


Events: Ocean City

Where in Maryland?

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

(Answer on page 4 of this issue)





On this day in History

November 7, 1940: The Tacoma Narrows Bridge collapses due to high winds. Built in Washington during the 1930s and opened to traffic on July 1, 1940. It spanned the Puget Sound from Gig Harbor to Tacoma (40 miles south of Seattle). The remains of the bridge are still at the bottom of Puget Sound, where they form one of the largest man-made reefs in the world. The spot was placed on the National Register of Historic Places.

December 5, 1933: The 21st Amendment to the U.S. Constitution is ratified, repealing the 18th Amendment and bringing an end to the era of national prohibition of alcohol in America.

Information found on www.history.com

Pocket Full of Crafts by Marie

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www.aaqb.org
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First Saturday of each month



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Contact: communications@faithfulcirclequilters.com
Website: <https://faithfulcirclequilters.com/>



Uhuru Quilters Guild
Promote the work and accomplishments of African American quilters and to preserve the traditions, culture and history of quilting.
P.O. Box 47332 District Heights, MD 20747
Meet monthly on 3rd Saturdays at St. Barnabas Episcopal Anglican Church, Upper Marlboro, MD
Website: www.uhuruquiltersguildinc.org



Village Quilters of Catonsville MD Quilt Guild
Preserve and promote the art and heritage of quiltmaking.
We meet September - June on the third Thursday of the month.
Meeting place: The Stafford Hall, Catonsville, MD
Contact: contact@villagequiltersmd.com
Website: <https://villagequiltersmd.com>

Would you like to have your Quilt Guild listed?
Contact us today to hear how you can get listed as well as receive a discount on any advertising for your guild events!
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Where in Maryland?



**Shooting Star Jet
Pocomoke City, MD**

This T-33A "Shooting Star" served in the air defense of Maine during the Cold War. It then spent years parked outside Montgomery Airpark in Gaithersburg before moving to Pocomoke City in 2000.



November 11th

VETERANS DAY

A TIME TO REMEMBER

by Nancy Nash

On a Sunday morning several years ago, my brother, who was visiting Belgium, decided to attend a church in Brussels. As he was leaving the service, an elderly Belgian man approached him and began to speak in French. My brother replied in French that he was a visitor from America. The man instantly switched to English and declared emphatically, "I was here. Christmas 1944. The liberation. The Third Army. General Patton. A magnificent army. Thank you."

He was referring to the heroic effort of Patton's unit that marked the turning point of the Battle of the Bulge, contributing to the defeat of the Nazi war machine and thus to the end of World War II. His gratitude was unending.

I was not born until after World War II, but I had a chance to observe how it had affected older generations. My parents and their neighbors learned what their priorities were while enduring the turbulence and uncertainty of war. They embodied their values, living simply, honoring their Maker, and cherishing family and friends for the rest of their days.

My mother always drew Veterans Day to our attention. She informed us that it was originally called Armistice Day to celebrate the truce that occurred at the eleventh hour of the eleventh day of the eleventh month in 1918, effectively ending World War I.

Years ago, in our small town, I sometimes walked up and down the street with my grandmother. Along the way, we would occasionally meet Ruth, a friend of hers. Ruth had never married, but she would smile and ask after my mother (whom she had known when Mom was a little girl). She would chat with me and ask about the other grandchildren, expressing genuine interest.

Grandma told me that Ruth had been engaged to a man who died fighting in the First World War. She was a high school graduate who could barely support herself. She lived in a house with relatives. Yet I don't remember detecting a trace of disappointment, bitterness, or envy of others' blessings. From time to time, I would see her at the local library, sweeping or mopping for a few hours, always ready to greet me with a bright, contented smile.

This Veterans Day, remember the young soldier and his beloved and so many like them. Who can measure the worth of their sacrifice? It is priceless. And like the old man in the church in Belgium, let us give thanks for whatever peace and freedom we have enjoyed.

