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## Months November/December 2020

## Volume 26 Number 6

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## Deadline For the Jan/Feb 2021 Edition is December 10th!



Minnesota's Guide to Specialty Shopping \& Fun Events

## Kim Keller, Publisher

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## Wina $\$ 25$ GiftCertificate!

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## And the Wimeer Ir...

Eileen Bachmann of Alexandria, MN won a $\$ 25$ gift certificate to Beyond the Mitred Corners in Fergus Falls, MN! Eileen says Beyond the Mitred Corners is her favorite shop because "They have a nice selection of gift and decor items!"
Rita Glazebrook of Cottage Grove, Patti Lee Bock of New Ulm and Cheryl Racine of Duluth all won a copy of By the Yard Comics 2021 calendar!
(We have three more calendars to give away! Make sure to get your entry form in!)
Congratulations!

## Merry Christmas



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November 28th

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## Lake City

##  Pieces From My Heart

by yan keler

And there were shepherds living out in the fields nearby, keeping watch over their flocks at night. An angel of the Lord appeared to them, and the glory of the Lord shone around them, and ...


They Were Terrified
Little wonder the shepherds were terrified. They'd spent years living outside in all kinds of weather. They knew what to expect at various seasons of the year and could certainly recognize an extraordinary supernatural event-and this appearance of an angel of the Lord, right in their midst, certainly qualified!

The shepherds, camped on the outskirts of Bethlehem, were also regarded as being on the outskirts of their society. Though they may have been hardworking, they were considered coarse and unclean. Their profession made it impossible for them to observe the orthodox rituals of washing. Lacking formal instruction in Jewish law, they were considered ignorant. Because they lived on the fringe, they were without roots in the community and therefore subject to suspect. Thought there would not have been any black sheep in their flock, the label could have easily applied to them.

According to Jewish tradition, most of the shepherds would have been huddled around a campfire trying to sleep while two or three stood guard, watching the flock from the top of a stone tower. The tower stood about a thousand paces from Bethlehem and was built to help shepherds watch over a special flock of sheep-no blemished skin or broken bones allowed. For these sheep were specifically selected and set aside for sacrifice. They were under constant surveillance. A single unfortunate encounter rendered an animal unfit for the altar and plummeted its value to that of mere commodities-the going rate for wool, leather and meat.

In the midst of this peaceful winter night, with the fire's glowing embers crackling and the scent of sheep permeating the cold and frosty air, an angel suddenly appeared, flooding the sky with heaven's glory. Yet, in spite of the frightening and blinding brightness, the shepherd's fears were calmed when the angel told them, "Do not be afraid."

Gaining the courage to peek out from the shielding protection of their hands and cloaks, the angel continued, saying, "I bring you good news of great joy that will be for all people. Today in the town of David a Savior has been born to you; he is Christ the Lord."

With their eyes beginning to adapt to the intense glare, they dared look into the angel's face. In anticipation of the shepherd's certain question, the angel instructed, "This will be a sign to you: You will find a baby wrapped in cloths, lying in a manger."

And that's when heaven's floodgate was thrown wide open and a whole company of angels appeared, praising God and saying, "Glory to God in the highest, and on earth peace to men on whom his favor rests."

How surprising is it that this special message would be delivered to the drudges of humanity? Or that the shepherds would hurry off in search of a dark, damp, and


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dung-filled shelter to be the first to visit and pay homage to the Savior of the world? Who would have supposed this band of outcast black sheep would be blessed with heaven's favor?

Yet, by God's grace, through the simple act of acknowledging our own murky mire, we, too, may dare to visit and embrace this babe in the manger. For that's where ALL must go to meet him.
©2020 Jan Keller No reprint without permission Jan shares other pieces of her life in her books, Pieces From My Crazy Quilt, and The Tie That Binds These books can be ordered by calling 719-749-9797, or writing: Black Sheep Books, 16755 Oak Brush Loop, Peyton, CO 80831

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## Wit and Wisdom

## The Pesky

## Squirrel

by Cheryl Potts
Sometimes life has its irritants. Mine, is in the form of a pesky squirrel running loose in either the basement or attic. It skitters across the floor over my head at night and evades the "have a heart" trap in my basement. Miraculously, it has cleaned the peanut butter and sunflower seeds completely off the trap without getting caught, twice. I thought I was smarter than the average pesky squirrel. Apparently not.

