

Day Sir Isaac Newton*370 (1727), Clara Barton*191 (1912), Humphrey Bogart*113 (1957), Cab Calloway*105



Serling*88 (1975), Jimmy Buffett-66, Larry Csonka-66, Barbara Mandrell-65, Sissy Spacek-63, Norm McDonald-50 Jesus Christ is

born in a little town in Bethlehem 0, William the Conqueror is crowned the King of England. 1066,St. Francis of Assisi assembled one of the first Nativity scenes, in Greccio, Italy. 1223, Gen. George Washington and his troops crossed the Delaware River for a surprise attack against Hessian forces. 1776, W.C. Fields died at the age of 66. 1946

(2008), Steve Allen*91 (2000), Susan

HOLD THE MAYANAISE

was broadcast on television. 1948 Square Garden in New York City. Syracuse dereated the Phila. Nationals 6–0. 1902, R.O. Sullivan crossed the Atlantic Ocean for the 100th time. 1942, filming of the movie "Dr. *113 (1957), Cab Calloway*105 (1994), Anwar Sadat*94 (1981), Rod Xinger began on location near Madrid, The movies total running time is 197 minutes. 1964

12/29 Pepper Pot Day Andrew Johnson*204 (1875), 17th U.S. President, Mary Tyler Moore-76, Jon Voight-74, Ted Danson-65 The USS Constitution won a battle with the British ship HMS Java about 30 miles off the coast of Brazil. Before Commodore William Bainbridge ordered the sinking of the Java he had her wheel removed to replace the one the Constitution had lost during the battle. 1812, U.S. President James Polk turned on the first gas light at the White House. 1848, Sheb Wooley recorded the first commercial record made in Nashville. 1945, Jean Stapleton 12/26 Boxing Day Richard Widmark*98 debuted in her first Broadway play, "In the Summer House", 1953.

Heather/Ed

Decorated

Gormley's

Tidwell's

The Nurses



WHAT DAY WAS JESUS BORN? Sounds obvious right? Wrong! Jesus was not born on December 25th. Nothing in the Bible supports the idea of December 25th as Jesus' birthday. Medieval scholars thought he was born on March 25th. December 25th is a birthday borrowed from another beloved religious figure from ancient Rome-Mithras, the sun god.



December 23, 2012



WED

Mon 12/24 🐲 Tues 12/25 CLOSED CHRISTMAS 🐲 Wed 12/26 🐲 9:30 Food Lion 10 Grief/ Loss Support Group 12:30 Nutrition Ed: Benefits/ Risks of Alcohol 50/50 Thurs. 12/27 🐲 12:30 Shop Rite Fri. 12/28 🐲 12:30 St. Francis Life PACE Presentation

"Where Friends Gather' New Castle Senior Center

8:30 Park Walk 9-3Billiards 9Pool Exercise 9:30 Wii Bowling 10Crafty Seniors 12Lunch 1Chair Yoga

MON

9-3Billiards 9:30 Shanghai 10Bingo 12Lunch 12:45 Bingo 1Strength Building/Exercise

TUES

9-3Billiards 9Pinochle 11Line Dancing 12Lunch 1:30 Tai Chi with

9-7Billiards 9Pinochle 9:30 Wii Bowling 9:30 Shanghai 9:30 Bridge 12Lunch 12:20 Super Market: 1Zumba Gold 2Qi Gong/Tai Chi 5:30 Yoga

THURS

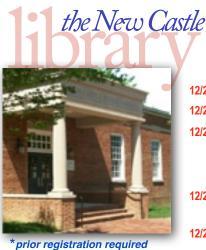
9-3Billiards 9:30 Knit/ Crochet 9:30 Wii Bowling 10Bingo 10:30 Beginner's **Exercise Class** 12Lunch

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FRI

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424 Delaware St, New Castle, DE 19720 302-328-1995 www.nccdelib.org/newcastle 12/24-25 CLOSED CHRISTMAS 12/26 HAPPY KWANZA 12/27 Knit 1/Crochet Too 7PM **KIDS' MOVIE TIME!** "Arthur Christmas" 3 PM/registration requested TEEN DROP IN PROGRAM 12/28 De-stress during winter break 10AM -4PM TEENS: SNACK N YAK 1 PM 12/29

Mon 10-9 Tues 10-9 Wed 2:-9 Thurs 2-9 Fri 10-5 Sat 10-5 Sun Closed



COMMUNITY HOLIDAY DINNER AND POLLYANNA



Parish Hall, located at the corner of Harmony Street and The Stand. Please don't be shy...we already have quite a few joining us ...

If you can't make the dinner...then join us at 6PM for a Community Pollyanna. Please bring a \$10 and under gift... (or something you can't WAIT to...pass along...) Bringing a bottle of wine will ALWAYS be welcome to keep the Holiday Cheer going ...



<u>م</u> I

Please e-mail: esther@pennsplace.net or call 322-6334 if you plan to attend ...

