

Turtle Island News



Merry Christmas! Iotshennónnia ki Ratonniá:ne!

Carols  
& cookies  
2019



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## Annual Christmas Songbooks

are available from **Turtle Island News**  
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*Iotshennónnia ki Ratonniá:ne!*  
**Merry Christmas!**

*From all of us at Turtle Island News*



## 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*



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*Best wishes for a happy, healthy  
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## 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.

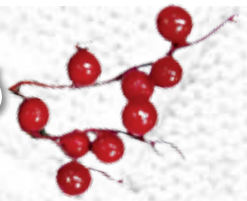
Now the ground is white  
Go it while you're young  
Take the girls tonight  
And sing this sleighing song  
Just get a bob tailed bay  
two-forty as his speed  
Hitch him to an open sleigh  
And crack! you'll take the lead

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.





# Fruitcake - Crisp Cookies



Take the best part of Grandma's fruitcake (the dried fruit!) and turn it into an on-the-go treat.  
*Mike Garten*

**Yields: 2 - 4 dozen**  
**Total Time: 0 hours**

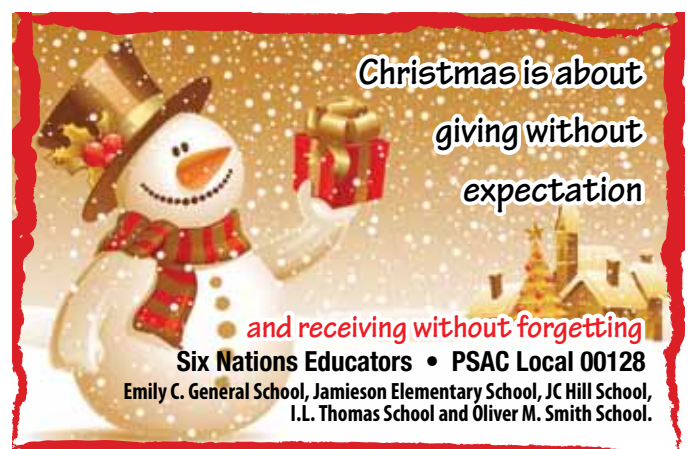
## Ingredients

**2 3/4 c.** all-purpose flour  
**1/2 tsp.** baking powder  
**1/4 tsp.** Kosher salt  
**1 c. (2 sticks)** unsalted butter, at room temp  
**3/4 c.** sugar  
**1** large egg  
**1 1/2 tsp.** pure vanilla extract  
**1/3 c.** chopped candied citrus (orange and lemon)  
**1/3 c.** chopped pistachios  
**1/2 c.** dried cranberries



## Directions

- In a large bowl, whisk together flour, baking powder, and salt.
- In another large bowl, using electric mixer, beat butter and sugar until light and fluffy, about 3 minutes. Beat in egg and then vanilla.
- Fold in candied citrus, pistachios, and dried cranberries.
- Shape dough into two 2-inch-thick logs. Wrap and flatten slightly to create an oval; freeze 20 min.
- Heat oven to 350°F.
- Line baking sheets with parchment paper.
- Slice 1/2 inch thick and place on prepared sheets.
- Bake, rotating positions of baking sheets halfway through, until cookies are light golden brown around edges, 10 to 14 minutes.
- Let cool on sheets 5 minutes before transferring to wire racks to cool completely.







# *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



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# Candy Cane Cookies

**Total:** 30 mins  
**Prep:** 20 mins  
**Cook:** 10 mins  
**Yield:** 48 servings

These candy cane cookies make a lovely festive treat for the holidays.

## Ingredients:

3 1/2 cups all-purpose flour  
 1 teaspoon baking powder  
 1/4 teaspoon salt  
 1 cup (8 ounces) butter (softened)  
 1 cup granulated sugar  
 1/2 cup milk or light cream  
 1 large egg  
 1 teaspoon vanilla extract  
 1 teaspoon peppermint extract  
 1/2 teaspoon red food coloring (or desired color)

**Optional:** 2 tablespoons finely crushed peppermint candies mixed with 1 tablespoon granulated sugar or red decorating sugar

## Steps:

- Into a mixing bowl, measure flour, baking powder, and salt.
- In a mixing bowl, beat the sugar with the butter until blended. Beat in the milk or cream, the

egg, vanilla, and peppermint extract. Stir in the flour mixture.

