



## December Birthdays

Jennifer Wallace: December 4

Holly Ryan: December 7

Amy Conom: December 12

Jen Colver: December 19

*Happy  
Birthday!*

## Our Upcoming Schedule

(Updated Monthly)

- **December 3, 2009:** Speaker: Hostessing, Julie Batson
- **December 17, 2009:** Craft: Boo Boo Kits; Special Gift Exchange Game
- **January 7, 2010:** Speaker: 30 Meals in a month, Emily Rhoden
- **January 21, 2010:** Craft: TBA
- **January 28, 2010:** Activity: Indoor Playground 10:00 am – 12:00 pm  
– North Kirkland Community Center
- **February 4, 2010:** Speaker: Marriage, Martha Weiss
- **February 12, 2010:** Activity: Jounals
- **February 18, 2010:** Craft: Keepsake Boxes
- **March 4, 2010:** Craft: Clothespin Signs
- **March 18, 2010:** Speaker: Self-care, Brynne Burkhalter
- **Week of March 22, 2010:** Activity: Bothell Fire Department Tour
- **April 1, 2010:** Speaker: Aerobics, Wendy Tacey
- **April 15, 2010:** TBA
- **April 24, 2010:** Activity: Games & Dessert 7:00 – 9:00 pm - Evergreen Community Church
- **May 6, 2010:** Speaker: Home organization, Rebecca Stuhlmiller
- **May 20, 2010:** Activity: End of the year tea



Picture by: Tonya Pitts

**Sick Child Policy:** When your child is sick, please use your best judgment & stay home from MOPS if your child has had a severe runny nose, severe cough, fever >100° F, diarrhea, or vomiting in the last 24 hours.

## Your Steering Team

### Mentor Mom

Julie Batson - [julie@soireeplanning.com](mailto:julie@soireeplanning.com) - 425-770-4867

### Coordinator Team

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### Hospitality Team

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### Publicity Team

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### Discussion Group Team

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### MOPPETS Coordinator Team

JoAnne James - [joanne@evergreen-cc.org](mailto:joanne@evergreen-cc.org) - 425-402-1733

Cheryl deBoer - [cheryl.deboer@comcast.net](mailto:cheryl.deboer@comcast.net) - 425-939-0828



Picture by: Amy Hanson

*O, Come Let us Adore Him, Christ the Lord!*

## Traditions

this issue

By Jen Wallace, Steering Team Coordinator



Tis' the season for so many traditions. It seems there are endless books and websites written just to give us ideas on what to do this time of year to create fun memorable traditions

with our families; but what about the rest of the year? It's in the everyday moments that some of the most meaningful traditions are born.

Traditions are what make a family unique unto itself; they are what set one family apart from every other family. They give kids a sense of belonging and so much to look forward to throughout the year. Traditions could be as simple as Friday night pizza and game nights or Saturday morning swimming with Dad, a certain day for a family bike ride, a picnic spot you always go to, a fun family name you call yourselves, or a special hand shake you have.

Of course big events are easy to make traditions around. We have quite a few things we do with each of our kids for their birthdays, to make the day all about them. We wake them up with a funny Swedish song, followed by breakfast with Dad, just the two of them, and end the day with a personalized cake made by Mom. Back to school is an exciting time for us too. Brooke and I have always gone out for a special lunch and an afternoon of shopping for all her clothing and school supplies. We turn boring things like well kid check ups into a party by taking the kids out for milkshakes after the doctor visit. Any holiday can be something special for your family; we don't have to limit ourselves to the big ones of Easter, the 4th of July and Christmas. Come up with something for Valentine's Day, St. Patrick's Day, Cinco de Mayo or Super Bowl Sunday. My kids are in charge of making a football cake every year for the Super Bowl, we're still working to perfect the shape.

Interests and hobbies are another great place to start with making traditions. For the family that hunts, opening day can be a huge event. For the family that skis, the day the lifts open bring hot chocolate and hot dogs for a tailgate party in the snow. Our family is into boating so

we're out there playing in the water, long before the weather in Western Washington is really great boating. We love it! We love to see who can be the first one into the freezing cold water any time we are out. The kids can't wait for Dad to stop the engine so the can race to the back to see who gets in first, winner gets a slurpee. It seems so simplistic, but they love it.

We shouldn't let weather stop us. One tradition we look forward to most is the first snow of the year when the family goes out to do snow angels in their underpants. (Thankfully we always need a photographer, so that's my role.) We've learned to embrace the rain we live in most of the year and make something special out of it, like an annual hike in the fall, or a trip to the local nursery for plants in the spring. Kids love nature and watching things grow.

We have piggy banks for all of our kids that we let them smash on their 5th birthday. Each of my kids gets to go to the Space Needle for lunch with Grandma to celebrate turning 8. When Brian was growing up they each got to go on a summer vacation with Grandpa and Grandma by themselves when they turned 12. Once in a lifetime can make it seem even more special. The awesome thing about creating traditions is this... no matter what you plan, even if everyone thinks your family is crazy for doing it, it's all about you and your family. Kids don't care so much about the exact event but much more the process and expectation of the event. They care about the feeling of belonging to something great, exciting and fun. Now is the time to start these things. Traditions create amazing memories and unity... Traditions are the ties that bind.

