



CROWD SAILING

Read the Word, Pass the Bread, Share the Recipe

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and tips to go with it

Feeding the 5000

*recipes for extending
hospitality*

Advent Ideas

from ladies in the church



The Word Became Flesh

BY RACHEL JANKOVIC

So here comes Christmas, and with it a whole host of busyness. What is the whole point? That the Word of God became flesh and dwelt among us! I can think of

nothing more shocking, more world-changing or more glorious than that. The Word of God among us. As we have been focusing on reading the Word together, Christmas is bound to be a special celebration. This is the time that we celebrate that Word, the very Word we have been reading being enfleshed. And we celebrate it in the very world to which He came. We want the Word of God to dwell in us richly -- and the more we read it, the more natural Christmas should be to us. Because the more we know the God who gave His Son to us, the more we know how to enjoy and praise Him. God is not above our small celebrations: our efforts at kindness, our fires, and our cocoa. We are celebrating that God dwelt among us as a man, a man we could have fed at our tables, given gifts to, greeted with a "Happy Birthday," sent a card to, or shared a fire with. The more we know this Jesus through the Word He has given us, the less we will be able to contain our joy at times like this. This is our dear friend, our glory. This is our God, come to this earth. May your celebrations be thick with the knowledge of Your God, and a joy to match!





Host Your Own Carol Sing + Christmas Fest

BY GWEN BURROW

Why throw a caroling party + Christmas market for 600 people three days after Thanksgiving when we're also juggling turkey prep and trying not to burn the pumpkin pie? Because that's what we did! And it was an absolute blast. Here are some quick thoughts about why we hosted this party and how you can do your own!

For over 12 years now, our church here in Moscow, Idaho, has thrown a caroling party every December. We gather with a number of local churches, read Advent passages together, and sing in the open square no matter the rain, snow, or lack of degrees.

Well, this year we decided to kick it up a notch! A bunch of Christians across several congregations worked together to host a mini outdoor market for free. We recruited nearly a dozen local businesses to volunteer something warm and cheerful to eat or drink, we bought jolly-looking booths, we covered everything in lights and fake garlands, we cranked up the Christmas music, and we had our own little two-hour Carol Sing & Christmas Fest on December 1, the first Sunday of Advent.

Yes, the timing was a little bonkers! I was 300 miles away for Thanksgiving and rolled back into town Saturday afternoon, as did our key hosts who were flying back from overseas in the nick of time. But it was incredibly fun and we wouldn't do it any other way.

We celebrate big because Christmas is big. We celebrate in the midst of jet lag and wild transatlantic adventures because the first Christmas was a riot of travel snags and lodging mishaps. We celebrate with what we have; and what we have, we give for free, because 2,000 years ago God gave the hope of redemption and resurrection in the body of His newborn Son—for free.



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Carol Sing + Christmas Fest

BY GWEN BURROW

(CONTINUED)

Look at that nativity set on your mantelpiece and imagine with me this Bethlehem scene 2,000 years ago. The Savior whom God promised back in Genesis 3:15, whom priests prefigured and kings foreshadowed, of whom prophets spoke and angels sang, is finally here. Calvary is a mere 33 years away.

The Light of the world has come, so we light up our town with sparkling bulbs that tangle every which way, and we sing till we're hoarse and hope that our toes will thaw in a few days. The Bread of Life has come, so we serve cookies and crepes and sandwiches. Jesus's tiny body wrapped in swaddling cloths will grow up to be the body nailed on a cross for our salvation, so we preach this same gospel by giving ourselves away in every big and little act of service that says, "This is my body, broken for you. Joy to the world!"

Start small! Because our church is fairly big (about a thousand members) and there's a decent amount of collective event-planning experience, we were able to pull this off, but we didn't begin that way years ago! We started by gathering in the local mall with a few dozen singers. When we outgrew the mall, we moved downtown, maybe 200 people. Then we started adding hot cocoa and a few plates of homemade cookies. We only just now made the leap to a full market!

So start with whatever you can manage. Maybe invite 20 people over to sing Christmas carols in your living room and everyone brings cookies to share, or set up tables with free goodies in your church's potluck area, or organize a neighborhood caroling party followed by fudge at your pastor's house, or serve eggnog and cinnamon rolls in someone's kitchen. Whatever you have, use it!