- Divide the dough into two even portions. In a bowl, combine one portion with the red food color. Mix until well blended.

- Cover the portions and refrigerate for 3 to 4 hours.

- Preheat oven to 375 F. Line a baking sheet with parchment paper or a silicone baking mat.

- For each candy cane, work on a lightly floured surface, take 1 teaspoonful of plain dough and roll into a 4 inch long rope. Repeat, using the tinted dough. Place the ropes side-by-side and gently twist together. Pinch ends lightly to seal and curve one end to form candy cane shape.

- Using a spatula, move cookie to the prepared baking sheet. Repeat with remaining dough.

- Bake the cookies at 375 F for 9 to 11 minutes, or until just lightly browned around edges.

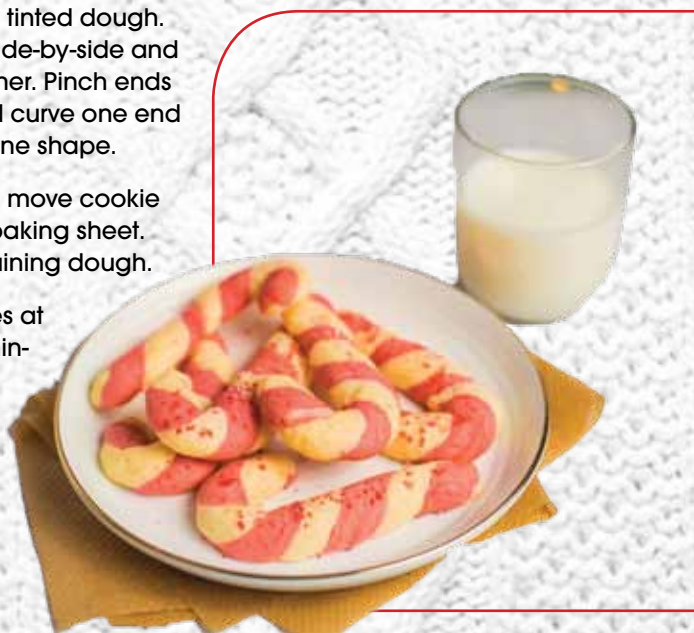
- Put the pan on a rack and immediately sprinkle with

some of the decorating sugar, if using.

- Remove to racks with a spatula and let cool completely.
- Serve and enjoy!

## Tip

- Store any leftover cookies tightly covered container for up to 1 week.



*Countdown to Christmas...*

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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! Let It Snow!**

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!**

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

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!**



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and **ST. MARY CATHOLIC**  
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wish you and your family a very  
Merry Christmas.

Brant Haldimand Norfolk Catholic District School Board







## Indian Cookies

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.

### 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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# Here comes Santa Claus



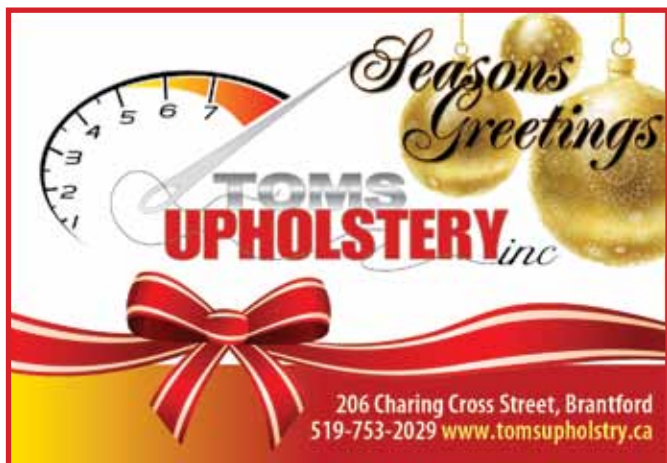
Here comes Santa Claus,  
here comes Santa Claus,  
Right down Santa Claus lane  
Vixen and Blitzen and all his reindeer  
Pullin' on the reins  
Bells are ringin', children singin'  
All is merry and bright  
Hang your stockings and say  
your prayers  
'Cause Santa Claus comes tonight!