Fun websites to explore:  
[www.familyfun.com](http://www.familyfun.com)  
[www.holidayinsights.com](http://www.holidayinsights.com)



## Recipes for Rave Reviews

Cooking secrets to make you famous in your social circles around the family dinner table

### Baked Brie



Picture by: www.bettycrocker.com

#### Ingredients:

1 can of refrigerated crescent rolls, or a Pillsbury recipe creations dough sheet, a pastry puff phyllo dough, or a pie crust

1 - 8 oz round of Brie Cheese  
\*(For MOPS, I used a 16 oz round)

1 beaten egg

Any toppings that you would like; raspberry jam, brown sugar & butter, nuts, cranberries, apples, honey, bacon, sun-dried tomatoes, etc...

#### Directions:

Preheat oven to 350 °

If using crescent rolls: unroll dough; separate crosswise into 2 sections. Pat dough and firmly press perforations to seal, forming 2 squares.

If using dough sheet: Unroll dough; cut crosswise into 2 rectangles. Pat dough to form 2 squares.

Place 1 square on an ungreased cookie sheet. Place cheese on center of dough. If you are adding some kind of topping, spread it on top of the cheese.

Place the remaining square on top of the cheese round. Press dough evenly around cheese; fold bottom edges over top edges.

Gently stretch dough evenly around cheese; press to seal completely. Brush with beaten egg. Bake 20 to 24 minutes, or until golden brown. Cool 15 minutes. Serve warm.

\*(If you are using a larger size round, increase cooking temp to 375 ° and bake for 40-45 minutes, or until golden brown)

Serve alone, or with apples, crackers or sliced baguettes.

Recipe care of April Willard



Picture by: Jeffrey Hunter

## Practicing Hospitality

Opening our homes to others with the love we've received

### Cranberry Trifle

#### Ingredients:

2 sleeves graham crackers, crushed, 1/3 cup sugar, 1/3 tsp nutmeg  
4 - 14oz cans whole berry cranberries, chilled  
1 pint whipping cream, 1Tbs sugar, ½ tsp vanilla  
1 Tbs dried cranberries  
nutmeg

#### Directions:

In a gallon Ziploc bag, crush the graham crackers with the sugar & nutmeg. Whip the whipping cream with the sugar & vanilla. In a trifle bowl or other glass bowl with tall sides, layer graham cracker crumb mixture, then 1+ 1/3 cans of whole cranberries, then sweetened whipping cream. Repeat two more times. Sprinkle with nutmeg. Top with dried cranberries.

Recipe care of Julie Batson



Picture by: Amy Hanson

### Yam Apple Casserole

#### Ingredients:

3-4 yams  
3-4 firm cooking apples  
1/2 cup sugar  
2 Tbs cornstarch  
1/2 tsp salt  
1 cup water  
1/4 cup butter

#### Directions:

Parboil yams; peel & cut into pieces. Peel apples and slice. Butter a casserole dish & layer the yams & apples. Mix the sugar, cornstarch & salt in a sauce pan. Add 1 cup of boiling water & butter. Stir over medium heat until mixture comes to a boil. Pour the sauce over the yams & apples. Bake at 350° for 1 hour.

Recipe care of Amy Conom



Picture by: Amy Hanson

### Cranberry Punch

#### Ingredients:

4 cups cranberry juice cocktail  
4 cups 7-Up or lemon lime sparkling water  
1 cup pineapple juice  
1 small lemon

#### Directions:

In a chilled glass pitcher combine the first three ingredients. Cut 2 thin slices from the middle of the lemon to float in the punch. Juice the rest of the lemon & add it to the punch through a mesh sieve.

Recipe care of Amy Hanson



Picture by: Amy Hanson

### Cream Cheese Penguins

#### Ingredients:

18 jumbo pitted ripe olives, (from 5 3/4-oz can)  
18 small pitted ripe olives  
1 package (8 oz) cream cheese  
1 carrot, at least 6 inches long and 1 inch in diameter  
18 frilled toothpicks

#### Directions:

Cut a slit from top to bottom on each jumbo olive on one side only. Insert about 1 tsp cream cheese into the olive to fill cavity. Cut carrot into 1/4-inch slices; cut small notch out of each carrot slice to form feet. Press cutout notch piece into center of small olive to form beak (if necessary, pierce olive with small paring knife or toothpick to make a hole). Using a frilled toothpick, stack head (small olive), body (jumbo olive) and feet (carrot slice), adjusting so that beak, cream cheese breast and notch in carrot slice line up. (Penguins will stand better if olives are stacked with larger holes facing downward.)

Picture by: Amy Hanson

This recipe care of BettyCrocker.com

## List Lady

Tidbits to becoming a slightly better woman