© 2025 Nancy J. Nash, who is the author of *Little Rooster's Christmas Eve* and *Mama's Books: An Oregon Trail Story*. She holds a B.A. in English composition from Mount Holyoke College and an M.F.A. in Writing for Children from Simmons College. She may be reached at nancynash341@gmail.com.

Life on My Farm

Donna Jo Copeland, farmeress

Just Enough

I can remember being told to add just enough sugar to the tea, just enough milk to the pie dough, just enough salt to the green beans. Always just enough. Oh how I would love to hear my mom, grandma, great grandmother say that again.

Growing up very poor on a family owned farm, we lacked many things but somehow mom made sure we had just enough. There was a family of 14 kids in town who would often walk out to our farm to play. Mom would serve us watered down kool-aid and saltine crackers. Those kids thought we were rich!

Somehow there was always enough.

I guess I have lived my 76 years having just enough. The wolf is always at the door but I manage. Oh there are conveniences I would like to have, but...

My barn my son and I basically built in 1976 and has been redone many times by me, needs serious work. This old farmhouse needs major work. And my wood stove still scares me after more than 50 years. But I manage.

Feeding my livestock tonight my thoughts wandered to young people caught in today's world. Yes, I think they are caught. Always want more, seem to shun manual labor, basically isolate themselves. If hard times fall and I'm sure they will, I wonder how young people will adapt.

Then, working with my sheep I remembered the farm kids I've been watching compete in livestock shows. They work hard, hold steady, honor commitment, and I watched them shake hands with the winners. These 4H, FFA, farm family kids will be our salvation, I hope.

With the onset of winter and year's end it is time for reflection. And time to pause, give thanks, count our blessings. We have so much to be thankful for... blue skies, fresh air, neighbors, family, animals to soothe our souls. Nothing like a furry hug after a hard day!

Every night before I sleep, I count blessings, often sleep comes before I finish. With Charlie, my seven-month old pup, I'm thankful my brother keeps him when I have two day shows. My friends are the moral support and laughter I need and we speak the same animal and fiber language!

Weird story, take on just enough...a few days ago it was a hot steamy day. I cut brush, moved fences, cleaned on the barn and hay shed, filled water tanks, evening chores. At nearly dark I came to the house, dirty, sweaty, tired. I decided to take off my t-shirt and jeans on the porch, not track the muck inside. Pulling my shirt over my head, it was wet and sticky, so were my jeans. I was covered in what looked like blood but couldn't remember hurting myself that badly. I turned on the porch light, started washing off with a bucket of water. When I discovered it wasn't my blood but pokeberry juice. Some must have fallen into my shirt, okay a lot of them. What a mess! Guess God gave me just enough smarts not to panic.

Christmas is a time for me to just get thru, not my season. I will hunker down, tend chores, fight the weather. This winter will be different...as I have decided to quit breeding bunnies, goats, and sheep. As it stands now, I have enough livestock to supply my fiber needs. It might change.

Life is full of change, a farm too. We need to learn to take change in stride, figure out how to manage, love, laugh, work hard, be content with just enough.

I wish you all peace, love and laughter and maybe a furry hug too!



Donna Jo Copeland writes from her farm, Breezy Manor, Mooresville, Indiana where she tends her flock and creates art from the wool. Being the 14th generation of farm owner/operator. Donna Jo brings alive the struggles of farm life.





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Preserving Your Family's Heritage

by Patty Legg Duncan

In 2002, my sister and I began a heartfelt journey to uncover and preserve our family's history. For over 20 years, we dedicated ourselves to collecting stories passed down through the generations, recording important dates and creating a life history scrapbook that celebrates both our paternal and maternal roots.

In 2004, I enrolled in a class at my favorite local scrapbook store to create a scrapbook of recipes. Each week, the instructor provided themed materials for us to design pages featuring the week's recipes. Each used a 8.5" x 5.5" pieces of colorful cardstock as the base, and after class, we would slide our completed recipe cards into plastic sleeves in our notebooks.

