

# Holiday Shopping List

what to get <b>dad</b> for Christmas	
<input type="checkbox"/>	for the garage:
<input type="checkbox"/>	build a wired home:
<input type="checkbox"/>	satisfy his appetite:
<input type="checkbox"/>	private home office:
	shop: <a href="http://www.nBuy.com/for-dad">http://www.nBuy.com/for-dad</a>

what to get <b>mom</b> for Christmas	
<input type="checkbox"/>	for her luxury side:
<input type="checkbox"/>	from the kitchen:
<input type="checkbox"/>	for her feelings:
<input type="checkbox"/>	super bargains:
	shop: <a href="http://www.nBuy.com/for-mom">http://www.nBuy.com/for-mom</a>

what to get <b>brother</b> for Christmas	
<input type="checkbox"/>	give an e-Christmas:
<input type="checkbox"/>	from santa's list:
<input type="checkbox"/>	illustrative books:
<input type="checkbox"/>	for the stocking:
	shop: <a href="http://www.nBuy.com/for-brother">http://www.nBuy.com/for-brother</a>

what to get <b>sister</b> for Christmas	
<input type="checkbox"/>	all fashion:
<input type="checkbox"/>	from santa's list:
<input type="checkbox"/>	illustrative books:
<input type="checkbox"/>	for the stocking:
	shop: <a href="http://www.nBuy.com/for-sister">http://www.nBuy.com/for-sister</a>

what to get <b>grandparents</b> for Christmas	
<input type="checkbox"/>	vacation travel:
<input type="checkbox"/>	for their health:
<input type="checkbox"/>	attic memories:
<input type="checkbox"/>	from the kitchen:
	shop: <a href="http://www.nBuy.com/for-grandparent">http://www.nBuy.com/for-grandparent</a>

what to get <b>the family</b> for Christmas	
<input type="checkbox"/>	take a vacation:
<input type="checkbox"/>	home entertainment:
<input type="checkbox"/>	inside the home:
<input type="checkbox"/>	life-event planning:
	shop: <a href="http://www.nBuy.com/for-family">http://www.nBuy.com/for-family</a>





# Party Pac-net<sup>sm</sup> Instant Party Kits

Inside  
This Package



*Just Add  
People*



plans

# Inside This Package



# Party Games

‘Tis the Season’ to exchange gifts and rekindle old friendships. Inside this package is a perfect set of games that will jump start your evening and keep you laughing through the night.



[White Elephant Gift:](#) We have taken an old familiar “white elephant” gift exchange game and added some interesting twist and fun. Plan for a lot of laughs.

[Who’s the Baby:](#) Need a game to introduce everyone? Have your guests bring their personal baby picture. Can they guess the baby?

[Print File:](#) Print pages for the above games.

# White Elephant Gift

Here is a familiar game that we have modified for the perfect Christmas party. Play this game after everyone has eaten. Plan for about 1-2 hours of game time, depending on the number of participants:

- Begin by highlighting on your [party invitations](#) that each guest is to bring a unique, funny, creative, one-of-a-kind, white elephant gift. Examples may include a large bust of Elvis, a manikin dressed from the 1970s, an heirloom from grandma's attic, etc. Discourage gifts that are vulgar or untasteful. They spoil the creative aspect of the game.

The gifts must be wrapped in holiday paper. Instruct your guests to deliver their gifts anonymously so that no one in the party will know who brought which gift. You may need to arrange early drop off or a box out front where the guests who arrive can deliver their gifts. When you are ready to begin the game, assemble the gifts under a holiday tree or wreath.

- Print the ["Numbered Tabs"](#) pages included with this package (2 pages for 1-60 guests). Cut out each tab and fold it in half. Assemble the number of tabs for participants (from 1- to the number of participants). Mix them in a bowl or hat and have each participant draw one slip at the start of game.

[Link and Print the "Numbered Tabs" page](#)

- Print the ["Who Brought the Gift"](#) pages included with this package (2 sheets: numbered 1-60 guests). Give a copy to each game participant. Instruct them that upon the opening of each gift to guess the person who brought the gift and write their name on the paper. The person who accumulates the most correct guesses at the end of the game wins.

[Link and Print the "Who Brought the Gift" page](#)

- The person who draws the number "1" is the first person to pick a gift from the gift pile. The person who draws number "2" is the second person who picks a gift, and so on.
- The first person who picks a gift from the gift pile will open it in front of the group.

Everyone will then guess who brought the gift and write the name on the [“Who Brought the Gift”](#) page.

- The person with the next number can do one of two things:
  - 1) they can take a gift from the gift pile and open it; or
  - 2) they can take a previously opened gift from any other person in the room.
- The **second** person whose gift has been taken **by the first person** (in this gift exchange round) may do one of two things:
  - 1) they can take a new gift from the gift pile and open it; or
  - 2) they can take a previously opened gift from any other person in the room except from the person who just took their gift from them.
- The **third** person who lost their gift **to the second person** (in this round) may now do one of two things:
  - 1) they can take a new gift from the gift pile and open it; or
  - 2) they can take a previously opened gift from any other person in the room except from the person who just took their gift from them on this turn.



They can however, take back the gift **from the first person** who took the gift **from the second person**.

- The **fourth** person who lost their gift to **the third person** may now do one thing only:
  - 1) they must take a new gift from the gift pile and open it —no more gift exchanges allowed after the third exchange.
- In summary: only three gift exchanges are allowed in a given round before someone without a gift must draw from the gift pile. Upon opening that gift, the person with the next successive number begins a new round where they can choose a gift from the gift pile or exchange with another person.

