

# JCMO AREA HOMIES

SPECIAL HOLIDAY EDITION

# Happy Holidays!



KRISTINA & SCOTT'S  
**McMICHAEL**   
*Team*



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**McMICHAEL**   
*Team*

Read about some of our favorite traditions  
in our special holiday edition!

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home details or to get in touch - our award  
winning team is here to help!

Check out some of our  
team's favorite holiday

# RECIPES!

## CHOCOLATE CHIP COOKIES

1½ c. Parkay - 3 sticks (must use Parkay butter only)  
2 c. brown sugar  
½ c. white sugar  
2 eggs  
3 tsp. vanilla  
1 tsp. salt  
2 tsp. baking soda  
4 c. flour  
12 oz. chocolate chips  
¼ c. nuts (if you do not use nuts - add more  
chocolate chips so the cookies won't get flat)

1. Cream butter and sugars. Add eggs and vanilla. Mix dry ingredients. Stir dry ingredients into batter. Add chocolate chips and nuts.
2. Bake at 350 for 8-10 minutes.

## DUTCH APPLE PIE

*Filling:*

8 c. apples (peeled, cored and sliced)  
½ c. sugar  
¼ c. all-purpose flour  
¼ tsp. ground cinnamon  
1 tbsp. lemon juice  
¼ c. water

*Topping:*

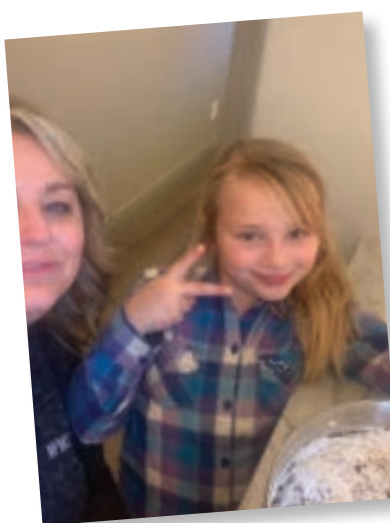
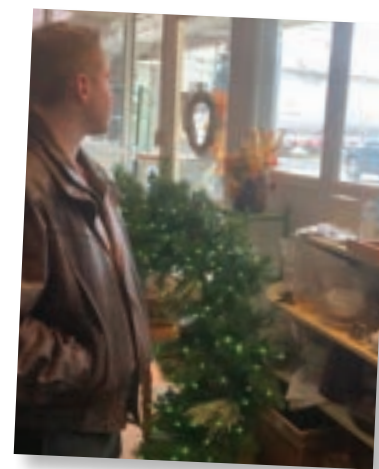
½ c. unsalted butter, softened  
1 c. Gold all-purpose flour  
⅔ c. packed brown sugar  
1 tbsp. sugar

1. Mix filling ingredients together in a large pot. Cook on low until apples start to become tender and liquid starts to thicken. Pour into prepared pie crust.
2. Mix topping ingredients together until crumbles form. Sprinkle evenly over the top of the pie.
3. Bake at 400° for 45-55 minutes - crumbles should be gold brown.

To me Christmas is all about getting ready. It isn't Christmas morning that is the special time, but the month leading up to that morning, I have found.

I absolutely love shopping with the kids, starting on Black Friday, where we usually get presents to give away at the Holts Summit Christmas Parade, to the night before Christmas. I like to shop those hidden little stores in the small towns where I can find the one-of-a-kind presents. I'm really into mixing the old with the new to give our house an eclectic feel with little unexpected treasures mixed in here and there. Last year at ShopGirl, in Jefferson City, I found those antique, what I would describe as, miniature volcano globes on a light string from the 1950's. I added that strand of 12 to my mantle of garland. It looked amazing!

I also went shopping with Gavin in the small town of Monroe, MO when a train went right by on its normal 1:00 route that shook the building we were shopping in. There's a picture of him smiling as he knew this was a special scene bringing back the olden days.



Preparing the house and making it feel and smell like home is what I want my kids to remember. We decorate, bake cookies and even get a "real" Christmas tree out of the fence row for the farmhouse where we VRBO out for the holidays. I have switched our house to a fake tree, because of the duration we have our tree up. I also get the pine scent plug ins from Bath and Body Works. I want to walk in and smell a light hint of cedar.



Christmas is a time of waiting for the birth of Christ. Maybe all the preparing I do is my way of prayerfully waiting. However you celebrate the holiday or whatever your beliefs are about the holiday, I hope you concentrate on the ones that love YOU the most.

by Kristina



One of my warmest memories this time of year is that of helping – well mostly watching, my grandmother make sugar cookies. It was the perfect way to spend time together, and learn some cooking skills, too.

She knew the recipe by heart having made them so many times over the years. She never used exact measurements as she added each ingredient. But I knew with each pinch of this and cup of that that the cookies would come out perfectly delicious.

Over the holidays there are many types of cookies to enjoy. But my favorite is still the sugar cookie.

Pair it with a cup of tea and enjoy!

