



Turtle Island News

Christmas

Carols & Cookies 2018



Merry Christmas! lotshennónnia ki Ratonniáne!



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Turtle Island News Christmas Carols & Cookies

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7th Annual Christmas Songbooks

are available from **Turtle Island News**
 2208 Chiefswood Rd, Ohsweken
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Recipe for **Christmas All Year Long**

Take a heap of
 child-like wonder
 That opens up
 our eyes
 To the unexpected
 gifts in life -

Each day a sweet
 surprise.

Mix in fond
 appreciation
 For the people
 whom we know;

Like festive Christmas
 candles,
 Each one has a
 special glow.

Add some giggles
 and some laughter,

A dash of Christmas
 food,
 (Amazing how a
 piece of pie Improves
 our attitude!)

Stir it all with human
 kindness;
 Wrap it up in love and
 peace,
 Decorate with
 optimism, and Our
 joy will never cease.

If we use this
 healthy recipe,
 We know we will
 remember
 To be in the
 Christmas spirit,
 Even when it's not
 December.

By Joanna Fuchs



Totshennónnia ki Ratonniá:ne!
Merry Christmas!
From all of us at Turtle Island News

Wishing Everyone Peace & Joy, Health & Happiness...

May the spirit
 of Christmas
 be yours to experience
 and share
 with those you love.



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No-Bake Chocolate Coconut Balls

Total: 15 mins
Prep: 15 mins
Cook: 0 mins
Yield: 60 servings

Easy No-Bake Chocolate Coconut Balls

This is an easy no-bake chocolate candy treat, made with unsweetened cocoa powder and coconut, along with sweetened condensed milk and confectioners' sugar. The thoroughly chilled candy balls are rolled in more sifted confectioners' sugar, but you could also roll them in finely chopped nuts, cocoa powder, fine cookie crumbs or finely grated coconut or toasted coconut.

Ingredients

1 pound powdered sugar (approximately 3 1/2 cups unsifted)
3/4 cup unsweetened cocoa powder
1 (14-ounce) can sweetened condensed milk
3 teaspoons vanilla extract
1 (3 1/2-ounce) can flaked coconut (about 1 1/3 cups)
Optional: 1/2 cup pecans or walnuts (chopped)

Steps involved

In a large mixing bowl, combine confectioners' sugar and cocoa; stir in the sweetened condensed milk and the vanilla, mixing thoroughly. The mixture will be quite stiff. Stir or knead in coconut and nuts, if using. A heavy-duty mixer with paddle attachment makes mixing much easier, or use the dough hook attachment on a hand-held mixer.

Chill the chocolate mixture for about 15 to 20 minutes, then shape into 1-inch balls. If the mixture is sticky, butter your hands if necessary.

Arrange the candy balls on a baking sheet lined with wax paper or parchment paper. Cover the candy and chill the cocoa balls for at least 2 hours, or until they are quite firm.

Store the chocolate coconut candies in tightly covered containers separated with sheets of wax paper.

Tips

Use a small cookie scoop to help make the candy uniform in size, and then use your hands to shape them into smooth balls.

Use a stand mixer to combine the stiff, heavy candy mixture or a dough hook attachment of a hand-held mixer.



Mississaugas of the New Credit First Nation
Chief, Council, and Staff

*Best wishes for a happy, healthy
and safe holiday season*

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Silver Bells



City sidewalks, busy sidewalks.
Dressed in holiday style
In the air
There's a feeling of Christmas
Children laughing
People passing
Meeting smile after smile
and on every street corner you'll hear

Silver bells, silver bells
It's Christmas time in the city
Ring-a-ling, hear them sing
Soon it will be Christmas day

Strings of street lights
Even stop lights
Blink a bright red and green
As the shoppers rush
home with their treasures

Hear the snow crunch
See the kids bunch
This is Santa's big scene
And above all this bustle
You'll hear

Silver bells, silver bells
It's Christmas time in the city
Ring-a-ling, hear them sing
Soon it will be Christmas day

*We extend our wishes for good health and happiness to
all at Christmas and for the New Year!*



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Jo:to>go:wah | 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

Cookies

Ingredients

- 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
- 2 tbsp Vanilla
- 2 cups butter milk

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 bowl.
- 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

- Cream together sugar and shortening. 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.
- Cook in hot oil.