- If the first, second, or third person picks a new gift from the gift pile, the gift exchange round ends. The person with the next successive number begins a new round.
- The game continues until the last gift is drawn from the gift pile.
- After all of the gifts have been drawn, the host will go down the [“Who Brought the Gift”](#) list and asks to identify the person who brought each gift. The person who has the most correct guesses wins the game.
- Have a prize ready for the winner — something unique, funny, creative, one-of-a-kind white elephant gift. The game winner may do one of two things:
  - 1) they can accept and open the gift; or
  - 2) they can start another gift exchange round by taking a previously opened gift from any other person in the room.
- This round continues as explained in previous play — up to three exchanges.



## *Who's the Baby*

Try this game to jump start your party. It will help others introduce themselves and get to know each other better.

- Have each guest bring a baby picture of themselves to the party.
- The baby picture must be between the ages 6 - 24 months.
- Carefully attach each picture on the wall or plaster board for everyone to view; or scan each picture into a PC slide show and project them on the wall.
- Challenge everyone to guess who the baby is in each picture.



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31	32	33	34	35
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46	47	48	49	50
51	52	53	54	55
56	57	58	59	60

# Holiday Party

## White Elephant Gift Exchange

		Game Rules
Gift Item	Gift Donor	
1		<p>Upon opening of each gift, guess the person who brought the gift. If you accumulate the most correct guesses at the end of the game, you are the grand winner of our special "white elephant gift."</p> <p>The order of gift selection is by assigned number. The person with the next consecutive number may pick a gift from the gift pile or take a previously opened gift from another person.</p> <p>If they pick a gift from the gift pile, the selection round ends and moves to the next successive number.</p> <p>If they take a gift from another person, the person who lost their gift may pick a gift from the gift pile or take a gift from another person (except from the person who just took their gift).</p> <p>If they take a gift from another person, the person who lost their gift may pick a gift from the gift pile or take a gift from another person (except from the person who just took their gift — however they can take back a gift from the first exchange).</p> <p>If they take a gift from another person, this gift exchange round ends and the person who lost their gift must pick from the gift pile.</p> <p>The person who accumulates the most points plays the final round. They may accept the grand prize or take a gift from another person. This round ends after the third gift exchange.</p>
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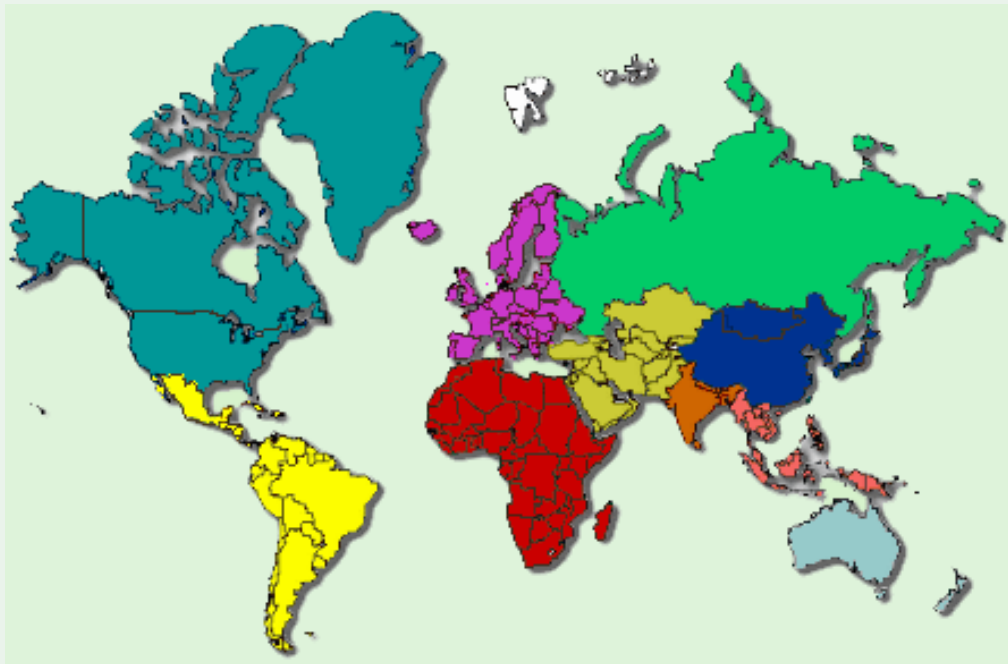
# Holiday Party

## White Elephant Gift Exchange

		Game Rules
Gift Item	Gift Donor	
31		Upon opening of each gift, guess the person who brought the gift. If you accumulate the most correct guesses at the end of the game, you are the grand winner of our special "white elephant gift."
32		
33		
34		The order of gift selection is by assigned number. The person with the next consecutive number may pick a gift from the gift pile or take a previously opened gift from another person.
35		
36		
37		If they pick a gift from the gift pile, the selection round ends and moves to the next successive number.
38		
39		
40		If they take a gift from another person, the person who lost their gift may pick a gift from the gift pile or take a gift from another person (except from the person who just took their gift).
41		
42		
43		If they take a gift from another person, the person who lost their gift may pick a gift from the gift pile or take a gift from another person (except from the person who just took their gift — however they can take back a gift from the first exchange).
44		
45		
46		If they take a gift from another person, this gift exchange round ends and the person who lost their gift must pick from the gift pile.
47		
48		
49		The person who accumulates the most points plays the final round. They may accept the grand prize or take a gift from another person. This round ends after the third gift exchange.
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59		
60		

# Christmas Ideas

Want to know how Christmas is celebrated around the world? Move your mouse over an area and select.