And don't forget to get your friends on board. Ask for donations, recruit organizers, enlist cooks, mobilize manual laborers. It's wonderful how many people love to help. Not everybody has money, but we all have time or cooking skills or muscles to move things around.

So that was our Carol Sing + Christmas Fest! We would love to see more of these pop up around the country, because listen... Hark! The herald angels sing, *Glory to the newborn King*.

"We have a stocking hunt on Christmas morning with clues to find the stockings. Some years it's more elaborate and some it's more simple, but the kids love it! Last year the stockings were under the couch."



Christmas Fest Food

BY GWEN BURROW



We got permission from the city to set up our booths in a public parking lot, which gave us ideal protection from traffic. Inspired by the Christmas markets in Germany, we ordered these cute striped booths from Amazon: half green, half red. They set up in about 5 minutes—super easy! Along the front of the booths we hung prelit garlands (store-bought) and banners created by talented graphic designers from the various churches. Food was provided by local churches and businesses. We really loved featuring specialty items from the talented bakers in our church. For example, one of our elders is a

French chef trained in the elite world of gastronomy in Lyon, so he and his sons served the wonderful Nutella crepes!

Booth Ideas

Our budget allowed for 10 booths plus a food truck:

1. Hot cocoa
2. Hot cider (we also should have served bottled water!)
3. German sausage sandwiches
4. Soft pretzels
5. Mini ham sandwiches
6. Meatballs
7. Chips & dip
8. Roasted rosemary cashews (recipe following)
9. Nutella crepes (recipe following)
10. Caramel corn
11. Gingerbread cookies





Nutella Crepes

MAKES 20 3 MIN PREP 3 MIN COOK

FRANCIS FOUCACHON

- 6 eggs
- 2 C all-purpose flour
- ½ C white sugar
- 2 ½ C whole milk
- 1 T pure bourbon vanilla
- Pinch of salt
- ½ C unsalted butter, melted
- Cooking spray
- Nutella

TO MAKE THE BATTER

- Combine all batter ingredients except the butter, and mix with an immersion blender.
- Strain through a fine sieve to get a very smooth batter.
- Add butter, and stir well.
- Refrigerate batter for one hour before cooking the crepes.

TO COOK

- Oil a crepe pan or a small flat skillet, preferably with a cooking spray. (Oil the pan between each crêpe.)
- Heat it to medium heat.
- Using a small ladle, pour enough batter in the crêpe pan to cover the bottom.
- Cook on medium-high heat, approximately 30 to 45 seconds on each side, or until the crepe is lightly golden.

TO WARM THE NUTELLA

If you're serving a small group, you can microwave the Nutella just fine. For a larger crowd, you'll probably want to heat on the stovetop. Heat till the Nutella is warm and liquidy.

TO MAKE THE BATTER

Combine all batter ingredients except the butter, and mix with an immersion blender. Strain through a fine sieve to get a very smooth batter. Add butter, and stir well. Refrigerate batter for one hour before cooking the crepes.

My favorite Christmas tradition (a German one, that goes way back on my husband's side) is opening gifts on Christmas Eve and stockings on Christmas morning. After the Christmas Eve service, we change into our jammies, dim the lights, and dive into the cheese fondue and gifts!



Julie Heisig





Pepparakakor (Gingerbread)

CAROLYN WILSON

2/3 C dark brown sugar
2/3 C molasses
1 1/2 t ground cinnamon
1/2 t ground cloves
1 t ginger
3/4 t baking soda
4 1/2 C all-purpose flour
1/2 t salt
2/3 C butter
1 large egg

FROSTING

1 C (2 sticks) butter
1 t vanilla extract
1/8 C cream (or milk)
4 C powdered sugar, add extra as needed for stiffness

MAKES 25 325 F 8-10 MIN

- Preheat oven to 325 degrees.
- Heat sugar, molasses, and spices to boiling.
- Add baking soda and pour over butter in bowl.
- Stir until butter melts.
- Add egg.
- Add flour and salt and knead thoroughly. The dough will be stiff.
- Roll out and cut. Keep it thicker for a sturdier and softer cookie or thinner for a crisper cookie.
- Bake at 325.
- Beat butter and sugar. Add vanilla and cream to good piping consistency.
- Decorate with white icing when cool.
- These can be made ahead and frozen un-frosted.

