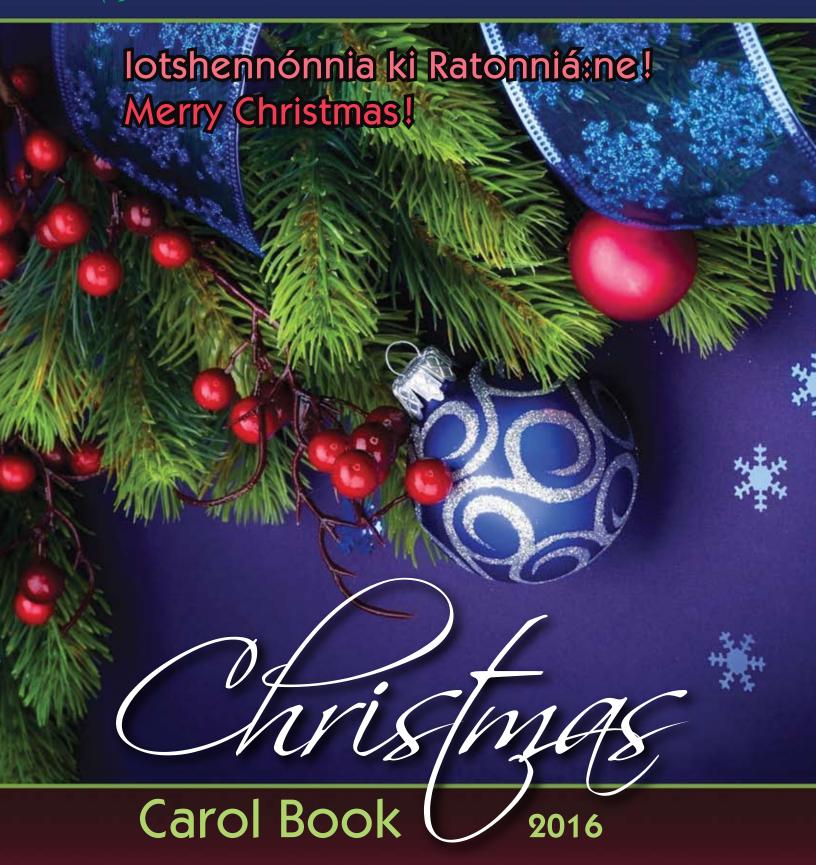
# Turtle Island News





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#### 4th Annual Christmas Songbook

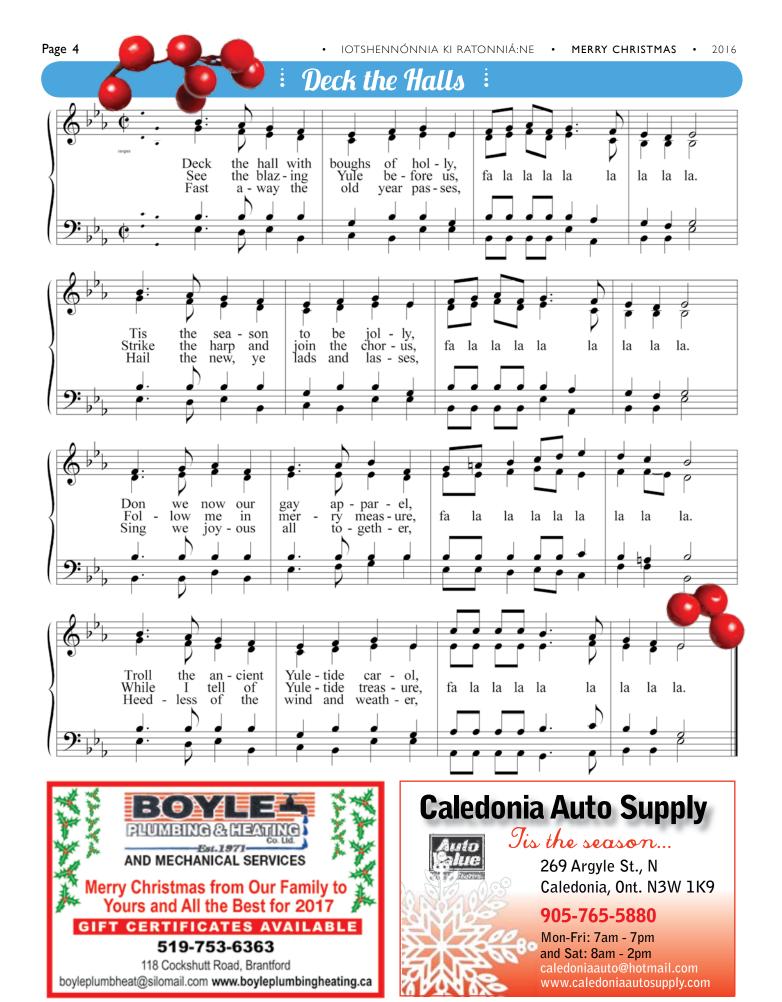
are available from Turtle Island News 2208 Chiefswood Rd, Ohsweken