Here comes Santa Claus,  
here comes Santa Claus,  
Right down Santa Claus lane  
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 lane  
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 lane  
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!



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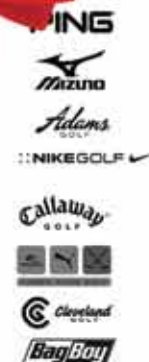
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# *Have Yourself a Merry Little Christmas*

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 we 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



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*Enjoy time with family  
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# Gingerbread Cookies

**Total: 25 mins**

**Prep: 15 mins**

**Cook: 10 mins**

**Refrigeration: 60 mins**

**Yield: 12 - 16 cookies (serves 3 - 4)**

These gingerbread cookies are as delicious to eat as they are fun to make. Don't be surprised if your kids like these more than regular sugar cookies—it's probably because the gingerbread people seem to have a bit of personality. Use whatever decorations you have on hand. Red and green striped white chocolate chips, for example, make terrific buttons for these gingerbread men.

## Ingredients:

- 1/2 cup butter (softened)
- 1/2 cup brown sugar (firmly-packed)
- 1/2 cup molasses
- 1 large egg
- 1 teaspoon vanilla
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 teaspoons ground ginger
- 1 teaspoons cinnamon
- 1/2 teaspoon cloves

## Decorations:

- Gel icing
- M&Ms or striped white chocolate chips

## Steps:

- In a large mixing bowl, beat the butter and sugar together until fluffy.
- Add the molasses, egg, and vanilla. Beat well.
- In a separate bowl, sift together the flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves.
- Stir into the wet ingredients until well-incorporated (you can do this with your hands).
- Separate the dough into three pieces. Form into logs and wrap in plastic wrap. Refrigerate at least 1 hour.



When ready to bake, remove dough from oven and preheat oven to 350 F.

- Roll dough out to a thickness of 1/4 ". Use cookie cutters to make gingerbread people. Bake 8 to 10 minutes.
- Let cool and decorate.



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**Grand River Post Secondary Education Office**

**Board & Staff**

*Send our warmest wishes during the holiday season!*

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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**

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# Red Velvet Crinkles Cookies

**Servings: 30 cookies**

**Prep Time 25 minutes**

**Cook Time 15 minutes**

**Total Time 2 hours 40 minutes**

Red Velvet Crinkle Cookies are a new perfect Christmas cookie! They're deliciously soft and have the classic flavors and stunning color of a red velvet cake but in individual cookie form. They're coated with sweet dusting of powdered sugar and once baked up end with pretty little crackles to impress.

## Ingredients:

- 3 cups all-purpose flour
- 1/4 cup unsweetened cocoa powder\*
- 2 tsp baking powder
- 1/4 tsp baking soda
- 3/4 tsp salt
- 3/4 cup unsalted butter, softened
- 1 1/3 cups granulated sugar
- 3 large eggs
- 1 Tbsp milk or buttermilk
- 1 1/2 tsp vanilla bean paste or vanilla
- 2 tsp lemon juice
- 5 tsp red food coloring
- 1 cup white chocolate chips
- 1 cup powdered sugar



## Steps:

- In a mixing bowl whisk together flour, cocoa powder, baking powder, baking soda and salt for 30 seconds, set aside. In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter and granulated sugar until pale and fluffy.
- Mix in eggs 1 at a time, blending until combined after each addition. Mix in milk, vanilla bean paste, lemon juice and red food coloring.
- With mixer set on low speed, slowly

add in dry ingredients and mix just until combined. Stir in white chocolate chips.

