

CHRISTMAS PUNCH

2 Boxes strawberry Jello
1 pkg. raspberry Kool-Aid
(sweetened)
1 ½ - 2 c. sugar
4 c. hot water

6 c. cold water
1 (46-oz.) can pineapple juice
1 (8-oz.) bottle real lemon juice
1 qt. ginger ale

Mix strawberry Jello, raspberry Kool-Aid, sugar and hot water until dissolved. Add cold water, pineapple juice and lemon juice. Put in freezer for 6 hours, remove from freezer and stir every hour. Return to freezer. At serving time, add 1 quart of ginger ale. No hard food for me, punch it is!

Recipe Submitted by Beverly McCloud

Drawn Together is an inclusive art program provided by ARCO, A Community Resource, a nonprofit United Way Agency.

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May artist/owner of Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the "Something to Crow About" Fundraiser Cookbook Collection.

Andrea May artist/owner Mystic Art Gallery, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org

ARTWORK BY KATHRINE HARRISON



*It seems so long since I could say, "Sister Susie sitting on a thistle!"
Gosh oh gee, how happy I'd be, if I could only whistle (thhhh, thhhh).*

"All I Want for Christmas Is My Two Front Teeth" Written by Donald Yetter Gardner in 1944 while teaching music at public schools New York. He asked his 2nd grade class what they wanted for Christmas and noticed almost all of them were missing at least one front tooth.

PECAN CRUSTED SPINACH ARTICHOKE DIP

3 T. butter, divided	1 (8-oz.) cream cheese, cut up
1 onion, finely chopped	½ c. mayonnaise
2 cloves garlic, minced	1 (8-oz.) pkg. shredded Monterey Jack/Colby blend
2 (10-oz.) boxes frozen chopped Spinach thawed	¾ c. parmesan cheese
2 (10-pz.) can artichoke hearts, drained and chopped	½ c. herb seasoned stuffing
	2/3 c. chopped pecans

Preparation

Sauté onion and garlic in 2 T. of the butter. Add spinach and cook over medium heat for 3 minutes. Stirring often. Add artichokes and next 4 ingredients, stirring until cheese melts. Put in greased 2 qt. baking dish. Bake at 350 for 20 minutes. While this bakes, combine remaining butter, pecans and stuffing. Sprinkle over bread mixture and return to oven for 15 more minutes. Serve with Wheat Thins.

Recipe Submitted by Julie Pruitt

Drawn Together is an inclusive art program provided by ARCO, A Community Resource, a nonprofit United Way Agency.

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May** artist/owner of **Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the "Something to Crow About" Fundraiser Cookbook Collection.

Andrea May artist/owner Mystic Art Gallery, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org

ARTWORK BY WAYNE MCGRAW



O Christmas tree, O Christmas tree, Much pleasure doth thou bring me!

"O Christmas Tree" - Ernst Anschütz the Leipzig Organist, Teacher, Composer in 1824.

Order Today
\$10 per 10 Pack
Set-One

Merry Christmas &
Happy New Year!

ARCO's Mission Statement: To Empower Individuals with Developmental Disabilities and their Families to have Quality Life through Instruction, Support, and Opportunity.

CREAMED CAULIFLOWER

1 med. Head cauliflower, broken
into florets (about 7 cups)
1 ½ tsp. salt, divided
½ c. dry bread crumbs, divided

1 c. Half and Half cream
1 T. butter
minced fresh parsley

Preparations

Place cauliflower in a saucepan and add 1 inch of water and 1 tsp. salt. Bring to a boil. Reduce heat. Cover and simmer for 6-7 minutes or until crisp-tender, drain. Grease the bottom and sides of a 2 quart baking dish, sprinkle with 2 T. bread crumbs. Add cauliflower. Pour cream over top. Dot with butter and sprinkle with remaining salt and bread crumbs. Bake, uncovered, at 350 for 25-30 minutes or until cauliflower is tender. Garnish with parsley.

Recipe Submitted by Peggy Clark

**Drawn Together is an inclusive art program provided by
ARCO, A Community Resource, a nonprofit United Way Agency.**

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May artist/owner of Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the
"Something to Crow About" Fundraiser Cookbook Collection.