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et it snow , let it snow, let it snow



## Angels We Have Heard on High



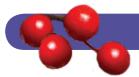
ay season.

Tel: (519) 445-2219

Justine, Val, Lana, Becky, Paulie,

Gin, Sue, Char & Diane

Box 339, Ohsweken, ON NOA 1M0



## : Away in a Manger :

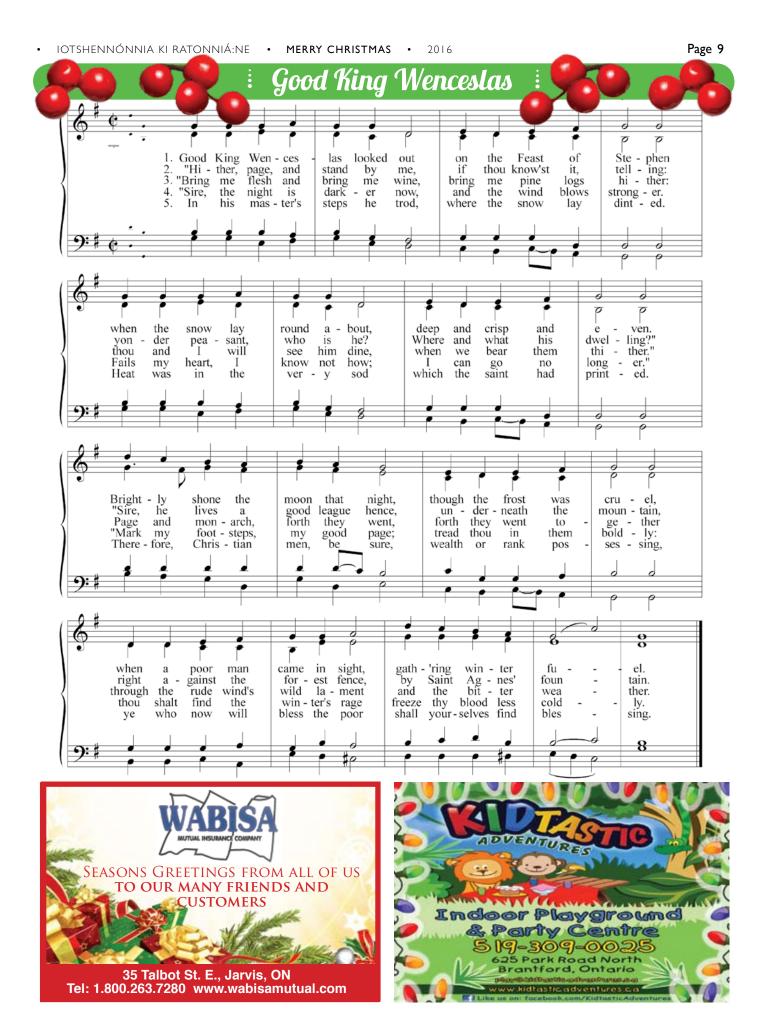
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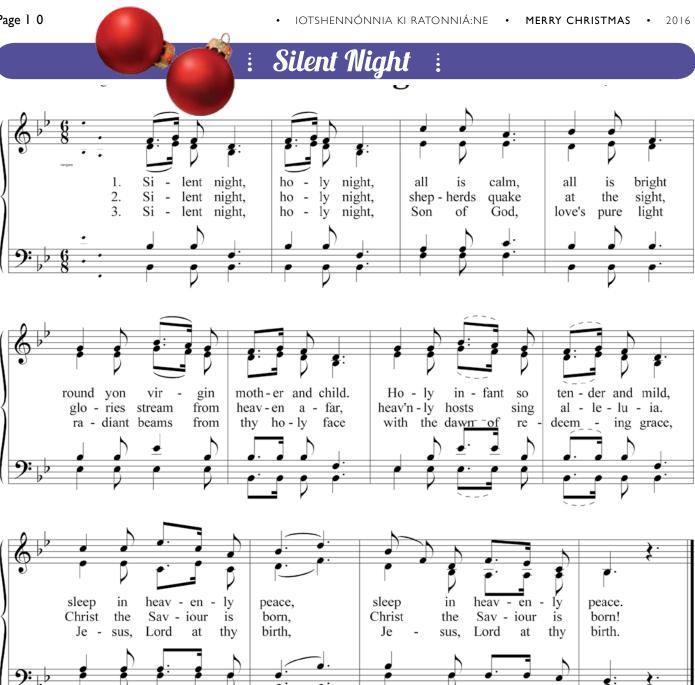


