How to host virtual holiday celebrations

Holiday song lyrics

Slow cooker makes holiday entertaining a breeze

Holiday baking pointers

Sponsored by Home Marketplace European Style Decor and Furnishings
See ad, page 16D
Get in the HOLIDAY Spirit

Table runners, $35-50
Custom Wood-Turned Pens, $12-$40
Christmas Card Sets, $5.95-$10.95

Dos Pendejos spices
A variety of spices that bring out the smiles!
$10.99

Gifting Under $25
Stocking Stuffers
Christmas Candy
Gift Cards
Gift Wrap
and more!

Photo Art Shopping Bags, $12
Matching cards available, $5
Embroidered Dish Towels, $12
Handmade Dish Towels, $8

Don't forget!
Fredericksburg Farms Gourmet Foods & More
Fowler's Honey Books Greeting Cards Gift Subscriptions

C Street Gift Shop
www.cstreetgiftshop.com
inside the Wilson County News office, Mon.-Fri. 8-5
1012 C Street, Floresville • 830-216-4519 • giftshop@wcn-online.com

HOME for the Holidays

3 How to host virtual holiday celebrations
4 Help isolated loved ones this holiday season
5 Home holiday decorating ideas
6 Stock the pantry with holiday baking ingredients
7 Holiday baking pointers
8 Slow cooker meal makes holiday entertaining a breeze
9 A skillet supper makes for easy entertaining
10 Eggnog is a classic for holiday celebrations
11 Silent Night
12 Up on the Housetop
13 We Wish You a Merry Christmas
14 Coloring Page
15 Coloring Page
16 Warm up your home with a new piece of furniture

Holiday Sweepstakes
WIN $5,000

Get an RBFCU Mastercard® credit card for a chance to win.
rbcu.org/sweeps

NO PURCHASE NECESSARY. Void where prohibited. Must be 18 years or older and a legal U.S. resident to enter. Ends 12/19/23. Credit Cards subject to credit approval and membership eligibility required. See officiels rules at rbcu.org/sweeps R4600714
How to host virtual holiday celebrations

The 2020 holiday season figures to be vastly different than seasons past. The novel coronavirus COVID-19 has transformed daily life in many ways. The public has become accustomed to wearing masks while shopping, limiting the number of people in public venues and keeping their distance from friends and loved ones. Many events have been reimagined as virtual celebrations because of social distancing protocols. For those with large families or people with inherent risk factors that make them more susceptible to illness, sharing the holidays over video conferencing apps may be the safest way to go in 2020.

The following tips can help holiday hosts make the most of a virtual holiday experience.

Pick a bright, festive spot
Set up your tablet, smartphone or computer in a bright area with a festive backdrop. You'll want others who join the virtual hangout to be able to see you clearly. A Christmas tree or a decorated fireplace in the background can set the scene.

Choose the right conferencing app
Certain programs may work better than others depending on your needs. For example, if everyone has the same operating system platform (iOS or Android), you may be able to use an app inherent to that system, which won't require a separate download or login.

Apps also may be chosen depending on how many people can be invited in, as some set limits. Do your homework and conduct a test run prior to the holidays.

Keep props nearby
If the goal is to open gifts virtually, be sure to have everyone gathered and gifts nearby so no one is scrambling in and out of view.

Position the camera at eye level
Try to set up the camera so you’re not looking up or down. Practice looking straight into the camera instead of at yourself in the minimized window or even others on the screen. This way you’ll appear engaged.

Use mute when not speaking
Muting yourself (and encouraging others to do the same) when you are not speaking will limit the amount of background noise. As the host, serve as the moderator and encourage everyone to speak one at a time. Choose a visual cue to signal when someone has the floor to speak, such as raising a hand or even showing a festive picture.

Tune into virtual worship
While some places of worship have reopened to some capacity, others may still be offering hybrid services. If your place of worship offers services via YouTube or another video platform, gather around and watch together and participate just as if you were there in person. Better yet, share the link with other family and friends so they can tune in as well.

Share dinner ‘together’
Set up your camera source so it captures the holiday table. All parties gathering virtually can then sit down to the holiday meal as one and enjoy one of the season’s more endearing traditions.