- Cover bowl with plastic wrap and chill 2 hours or until firm enough to shape into balls.
- **Preheat oven to 350°F (180°C).**
- Pour powdered sugar into a bowl.
- Remove dough from refrigerator, scoop dough out and with buttered hands, shape into medium balls (about 2 1/2 Tbsp each).
- Roll cookie dough balls into powdered sugar and evenly coat.
- Transfer to Silpat or parchment paper lined baking sheets and flatten slightly, then bake in preheated oven 13 - 14 minutes.
- Allow to rest on cookie sheet several minutes then transfer to a wire rack to cool completely.

Store in an airtight container.

*\*If you want them a little more chocolatey you can replace 2 - 3 Tbsp of the flour with 2 - 3 additional Tbsp of cocoa powder.*

Recipe Source: Cooking Classy



## 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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# 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.**


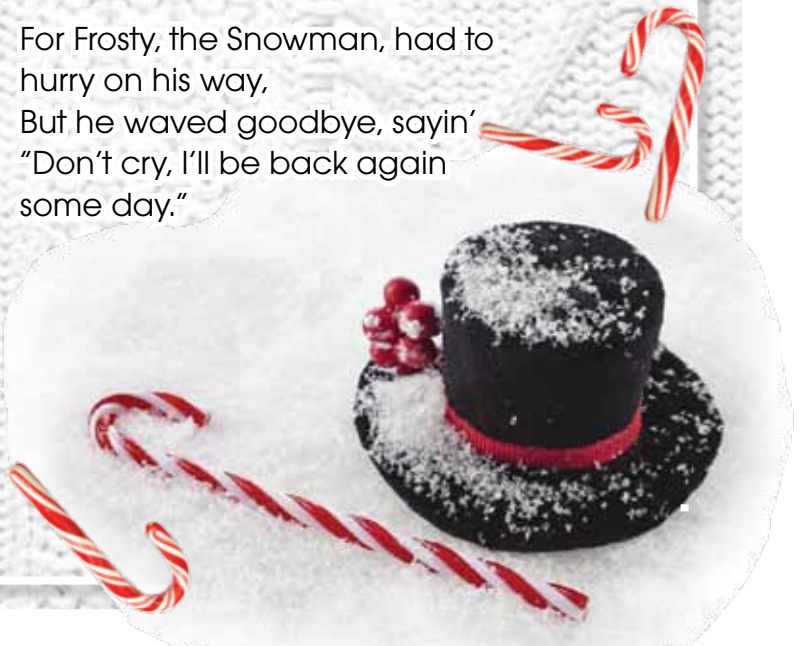
**Thumpety thump, thump, thumpety  
thump, thump, over the hills of snow.**

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."



*Happy Holidays*

From **Will Bouma, MPP**  
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## *Away in a Manger*

Away in a manger, no crib for a bed,  
The little Lord Jesus laid down his sweet head.

The stars in the sky looked down where he lay,  
The little Lord Jesus asleep in the hay.

The cattle are lowing, the baby awakes,  
But little Lord Jesus no crying he makes.

I love Thee, Lord Jesus, look down from the sky  
And stay by my cradle til morning is nigh.

Be near me, Lord Jesus, I ask Thee to stay  
Close by me forever, and love me, I pray.

Bless all the dear children in thy tender care,  
And take us to heaven, to live with Thee there.

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



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Make it yourself - Gift in-a-Jar!

# Homemade Peppermint Mocha Hot chocolate

Who doesn't like a nice cup of cocoa. This homemade peppermint mocha hot cocoa is extra special because you can make it and give it as a gift this holiday season.