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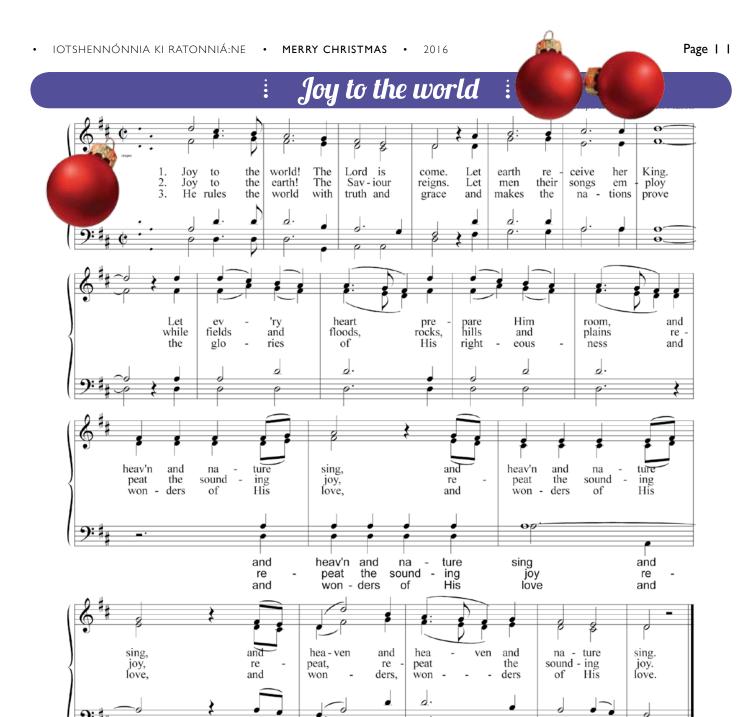














Cone Wolf Caddy (4th Line) and 5th Line have Catte, Grench Vanilla, Cappuccino, Coffee Crisp, Hot Chocolate and Espresso. Come and try them all.

sing

joy

love

Happy Holidays from all the staff at Cone Wolf.