# North America

Our pick of Holiday sites.

Note: at time of publication, the following web sites were in operation.

**Early American Christmas Customs:**

<http://www.history.org/>

**American African Christmas:**

<http://melanet.com/>

**Brief History of Christmas:**

<http://www.howstuffworks.com>

**Symbols of an American Christmas:**

<http://www.alphabet-soup.net/symbolschrist.html>

**Everything Christmas:**

<http://www.christmas.com>

**Everything About Santa:**

<http://www.the-north-pole.com/index2.html>

**Religious Christmas:**

[http://www.execpc.com/~tmuth/st\\_john/xmas/](http://www.execpc.com/~tmuth/st_john/xmas/)

**Everything Holiday:**

<http://www.worldbook.com/fun/holidays/html/holidays.htm>

**Winter Solstice:**

<http://www.circlesanctuary.org/pholidays/WinterSolstice.html>



**Holiday  
Entertainment**



**Holiday  
Recipes**

# Latin America

Food, festivities and holiday traditions.

Note: at time of publication, the following web sites were in operation.

**Christmas in Mexico:**

[http://www.mexconnect.com/mex\\_/feature/xmasindex.html](http://www.mexconnect.com/mex_/feature/xmasindex.html)

**Jamaica Christmas:**

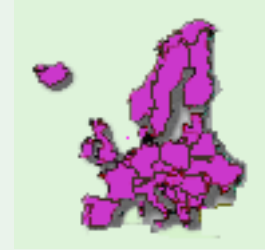
<http://www.jamaicans.com/culture/christ90.htm>



# Europe

Food, festivities and holiday traditions.

Note: at time of publication, the following web sites were in operation.



## **Christmas and New Year Traditions in the UK:**

<http://www.californiamall.com/holidaytraditions/traditions-england.htm>

## **Christmas in German Europe:**

<http://www.german-way.com/german/christmas.html>

<http://www.christkindlmarkt.at/> (Austria)

## **Christmas in France:**

<http://www.santas.net/frenchchristmas.htm>

## **Christmas in Italy:**

<http://www.initaly.com/regions/xmas/xmas.htm>

## **Christmas in Poland:**

<http://www.polishworld.com/christmas/>

## **Yule Tide:**

<http://www.paganet.org/pnn/1998/Yule/Sabbat.html>

## **Christmas in Norway:**

<http://odin.dep.no/ud/publ/x-mas/engelsk/innhold.html>

## **Virtual Finland:**

<http://virtual.finland.fi/finfo/english/xmas.html>



**Holiday  
Entertainment**



**Holiday  
Recipes**



# Africa

Our pick of Holiday sites.

Note: at time of publication, the following web sites were in operation.

**African Christmas Index:**

<http://www.christmas.com/worldview/africa/index.html>

**Kwanzaa Information:**

<http://www.melanet.com/kwanzaa/>



**Holiday  
Entertainment**



**Holiday  
Recipes**

# Russia

Our pick of Holiday sites.

Note: at time of publication,  
the following web sites were in operation.



**Russian Christmas Traditions:**

<http://www.russian-crafts.com/customs/christmas.html>

**Russian Orthodox Church:**

<http://www.russian-orthodox-church.org.ru/en.htm>

**Pictures from Russian:**

<http://www.cs.toronto.edu/~mes/russia/photo.html>

**Orthodox Christmas Chants:**

<http://www.goarch.org/access/byzantinemusic/katavasies/Christmas/welcome.html>



**Holiday  
Entertainment**



**Holiday  
Recipes**



# Asia-Minor

Our pick of Holiday sites.

Note: at time of publication, the following web sites were in operation.



**Christmas in the Holy Land:**

<http://www.jesus2000.com/christmas.htm>

**Jewish Hannukkah:**

<http://shamash.org/jfl/holidays/hanukkah.htm>

**Syrian Orthodox Church of Atioch:**

<http://wwwstaff.murdoch.edu.au/~t-issa/syr/details/prs.htm>

**Christmas in a Muslim Country:**

[http://www.sptimes.com/Travel97/10198/Christmas\\_in\\_a\\_Muslim.html](http://www.sptimes.com/Travel97/10198/Christmas_in_a_Muslim.html)



**Holiday  
Entertainment**



**Holiday  
Recipes**

# The Orient

Our pick of Holiday sites.

Note: at time of publication,  
the following web sites were in operation.



**Christmas in Japan:**

<http://gojapan.about.com/library/weekly/aa112700.htm>

**Christmas in China:**

<http://www.the-north-pole.com/around/china.html>

**Asian Christmas:**

<http://www.cvc.org/christmas/asia.htm>



**Holiday  
Entertainment**



**Holiday  
Recipes**

# Indonesia

Food, festivities and holiday traditions.

Note: at time of publication, the following web sites were in operation.

**Christmas Down Under:**

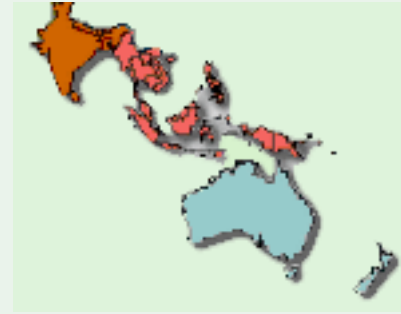
<http://www.shoal.net.au/~seabreeze/christmas.html>

**Christmas in India:**

<http://www.indiaexpress.com/faith/festivals/christmas.html>

**Christmas Nam Stories:**

<http://www.tlxnet.net/~boswell/christmas.html>



**Holiday  
Entertainment**



**Holiday  
Recipes**

# Holiday Entertainment

Let us help find the best sites for Holiday music and cinema.

