GT magazine

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Leaps of Growth in Town and Community

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A Very Special Birthday!

The Birth of Jesus

Caesar Augustus issued a decree that a census should be taken of the entire Roman world. This was the first census that took place while Quirinius was governor of Syria. And everyone went to their own town to register. So Joseph also went up from the town of Nazareth in Galilee to Judea, to Bethlehem the town of David, because he belonged to the house and line of David. He went there to register with Mary, who was pledged to be married to him and was expecting a child. While they were there, the time came for the baby to be born, and she gave birth to her firstborn, a son. She wrapped him in cloths and placed him in a manger, because there was no guest room available for them.

Shepherds lived out in the fields nearby. They kept watch over their flocks at night. An angel of the Lord appeared to them, and the glory of the Lord shone around them, and they were terrified. But the angel said to them, "Do not be afraid. I bring you good news that will cause great joy for all the people. Today in the town of David a Savior has been born to you; he is the Messiah, the Lord. This will be a sign to you: You will find a baby wrapped in cloths and lying in a manger."

Suddenly a great company of the heavenly host appeared with the angel, praising God and saying, "Glory to God in the highest heaven, and on earth peace to those on whom his favor rests." When the angels had left them and gone into heaven, the shepherds said to one another, "Let's go to Bethlehem and see this thing that has happened, which the Lord has told us about." So they hurried off and found Mary and Joseph, and the baby, who was lying in the manger. When they had seen him, they spread the word concerning what had been told them about this child, and all who heard it were amazed at what the shepherds said to them. But Mary treasured up all these things and pondered them in her heart. The shepherds returned, glorifying and praising God for all the things they had heard and seen, which were just as they had been told.

Enjoy making special memories with family and friends this Christmas,

Shea & Bruce Schaefer
Publishers of GT Magazine

Jesus
WAS A BABY FOR US

by Katie Augustine

"FOR UNTO YOU IS BORN THIS DAY IN THE CITY OF DAVID A SAVIOR, WHO IS CHRIST THE LORD."

LUKE 2:11

When you hear the name Jesus, what picture pops into your head?

Maybe you envision a famous painting of a Caucasian-looking Jesus that you saw hanging in your church entryway growing up. Maybe you picture him as a Middle Eastern man or as a cartoony image from pop culture. Whatever you envision, Jesus likely appears in your head as an adult.

How often do you picture Jesus as a baby?

I'd wager to guess that outside of December, most people don't. It seems that Christianity saves focusing on Jesus as an infant for Christmas. His incredible transformation of God to baby gets less air-time during the other 11 months of the year.

Recently, I was blessed to give birth to a baby boy and have been reminded anew how crass and humiliating it is to be a baby. Babies can't do anything for themselves! I usually like to think about Jesus in all his full-grown might and glory because it is a comfort to me, as I am all too aware of my sinfulness and find so much peace in the conquering work that Jesus did for all of us through his perfect life, death, and resurrection. But as I stare at the squishy newborn face of my son these days, I am humbled to remember how incredibly low Jesus brought himself out of love for us sinners.

I'm humbled that Jesus chose to spend nine months in a human womb. The God who could go anywhere in the universe chose to be cramped into a woman's uterus and go through all the stages of fetal development.

I'm humbled that Jesus went through the mess and pain of birth. He could have come down to earth in a chariot of fire or a spaceship or with battalions of angels flanking him with power and prestige. But he came in one of the most painful, crude ways possible. And more than that, he was born in a literal barn! No sterile hospital or experienced doctors for Jesus.

I'm humbled that Jesus was so dependent on his imperfect parents, Mary and Joseph. Jesus had created them—but now relied on Joseph for a roof over his head and on Mary to nurse him every two hours. The same God who made all the food we enjoy today limited himself to a diet of only breast milk!

And finally, I'm humbled that Jesus actually inhabited the confines of a human body. My three-week-old son makes all manner of gross noises—burps and toots and hiccups. He can't control his bowels, can't talk, can't walk, and can't even pick up his own soft little head. He is so limited in what he can do—and Jesus was the same. The God who could see into all eternity could not, as a baby, see past his own mother's face.

All of this reminds me that Jesus knows deeply what you and I are going through—even what infants and babies in the womb are going through! As it says in Hebrews 4:15, "For we do not have a high priest who is unable to empathize with our weaknesses, but we have one who has been tempted in every way, just as we are—yet he did not sin." He knows spiritually and physically what it is like to be in our shoes. No other "god" from any other religion has ever done that!

