



Winegard Ford

140 Argyle Street South Caledonia, ON N3W1E5 905-765-4444

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HAPPY HOLIDAYS!







Turtle Island News Christmas Carols & Cookies

Christmas Carols

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5th Annual Christmas Songbooks

are available from Turtle Island News 2208 Chiefswood Rd, Ohsweken Ontario N0A 1M0

Phone: 519.445.0868





Cupcake Christmas Tree

This cupcake Christmas tree is a really great and easy idea for a kids' Christmas bake-athon and the results would be a perfect treat to take to school or pre-school for the last day of term.

serves: 12 | prep: 0:20 | cook 0:20

ingredients

- 1 x batch quick chocolate cupcakes
- 1 x batch buttercream icing
- green food colouring
- 2 tbsp cocoa powder
- Smarties (to decorate)



Directions

- 1. Make cupcakes and icing and keep about 3 tosp of the buttercream separate and colour the remaining icing green. Ice 10 cupcakes with the green buttercream then decorate nine of these with smarties, keeping one green cupcake aside.
- 2. Mix a little cocoa powder into the remaining buttercream or until desired chocolate colour is achieved then ice the remaining two cupcakes before decorating with brown Smarties.
- 3. For the star on top; you can either ice a star-shape onto your remaining green cupcake, or top with a star-shaped cookie as we have. Top this with a little green icing and one pretty red Smartie.
- 4. Arrange the cupcakes into a tree shape then finish with the two brown cupcakes and you're done!

Notes

- You could totally cheat and buy muffins for this recipe if you need something in a hurry for a party.
- You can use Smarties in this recipe or you could also use M&M's.





Rockin' Around the Christmas Tree

Rocking around the Christmas Tree

at the Christmas party hop

Mistletoe hung where you can see

Ev'ry couple tries to stop

You will get a sentimental feeling When you hear voices singing 'Let's be jolly; Deck the halls with boughs of holly" Rocking around the Christmas Tree

Have a happy holiday
Everyone's dancing merrily
In a new old fashioned way

Rocking around the Christmas Tree

Let the Christmas Spirit ring Later we'll have some pumpkin pie and we'll do some caroling

You will get a sentimental feeling When you hear voices singing "Let's be jolly; Deck the halls with boughs of holly"

Rocking around the Christmas Tree

Have a happy holiday Everyone's dancing merrily In a new old fashioned way



The students and staff of ASSUMPTION COLLEGE SCHOOL and ST. MARY CATHOLIC LEARNING CENTRE wish you and your family a very Merry Christmas.

Brant Haldimand Norfolk Catholic District School Board



Jo:to>go:walh Tsi lothorha

No:ia is the Haudenosaunee starting a new year by turning over the old ashes. It is a time of renewal and commitment to uphold the ceremonies. The day starts with children, and adults, celebrating No:ia, Jan 1st (New Year's Day) by going door to door and yelling "No:ia". Residents treat the children to freshly baked goods (doughnuts and cookies), fruit, nuts and candies.

But only until noon then its family time.

Indian

Ingredients

2 tbsp Vanilla

2 cups butter milk

4 cups white flour 3 tbsp baking powder 1 1/2 tsp salt 1 1/2 tbsp Cinnamon 1/2 tbsp Nutmeg 2 cups of brown sugar 2 cups - margarine

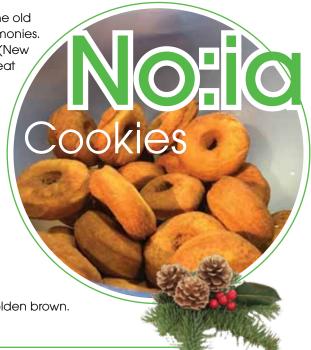
Directions

Mix together dry ingredients: flour, baking powder, salt, cinnamon, and nutmeg in a bowl.

Mix together sugar, butter/margarine, vanilla and buttermilk in separate

Mix together. Roll out to 1/4 thick. Cut circles and place on cookie sheet.

Bake at 350° for 10-15 minutes or until golden brown. Makes 8 dozen.



Indian Doughnut Dolls



Ingredients

1 cup of white sugar 2 eggs 1 cup of butter milk 1/4 tsp of nutmeg 1/4 tsp cinnamon 1 tsp salt 1/2 tsp vanilla 2 cups of flour 2 tbsp butter 3 tsp baking powder

Directions

Cook in hot oil.

ening. Add eggs and blend well. In a separate bowl sift together flour, baking powder, baking soda, salt, nutmeg, and cinnamon. Add dry ingredients alternately with milk and sugar and shortening mixture. Pour onto floured area and blend until able to cut with a donut cutter.