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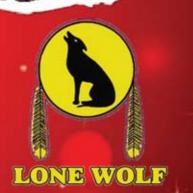
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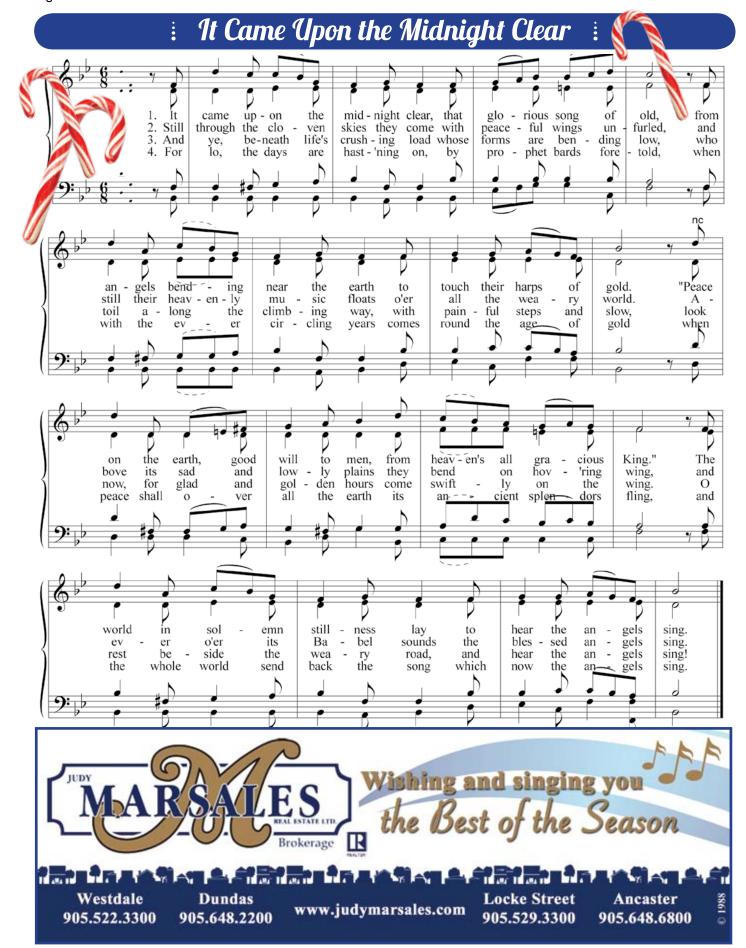
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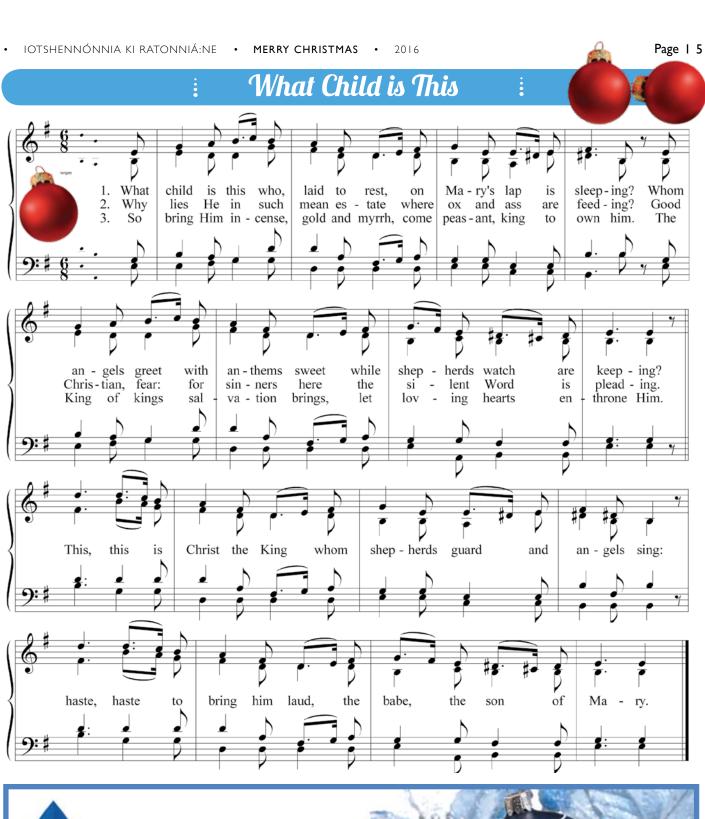
Best wishes for a safe and happy holiday season.

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## Break Forth, O Beauteous Heavenly Light







## e Life of Santee Smith

Artist Speaker Series - main lobby Tuesday March 14, 2017

8:00 PM \$25.00

Internationally recognized as a leader in Indigenous performance Santee will talk about her life in dance and creation.

A mother, performer, producer, choreographer and designer from the Kahnyen'kehàka Nation, Turtle Clan.