Living in an old farmhouse has its disadvantages. The stone foundation is so forgiving.critters dig their way into the basement and from there have access anywhere. A cat is not an option. A rat trap does not work; and now, even a trap meant to safely remove them alive is under achieving.

Though life has its "pesky squirrels," don't let them get you down. We can overcome those little stressors by being scripture smart. "Cast all your anxiety on Him because He cares for you."
"This is the confidence we have in approaching God: that if we ask anything according to His will, He hears us."
"If any of you lacks wisdom, he should ask God, who gives generously to all without finding fault, and it will be given to him."

Repeat scripture over and over, honestly, it brings comfort and peace. Try it. Blessed are the irritations of life that bring the irrigations of God.
If you enjoy reading articles from the Wit and Wisdom Writers such as Cheryl, you may also enjoy the books authored by the group. Contact the authors at:witandwisdomwriters@gmail.com.


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 12 Month Wall Calendar 2021

From the popular webcomic By the $\operatorname{Yard} ®$, you'll be in stitches all year long with the antics of fabric-loving Quilt Girl and her ever-patient Train Guy! Created by quilty cartoonist Jen Lopez.
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You can register to win By the Yard Comics calendar!
Clip and mail in this form! If you prefer not to cut up your paper, write the form below on a note card and mail to: The Country Register; 12835 Kiska St. NE. Blaine, MN 55449. You will be notified and receive your prize by mail! Good Luck!
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Favorite Shop

## Clear Lake, IA • Ellsworth, IA • Lone Rock, IA


$11 / 2$ cups butter or margarine
3 eggs
2 teaspoons vanilla
3 tablespoons milk
$51 / 2$ cups flour
4 teaspoons baking powder
$1 / 4$ teaspoon salt

Warm butter to room temperature, then cream in large mixing bowl Add sugar and beat until fluffy. Add eggs one at a time. Beat well after each egg. Add vanilla and milk and mix until well combined.
In a separate bowl, combine flour, baking powder and salt. Gradualy add to creamed mixture and beat until blended.
Form soft dough into four balls. wrap in wax paper and refrigerate overnight.

Preheat oven to $375^{\circ} \mathrm{F}$. Warm dough to room temperature, then, with a rolling pin. roll out on floured counter or board to $1 / 4$-inch thickness. Cut into shapes with cookie cutters or rim of glass \{dip cutters or glass in flour prior to each out?. Lay on baking sheet \{leave space between cookieşे. Bake eight to ten minutes. Cool on cookie rack.
Decorate!

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## The Bell Tolls for Mother

by Cathy Elliott - for The Country Register



All through my growing-up years, my mom displayed her favorite Christmas ornament during the season. T'was a deep red bell with a fancy tassel. Whenever Mother wound it up, it played Silent Night. Sweetly. Her most-loved carol chimed out like a lullaby. When she wound up the bell, we heard the tender knock of Christmas on our wreath-hung door.
Many, many Christmases passed and the time came for Mother to move to Assisted Living. I packed up the bell, along with some decorations she enjoyed and decked out her room for the holiday. I knew leaving the bell on her bookshelf was risky. l'd been advised that things disappeared from the guest's rooms. Often and without explanation. But since I wanted her to have the bell she loved best at Christmastime, I took the chance. And as l'd been warned...it disappeared into never-to-be-found-land. I was heartbroken at the loss. But Mother, who was quite forgetful by then, didn't miss it. Instead, I missed it for her.
A couple years ago, my daughter said she wished she had Grandma's bell and she was sorry it had been lost. Me, too. Of all the decorations from all the Christmas holidays, that bell was the one I wished I'd saved. An idea began to form. Could I replace it? Always ready to tackle a mystery, I researched Mother's bell. As I did so, I realized what a quality object it was and how many other lesser bells were on the market. I knew Mother's bell was purchased in the 1950s, made in Germany, and metal-not plastic. Finally, I found a bell on eBay that was very like. Not quite the same red as Mother's, but a rich red with a wonderful tassel. When wound up, it also played the sweet sounds of "Silent Night."