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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

Joy to the world! the Savior reigns

Let men their songs employ

While fields and floods, rocks, hills and plains

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



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Merry Christmas.

Brant Haldimand Norfolk Catholic District School Board



Eggnog Cookies

Total: 35 mins
Prep: 10 mins
Cook: 25 mins
Yield: 3 Dozen (36 servings)

These eggnog cookies are made with prepared eggnog and spices. The cookies are perfect for tree-trimming and holiday guests.

The cookies are very easy to prepare, just mix, drop, and bake. No chilling or extra steps are required. To dress them up a bit, press a pecan or walnut half into the tops of the cookies just before baking.

Ingredients

2 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon cinnamon (ground)
1/2 teaspoon nutmeg (ground, plus more for sprinkling, if desired)
1 1/4 cups sugar (granulated)
3/4 cup butter (room temperature)
1/2 cup eggnog (purchased)
1 1/2 teaspoons vanilla extract
2 large egg yolks



Steps involved

- Preheat oven to 300 F (150 C/Gas).
- Line baking sheets with parchment paper or a silicone baking mat. Or spray the baking sheets lightly with baking spray.
- In a bowl combine the flour, baking powder, cinnamon and nutmeg. Blend well with a whisk and set aside.
- In a large mixing bowl with an electric mixer, cream sugar and butter until light and fluffy.
- Add the eggnog, vanilla and egg yolks; beat at medium speed until smooth.
- Add the flour mixture and beat on low speed just until dry ingredients are moistened.
- Using a teaspoon or small cookie scoop, drop the dough onto the prepared baking sheets, leaving about 2 inches between the cookies.
- If desired, sprinkle each mound of cookie dough with more nutmeg.
- Bake for about 25 minutes, or until the bottoms are lightly browned.
- Remove the cookies to a rack with a spatula.



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Jingle Bell Rock

Jingle bell, jingle bell, jingle bell rock
Jingle bells swing and jingle bells ring
Snowing and blowing up bushels of fun
Now the jingle hop has begun

Jingle bell, jingle bell, jingle bell rock
Jingle bells chime in jingle bell time
Dancing and prancing in Jingle Bell Square
In the frosty air.

What a bright time, it's the right time
To rock the night away

Jingle bell time is a swell time
To go gliding in a one-horse sleigh
Giddy-up jingle horse, pick up your feet
Jingle around the clock

Mix and a-mingle in the jingling feet
That's the jingle bell,
That's the jingle bell,
That's the jingle bell rock



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Silent Night

Silent night, holy night!
All is calm, all is bright.
Round yon Virgin, Mother and Child.
Holy infant so tender and mild,
Sleep in heavenly peace,
Sleep in heavenly peace

Silent night, holy night!
Shepherds quake at the sight.
Glories stream from heaven afar
Heavenly hosts sing Alleluia,
Christ the Savior is born!
Christ the Savior is born

Silent night, holy night!
Son of God love's pure light.
Radiant beams from Thy holy face
With dawn of redeeming grace,
Jesus Lord, at Thy birth
Jesus Lord, at Thy birth

*May the spirit
of the season
keep you warm
and cozy!*



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Peanut Butter Shortbread Cookies

Total: 75 mins
Prep: 50 mins
Cook: 25 mins
Yield: 4 dozen cookies (48 servings)

These six-ingredient cookies are easy to prepare, and they're egg-free. Drizzle melted chocolate over these peanut butter shortbread cookies to make them even more festive for the holidays. Use a food processor or electric chopper to chop the peanuts for this recipe.