#### The Honouring

With Special Guest Logan Staats Wednesday March 22, 2017

7:00 PM \$34.00

The Honouring is a multi-disciplinary performance honouring First Nations warriors of the War of 1812. It pays homage to Onkwehon:we families who sacrificed to protect Haudenosaunee sovereignty, culture and land and to do what was best for their family, community and future generations.

AT: SANDERSON CENTRE FOR THE PERFORMING ARTS 88 Dalhousie Street, Brantford WWW.SANDERSONCENTRE.CA 519-758-8090 / 1-800-265-071





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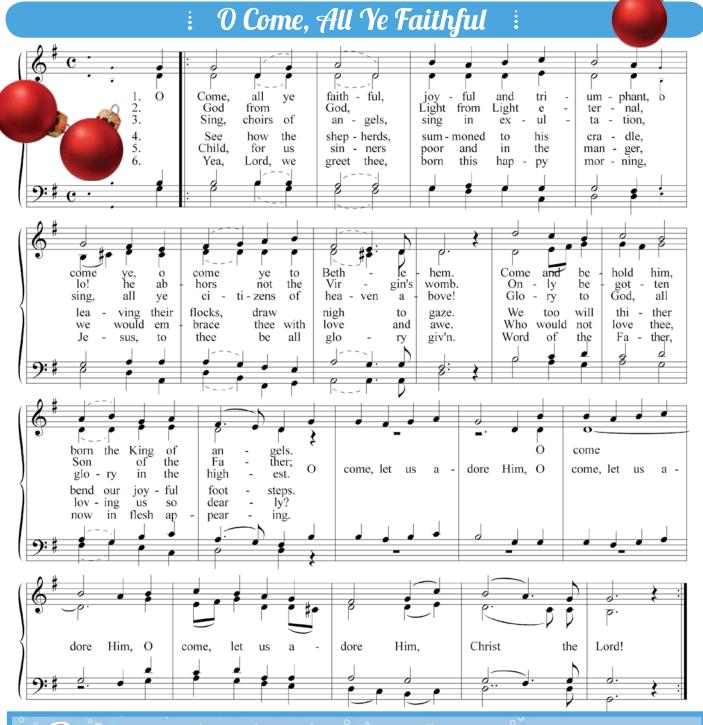
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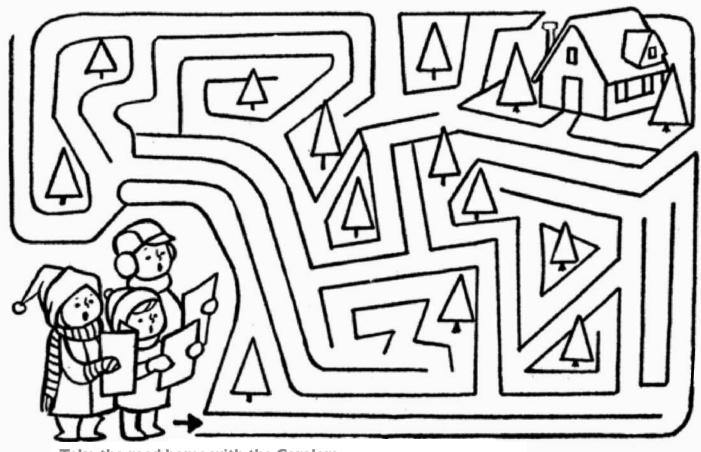