Jesus sacrificed his power and privilege and home in heaven to come as a perfect substitute for our sinful selves, something that was a sacrifice every moment of his human-bound life. It was a real step down for the Author and Perfecter of our faith to be born into this world as a helpless infant, but I am grateful every day that he was willing to go through that to win us a home in heaven. Thank you, Jesus, for being a baby for us!

Holiday Beef Rib Roast

Recipe by Lucy Meyring • Layout and Design by GT Magazine

INGREDIENTS:

3 teaspoons paprika

2 teaspoons garlic salt

1-1/2 teaspoons pepper

1 teaspoon dried rosemary, crushed

1/2 teaspoon cayenne pepper

1 bone-in beef rib roast (6 to 7 lbs.)

2 cups beef stock

DIRECTIONS:

Preheat oven to 325°. In a small bowl, mix the first 5 ingredients. Place roast in a roasting pan, fat side up; rub with seasoning mixture.

Roast 2-1/4 to 2-3/4 hours or until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°). Remove roast from oven; tent with foil. Let stand 15 minutes before carving.

Meanwhile, pour drippings and loosened browned bits from roasting pan into a small saucepan. Skim fat. Add beef stock to drippings; bring to a boil. Serve with roast.

Toasted Pecans That Smell and Taste like Christmas Joy!

No holiday gathering is complete without a few bowls of holiday nuts scattered about for your guests to enjoy.

QUICK AND EASY CINNAMON AND SUGAR ROASTED PECANS

www.belleofthekitchen.com. • By Ashlyn Edwards
Layout and Design by GT Magazine

INGREDIENTS:

1 egg white

1 tablespoon water

2 1/4 cups pecan halves

1/2 cup white sugar

1/4 teaspoon salt

1 1/2 teaspoons ground cinnamon

DIRECTIONS:

Preheat oven to 225 degrees F. Line a rimmed baking pan with a silpat, or grease with cooking spray.

Combine the egg white and water in a mixing bowl; beat with a whisk until frothy. Fold in the pecans to coat evenly. Next, combine the sugar, salt, and ground cinnamon in a container with a lid and shake to mix. Pour over the pecans and stir to coat pecans evenly. Spread the nuts over the prepared pan.

Bake in preheated oven until toasted and fragrant, stirring every 15 minutes, for about 1 hour. Cool on pan, thenstore in an airtight container. Roasted pecans are one of many delights during the holidays!

SURPRISING TRUTHS ABOUT

Santa's Reindeer

By Jeanna Bryner • www.livescience.com • Layout and Design by GT Magazine

They're actually Caribou. Reindeer and Caribou are two names for the same species, with reindeer generally referring to the domesticated variety that are herded by humans and pull sleds. Such reindeer live mostly in Scandinavia and Siberia and are typically smaller with shorter legs than their wild caribou relatives. In Siberia, caribou are called "wild" reindeer.

They're fast. While they may not fly, caribou can run as fast as 48 mph, though their normal walk is a slow one. When alarmed by a predator, or chased, it will gallop quickly.

They get around. Caribou are known to travel up to 3,000 miles in a year, the longest documented movements of any terrestrial mammal. Their counterpart in the water, the humpback whale, holds the record for the longest mammalian voyage, swimming 5,000 miles to their breeding grounds in winter.

They can handle the cold. Reindeer are covered with hollow hairs that trap in air and keep them well-insulated from the elements. Plus, their circulatory systems keep the cooler blood in the reindeer's limbs from drawing heat from the warm blood in their core body.

They're quiet. Santa won't have to worry about his reindeer waking up the kids (at least those without bells around their necks). Female reindeer tend to communicate mainly in the first months after the birth of offspring in summer, while males vocalize exclusively during the autumn mating season. Males are equipped with a large air sac in the neck that enables them to emit a hoarse rattling sound, or mating call. For the females, such air sacs allow moms to individualize their calls when communicating with their young.

Santa's crew is all-female. Santa's reindeer have been depicted as males throughout the years but in reality these depictions are not possible because male reindeer lose their antlers in early December when mating season has ended. Female reindeer keep their antlers throughout winter. As Santa's reindeer's are depicted with antlers, this can only lead to the conclusion that it is females that power the sleigh through the sky during the night of Christmas Eve each year.

It is the gals tugging pudgy Santa and the goods through the winter sky. And this might be why Santa chose an all-female crew: Male reindeer carry as little as 5 percent body fat when Christmas rolls around, having lost much of their fatty stores during the mating season. Female reindeer, however, enter winter carrying about 50 percent body fat. This natural insulator, which can be a couple of inches thick on their rumps, keeps the reindeer toasty in temperatures as low as minus 45 degrees Fahrenheit (minus 43 degrees Celsius).

