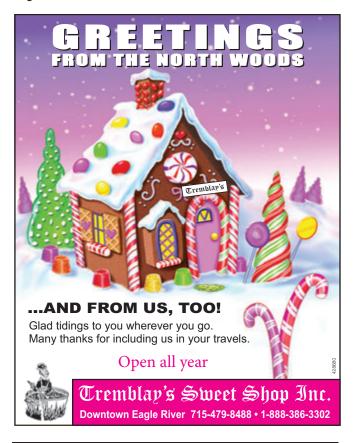




Bring old-fashioned Christmas caroling to your neighborhood

Published by the Vilas County News-Review



Area's Largest Friendship Selection is Always in Fashion carbartt Thanks for adding so much style to our year with your visits. We couldn't ask for better friends and customers! We wish you all the best at the holidays and all year. Merry Christmas! OPEN 7 DAYS 622 E. Wall, Eagle River, WI 715-479-6631

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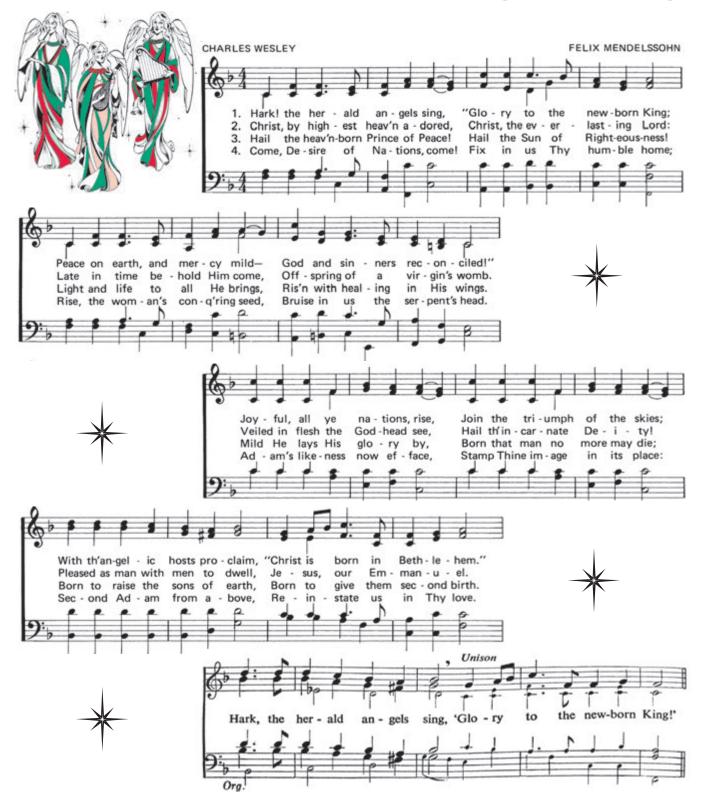
This Christmas Carol Book, and the hours of joy it will bring to many households during the holiday season, has been made possible by the sponsoring businesses.