Excited, I bid on it, was outbid, increased my offer, and won the bell. Delighted, I gave it to my daughter as a memory of Mother and of so many family Christmases past. These days, when the new, but vintage bell is wound and "Silent Night" rings out, my daughter is reminded of the gentle Grandma and Mother we both loved so long. And still miss so much.
© 2020 C. Elliott - Cathy Elliott is a full-time writer in California whose cozy mysteries reflect her personal include A Stitch in Crime released in tandem with the RErelease (previously published) of a companion book, $A$ Vase of Mistaken Identity. She also has contributed to Guideposts, Every Day Jesus, All God's Creations and Chicken Soup for the Soul books. For more information about Cathy, visit: http:I/www.cathyelliottbooks.com

## Madelia • Sherburn



## Owatonna - Waseca

## Randam Sats

by Maranda K Jones

## Perfect Light

"I want to go to the city and see the lights! I just want to stay there for a few days and see if I would like it. It would give me a better idea if I reallyever want to live there. Do you want to go with me?"
"Yes, l'll go with you, but only for a few days. I'm not going to like it. I want to see the stars."

I had this talk with my husband as we drove home from a night out, meeting friends at their local restaurant. Growing up in a small Colorado farm town near the Kansas border, my husband thinks our neighborhood with its one paved street feels too much like a crowded metropolis. As content as I am living an hour away from a major town, sometimes I contemplate what it would be like to live a fasterpaced life. Our home is a good compromise. We have plenty of room, a short commute to school, and the best neighbors. Still, I'm always curious what it would be like to live in a full-fledged city.

I have lived in New York City with my mom and sister, but only for a few days one December. Our girls' trip began late one night after delays and cancelled flights and last minute rearrangements. We checked into our hotel on Murray Hill and walked to the all-night diner. My mom asked our server if there would be anything going on in Times Square this time of night and if it would be safe. "Absolutely!" was the answer to both questions. She assured us that we would be glad we went; taking in the lights, the sights and sounds of all Manhattan nightlife has to offer.

We walked a few blocks, looking up at the rows of glass openings stacked upon themselves, peeking out from their tall buildings and skyscrapers. It didn't take us long to see the city itself alive with holiday spirit! Windows were decorated with elaborate displays and Christmas lights danced along to music with the utmost precision.Ice skaters swirled beneath the giant Christmas tree at Rockefeller Center. Times Square ignited the sky with its bright lights and scrolling screens.

Even the busiest travelers stopped and stared, looking up at the ceiling in Grand Central Station as the constellations sent a heavenly message throughout the terminal. As I stood along the wall, admiring the architecture and the craftsmanship, I felt so small and insignificant. Large masses of people move through these walls each day, making their journey as little stars twinkle above. I do not recall the holiday playlist, but "We Three Kings" plays on repeat for the soundtrack to my thoughts that day.

Following the star of wonder, star of night, star with royal beauty bright, the three wise men traveled far, looking up to the skies on their journey, leading to the Messiah, our Savior Jesus Christ. They walked for days, searching for the prophesied prince of peace, finding his humble home under a starry sky.


After a joyous week in the city, I found my own humble home under a starry sky. Returning from our trip to the Big Apple, I drove down the dirt road to our driveway. From the top of the hill, I could reach the heavens above if I had tried. Stars filled every inch of space I could see for miles, and again, I felt so small and insignificant, yet loved and at peace. The sprawling landscape unfolded, and I began to better understand my husband's point of view. I had seen stars in New York, but not quite like this. I was happy to be home. I appreciated the journey and dedicated my daily walk with the Lord, praying he would guide me to the perfect light.
© 2020 Maranda K Jones

> Maranda Jones' new book Random Acts is now available at amazon com The book includes her reader-accalaimed artides fiom the last decode


# Countryberries Designs The Lion and The Lamb 



Kathy originally designed this piece as a project in her college silk screening class many years ago. Her dad liked the pattern and had her print it as the family Christmas card.
This pattern is free for you to use. Please give the artist credit. Not for commercial use. Enlarge this pattern to your desired size. Paint on wood or canvas. You can also applique in wool or cotton. You can do punchneedle or rug hooking techniques too. Whatever craft you choose, have fun!

Designed by Kathy Graham

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## ountt rabel Doetry

Submitted by Karen Fleshman, Loveland, Colorado.

## Keeping Warm

Poem written by Karen Fleshman, for her daughter Donna.

Because of love and a heart that's true, l've made this little quilt for you.
There are many times l've thought of you, and remembered who you were. Small and cute, full of smiles, and very playful, too.
When you were small and in your bed, l'd tuck you in around your head. And in the light of night l'll pray, for God to keep you in his way.
You've exceeded all the dreams, l've ever dreamed for you, and I know that even God, is very pleased with you.
You're no longer small, and the time has passed, that you'll need someone to tuck you in and hold you close and hold you fast.