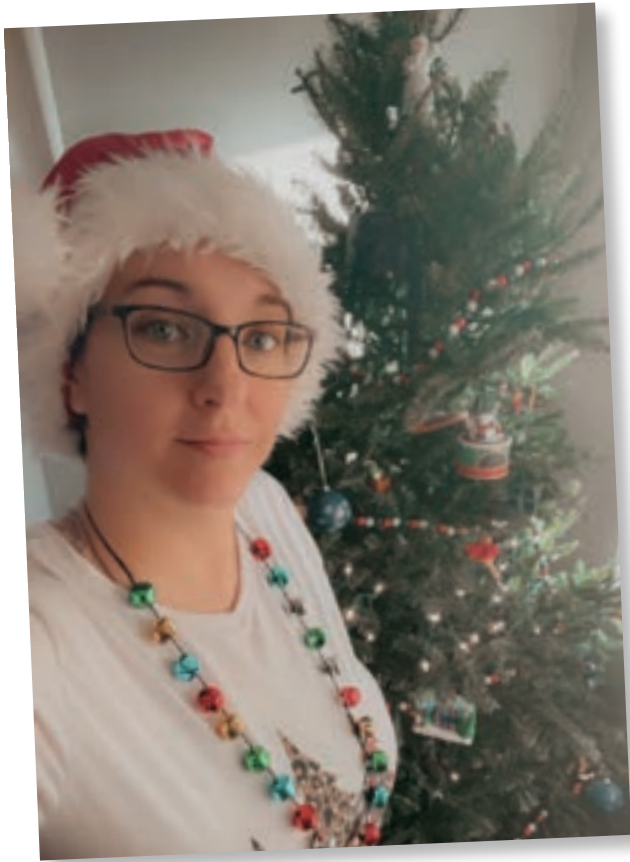
by Donna

## SUGAR COOKIES

1 c. shortening  
2  $\frac{3}{4}$  cups sifted flour  
1 c. sugar  
 $\frac{3}{4}$  tsp salt  
2 eggs  
 $\frac{1}{2}$  tsp baking powder  
1 tsp vanilla  
 $\frac{1}{2}$  tsp baking soda

1. Cream shortening and sugar.
2. Beat in eggs and vanilla.
3. Gradually blend in dry ingredients.
4. Roll out to  $\frac{1}{8}$  –  $\frac{1}{4}$  inch thickness.
5. Cut with floured cookie cutters (grandmother used a glass).
6. Bake on ungreased cookie sheet at 375° for 8-10 minutes.

*May be frosted, sugared, or left plain.*



Every year I take my kids to a tree farm to find and cut “our perfect Christmas tree.” We go the first Saturday in December usually, bundling up in warm coats, gloves, and scarves. It definitely has the feel of an “event” because this officially starts the holiday season for us, it’s an annual tradition, and it takes the better part of the day. When we arrive, we get hot cocoa and start the hunt. Usually, it takes us a bit to find the one, mostly because each of us finds our own one and we have to try and convince everyone else that the tree we picked is the fullest, prettiest, and best.

Eventually, we decide on one, and after a quick family photo, we cut it and have it bundled. The kids have to help carry the tree and get it on the back of the truck. Usually, our hands are sticky with sap after this and its almost impossible to wipe off. When we get back home, the Christmas music gets turned on, the tree gets set up, and then we bring up the decorations. We all help decorate, each of us having our own part. I usually put the hanging hooks on ornaments while Myka and Toby select the perfect spot on the tree for each ornament. When we are done, we take in the sight of our now twinkling tree and take in a deep breath of evergreen – a true Christmas-time scent that keeps reminding us that it is our favorite time of the year.

## TOP 10 CHRISTMAS SONGS

- 1. Wonderful Christmastime**  
*by Paul McCartney*
- 2. Have Yourself A Merry Little Christmas**  
*by Sam Smith*
- 3. It's the Most Wonderful Time of the Year**  
*by Andy Williams*
- 4. Rockin' Around the Christmas Tree**  
*by Brenda Lee*
- 5. Jingle Bell Rock**  
*by Bobby Helms*
- 6. A Holly Jolly Christmas**  
*by Burl Ives*
- 7. White Christmas**  
*by Bing Crosby*
- 8. Let it Snow! Let it Snow! Let it Snow!**  
*by Dean Martin*
- 9. The Christmas Song (Merry Christmas to You)**  
*by Nat King Cole*
- 10. Last Christmas**  
*by WHAM!*



By this point we are all tired and ready to tuck in with a bowl of popcorn and the first Christmas movie of the season. It's a great time every year and I can't imagine Christmas for my family starting any other way.

by *Angel*



## LOCAL TREE FARMS:

**Lloyd's Family Farm – Ashland MO**  
**Starr Pines – Booneville MO**  
**Pea Ridge Forest – Hermann MO**

## HOT CHOCOLATE BOMBS

Hot chocolate mix (flavor optional)  
Mini marshmallows (optional)  
Baking chocolate  
Crushed candy canes (optional)  
Caramel chocolate chips (optional)  
Form (silicone recommended)  
Paintbrush (optional)

1. Melt the baking chocolate slowly. You can microwave for 15 second intervals, making sure not to overheat it.
2. Pour the melted chocolate into each half ball of the mold and use the paintbrush to evenly and thickly apply it to the sides of the mold. Let the chocolate solidify again.
3. Once solid, remove the chocolate from the mold and add two tbsp of hot chocolate mix to half of the formed chocolate bombs.
4. Add mini marshmallows, crushed candy canes, caramel chips and any other garnishes you might want to include inside your cocoa bomb.
5. Then use some of the remaining melted chocolate to seal and empty half to the top of the filled half. Let solidify.
6. Once finished, you can decorate the outside of the balls with more chocolate, white chocolate, other colored candy melts, sprinkles, and whatever else you may want to use.
7. Finally, drop the bombs into a cup of warmed milk or hot water and enjoy!