Note: at time of publication, the following web sites were in operation.

## **Holiday Movies:**

Every Christmas Movie and Television Show with Online Order

<http://us.imdb.com>

## **Holiday Music:**

Listen Online to Christmas Carols

<http://xmascarols.thenet.tripod.com/>

Songs of the Seasons

<http://www.night.net/christmas/songs12.html-ssi>



## **Personal Stories:**

Christmas Calendar

<http://www.algonet.se/~bernadot/christmas/calendar.html>

# Holiday Recipes

Find the best sites for Holiday treats.

Note: at time of publication, the following web sites were in operation.

Holiday Ginger Bread House

<http://homecooking.about.com/library/weekly/aa120797.htm?once=true&>

Christmas Cookie Recipe Countdown

<http://www.cookierecipe.com/cat/christmas.asp>

Christmas Pies Recipes

<http://pie.allrecipes.com/default.asp>

All Kinds of Christmas Recipes

<http://www.christmasrecipe.com/>

English Mincemeat Pies

<http://www.foodwine.com/food/recipes/mincmeat.html>

Christmas Plum Pudding

<http://www.foodwine.com/food/recipes/plumpudg.html>

White House Holiday Recipe

<http://www.whitehouse.gov/holiday/recipe.html>



# Dinner Menu

Start your Christmas festivities with an easy-to-prepare  
“Five Exotic Chicken” Salad.



Step 1: Prepare the  
“5-Exotic Chicken” Recipes



Step 3: Top with  
Salad Dressing

Step 2: Serve it on  
Salad Greens

Step 4: Add the Side  
Dish

Step 5: Menu Layout



## *Step 1: 5 - Exotic Chicken Recipe*

Your chicken salad dinner begins with the chicken — grilled, sliced breast of chicken marinated in five scrumptious flavors. Serve all five (or any combination), giving your guests their choice of flavors. Allow one chicken breast per person.

[Teriyaki Chicken](#)

[Italian Chicken](#)

[Lemon Garlic Chicken](#)

[Caribbean \(Island\) Chicken](#)

[Spicy Cajun Chicken](#)

**Important note:** chicken must be prepared and cooked properly to prevent the spread of bacteria. To check for doneness when cooking, make a slit in the thickest part of the breast to see if the juices run clear. If they are clear and not pink, your chicken is done. For more information, see [http://www.chickenrecipe.com/hints/tips\\_Chicken.asp](http://www.chickenrecipe.com/hints/tips_Chicken.asp)

## *Teriyaki Chicken Marinade*

- 1/4 cup packed brown sugar
- 2 tablespoons soy sauce
- 1/2 cup pineapple juice
- 1 tablespoon peanut oil
- 1 clove garlic, peeled and minced
- 3/4 teaspoon ground ginger
- 1/2 teaspoon salt
- 4-6 chicken breasts — skinless, boneless and halved

Combine all ingredients and add to chicken breasts.  
Cover and refrigerate overnight in “zip-lock” storage bags.  
Turn bags occasionally to marinate chicken evenly.  
Drain marinade. Grill or fry chicken until center juices run clear.  
Cut into slices and serve (warm or cold) over [salad greens](#).

## *Italian Chicken Marinade*

- 1/2 cup cooking oil
- 3/4 cup soy sauce
- 4 tablespoons worcestershire sauce
- 2 tablespoon dry mustard
- 1/2 cup red wine vinegar
- 2 teaspoons dried parsley
- 2 teaspoons dried oregano
- 2 teaspoons dried basil
- 2 tablespoons dried onion
- 2 cloves garlic, peeled and minced
- 4-6 chicken breasts — skinless, boneless and halved

Combine all ingredients and add to chicken breasts.  
Cover and refrigerate overnight in “zip-lock” storage bags.  
Turn bags occasionally to marinate chicken evenly.  
Drain marinade. Grill or fry chicken until center juices run clear.  
Cut into slices and serve (warm or cold) over [salad greens](#).

## Lemon Garlic Chicken Marinade

- 2 tablespoons lemon juice
- 4 tablespoons honey
- 2 teaspoons grated lemon peel
- 2 tablespoons soy sauce
- 4-6 chicken breasts — skinless, boneless and halved

Combine all ingredients and add to chicken breasts.  
Cover and refrigerate overnight in “zip-lock” storage bags.  
Turn bags occasionally to marinate chicken evenly.  
Drain marinade. Grill or fry chicken until center juices run clear.  
Cut into slices and serve (warm or cold) over [salad greens](#).

## Caribbean (Island) Chicken

- 2 tablespoons vegetable oil
- 1/2 cup sliced green tail onions
- 2 cloves garlic, peeled and minced
- 1 red bell pepper, chopped
- 1/4 teaspoon salt
- 1/2 teaspoon cumin
- 1/2 teaspoon ginger, peeled and minced
- 1/2 teaspoon curry powder
- 1 teaspoon dried thyme
- 1/2 teaspoon paprika
- 1/8 teaspoon cayenne pepper (or to taste)
- 1/4 t freshly ground pepper
- 4-6 chicken breasts — skinless and boneless

Heat oil to medium high in frying pan, add vegetables and spices. Cook stirring frequently until bell pepper is tender. Cool to room temperature. Place chicken breasts with marinade in “zip-lock” storage bags and refrigerate overnight. Drain marinade and grill or fry chicken. Cut into slices and serve over [salad greens](#).