I want you to know, it's really true, this quilt was made with love for you.


And when it is cold, or you're in a storm, this quilt will help to keep you warm.
And with the love of God and grace from above, ot was made for you with the greatest of love.

Love Mother
If you have a quilt label poem or memory you would like to share, please email it to Jan@CountryRegisterCO.com or Jan@CountryRegisterNM.com
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## Reure. Repurpose Recycle

## by Kim Keller

## Mason Jar Wall Sconces

There's something about Christmas that brings the decorating bug out in people! I'm sure I've mentioned my love of mason jars before! I found this project and thought it was a great way to combine two things that I enjoy...Christmas and mason jars! However, you aren't just creating a Christmas decoration that you leave out and enjoy for a month or so, you can enjoy this all year long! Just change out the "decoration" portion of the sconce to whatever you'd like!

What you'll need:
Two Mason jars
Two wood sections - your size and type
Chalk paint
Paintbrushes or paint sponges
Sandpaper


Black decorative hooks
Hanging hardware
Jute twine
Any kind of small lights
Your choice of holiday decorations.

1. Paint the entire surface of the wood with the chalk paint.
2. After the paint has dried, distress the edges and
 surfaces of the wood with sandpaper.
3. Afix your choice of hanging hardware to the back of each piece of wood at about $2^{\prime \prime}$ down from the top.
4. Attach the decorative hook to the top middle on the front of the painted wood.
5. Cut two smaller pieces of twine to about $20^{\prime \prime}$,
6. Cut two larger pieces jute twine to about $48^{\prime \prime}$
7. Place the shorter piece of twine over the
opening of the jar.

8. Wrap the longer twine around the neck of the jar holding the shorter pieces down.
 9. Tie the ends of the short pieces together to create a hanging rope.
9. Place your lights into the jar. You can use a candle, a faux tea light, twinkle lights or fairy lights! 11. Place your holiday decorations into the mason jar. 12. Hang and enjoy!

## St. Peter



## George W. Bush - 43rd President of the United States

George W. Bush became the second president of the United States whose father, George H.W. Bush, had also been a president. John Quincy Adams, son of John Adams were the first and only other father/son presidents. Both George W. Bush and John Quincy Adams also won their elections despite losing the popular vote. In addition, John and I have visited all of their presidential libraries and they are among our favorites.

George W. Bush, born on July 6, 1946, was not an exceptional student but he did attend Phillips Academy Andover, Yale University, and Harvard University

During the Vietnam War, Bush served as a pilot in the Texas Air National Guard but remained stateside and saw no combat. After several short-term jobs, Bush landed a position with an oil company in the 1970s and went on to establish his own energy company before becoming part owner of the Texas Rangers baseball club. He married Laura Welch in 1977. The couple had twin daughters, Jenna and Barbara, in 1981. President Bush became a Christian, but his faith and accompanying sobriety did not come until he was in his forties.
In 1978 Bush failed in his first run for public office when he ran for congress. In 1993 he was successful when he beat Texas governor, Ann Richards-and easily won reelection for governor in 1998 This victory helped launch him into the 2000 race for the presidency. Bush beat John McCain for the Republican nomination and went on to win a controversial and disputed victory over Vice President Al Gore. Gore won the nation's popular vote by more than 500,000 ballots, but after a recount Bush garnered the required 270 Electoral College votes by a few hundred more popular votes in Florida. The highly contested election prompted weeks of litigation and ultimately was settled by the U.S. Supreme Court.

The economy imploded from March to November, 2001. Housing prices collapsed and financial institutions began to fail, creating "the great recession."

On September 11, 2001, Islamic terrorists from alQaeda attacked the US by using airliners as missiles, crashing into the Pentagon, collapsing the Twin Towers in New York City, downing a plane in Pennsylvania, and killing nearly 3,000 people. The events moved Bush from a president concerned with solutions at
 home to one focused on threats from abroad. He went from a president some considered illegitimate and unpopular, for a time, to the most popular in American history. After the attacks, Bush spoke for an angry and mourning nation, and he became a rallying point for

regarded by the United States as a hostile regime." Bush's words signaled that war in Afghanistan was eminent because the terrorists of 9/11 were trained and harbored in that Islamic nation.

On October 7, 2001, American military attacks began in Afghanistan against al-Qaeda terrorist training camps and military installations of the Taliban regime, which had supported al-Qaeda. The Taliban was quickly driven from
the American people.