For the record, the names of Santa's reindeer, recorded by Clement C. Moore in "A Visit from St. Nicholas," also known as "The Night Before Christmas," are **Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Donder (or Donner) and Blitzen. And don't forget the most famous reindeer of all, Rudolph.**

HISTORY AND FAME OF THE Nutcracker

www.nutcrackermuseum.com

Nuts have been a significant part of the food supply since the beginning of time, and over the years, man has created ingenious ways to open the shells.

Excavations of early civilizations have revealed nutshells that were broken by stones when too hard for the teeth to crack. Pitted stones used for cracking nuts have been found in various parts of the United States and Europe and have been dated back to the Archaic Period, 4,000 to 8,000 years ago. These nomadic peoples would camp near the nut trees when it was time for the nuts to fall. Kernels were eaten whole or ground to make flour or nut butters.

The oldest known metal nutcracker dates to the third or fourth century B.C. and is shown in a museum in Tarent, Italy. The Leavenworth Nutcracker Museum shows a bronze Roman nutcracker dated between 200 B.C. and 200 A.D. It was found in 1960 after being buried for over 1800 years.

Iron lever nutcrackers are shown in the Ironworks Museum in Rouen, France with some dating back to the 13th century, and brass nutcrackers are known to have existed in the 14th and 15th century. At first these metal nutcrackers were hand wrought, but in later centuries, hot metals were poured into molds. England became famous for its brass production and produced many nutcracker styles, and the United States was known for its cast iron products.

The first wooden nutcrackers were simply two pieces of wood fastened together by a leather strap or metal hinge. By the 15th and 16th century, wood carvers in France and England were creating beautiful wooden nutcrackers. They used the wood from their locality, but preferred boxwood because of its fine grain and uniform color. Many of these delicately carved nutcrackers can be seen in the Leavenworth Nutcracker Museum.

By the 18th and 19th Centuries carvers in Austria, Switzerland and northern Italy were producing many carved nutcrackers in the likeness of animals and humans.

The screw nutcrackers did not appear until the 17th century and at first these were simple in structure. However, it was not long before artisans were carving and shaping intricate designs.

Standing wooden nutcrackers in the form of soldiers and kings were shown in the Sonneberg and Erzgebirge regions of Germany by 1800 and in 1830, the term "Nussknacker" appeared in the dictionary of the Brothers Grim. It was defined as often in the form of a misshaped little man, in whose mouth the nut, by means of a leaver or screw, is cracked open. In 1872 Wilhelm Fuchtner, known as the father of the nutcracker, made the first commercial production of nutcrackers using the lathe to create many of the same design. The Leavenworth Nutcracker Museum shows an 1880 miner of Wilhelm Fuchtner along with a miner presently made in the Fuchtner family workshops.

Today many wooden toy soldier nutcrackers are manufactured in Germany to meet the demands of the many collectors in the United States. This interest is renewed each year by the many productions of the Nutcracker Ballet. Collectors can now find designs in the characters from the ballet as well as hundreds of other designs.

Few nutcrackers have been produced in fragile materials such as ivory, bone and porcelain that still exist today, but some can be seen in the Leavenworth Nutcracker Museum. Many factors have contributed to the evolution of the nutcrackers form, functionality and character, the availability of materials, advances in production techniques, styles of the times, consumer demand, and even changes in the nuts themselves.

Entertainment For Your Cat During the Holidays

To entertain a bored cat during the holidays, provide stimulating activities like interactive toys, food puzzles, and rotating their toys regularly. You can also enrich their environment with new vantage points, cardboard boxes, or a window perch with a bird feeder. Interactive play sessions with a wand toy and opportunities to hunt or forage for treats can also keep them mentally and physically engaged.

INTERACTIVE AND PUZZLE TOYS

Use food puzzles and treat dispensers: Use balls that dispense treats or more complex puzzles that require your cat to manipulate parts to get the reward. This encourages natural hunting instincts.

Incorporate self-activated toys: Leave out toys that move on their own, like ball towers or automatic spinners, to keep them entertained when you're busy. Make simple toys out of cardboard boxes and paper bags for them to explore and play in, as many cats enjoy the crinkly sounds and hiding spots.

ENVIRONMENTAL ENRICHMENT

Create a comfortable space for your cat that is a cozy, quiet spot to retreat to, especially if your home is busy with guests.

Place a cat tree or perch near a window so your cat can watch the world outside. Add a bird feeder: Attract birds and squirrels to the window to provide your cat with live-action entertainment.

Use cat-friendly videos: Some cats enjoy watching videos designed for them, which can feature birds, fish, or mice.