## *Spicy Cajun Chicken*

1/2 cup white vinegar  
2 tablespoons hot pepper sauce  
1 teaspoon ground red pepper  
1 green tailed onion, chopped  
1 teaspoon minced garlic  
1 teaspoon black pepper  
1 teaspoon dried parsley  
1/2 teaspoon paprika  
2 tablespoons honey  
1/2 teaspoon salt  
1/2 fennel seed  
1 tablespoon vegetable oil  
4-6 chicken breasts — skinless, boneless and halved

Combine all ingredients and add to chicken breasts.

Cover and refrigerate overnight in “zip-lock” storage bags.

Turn bags to marinate chicken evenly. Drain marinade. Grill or fry chicken until center juices run clear. Cut into slices and serve (warm or cold) over [salad greens](#).

## *Step 2: Salad Greens*

Assemble a large bowl of salad greens (about 1 cup per person) along with your favorite vegetables such as onion, tomato, olives, alfalfa sprouts, feta cheese, etc. See [“Everything About Lettuce”](#) for different types of lettuce.

Try this “Baby Greens and Goat Cheese Salad.” Serves 6.

- 1 pound mixed tender young salad greens (mesclun)
- 1/4 cup green onions sliced
- 1/2 cup sliced almonds or pecans
- whole cherry tomatoes
- 1/2 cup goat cheese , crumbled (or cheese of choice)

## *Everything About Lettuce*

**LITTLE GEM:** A midget butterhead lettuce. The small 5 inch heads can be served whole in a gourmet salad. Dark green leaves have a sweet, buttery flavor.

**ICEBERG:** Compact, medium-large heads are light green and very crisp.

**BIG BOSTON:** Heads are medium green with crumpled leaves. Slight, reddish brown tinge on edges of leaves. Buttery-yellow heart.

**BLACK SEEDED SIMPSON LETTUCE:** Light green frilled leaves. Very crisp and tasty.

**OAK LEAF:** An old-time favorite leaf lettuce for generations. Thin, light green, oak leaf shaped leaves.

**SALAD BOWL:** Long, green, wavy leaves. A fine leaf lettuce. A great addition in any salad.

**PRIZE HEAD:** The light green leaves on this leaf lettuce are tipped in red. A real stand-out in a salad!! Large, crinkled leaves are crisp and sweet.

**EARLY CURLED SIMPSON:** This leaf lettuce has yellowish-green crinkled leaves. Contrasts well with other varieties in a salad. Old-time variety noted for sweetness.

**WAKEFIELD CRUNCH:** Small, compact, green heads are crisp and mild. A great head lettuce from Southern Virginia.

**PARIS WHITE:** Romaine lettuce from the 1860's. The 8 to 10 inch tall plants have light green crinkled leaves. White core. Very popular.

**TOM THUMB:** A miniature butterhead. Heads are only the size of a tennis ball. Creamy yellow, crumpled leaves. Use whole in salads.

**KAGRAN SUMMER LETTUCE:** A bibb lettuce with large, light green heads.

**SALAD KING GREEN CURLED ENDIVE:** Large variety of endive. Very curly leaves are dark green and white ribbed.

**BUTTERCRUNCH:** Compact heads have thick, juicy, crisp green leaves tinged in red. Compact yellow-white heart.

**GREEN MIGNONETTE:** Small, compact heads have deep green crumpled leaves. Globular white heart.

**BROAD LEAF ESCAROLE:** Large, broadleaf endive has dark green upright outer leaves. Hearts are creamy white with buttery texture.

**NEW YORK:** Medium green in color with tight, cabbage like heads

**WHITE BOSTON:** Firm, round, 12" heads are light green in color. Has a buttery-yellow heart. Very delicate flavor.

**GREAT LAKES:** Firm iceberg type heads. Light green in color.

Information supplied by **HeirLoom Seeds**

Suppliers of garden seeds and sowing instructions.

Visit them on the web: <http://www.heirloomseeds.com>



## *Step 3: Top It Salad Dressing*

Have on hand several varieties of salad dressings: Italian, Ranch, French, Blue Cheese, and others. Of course, may we suggest your very own house dressing.

### **House Dressing**

3 tablespoons wine vinegar

2 tablespoons lemon juice

1 teaspoon anchovy paste

1 teaspoon dijon mustard

1 clove garlic, peeled and minced

1 tablespoon fresh parsley, minced

1 tablespoon fresh chives, minced

1/4 teaspoon black pepper, freshly ground

1/2 teaspoon salt

3/4 cup extra virgin olive oil

Combine first 5 ingredients in a jar or bottle and shake to combine. Add olive oil and herbs and shake again. Add more olive oil if dressing is too tangy.

Allow to stand for several hours for flavors to combine.

Salt and pepper can be modified to taste.





## *Step 4: The Side Dish*

Serve sliced Italian bread or bread sticks with your salad. Also add some holiday nuts, chips and crackers/cheese.

Another side dish that compliments your chicken salad:

### **Wild rice and mushrooms (5-6 servings)**

1 cup wild rice (6 ounces)

4 cups water

4 chicken bouillon cubes

2 teaspoons parsley

1/2 cup butter

1 teaspoon garlic, peeled and minced

1 cup fresh portabello mushrooms sliced ( or other mushrooms)

1/2 cup chopped onion

1/2 cup sliced celery

Rinse rice in a strainer with cold water.