After the terrorist attacks, President Bush addressed Congress and laid out what became known as the Bush Doctrine: "Our war on terror begins with al-Qaeda, but it does not end there. It will not end until every terrorist group of global reach has been found, stopped, and defeated ... From this day forward, any nation that continues to harbor or support terrorism will be

power, and members of al-Qaeda fled into the mountains or across the borders to find refuge. What seemed like a quick and easy war against a Third World nation and a terrorist group was destined to become the longest war in American history. The U.S. mission evolved from one of dismantling terrorist cells in the region to bolstering civil society and installing a new democratically elected government in Afghanistan.

With the Taliban in retreat, the Bush administration returned to concerns about the dangers of Iraq and Saddam Hussein. Vice President Dick Cheney summed up the administration's case in a speech on August 26, 2002, at the Veterans of Foreign Wars national convention, saying: "Simply stated, there is no doubt that Saddam Hussein now has weapons of mass destruction. There is no doubt that he is amassing them to use them against our friends, against our allies, and against us."
U.S. and British forces launched air strikes and a ground invasion on targets in Iraq on March 19, 2003. Although the regime collapsed, Iraq soon descended into sectarian violence with U.S. forces caught in the middle of a civil war for control of the country. Despite all of the assurances from the Bush administration, based on international intelligence, no weapons of mass destruction were found in Iraq. The war became deeply unpopular with the American public as American casualties mounted, and there seemed to be no good solution. As a result, President Bush's popularity sagged.

The September 11, 2001, attacks changed the focus of the Bush administration. The Bush presidency began with conservative reform goals, such as lowering taxes, but became better known for America's war on terror. The wars in Afghanistan and Iraq cost thousands of U.S. lives and billions of dollars. His lives and billions of dollars. His
presidency ended with low job approval ratings. The Republicans lost control of Congress in the 2006 elections and the White House in 2008. At different times, President Bush was both the most popular president and one of the least popular in American history, which sparked both passionate defenders and vehement critics. His presidency will be studied and debated for years to come.
雨

NOVEMBER $12 \mathrm{TH}, 13 \mathrm{TH}$, \& 14 TH THURSDAY\& FRIDAY 9-6 SATURDAY 9-5

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## KISSed Quilts

Travel Virtually!

With quilt shows and market events cancelled, we've all in need of an excuse to see new ideas. Kathryn LeBlanc of www.dragonflysquiltshop.com and I both belong to a quilt designers group on Facebook. This is where Kathryn suggested that we conspire together to share designs on a block hop around the United States.

Each Sunday, a new 6 " finished quilt block design is shared for free from one state. Each designer shares a bit about their state and how it inspired their block design.
Want to get in on the action?

sroughto yoobs
Join us at https://blockofthemo.com/us-tour/
or on Facebook at
https://www.facebook.com/groups/325504101782606/ for links to the featured designer each week.
Here are some of the blocks that have been issued so far:


It is not too late to get in on this year-long event. Some designers have kits available and there is the opportunity to learn about new designers and all they have to offer. So zip back and forth across the country on a unique virtual voyage complete with complimentary $6^{\prime \prime}$ blocks, state and designer trivia and stories, giveaways and bonus blocks, too! Join us!

Marlene Oddie (marlene@kissedquilts.com) is an engineer by education, project manager by profession and now a quilter by passion in Grand Coulee, WA, at her quilt shop, KISSed Quilts. She quilts for hire on a Gammill Optimum Plus, but especially enjoys designing quilts and assisting in the creation of a meaningful treasure for the recipient. Patterns, kits and fabric are available at http://www.kissedquilts.com.Follow Marlene's adventures via http://www.facebook.com/kissedquiltsand https://www.instagram.com/marlene.kissedquilts/.
Fabrics by FreeSpirit, Andover, Art Gallery, Robert Kaufman,
Shannon Fabrics, Windham, Majestic Batiks,
Dear Stella, Birch and MORE!

## Elk River



## Over the Teccup

by Janet Young

## A Thankful Hand

Thanksgiving is a time for reflection, a time to pause and recount the many
 blessings that we have received over the year, and a time to express our gratitude to those nearest and dearest to our hearts.

As we approach this holiday season, there was a story I happened upon in an older edition of Reader's Digest, that I thought most appropriate to present as another approach to this glorious spirit of Thanksgiving. The following is the paraphrased version of the story.

