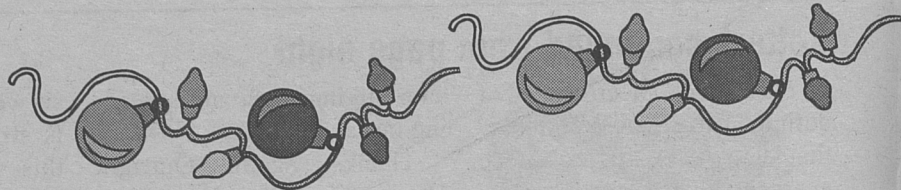


# Happy Holidays



## Linn's Almond Ring

Preheat oven to 400 degrees.

Put a glass or metal bowl in the freezer for later use.

Grease and flour a 7 or 8 inch circle in the middle of a cookie sheet.

In a 2 qt. pan BOIL 1 cup water and 1 stick butter/margarine. Take off burner and ADD 1 cup flour. Mix Well. ADD 4 eggs, one at a time, and mix well in between each egg.

Drop batter onto the cookie sheet into the circle with a spoon with the sides touching (that is the batter touching to make a complete circle).

Bake at 350 degrees for 40 min. Shut off the oven and leave for an additional 15 mins, and DO NOT OPEN THE OVEN. Then remove and cool

**Filling:** In large bowl, put 1 pkg. Instant Vanilla Pudding. ADD 1 1/4 Cups milk. Mix well and set aside for later use.

Get cold metal bowl out of freezer and ADD 1 cup Heavy Cream and 1 tsp Almond Extract. Whip till stiff. Fold into pudding mixture.

Cut ring in half in through the middle so you have a top and bottom to the ring. Remove top and place the cream by spoonfuls into the ring and place the top back on. (It sometimes breaks in half, just place on anyway.)

**Topping:** In microwaveable bowl, place 1/2 cup chocolate chips, 1 tbsp butter/margarine, 1.5 tsp milk, 1.5 tsp light corn syrup. Microwave 40 seconds. Stir and drizzle on top of ring in an up and down motion.

### Stuffing

1 bag stuffing (the size of the turkey determines how much you use)

Melt butter/margarine according to bag in large fry pan. Add onions and celery to soften. Add liquid (this can be water/broth or boil turkey parts for broth). Cut up apples (we like 3 apples in our stuffing for an 18-20lb bird). Peel them, add 2/3 tbsp of raisins and chopped walnuts to taste.

Stuff the bird, then place in oven and enjoy. Leftover stuffing that does not fit into bird can be placed in baking pan; cover and cook in oven for 20 to 30 mins.

"We are know as The Lindas, as we are both Linda. I go by Linn and Linda is Linda, to eliminate confusion. We have been a couple for 13 years, and we have lots to be thankful for. We have spent the last 12 years spending our Thanksgiving and Christmas holidays by having many people to our home: the first 10 years in Massachusetts, and now in Vermont.

"Linda loves to cook, and she can serve a meal with no stress. The number of people is never an issue for her. I am the Hostess with the Mostess (not too conceited am I). I love to entertain and lend a listening ear, and give wonderful hugs. Having company in our home is not a burden to us, it is a gift that we fully enjoy.

"We open our home to people that have been put in our 'path of life'. Most of our guests have just lost a loved one and/or have no family, or they are just people that live alone, and many that our in our 'life path' are trying to live one day at a time and stay clean and sober. We always start our meals with each and every one of us sharing and giving thanks for our lives. Also, in past years, we have purchased a fully cooked turkey dinner and had it delivered to a needy family.

"We serve lots of different meals, and when it is a traditional turkey, my stuffing is always a hit. I use a bag stuffing base and add celery, onions, apples, raisins and walnuts. We top off our creamed onions with fresh ground nutmeg to add a little zest.

"There's often a wonderful almond ring for one of the desserts. It is a cream puff ring and the filling is almond flavored and topped off with a drizzle of chocolate on the top of the ring. Always a hit."

—The Lindas



"For the past 10 years Yves and I have been going to a very special friends house in South Albany, Vermont, for a midnight dinner. Over the past five years, we have been invited to sing on Christmas Eve at the Church in Westmore (Willoughby Lake) with the Church choir, and then the Minister and the Choir get into our vehicles and drive to Brownington, VT, (home of the Stonehouse Museum) to sing at their Church. The Sunday School Children put on a small play for us.

"Then some of the choir comes with us to our midnight dinner and we continue to sing carols around the piano. We stay at the host's house and share a simple gift together in the morning."

—Rob Larabee and Yves Morrissette



**Hummingbird Haven**  
 Bed and Breakfast  
 956 Richford Road  
 Richford, Vermont 05476  
 For information and reservations  
 802-848-7037  
 e-mail: [bvyouree@together.net](mailto:bvyouree@together.net)



Bev Youree Carol Nepton

**Scribbles**

We offer a fine selection of wedding and civil union invitations and social announcements.

Our knowledgeable and friendly staff is ready to assist you with every aspect of your wedding ensemble.

Scribbles will take you from engagement announcements to thank you notes with no detail left unattended.

96 Church Street  
 Burlington, Vermont  
 (802) 863-9004 - Fax (802) 863-9006  
 e-mail: [scribbles@aol.com](mailto:scribbles@aol.com)

**Pie-in-the-Sky Farm Bed & Breakfast**



Dwinell Road  
 Marshfield, VT 05658  
 (802) 426-3777  
 fax: 1-802-426-4090  
[welcome@pieinsky.com](mailto:welcome@pieinsky.com)  
[www.pieinsky.com](http://www.pieinsky.com)

Come celebrate your Civil Union or other special event with us at Pie-in-the-Sky -- a quiet country retreat outside of Montpelier, Vermont. Suite or room available by reservation for the day, week, or weekend.

20 Charming Rooms  
 Peace & Privacy

A LESBIAN PARADISE

**The Highlands Inn**



P.O. Box 118  
 Bethlehem, NH 03574  
 603-869-3978  
 1-877-LES-B-INN (537-2466)

100 Acres • Pool  
 Hot Tub • Trails

[www.highlandsinn-nh.com](http://www.highlandsinn-nh.com)  
[vacation@highlandsinn-nh.com](mailto:vacation@highlandsinn-nh.com)

**CivilUnionGuide.com**

Lodging ■ Caterers ■ Florists ■ Clergy  
 Ceremony Sites ■ Photographers ■ Musicians

Vermont's  
 Comprehensive  
 Civil Union Guide