Andrea May artist/owner Mystic Art Gallery, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org

ARTWORK BY NICHOLAS TOFT



*There must have been some magic in that old silk hat they found:
For when they placed it on his head he began to dance around...*

"Frosty the Snowman" Written by Walter "Jack" Rollins & Steve Nelson, Recorded by Gene Autry. 1950. Frosty the Snowman television special. based on the song. began in 1969.

Order Today
\$10 per 10 Pack
Set-Once

*Hoping Magic Surrounds You this
Christmas and New Year!*

Happy Holidays!

*ARCO's Mission Statement: To Empower Individuals with Developmental
Disabilities and their Families to have Quality Life through Instruction,
Support, and Opportunity.*

CHEESE RING

1 lb. grated sharp cheddar
Cheese
1 c. chopped pecans
¾ c. mayonnaise
3-4 green onions, finely
chopped

½ tsp. red pepper
1 c. jalapeno pepper jelly
Ritz Crackers

Preparation

Mix cheese, pecans, mayonnaise, green onions, and red pepper. Put in a greased mold or bundt pan, chill. When completely chilled, turn upside down onto serving dish and file the center with pepper jelly. Serve with Ritz crackers.

Recipe Submitted by Peggy Rogers

**Drawn Together is an inclusive art program provided by
ARCO, A Community Resource, a nonprofit United Way Agency.**

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May artist/owner of Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the
"Something to Crow About" Fundraiser Cookbook Collection.

**Andrea May artist/owner Mystic Art Gallery, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org**

ARTWORK BY BARRY TRICHELL



*You know the time will come; peace on earth for everyone
and we can live forever in a world where we are free;
let it shine for you and me...*

"Christmas Time" Written by Jim Vallance, Recorded by Bryan Adams, 1985.

Order Today
\$10 per 10 Pack
Set-One

May You Receive the Gift
of Peace & Joy...

Merry Christmas!

ARCO's Mission Statement: To Empower Individuals with Developmental Disabilities and their Families to have Quality Life through Instruction, Support, and Opportunity.

ANGEL BISCUITS

1 pkg. dry yeast
5 T. warm water
2 c. buttermilk
5 c. flour
5 tsp. baking powder

1 ½ tsp. salt
½ tsp. baking soda
3 T. sugar
1 c. shortening

Preparations

Dissolve yeast in warm water, add 2 cups buttermilk. Mix all dry ingredients and shortening. Add yeast mixture to dry ingredients. Form into biscuits and bake at 400 until brown. This dough will keep in the refrigerator for 2-3 days. After removal from refrigerator, make into biscuits and let stand for approximately 30 minutes in a warm place so the biscuits will rise. Angel biscuits are a very old family recipe that we always served with deer steak, rice and gravy.