A first grade teacher gave her students, who were from a poor neighborhood, the assignment to draw something for which they were thankful. The teacher expected that the children would draw pictures of turkeys or the Thanksgiving table-things that they thought she would expect them to draw.

However, there was one quiet little boy who drew a picture of a hand. This caused quite a discussion among the students, which pleased the teacher because Michael (not his real name) was reserved and did not receive much attention.

Some of the students thought it might belong to a fireman or policeman because they protect us. Another thought it might be a farmer because they provide the turkeys and food. And yet another thought it might be the hand of God.

The teacher had the students move onto another project, while she quietly slipped over to Michael's desk. Leaning in she asked, "Whose hand was that, Michael?" He quickly responded, "It's your hand, teacher." She was quickly reminded of how she used to hold Michael's hand on occasion, as she did with all the children from time to time. But she never knew how much it meant to this precious little boy.

What the teacher learned from all of this (in her words) "It's not the material things given unto us, but the small ways we give something to others."

Perhaps not only at this holiday season, but throughout the coming year, we can emulate this generous display of kindnesssharing our time and talent with those whose spirits we can lift.

[^0]Features Quilting, Warmth \& Wisdom

Washington State authors Ellen Curtis and Karen Gibson celebrate quilting and share warmth and wisdom in their unique book, Quilting Lessons. The two write about life lessons inspired by classic quilt patterns and Scripture. A quilt block, Broken Dishes, is the theme for the book.

The full-color book features thirty uplifting meditations with many personal stories based in and around the Puget Sound and the state. Quilting Lessons includes 30 exquisite photographs by award-winning Northwest photographer Peggy Olafson Curtis. The traditional quilt blocks, like Lone Star, Mosaic, Providence, and Tumbling Blocks were handcrafted by local quilters.

Published by Redemption Press in Enumclaw, Quilting Lessons was sold along with other book titles at the 2018 Women of Joy "Rescued" Tour. Nearly 50,000 women participated in a series of conferences around the country featuring nationally known Christian speakers and artists such as Sheila Walsh, Lisa Harper and Mandisa. Redemption Press co-sponsored the event.

Quilting is a popular pastime. There are over 21 million quilting households in the U.S. and 30 million worldwide. Quilting Lessons taps into that passion. Each meditation offers a story related to a quilt block, a Bible verse, a spiritual application and a prayer to cultivate a character quality. This book will appeal to quilters, quilting clubs and guilds, Bible study groups and those who love the beautifully crafted heirlooms.
ABOUT THE AUTHORS:


Ellen Curtis is a Spanish instructor and freelance writer with degrees in Spanish and English who is passionate about teaching and cross-cultural missions. She lives in Tacoma and enjoys time with family and friends, traveling, entertaining, reading and, always, coffee.

Karen Gibson is a wife and mother with degrees in library technology and technical writing. She writes, creates Bible Studies and speaks to women. She lives in Duvall and enjoys teaching, reading, gardening, spending time with family and friends and drinking tea.
To Order Copies of Quilting Lessons: Price: $\$ 21.99$ softcover; $\$ 8.99$ eBook; 131 pages; ISBN-10:1683144600; ISBN-13:978-1683144601. All formats are available through www.Amazon.com, www.BarnesandNoble.com, Walmart.com and www.Redemption-press.com. Softcover copies are also available for purchase through the authors at quiltinglessons@gmail.com.

## You Could Win!

You can register to win a copy of Quilting Lessons!
Clip and mail in this form! If you prefer not to cut up your paper, write the form below on a note card and mail to: The Country Register; 12835 Kiska St. NE. Blaine, MN 55449. You will be notified and receive your prize by mail! Good Luck!

Name
Street Address

| City | State__Z Zip_ |
| :---: | :---: |
| Favorite Shop |  |



## Excelsior

## Excelsior Christkindlsmarkt Adds Days, New Attractions <br> Popular holiday event now runs six days, features "Santa in a Life-Size Ornament"

EXCELSIOR, MN - The annual Excelsior Christkindlsmarkt is in a new location and doubling its event days this year to both make the event more enjoyable, and to adjust for pandemic-related safety protocols. It will take place in the Excelsior Commons next to Lake Minnetonka on Thanksgiving weekend, Nov. 27-29, and on the weekend of Dec. 4-6.

Inspired by traditional German open-air Christmas markets, the event brings a cherished tradition with local charm and a festive holiday atmosphere to Excelsior. It features a variety of food and beverages, artisan crafts and other products from dozens of vendors, entertainment including visits from Father Christmas and Mrs. Christmas and carolers (socially distanced from the crowd), kids events and live Alaskan reindeer, Christmas llamas and professional sled dogs and mushers.