Combine rice, water, and bouillon in a heavy 3 quart saucepan and bring to a boil.

Reduce heat to a low boil and simmer 45-60 minutes, or until the rice has puffed and most of the liquid is absorbed.

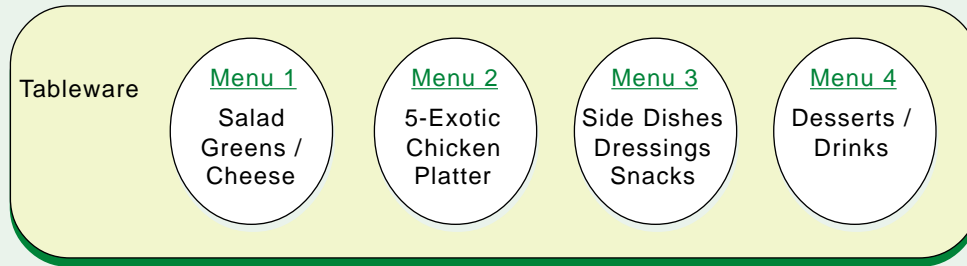
Melt butter and cook garlic, onion, celery until onions are translucent (about 5 minutes)

Add mushrooms and cook a few more minutes.

Stir into cooked rice and serve.

## Step 5: Menu Layout

The chicken salad dinner can be served buffet style. Arrange the serving counter accordingly as illustrated. Start with tableware and arrange the ingredients from left to right:



Leave plenty of room for dessert. You may want to have a separate dessert table.

## Dessert Menu

What's makes the Christmas holiday so special? That once-in-a-year preparation of holiday treats and desserts Here are some favorites.



[Coconut Pecan Christmas Cake](#)

[Chocolate Marzipan Yule Log](#)

[Caramel Popcorn](#)

[Candy Cane Lane](#)

[Holiday Beverages](#)

## Coconut Pecan Christmas Cake

- 1 cup heavy cream
- 1 cup sugar
- 1- 3 ounce package vanilla instant pudding
- 2 eggs, beaten
- 3/4 cups half and half cream
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups sweetened flake coconut
- 1 cup pecans, chopped

Grease and flour 2 round cake pans.

Beat heavy cream until thickened.

Slowly add sugar, eggs pudding, vanilla.

Add flour and half and half alternately to heavy cream mixture.

Add coconut and pecans.

Divide batter into prepared cake pans and bake at 350 degrees for 25 minutes.

### **Frosting**

- 4 tablespoons butter (divided)
- 2 cups coconut
- 1/4 cup chopped pecans
- 1- 8 ounce package cream cheese
- 2 tablespoons milk
- 1/2 teaspoon vanilla
- 3-1/2 cups powdered sugar (divided)

Melt 2 tablespoons butter and add coconut and cook over low heat until golden brown.

Remove and cool on paper towel.

Combine cream cheese with the remaining butter.

Add milk and vanilla.

Beat in sugar gradually.

Stir in coconut and pecans.

Frost one round sides and top.

Layer second round and frost sides and top.

May garnish with whole pecans.



## Chocolate Marzipan Yule Log

1- 8 ounce can almond paste  
2 tablespoons light corn syrup  
1-1/2 cups powdered sugar  
2 tablespoons cocoa  
2 teaspoons vanilla  
1 Tablespoon butter, softened  
1/2 cup milk chocolate morsels  
Candy holly leaves or other festive decorations, *optional*

Cut almond paste into small pieces and place in a medium size bowl.  
Add corn syrup and 1 cup of powdered sugar to the bowl and mix until smooth.  
Place 3/4 of the mixture between sheets of plastic wrap and roll out a 10 inch square.  
To the remaining 1/4 mixture add remaining sugar, cocoa, butter, vanilla and mix well and shape into a ball.  
Place between sheets of plastic wrap and roll into another 10 inch square.  
Remove plastic from the first square and the bottom plastic off of the second square.  
Place the second square on top of the first. (Plastic remains on the top of the second square but not in between the squares.)  
Roll layers together, jelly-roll fashion lifting the plastic off the top as you go.  
Rewrap the roll in plastic, and refrigerate 1-1/2 hours.

Melt chocolate in double broiler.  
Remove roll from refrigerator and remove plastic.  
Pour chocolate over roll and spread with a spatula to smooth.

Decorate with frosting ribbon flowers or holly leaves for a festive touch.

Note: this candy is best if made a few days ahead.  
Keep wrapped in refrigerator. Cut in 1/2 inch slices.

## Caramel Corn

Large bowl of unsalted popcorn — air popped best

3 cups brown sugar

1 cup light corn syrup

1 stick butter

1 cup salted peanuts, *optional*

Mix popcorn and peanuts in large serving bowl or roasting pan.

Combine sugar, corn syrup and butter in large sauce pan.

Cook over medium heat.

Stir constantly until it reaches a soft boil.

Pour caramel mixture over popcorn and peanuts and stir together.

Serve warm.



## *Candy Cane Lane*

Some of the world's favorite candies are just a click away. Select your favorites from the web or pick them up at a candy shop.

Note: at time of publication, the following web sites were in operation.

**Godiva Chocolates:**

<http://www.godiva.com/>

**See's Candies:**

<http://www.sees.com/>

**Here is a Fun Site for Jelly Bean Lovers:**

<http://www.jellybelly.com/>

**Read About the History of Candy:**

<http://www.CandyUSA.org/History/historyindex.shtml>

## *Holiday Beverages*

We have suggestions that satisfy all tastes.