Cream together sugar and short-



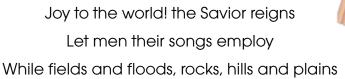


Joy to the World



Joy to the World Joy to The world! the Lord is come Let earth receive her King Let ev'ry heart prepare him room

And heaven and nature sing And heaven and nature sing And heaven and nature sing



Repeat the sounding joy Repeat the sounding joy

Repeat the sounding joy

He rules the world with truth and grace And makes the nations prove The glories of His righteousness

> And wonders of His love And wonders of His love And wonder wonders of His love







Easy Christmas Shortbread

Shortbread

Shortbread is a biscuit traditionally made from one part white sugar, two parts butter, and three parts flour. Other ingredients like ground rice or cornflour are sometimes added to alter the texture. Modern recipes also often deviate from the original by splitting the sugar into equal parts granulated and icing sugar and many add a portion of salt.

Easy Christmas shortbread This simple shortbread recipe is as buttery and melt-in-themouth as any fancy traditional recipe. Whip up a batch and wrap them up for Christmas!

makes: 24 | prep: 0:10 | cook 0:35

Ingredients

- 125 g caster sugar
- 125 g cornflour
- 2 cups plain flour
- 250 g butter



How to make easy Christmas shortbread

- 1. Preheat the oven to 170°C.
- 2. Mix all the dry ingredients in a bowl. Add the melted butter and stir until it's all combined.
- 3. Line a 28cm x 18cm lamington tin with baking paper and press the mixture in.
- 4. Bake at 170°c for 30 minutes.
- 5. Remove from oven, cut into 24 squares, sprinkle evenly with caster sugar and prick each piece with a fork.
- 6. Return to oven for 15 minutes. Cool in tin.

This easy shortbread is just as buttery and melt-in-the-mouth as any other shortbread recipe.

notes

 Don't skip the final step of cutting and returning to oven.



Jingle Bells

Dashing through the snow On a one horse open sleigh O'er the fields we go, Laughing all the way Bells on bob tail ring, making spirits bright What fun it is to laugh and sing A sleighing song tonight

Oh, jingle bells, jingle bells Jingle all the way Oh, what fun it is to ride In a one horse open sleigh Jingle bells, jingle bells Jingle all the way Oh, what fun it is to ride In a one horse open sleigh

A day or two ago, I thought I'd take a ride, And soon Miss Fanny Bright Was seated by my side;

The horse was lean and lank Misfortune seemed his lot We got into a drifted bank, And then we got upsot.

Oh, jingle bells, jingle bells Jingle all the way Oh, what fun it is to ride In a one horse open sleigh Jingle bells, jingle bells Jingle all the way Oh, what fun it is to ride In a one horse open sleigh

Jingle Bells, Jingle Bells, Jingle all the way! Oh, What fun it is to ride In a one horse open sleigh. Jingle Bells, Jingle Bells, Jingle all the way! Oh, What fun it is to ride In a one horse open sleigh. Now the ground is white Go it while you're young Take the girls tonight And sing this sleighing song Just get a bob tailed bay two-forty as his speed Hitch him to an open sleigh And crack! you'll take the lead

Jingle Bells, Jingle Bells, Jingle all the way! Oh, What fun it is to ride In a one horse open sleigh. Jingle Bells, Jingle Bells, Jingle all the way! Oh, What fun it is to ride In a one horse open sleigh.









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Let it Snow

Oh the weather outside is frightful
But the fire is so delightful
And since we've no place to go
Let It Snow! Let It Snow!

When we finally kiss good night

How I'll hate going out in the storm!

But if you'll really hold me tight

All the way home I'll be warm

It doesn't show signs of stopping
And I've bought some corn for popping
The lights are turned way down low
Let It Snow! Let It Snow! Let It Snow!

The fire is slowly dying

And, my dear, we're still goodbying

But as long as you love me so

Let It Snow! Let It Snow! Let It Snow!







Mini Santa cheesecakes

By Penny Flanagan

How to make mini Santa cheesecakes

Mini food is ideal for the silly season. These mini Santa cheesecakes are so easy to make and even easier to eat.

