

May Peace, Hope, and Love be with you this Christmas Season and always. So many great things have been accomplished by our members for the good of the Order this year, and many more to be accomplished in the future. Many sisters will show gratitude for their freedom by remembering their local veterans with gifts, meals, necessities, and prayers. Many Sisters will remember the fallen by placing wreaths at gravesites at local "Wreaths Across America" December 13th.

This is a busy season. Please take time to be there for those struggling to find Christmas in their hearts this year. Check in with one another with a listening ear. Helen Steiner Rice once wrote "Peace on earth will come to stay when we live Christmas every day."

My wish for you is to be healthy, happy, and full of life. It's not always what is under the tree that is important, it is the family, friends, and others who surround you.

Please enjoy the little stories, traditions, and recipes from some of our members, National Officers, and Past National Presidents.

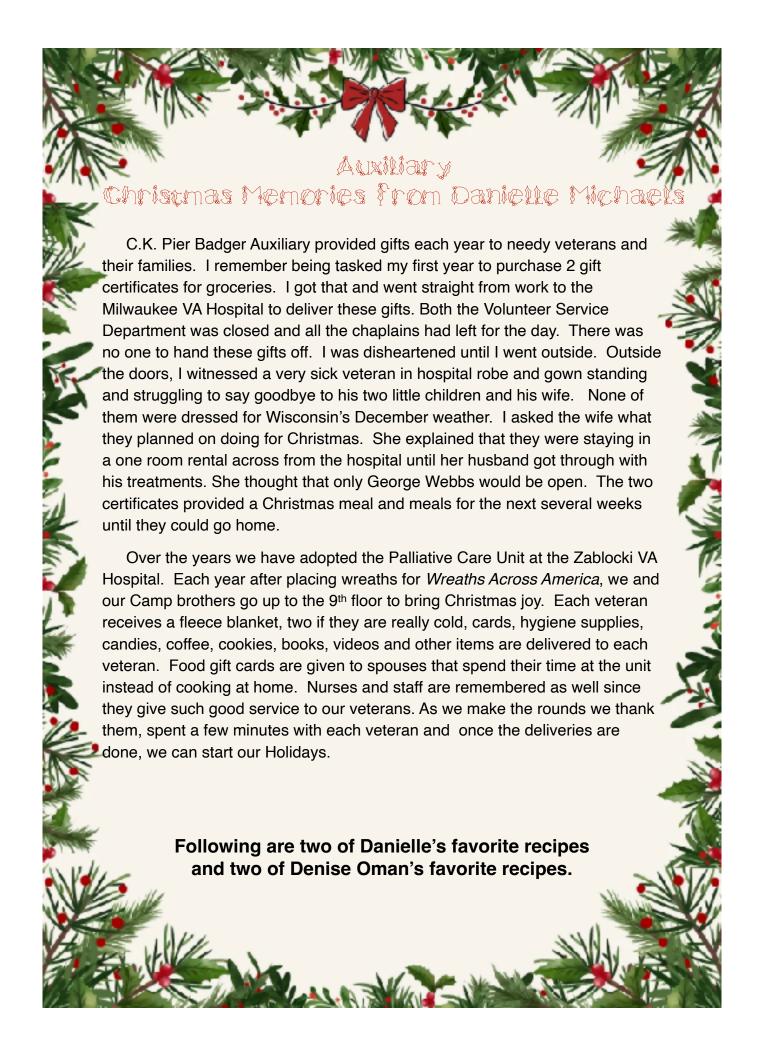
Happy Holidays, Merry Christmas, Happy Hanukkah, Frohe Weihnachten!