As the class progressed, the teacher invited us to submit our favorite recipes. She would then transform them into beautifully designed pages, complete with themed embellishments, for our upcoming classes. Inspired by this creative process, I decided to preserve our family's cherished recipes by making personalized cookbooks as Christmas gifts for my sisters and daughters. Thus, the "Legg Family Recipe Book" was born.

Each book began with a custom-designed title page and divider cards for different sections. I created recipe cards for our family favorites – appetizers, sides, entrees, snacks, and desserts. Many of the cards included are not just the recipes, but also the family stories behind them. For example, tucked into the pocket with my mom's Easter Deviled Egg recipe is a funny family anecdote that adds sentimental value to that recipe.

Over the next five years, I continued to craft new recipe cards for birthdays and holidays and gifted them to each family for their book. I even created two additional books for a social club I belong to, compiling favorite recipes from fellow members. We raffled these off as part of our fundraising efforts.

In total, I have created five recipe scrapbooks each containing over two hundred treasured recipes. They now sit proudly on my bookshelf, nestling among my other cookbooks.

These recipe scrapbooks have become more than just collections of meals, they are vibrant, creative keepsakes that preserve the flavors and stories of our family's heritage. They serve as a delicious reminder that food is more than sustenance, it is a connection to our past and a gift to future generations.

Patty enjoys family history and genealogy as a hobby, small town history, and photography. She is also an avid scrapbooker and digital storybook maker. She lives in Glendale, AZ, where she spends a lot of time spoiling her grandchildren. Patty works in the sales department for The Country Registers of Arizona/California, Carolinas/Tennessee, Nebraska, and Oregon/Washington/Idaho.



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Pieces From My Heart

by Jan Keller



The Native American Cranberry

With the holidays approaching, my mind went back to a trip we took several years ago to Cape Cod. That was all it took to arouse my curiosity about cranberries—those beautiful red and tasty-tart delights that are synonymous with the coming festivities and family gatherings.

When John and I drove past the dry bogs, I wondered how they would appear when the ripe and ready cranberry bogs were flooded and ready for gathering. There were bogs everywhere, and cookbooks were likewise plentiful in every gift shop we visited.

Cranberries reach their peak color and flavor intensity and are ready for harvesting between mid-September until around mid-November. A typical harvest would be around eight million barrels (each barrel weighs 100 pounds). Besides Massachusetts, I learned over half of each year's crop of cranberries are grown in New Jersey, Oregon, Washington and Wisconsin.

Cranberries are trendy because they're high in Vitamin C, free of fat and cholesterol, low in calories and sodium, and relatively high in fiber—and just what the doctor ordered. Sweet or tart, whole or jellied, in breads, desserts or sauces, cranberries are not only healthy, but versatile and tasty.

The cranberry also played an important part in American history. As one of America's native fruits (along with the Concord grape and the blueberry), cranberries were part of the diet of the Native American Indians who lived along the Eastern coast and woodlands hundreds of years before the Pilgrims landed. It was the Indians who taught our forefathers about the culinary possibilities and medicinal properties of the wild cranberry.

Today, cranberries are available all year long (juiced, dried and frozen) and have broken out of their traditional role as a Thanksgiving and Christmas holiday condiment. A trip down the grocery aisles reveals cranberry juices, baked goods and mixes, cereals, salad dressings, marinades and jellies.

A favorite cranberry treat is to beat an egg white until frothy, roll each in the egg white and then in sugar. Pop them on a cookie sheet and put them in the freezer. Once frozen, transfer them to a container and put them back in the freezer. When you're needing a bit of a snack, pop the tasty-tart delights into your mouth. YUM!

Here's a cranberry recipe that's perfect for any holiday gathering:

CROCK POT WILD RICE WITH CRANBERRIES

- | | |
|--|-----------------------------------|
| 1 1/2 cups wild rice, uncooked | 28 oz. chicken or vegetable broth |
| 1 Tablespoon butter, melted | 4 oz. sliced mushrooms, undrained |
| 1/2 teaspoon salt | 1/4 teaspoon pepper |
| 4 green onions, sliced | 1/2 cup slivered almonds |
| 1/2 cup dried cranberries or more to taste | |

Mix all ingredients except almonds and cranberries in a crock pot. Cover and cook on low for 4 to 5 hours or until wild rice is tender. Meanwhile, cook almonds in an ungreased heavy skillet over medium-low heat for 5 to 7 minutes, stirring frequently until they start to brown. Stir the toasted almonds and cranberries into the rice mixture. Cover the crock pot again and continue cooking on low for 15 minutes.



