



*The League of Women Voters - Pasadena
Area*

Invites you to a virtual

WINTER WONDERLAND CELEBRATION

SATURDAY, DECEMBER 12TH

6:00 PM – 7:30 PM

**ENJOY AN EVENING OF MUSIC, BYO EATS AND MINGLE
WITH LEAGUE MEMBERS AND GUESTS!**

**Scan the QR Code or go to lwv-pa.org to Reserve your front
row seat by December 11th at noon!**

**In the spirit of giving, the LWV-PA Board members are donating
to Friends in Deed. Join us in contributing to this worthwhile
organization.**

FID Donations



**[https://bit.ly/3pXO6
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**Event
Reservations**



**[https://bit.ly/38
WK9NS](https://bit.ly/38WK9NS)**



The League of Women Voters
Pasadena Area

WINTER WONDERLAND
CELEBRATION

LWV

SATURDAY, DECEMBER 12TH
6:00 PM – 7:30 PM

PROGRAM

- 6:00 – PRESIDENT'S WELCOME
PROGRAM OVERVIEW & WASSAIL TOAST
- 6:05 – MUSIC BY CYNTHIA NULL
- 6:10 – FRIENDS IN DEED VIDEO
- 6:15 – 1ST SMALL GROUP MEET & GREET
- 6:35 – RECOGNITION OF COMMITTEE MEMBERS
AND VOLUNTEERS
- 6:40 – 2ND SMALL GROUP MEET & GREET
- 7:00 – MUSICAL ENTERTAINMENT
- 7:10 – 3RD SMALL GROUP MEET & GREET
- 7:30 – MUSICAL ENTERTAINMENT
- 7:35 – FAREWELL



WINTER WONDERLAND RECIPES
To Share an Experience – Courtesy of Marilynne Wilander

BYO EATS – HOLIDAY STOLLEN

2 ½ c flour
¾ c sugar
4 T baking powder (1/4c)
½ t salt
¼ t ground mace
1/8 t cardomom
½ c (1 stick) butter
1 c creamed cottage cheese
1 egg
2 T light rum
¾ t vanilla
½ c chopped pecans
¼ c raisins
¼ c candied mixed fruit
3 T butter....melted
2 T flour

1. Combine flour, ¾ sugar, baking powder, salt, mace, and cardomom. Cut in ½ c butter with pastry blender until mixture resembles coarse meal.
2. In a small mixer bowl combine cottage cheese, eggs, rum and ½ t. vanilla. Beat at medium speed for 2 minutes, scraping bowl occasionally. Stir in chopped pecans, raisins, and candied fruits.
3. Add wet mixture to flour mixture and mix until all ingredients are moistened.
4. Form dough into a ball. On a lightly floured surface, knead slightly, about 10 turns. Next roll dough to form an 8 x 10 inch oval. Lightly crease dough just off center parallel to the 10 in side. Brush dough with 1 T melted butter. Fold smaller section over larger on crease.
6. Cover an ungreased baking sheet with brown paper. Place the dough on paper. Bake at 350 degrees about 45 minutes, or until done.
7. Remove from oven and brush with remaining 2 T melted butter.
8. Combine 2 T sugar and remaining ¾ t vanilla. Mix well and sprinkle on top of stollen.
9. Remove from baking sheet and cool on wire rack. Decorate with candied cherries, if desired.

BYO DRINKS – HOT SPICED WASSAIL

3 3” Pieces stick cinnamon
2 whole cloves
1 whole nutmeg for ½ teaspoon ground nutmeg
½ gallon apple cider
1 c sugar (or less) or RED HOTS
2 c orange juice
½ c lemon juice
½ cup apple brandy..(any kind will do)

1. Tie cinnamon, cloves and nutmeg in a small piece of cheesecloth. Combine with cider and sugar in a large saucepan.
2. Simmer 15 minutes; remove spice bag. Stir in orange and lemon juices.
3. Heat until just bubbly-hot and pour into punch bowl on a hot plate....or put in a crock pot and serve. Can add oranges studded with whole cloves for garnish if you wish.



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