

Create a festive holiday atmosphere with quick and easy treats

Not only is Kentucky well-known for their Christmas spirit, they are also well-known for their food. People in Kentucky can definitely cook, and usually go all out for the holidays. There is no cooking, quite like country cooking.

Cooking for the holidays can be a lot of fun. Many recipes are handed down through family, and passed on for generations. Those recipes are precious, and are beyond for the absolute best. Others have been picked up through friends, coworkers, church groups, etc. The following recipes are great to serve not only during the Christmas season, but throughout the year, as well.

Appetizers

Traditional Cheese Ball
 5 cups shredded sharp cheddar cheese
 1/2 cup cream cheese
 1 tablespoon margarine or butter
 1/2 cup chutney, finely chopped
 1 teaspoon Worcestershire sauce
 Wash of hot pepper sauce
 1/2 cup finely chopped toasted pecans or peanuts

Bring the cheese, cream cheese and margarine to room temperature. Beat cheddar

cheese and margarine with an electric mixer until combined. Add cream cheese, chutney, Worcestershire sauce and hot pepper sauce. Beat until thoroughly combined. Cover and refrigerate for 3 to 24 hours. Shape the chilled cheese mixture into 1 large ball or 2 small balls. Then roll the balls in the nuts. Serve with crackers. Makes 1 large or 2 small cheese balls.

Angel's Wings
 2 cans refrigerated crescent rolls
 2 tablespoons poppy seeds
 2 tablespoons sesame seeds

Open 1 can of rolls and separate into 2 long rectangles. Press perforations to seal. Using a knife, cut rectangles in half crosswise, forming 4 small rectangles. Cut each rectangle in half diagonally to form 4 triangles. Repeat procedure with other can of rolls. Press 3 triangles on a baking sheet to resemble an angel body and wings. Roll 1 triangle into a ball, dip into poppy seeds to resemble hair. Press ball against body and wings to resemble head. Sprinkle wings with sesame seeds. Repeat procedure on remaining triangles. Bake at 375 degrees for 5 min-

utes or until rolls are golden. With a spatula carefully transfer to a serving plate. Makes 16 angels.

Spiced Holiday Cranberries
 4 cups cranberries
 2 cups water
 1 teaspoon ground cinnamon
 1/2 teaspoon ground cloves
 Pinch of ginger

Wash cranberries and drain; set aside. Combine remaining ingredients; bring to a boil. Add cranberries; cook 7 to 10 minutes or until cranberry skins pop. Reduce heat and simmer 1 hour, stirring occasionally. Remove from heat and let cool. Chill until ready to serve. Makes 2 cups.

Beverages

Santa's Treat Cocoa Mix
 10 cups nonfat dry milk powder
 16 ounces sifted powdered sugar
 1 1/2 cups unsweetened cocoa powder
 1 1/2 cups instant malted milk cream
 6 ounces powdered non-fat creamer
 Marshmallows or whipped cream

Combine nonfat dry milk powder, powdered sugar, cocoa powder, malted milk powder and creamer in a large bowl. Stir until thoroughly combined. Store cocoa in an airtight container. Makes about 16 cups. For each individual serving, mix 1/2 cup cocoa mixture in a mug and add 3/4 cup boiling water. Stir to dissolve. Top with marshmallows or a dollop of whipped cream.

Spiced Apple Cider
 2 quarts apple cider or unsweetened apple juice
 1/2 cup firmly packed brown sugar
 1 cinnamon stick
 1/2 teaspoon ground nutmeg
 1/4 teaspoon ground allspice
 2 tablespoons lemon juice
 1 cup water

In a large saucpan combine apple cider, brown sugar, cinnamon stick, nutmeg and allspice. Bring to a boil; reduce heat and simmer 30 minutes. Remove cinnamon stick. Meanwhile, in a small bowl, combine lemon juice and water. Slice apples into thin slices; dip in lemon juice mixture to prevent discoloring. Place cider mixture in heat proof punch bowl. Garnish with apple slices.

Makes 8 servings.

Traditional Eggnog
 6 beaten egg yolks
 2 1/4 to 2 1/2 cups milk
 1/3 cup sugar
 1 teaspoon vanilla
 1 cup whipping cream
 2 tablespoons sugar
 Ground nutmeg

Combine egg yolks, milk and sugar in a large, heavy saucpan. Cook and stir over medium heat until mixture coats a metal spoon. Remove from heat. Cool quickly by placing pan in a sink or bowl of ice water and stirring for 1 to 2 minutes. Stir in vanilla, chill for 4 to 24 hours. At serving time, whip the cream and sugar until soft peaks form. Transfer chilled egg mixture to a punch bowl. Fold in whipped cream mixture. Sprinkle each serving with nutmeg. Makes about 10 servings.

The recipes appearing above were taken from, "Merry Christmas from Kentucky", a book containing Recipes for the Season. The copyright of the book is 1998.

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	R Value	Effective Equivalent Thermal Performance
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Journey to Bethlehem at Pleasant Hill

By TRICIA BRAY
 COMMONWEALTH JOURNAL
 STAFF WRITER

Why not "Journey to Bethlehem" this Christmas? If you live in Kentucky, it's not as hard as you may think.

Each year, the parking lot of Pleasant Hill Baptist Church on Clifty Road in Pulaski County is transformed into the bustling city of Bethlehem, just as it would have appeared on the evening Mary and Joseph arrived searching for a place to stay.

This is the seventh year Pleasant Hill has offered this free Christmas gift to the community. Local citizens attend the weekend attraction as well as visitors from as far as London, Russell Springs, Berea, and Tennessee.

Last year alone drove over 6,000 vehicles to the drive-through nativity scene which begins with scenes of the angels' visits to Mary and Joseph and ends with a parting view of three crosses on a hill.

Church members and other helpers dress in period costumes and roam the "streets" of Bethlehem, posing as tanners, tax collectors, members of King Herod's court, marketplace traders, and temple worshippers. The scene is also complete with real animals — donkeys, sheep, llamas, and camels, to name a few. Planning and scheduling for the Journey to Bethlehem begins two to three months ahead of

the event, and the "city" is built over the course of about a week. Volunteers strategically place trees over the doors of the church to disguise the area where the workers come and go to change

between one-hour shifts outside and half-hour breaks inside, where they are warmed by hot cocoa and chili. The windows of the church are even covered so that light from the building doesn't distract from the authentic feeling. Members of the church work hard to make sure the journey is as authentic as possible. Men begin letting their beards grow out in November. During the event, the "town people" scarcely stop to talk to those passing by in

cars. They go about their business as if the cars aren't there — after all, they wouldn't have been there 2000 years ago. Visitors can roll down their windows, and overhear men and women wondering aloud about the bright star in the sky, chatting about the baby born in the stable, or bickering over prices with a merchant.

This year, Journey to Bethlehem will be held Dec. 15-17 from 6 to 9 p.m., or until the line of traffic ends. Pleasant Hill Baptist Church is located at 1815 Clifty Road in Somerset. The church has a sign located at the corner of N. Hwy. 27 and Clifty — near the Hwy. 80 and Hwy. 27 intersection. "Shepherds" will be located at several intersections near the church to help give directions.



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