Virtual celebrations may continue through the holiday season. Adapting with some video conferencing tips can ensure everyone enjoys the festivities.

Wreaths for all occasions!
Wreaths ♦ Flowers
Gift Baskets ♦ Sprays

Designs by Dina
281-814-5144
Call before coming
110 N. Yoakum, Falls City
Next to car wash
Facebook: Designs by Dina Falls City
A phenomenon called “cabin fever” tends to set in around late autumn or in midwinter. Long hours of darkness coupled with cold, inclement weather often is a recipe for increased time spent indoors. For people who live alone, the effects of cabin fever might be more pronounced. In addition to seasonal cabin fever, this year another factor comes into play: social distancing and voluntary quarantine as a result of the novel coronavirus COVID-19. Even those who may venture outside to socialize, particularly around the holiday season, may be hesitant or unable to do so to help prevent the spread of the virus. In these instances, friends and loved ones can mitigate feelings of isolation in various ways.

Schedule video chats. Video conferencing apps have become the communication vehicles of choice during the era of social distancing. Different applications and services continue to evolve and help people stay in touch. Plan regular chats, either once or twice per week with isolated or vulnerable people. Try to organize a large group chat on the holiday itself so no one has to spend Christmas or Hanukkah alone.

Drop off supplies. Even though supermarket shop-from-home and other delivery services have normalized somewhat since the start of the pandemic, treat individuals who may be isolated to some personalized attention. Put together care packages of supplies or holiday treats and deliver them in person so you can see the smiles that result from being able to visit with someone familiar.

Send uplifting messages. Children or even adults can make personalized cards and mail them to loved ones at home or those who may be in long-term care facilities. Send new mailings every week or two so that residents always have something to look forward to in the mail.

Start a virtual club. A book club or another shared interest can be the catalyst for more frequent communication. A club puts everyone on the same page and enables them to come together, via phone or video chat, for a discussion.

Ask for help learning a new skill. Along the same vein as a virtual club, lessons on everything from woodworking to crochet to making favorite holiday recipes can be conducted online. Give an isolated individual daily purpose and distraction by engaging him or her with online lessons.

Isolation and feelings of loneliness can affect anyone who normally suffers from cabin fever. However, this year it may be more pronounced, as it could be coupled with social distancing precautions that have already been in effect for some time.
The holidays often involve purchasing gifts for close friends and loved ones as well as making a delicious meal the entire family will love. But nothing sets the holiday scene and overall mood more so than beautiful decorations and other seasonal accoutrements.

Many people leave no room untouched for the holidays, meaning color schemes or trinkets may carry through from top to bottom. Decking the halls this season can be made even easier with some of these handy ideas.

**Holiday timeline**

If you keep holiday photo cards each year, put them in chronological order and hang them from a piece of garland from the mantel or drape on a staircase banister. This can be a fun way to see how your own children or other members of the family have grown.

**Make mini evergreen displays**

Clip your favorite pieces of evergreen and push the stems into floral foam. Display in small vases or other containers and place in groupings to emulate an evergreen forest.

**Plan the outside**

Exterior illumination and other exterior decorations share the holiday spirit with others. It can be overwhelming trying to visualize it all without a plan in place. Take a photo of the house and map out where you want lights and decorations to go. Then with your “map” in hand, you can more readily purchase supplies and start decorating.

**Go for a specific natural color scheme**

If you desire an overall holiday feel but aren’t interested in Santa figurines or kitschy elements, decorating with color in mind can be key. It’s easy to tie things together with some natural elements in your desired palette. For example, white, gold and green may look beautiful. Put boxwood clippings and white amaryllis flowers together. Pine cones, twigs and holly pieces can also add touches to mantels, doorways and table centerpieces.

**Ornaments elsewhere**

Who says ornaments only have to go on a tree? Display antique or favorite ornaments by hanging them from beautiful ribbons throughout the home.

**Scent the scene**

Hang something aromatic on the tree to mingle with the pine. Fresh cinnamon sticks tied with twine or ribbon can be nestled among the boughs. Another scented idea is to make pine cone candles and use pine or cinnamon scents to make them smell just like the season.