\$2 Coors Light \$3 Sam's Seasonal Draft \$5 Moodee Mimosa \$5 Bayou Bloody Mary \$5 Burger \$6 Wings

Surday Specials

Enjoy, an epic NYE party! Please join us for a Prix Fixe menu option including appetizers, entrees, and dessert, free champagne toast at midnight, party favors, and Jimmy Pritchard rockin the house all night long!



CITY OFFICES Closed NO TRASH PICKUP Mon. Dec. 24 & Tues. Dec. 25

Mon. Trash Collected Wed., 12/26 Tues. Trash Collected Thurs., 12/27 **NO** Recycling Pickup Thurs 12/27 City-Wide Recycling Pickup Fri., 12/28 **City Offices Closed & No Trash Pickup Tuesday, January 1** Tues.Trash Collected Wed., Jan.2



This tasty recipe features all the great flavors of your favorite Sloppy Joes, topped with a tender biscuit crust. It's like we turned it upside down. Ready in just 30 minutes, this dish is a great solution to the weeknight dinner rush.

1 can (10.75-ounces) Campbell's

1 package of refrigerated biscuits (10 biscuits)



ingredients

4 egg yolks 🛎 1/3 c. sugar, plus 1 tbsp 🗶 1 pint whole milk

- 🖉 1c. heavy cream 🖉 3 oz bourbon
- 1 tsp freshly grated nutmeg
- # 4 egg whites

directions

In the bowl of a stand mixer, beat the egg yolks until they lighten in color. Gradually add the 1/3 c. sugar and continue to beat until it is completely dissolved. Add the milk, cream, bourbon and nutmeg and stir to combine.

Place the egg whites in the bowl of a stand mixer and beat to soft peaks. With the mixer still running gradually add the 1 tbsp of sugar and beat until stiff peaks form.

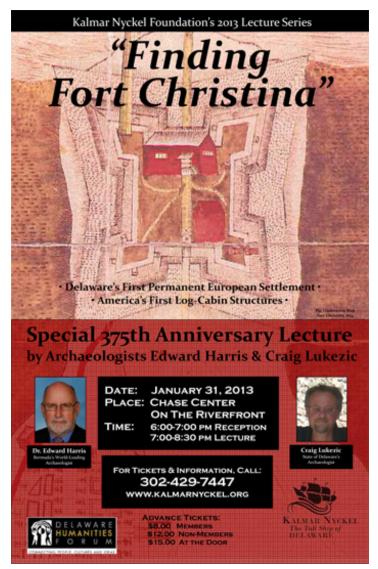
Whisk the egg whites into the mixture. Chill and serve.

Cook's Note: For cooked eggnog, follow procedure below.

In the bowl of a stand mixer, beat the egg yolks until they lighten in color. Gradually add the 1/3 c. sugar and continue to beat until it is completely dissolved. Set aside.

In a medium saucepan, over high heat, combine the milk, heavy cream and nutmeg and bring just to a boil, stirring occasionally. Remove from the heat and gradually temper the hot mixture into the egg and sugar mixture. Then return everything to the pot and cook until the mixture reaches 160 degrees F. Remove from the heat, stir in the bourbon, pour into a medium mixing bowl, and set in the refrigerator to chill.

In a medium mixing bowl, beat the egg whites to soft peaks. With the mixer running gradually add the 1 tbsp of sugar and beat until stiff peaks form. Whisk the egg whites into the chilled mixture. Alton Brown's Eggnog



do it...

Preheat the oven to 400° F.

Cook the beef in a 10-inch skillet over medium-high heat until it's well browned, stirring often to separate meat. Pour off any fat.

gather... T lb ground beef

1/4 c. water

Condensed Tomato Soup

1 tspn Worcestershire sauce

1/8 tspn ground black pepper

1/2 c. Cheddar cheese, shredded

Stir the soup, water, Worcestershire and black pepper in the skillet and heat to a boil. Spoon the beef mixture into a 1 1/2quart casserole. Arrange the biscuits around the edge of the beef mixture.

Bake for 15 minutes or until the biscuits are golden brown. Sprinkle the cheese over the beef mixture.



JGBEDIEI

 3 pounds celery root, peeled and cut into 1-inch chunks

6 tbsps extra-virgin olive oil

- 2 tbsps chopped fresh thyme
- 1 tsp hot paprika
- Kosher salt
- 3 pounds carrots, peeled and cut into 1-inch chunks
- 2 tbsps chopped fresh parsley

DIRECTIONS

Place a rimmed baking sheet on the bottom oven rack and preheat to 425° F.

Toss the celery root with 4 tbsps olive oil, 1 tbsp thyme, 1/2 tsp paprika, and salt to taste in a bowl. Pile onto a double layer of heavy-duty foil; bring the ends together and crimp closed to seal. Put the packet on another baking sheet and roast in the middle of the oven until almost tender, about 25 minutes.

