



I love Christmas! What makes Christmas so special to me is being with family and friends. I love decorating, Christmas Musicals, delicious food, and the joy that the season brings. I love giving gifts and the excitement on the faces of those receiving gifts. I love the warmth of Christmas. I love the peace and goodwill that is expressed at Christmas.

But what I love most is the treasure that God gave us when He sent His Son to this earth to show us what love really is. What a wonderful gift of love indeed! Oh the joy in receiving God's gift. The intimate relationship we can share with the Father, Son and Holy Spirit just by accepting God's gift. On our Christmas to do list this year, remember the real reason for the season and share God's love so that those you share with can also experience a personal relationship with Christ.

Here are some more Christmas Ideas I hope you can use to have fun and be creative with!

*Serna U. Osnell*

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## *Live Christmas Trees and More*

### **Live Fresh Cut Christmas Trees**



You can order your fresh cut Christmas tree through the Internet. There is a **HUGE advantage** to ordering your fresh tree here rather than going to your local store or Christmas tree stand. When a local Christmas tree seller orders trees from a farm, the cut trees are shipped and then stored (sometimes in parking lots) where they sit and wait until customers buy each tree one by one. By the time you get your tree home, it can already be **weeks old**. BUT, when you buy a fresh Christmas tree from Hammacher, your tree is not cut until it's time to be shipped. Your tree is carefully packed to retain freshness and shipped within one day, directly to your door the week you specify.

The type of live Christmas trees Hammacher sells are the amazingly beautiful **Fraser Fir trees**. Each deep green tree has a full body and shaped boughs that hold their needles and their fragrance. Each tree is specially selected at a tree farm in North Carolina. By the way, it does not come with a Christmas tree stand. These fresh cut Christmas trees are available in slender and full sizes as well as a variety of heights.

# The World's Best Pre-Lit Noble Fir

If you're looking for a great looking pre-lit Christmas tree, maybe consider the Noble Fir tree from Hammacher and Schlemmer. According to Hammacher Schlemmer this is the world's best pre-lit artificial tree. It is molded from a Nobel Fir which is one of the most popular selections for a Christmas tree because of its deep blue-green color and symmetrical branch pattern. Real branches were used in the injection-molding process to duplicate to perfection a tree that looks so real and is so soft, it can actually be mistaken for a real Nobel Fir. The highest quality lights are professionally strung so that the wires are nearly invisible. And if one light goes out, the others stay lit. Assembly is so easy; it takes only 30 stress-free minutes to completely set it up. The branches unfold like an umbrella. (An instructional DVD is included.) Unlike many trees on the market today, it is flame resistant and crush resistant. You may never want or even have to replace this tree. It is available in a variety of heights and 3 different widths—full, medium and slim. They also have Pre-Lit wreaths and a whole lot more (<http://www.hammacher.com>).



# Christmas Wreath Made By You



## What you will need:

- 30cm diameter ring of florists' foam
- Florists' wire
- Secateurs and scissors
- Large bunch of ivy
- 8 stems of eucalyptus
- Small bunch of rosemary
  
- Small bunch of cotton lavender
- 30 stems of fresh lavender
- 5 St Cecilia pale pink roses
- 5 Tower Bridge deep cerise roses
- 5 Purple Tiger purple and white striped roses
- Selection of mini pink and purple baubles
- 1m organza ribbon

**A fragrant Christmas wreath will delight guests before they step through the door.**



## Step 1: Prepare the foam ring

Take the florists' ring and soak it in cold water for one hour. Remove. Bind florists' wire around the ring several times in one spot and secure it at the back with another piece of wire, leaving an excess of 50cm for hanging on the door. Trim all the ivy into 8-10cm sprigs.

## Step 2: Push in pieces of ivy

Arrange the ivy sprigs so the leaves all lie in one direction, then push the stalks into the foam. Continue inserting the ivy until the foam is evenly covered on one side and the wreath looks bushy. Make sure that the edges of the ring are concealed, too, with ivy extending slightly outwards over the rim.





