



MERRY CHRISTMAS

SING GLORIA, SING - Random Concert Memories

🎁 grand! 🎁 rhythmic 🎁 A Celtic Silent Night 🎁 surprising 🎁 funny! 🎁
 dynamic 🎁 What Child is This? 🎁 GROWN -UP CHRISTMAS LIST 🎁 HE'S GOT THE
 WHOLE WORLD IN HIS HANDS 🎁 eight ugly sweaters... 🎁 tender 🎁 I Wish You
 Christmas 🎁 Mozart and more Mozart! 🎁 Cinnamon, cinnamon, don't forget the
 cinnamon... 🎁 Wassail Song 🎁 innovative/traditional 🎁 ELEVEN FEATHER BOAS
 🎁 WELCOME NOW, THE HOLIDAY 🎁 weaving voices 🎁 CALYPSO CAROL 🎁
 poignant 🎁 pray God send Master a good Christmas pie... 🎁 DECEMBER CHILD 🎁 I
 wish you starlight on fields of snow... 🎁 Joyful 🎁 MARY'S LITTLE BOY CHILD 🎁 No
 Time to Diet 🎁 tempo shifts 🎁 WACKY! 🎁 GLORIA FANFARE 🎁 soaring
 descants 🎁 CAN YOU HEAR THE CHRISTMAS BELLS? 🎁 Seven pink flamingos 🎁
 GO, TELL IT ON THE MOUNTAIN 🎁 Sing Gloria, Sing 🎁 Somebody Build a Manger
 🎁 CASCADES OF SOUND 🎁 Carry me down to Bethlehem 🎁 Jingle Bells Rondo
 🎁 12 DAYS OF A REGIFTED CHRISTMAS 🎁
 ... and an album by the Partridge Family!



Congratulations on a terrific concert to all the singers, Director Bob Burnett,
 Accompanist Brittany Bache, Director Cathy ter Weele, Percussionist Jeff Wolf,
 frenetic re-gifter (and Chorale President) Patti Christie, soloists (Mary Schreiner,
 Lisa Zinn, Wanda Osborn, Wayne Payne, Charity Sillero, Jerry Baker), narrators
 (Cary Oien, Wayne Payne, Martha Smith, Alex ter Weele, Jerry Baker, Cathy ter
 Weele), and to everyone whose efforts brought about this concert. It was wonderful!



HOLIDAY RECIPES

HOT SPICED CIDER

½ gal. sweet cider or apple juice 2 tsp. cinnamon
Sugar to desired sweetness 12 cloves

Bring to a boil cider, cloves and cinnamon. Add sugar. Serve with a small dollop of vanilla ice cream (use melon ball scoop).

WARM BACON CHEESE DIP

8 oz. cream cheese 1 c. mayonnaise
8 oz. shredded Colby jack cheese 2 green onions, diced
½ c. chopped bacon

Mix together and top with 12 crushed Ritz crackers. Microwave for 4 minutes. Serve with crackers or thin-sliced Italian Bread.

ANNIE'S CRANBERRY SALAD

1 lg. box strawberry gelatin ½ c. chopped walnuts
2 c. boiling water 1 c. apples, diced
1 can crushed pineapple 1 c. celery, chopped
1 can jelled cranberry sauce

Dissolve gelatin in boiling water (pineapple juice can be used to make up the two cups of boiling water.) Refrigerate until "syrupy". Add cranberry sauce and mash into gelatin with a fork. Drain pineapple, add to gelatin mixture along with apples, celery and nuts. Put in a mold or dish. Refrigerate several hours before serving.

HEATH BAR COOKIES

1 pkg. of graham crackers 1 stick margarine
1 stick butter ½ c. white sugar

Line cookie sheet with graham crackers. Sprinkle chopped pecans over the graham crackers. In saucepan melt the butters and sugar. Boil for 2 minutes. Pour syrup mixture over pecans and crackers. Bake at 350° for 8-10 minutes. Remove from cookie sheet and cool.

SNOWBALLS

1 c. butter
¼ T. salt
2 ¼ c. all-purpose flour
⅓ c. confectioners' sugar for dusting
¼ c. finely crushed peppermint candy canes (optional)

½ c. confectioners' sugar
1 tsp. vanilla extract
1 c. chopped pecans

Preheat oven to 350°

Cream the butter with ½ cup of the confectioners' sugar and the vanilla. Mix in the flour, pecans, and salt. Roll about 1 T. or so of dough into balls and place on an ungreased cookie sheet. Bake in preheated oven until bottoms are golden, about 15 minutes. Do not allow these cookies to get too brown: it's better to undercook them than to overcook them.

While cookies are still hot, roll them in confectioners' sugar. Once they have cooled, roll them in confectioners' sugar once more.

CRANBERRY BLISS BARS

(Starbucks Copy Cat)

2 sticks butter, very soft
1 c. brown sugar
⅓ c. granulated sugar
3 lg. eggs
2 tsp. orange or vanilla extract

2 c. flour
1 ½ tsp. baking powder
1 tsp. ground ginger
¼ c. Craisins (dried cranberries)
¾ c. white chocolate chips

Preheat oven to 350° (325° for a glass or dark pan). Prepare a 10x15" pan by lining it with parchment paper or use a non-stick spray. With electric mixer, beat together softened butter and sugars 3-5 minutes until light; gently blend in eggs and orange extract (don't over beat eggs). Add the flour, baking powder and ginger and beat briefly. Add the Craisins and chips, stirring just until incorporated. Spread thick batter in prepared pan.