We have a tradition of going downtown sometime in the days before Christmas for last-minute shopping. We go into many stores we don't usually visit to finish buying gifts, get special food and drinks, and just see the lights and decorations. Whether we're buying a little or a lot, it's a fun way to be together and enjoy our little town at Christmas time.





Rosemary Roasted Cashews

SUBMITTED BY:

BEKAH MERKLE

1 1/4 pounds cashews

2 Tbsp coarsely chopped fresh
rosemary

1/2 tsp cayenne

2 tsp dark brown sugar

2 tsp salt

1 Tbsp melted butter

MAKES 3 C 375 F 15 MIN

- Preheat oven to 375 degrees.
- Place the nuts on an ungreased baking sheet and bake for about 10 min until they are warmed through.
- Meanwhile, combine, the rosemary, pepper, sugar, salt, and butter in a large bowl.
- Toss the warm nuts with the rosemary mixture until the nuts are completely coated.
- Serve warm.

My dad's church back home throws a special service of Nine Lessons & Carols on Christmas morning, followed by a huge potluck brunch: glazed ham, egg casseroles, cinnamon rolls, mimosas, and more! The service starts at 10:00 or 10:30, giving families enough time to open stockings and/or presents beforehand if they want. My family loves to break it up: first stockings, then church, then potluck, and finally presents. It's so wonderful to worship the Savior on Christmas Day itself and to spread out the celebration all day long!



Advent Ideas

Heading into Advent we wanted to share ideas that you could easily incorporate in your celebrations leading up to Christmas! Here are a few ideas from some of our local mods in the BRC!

Advent PJs

These make for wonderful grandma gifts and adorable pictures!

- Cat Sentz



Christmas Books

All year, we hide away the Christmas books and then break into the stash when Advent begins. I try to buy at least one new Christmas book a year, and we also supplement with a big pile from the library.

-Corinne Reagan



BYC Advent Candles

Each Sunday add a candle to burn, until you end burning all 5 on Christmas!

- Corinne Reagan



Advent Ideas



Jesse Tree

Make ornaments to hang one per day until Christmas Day!