Holiday decorating gets a hand from some creative ideas. Always follow safety precautions, especially when using candles, hanging lights and plugging in multiple items to electric sockets. With ingenuity and safety in mind, holiday decorations can be extra special.

---

**Merry Christmas from Wilson & the Wilson County News**

---

**Merry Christmas! Stop by the FRIENDLIEST, OLDEST, LUCKIEST store around!**

**Locally Owned & Operated**

**Squeak’s**

1109 F St., Floresville
830-216-5455 • Mon.-Sun. 8-9
squeakstore.com

---

**Merry Christmas from**

**Janicek Insurance Agency, Inc.**

**411 W. Main, Stockdale**

**830-996-3148**

---

**Happy Holidays! JC’s Super Burger**

**Hwy. 97 E in Floresville**

**830-393-7949**

---

**Happy Holidays from Crisp Realty, Inc.**

**www.crisprealtyinc.com**

830-253-1009 • Hwy 87, La Vernia

---

**“For all your auto service needs”**

**Have a great holiday season!**

**L. JANSKY’S SERVICE CENTER**

Hwy. 181 in Poth, 830-494-3729
Service you can trust.

---

**MAC MedSpa & Be Beautiful Boutique**

830-660-7039 • 133 Bluebonnet Rd., La Vernia
laverniamedspa.com • laverniaboutique.com
Many holiday traditions begin with family and friends gathered in the kitchen or around the dinner table. Food is an integral part of celebrating Thanksgiving, Christmas and Chanukah, and key components of each holiday are tied exclusively to food.

Come the holiday season, many people gather to make delicious desserts for holiday dinners or even as gifts. The right ingredients are necessary to produce a bounty of baked goods. It’s also essential to ensure those ingredients are fresh, as age can compromise the taste of some spices, and leavening ingredients like yeast, baking soda and baking powder may lose efficacy over time.

**Flours:** All-purpose flour is versatile and useful in many recipes. In addition, bread flour, cake flour and pastry flour have attributes that make them better suited for their respective jobs than all-purpose flour. Individuals who follow certain diets, including gluten-free diets, can find alternative flours that can be substituted in many different recipes.

**Baking soda:** This leavening agent is activated when it is combined with heat. That is why it is often paired with citrus juice, buttermilk and sour cream.

**Baking powder:** This leavening agent is baking soda mixed with a powdered acid and cornstarch. If baking soda is the only leavening agent, it will not require the addition of another acidic ingredient. “Double-acting” means carbon dioxide bubbles will form during mixing and again during heating.

**Yeast:** Yeast takes more time to metabolize and cause doughs to rise than other leavening agents.

**Sugar:** Granulated sugar is the most common sugar found in recipes. Confectioner’s sugar (powdered sugar) is used in frosting and icings. Brown sugar is refined sugar with molasses added, and is used in certain recipes, like gingerbread.

**Salt:** Granulated table salt is used in everyday baking.

**Unsalted butter:** Unsalted butter will be the default for baked goods unless the recipe specifically mentions salted butter.

**Eggs:** Eggs help to bind ingredients together. Large eggs are most often cited in many baking recipes.

**Milk:** Dairy adds moisture and texture to batters. Alternative milks, such as soy or almond milk, can sometimes be substituted, but the resulting texture may change.

**Vegetable oils:** Many recipes call for vegetable oil, which has a neutral flavor.

**Shortening:** Shortening is a solid vegetable fat used to make tender baked goods.

**Flavorings:** It is helpful to have various spices and extracts on hand. Cinnamon, ginger, nutmeg, cloves, and allspice are some common baking spices. Almond and vanilla extracts are quite versatile and add extra punch to recipes.

**Additions:** Mix-ins, such as chocolate chips, cocoa powder, oats, nuts, and dried fruits, often turn up in holiday recipes. Certain ingredients are essential for baking and holiday cooks can take steps to ensure their pantries are stocked in time for the holidays.
Holiday baking pointers

The holiday season is steeped in tradition. Baking is one tradition that comes with the holiday territory.