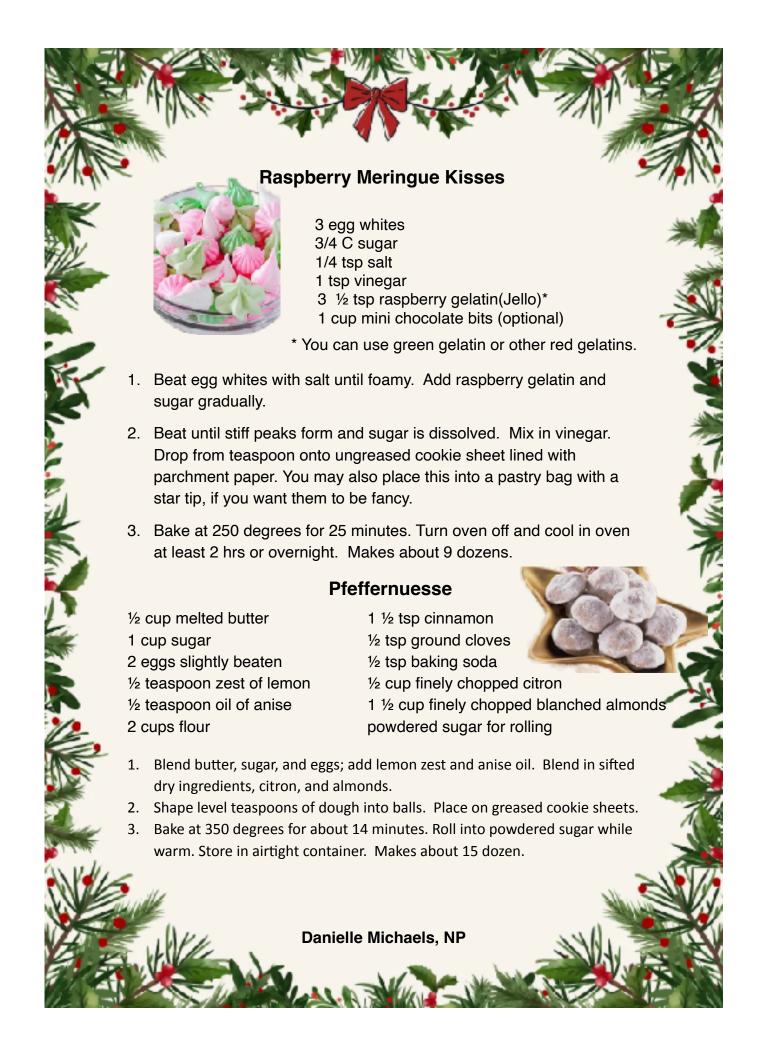
Danielle Michaels, National President

Auxiliary to the Sons of Union Veterans of the Civil War

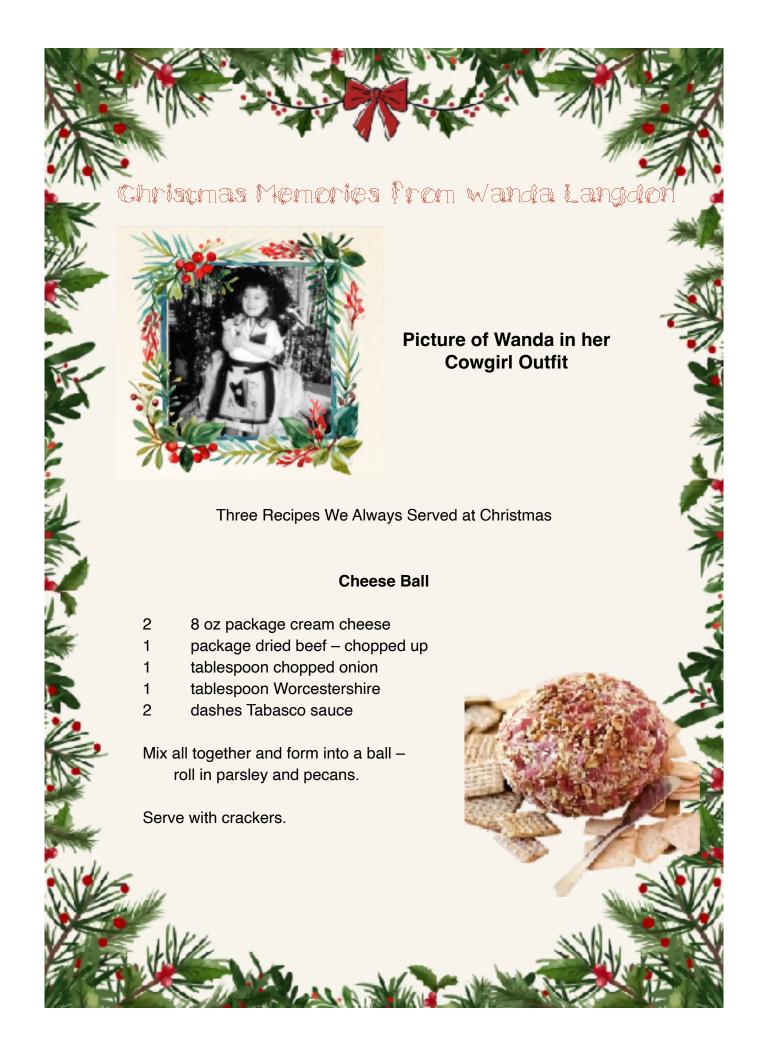




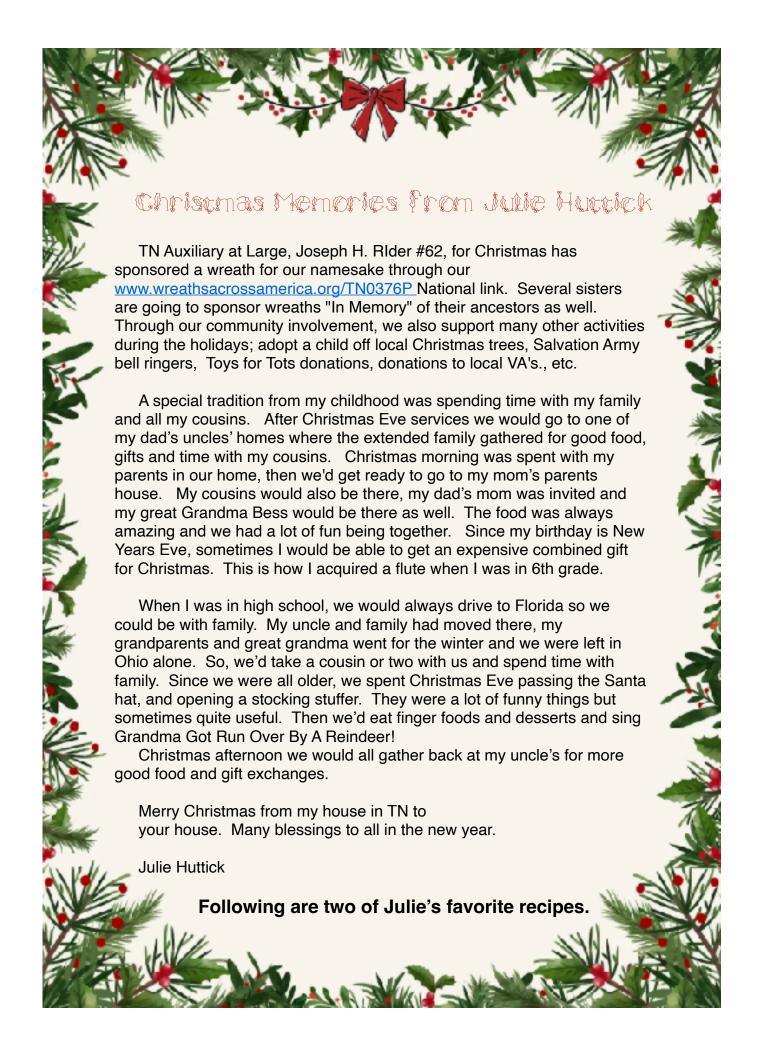


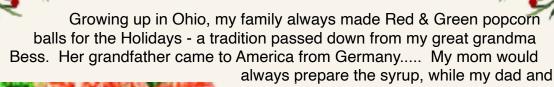












lways prepare the syrup, while my dad and lower would made the popcorn and removed the unpopped kernels. My dad would then turn the bowl as my mom poured the hot

syrup over the popcorn. After that, we'd butter our hands and get to work shaping the balls. Everyone in my little town loved them as much as our family did, and we'd often make Blue & Gold (Mendon-Union school colors) popcorn balls for band competition trips, out of town basketball games, etc.

Now, the tradition continues, roles have just changed. My son, George

Michael, began helping my dad and I helped my mom. Now that my dad has passed, roles have changed again. My mom has taught George Michael how to make the syrup and I continue to make the popcorn and turn the bowl as my son pours the syrup. Then we all butter our hands and get to making popcorn balls. I hope your family will enjoy these as much as we do.

Grandma Bess's Popcorn Balls

Pop 1/2 lb. corn 2/3 cup light Karo syrup 2 cups granulated Sugar 2/3 cup boiling water 2 tsp cream of tarter 2 T vinegar
2 T melted butter or oleo
2 tsp vanilla
1/8 tsp baking soda

Combine: Sugar, Karo, Water & Vinegar. Bring to a boil. When it starts to boil add cream of tarter. Boil to soft crackle.

Remove from heat. Add oleo, soda, & vanilla. Add coloring if desired just before pouring over corn.