[Wines](#)

[non-Alcoholic Drinks](#)

[Mixing Bar](#)

[Coffees and Teas](#)



## *Wines*

How about some white wine to compliment your salad and dessert.  
Here are some online favorites.

Note: at time of publication, the following web sites were in operation.

### **Express Online Order:**

Virtual Vineyards

<http://www.virtualvineyard.com>

Wine Connection

<http://www.wineconn.com>

### **All About Wines:**

The Origin of Wine

<http://www.upenn.edu/museum/Wine/wineintro.html>

Mitchell Beazley's Web Site

<http://www.reedbooks.co.uk/docs/mitchell/wine/main.htm>

## *non-Alcoholic Drinks*

Not everyone drinks. So have on hand plenty of mixers and sodas.

### **Lemon Raspberry Spritzer**

- 1 can frozen lemonade (thawed)
- 2 cups fresh or frozen raspberries
- 1 bottle lemon lime soda
- 5 cups chilled pineapple juice
- 1 quart pineapple sherbert

Combine all ingredients except soda and sherbert in punch bowl. Add soda and sherbert just before serving.

All Kinds of Sodas

<http://www.nbcfiz.com>

Customize Your Soda

<http://www.mysodas.com>

Online Shopping

<http://www.faygo.com>

### **Cranberry Cocktail**

- 1 quart cranberry juice cocktail
- 5 cups pineapple juice
- 1 cup whole cranberries 1/4 C sugar
- 1 liter bottle clear soda

Chop cranberries and mix with remaining ingredients except soda. Add soda just before serving. \*\*\*

\*\*\*For a festive ice ring\*\*\*

Combine 3 cups clear soda with 1/2 cup lemon juice.

Pour 2 cups into gelatin or molding pan. Add fruits that accent the color of your punch. Consider green grapes, strawberries, cranberries, oranges or lemon slices or strips of their peels, mint or lemon leaves or fresh edible flowers.



### **3-Juice Cocktail**

- 1 can frozen lemonade
- 3-1/2 lemonade cans of water
- 2 (10 oz. pckgs) frozen strawberries in light syrup
- 3 cups pineapple or apricot nectar
- 1 (6 oz.) can frozen orange juice (thawed)
- 3 cans lemon-lime or clear soda

Puree strawberries in blender or food processor

Combine with remaining ingredients except soda in a punch bowl or pitchers. Add soda just before serving.

### **Orange Raspberry Cooler**

- 3 cans frozen orange juice
- 2- 1 liter bottle raspberry lime or similar soda

Prepare ice ring if desired or float lemon slices and mint leaves in punch. Mix orange juice as package directs. Add soda just before serving.



## *Mixing Bar*

Need some suggestions on mixing the right drink? Turn to the net and school yourself. Remember, make sure your guests drink responsibly. And please do not drink and drive.

Note: at time of publication, the following web sites were in operation.

### **How To Web Sites:**

The Drink Mixing Web Site

<http://www.idrink.com>

The WebTender

<http://www.webtender.com/>

## *Coffees and Teas*

How about a brew of coffee or tea to end the perfect evening?

Note: at time of publication, the following web sites were in operation.

### **Coffee Online Order:**

Gourmet Coffee and Tea

<http://www.flyingsaucers.com/>

Coffee Suggestions

<http://www.starbucks.com>

### **Teas Online Order:**

The World of Tea

<http://www.stashtea.com>

Celestial Seasonings

<http://www.celestialseasonings.com/>

## *Invitation*

Everything is now set. One last item. Your friends. This package includes an invitation that you can snail mail or e-mail. Just personalize it and send.

Connect to our web site to download your FREE Invitation template:

[click here to download invitation template](#)



# Printing Menu



You can print this package for your personal use. Note that the print function will not print the side bar or navigation buttons.

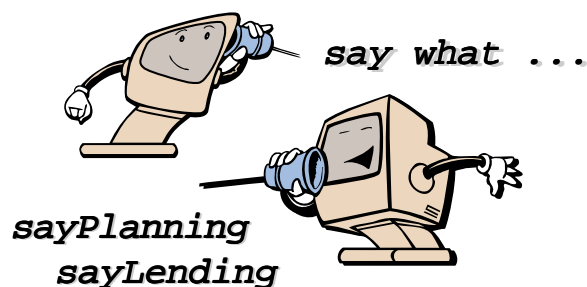
To print, simply click the page numbers to open the print panel on your PC. Input the page numbers to print.

Print the Entire Package:	<a href="#">pages 2-44</a>
Party Game:	<a href="#">pages 3-11</a>
Christmas Ideas:	<a href="#">pages 12-22</a>
Dinner Menu:	<a href="#">pages 23-33</a>
Dessert Menu:	<a href="#">pages 34-44</a>
Invitation:	<a href="#">see invitation menu</a>