Silent Night





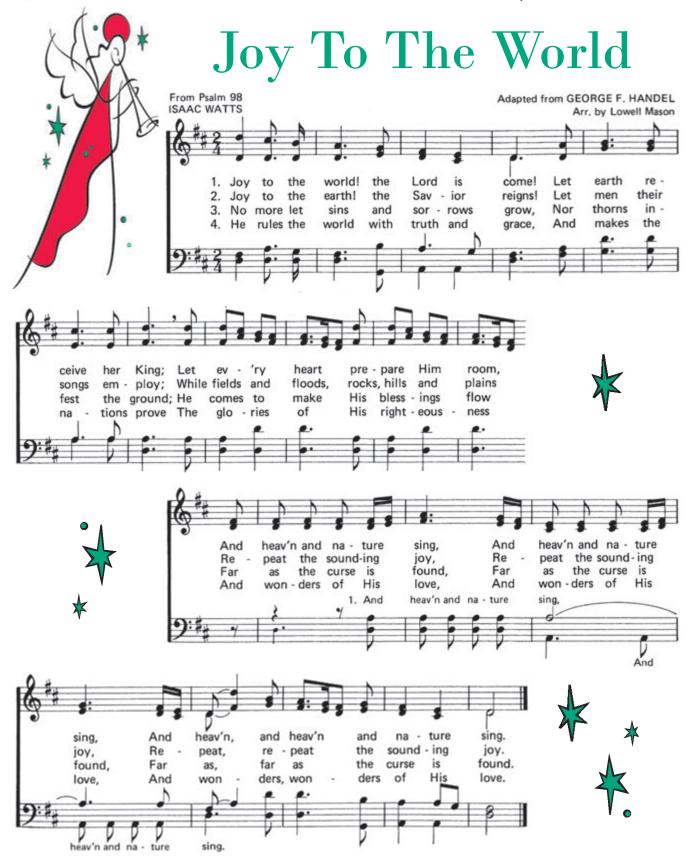
Hark! The Herald Angels Sing

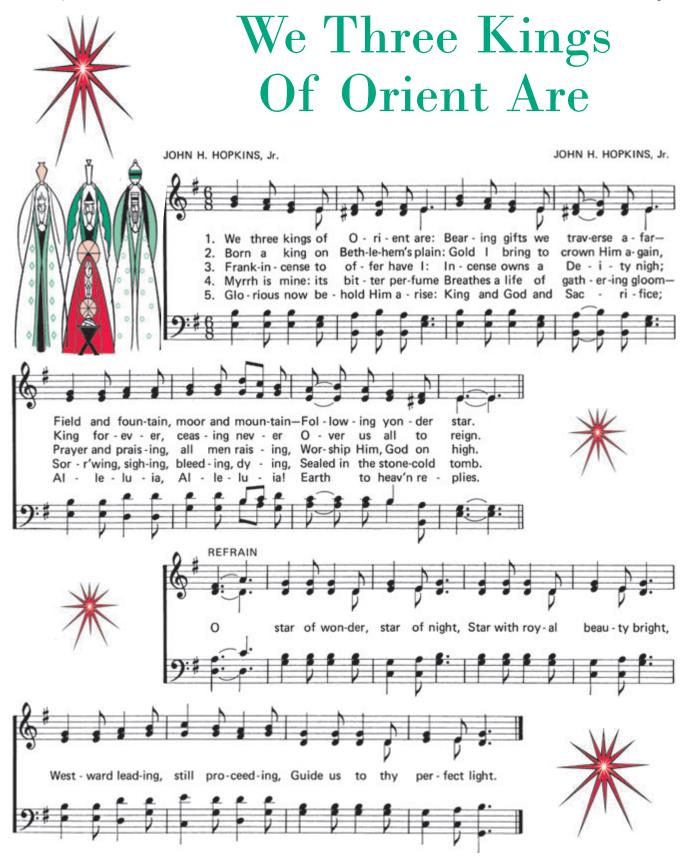


Away In A Manger









The Twelve Days Of Christmas









No Holiday Celebration is Complete Without Eggnog

The holiday season is rife with tradition — families reunite during the holiday season to exchange gifts, enjoy meals together and do a little catching up along the way. But the holiday season also is synonymous with parties. As this is a season of celebrating, it's good to remember that no holiday party is truly complete until eggnog has been served. This year, impress your holiday guests with the following recipe for "Excellent Egg nog" from A.J. Rath bun's "Good Spirits" (Harvard Common Press).

Excellent Eggnog

8 large eggs, preferably organic

2 1/4 cups superfine sugar

8 ounces brandy

8 ounces rum

4 ounces bourbon

1 quart milk

Freshly grated nutmeg for garnish

Separate the egg yolks from the egg whites, setting the whites aside for a moment.

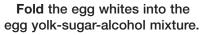
Beat the egg yolks in a large mixing bowl with a hand mixer until completely combined.

Add the sugar and beat until it reaches a creamy consistency.

Add the brandy, rum and

bourbon, and then the milk, beating well.

Beat the egg whites in a medium-size mixing bowl with a hand mixer until soft peaks form. Be sure before beating the whites that you have cleaned and thoroughly dried the beaters.



Refrigerate the mix until well chilled (at least 3 hours).

Stir to recombine as needed.

Serve the eggnog in mugs, topping each serving with some nutmeg.

Serves 8.