INTERACTIVE PLAY AND COMFORT

Spend dedicated time playing with your cat each day using interactive toys like wands with feathers or strings to fulfill their hunting instincts. Consider catnip or silver vine – use these for self-stimulation and enjoyment.

Play relaxing music for your cat. Leave on classical music or smooth jazz to create a calming environment and block out loud noises

Santa's Hat

Delightful Cheesecake Bites That Your Guests Will Love!

www.delish.com • By Lindsay Funston
Layout and Design by GT Magazine

Need a last-minute dessert that requires very little planning, but will be a showstopper on your holiday table? Stop here. It's ridiculously cute and ridiculously simple. All you need are 3 ingredients: store-bought cheesecake, whipped cream, and strawberries. In just 10 minutes you will create this adorable holiday dessert. It's perfect served as the perfect easy holiday dessert to complete your Christmas party, or gifted as the sweetest food gift to give to family and friends.

How to make Santa's hat cheesecake bites: First, press a small circle cookie cutter into any cheesecake—store-bought or homemade—to create a bite-sized base. Next, fill a piping bag with whipped cream and cover the surface of each cheesecake bite with a swirl. (If you have a steady hand then a can of whipped cream should work just as well.)

Finally, slice the bottom off of a strawberry and set it on top of the whipped cream. Add one tiny dollop to the tip of the strawberry and Ho, Ho, Ho, you've done it.

Ingredients:

1 plain cheesecake (homemade or store-bought)

1 1/2 cups whipped cream or Cool Whip

12 strawberries, tops sliced off

Directions:

Using a round biscuit cutter, punch holes out of cheesecake. (Depending on size of cheesecake you should be able to get 8 to 12 cheesecake bites.)

Transfer whipped cream or Cool Whip to a piping bag and pipe a layer on top of cheesecake. Top with strawberry, sliced side down. Pipe a dot on top of strawberry and serve.

PERFECT FOR THE HOLIDAYS . . .

Fruitcake

The soft vanilla cake base is flavoured with fresh orange zest, rum (optional), and chopped glazed fruit.

www.aprettylifeinthesuburbs.com by Jo-Anna Rooney
Layout and Design by GT Magazine

INGREDIENTS:

1/2 cup butter
1 cup granulated sugar
2 large eggs
2 cups all purpose flour
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
2 tsp vanilla extract
3/4 cup buttermilk
1/4 cup rum (or apple juice)
1 tbsp fresh orange zest
1 cup chopped candied cherries and fruit

INSTRUCTIONS:

Preheat your oven to 350 degrees F. Prepare a loaf pan by lining it with parchment paper. Using a stand mixer cream the butter and sugar together until fluffy and smooth. Add the eggs, one at a time, and mix until creamy. Add in the orange zest. Mix well.

In a separate bowl whisk together the flour, baking powder, baking soda and salt. In measuring cup mix together the buttermilk, vanilla and rum. Add the flour mixture, alternating with the buttermilk/rum mixture, to the butter ingredients. Combine. Pour the batter into the prepared baking pan. Bake for about 1 hour and 15 minutes.

Place the loaf (still in the pan) onto a wire cooling rack and let rest for 10 minutes. After 10 minutes, pinch the parchment paper and pull the loaf out of the pan, placing the loaf on the wire rack to cool for at least 30 minutes before cutting.

Cinnamon Eggnog

INGREDIENTS:

6 large egg yolks
1/2 cup granulated sugar
1 cup heavy whipping cream
2 cups milk
1/2 teaspoon ground nutmeg
Pinch of salt
1/4 teaspoon vanilla extract
Ground cinnamon, for topping
Cinnamon sticks, for garnish

DIRECTIONS:

Whisk the egg yolks and sugar together in a medium bowl until light and creamy. In a saucepan over medium-high heat, combine the cream, milk, nutmeg and salt. Stir often until mixture reaches a bare simmer. Add a big spoonful of the hot milk to the egg mixture, whisking vigorously. Repeat, adding a big spoonful at a time, to temper the eggs. Once most of the hot milk has been added to the eggs, pour the mixture back into the saucepan on the stove.

Whisk constantly for just a few minutes, until the mixture is just slightly thickened (or until it reaches about 160 degrees F on a thermometer). It will thicken more as it cools. Remove from heat and stir in the vanilla. Pour the eggnog through a fine mesh strainer into a pitcher or other container and cover with plastic wrap. Refrigerate until chilled. It will thicken as it cools. If you want a thinner, completely smooth consistency, you can add the entire mixture to a blender with 1 or 2 tablespoons of milk and blend until smooth. Serve with a sprinkle of cinnamon or nutmeg, fresh whipped cream, and a stick of cinnamon.

