



Holiday Newsletter Special

Cindy Boury Private Wealth Management of Raymond James Ltd.

Dear Friends,

Whether you travel far afield or stay home for the holidays, we want to wish you all the happiness of the season, and a healthy, prosperous New Year.

Thank you for being a part of this past year, we are honoured to join you in your wealth journey. We hope you enjoy this collection of staff recipes, vintage crafts and holiday inspiration.

Hot Artichoke Dip

From the kitchen of Sheryl Ward (Best of Bridge, Winner) Serves 6

Ingredients

1 - 14oz. can artichoke hearts, drained and chopped
1/2 cup parmesan cheese
1 cup mayonnaise (or you can use ¾ cup sour cream, or half of both)
1/2 tsp garlic salt
Dash of lemon juice

Directions

Mix all ingredients together and heat in 350F oven for 10 minutes. Serve with taco chips, crackers, bread, etc., and enjoy!

Upside Down Pineapple Cake From the kitchen of Cindy Boury

Ingredients

3 TBSP butter
1/2 cup brown sugar
1 can of pineapple rings
3/4 cup pineapple juice
1/3 cup butter
2/3 cup white sugar
1 egg beaten
1 tsp vanilla
1 3/4 cup flour
2 tsp baking powder
1/2 tsp salt

Directions

Melt 3 tbsp butter on bottom of 8x8 pan
Sprinkle brown sugar over butter
Place pineapple rings on top

In separate bowl, cream together 1/3 cup butter, white sugar, egg and vanilla

In separate bowl blend dry ingredients. Add to liquids. Mix alternating pineapple juice (or milk). Beat well. Pour on top of pineapple rings.

Bake in 350F oven for 35-40 minutes.

A Merry Christmas

May all the hours of Christmas,

And of the New Year too,

Give health and peace and comfort

And happiness to you.

- Unknown



Christmas Stuffing

From the kitchen of Susan Bonner

Ingredients

6 cups bread crumbs
1TBSP sage
1 TBSP poultry seasoning
Salt & pepper to taste
1 cup bacon
1 cup celery
1/2 cup onion
1/4 cup margarine or butter
1/2 to 1 cup chicken broth

Directions

Cook bacon, celery, onion in a little marg. until softened. Add to bread crumbs. Add seasoning, mix and spread in small casserole dish. Pour chicken broth over top. Blob remaining margarine or butter on top. Put in oven one hour before turkey is done and mix halfway through.



A Time to Give Back

Many charities offer donor matching days this time of year. Through matching with the charity and the Raymond James Annual Giving Campaign, Susan Bonner was able to make a **\$15,000** difference to the Alzheimer's Association of Canada!





Advent Countdown

Gather together boxes of all sizes, then get creative for the little people in your life with a one-of-a-kind advent calendar, complete with special surprises as they countdown to the big day.

Advent calendars date back to 19th century Germany, when families would put tally marks on their walls and doors as they awaited Christmas.



*Photo credit: Better Homes and Gardens, Christmas Ideas for 1973

Holiday Cranberry Mocktail

1 oz. orange juice
2 oz. cranberry juice
1/2 TBSP Grenadine
3-4 oz. ginger ale
Fresh rosemary sprigs
Fresh cranberries

Add first 3 ingredients to a cocktail shaker filled with ice. Pour into tumblers, top off with ginger ale and garnish with cranberries and rosemary!

From Just Destiny Home, justdestinymag.com



Black Forest Yule Log

From the Kitchen of Lindy Arnot
(Canadian Living Magazine)

Ingredients

5 large or 6 medium eggs, separated
1/2 cup granulated sugar
1/2 cup dry, unsweetened cocoa
1 tsp. vanilla extract
1 tsp. cream of tartar
3-4 TBSPs Kirsch (optional)
1 cup drained canned cherries or cherry pie filling
1 1/2 cup whipping cream, whipped and sweetened
Garnish: Whipped cream, chocolate curls, maraschino cherries with stems

Directions

Preheat oven to 350 degrees F. Line a 10x15 inch jelly roll pan with greased, waxed paper or parchment paper. Beat egg yolks lightly; add sugar, cocoa and vanilla; beat until well blended. Beat egg whites with cream of tartar until stiff. Fold chocolate mixture gently but thoroughly into whites. Spread in prepared pan. Bake 15 – 20 minutes or until cake springs back when touched lightly in the centre – don't overbake. Cool cake in pan 5 minutes, then turn out on to a towel well sprinkled with icing sugar; peel off waxed paper. Roll cake up in the towel, starting at narrow end. Cool completely.

To Assemble

Unroll cooled cake. Sprinkle with Kirsch. Spread with whipped cream. Dot with cherries. Roll up carefully and transfer to serving plate or board. Use more whipped cream to frost the surface of the log, or pipe cream down the centre. Garnish with chocolate curls and cherries. Filled cake may be wrapped in foil and frozen. Serves 8 – 10

Candy Cane Place Holder

Decorative place cards at a large Christmas gathering can make everyone feel special. Tie three candy canes together with ribbon to make a cute display.



*Photo credit: spoonfuls.com

Plant Mr. and Mrs. Claus on your Front Step

Add some Christmas cheer to your front door by turning old plant pots into a jolly Mr. and Mrs. Claus.



*Photo credit: Better Homes and Gardens, Christmas Ideas for 1973

www.cindybourypwm.ca | 604-855-0654 | cindybourypwm@raymondjames.ca | Suite 200-2881 Garden Street, Abbotsford, BC V2T 4X1

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