Meanwhile, toss the carrots with the remaining 2 tbsps olive oil, 1 tbsp thyme and 1/2 tsp paprika in a bowl; season with salt. Spread on the preheated baking sheet and roast until tender, about 35 minutes.

After the celery root has roasted for 25 minutes, open the foil and spread on the baking sheet; roast 15 more minutes. Toss with the carrots and parsley.



December 23, 2012

Phone: 302-689-3223 www.freshfacedskincare.com

NOT the scenic river view we like to see

The City has had issues with the contractor they planned to help us with the debris cleanup. We had wanted them to start this work two weeks ago and due to scheduling they were not available. The City was not immediately informed that would be the case.

Then an equipment failure and the contractor

Another contractor has been contacted who had previously bid on the work. The City is seeing how quickly they may be able to get here to do the job.

Hopefully by the time you're reading this, progress is moving forward. – TJ

FRESH FACED SKIN CARE

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DECEMBER SPECIAL: CRANBERRY VANILLA SUGAR FACIAL \$69



This Holiday season, treat your skin to the delightful combination of Cranberry Sugar Cane Enzyme and Vanilla Clove Hydrating Mask. Great for all skin types, this anti-aging combination is sure to delight the senses as well as give the skin a soft, healthy glow.

Hurry, Limited Time Only. Book your appointment today. Offer good until December 31, 2012.

FRESH FACED SKIN CARE



Occasional your Teditor will feature items and sites the might appeal to the many Cobbles who thirst for this kinda stuff.

Toledo Architectural Artifacts for 17 years

has been in the business of reclamation. We save useful, reusable items from the landfill or scrap yard, which then helps customers renovate, restore & build anew.



One of th numerous examples is this antique street paver, that is yet another pattern that was made in the Nelsonville brick kilns over 100 years ago. The pattern is a "Floral Star"...it is also double fire & glazed. Measuring 10 1/4" long x 5" wide x 2 3/8" thick. It stood the test of time (in a driveway) & is still looking great! Wonderful option for a heated kitchen floor, patio or sidewalk. Contact us for qty available & qty discount.

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Something for everyone and every wall!

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After "A Christmas Carol," Charles Dickens wrote several other Christmas stories, one each year, but none was as successful as the original.

COBBLEfieds



FOR SALE

1988 Chevy Camaro I-ROC new cat back , MECH SPECIAL new SS fuel line \$1800 - Get *all the scoop* when you call **RON @ 302.528.5882**

A Brandywine Christmas

Brandywine Conservancy Brandywine River Museum and Environmental Management Center

Enjoy now until-January 6

The museum celebrates the season with fabulous holiday displays including an extensive <u>O-gauge model railroad</u>, an

To purchase items related to **A Brandywine Christmas,** please <u>click here</u>.

elaborate Victorian dollhouse, and thousands of whimsical <u>"critter"</u> ornaments on holiday trees.



The Blue Hens were within one possession of the lead midway through the second half of it non-league women's basketball clash with No. 9



ranked Maryland Thursday night. But, the Terrapins outscored the Hens 15-2 over a span of six minutes, and pulled away for a 69-53 victory before the largest crowd (5,089) ever to see a women's basketball game at the Bob Carpenter Center.

Fri., 12/21 Won 83-60 Men's Basketball 7pm vs. Pennsvlvania

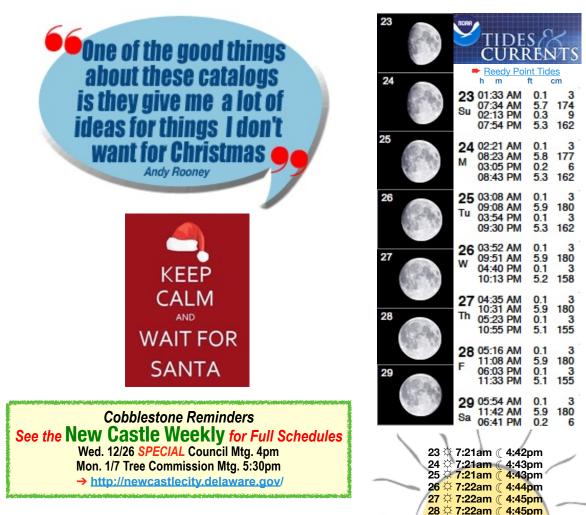
Sat., 12/22 Women's Basketball 3pm at Monmouth

Sat., 12/29 Women's Basketball 5pm vs. Villanova (Dartmouth Tournament)

Sun., 12/30 Women's Basketball vs. Dartmouth/ Duquesne (Dartmouth Tournament)

Mon., 12/31 Men's Basketball 2pm vs. Rider

Home Game





PennsPlace.net



Quilts Before the Civil War

Full Moon: 5:22am 29 🌣 7:23am (4:46pm

The Third Annual **Historic Village Quilts** exhibit was a victim of Sandy. Quilts of Sue Winfield, the feature quilter, can still be seen at **Historic Village & Quilts, thru Dec. 30th, Thurs.-Sun., 1-4 pm.**



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