## Print this 1-page Guide for Future Reference

### Planning and Financing Guides

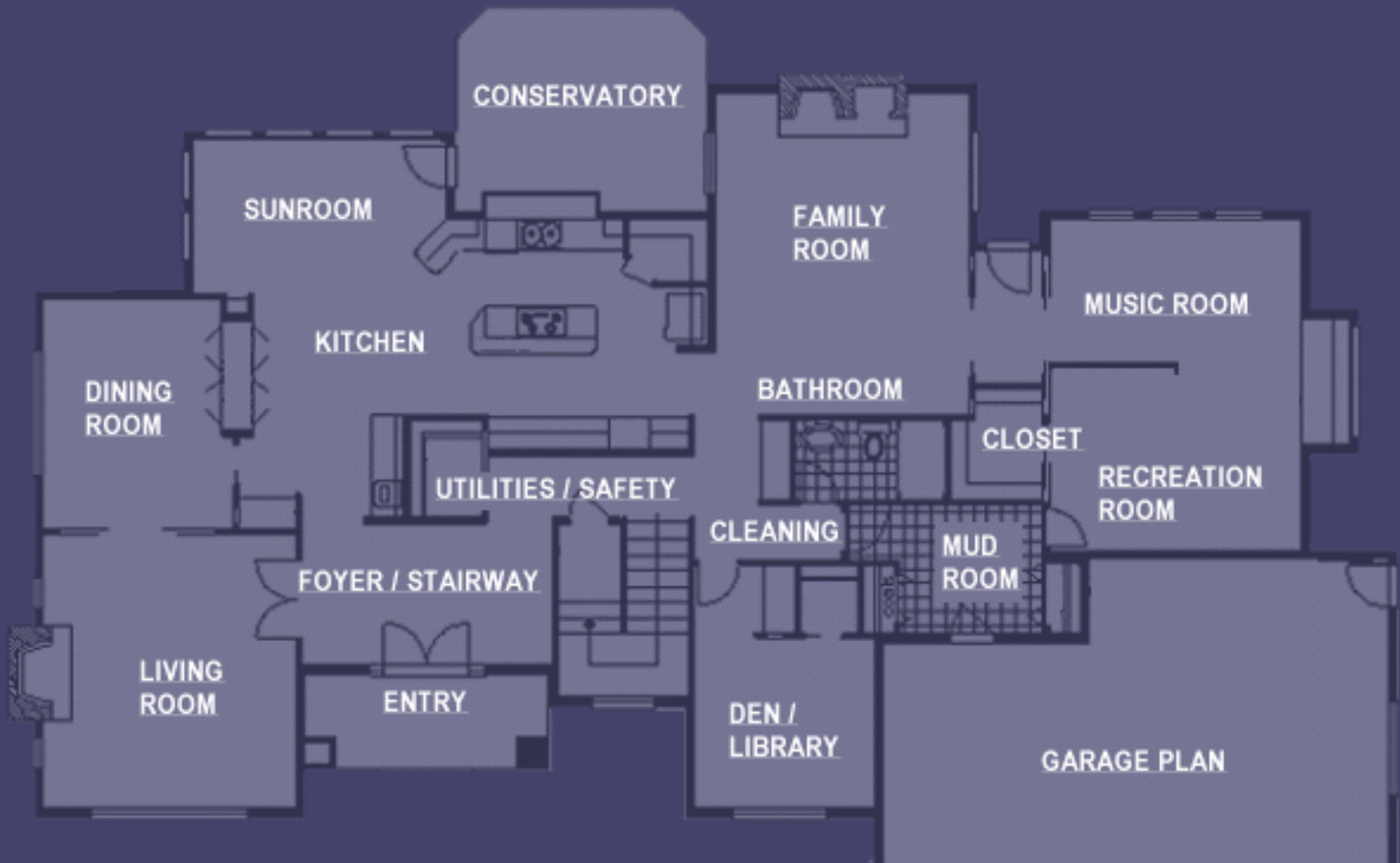
Planning Guides	
<input type="checkbox"/>	Going to college? Complete step-by-step plan for first-time high school students? Site address: <a href="http://www.SayPlanning.com/OfftoCollege">http://www.SayPlanning.com/OfftoCollege</a>
<input type="checkbox"/>	Saving for college? Learn everything you need on State 529 Plans. Find the right plan. Site address: <a href="http://www.SayPlanning.com/MyNetInvest">http://www.SayPlanning.com/MyNetInvest</a>
<input type="checkbox"/>	Buying or selling your home? Step-plans on information you need for making informed decisions. Site address: <a href="http://www.SayPlanning.com/OwnMyHome">http://www.SayPlanning.com/OwnMyHome</a>
<input type="checkbox"/>	How about building your home. Find how-to manage steps, contractors, spec plans, more. Site address: <a href="http://www.SayBuild.com">http://www.SayBuild.com</a>
<input type="checkbox"/>	Maybe you are looking to remodel or improve your home. Need some ideas? site address: <a href="http://www.SayPlanning.com/LetsRenovate">http://www.SayPlanning.com/LetsRenovate</a>
Other Planning Guides	
<input type="checkbox"/>	Lower your monthly bills. Saving tips on housing, food, transportation and more: Site address: <a href="http://www.SayPlanning.com/bills">http://www.SayPlanning.com/bills</a>
<input type="checkbox"/>	Other planning guides for career, moving, debt management, ID theft and more: Site address: <a href="http://www.SayPlanning.com">http://www.SayPlanning.com</a>
Financing Guides	
<input type="checkbox"/>	Understand home mortgage lending: Site address: <a href="http://www.SayLending.com/PickMyMortgage">http://www.SayLending.com/PickMyMortgage</a>
<input type="checkbox"/>	How can your home equity help you? Site address: <a href="http://www.SayLending.com/YourEquity">http://www.SayLending.com/YourEquity</a>
<input type="checkbox"/>	Everything about Education Lending: Site address: <a href="http://www.SayLending.com/SayStudent">http://www.SayLending.com/SayStudent</a>
<input type="checkbox"/>	Finding the right loan and lender. Search our network of online or local lenders: Site address: <a href="http://www.SayLending.com">http://www.SayLending.com</a>





# Ready for your party?

## Now where in your house will you hold it?



Visit our Home Improvement / Renovation Center for great home ideas and improvement plans.