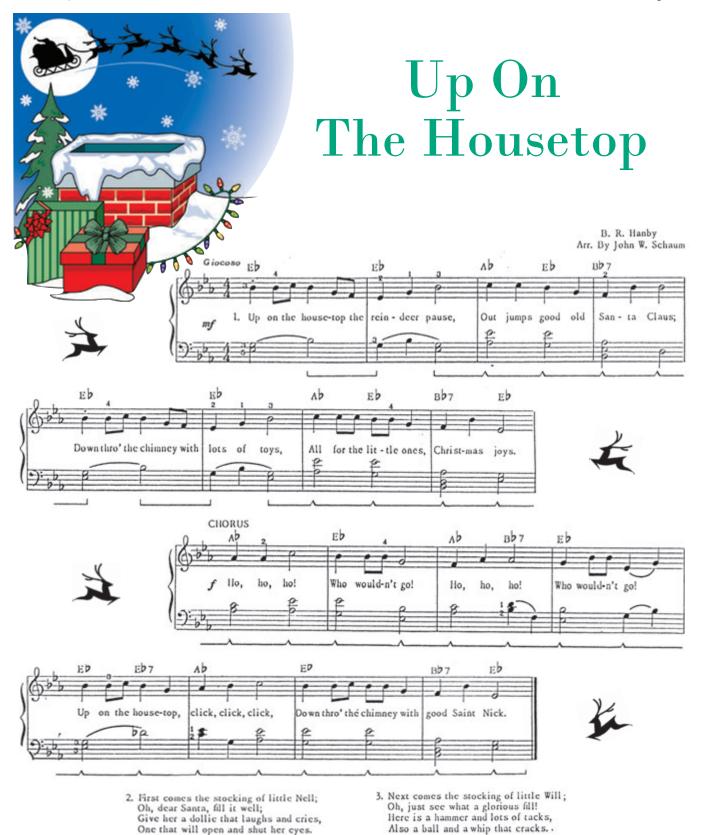
Did you know? Christmas songs provide the soundtrack for holiday magic and evoke strong feelings in people. Many songs have become staples at holiday celebrations. Some interesting facts and history surround many Christmas songs. "White Christmas," for example, is the best-selling Christmas song of all time. However, "Silent Night" is the most recorded Christmas song in history, says Time magazine. "Santa Claus Is Coming to Town" is considered a jolly song, but songwriter James Gillespie was unemployed and had just lost his brother, but was able to look past his grief to pen the classic. Many are unaware that "Jingle Bells" was supposed to be a Thanksgiving song. While many beloved Christmas songs have been around for decades, one artist managed to tap into the success of classic Christmas music. Mariah Carey's "All I Want for Christmas Is You" is a popular modern-day Christmas song.





It Came Upon The Midnight Clear





Chorus



Santa Claus Is Coming To Town







428678

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May God Be With You This Holiday Season!

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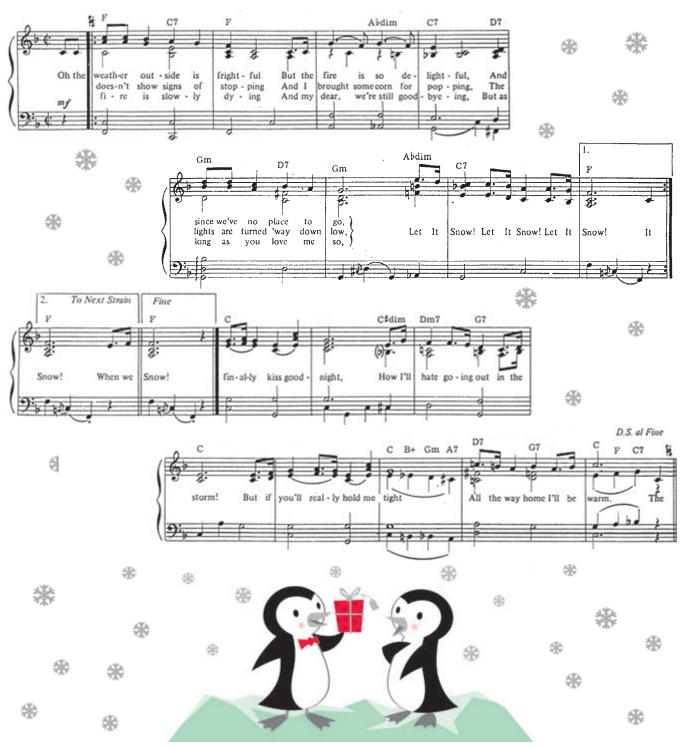
BUILDING SUPPLY



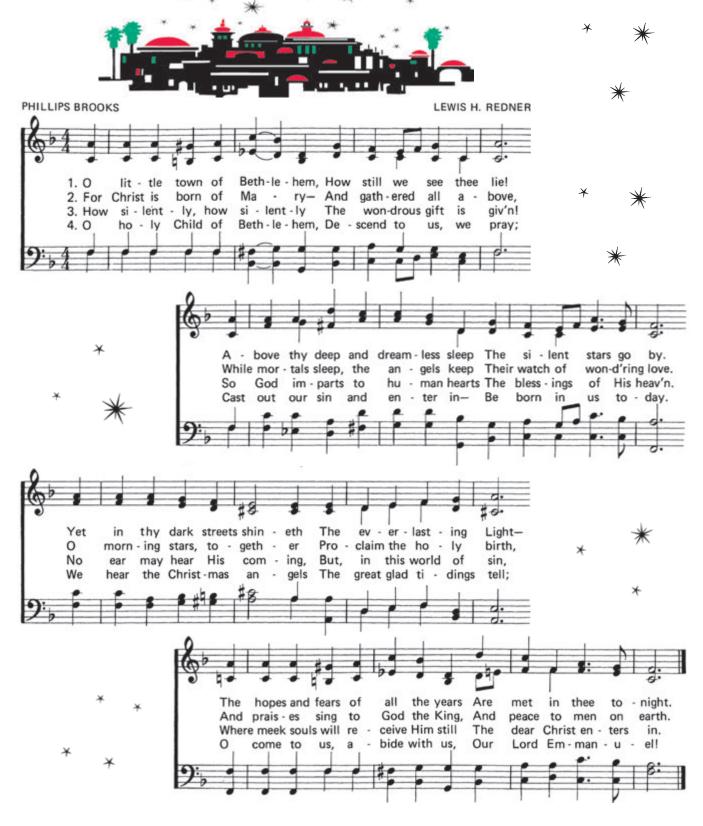
What Child Is This?



