





Take the stress out of fundraising! Here's How:













Peacock Periodical winter 2020



# Favorite Christmas LOCAL STORIES Mennoques

We asked some local kiddos to share their favorite Christmas stories! The result—Priceless!



'I remember one Christmas I ran into the living room, and there was a BIG lion wearing a bow under the Christmas tree. I named her Eliza the lion because I am Eliza the girl."

ELIZA

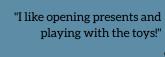
"I like to sleep on the couch next to the Christmas tree so I can see the lights all the night and when I wake up."



'I have a short Christmas tree in my room. First I did the ornaments, and then I filled it up with Pokémon cards."



'My favorite thing to do at Christmas is make sugar cookies with my Mom."

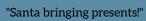




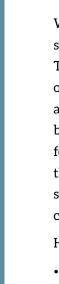
"I love when my whole family makes gingerbread houses and we have a competition. l love being on a team with my aunt!"



"Going to our Great Aunt's house and Santa Clause and Mrs. Clause coming to visit us. Then we drive through town and look at all the Christmas lights."













### THIS SEASON MORE THAN EVER LOCAL BUSINESSES NEED OUR PATRONAGE

With the Coronavirus pandemic still raging on shopping will be different for many of us this year! The convenience and safety of ordering online instead of visiting local stores is especially enticing this year and let's face it, it's a smart decision. Sure online may be convenient and socially distanced, but we can't forget about our local businesses! Many of us know the importance of shopping local, but how do we shop safely this season? Maybe a little thought and effort can make a difference!

Here are some tips:

- Wear a mask
- Shop with only one friend, or by yourself
- Avoid stores that are jam packed with customers
- Shop during the off hours to avoid close contact
- Call or message a store before entering, ask about peak hours etc.
- Shop local but online- use their website!
- Have a plan! Have your shopping trip planned out before you go to avoid any bumps in the road. Make calls and schedule your day instead of winging it.



Daydream Boutique 236 S 9th St, Mt Vernon, IL

Savvv 116 S 9th St, Mt Vernon, IL

King City Books 208 S 9th St, Mt Vernon, IL

Blossom Shoope 301 S 12th St, Mt Vernon, IL

Faston's Flowers 229 S 10th St, Mt Vernon, IL

Main Street Records 313 S 10th St, Mt Vernon, IL

Laced n Grace 1714 Broadway St, Mt Vernon, IL

Designer Kids Consignment 1110 Salem Rd, Mt Vernon, IL

Rovals Antiques 1406 Salem Rd, Mt Vernon, IL

Little Britches & Co. 3300 Broadway St, Mt Vernon, IL

Anchor Garden Rental 1701 Perkins Ave, Mt Vernon, IL

74 Ties 1017 Broadway St, Mt Vernon, IL

Carl's for Men 3004 Broadway St, Mt Vernon, IL

Cedarhurst Gift Shoo 2600 E Richview Rd, Mt Vernon, IL

Mt. Vernon TV & Appliance 3006 Broadway St, Mt Vernon, IL

Jackson Jewelers 3002 Broadway St, Mt Vernon, IL

Audin Visinnz 1419 S 10th St, Mt Vernon, IL 62864

Holz Tool Supply 819 Broadway St, Mt Vernon, IL

Steffy Home Furnishing 700 S 42nd St, Mt Vernon, IL

Hembeez Honev 521 E. IL Hwy 142, Mt Vernon, IL

Newell Furniture & Gifts 600 N Main, Woodlawn, II







### Savor the Flavor Recipes

### SWEDISH MEATBALLS

### Ingredients:

2 tablespoons olive oil, divided

1 onion, diced

1 pound ground beef

1 pound ground pork

1/2 cup bread crumbs

2 large egg yolks

1/4 teaspoon ground allspice

1/4 teaspoon ground nutmeg

Kosher salt (1/2 tsp.) and freshly ground black pepper, (and garlic powder if desired) to taste

### For the gravy

1/4 cup butter

1/3 cup all-purpose flour

4 cups beef broth

3/4 heavy cream

Kosher salt and freshly ground black pepper, to taste

2 tablespoons chopped fresh parsley leaves

### Directions:

Heat 1 tablespoon olive oil in a large skillet over medium heat. Add onion and cook, stirring frequently, until onions have become translucent, about 2-3 minutes.