Recipe Submitted by Bobbie Nolan

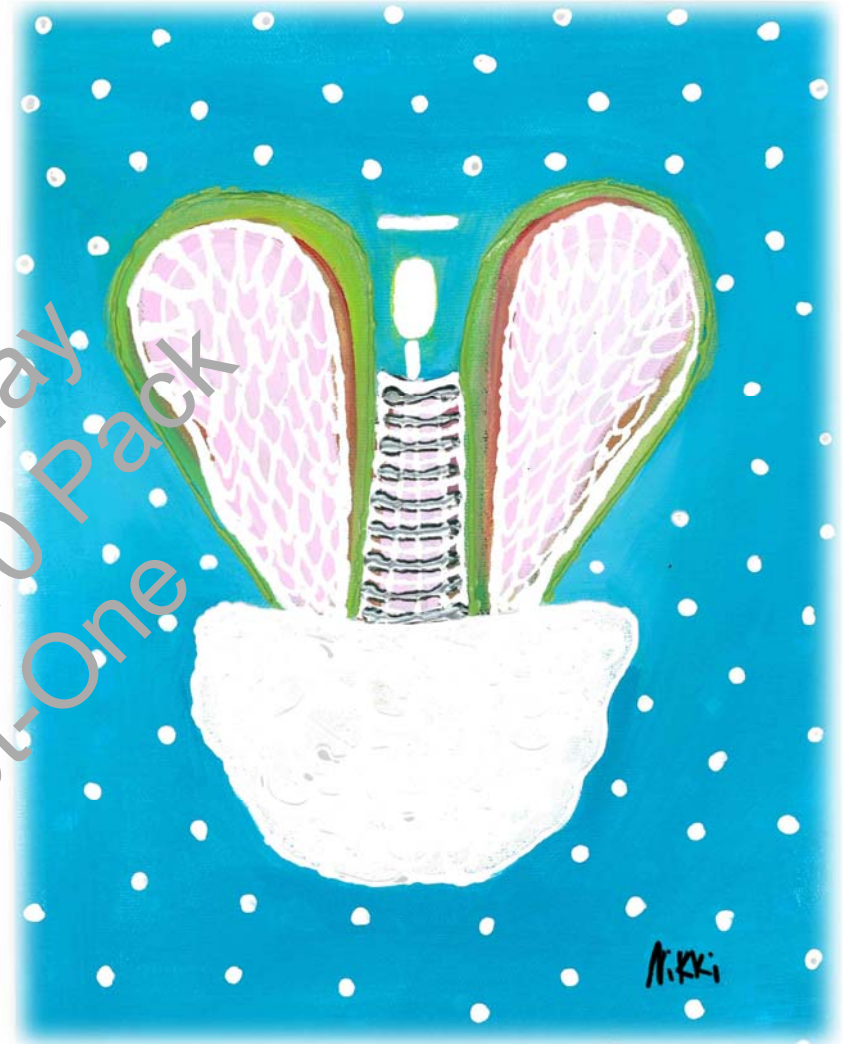
Drawn Together is an inclusive art program provided by ARCO, A Community Resource, a nonprofit United Way Agency.

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May** artist/owner of **Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the "Something to Crow About" Fundraiser Cookbook Collection.

Andrea May artist/owner **Mystic Art Gallery**, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org

ARTWORK BY NIKKI JONES



Hark! the herald angels sing, Glory to the newborn King!

"Hark! the Herald Angels Sing" is a Christmas carol that first appeared in 1739 in the collection *Hymns and Sacred Poems*, having been written by Charles Wesley.

Order Today
\$10 per 10 Pack
Set-One

Merry Christmas!

ARCO's Mission Statement: To Empower Individuals with Developmental Disabilities and their Families to have Quality Life through Instruction, Support, and Opportunity.

FRUIT CAKE LIZZIES

3 c. flour	4 eggs
3 tsp. soda	½ c. whiskey (maybe more)
1 tsp. cinnamon	1 lb. pineapple
1 tsp. cloves	1 lb. cherries
1 tsp. nutmeg	1 lb. box of raisins
1 stick butter	1 box chopped dates
1 ½ c brown sugar	1 ½ lbs. pecans, chopped
3 T. milk	

Preparation

Mix all dry ingredients, set aside. Cream butter and sugar together in mixer. Add milk and eggs to the mixture. Add dry ingredients alternately with Whiskey to the cream mixture. Chop fruit extra fine using extra flour to keep from sticking together. Add fruit and nuts. More nuts may be used if desired. Mix well. Drop by small spoonful on cookie sheet and bake at 275 until brown.

Recipe Submitted by Amanda Barry

Drawn Together is an inclusive art program provided by ARCO, A Community Resource, a nonprofit United Way Agency.

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May artist/owner of Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the "Something to Crow About" Fundraiser Cookbook Collection.

**Andrea May artist/owner Mystic Art Gallery, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org**

ARTWORK BY BENITA CURRY



*Here comes Santa Claus! Here comes Santa Claus!
Right down Santa Claus Lane!*

*"Here Comes Santa Clause" Written by Gene Autry & Oakley Haldeman,
Recorded by Gene Autry, 1947.*

Order Today
\$10 per 10 Pack
Set-One

*Here Comes Santa Claus! I know
you have been very, very nice...*

Happy Holidays!