Pour over corn, mix well. Make balls as soon as you can handle it. Rub hands with oleo or cool water will help.

Wrap in Saran Wrap! Enjoy

Julie Huttick

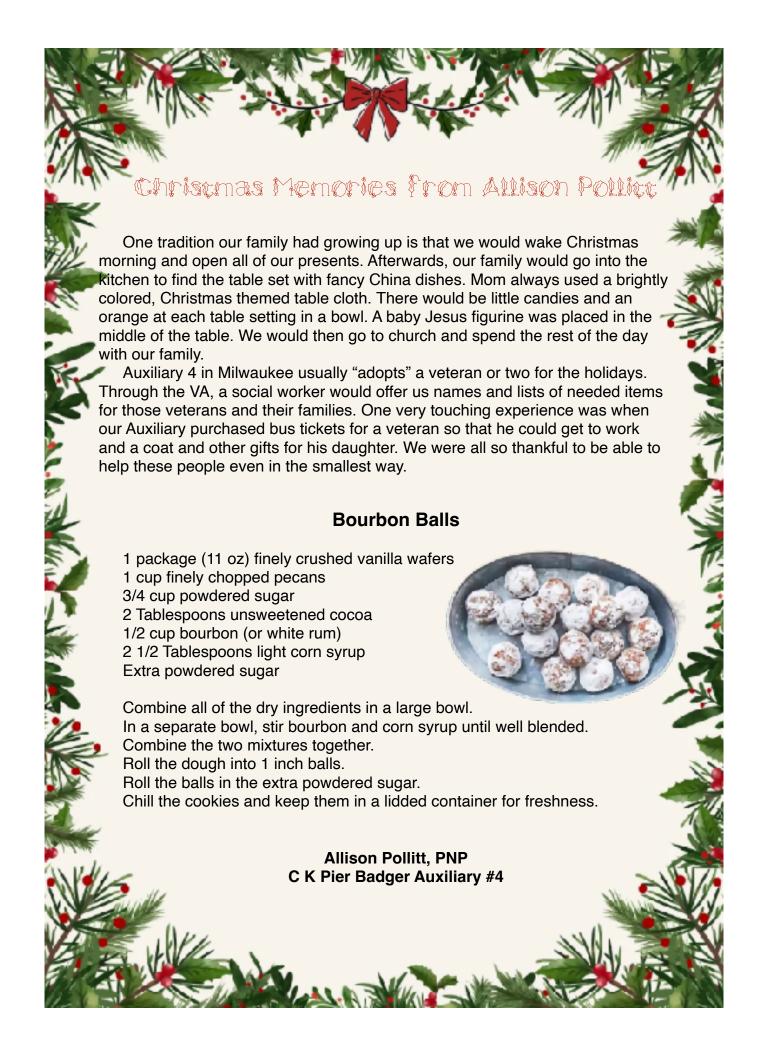














So we prepared a delicious Finnish Christmas dinner! I decided to try my hand at the Christmas prune tarts! I never had made them and they came out absolutely perfect!! I couldn't believe it!

Hyvaa Joulua! (Merry Christmas!)

JOULUTORTTU Finnish Christmas Stars

Ingredients for: Prune filling

1 bag pitted prunes 1/2 cup sugar

1/4 cup water 2 Teaspoons fresh lemon juice if desired

(I omit)

Cook about 30 minutes until prunes are soft, continue to stir prunes. Add more water and sugar if needed. Your kitchen will have lovely Finnish Christmas scent!

Ingredients for: Puff Pastry

2 cups flour 1/2 cup cold water

2 sticks butter salted

Mix well by hand, must be by hand, adding water slowly, once mixed well chill for a few hours or overnight.

Take out of fridge and cut in half working only one half at a time. Lightly flour kitchen counter roll out then you will make several folds over and repeat rolling out dough with folds till you are happy!. Chill dough again for about an hour. Do the same process with the remaining chilled dough!

Okay, now ready to make cookies!

Roll out dough, cut 3" squares, place on baking sheet then cut slits on all four corners fill with one teaspoon of prune filling. Then fold over all four corners and lightly press together on center to form a star.

Preheat oven to 400-425 degrees

Bake 15 minutes or when stars are lightly golden. Do not over bake! Place on cooling rack. When completely cool sprinkle with powdered sugar.

Now your Christmas Stars are complete with snow! Enjoy with a strong cup of coffee

> Vali Reyes Emma Seel