Ingredients

1 cup unsalted butter (softened)
2/3 cup peanut butter
2/3 cup light brown sugar (packed)
1 1/2 teaspoons vanilla
2 1/2 cups all-purpose flour
1/4 cup cornstarch
Optional: 3/4 cup very finely chopped roasted or honey-roasted peanuts

Steps involved

- Heat oven to 350 F.
- Combine the butter, peanut butter, and brown sugar in a large mixing bowl; beat with electric mixer until smooth and creamy. Beat in vanilla. Slowly beat or stir in the flour and cornstarch until mixture holds together. Blend in the very finely chopped peanuts.
- Chill for about 30 minutes.
- Roll out on a lightly floured board to about 1/4 " thickness, cut with cookie

cutters, and place on an ungreased baking sheet or baking sheet lined with a silicone mat. Or, shape the dough into small balls, place on a cookie sheet, dip the flat bottom of a glass in granulated sugar and flatten gently to about 1/4 inch thickness.

- Bake for 20 to 25 minutes, or until cookies are set and bottoms just begin to brown. Cool on the pan for 5 minutes, then remove to a wire rack to cool completely.

If desired, melt 1 cup chocolate chips with 2 teaspoons of shortening and drizzle over the cookies.



Season's Greetings  KANATA FUELS

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Rudolph The Red Nosed Reindeer



You know Dasher, and Dancer, and Prancer, and Vixen,
Comet, and Cupid, and Donner and Blitzen

But do you recall
The most famous reindeer of all

Rudolph, the red-nosed reindeer
had a very shiny nose
and if you ever saw it you would even say it glows.

All of the other reindeer
used to laugh and call him names
They never let poor Rudolph play in any reindeer games.

Then one foggy Christmas eve
Santa came to say:
"Rudolph with your nose so bright, won't you guide my sleigh tonight?"

Then all the reindeer loved him as they shouted out with glee,
Rudolph the red-nosed reindeer,
you'll go down in history!



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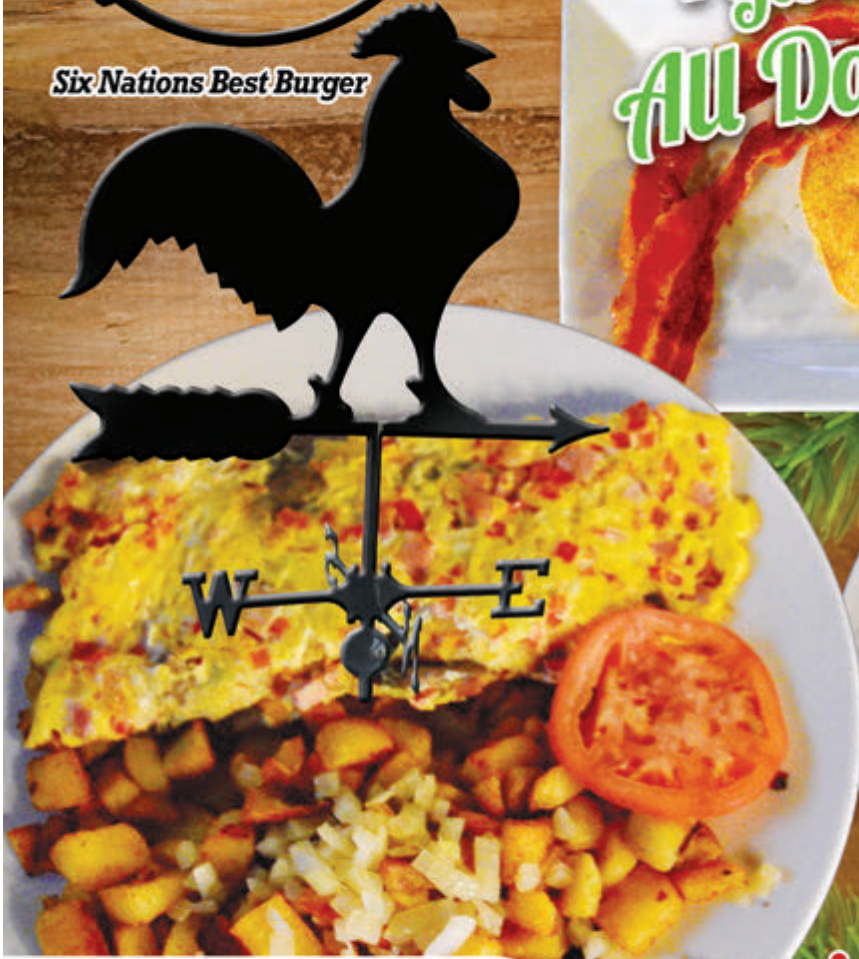
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 We wish you a Merry Christmas,
 We wish you a Merry Christmas,
 And a Happy New Year.