Christmas in 1952

by Nancy J. Nash

When watching television was starting to become a habit for Americans in the 1950s, there was a popular weekly program called "This is Your Life." Usually each episode featured a clueless celebrity who had unknowingly been lured into an auditorium in Hollywood abuzz with a live audience. The unsuspecting celebrity was often accompanied by a not-so-clueless family member or friend who had casually suggested that they take in the show. Then, as they sat in the audience, an emcee approached and surprised them, announcing "So-and-so, this is you life!" The emcee escorted the celebrity to the stage, where what ensued was a panorama of appearances by acquaintances old and new, each initially hidden from view and ready to recount an event from the past. As they spoke, the celebrity tried to guess their identity. Tears, laughter, and hugs followed.

In 1952, the Christmas Eve episode did not feature a celebrity but an unknown woman from tiny Monowi, Nebraska named Ruth Eiler. Ruth was the middle-aged mother of nine children, three of whom were overseas in military service. One by one, old friends and relatives filled the stage, along with Ruth's former husband and a number of grandchildren. Amazingly, and to Ruth's complete surprise, the three sons who were serving their nation abroad appeared onstage at the end of the program. With the assistance of the Defense Department, the TV producers managed to get them temporarily released from duty (including one stationed in Korea) to take part in the TV show and share Christmas with the rest of the family.

The program was a tribute not only to Ruth but to other parents of children in uniform during the Korean War. It was a reminder of the courage and sacrifices of parents and of the homespun closeness of many families who lived through poverty and war times in the first part of the twentieth century. Imagine being farmers who moved about with only horses and wagon for transportation. Imagine walking almost five miles to school. One of Ruth's daughters later commented that they were happy and didn't think of themselves as poor.

Many years after this TV episode was aired, I met Ruth's son Keith, who had become a distinguished military officer and scholar. He was known for being quiet, soft spoken, courteous, and a joy to be around: a true officer and a gentleman.

More recently, a cousin of mine visited Elsie Eiler in Monowi, Nebraska. Elsie is a daughter-in-law of Ruth. Having outlived her husband, she is the sole resident of Monowi and its mayor—at the age of 94.

The world has changed since Christmas, 1952, but some things endure. This Christmas, let us think of a baby born in poverty, surrounded by livestock, and laid in a manger on a night 2000 years ago. May this child, who grew up to make a willing sacrifice of himself for our sakes, transform our hearts into temples of love and joy.



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Become Inspired!

by Annice Bradley Rockwell

Home for the Holidays

There is so much joy in creating country ambiance within our homes. The warm glow of flickering candles in our windows as the evening creeps in, is a welcomed sight on a cold, crisp day. Newly arranged vignettes of our favorite primitive antiques suggest a changing of the season and a shift to a time of gathering and celebration. Our homes become a perfect backdrop for our decorating ideas. An early tavern table might be an ideal spot to showcase a primitive red sled as a riser, decorated with fresh greens and tall glass candle jars filled with cranberries and large ivory pillar candles to enjoy all season long. Crocks with beautiful cobalt blue designs might be utilized as vessels to hold a twinkling country decorative tree with our homemade gingerbread men ornaments to brighten a corner of our quaint kitchen. Our upholstered country furniture can be rearranged to create new hearthside spaces that welcome cheerful conversation and sharing



SPRIT OF GOOD CHEER

The holiday season is the perfect time to gather and take part in the spirit of good cheer. With the daylight hours at their shortest of the year, a special evening dinner can be made even more festive when we can enjoy all of our home's seasonal splendor. Our fresh balsam trees and candle centerpieces transform our home into a place of warmth and wonder. With special care, our homecooked meal can be savored in our tavern or the keeping room in the spirit of earlier times. Eating a homemade meal like roast pork with cranberry and onion chutney by the fireside in a unique setting helps to create a memorable night to be enjoyed.