Bake at 350° for 20-24 minutes until light brown at edges and a toothpick tests clean. Don't overbake or your bars will be dry. Let it cool completely. Note: If you use a 9x13" pan, the bars will be thicker and will take 26-28 minutes to bake.

Frosting:

3 oz. pkg. cream cheese, softened
2 T. butter, softened

3 c. powdered sugar
1 tsp. orange or vanilla extract

Blend cream cheese and butter until fluffy. Add orange extract and powdered sugar and beat until frosting is fluffy and spreadable (adding 1 tsp. milk if needed). Spread evenly over COOLED bars.

Topping:

⅓ c. Craisins, chopped
1-2 T. grated orange rind

⅓ c. white chocolate chips
½ tsp. canola oil

CRANBERRY BLISS BARS Continued.

Use a zester to remove rind from an orange; sprinkle orange zest over frosted bars. Chop $\frac{1}{3}$ c. Craisins coarsely; sprinkle over frosted bars. Mix white chocolate and oil in a glass measuring cup. Microwave 1 minute; stirring every 15 seconds until melted. Use a fork or whisk to drizzle the white chocolate diagonally across the bars. Allow one hour for the white chocolate to set before cutting. To make signature Starbuck triangles, cut 20 large squares (5 cuts by 4 cuts with the knife). Then cut each square in half diagonally to create triangles.

FRUITY COOKIES

4 c. flour	1 tsp. baking powder
1½ c. butter	1 c. sugar
1 egg	1 pkg. (3 oz) jello, any flavor
1 tsp. vanilla	

Sift flour with baking powder. Cream butter. Gradually add sugar and gelatin, cream well after each addition. Add egg and vanilla; beat well. Gradually add flour mixture, mixing after each addition until smooth. Force dough through cookie press onto ungreased baking sheets. Sprinkle with gelatin. Decorate as desired. Bake at 400° for 8 minutes or until golden brown at edges. Store in loosely covered container.

CHEESE LOGS

1 loaf square bread (24 slices), cut off crusts and roll bread flat with rolling pin.

Bowl #1: 8 oz cream cheese	Bowl #2: 1 stick butter, melted
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1 egg yolk	Bowl #3: 1 c. sugar
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$\frac{1}{4}$ c. sugar	2 tsp. cinnamon
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Cream until fluffy

Spread mixture in bowl #1 on bread and roll up tight. Dip into bowl #2, then bowl #3. Bake on slightly greased cookie sheet at 375° for 15 minutes. Cool on rack. If some unroll a bit while baking, just push back into rolls. Serve cold or you can serve warm with fresh strawberries and whipped cream.

HOLLY CANDY

$\frac{1}{3}$ c. margarine	1 tsp. vanilla
3 c. mini marshmallows	1 tsp. green food coloring
2 $\frac{3}{4}$ c. corn flakes	

Melt margarine and marshmallow in a pan, add vanilla and food coloring and the fold in the corn-flakes. Drop by teaspoon onto wax paper. Use red cinnamon candies for the berries.

PAULA DEEN 5 MINUTE FUDGE

1 $\frac{2}{3}$ c. white sugar	1 (16 oz.) pkg. milk chocolate chips
$\frac{2}{3}$ c. evaporated milk	16 lg. marshmallows
1 T. unsalted butter	1 tsp. vanilla
$\frac{1}{2}$ tsp. salt	1 c. nuts, chopped

Combine sugar, milk, butter and salt in a medium size saucepan. Bring to a boil, cook 5 minutes, stirring constantly. Add in chocolate chips, cook until melted. Remove from heat; stir in marshmallows, vanilla and nuts. Mix well. Pour into 8" square pan. Cool and cut into squares.



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Who supports the Chorale? The Chorale conducts several fundraising activities each year: Donations from generous individuals and corporations, concert ticket sales and grants. It takes over \$20,000 annually to pay our professional staff and cover our expenses.

If you would like to be a part of our contributing community, please send your tax deductible donations by mail or on-line.

Mail your tax-deductible donation to: **The Blue Ridge Chorale of Culpeper, Inc. PO Box 1871 Culpeper, VA 22701**

Or contribute on-line using a credit card at www.brcsings.com



CAROLING AT THE DEPOT

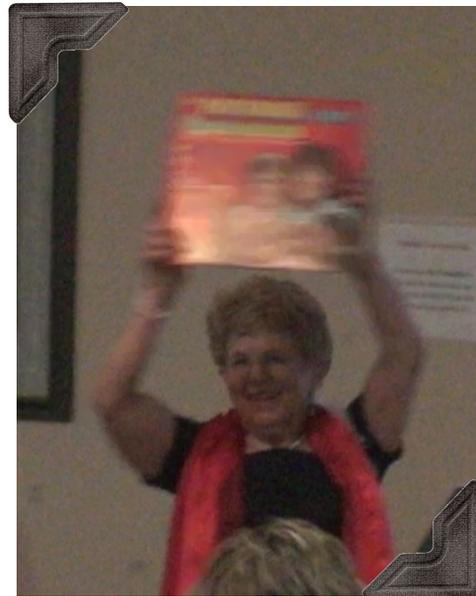


BRRRR!!!
It's COLD OUT!!!

VERDUN ADVENTURE BOUND



Bob has his outdated Sony Walkman in the song [12 Days of a Regifted Christmas](#)



Patti Christie holding up items from the song [12 Days of a Regifted Christmas](#)



Merry
Christmas

**PLEASE COME JOIN US FOR OUR UPCOMING SPRING SEASON ON
JANUARY 9, 2017 AT 6:30PM AT THE OPEN DOOR BAPTIST CHURCH.
HOPE TO SEE YOU THERE.**