*To put this Gift in-a-Jar together you will need...*

## Ingredients:

- 1/2 Cup** of Sugar
- 1/2 Cup** of Peppermint Mocha Cocoa
- 1/4 Cup** of Dry Milk
- 1/2 Cup** of Chocolate Chunk Chips
- 1/2 Cup** of Crushed Peppermint
- 1/2 Cup** of small /mini Marshmallows

*( Makes one jar. To create additional jars, just keep repeating the measurements into each jar).*

## Supplies:

- Mason Jar
- Christmas Ribbon
- Assorted red & white or other festive color decorations
- Gift Tag
- One Red & White Pipe Cleaner

## Assembly directions:

- Be sure your jar is clean.
- Add the 1/4 cup of dry milk.
- Add the 1/2 cup of peppermint mocha cocoa.
- Add 1/2 cup of sugar.
- Then add your 1/2 cup of chocolate chunk chips.



- Add your 1/2 cup of marshmallows
- Add 1/2 cup of crushed peppermint

Before you place the lid on the top... Tie the Christmas ribbon around the entrance of the jar, followed by the red & white pipe cleaner. Before you tuck the ends of the pipe cleaner around the ribbon, slip on the gift tag and peppermint assortment.

*A super easy homemade gift idea. Perfect to gift to your friends, teachers or coaches.*

## Making the Peppermint Mocha Hot Chocolate:

- Simmer 2 cups of hot water or hot milk.
- Empty all of the contents of the jar (except the marshmallows and the crushed peppermint candy)

into the heated saucepan and stir until mixture has dissolved. Serve. *This makes 3-4 cups.*

## For an individual serving:

Empty all of the contents of the jar into a bowl, stir to combine. Spoon 1/3 of the peppermint mocha mixture into a mug, stir in 3/4 cup of hot water or hot milk until the mix is dissolved.



## Aye' nas tsi aesatshennonnihake

## Best of the Holidays



**HDI**

Haudenosaunee Development Institute

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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



*We are in the holiday spirit!*

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NARCAN® Nasal Spray reverses the effects of an opioid overdose. Call 911 before administering NARCAN®.

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NARCAN® Nasal Spray is used to treat someone who has overdosed on opioids. It can be used by anyone to reverse the effects of the overdose until medical help arrives. NARCAN® Nasal Spray can be administered by a bystander (non-healthcare professional) before emergency medical assistance becomes available, but is not intended to be a substitute for professional medical care. Emergency medical assistance (calling 911) should be requested immediately when an opioid overdose is suspected, before administering naloxone. Always read the label and follow directions for use.



†Fictitious patient; may not be representative of all patients.

[www.narcannasalspray.ca](http://www.narcannasalspray.ca)

**ADAPT  
PHARMA**

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# Talk about Naloxone.

## It's an important conversation to have.

### Who should have Naloxone?

Opioid overdose could happen to anyone

#### Seniors 65+

- Highest prevalence of opioid prescriptions filled (24/100)<sup>1</sup>

#### Older Adults 45-64

- Largest group filling opioid prescriptions, representing 38% of recipients<sup>1</sup>

#### Young Adults 25-44

- 2<sup>nd</sup> fastest growing rates of emergency department visits (+63%) due to opioid poisoning<sup>2</sup>

#### Youth 15-24

- 72% reported obtaining opioids from home for recreational use<sup>3</sup>

#### Mental Health

- 60% of cases involved concomitant use of a psychotherapeutic medication<sup>4</sup>

### What prescriptions should get Naloxone?

#### Opioid prescriptions can be risky<sup>5</sup>

(Adapted from OPA Pharmacist Naloxone Tools)

#### Opioid doses ≥ 50mg/d MEQ<sup>6</sup>

- Doses ≥ 50mg/ day MEQ may increase the risk of accidental overdose

MEQ = Morphine Equivalents

#### Chronic & Long-Term Opioids

- 4x increase in overdose risk after one month of use
- 14x increase after more than one year

#### Opioid Dosage Forms

- 2x higher risk of overdose with long-acting opioids
- Methadone is a major risk factor, especially during month 1 of treatment

#### Concomitant Medication Usage & Overdose Risk

- 7x w/ Benzodiazepines
- 3x w/ Skeletal muscle relaxants
- 3x w/ Barbiturates & Other Hypnotics
- Antidepressants, Antipsychotics & Warfarin also increase risk

#### Alcohol Usage

- Even modest alcohol consumption significantly increases risk of respiratory depression with an opioid

1. Health Quality Ontario. 9 Million Prescriptions: What we know about the growing use of prescription opioids in Ontario. Toronto: Queen's Printer for Ontario; 2017.