A Christmas Story

A Christmas Story has become one of the most ubiquitous Christmas movies out there. The film is over four decades old, and it will be playing in homes all around the world this month, especially those tuned in for the 24-hour marathon.

Excerpts from article by Michael Hein • Layout and Design by GT Magazine

A Christmas Story premiered on November 18, 1983, and was an instant critical and commercial success. Directed and co-written by Bob Clark, it starred Peter Billingsley as Ralphie Parker, Darren McGavin as his father, Melinda Dillon as his mother Mrs. Parker, and Ian Petrella as his brother Randy. The movie depicts a nostalgic Christmas spirit through a series of vignettes set at Ralphie's school, among his friends, and at home. It was set in the year 1940 somewhere near Lake Michigan, and Ralphie was meant to be 9 years old. An older version of Ralphie narrates the entire movie in voice-over.

First things first: A Christmas Story is actually adapted from the book In God We Trust: All Others Pay Cash by Jean Shepherd. Shepherd was well-known as a radio personality, often narrating nostalgic tales of childhood on the air. After much encouragement, he began writing those stories down and editing them for publication in magazines. In 1966, he published them all in one big collection. Although it is often described as a memoir, Shepherd said the book was a healthy mix of fact and fiction.

Shepherd was not just the author — he was the voice of older Ralphie narrating the entire movie. He also made a cameo appearance standing in line to see Santa Claus a Higbee's. When the movie came out, adult viewers might have recognized Shepherd's voice from the radio, but as time has gone on, the movie has developed a life of its own and this set-up has been buried in history.

In God We Trust: All Others Pay Cash contains 31 stories, but only four of them were used as the basis for A Christmas Story. Others were later adapted into the 1994 movie My Summer Story. Meanwhile, other writers helped to expand the "Parker Family Saga" in six other movies.

A Christmas Story is pretty light-hearted, but there is definitely some strong storytelling going on to bring the whole movie together in the end. The strongest throughline of the movie is Ralphie's obsession with getting a Red Ryder Carbine Action 200-shot Range Model BB gun — and most adults' warnings that he shouldn't have it. His mother, his teacher, and even the department store's Santa all warn him, "You'll shoot your eye out," and, he nearly does just that.

Ralphie gets the BB gun as a Christmas gift from his father and runs right outside to use it. However, one of the beads quickly ricochets back and knocks his glasses off, injuring him in the process. Ralphie claims that he was hurt by a falling icicle, but his mother seems to know what really happened.

This conclusion manages to dovetail a few elements of the story nicely. For one thing, Ralphie is often scared of his father and doesn't seem to think they have much in common, yet his father is the one who got him the Christmas gift he really wanted. Meanwhile, he's frustrated by the nagging warnings about how dangerous the gun is, yet his mother turns out to be very patient and kind when he does hurt himself.

It's also worth noting that this is a humbling experience for Ralphie — he has become jaded by predictable experiences such as the decoder ring, but this injury reminds him he has a lot to learn. In the end, when the narrator remarks that this was the best Christmas gift he would ever get, it's another way of saying he will never be able to recapture this youthful spirit.

A movie juggling this many plots has a lot of other things to say as well. A lot of focus is placed on the intimate realities of humoring loved ones around the holidays — from Ralphie's reviled pink-footed pajamas to his father's furious battles with the furnace. In many ways, this inspired the commentary that would follow as the family Christmas movie genre developed over the years.

This includes the recurring bit about his father being chased by the Bumpus family's dogs. In the end, the animals trash the Parker family's kitchen and destroy their turkey dinner, leaving them no choice but to go out to a Chinese food restaurant for the holiday. This one major subversion set the scene to remind viewers that the important thing is to spend time together, not adhere strictly to traditions.

Finally, the movie does a lot to depict the small steps Ralphie is taking towards growing up. From the iconic lamp to his experimentations with swearing and even fighting off bullies, we can see Ralphie losing his innocence and starting the long road to adulthood. Ralphie seems ominously aware of this as well, while the narrator makes it clear that he treasures the memories of those simpler days.

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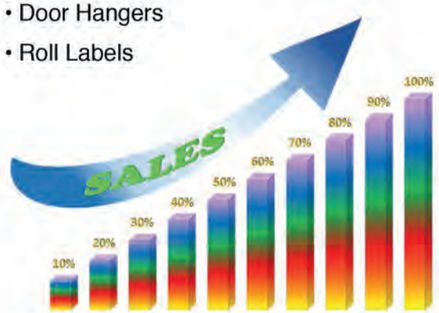

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