## ADAM'S OLD FASHIONED CHRISTMAS COOKIES

½ c. softened butter	1 tsp. baking soda
⅓ c. brown sugar	1 tsp. salt
1 egg	2 tsp. cinnamon
⅔ c. honey	1 tsp. ginger
2 ¾ c. flour	

1. Mix butter, sugar, egg, and honey.
2. Stir in flour, baking soda, salt, cinnamon, and ginger.
3. Roll flat and use cookie cutters. *Tip: use powdered sugar and parchment paper to roll dough on. Or roll into cookie balls and place on pan.*
4. Bake at 375° for 9 minutes.

## DINNER ROLLS

1½ c. milk  
¾ c. + 1 tsp. sugar  
1 egg  
1 tsp. salt

2 tbsp. yeast  
2 c. warm water  
9-10 c. all purpose flour  
1 c. butter (may need more)

1. Scald 1½ c. milk, ¾ c. sugar and ½ c. of butter (cutting into smaller pieces) in a microwave safe bowl for about 2 minutes.
2. Stir in 1-2 c. of flour, then add 1 egg and 1 tsp. of salt, and leave it to cool for a couple of minutes. Meanwhile, in a measuring cup, dissolve 2 tbsp. of yeast in 2 c. of cold water and 1 tsp. of sugar. Let it sit for a couple of minutes until its bubbly. Make sure your milk mixture is just warm and not boiling and add the yeast to the mixture.
3. Using a fork or wooden spoon, gradually stir in 9-10 c. of flour (including the flour you added earlier to cool the mixture). I would recommend only adding 2 c. at a time and stirring in between. These rolls turn out so much better when they are mixed by hand.
4. Towards the end the dough will be dense and sticky, and may be hard to stir - so use your hands if needed. Be sure not to add too much flour. Smooth the dough out and cover it with plastic wrap. Leave it in a warm place and let it rise.
5. When your dough is close to rising completely, butter 2 cookie sheets and set them aside.
6. Let rolls rise until they are double the original size.
7. Cover your working space with flour to prevent the dough from sticking. Dump your dough out and divide into 4 balls (they do not need to be perfect).
8. Using one ball of dough at a time: roll the dough into a circle on the floured counter. Once it is rolled out spread the top with butter from edge to edge (about 2 tsp).
9. Cut the dough into quarters using a pizza cutter, then cut each quarter into 3 pieces (12 triangles from each circle of dough).
10. Roll the dough starting with the wide end of the triangle.
11. Tuck the tail of the triangle under the roll and place it on the buttered cookie sheet. (24 rolls per pan)
12. Pre-heat oven to 350°. Let the rolls rise on top of the oven while the oven heats and then bake one pan at a time, about 10-15 minutes.
13. While they are still hot and fresh out of the oven, run a stick of butter over the top of the rolls for a delicious buttery glaze.

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# HOLIDAY CONVERSATION STARTERS WITH FAMILY!

About three years ago, we went on a family trip to Colorado and I bought a game to take along. It was a sort of cube that had questions to ask each other to start conversations inside it. On the first evening of the trip, I took out the game and the first question everyone had to answer was, "If you could only choose one, would you rather have wisdom or luck? Why?" Everyone answered "wisdom", except my dad, who answered "luck."

We discussed this for about 45 minutes and none of the rest of our group could understand why anyone would choose luck over wisdom. Needless to say, we never even got to another question that evening!

The rest of our trip, things kept happening that kept bringing that question back up. At one point in the trip, one of our four wheelers got away from us and hit a bush. If it hadn't been stopped by that tree it would



have went off the cliff and been swept into the river below, totaling it. Gavin, who was about 13 at the time, chimed in, "I guess that's luck!"

By the end of the trip, I think we all agreed that we would choose luck over wisdom. It's funny how a simple conversation from a game defined the whole trip!

## FUN GAMES TO PLAY WITH YOUR FAMILY AND FRIENDS

### **Table Topics or We! Connect Cards**

Great conversation starters to learn more about each other.

### **Apples to Apples**

Lots of laughs and easy to play.

### **Uno**

Uno has tons of different game play options; Uno Flip, Uno Extreme, Uno Dare, etc.

### **Heads Up**

You just need a mobile phone to download the app for everyone to play. There is also a kids version.

### **Sequence**

Fun, quick and exciting! Great for adults, but also easy enough for kids.

### **Ticket to Ride**

Strategy board game fun for the entire family.



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