Many people may only bake in November and December, so it’s understandable if they’re a little rusty come the holiday season. These baking tips can lead to successful yields of cookies, cakes and other holiday treats.

Follow the recipe carefully
When cooking, it is easy to add an extra dash of this or a pinch of that. But baking is a science and the ingredients are used in a ratio to produce a desired chemical reaction while cooking. To ensure success, do not substitute ingredients unless the recipe tells you how to do so, and measure each addition carefully.

Spoon out your measurements
It can be tempting to dig a measuring cup right into a bag of flour, but scooping packs the ingredients down — potentially causing you to use more than the recipe calls for. Instead, spoon the flour into your measuring cup gently and use a straight edge to level it out. Even better, use a scale and metric measurements to ensure exact amounts of wet and dry ingredients.

Read up on temperature
Certain ingredients, like butter and eggs, are temperature-dependent. Cold butter in biscuits helps them to rise up flaky and delicious. Eggs brought to room temperature enable the emulsification process to work more readily. The difference in temperature can mean a completely different chemical reaction, so follow the recipe accordingly.

Calibrate the oven
Purchase an oven thermometer, set your oven to 350 F, the standard baking temperature, and see what the thermometer reads. If it is different, adjust cooking times accordingly or have the oven repaired. Cooking at the wrong temperature might mean the recipe doesn’t turn out right.

Use unsalted butter
Most recipes will call for unsalted butter so you aren’t adding unwanted sodium to the recipe, affecting dough consistency and flavor.

Position pans centrally
Pans should be on the center rack of the oven. If the oven isn’t wide enough to put multiple pans side by side, place them on different racks and slightly offset them to enable air circulation.

Use parchment paper
This unsung hero of baking can keep cookies from spreading out on baking sheets, prevent cakes from sticking to pans and may even help batter and dough bake evenly.

Flip cakes
Cool cakes upside down on a cooling rack. This will help flatten out the tops, which makes it easier to stack and level cakes for layered cakes.

A few tips can go a long way to helping holiday baking go more smoothly.

Free News Signup
The Wilson County News offers a variety of email newsletters for subscribers to get free news updates.
→Visit
wilsoncountynews.com/freenews

John Foster
Realtor® - Retired USAF
(210) 264-5001

Karen Foster
Broker® - Retired USAF
(210) 415-2257

Justin Foster
Realtor®
(210) 415-5021

John Pruski
Associate Broker/Realtor®
(210) 621-3191

“Your Local Family of Realtors”

Specializing in Rural Property SE Bexar Co. and Wilson Co. for over 20 years.

Adding “Spirits” to your holidays!
Merry Christmas

JOE & JERI’S WHITE LIGHTNING LIQUOR LLC
Centerpoint Station on FM 775, 4137 CR 319, La Vernia
(830) 947-0104

Thomas Kinkade’s Hero’s Welcome Bouquet

Floresville Flower Shop
1100 Hospital Blvd., Floresville
830-393-2600 • 800-321-1796
www.floresviellesflowers.com
The holidays wouldn’t be complete without a delicious meal to share with family and friends. A holiday roast is often the centerpiece of festive occasions. Having a go-to recipe for this classic main course makes holiday preparations that much easier. Utilizing a slow cooker to make a beef roast reduces time spent in the kitchen, affording hosts more opportunities to mingle with their guests. That’s just the idea behind this recipe for “Beef Roast with Dark Rum Sauce” from “Crock-Pot® 356 Year-Round Recipes” (Publications International, Ltd) by Crock-Pot Kitchens.

**Beef Roast with Dark Rum Sauce**  
*Makes 6 servings*

1. In a small bowl, combine allspice, salt, pepper, and cloves. Rub spices onto all sides of roast.
2. Heat oil in skillet over medium heat until hot. Sear beef on all sides, turning as it browns. Transfer to a slow cooker. Add 1/2 cup rum, broth, garlic, and bay leaves. Cover; cook on low 1 hour.
3. In a small bowl, combine remaining 1/2 cup rum, brown sugar and lime juice, stirring well. Pour over roast. Continue cooking on low 4 to 6 hours, or until beef is fork-tender. Baste beef occasionally with sauce.
4. Remove and slice roast. Spoon sauce over beef to serve.