KEEPERS OF TRADITION

These meaningful joys can easily become welcomed and anticipated each year. As the keepers of tradition, we delight in taking a night off during our busy weeks to spend baking a vibrant variety of classic cookies to be appreciated by our family. And the simple satisfaction of making an extra batch of our handmade gingerbread ornaments to be tied onto our country gifts at Christmas time is a soulful blessing to cherish.

Dressing up in our best warm winter attire to join the local carolers as they make their way from one colonial home to the next in our charming country town's village is another fun way to keep our cherished traditions alive. So, this holiday season consider taking part in some of the tried-and-true events within your hometown. Gather with neighbors young and old to share the magic of Christmas traditions. As you do, you will provide those around you with the reminder that taking part in the ways of the past often provides us with comfort and peace. It is one of the most treasured gifts of the season that we can give.

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



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12 Days of Holiday Baking

Enjoy Our

12 Days of Baking!

Thank you to everyone who submitted a recipe for us all to enjoy. This year we are offering a bakers dozen! You will also notice some of our contributing authors have submitted their favorite Holiday recipes!

Country Register 12 Days of Baking

Ginger Shortbread

submitted by Julie Druck

1 cup flour

1/2 cup brown sugar

1 tbsp ground ginger

1/2 tsp baking soda

1 stick of butter

Combine first 4 ingredients with a fork. Cut in the butter. Press into an 8" round cake pan, then prick evenly with your fork. Bake at 325° for 35 minutes (sides will puff slightly and will be firm to the touch). While still warm, slice into 12 wedges. Let cool slightly then lift them out of the pan and cool the wedges completely on a plate.

Country Register 12 Days of Baking

Microwave Peanut Brittle

submitted by Patti Lee Bock

1 cup raw peanuts

1/2 cup white Karo syrup

2 tbsp butter or oleo

1 tsp baking soda

1 cup white sugar

dash of salt

1 tsp vanilla

Stir in peanuts, syrup, and salt together in a 1 1/2 qt. dish; cook for 4 minutes on high, uncovered. Take out and stir and cook 4 minutes more. Take out and stir in butter and vanilla. Cook 2 minutes more on high; take out and stir in the soda and then pour on a lightly greased cookie sheet. Cool. Break into small pieces.

Country Register 12 Days of Baking

Blueberry Torte

submitted by Kerri Habben Bosman

Crust:

3 cups well crushed graham crackers

1/2 cup butter

1/2 cup powdered sugar

Custard layer:

8 oz cream cheese

2 eggs

1/2 cup sugar

1 tsp vanilla

Blueberry pie filling

8oz container whipped cream

Blend the crust ingredients well and spread into a greased 9x13 pan. Mix the custard ingredients together until smooth and spread on top of graham cracker crust. Bake at 350° for 15-20 minutes or until custard is set. Allow to cool and spread one can of blueberry pie filling on top. Spread whipped cream on top of berries and cool baking dish in refrigerator for at least a few hours.

Country Register 12 Days of Baking

Christmas Caramels

submitted by Patti Lee Bock

2 cups sugar

1 cup butter

1 3/4 cups light corn syrup

1 (12oz) can evaporated milk

4 tsp vanilla

1 cup finely chopped nutmeats

Combine sugar, butter, syrup, and milk in large saucepan. Cook over high heat, stirring frequently to 210° on candy thermometer, for about 5 minutes. Reduce heat to medium. Continue cooking, stirring constantly, to hard-ball stage or 244°. Remove from heat immediately. Add vanilla and nutmeats; stir quickly to blend. Pour mixture into well buttered 9-inch square pan. Set aside until cool. Turn out onto wooden cutting board. Cut into small squares with sharp knife. Wrap each square individually in heavy waxed paper or keep well chilled until ready to serve.