In a large bowl, combine ground beef, ground pork, bread crumbs, egg yolks, allspice, nutmeg and cooked onion; season with salt and pepper (& garlic), to taste. Using a wooden spoon or clean hands, stir until well combined. Roll the mixture into 11/4-to-11/2-inch meatballs, forming about 24 meatballs.

Add remaining 1 tablespoon olive oil to the skillet. Add meatballs, in batches, and cook until all sides are browned, about 4-5 minutes. Transfer to a paper towel-lined plate.

To make the gravy, melt butter in a

skillet. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in beef broth and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in heavy cream; season with salt and pepper, to taste.

Stir in meatballs and cook, stirring occasionally, until heated through and thickened, about 8-10 minutes.

Serve immediately, garnished with parsley, if desired.

### SCOTTISH SHORTBREAD COOKIES

### Ingredients:

1 cup soft butter

1/2 cup powdered sugar

1 tsp. vanilla

2 cups flour

1/4 tsp. salt

1/4 tsp. baking powder

### Directions:

Cream butter & sugar,

Mix dry ingredients and combine with the butter & sugar mixture. Chill for at least 20 minutes.

Between two pieces of parchment paper, roll our dough to about 1/4 inch thickness.

Cut out with cookie cutter or rectangles and prick with a fork in the center. If dough is too soft, chill and re-roll out for second batch

Bake 10-15 minutes, spread apart on a cookie sheet.

Do not brown! Cookies should be light in color and not at all golden.

Enjoy with coffee or on their own.



### The Christmas Story

hristmas time is just pure magic! It's a season of anticipation, giving, and love. Families and friends gather to give gifts and break bread together. It's a season of unity, peace, and joy. We give attention to every detail; I love how streets and shops and homes are beautifully lit, and ornate.

As we gather we reflect on the meaning of the season.

We celebrate the birth of Jesus, we are reminded of our fragility, and the love of our Creator. We are reminded of who God is in this season: A God who loved us so much that he would send his son to save us.

And lo, the Angel of the Lord came upon them... and the Angel said unto them "Fear not; for behold, I bring you good tidings of great joy which shall be to all people. For unto you is born this day in the city of David a Savior. Which is Christ the Lord." - Luke 2:9-11

So how does Jesus' love translate into how we celebrate Christmas today?

We carry many Christmas traditions of days past (gift giving, feasting etc.) but there is one tradition that I have really come to admire is remembering St. Nicholas.

We all know Santa comes every Christmas Eve and delivers presents to good girls and boys across the globe. But who was the original St. Nick and how does his spirit and legacy live on hundreds of years later? Here's a quick history lesson:

St. Nicholas lived in the 3rd Century AD. He grew up in the village of Patara which is now the Southern coast of Turkey and was Greek at the time. Nicholas was born into a wealthy family, who raised him to be a devout Christian. Although his life had a firm foundation, Nicholas was no stranger to loss and sadness. His parents died of an epidemic while he was young. As he grew up

he became known for his generosity to those in need, his love for children, and his concern for sailors and ships. He gave his inheritance to the poor, sick, and suffering.

Many stories are told about the saint and how he helped others; especially children. One famous tale is the story of three young girls, who were saved from a life of prostitution. Nicholas was a bishop at the time and secretly delivered three bags of gold to their indebted father, who needed money for their dowries.

From around 1200 to 1500 AD St. Nicholas was celebrated as the bringer of gifts and the was the center of celebrations around his feast day, December 6th.

Let's enter this holiday season with the spirit that St. Nicholas had! A spirit of humility, and tenderness to those who are in need. Eyes to see those who are often forgotten. A heart filled with joy, love, and peace.... and the wild imagination of a child, who believe that anything is







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