Ending the Year with Holiday Cheer!
Year in Review

Looking back on a great 2018 at the DFC!

Social Dance Class

In-house League

Chili Cook-off

Doubles Tennis

Mini Camps

Mommy & Me Tea

Wine & Design

Spring Egg Hunt

Tie-Dye Party
Members from around the world share their favorites!

**EDNA ANDREWS, GREECE**

**GREEK MEAT DRESSING**

**AKA - TURKEY STUFFING**

- 4 large onions, chopped
- 1 bunch green onions, chopped
- 4 stems celery, chopped
- 1 medium apple, peeled & chopped
- 1 stick butter
- 2 lbs ground beef, lean
- 1.5 cups rice, par-boil and rinsed in cold water
- 1/4 cup parsley sprigs (optional), chopped fine
- Salt and Pepper, to taste
- 1 dash cinnamon

**Method 1 (baked in turkey):**
1. Saute onions, celery in butter until transparent and golden brown
2. Add meat and brown well
3. Add spices and apple
4. Add par-boiled rice to meat mixture
5. Stuff prepared turkey and bake

**Method 2 (baked in pan)**
1. Make dressing as above and place in greased baking dish
2. Pour about 2 cups chicken broth or drippings from turkey, over it (do not leave too juicy)
3. Cover and bake at 350 degrees for about one hour
4. If it appears too dry, add more broth

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**NANCY BARTOLOME, CHILE**

**CHILEAN EMpanadas**

- Prepared empanada dough discs (GOYA Brand)
- 2 tbsp crisco
- 3 large white onions, finely chopped
- 1 lb ground beef
- 2 tsp whole cumin
- 2 tbsp paprika (to personal taste)
- 1/2 cup raisins, soaked in water
- 1/2 cup black olives, halved
- 2 hard-boiled eggs, sliced
- 1 egg yolk

Optional: salt and pepper to taste

**To prepare the filling called “pino”:**
1. Melt the Crisco in a skillet over medium-low heat. Add the chopped white onions and cook them until soft and clear
2. Add the ground beef, cumin, paprika and salt and pepper
3. Cook the beef until well-browned
4. Let the beef cool down and refrigerate overnight (makes it easier to fill in the dough)

**To assemble empanadas**
1. Separate each rolled out dough disc
2. Add 1 tbsp of the beef filling and a slice of the hard-boiled egg to the middle of the circle
3. Add 1-2 raisins and 1-2 black olives
4. Brush the edge of the dough with a little bit of warm water and fold the circle
5. Fold the outer edges in and the top of the circle down to enclose the empanada
6. Mix the egg yolk with a little bit of milk and use a cooking brush to brush the empanada on the top
7. Bake at 350 for about 25 minutes.
8. Serve with Chilean “Pebre”

**To prepare the pebre**
1. Chop bunch of cilantro, tomatoes, and onions
2. Add salt, olive oil and bit of white vinegar to taste
SOPHIA RYDIN, SWEDEN
JANSSON’S TEMPTATION

6 medium potatoes, peeled and cut into
2x1/4 inch strips
2 tbsp butter
2 medium onions thinly sliced
3.25 ounces swedish anchovy fillets
1 dash black pepper
2 tbsp bread crumbs
3 tbsp butter
3/4 cup light cream (or half and half)

1. Preheat oven to 400 degrees. Keep potato strips in cold water to prevent discoloration
2. Melt 2 tbsp butter in skillet and add onions; cook until soft but not brown, about 5 minutes
3. Pat potatoes dry and arrange layers of potatoes, onion and anchovies in a greased 2 quart baking dish. Begin and end with potatoes.
4. Dot casserole with butter and sprinkle with pepper and bread crumbs
5. Pour cream around the casserole
6. Bake in the center of the oven until the potatoes are tender and most of the liquid is absorbed, about 45 to 60 minutes

STEFANIE KANDZIA, GERMANY
BUTTERKUCHEN
APPLE-BUTTER-ALMOND CAKE

For the cake:
3 cups flour
1 envelope instant yeast
1/3 cup sugar
1/4 cup unsalted butter
(high fat European-style, room temperature)
2 eggs, at room temperature
1 cup milk, lukewarm
2 pinches salt

For the toppings:
2/3 cup butter (softened)
1 tsp cinnamon
1/3 cup sugar
6 medium tart apples, (~5 cups)
2 tbsp lemon juice
3/4 cup almonds, sliced and blanched
1/4 cup sugar
1 cup heavy cream

1. Mix flour, yeast, sugar, butter, eggs, milk and and beat together for 5 min., until dough is shiny and starts flapping around in larger chunks.
2. Cover bowl with a clean dishcloth. Set aside in a warm, draft-free spot for an hour.
3. Scrape dough into the middle of a thickly buttered, deep metal baking pan (40 cm by 30 cm). Using your (flour covered) fingers, push dough down gently into the pan so it lines the pan evenly. Set aside again in a warm, draft-free spot for 30 min.
4. Preheat oven to 375 degrees
5. Mix soft butter, sugar, and cinnamon until it is very creamy. Put the mixture into an icing bag (or a ziploc bag) and keep it in the fridge.
6. Peel, quarter, and core the apples. Slice the quarters thinly. Place in a large bowl and toss with the lemon juice.
7. Using your fingers, press little indentations into dough in the pan. Pipe the cinnamon butter with the icing bag (or cut a corner of the Ziploc bag) into these indentations. Then spread the apple slices evenly across the pan.
8. Scatter the sliced almonds and the sugar all over the pan.
9. Place in the middle of the oven and bake for 25-30 min, or until the topping is golden. Do not over bake.
10. Immediately after you take out of the oven, pour the heavy cream all over the pan. Let the cake cool a little before you eat it.
CAROLINE BRETHERTON, UNITED KINGDOM
SWEDISH SPICE BISCUITS (PEPPARKAKOR) – MAKES 60 THIN BISCUITS