### **Step 3: Insert scented sprigs**

Trim the eucalyptus and rosemary into 8-10cm sprigs. Push into the foam at regular intervals, working around the ring and filling gaps. Repeat with the two types of lavender. Trim the roses until there is just enough stem on each bloom to hold it in the foam. Attach wire to the baubles.

### **Step 4: Add the roses and ribbon**

Push the roses into the ring, evenly distributing all three varieties. Repeat with the baubles. Tie two pieces of ribbon into a bow and wire to the top of the wreath. Insert a nail in the door and hang the wreath by winding the excess wire around the nail several times. To complete the wreath cover the exposed wire with ribbon. Finally hang the wreath for everyone to admire.



# Christmas Recipes

## Christmas Pumpkin Roll-Up Cake

It makes a lovely presentation when the roll-up is placed on a festive Christmas platter and sliced. The round slices of pumpkin cake and cream cheese filling swirled together is enough to make your mouth water. Place a large bowl of whipped cream next to it and let your guests indulge to their hearts' content..

### Pumpkin Cake Mixture

**3 eggs**  
**1 cup brown sugar, firmly packed**  
 **$\frac{2}{3}$  cup canned or cooked, mashed pumpkin**  
**1 tablespoon lemon juice**  
 **$\frac{3}{4}$  cup flour**  
**1 teaspoon cinnamon**  
**1 teaspoon nutmeg**  
**1 teaspoon ginger**  
 **$\frac{1}{4}$  teaspoon salt**  
**1 teaspoon baking powder**

Beat **eggs** on high speed of electric mixer for 5 minutes. Gradually add **sugar** while beating. Stir in **pumpkin** and **lemon juice**.

Mix **flour, cinnamon, nutmeg, ginger, salt and baking powder** and add to pumpkin mixture, blending well.

Spread batter evenly in a 15×10×1-inch well greased and floured jellyroll pan. Bake at 350° for 15 to 17 minutes.

Turn cake onto a clean dishtowel, which has been sprinkled with  $\frac{1}{4}$  cup of the powdered sugar. Roll towel and cake together like a jellyroll. Set aside to cool.

### Cream Filling Mixture

Combine the following ingredients and blend until smooth and creamy.

**$1\frac{1}{4}$  cups powdered sugar**  
**1 - 8-ounce package cream cheese, softened**  
**1 teaspoon vanilla**  
 **$\frac{1}{2}$  cup finely chopped pecans**  
**1 tablespoon grated orange rind**  
 **$\frac{1}{4}$  cup butter or margarine, softened**

Unroll the cooled cake and spread the creamy mixture evenly over the surface. Roll up again without the towel. Place on a serving dish with seam side down. Slice and serve with whipped cream sweetened and flavored with vanilla extract.

# Christmas Lemon Layer Cookies

It is always a favorite no matter what the occasion. Despite its popularity, you will always find people who have never eaten it and will want the recipe, so be prepared.

It looks beautiful on the dessert table with other cookies and cakes, but can also stand alone if you are having a small Christmas party and want to serve only one simple dessert.

**1 cup flour, sifted**  
**¼ cup powdered sugar**  
**1 stick margarine, softened to room temperature**  
**½ teaspoon almond extract**  
**½ teaspoon butter flavoring**  
**1 teaspoon lemon extract**

Preheat oven to 350°.

Cream together all ingredients. Pat into 8 x 8-inch pan. Bake at 350° for about 15 minutes. Remove from oven.

## Coconut Topping

**2 tablespoons flour**  
**¼ teaspoon baking powder**  
**¼ teaspoon salt**  
**2 eggs well beaten**  
**1 cup sugar**  
**1 tablespoon lemon extract**  
**1 tablespoon milk**  
**½ teaspoon butter flavoring**  
**1 cup flake coconut**

Sift together flour, baking powder and salt.

Beat eggs well, add sugar and cream thoroughly. Add lemon extract, butter flavoring, milk and coconut. Stir until blended.

Add flour mixture to egg mixture and blend well. Spread over baked crust, and bake again at 350° for 25 minutes. Cool. Cut into squares.