2. Canadian Institute for Health Information. Opioid-Related Harms in Canada. Ottawa, ON: CIHI; 2017.

3. National Advisory Committee on Prescription Drug Misuse. (2013). First do no harm: Responding to Canada's prescription drug crisis. Ottawa: Canadian Centre on Substance Abuse.

4. Gomes T, Greaves S, Martins D, et al. Latest Trends in Opioid-Related Deaths in Ontario: 1991 to 2015. Toronto: Ontario Drug Policy Research Network; April 2017.

5. Adapted from Ontario Pharmacists Association Pharmacist Tools <https://www.opatoday.com/professional/resources/for-pharmacists/tools-and-forms/naloxone>, Accessed March 27, 2018

6. MEQ = Morphine Equivalents - Conversion Tool: [http://nationalpaincentre.mcmaster.ca/opioid/ogop\\_b\\_app\\_b08.html](http://nationalpaincentre.mcmaster.ca/opioid/ogop_b_app_b08.html)



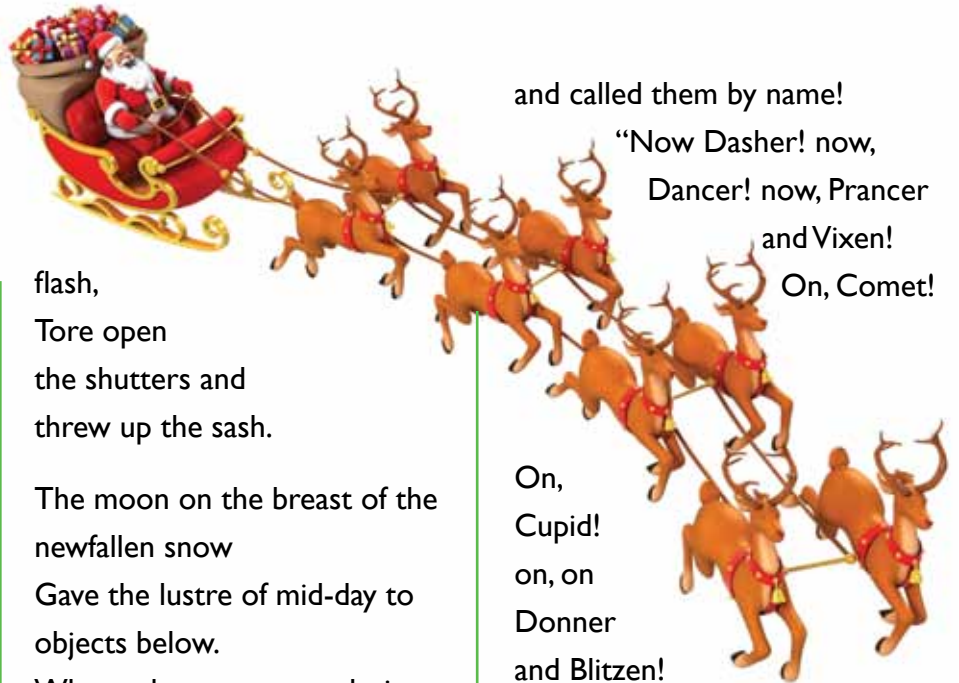
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# *Twas the Night Before Christmas*

By Clement Clark Moore

**T**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  
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.  
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.

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,

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.

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 tar-  
nished 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,

And filled all  
the stockings,  
then turned

with a jerk.

And laying his finger aside of his  
nose,

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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At Ontario Power Generation,  
we hope you take the time over  
the holidays to enjoy some of our  
province's amazing winter festivals  
with your family and friends.