---

**Wishing you joy and good health this holiday season.**

**THE EMERGENCY CLINIC**

**ALAMO HEIGHTS**  
6496 N. New Braunfels Ave.  
210.930.4500

**BY THE PEARL**  
2015 Broadway  
210.961.4118

**LA VERNIA**  
202 S. FM 1346, Suite 2  
830.779.3200

We offer a full range of services including:
- Treatment of Injuries & Illnesses
- Immunizations
- X-rays
- Direct Hospital Admission
- Lab Services
- Ultrasound
- CT Scans

theemergencyclinic.com
A skillet supper makes for easy entertaining

Roasts and hams certainly may get a lot of fanfare for holiday dining, but chicken is a versatile food that is mild enough to be molded into whatever flavor profile cooks desire. Chicken also can be dressed up so it easily competes with other protein sources for top billing on holiday tables. Easily cooked on the stovetop in a flash, this recipe for “Almond Chicken With Peaches and Roquefort” from “125 Best Chicken Recipes” (Robert Rose) by Rose Murray can be customized and multiplied depending on the size of the crowd. While peaches may not be in season where you live during the holidays, simply substitute two small pears, which work well for fall and winter meals. Serve with crisp green beans and lemon couscous, which is easily made by adding 1/2 teaspoon grated lemon zest and 1 tablespoon fresh lemon juice to warm couscous.

“Almond Chicken with Peaches & Roquefort”
Serves 2

1. Place chicken breasts between two pieces of plastic wrap and pound to an even thickness of about 1/4 inch. Dredge in flour mixed with 1/4 teaspoon each salt and pepper. Dip each breast in egg and coat with almonds.

2. In a large skillet, heat half the oil over medium heat. Add chicken and cook about 5 minutes per side, turning once, until golden and no longer pink inside. Remove to a warm platter and keep warm.

3. Add remaining oil to pan and heat over medium heat. Add peaches (or pears) and cook 1 minute. Stir in wine and bring to a boil; cook 3 minutes to reduce. Stir in cream, cheese and salt and pepper to taste. Cook stirring, until thickened. Spoon sauce around the chicken and serve.

YEARN-END TAX INVENTORY REDUCTION SALE

Happy Holidays from all your friends at

Before you buy, PRICE is the difference.

www.pricecdjr.com | 1541 Hwy 181, Floresville (Next to Richardson Bros. Chevrolet) | 830-216-4216
Warm up with a rich chocolate beverage

Nothing beats sipping a hot, soothing beverage after a day of choosing the perfect Christmas tree or lobbing snowballs in the backyard. Teas, hot toddies, coffees, and mulled ciders certainly can fit the bill, but a mug of rich hot chocolate is a holiday season staple. Hot chocolate can be whipped up quickly from premade packets, but many such packets are loaded with sugar. Chocolate lovers should have a reliable hot chocolate recipe to lean on when the moment is right. This recipe for “Real Hot Chocolate” from “Chocolate” (Parragon) by the editors of Love Food is sure to please.

Real Hot Chocolate
Serves 1 to 2
1 1/2 ounces semisweet chocolate, broken into pieces
1 1/4 cups milk
Chocolate curls to decorate

Place the chocolate in a large, heatproof pitcher. Place the milk in a heavy-bottom saucepan and bring to a boil. Pour about one-quarter of the milk onto the chocolate and leave until the chocolate has softened. Whisk the milk and chocolate mixture until smooth. Return the remaining milk to the heat and return to a boil, then pour onto the chocolate, whisking constantly. Pour into warmed mugs or cups and top with the chocolate curls. Serve immediately.

Eggnog is a classic for holiday celebrations

No beverage is more associated with holiday cocktail parties than eggnog, which is a beloved beverage come the holiday season. While it’s perfectly acceptable to purchase store-bought eggnog in the dairy case and dress it up with a favorite spirit, most eggnog recipes only feature a handful of ingredients and are quite easy to make at home.

Rum, whiskey and brandy are customary liquors to use in eggnog recipes. However, The Spruce Eats has taste-tested them all and believes brandy tops the others for the perfect finished product. Enjoy their version of “Quick Brandy Eggnog.”