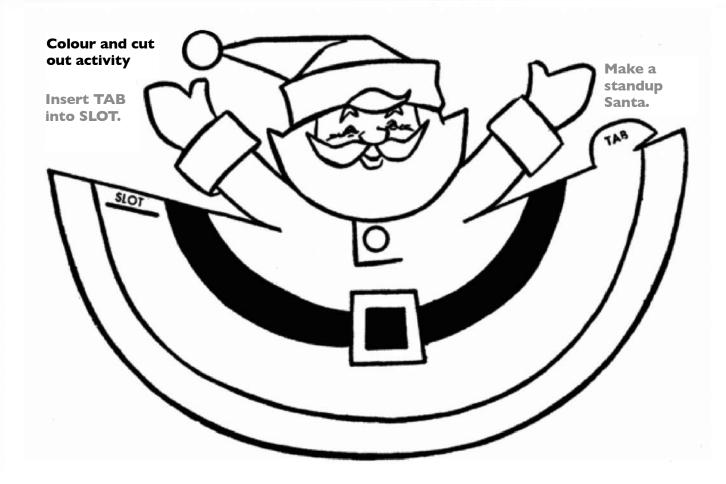
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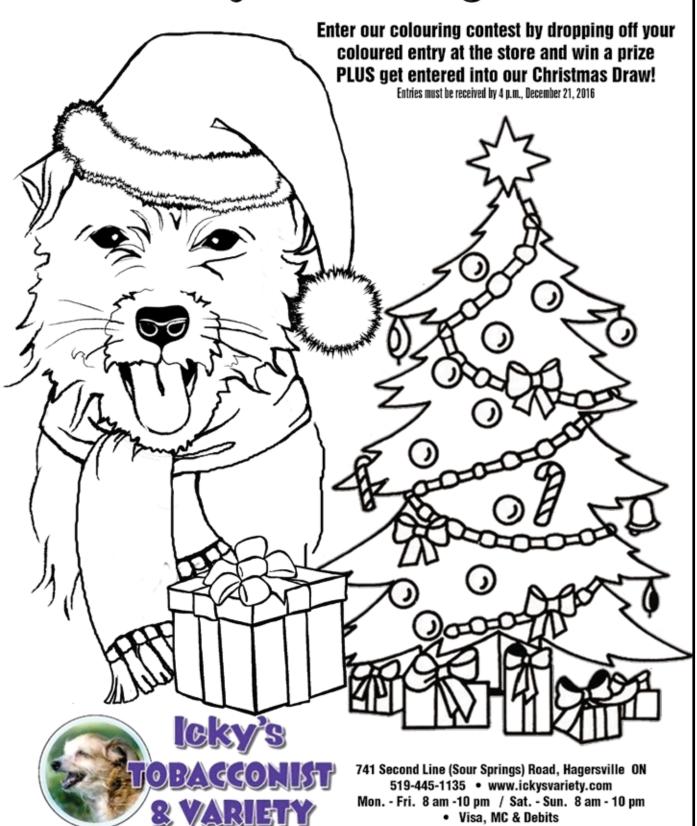




Take the road home with the Carolers.



# Sunta loky's Colouring Contest





# Christmas is about giving without expectation and receiving without forgetting

Six Nations Educators PSAC Local 00128

# Snow Flake Cocoa

#### **Ingredients**

I (12 ounce) package white chocolate chips

2 cups whipping cream

6 cups milk

I teaspoon vanilla

#### Garnish:

Whipped cream Candy canes

#### **Directions**

Prep: 5 min.

Cook: 2 hours 30 min. Ready In: 2 hours 35 min.

Add all ingredients together (except garnishes) Stir together the whipping cream, milk, vanilla, and white chocolate chips in a slow cooker.

Cover and cook on low for 2 to 2 1/2 hours, stirring occasionally, until mixture is hot and white chocolate chips are melted. Stir again before serving. Garnish with whipped cream and candy canes, as desired. Makes about 6 cups

# Mulled Apple (ider with Orange & Ginger

#### **Ingredients**

8 cups unpasteurized apple cider

A 3-inch cinnamon stick

10 whole cloves

I navel orange, peeled and sliced crosswise

A 2-inch piece of peeled fresh ginger, cut into 6 slices

#### **Preparation**

In a large saucepan combine the cider, the cinnamon stick, the cloves, the orange and the ginger and simmer the mixture for 20 minutes. Strain the mixture through a fine sieve into



a heat-proof pitcher and serve the mulled cider warm.

Makes about 8 cups

# Butter and Jam *Thumbprints*

Total Time:: I hr 8 min

Prep: 20 min Inactive: 30 min Cook: 18 min

Yield: about 24 to 30 cookies

Level:: Easy

#### **Ingredients**

I 3/4 cups all-purpose flour 1/2 teaspoon baking powder

1/2 teaspoon fine salt

3/4 cup unsalted butter (1 1/2 sticks), softened

2/3 cup sugar, plus more for rolling

I large egg

1/2 vanilla bean, seeds scraped

from pod, or 1/8 teaspoon vanilla bean paste or I teaspoon pure vanilla extract 1/3 cup raspberry, cherry or strawberry jam

#### **Directions**

Preheat oven to 350 degrees F. Line 2 baking sheets with parchment paper. Whisk the flour, baking powder and salt together in a bowl.