Country Register 12 Days of Baking

Cream Cheese Pumpkin Rollups

submitted by June Becklin

For the rollups:

4 oz whipped cream cheese

1/3 cup canned pure pumpkin (not pumpkin pie filling)

1 tsp pumpkin pie spice

1/2 tsp sugar

8 oz crescent roll (1 container)

For the coating:

1 tbsp cinnamon

2 tbsp sugar

Mix together the cream cheese, pumpkin, pumpkin pie spice and sugar. Set aside. Remove the crescent roll dough from the container and separate the triangles along the perforated lines placing them onto a baking sheet. Place about 1-2 tablespoons of the cream cheese pumpkin filling on each triangle and spread over the surface. Roll up each triangle, starting at the side opposite the point, and set aside. Combine the cinnamon and sugar in a shallow bowl. Roll each rollup in the cinnamon sugar mixture to coat. Bake for 10-12 minutes. Check occasionally to be sure they don't burn.

Country Register 12 Days of Baking

Egg Nog Bread

submitted by Shirley Ross

3/4 tsp baking soda

1/2 tsp baking powder

1/4 tsp salt

1/4 cinnamon

1/4 tsp nutmeg

4 tbsp butter, softened

1/2 cup sugar

1 egg

1 tsp vanilla

1 1/2 cup eggnog

1 1/2 cup flour

Preheat oven to 350° - 375°. Generously butter an 8" loaf pan and set on a large baking sheet; set aside. In a medium bowl, combine flour, baking soda, salt, baking powder, cinnamon and nutmeg. Set aside. In another medium bowl, combine sugar and butter. Mix with an electric mixer until smooth, stopping occasionally to scrape. Add egg and vanilla and continue beating until smooth. Add about half of the flour mixture to the butter mixture and mix to combine. Then add eggnog and continue to combine. Add remaining flour and mix just until the batter is blended. Pour batter into prepared pan and bake 50-55 minutes or until a toothpick comes out clean. Cook for a good hour.

Direction for glaze: in a small bowl, combine butter, eggnog and powdered sugar. Spread over top of loaf. Serve warm or wait for icing to firm up.

12 Days of Holiday Baking

Country Register 12 Days of Baking

Homemade Almond Joy

submitted by June Becklin

1 1/4 cup shredded sweetened coconut

1/4 cup sweetened condensed milk


1/2 tsp vanilla extract

2 cups dark or semi-sweet chocolate chips

1 tbsp coconut oil

18 roasted almonds

In a medium mixing bowl, stir together the coconut, sweetened condensed milk and vanilla. In a microwave safe bowl, melt the chocolate and coconut oil for 1 minute, then stir until smooth. Place 18 mini cupcake wrappers on a cookie sheet and spoon a heaping teaspoon of the melted chocolate into the bottom of each cup. Scoop the coconut filling mixture over top of the chocolate in each cup. Add one almond to each cup, then top with the remaining chocolate. Refrigerate until set.



Country Register 12 Days of Baking

Old-Fashioned Egg Nog

submitted by Shirley Ross

8 egg yolks

3 cups milk

1 cup sugar

4 whole cloves


1 cup cream

1 tsp hazelnut extract

1/2 tsp nutmeg

1/2 tsp cinnamon

Add egg yolks to a small bowl and whisk until light and frothy. In a medium sauce pan over medium-low heat, combine milk, sugar and cloves. Bring to a low simmer, stirring constantly. Remove about 1 cup of the milk mixture and slowly pour it into the egg yolks, whisking constantly. Pour egg-yolk mixture into sauce pan, whisking constantly. Cook until mixture thickens slightly. Remove cloves. Mix in cream, hazelnut extract, nutmeg and cinnamon. Chill for 4 hours before serving.



Country Register 12 Days of Baking

Marshmallow Window Cookies

submitted by Freda Jansen


1 pkg pastel marshmallows

2 cups chocolate chips

1 cup chopped walnuts (optional)

1/2 cup butter (cubed)

Place marshmallows and nuts in a large bowl, set to the side. In a heavy saucepan melt chocolate chips and butter over low heat. Pour over marshmallow mixture. Mix well. Cover and refrigerate for 1 hour stirring occasionally. Shape marshmallow mixture into a 12 inch roll and wrap in waxed paper. Refrigerate for 4 hours or until firm. Unwrap and cut into 3/8 inch slices.