*ARCO's Mission Statement: To Empower Individuals with Developmental
Disabilities and their Families to have Quality Life through Instruction,
Support, and Opportunity.*

GINGERBREAD COOKIES

1 c. shortening	2 tsp. baking soda
1 c. brown sugar	1 tsp. salt
3 eggs	2 tsp. ginger
2 c. molasses	2 T. cinnamon
8 c. flour	

Preparation

Cream shortening and brown sugar together, add eggs and molasses mix. Sift dry ingredients over wax paper, add to mixture and stir well. Put in refrigerator until cold. Roll onto cutting board to ½ inch thick. Cut out with ginger bread boy cookie cutter. Bake at 375 for 8-10 minutes. Sprinkle with powdered sugar.

Recipe Submitted by Juna Allen

Drawn Together is an inclusive art program provided by ARCO, A Community Resource, a nonprofit United Way Agency.

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May** artist/owner of **Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the "Something to Crow About" Fundraiser Cookbook Collection.

Andrea May artist/owner **Mystic Art Gallery**, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org

ARTWORK BY CHIRS RYLAND



Jump in bed, cover up your head, 'Cause Santa Claus comes tonight.

"Here Comes Santa Claus" Written by Gene Autry and Oakley Haldeman, 1947.

Order Today
\$10 per 10 Pack
Set-One

Order Today
\$10 per 10 Pack
Set-One

Bells are Ringin', Children Singin'

All is Merry & Bright!

Merry Christmas!

ARCO's Mission Statement: To Empower Individuals with Developmental Disabilities and their Families to have Quality Life through Instruction, Support, and Opportunity.

CORNBREAD DRESSING

1 bunch green onions, chopped	1 T. poultry seasoning
1 medium yellow onion, chopped	1 tsp. salt, black pepper to taste
2 stalks celery, chopped	4 eggs, beaten
5 T. butter	¼ c. oil
1 chicken or hen, cooked and Deboned (reserve both)	1 can cream of chicken soup
1 ½ qt. chicken broth	1 apple, chopped finely
1 large (8 to 10 inch) pan	1 slice white bread (or biscuit), torn
Cornbread, crumbled	1-2 T. flour

Preparation

Sauté green onions, yellow onions and celery in butter. Add remaining ingredients, mix well and cook in 350 oven 30 minutes. You may want to add more broth before/ or after cooking. Make giblet gravy and serve over dressing. Serves 10-12. Close observation of mother was the only way to get this recipe.

Giblet Gravy

2 T. oil	1 ½ c. chicken broth
4 T. flour	salt and pepper to taste
1 boiled egg, chopped	
livers and gizzards, boiled and chopped.	

Mix oil and flour in pan over med. Heat stirring constantly to make light brown roux. Then add remaining ingredients. Simmer until well blended.

Recipe Submitted by Larry Rogers

Drawn Together is an inclusive art program provided by ARCO, A Community Resource, a nonprofit United Way Agency.

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May artist/owner of Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the
"Something to Crow About" Fundraiser Cookbook Collection.

Andrea May artist/owner Mystic Art Gallery, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org

ARTWORK BY CHANCE NEATHERY



*And suddenly, there was with the angel a multitude of the
Heavenly Host praising God, and saying, "Glory to God in the Highest,
and on Earth peace, and good will toward men."*

"That's what Christmas is all about, Charlie Brown." - Linus Van Pelt

Order Today
\$10 per 10 Pack
Set-One

*Glory, Glory, Glory to God for All
of His Grace & Mercy...*

Merry Christmas!

*ARCO's Mission Statement: To Empower Individuals with Developmental
Disabilities and their Families to have Quality Life through Instruction,
Support, and Opportunity.*

WHITE CHOCOLATE PEPPERMINTS

1 lb. white chocolate or
Almond bark

30 pcs. Peppermint candy,
crushed

Preparation

Melt chocolate in microwave in glass bowl on defrost. Stop at 30 second intervals to stir, until melted. Quickly stir in a little less than half of the crushed peppermints. Spread onto cookie sheet covered with wax paper and sprinkle remaining peppermint on top. Let cool and break into bite size pieces.