**Wishing you a joyous and  
safe holiday season.**

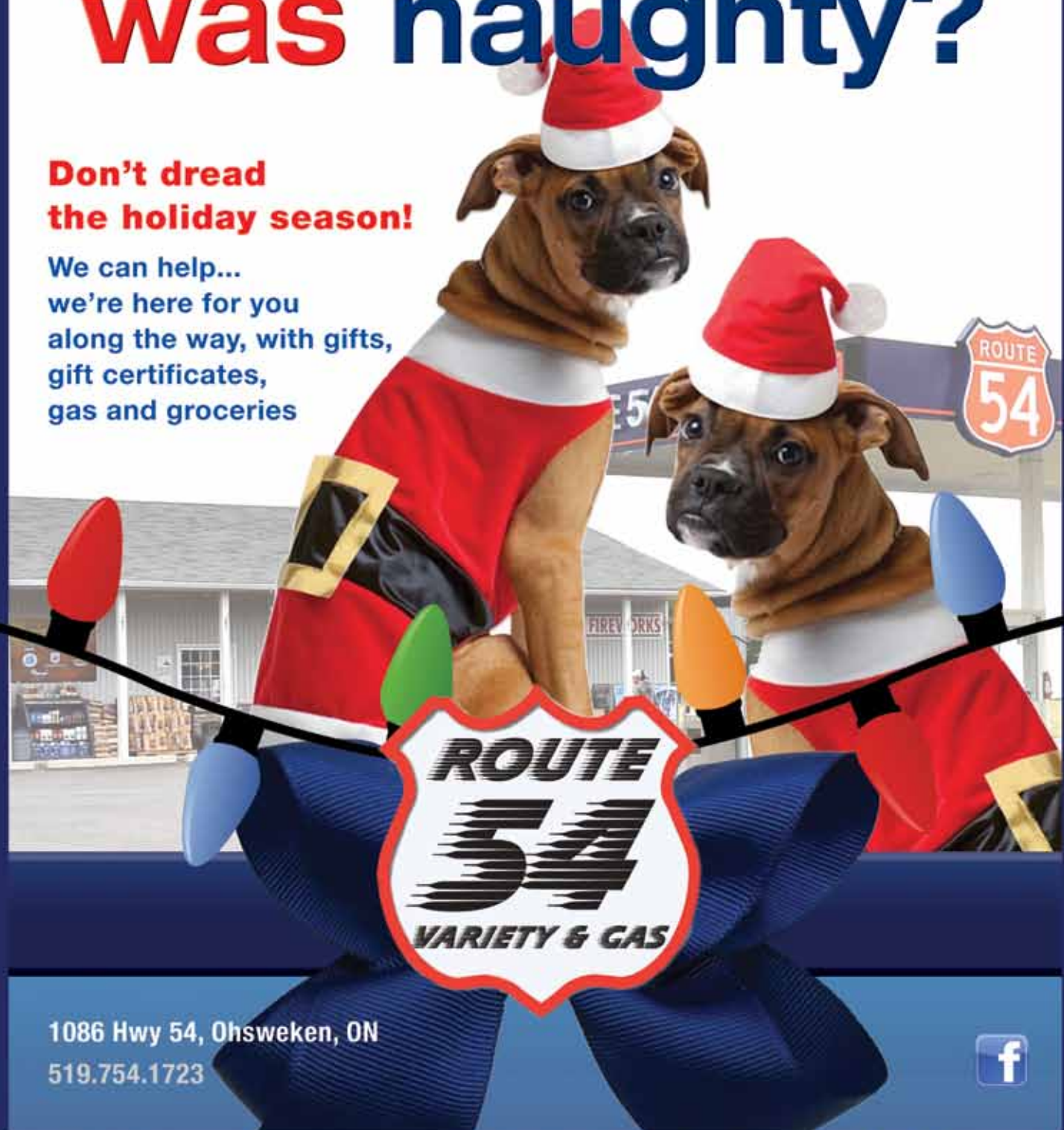
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# can santa tell which of us was naughty?

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the holiday season!**

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gift certificates,  
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