

Holiday Recipes- By Stan Southwick

We want to wish all of you the Happiest of Holidays and a Prosperous New Year and share some of our favorite Christmastime recipes.



Church Windows (Cassi)
a favorite treat from an elementary school cook book
 ½ cup butter
 16 oz milk chocolate chips
 1 tsp vanilla extract
 1 cup chopped nuts (optional)
 1 (16 oz) package colored miniature marshmallows
 1 cup powdered sugar, maybe more

-Melt the butter and chocolate chips in a sauce pan over medium heat, stirring frequently, until smooth and creamy. Remove from heat and stir in the vanilla. Let the chocolate mixture sit until it is cool enough not to melt the marshmallows, but still creamy. I think that I usually wait about 5 minutes. You can test it by dropping in a marshmallow.

-Stir in the marshmallow (and nuts, if you would like).

-Scatter about half of the powdered sugar onto about a 30" length of sheet of waxed paper or parchment paper in a rectangular area of about 8"x20". Dump the chocolate marshmallow mixture onto the sheet in the form of a log/cylinder.

-Sprinkle the remaining powdered sugar on the log to cover the mixture. Wrap the log in the paper and refrigerate for a few hours until firm. Cut log into ¾" slices.

-You can also use flaked coconut in place of the powdered sugar.

Chocolate Mousse (Caryl)

3 T cocoa ½ C sugar
 3 T cream 1 T instant coffee
 Dash of cinnamon 3 eggs (separated)
 Dash of cream of tartar Real whipped cream

-In a sauce pan place cocoa, sugar, cream, instant coffee, and cinnamon.

-Melt these over low heat, stirring constantly.

-Separate 3 eggs.

-Move chocolate mixture off stove (let cool slightly) and stir (by hand) egg yolks one by one into mixture.

-In a separate bowl, beat egg whites (with electric beaters) with a dash of cream of tartar until very stiff.

-Fold chocolate mixture into egg whites. Afterwards you can beat the whole mixture but just for about 3-5 seconds.

-Pour into individual cups (looks great in martini glasses) and place a dollop of real whipped cream on top.

-Serve immediately.

Chewy Sugar Cookies (Jesus)

2 ¾ cups all-purpose flour 1 teaspoon baking soda
 1/2 teaspoon baking powder 1 cup softened butter
 1 1/2 cups white sugar 1 egg
 1 teaspoon vanilla extract 3 to 4 tablespoons buttermilk
 Sprinkles or colored sugar, for decorating

-Preheat oven to 375 degrees F.

-In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

-In a large bowl, cream together butter and sugar until smooth. Beat in the egg and vanilla. Gradually blend in dry ingredients. Add enough of the buttermilk to moisten the dough and make it soft, not wet.

-Roll rounded teaspoons of dough into balls and place on a ungreased cookie sheet. With a brush or fingers, moisten the top of each cookie with the remaining buttermilk and slightly flatten the top of each cookie. Sprinkle with raw sugar or colored sprinkles.

-Bake for 8 to 10 minutes or until slightly golden. Let stand for 2 minutes before removing to cool on a rack.

Peanut Butter Blossom Cookies (Cassie)

48 Hershey's Kisses 1/2 cup shortening
 3/4 cup Creamy Peanut Butter 1/3 cup granulated sugar
 1/3 cup packed light brown sugar 1 egg
 2 tablespoons milk 1 teaspoon vanilla extract
 1-1/2 cups all-purpose flour 1 teaspoon baking soda
 1/2 teaspoon salt
 1/3 cup additional granulated sugar for rolling(optional)

-Heat oven to 375°F. Remove wrappers from chocolates.

-Beat shortening and peanut butter in large bowl until well blended. Add 1/3 cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.

-Shape dough into 1-inch balls. Roll in granulated sugar, if desired; place on ungreased cookie sheet.

-Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely. Makes about 48 cookies.

Wassail (Stan)

2 cups Tang 1/2 cup Powdered Lemonade
 1/3 cup Sugar 1 tsp Ground Cloves
 1 tsp Cinnamon

-Mix all ingredients together and store in an air-tight container.


-Add powder mixture to hot water according to your taste and enjoy.

Toast (Matt)

1 slice bread 1 toaster

- Toast to desired level, add butter and jelly then enjoy.

Consultant of the Month

Steve Drews, a design manager with  the Clark County CLARK COUNTY School District, has SCHOOL DISTRICT been selected as consultant of the month. SLA has had the privilege of working with Steve on multiple projects over the years. We appreciate his knowledge, his communication skills and his attention to detail. He is patient and kind and always interested in finding the best design solutions. We look forward to working with him in 2016.

Character is the ability to carry out a good resolution long after the excitement of the moment has passed."

— Cavett Robert

Favorite Flora:

Cedrus deodara

Deodar Cedar- By Matt Durham

Yes, we do live in the desert. However, if a landscape of cacti and succulents aren't your thing, you have options. In keeping with the holiday spirit, this month's favorite flora is the Deodar Cedar (*Cedrus deodara*). This evergreen conifer grows in a pyramidal shape up to 40 feet tall and 20 to 30 feet wide in Las Vegas. In its native range of eastern Afghanistan, northern Pakistan, and India it can reach up to 160 feet in height with trunks reaching 10 feet in diameter. The Deodar Cedar is fast growing, drought tolerant, and is typically grown in large areas with well drained soil. This tree derives its name from the Sanskrit word *devadaru*, meaning "wood of the god" or "divine wood." Its wood is used in construction and is also distilled into oils which can be found in everything from incense, soap perfumes, and floor polishes.



This tree can be grown in full sun but needs room to spread. It makes a great focal point and can be surrounded with shrubs such as Crape Myrtle (*Lagerstroemia indica*), Oregon Grape (*Mahonia aquafolium*) and Blue Chip Juniper (*Juniperus horizontalis* 'Blue Chip'). The Deodar Cedar also comes in cultivars with a weeping form 'Pendula' or with yellow to golden green needle color 'Aurea'.

Photo of the Month



Peace
 Huntington Botanical Gardens, California
 Caryl Davies