Good tidings to you,
 And all of your kin,
 Good tidings for Christmas,
 And a Happy New Year.

Good tidings to you,
 And all of your kin,
 Good tidings for Christmas,
 And a Happy New Year.

We wish you a Merry Christmas,
 We wish you a Merry Christmas,
 We wish you a Merry Christmas,
 And a Happy New Year.

We all know that Santa's coming,
 We all know that Santa's coming,
 We all know that Santa's coming,
 And soon will be here.



Christmas Greetings

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A Holly Jolly Christmas

Have a holly, jolly Christmas;

It's the best time of the year

I don't know if there'll be snow

but have a cup of cheer



Have a holly, jolly Christmas;

And when you walk down the street

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

Merry Christmas from Management & Staff

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*Seasons
Greetings*

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Classic Forgotten Cookies

Total: 10 hrs 7 mins
Prep: 7 mins
Cook: 10 hrs
Yield: About 48 Servings

The name "Forgotten Cookies" comes from the baking process: you "forget" about the cookies and leave them in the oven overnight (after turning the oven off, of course!). The cookies continue to bake in the oven as it slowly cools down.

Ingredients

2 large egg whites,
at room temperature
2/3 cup sugar
Pinch of salt
1 teaspoon vanilla extract
1 cup finely chopped pecans
1 cup semisweet
chocolate chips

Steps involved

- Preheat oven to 350 F.
- Cover a cookie sheet with foil and grease it with butter.
- Beat the egg whites until foamy.
- Gradually add the sugar and continue beating the egg whites until they hold stiff peaks.
 - Add salt and vanilla. Blend well.
 - Stir in pecans and chocolate chips.
 - Drop dough by teaspoonfuls onto the prepared cookie sheet.
 - Put the cookies in the oven, and then turn the oven off.

- Leave the cookies in the oven overnight (keep the door closed so the heat doesn't escape too quickly) or about 10 hours.



If you like these Classic Forgotten Cookies, try out the variations below.

Chocolate Forgotten Cookies
Beat 3 tablespoons of unsweetened cocoa into the egg whites along with the sugar.

Mint Chocolate Chip Forgotten Cookies
Omit the vanilla and add 1/2 teaspoon of mint extract to the egg whites with a drop or two of green food coloring.

Toffee Forgotten Cookies
Replace the chocolate chips with milk chocolate toffee bits.

Have a Wonderful Holiday Season

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Let it snow, let it snow, let it snow!

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

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

For when they placed it on his
head, he began to dance around!

**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.**

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

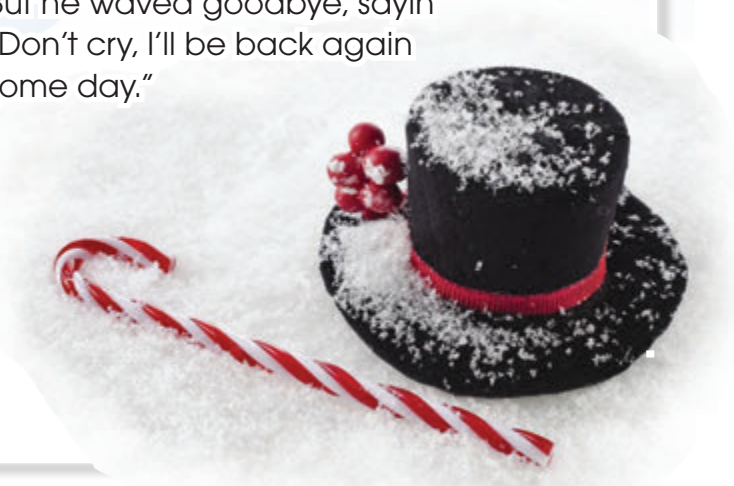
**Thumpety thump, thump, thumpety
thump, thump, over the hills of snow.**

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."

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

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 Frosty, the Snowman, had to
hurry on his way,
But he waved goodbye, sayin'
"Don't cry, I'll be back again
some day."



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