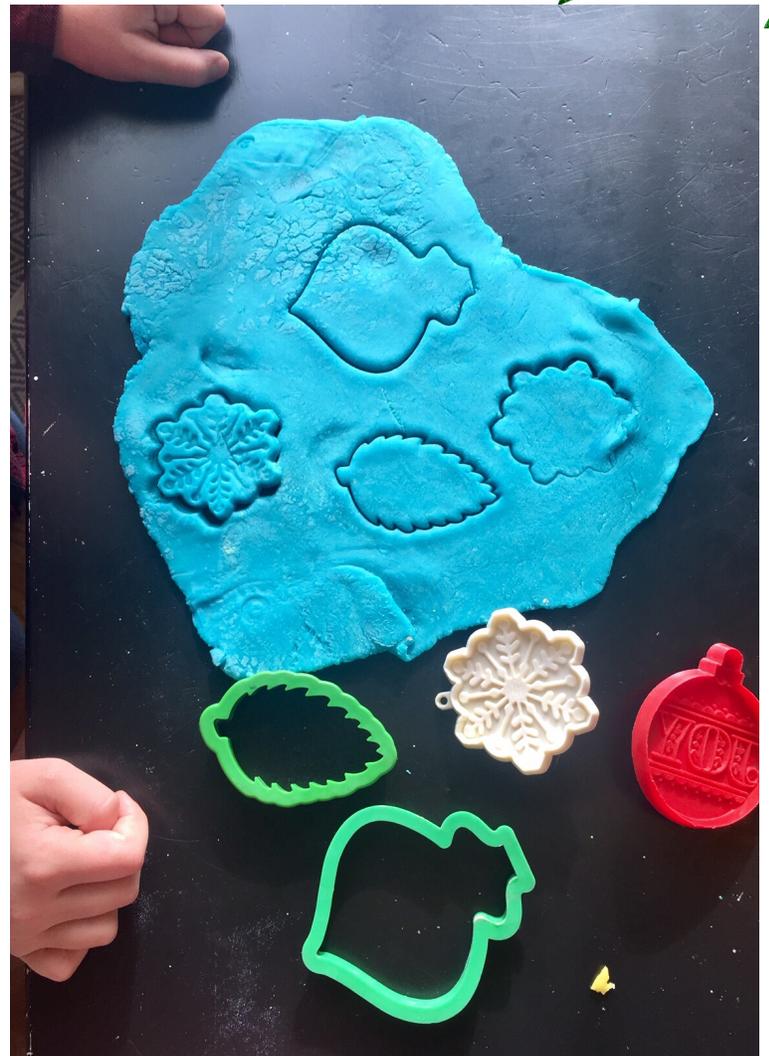
-Kathryn Church



Play Dough Cookies

For an easy Advent activity, I will pull out the plastic cookie cutters and my rolling pin and let the the kids cut out “Christmas cookies” with play dough. For an extra craft, make your own play dough and add lemon or peppermint extract for a lovely Christmas scent!

-Corinne Reagan



Marshmallow Snowmen

- Cat Sentz



Advent Ideas



New Fruits

Trying new and strange fruits! Jicama for a snack also goes over big. An international store can cover many days of Advent fun! - Rachel Jankovic



Make Ordinary Festive



Cinnamon Tree Ornament

Setting the kids loose on decorative crafts is always fun! Cinnamon stick tree ornaments are quick, easy, and fun -- and if they make a million, you can make a garland! Simply sew a triangle of fabric leaving a little gap at the bottom and including a hanging loop at the top between the layers.

Hot glue a cinnamon sticking!
-Rachel Jankovic



resources

Striped Canopies:

https://www.amazon.com/dp/B073GGYN6/ref=cm_sw_r_sms_apip_B5F3LqzCVoDub

Printable Downloads:

https://lookaside.fbsbx.com/file/isa40-5.pdf?token=AWwbQCK6YZmni99quP6yafI4-alo5ErY0Fpqw5273SShdV8Fj8F-mP6qTCkUVzD1Ls_jWdlasX10RaFOWc-rs20-HBRI7FvYXUdmLatMbtYm6gBd8QD_FOm4G5duVqY-49V3rXII46HIMT3eBs_8uDH

Nutella Crepes adapted from Crepes Suzette in *Food For Thought*:

<https://romanroadsmedia.com/store/food-for-thought/>

fbclid=IwAR0Hd8Iy7TzflhCMhNm0ceQSVJLExmsYKha6MggWOPHlwo028kaGaYafg60

Rosemary Roasted Cashews by Ina Garten:

<https://www.foodnetwork.com/recipes/ina-garten/rosemary-roasted-cashews-recipe-1941586>

Music:

We borrowed a sound system from a church friend and blasted Christmas music as loud as we could over the noise of the crowd. Here's a playlist on Spotify;

<https://app.adjust.com/abuwqb?>

[deep_link=spotify%3A%2F%2Fplaylist%2F6nzfp97Sh331PeB4NxGa4p%3Fsi%3DaiKaaczj9RimaVIHUm6hJpg&campaign=&adgroup=&creative=&label=sp_cid%3A34be764cd4d89fe%3Fsi%3DaiKaaczj9RimaVIHUm6hJpg&tracker_limit=200000&redirect=http%3A%2F%2Fopen.spotify.com%2Fplaylist%2F6nzfp97Sh331PeB4NxGa4p%3Fsi%3DaiKaaczj9RimaVIHUm6hJpg%26nd%3D1](https://app.adjust.com/abuwqb?deep_link=spotify%3A%2F%2Fplaylist%2F6nzfp97Sh331PeB4NxGa4p%3Fsi%3DaiKaaczj9RimaVIHUm6hJpg&campaign=&adgroup=&creative=&label=sp_cid%3A34be764cd4d89fe%3Fsi%3DaiKaaczj9RimaVIHUm6hJpg&tracker_limit=200000&redirect=http%3A%2F%2Fopen.spotify.com%2Fplaylist%2F6nzfp97Sh331PeB4NxGa4p%3Fsi%3DaiKaaczj9RimaVIHUm6hJpg%26nd%3D1)



crew

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Gwen Burrow, Author

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Free Printable



AND THE
glory
OF THE
Lord SHALL BE
revealed,
& ALL FLESH shall see
it together:

FOR *the mouth*
OF THE
Lord HATH SPOKEN.
isaiah 40:5 KJV