New attractions include Father Christmas (in more recent times synonymous with Santa Clause) sitting inside a giant plastic bubble shaped like a Christmas ornament, allowing children to talk closely with him in a pandemic-safe manner. Organizers believe this may be the only place in the western Twin Cities where kids will be able to visit up close with Santa this holiday season due to COVID-19.
"While it made things more challenging to organize, the pandemic led us to think even more creatively this year, and Father Christmas in a dome is just one example," says event coordinator Myrle Mackenzie. Another is the Cannondale Holiday Lights Cruise, featuring dozens of cars decorated with Christmas lights that will gather in downtown Excelsior, cruise from there by neighboring towns, senior living centers and health care facilities, and end back in Excelsior. And there's also the new location.
"The Commons allows the Excelsior Christkindlsmarkt to spread out over four acres compared with our previous years' location in a parking lot downtown-which we loved, but couldn't do this year due to the state's COVID-19 event rules," Mackenzie says. The location this year is about three blocks from the downtown area, and efforts are underway to provide pandemic-safe shutles to and from for those who prefer not to walk.

Net proceeds from this year's Excelsior Christkindlsmarkt will primarily go to support two important charities, His House Foundation and ICA Food Shelf

Due to COVID-19, attendance will be controlled by ticket sales, fencing and entrance/exit counting. Only 250 people will be allowed inside event grounds at any given time. All attendees will be asked COVID-19 screening questions before they can enter and be required to wear a mask or scarf at all times other than while eating or drinking. Other safety protocols will soon be available on the event's website, www.excelsiorchristmas.com.

Those interested in attending need to purchase tickets in advance (one ticket provides one hour of admittance; purchasing two consecutive tickets is allowed for those who would like to stay for two hours. This also can be done at www.excelsiorchristmas.com. Those interested in volunteering can sign up on the website beginning Oct. 28.
"We're more excited than ever about this year's event," Mackenzie says. "The outpouring from people all over the area saying, 'we REALLY need something like this this year' has been profound, and we're thrilled we can make it happen.'
"I should add we wouldn't be able to if it wasn't for an incredible amount of helpful guidance we received over the phone from the Minnesota Attorney General's office, Department of Labor and Department of Health, in addition to several hours of work done by the City of Excelsior and careful consideration by the City Council," she adds. "Thank you to all of them for helping us create a COVID-19 event plan that ensures the safety of those who attend this year's event as long as they follow the rules contained within it, such as social distancing and wearing a mask."

## 2020 Excelsior Christkindlsmarkt Food \& Beverages

## Foods

Babushka's Polish Foods
I Got Cheese (Wisconsin cheese and meat snacks) Kowalski's food truck
Luther Enterprises Mini Donuts
Natasha's Pierogi's
North Shore BBQ
MSP Pretzel

- Ruhland's Strudel Haus


## Beverages

Excelsior Brewing (Biergarten)
Coalition (German Glühwein)

- Kindercocoa (German hot coco)

Hot apple cider
Coffee, water, soda, etc.

## Samples

Bee Happy Honey
Cindy's Cinnamon Roasted Nuts
Faxon Farms Maple Syrup
Contact: Dale Kurschner • 763-567-9241 • dale@kurschnerconsulting.com



We have Teachers in our lives at various times in our lives. At each stage we hold them in a place of respect and honor. We don't have to be a student in a classroom to experience a great Teacher. The qualities of patience, caring, and kindness are clear. A strong communicator, the ability to listen well and engage with another person are strong attributes, including inspiring others and uplifting them with confidence to grow and learn. These are special people in our lives and they deserve the recognition of their service and special talents.

GIRLFRIEND WISDOM: Seek out those special Teachers who have made a difference in your life and let them know how much you appreciate who they are and how they added value and wisdom to your life. Many times we move on too quickly and forget to look and give back where great value was given to us.


Girlfriend Wisdom is written and illustrated by Jody Houghtane. Color files of this writing and artwork are available: www. JodyHfoughtonDesigns etsy.com

## Eden Valley • Kimball



## SA Holiday to Remember

by Judy Sharer

The 2020 holidays will be different for all of us, but that doesn't mean we can't fill them with celebratory spirit.