1/2 cup unsalted butter, softened
1/4 cup castor sugar
1 egg
1 tbsp golden syrup
1 tbsp black treacle
2 cups plain flour
1 pinch of salt
1 tsp cinnamon
1 tsp powdered ginger
1 tsp mixed spice

1. Cream together the butter and the castor sugar
2. Beat in the egg, golden syrup and black treacle
3. Sift together the flour, salt and spices
4. Mix the dry ingredients to the biscuit batter
5. Turn the dough out onto a lightly floured work surface and knead it together briefly to form a smooth dough. Place in a plastic bag and chill for 1 hour.
6. Preheat the oven to 350 degrees
7. Roll the biscuit dough out to a thickness of no more than 3mm thick and cut heart or star shapes out of it.
8. Transfer the shapes to non-stick baking trays and bake in the top third of the oven for 10 minutes. Remove when the edges start to darken slightly in color.
9. Cool on a wire rack

FESTIVE MINCEMEAT & FRANGIPANE TART

For the filling:
1 cup sultanas, roughly chopped
1 cup raisins, roughly chopped
1/4 cup dried cranberries, roughly chopped
1 cup apples, peeled, cored and grated, prepared weight
1/3 cup candied peel
2 tbsp brandy
Juice and zest of 1 orange
1/4 cup walnuts, chopped
1/2 tsp cinnamon
1/4 tsp nutmeg
1/8 tsp ground cloves

1. To make the filling mix together all the ingredients in a large mixing bowl. Cover and chill overnight to allow the flavours to develop
2. To make the pastry rub the butter into the flour and sugar until the mixture resembles fine breadcrumbs. Combine with the beaten egg and bring together to form a smooth dough. Wrap in cling film and refrigerate for 30 minutes. Preheat the oven to 350°F.
3. When the pastry has rested roll it out into a 1/4 inch thick disk and use it to line an 8 inch deep-sided loose-bottomed tart tin. Blind bake the tart for 20 minutes, then remove the beans and paper and return to the oven for a further 5 minutes.
4. While the pastry is blind baking make the frangipane. Whisk the butter and sugar together until light and fluffy. Add the eggs, one at a time, whisking well between each addition. Finally fold in the ground almonds and flour and mix until well combined.
5. Fill the pastry case with the dried fruit filling, and smooth it down into a loosely packed even layer. Top with the frangipane, and smooth it out. Sprinkle the top with the flaked almonds and bake in the center of the preheated oven for 40 minutes, until it is lightly browned all over, but not starting to puff up.
6. Allow the tart to cool in the tin for at least 10 minutes before carefully turning it out on a serving plate and dusting with icing sugar to serve warm with whipped cream flavoured with a little brandy, orange zest and icing sugar.

For the pastry:
1 cup plain flour
2 tbsp caster sugar
6 tbsp unsalted butter, chilled and diced
1 egg, beaten

For the frangipane:
7 tbsp unsalted butter, softened
1/2 cup caster sugar
2 large eggs
1/4 cup ground almonds
1/4 cup plain flour

For the topping:
1/8 cup flaked almonds
Icing sugar, to serve
Upcoming Events
For more information or to RSVP contact Tracey

December 2 - Drop 'N Shop
- Kids enjoy baking, crafts, games, and a movie while parents shop or take some holiday down time
- 12:00-4:00pm
- $10 per child

December 3-16 - Holiday Toy Drive
- Bring in unwrapped toys to the front office to support our annual Toy Drive for the Durham Rescue Mission

December 4 - Creative Corner
- Fun art projects on the 1st Tuesday of every month
- This month: Bird feeders and snow globes!
- 4:00-5:30pm
- Free, just drop-in

December 7 - Kids' Night Out
- Games, pizza, movie for kids ages 4-12 years old
- 6:00-9:00pm
- $15 for the first child, $10 for each additional

December 7 - Social Dancing
- Put on your dancing shoes and get ready to learn to shag, electric slide, and more! Instruction provided.
- 6:30-8:30pm
- $15 per person

December 8 - Tennis Overnight Lock-in
- Kids ages 6-12 years old sleep over at the DFC! Pizza, snacks, breakfast, games, movie, and tennis included.
- 6:00pm-9:00am
- $40 per child

December 16 - Cookie Exchange and Gingerbread Houses
- Join us for an hour of games, crafting, gingerbread house making, and swapping homemade cookies!
- 2:00-3:00pm
- Free, just need to bring cookies

Fitness
For more information or to RSVP contact Carrie

December 2 - Travel Workouts Workshop
- Curious about what kind of exercise routine you can do while traveling? Join us at this workshop!
- 1:00-2:00pm
- Free, but RSVP required

December 16 - Last Day of Group Fitness for Semester

Tennis
For more information or to RSVP contact Mike

November 23 to December 31 - Holiday Lesson Sale

December 3 - Womens Clinic: Winning Doubles
- Featuring doubles strategy and tactics through drills and point play, 3.0 level and above
- 10:00-11:30am
- $18 per member

December 10 - Womens Clinic: End Points with Authority
- Learn when to be offensive, aggressive and how to effectively finish points, 3.0 level and above
- 10:00-11:30am
- $18 per member

December 15 - Holiday Mixer
- Friendly doubles matches! No partner necessary
- 2:00-4:00pm
- Free

Looking Ahead

January 2 - Mini Camp
January 3 - Mini Camp
January 4 - Mini Camp
January 21 - Mini Camp
January 22 - Mini Camp