Recipe Submitted by Beth Golson

Order Today
\$10 per 10 Pack
Set Only



**Drawn Together is an inclusive art program provided by
ARCO, A Community Resource, a nonprofit United Way Agency.**

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. Local artists volunteer their time and talent serving as instructors. This year **Andrea May artist/owner of Mystic Art Gallery** provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

Most of the recipes were submitted by ARCO's Family Committee from the
"Something to Crow About" Fundraiser Cookbook Collection.

Andrea May artist/owner Mystic Art Gallery, 229 Trenton Street, West Monroe, LA
ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org

ARTWORK BY JASON WEEMS

*Peeking Out the Window to See What They Can See
It's a Candy Cane Christmas, Sweet as Can Be.*

"Candy Cane Christmas Song" - Darius Rucker 2009

Order Today
\$10 per 10 Pack
Set-One

Wishing you and your family a
sweet, sweet, time of celebration!

Happy Holidays!

ARCO's Mission Statement: To Empower Individuals with Developmental Disabilities and their Families to have Quality Life through Instruction, Support, and Opportunity.

ARTWORK BY BARRY TRICHELL

Andrea May artist/owner Mystic Art Gallery, 229 Trenton Street, West Monroe, LA
 ARCO, A Community Resource, 901 N. 4th Street, Monroe, LA • www.arcomonroe.org

Most of the recipes were submitted by ARCO's Family Committee from the "Something to Crow About" Fundraiser Cookbook. Local artists volunteer their time and talent serving as instructors. This year Andrea May artist/owner of Mystic Art Gallery provided the materials and instruction for these beautiful "Old Fashioned" themed holiday cards.

The art program's success can be attributed to the local art community and ARCO participants who share a mutual love of art. **Drawn Together is an inclusive art program provided by ARCO, A Community Resource, a nonprofit United Way Agency.**

Combine the fruit, peel and zest with the rum to macerate; Place the butter, milk and sugar in a small saucepan; heat gently until the sugar is dissolved; In a bowl, combine the flour, salt, cinnamon, nutmeg, yeast and cardamom; make a well in the centre; pour the melted butter mixture and the eggs into the well; knead all the ingredients together for 5 minutes to form a smooth, supple dough; if the dough is too sticky, add a little more flour; add in the macerated fruit, peel, zest and almonds; Cover with greased paper and leave to rise for 3 hours, until the dough has doubled in volume; Knead again on a floured surface; roll out into a 25 cm (10") square; spread the marzipan over the centre; fold each side over to form a rectangle; turn over and place on a buttered baking sheet; cover with greased paper and let rise again for one hour or until doubled in volume; Place into a preheated 375° F oven and bake for approximately 40 minutes, or until the bread is nicely browned and produces a hollow sound when the bottom is rapped; Remove from the oven; brush with melted butter; sprinkle with

Preparations

- 3 cups flour
- 1/4 cup candied lemon and orange peel
- 3 tbsps. butter + more to finish
- 2 tbsps. sugar
- 1 packet dry yeast
- icing sugar
- Crushed seeds from 3 cardamom pods
- 5 oz. marzipan
- 3/4 cup milk
- 1/4 cup raisins
- 2 tbsps. rum
- 1/2 tsp. nutmeg
- A pinch of salt
- 5 oz. marzipan
- 1 beaten egg
- 1/2 tsp. cinnamon
- 2/3 cup almonds
- 1/4 cup of lemon

CHRISTMAS STOLEN - Recipe Submitted by Patrick Gen



*Just hear those sleigh bells jingle-ing; Ring ting tingle-ing too
 Come on, it's lovely weather; For a sleigh ride together with you...*

"Sleigh Ride" Composed by Leroy Anderson during a heat wave in July 1946; he finished the work in February 1948. The orchestral piece was first recorded in 1950 by Arthur Fielder & The Boston Pops Orchestra. Lyrics were added by Mithcell Parish.

Hoping All Your Wishes Come True!

Merry Christmas!

*Order Today
\$10 per 10 Pack
Set-One*

Order Today
\$10 per 10 Pack
Set-One

I hope you get your
two front teeth and
much, much more...

Happy Holidays!

ARCO's Mission Statement: To Empower Individuals with Developmental Disabilities and their Families to have Quality Life through Instruction, Support, and Opportunity.