They are the ideal dessert for Christmas Day. The combination of sharp baked cheesecake, chocolate-y biscuit base and fresh zing of strawberry is so more-ish. Try stopping at one.

makes: 24 | prep: 0:30 | cook 0:20

Ingredients

- 12 mini Oreo biscuits
- 250 g cream cheese
- 1/2 cup caster sugar
- 1 tsp vanilla essence
- 1 tbs lemon juice
- · 2 eggs
- 24 fresh strawberries
- 150 ml cream
- 2 tbs icing sugar

Directions

- 1. Preheat the oven to 180°C. Line a 24 cup mini muffin tin with paper cases.
- 2. Use an electric beater to beat the cream cheese, sugar, vanilla and lemon juice until smooth and creamy. Add the eggs, one at a time.
- 3. Break each mini Oreo in half and use a knife to scrape the cream filling away from the lower Oreo. Place one mini Oreo into the base of each mini muffin cup.
- 4. Divide the cream cheese mixture amongst the muffin cups, pouring it or spooning it over each mini Oreo.
- 5. Bake in the oven for 20 minutes or until slightly risen and just beginning to crack on the surface.



- 6. Cool completely on a wire rack and refrigerate while you make the toppings.
- 7. Whip the cream and icing sugar together until thick and fluffy. Prepare the strawberries by cutting off their tops (where the stalk is) to create a Santa hat shape out of each one.
- 8. Put the whipped cream mixture into a piping bag and pipe a generous blob onto each cooled cheesecake. Place a strawberry onto each blob, pushing it down so that the cream oozes out slightly to become the hat's fur trim.
- 9. Top each Santa hat with a small dab of cream for a pom pom. Dust with icing sugar just before serving.

Notes

- Store these in the fridge so that the cream doesn't melt.
- These are also an easy sweet treat for Christmas drinks parties.





Here comes Santa Claus

Here comes Santa Claus, here comes Santa Claus,

Right down Santa Claus lane
Vixen and Blitzen and all his reindeer

Pullin' on the reins

Bells are ringin', children singin'

All is merry and bright

Hang your stockings and say

your prayers

Cause Santa Claus comes tonight!

Here comes Santa Claus, here comes Santa Claus,

Right down Santa Claus Iane

He doesn't care if you're rich or poor

He loves you just the same

Santa Claus knows we're all

Gods children

That makes everything right

So fill your hearts with Christmas cheer

'Cause Santa Claus comes tonight!

Here comes Santa Claus, here comes Santa Claus,

Right down Santa Claus Iane
He's got a bag that's filled with toys
For boys and girls again
Hear those sleigh bells jingle jangle,
Oh what a beautiful sight
So jump in bed and cover your head

'Cause Santa Claus comes tonight!

Here comes Santa Claus, here comes Santa Claus,

Right down Santa Claus Iane He'll come around when the chimes ring out

That it's Christmas morn again

Peace on earth will come to all

If we just follow the light

So lets give thanks to the lord above That Santa Claus comes tonight!





Have Yourself a Merry Little Christmas

Have yourself a merry little Christmas Let your heart be light From now on

our troubles will be out of sight Have yourself a merry little Christmas Make the Yule-tide gay From now on our troubles will be miles away

Here were are as in olden days happy golden days of yore Faithful friends who are dear to us gather near to us once more

Through the years we all will be together If the Fates allow Hang a shining star upon the highest bough And have yourself a merry little Christmas now



Coconut Macaroons

Tasty and very simple to make.

Ingredients

25 m / 12 servings / 287 cals

- 2/3 cup all-purpose flour
- 5 1/2 cups flaked coconut
- 1/4 teaspoon salt
- 1 (14 ounce) can sweetened condensed milk
- 2 teaspoons vanilla extract
- Add all ingredients to list



Melt 1 cup of unsweetened chocolate chips in your microwave. Heat for 15 seconds at a time until chips are almost completely melted, stir well. Spoon melted chocolate into a sturdy baggie, close bag top and nip bottom corner. Gently squeeze chocolate onto macaroons in a design of your choice.



Directions Prep 10 m / Ready In 25 m

- Preheat oven to 350 degrees F (175°C).
- Line cookie sheets with parchment paper or aluminum foil.
- In a large bowl, stir together the flour, coconut and salt.
- Stir in the sweetened condensed milk and vanilla using your hands until well blended.
- Use an ice cream scoop to drop dough onto the prepared cookie sheets. Cookies should be about golf ball size.
- Bake for 12-15 minutes in the preheated oven, until coconut is toasted.