Quick Brandy Eggnog
1 cocktail
1 ounce brandy
1 1/4 ounces milk
1/2 ounce simple syrup
1 egg yolk
Grated nutmeg or cinnamon for garnish

In a cocktail shaker, combine the brandy, milk, simple syrup, and egg yolk. Dry shake without ice. Fill shaker with ice, then shake vigorously for about 30 seconds to ensure the egg is well mixed. Strain into an old-fashioned or cocktail glass. Add a dash of grated nutmeg or cinnamon as a garnish.

Note: Only use a fresh egg. Test the egg’s freshness by placing it in a glass of water. If the egg floats, discard it, as this indicates the egg is too old. Only use eggs that rest on the bottom of the glass. This will ensure the most flavorful drink and helps to reduce the risk of salmonella.
Silent Night

In 2018, the popular Christmas carol “Silent Night” celebrated the 200th anniversary of its first performance. The lyrics to “Silent Night” were written by Austrian Roman Catholic priest Joseph Mohr in 1816. Over the years, the melody has been credited to the likes of legendary composers such as Mozart and Beethoven. However, a manuscript handwritten by Mohr and discovered in 1995 revealed that the Austrian composer Franz Xaver Gruber composed the music to this beloved song.

Silent night! Holy night!
All is calm, all is bright
Round yon Virgin Mother and Child,
Holy infant so tender and mild,
Sleep in Heavenly peace!
Sleep in Heavenly peace!

Silent night! Holy night!
Shepherds quake at the sight;
Glories stream from Heaven afar,
Heavenly hosts sing Alleluia,
Christ, the Saviour, is born!
Christ, the Saviour, is born!

Silent night! Holy night!
Son of God, Love’s pure light
Radiant beams from Thy Holy face,
With the dawn of redeeming grace,
Jesus, Lord at Thy birth,
Jesus, Lord at Thy birth.

O Come, All Ye Faithful

O come, all ye faithful, joyful and triumphant,
O come ye, O come ye to Bethlehem;
Come and behold him born the King of angels;
O come, let us adore him; O come, let us adore him;
O come, let us adore him, Christ the Lord!

God of God, Light of Light;
Lo, he abhors not the virgin’s womb;
very God, begotten not created;
O come, let us adore him; O come, let us adore him;
O come, let us adore him, Christ the Lord!

Sing, choirs of angels, sing in exultation,
Sing, all ye citizens of heav’n above;
Glory to God, all glory in the highest;
O come, let us adore him; O come, let us adore him;
O come, let us adore him, Christ the Lord!

Yea, Lord, we greet thee, born this happy morning:
Jesus, to thee be all glory giv’n;
Word of the Father, late in flesh appearing.

O come, let us adore him; O come, let us adore him;
O come, let us adore him, Christ the Lord!

The popular Christmas carol “O Come, All Ye Faithful” traces its history back several centuries. While the lyrics to the song have been attributed to various authors, the text is most often credited to an 18th century English hymnist named John Francis Wade. While Wade may or may not deserve such credit, the earliest known written versions of the hymn, sometimes referred to as “Ades Fideles,” each include his signature.
Up on the Housetop

Images of Santa Claus excite children across the globe each holiday season. Some such images appear on television, in stores or in the front yards of homes decked out for the holidays, while others are elicited through songs like “Up on the Housetop.” Hollywood legend Gene Autry’s mid-20th century version of “Up on the Housetop” might be the most widely recognized version of the song, but the tune actually dates back to 1864, making it the second oldest secular Christmas song (“Jingle Bells” was written in 1857).

Up on the housetop reindeer paws, out jumps good old Santa Claus
Down through the chimney with lots of toys
All for the little ones, Christmas joys
Ho, ho ho! Who wouldn’t go? Ho, ho ho! Who wouldn’t go?

Up on the housetop, click, click, click
Down through the chimney with old Saint Nick

First comes the stocking of little Nell
Oh, dear Santa fill it well
Give her a dolly that laughs and cries
One that can open and shut her eyes
Ho, ho, ho! Who wouldn’t go? Ho, ho, ho! Who wouldn’t go?