In another bowl, whip the butter and the sugar with a hand-held mixer until fluffy, about 5 minutes. Beat in the egg and vanilla until just combined. Slowly beat in the dry ingredients in 2 additions, mixing just until incorpo-

Scoop the dough into 1-inch balls and roll in sugar. Place about 2-inches apart on the prepared baking sheets. Press a thumbprint into the center of each ball, about 1/2-inch deep. Fill each indentation with about 3/4 tsp. jam.

Bake cookies until the edges are golden, about 15 minutes. (For even color, rotate the pans from back of oven to front about halfway through baking.)

Cool cookies on the baking sheets. Store cookies in a tightly sealed container for up to 5 days.







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### **HAPPY HOLIDAYS!**







# vas the Night Before Christmas

By Clement Clark Moore

even a mouse.

was the night before Christmas, when all through the house Not a creature was stirring, not

The stockings were hung by the chimney with care,

In hopes that St Nicholas soon would be there.

The children were nestled all snug in their beds,

While visions of sugar-plums danced in their heads.

And mamma in her 'kerchief, and I in my cap,

Had just settled our brains for a long winter's nap.

When out on the lawn there arose such a clatter, I sprang from the bed to see what was the matter.

flash.

With

St Nick.

a little old driver,

so lively and quick,

Tore open the shutters and threw up the sash.

The moon on the breast of the newfallen snow

Gave the lustre of mid-day to objects below.

When, what to my wondering eyes should appear,

But a miniature sleigh, and eight tinny reindeer.

and called them by name!

"Now Dasher! now, Dancer! now, Prancer and Vixen!

On, Comet! On, Cupid! on, on Donner and Blitzen!

To the top of the porch! to the top of the wall!

Now dash away! Dash away! Dash away all!"

As dry leaves that before the wild hurricane fly,

When they meet with an obstacle, mount to the sky.

So up to the house-top the

coursers they flew, With the sleigh full

> of Toys, and

St

**Nicholas** 

too.

More rapid than eagles his coursers they came, Away to the window I flew like a And he whistled, and shouted, ( continued on next page)

I knew in a moment it must be



(continued from previous page) And

then, in a twinkling, I heard on the roof

The prancing and pawing of each little hoof.

As I drew in my head, and was turning around,

Down the chimney St Nicholas came with a bound.

He was dressed all in fur, from his head to his foot.

And his clothes were all tarnished with ashes and soot.

A bundle of Toys he had flung on his back.

And he looked like a peddler, just opening his pack.

His eyes-how they twinkled! his dimples how merry! His cheeks were like roses.

his nose like a cherry! His droll little mouth was drawn up like a bow, And the beard of his chin was as white as the

The stump of a pipe he

snow.

held tight in his teeth,

And the smoke it encircled his head like a wreath.

He had a broad face and a little round belly,

That shook when he laughed, like a bowlful of jelly!

He was chubby and plump, a right jolly old elf,

And I laughed when I saw him, in spite of myself!

A wink of his eye and a twist of his head.

Soon gave me to know I had nothing to dread.

He spoke not a word, but went straight to his work,

jerk.

And laying his finger aside of his

And giving a nod, up the chimney he rose!

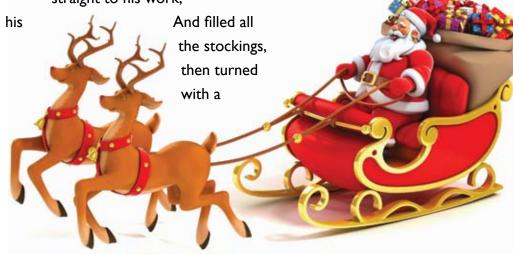
He sprang to his sleigh, to his team gave a whistle,

And away they all flew like the down of a thistle.

But I heard him exclaim, 'ere he drove out of sight,



"Happy Christmas to all, and to all a good-night!"









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