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



O Little Town Of Bethlehem



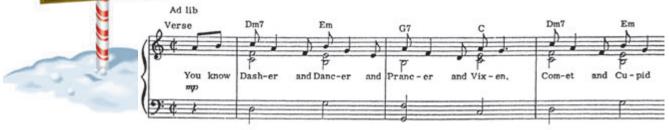
Jingle Bells



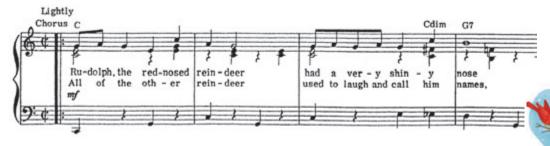


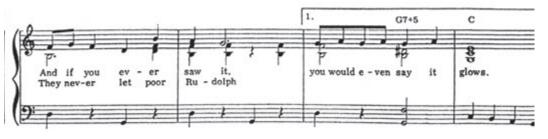


Rudolph, The Red-Nosed Reindeer











Bake a Batch of Sweet Sugar Cookies

Holiday baking is a tradition that stretches through time. What person doesn't look forward to the treats the season brings? Cookies are often gifted to friends and family members, and they usually help complete the dessert offerings after the holiday meal.

Sugar cookies are an ideal holiday cookie because of their versatility. They can be dressed-up however you see fit, whether iced, covered in sprinkles or enjoyed as they are dunked in hot cocoa. To make successful sugar cookies, try this tripletested recipe courtesy of Monica Buck and Good Housekeeping.

Sugar Cookies

1 cup butter softened, (no substitutions)

1/2 cup sugar

1 large egg

1 tbsp. vanilla extract

3 cups all-purpose flour

1/2 tsp. baking powder

1/2 tsp. salt

Frosting (optional)

Cookie decorations

Preheat oven to 350° F. In large bowl, with mixer on low speed, beat butter and sugar until blended. Increase speed to high; beat until light and creamy. On low speed, beat in egg and vanilla. Beat in flour, baking powder and salt until blended.

Divide dough into 4 equal pieces; flatten each piece into a disk. Wrap each disk with plastic wrap and refrigerate 1 hour or until dough is firm enough to roll. (Or place dough in freezer 30 minutes.)

Roll out On a lightly floured surface with a floured rolling pin, roll 1 piece of dough 1/8-inch thick. With floured 3-inch to 4-inch cookie cut-



ters, cut dough into as many cookies as possible; wrap and refrigerate trimmings. Place cookies, 1 inch apart, on ungreased large cookie sheet.

Bake cookies 10 to 12 minutes or until lightly browned. Transfer cookies to wire rack to cool.

Decorate when the cookies are cool with frosting if you like; use along with sugars and candies to decorate cookies. Set cookies aside to allow frosting to dry completely, about 1 hour. Store in tightly covered container (with waxed paper between layers if decorated) at room temperature up to 2 weeks, or in freezer up to 3 months.

Makes 5 dozen cookies.



You'll be sure to know.

Jolly Old St. Nicholas

What you think is right.







The First Noel





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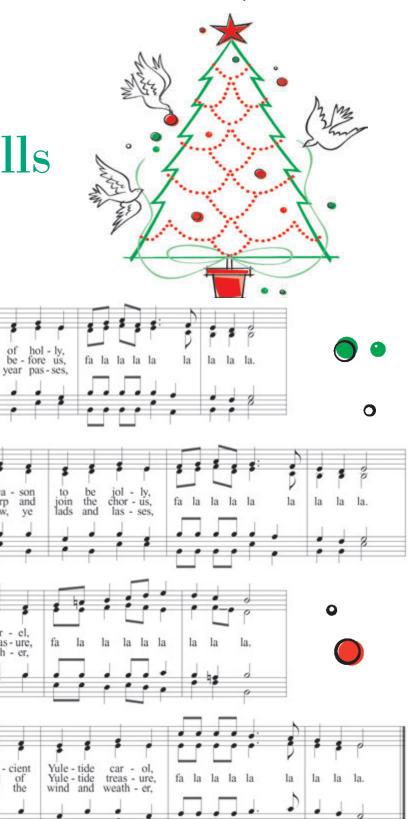
Sing

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For friends and good cheer,
Hearts light all around,
And laughter abounds!

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