Have a holly, jolly Christmas;
And when you walk down the street

Idon't know if there'll be snow but have a cup of cheer

Say Hello to friends you know and everyone you meet

Oh ho
the mistletoe
hung where you can see;
Somebody waits for you;
Kiss her once for me

Have a holly jolly Christmas
and in case you didn't hear
Oh by golly
have a holly
jolly Christmas this year





What could be cuter - and yummier - than these funny little snowman marshmallow pops? They're easy to make, and make great edible Christmas gifts for all their friends.

serves: 18 | prep: 0:20



Ingredients

- 375g white chocolate buttons or candy melts
- 1-2 tsp vegetable oil
- 250g (2 pkts) white marshmallows
- mini M&M's and licorice srands (to decorate)
- · You will also need: 18 cake pop sticks or bamboo skewers



Directions

- 1. Melt white chocolate in a heatproof bowl over a saucepan of simmering water. Once melted, stir in vegetable oil until smooth.
- 2. Thread three marshmallows onto each cake pop stick or skewer.
- 3. Dip marshmallows into melted chocolate to coat. Allow excess chocolate to drip away.
- 4. Before chocolate sets completely, decorate using mini M&M's for the eyes, nose and buttons, and slivers of licorice for the mouths. You can even add a set of earmuffs if you like.

Notes

- Candy melts and sticks are available from cake decorating suppliers and kitchenware stores.
- · Adding oil to the melted chocolate or candy thins it and makes it easier to dip.
- A block of florist's foam would be useful to stick the pops in and keep them upright while they set.

This recipe was by Greer Worsley





Frosty the Snowman

Frosty the Snowman, was a jolly happy soul, With a corn cob pipe and a button nose, and two eyes made of coal.

Frosty the Snowman, knew the sun was hot that day, so he said, "Let's run, and we'll have some fun now, before I melt away."

Frosty the Snowman, is a fairytale, they say. He was made of snow, but the children know he came to life one day.

Down to the village, with a broomstick in his hand, Running here and there, all around the square, sayin', "Catch me if you can."

There must have been some magic in that old silk hat they found,

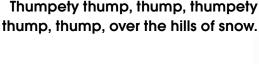
He led them down the streets of town, right to the traffic cop; and only paused a moment, when he heard him holler, "Stop!"

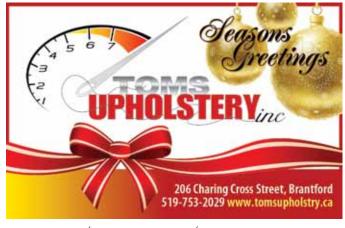
For when they placed it on his head, he began to dance around! For Frosty, the Snowman, had to hurry on his way,

Oh, Frosty, the Snowman, was alive as he could be; and the children say he could laugh and play, just the same as you and me. But he waved goodbye, sayin' "Don't cry, I'll be back again some day."

Thumpety thump, thump, thumpety thump, thump, look at Frosty go.

Thumpety thump, thump, thumpety









Holiday Greetings. Made in Ontario.

At Ontario Power Generation, we hope you take the time over the holidays to enjoy our province's breathtaking beauty with your family and friends.

Wishing you a warm and joyous holiday season.



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Twas the Night Before Christmas

By Clement Clark Moore

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

The stockings were hung by the chimney with care, In hopes that St Nicholas soon

The children were nestled all snug in their beds,

would be there.

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.

Away to the window I flew like a

flash,

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

With

a little old driver,

so lively and quick,

I knew in a moment it must be

St Nick.

More rapid than eagles his coursers they came,

And he whistled, and shouted.

St

Nicholas

too.

And then, in a

(continued on next page)



(continued from previous page) twin-

kling, 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 snow.

The stump of a pipe he 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,

aside of his nose,

And giving a nod, up the chimney

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

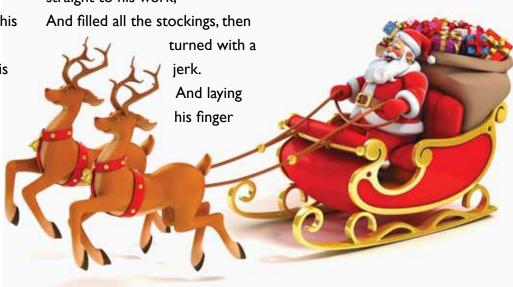
And away they all flew like the down of a thistle.

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



he rose!

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







Santa lcky's Workshop 🔵



Toys for girls & boys