Country Register 12 Days of Baking

San Marcos YoYo Coffee Cake

submitted by Wayne M. Bosman

1/2 cup butter or margarine

1 cup sugar

3 eggs

2 cups sifted flour

1 tsp baking powder

1 tsp baking soda

1 cup sour cream

1/2 cup white raisins

Pecan topping:

3/4 cup brown sugar


1 tbsp flour

1 tsp cinnamon

2 tbsp butter or margarine

1 cup chopped pecans

Cream butter and sugar until smooth. Add in eggs and beat well. Sift together flour, baking powder, and baking soda and add to creamed mixture, alternating with sour cream. Mix in raisins and spread the batter into a 13" by 9" greased pan. Cover with pecan topping. Bake at 350° for 40-45 minutes.



Country Register 12 Days of Baking

Christmas Cherry Balls

submitted by Mary Ellen Dorman of Makinen, MN

1 cup butter or margarine

1 cup powdered sugar


2 cups sifted flour

1 cup ground almonds or walnuts

1 tsp vanilla

18 candied cherries

Cream butter and sugar. Add the rest of the ingredients. Roll a ball around 1/2 cherry and bake in 325° preheated oven for 35 minutes.



Country Register 12 Days of Baking

Red Velvet Cookies

submitted by Mary Ellen Dorman of Makinen, MN

1 cup shortening

1 cup sugar

3/4 cup packed brown sugar

3 large eggs, separated, room temp

2 tsp red food coloring

4 cups flour

3 tbsp baking cocoa

3 tsp baking powder

1 tsp salt

1 cup buttermilk

2 cups semisweet chocolate chips

Frosting:
1 1/2 cups butter, softened
3 3/4 cups confectioners' sugar
1/8 tsp salt
3-4 tbsp 2% milk

Preheat oven to 350°. In a large bowl, cream shortening and sugars until light and fluffy. Beat in egg yolks and food coloring. Combine flour, cocoa, baking powder and salt. Add ingredients to the creamed mixture alternately with buttermilk, beating well after each addition. In another bowl, using clean beaters, beat egg whites until stiff peaks form. Fold into batter. Fold in chocolate chips. Drop by spoonfuls 2 inches apart onto greased baking sheets. Bake until set, 12-14 minutes. Remove to wire racks to cool completely.

For the frosting, beat the butter, confectioners' sugar and salt until blended. Add just enough milk to achieve desired consistency. Then crumble 8 cookies and set aside. Frost remaining cookies; sprinkle with cookie crumbs.





Country Register 12 Days of Baking

Cream Cheese Cake Mix Cookies

submitted by June Becklin

1 vanilla cake mix

1/2 cup butter


8 oz cream cheese

1 egg

1 tsp vanilla extract

2-4 tbsp powdered sugar

Allow butter, cream cheese and egg to come to room temperature by sitting out on counter for 1 hour before making cookies. Preheat oven to 350° and prepare baking sheets with parchment paper or use a silicone liner. In a large mixing bowl using a hand mixer or mix using a larger stand mixer cream softened butter, cream cheese, egg and vanilla for 2-3 minutes. Mixture will be fluffy. Add cake mix and mix until combined. Chill cookie dough for 30 minutes in refrigerator. Use a small cookie scoop and place cookie dough on baking sheet leaving 2" apart. Bake for 9-11 minutes or until edges of cookies are light golden brown and center is set. Allow cookies to cool on baking sheet for a minute or two before moving to a wire cooling rack. Carefully dust cookies with powdered sugar as a garnish.