Up on the housetop, click, click, click
Down through the chimney with good Saint Nick

Look in the stocking of little Bill
Oh, just see what a glorious fill
Here’s a hammer and lots of tacks
Whistling ball and a whip that cracks
Ho, ho ho! Who wouldn’t go? Ho, ho ho! Who wouldn’t go?

Up on the housetop, click, click, click
Down through the chimney with good Saint Nick

Lyrics written by Benjamin Hanby
Lyrics courtesy of Lyrics.com

Merry Christmas!

AUTHENTIC TROPHIES TAXIDERMY LLC
in business for over 30 years
by David Verrips
830-217-4141 • 5880 FM 775, La Vernia
www.authenticitrophiestaxidermy.com

Wishing everyone a wonderful holiday season!
Floresville Electric Light & Power System
Serving Wilson County 1400 4th St, Floresville Office 830-216-7970
www.felps.us

SHOP AND EAT LOCAL!
Home Decor & Gifts
Boutique hours: Tues.-Thurs. 10:30-5:30
F 10:30-5, Sat. 10-3
Sandwich Shop
Serving: Tu-Sat. 11-2
830-779-5222 • 130 Bluebonnet Dr., La Vernia

Give a Taste of Texas!
• Peanut, Pecan & Jalapeño Brittle
• Peanut Patties
• Pecan Chews
• Divinity • Fudge
Mrs. Annie’s “PEANUT PATCH”
Gift Boxes & Tins!
ORDER EARLY — online at www.MrsAnniesCandy.com
1019 B Street, Floresville • 830-393-7845
We Wish You a Merry Christmas

Historians have uncovered the origins of many popular Christmas carols, but others remain somewhat mysterious. Such is the case with “We Wish You a Merry Christmas,” an instantly recognizable tune that some historians believe can be traced back to the 16th century. According to Songfacts.com, “We Wish You a Merry Christmas” reflects an English tradition in which wealthy people in England would give treats to visiting carolers on Christmas Eve. One such treat was figgy pudding, which the song has immortalized.

We wish you a merry Christmas,  
We wish you a merry Christmas,  
We wish you a merry Christmas,  
And a Happy New Year!

Good tidings we bring for you and your kin;  
We wish you a merry Christmas and  
A Happy New Year!

Now bring us some figgy pudding,  
Now bring us some figgy pudding,  
Now bring us some figgy pudding,  
And a cup of good cheer!

Good tidings we bring for you and your kin;  
We wish you a merry Christmas and  
A Happy New Year!

We all like our figgy pudding;  
We all like our figgy pudding;  
We all like our figgy pudding;  
With all its good cheer.

Good tidings we bring for you and your kin;  
We wish you a merry Christmas and  
A Happy New Year!

Lyrics courtesy of Hymnsandcarolsforchristmas.com

“We change your world with a smile.”  
Giving you the CARE you deserve for over 30 years.

We are still serving the greater San Antonio area and are grateful for the ability to give you something to smile about.

General Dentistry that provides:  
Cosmetics, Veneers, Implants and Full Mouth Reconstruction,  
Digital Imaging, Oral Cancer Screenings,  
Scanned Impressions, Sedation and Comfort Care options,  
Full Family Dentistry

Call us today! 210-648-4411  •  6961 Hwy 87 E, San Antonio  
www.professionalsindenistry.com

Now Offering Dental Savings Plan  
An affordable alternative to Dental Insurance.  
Available to patients that are not currently covered by dental insurance.
Happy holidays from CASA of South Texas!

CASA volunteers give the gift of time to their CASA kids because every child deserves a chance. Join us!

www.casasouthtx.org

L to R: Victoria De La Garza, Francie Gasch, Joni Garcia, Frankie Ellis, Brianna Saroz, Tyra Moster
Come home for Christmas!

Warm up your home with a new piece of furniture.

Need a gift?
- Polish Pottery
- Houston Llew Spiritiles
- Home Decor
- & More

Home Marketplace on 3rd
European Style Decor and Furnishings

1319 3rd Street, Floresville
830-216-4008