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Eggnog French Toast in a Mug

- 1 slice of bread, cubed (preferably day-old)
- 1/4 cup eggnog
- 1 egg
- 1/2 tsp cinnamon
- 1/4 tsp vanilla extract
- (optional) powdered sugar and maple syrup



1. Whisk together the eggnog, egg, cinnamon and vanilla extract.
2. Add the cubed bread.
3. Stir until the pieces are soaked in the mixture.
4. Microwave on high for 1 to 1 1/2 minutes or until the egg mixture is fully cooked and the bread is soft and custardy.
5. Let it cook for a minute.
6. Sprinkle with powdered sugar and drizzle with maple syrup.

Recipe by Simplify



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Collections

by Shelby Kottemann



I'm not a pack rat. You might say I have "collections." Recently, I collected my favorite cozy socks so that when they inevitably go out of fashion, I'll have no worries. My feet will be warm forever! On a shelf in my closet rests a small bag filled with my favorite lipstick, that was discontinued! I'm so glad I have my collection!

I don't just collect small things. My great-grandmother's tea cart stands across the room from me, serving as my coffee bar. The morning sun is shining on the small oak kitchen table where my family sat together for 26 years. In the windowsill beside it sits a geode I found tucked at the back of my grandpa's bookshelf, the last remnant of him after my uncle cleared their home out for sale. It's always been near me.

Some of my collections are for creating. Like some adorable stickers from the 90s that are prime for scrapbooking and pique my interest just as much as they did when I was a child. There's a collection of authentic vintage fabric scraps sitting on my sewing table right now. Some are the leftovers from colorful aprons and homemade dresses. Others are printed flour sacks from the 1930's. My great-aunt, Vera, gave them to me one day.

"These were my mother's. I want you to have them because I know you're the one who will do something with them," she said with resolve.

Indeed I am. I'm currently making a quilt from them. I'm going to give it to my mom for Christmas so that she can snuggle up with her grandma's love. I even found the "Shower to Shower" powder that Grandma H used every day. With a light dusting, the quilt will bring back that comforting memory too.

I'm what they call an old soul. Throughout my life, I've had more close friends in their 80s than of my own age. There's Marvin, the retired farmer, Jeanne, the wise artist. There was Bill, the WWII Navy veteran; Yuvonne, the church pianist; Dave, who could have been a great comedian. With my gravitational pull toward this salt-of-the-earth generation comes more loss. I keep my collection of memories with them written in a notebook. I don't ever want to forget how special they were.

You see, collections can be so much more than clutter. I don't want the things I love to go away, so in my own way, I keep them, like that family kitchen table. I give them new life, like Grandma H's scraps. I honor them, like the stories of my old friends. To me, they're collections of all the love I've encountered in my 32 years of living. I imagine as I grow older, my collections will only grow more meaningful to me—and larger!

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Wit and Wisdom

by Judyann Grant

Seasons of Life



As summer follows spring and winter follows autumn, seasons are part of the natural rhythm of life. Sitting outside one glorious October morning, I watched yellow, sunlit leaves cascade out of the maple trees. For weeks their leafy green had faded while the color buried deep within was slowly revealed. Now, with the change complete, it was time for the trees to let go.

The Lord's timing was perfect as I neared the finish line of writing my book of devotions. After investing many seasons of my life into the work, it was time to let go and send it into the world to accomplish what God had planned for it long ago.

My book, *Reflections: Walking in the Light of God's Word* is one year of daily devotions that combine memoir and meditation as I share my faith journey. The Lord has been my Guide since childhood. He is the light on my path, teaching me truths to live by, offering strength and comfort for those times when the world came crashing in, and assuring me that mistakes aren't insurmountable but can become stepping-stones to greater understanding.

Each entry in *Reflections* helps readers see how our extraordinary God works in the ordinary events of life. The 366-daily readings include a verse as well as a prompt to help readers strengthen or share their faith.

Reflections is a terrific gift for anyone seeking to see the hand of God in the circumstances of life, to trust Him more and to know Him on a deeper level.

© Judyann Grant is a member of the lady's writer group, Wit and Wisdom. The group have been longtime contributors to The County Register. for more information and/or to order the book please contact me at judyanngrant1976@gmail.com

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