On the west coast, countless families are homeless after losing everything in the wildfires that ravaged California and Oregon. In the south, hurricanes and flooding have taken a heavy toll. The Covid virus may have taken a family member or friend from many of us. But we are a resilient nation. Our ancestors came from far and wide to start this country leaving family and friends behind but bringing time honored practices with
 them. When wagon trains headed west into uncharted territory for new land and new lives, many people made new traditions to blend with memories of home.

Many of us will look back at these trying days with mixed emotions. Perhaps our usual holiday traditions cannot take place this year but instead open the door to innovative ideas and creative solutions to keep spirits merry and bright.

Family gatherings will certainly be affected. Relatives from near and far may not make it to the dinner table. We may not be able to hold cookie making parties and go shopping like we used to, or gather in large groups and attend parties, but there are still many traditions we can enjoy. The traditional holiday dinner is always a highlight. Stockings always need to be hung by the chimney with care. Putting the star on the top of the decorated tree and turning on the lights for the first time is a yearly delight. Lighting the candles, singing songs, and toasting the New Year are all special traditions that celebrate holiday spirit. And tuck everyone into the family car for a tour of decorated homes-always a fun adventure.
If it isn't already a tradition, this year is perfect for a holiday card and lively family newsletter to brighten the spirits of those we can't be with. Perhaps share a special memory of a past holiday that will make the recipient smile. Or include a recipe card with a favorite treat the whole family will enjoy like Grandma's cake or cookie recipe to pass on to generations to keep traditions alive. Make sure to include photographs, maybe one of someone who is no longer with us to keep their memories alive. A good old-fashioned telephone call or video chat to reminisce is without parallel. Just hearing a loved one's voice gives comfort.
True, this year will be different. But instead of bringing on the blues, realize the more restricted things are, the more creative we can become. Hopefully, sometime in the near future, we'll look back at 2020 with newfound memories and perhaps a few new traditions.

[^1]

by Gayle Cranford

My mother was the oldest of six children. I was one of eighteen cousins and most of us lived near Grandma's house. Counting the adults and children who lived in Pennsylvania and attended Thanksgiving dinner at her house, there could be up to twenty five present.

Grandma's house was the hub of the family during my growing-up years. It was a very short walk from my parents' house to hers and a short car ride from all the others. Many of the women would meet frequently during any week to chat over lunch at her house. She not only tolerated having to prepare
 frequent meals for others beside just her and Grandpa, she thrived on family visits.

Many, many evenings were also centered with playing cards and the family band practicing the blue grass music together.
Gathering for holidays at Grandma's was a big deal to us children. It was a time to play together and grow close as cousins. During band practice sessions, one by one, each of us would find a place to fall asleep until our parents carried us home.
Sharing Thanksgiving dinner was a highlight of the holidays and was so much fun with jokes, teasing, and eating until we were stuffed.

Grandma prepared the turkey (sometimes with a piece of beef for persnickety me), gravy, biscuits, and the stuffing-some for the turkey and some for the delicious stuffing patties fried in her iron skillet. All the other women would prepare side dishes to feed an army. As could be expected, the food was heavenly. Grandma's house was too small, however, for us all to be seated at the same time. So, we ate in shifts and we children ate at other tables. The children and men were served first. I have never been a large person, but I can remember returning for two more helpings before being satisfied. The women ate last and cleaned up afterwards.
 During one such dinner when I was a "know-itall" young teen, I remember Grandma coming up with an idea to help us remember why we were celebrating. She put prayers of thanksgiving on small pieces of paper, inserting them into walnut shells at each plate. I regret having acted like a brat when I let Grandma know that I didn't particularly like that idea. But, it was a beautiful idea that could have become a permanent part of our Thanksgiving dinner along with all the other traditions.

The friendly chaos and love of our large family gathering at Thanksgiving is a fond memory. I'm thankful to have experienced it. And, I can still taste the turkey gravy and pumpkin pie.

## Hutchinson • Waite Park

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Isaiah 9:6

## Interstate State Park

There is so much to do at Interstate State Park, located on the beautiful St. Croix River in Taylor's Falls, MN. Visitors can climb the cliffs of the St. Croix River Dalles, canoe the flat-water, watch kayakers rush through the rapids, or relax on an excursion boat. Spring brings a great diversity of wildflowers and in fall, the St. Croix
 River Valley forest is ablaze in the autumn colors of red, gold, and orange. The geology that formed this park intrigues visitors, and brings geologists from all over the world. At least 10 different lava flows are exposed in the park, along with two distinct glacial deposits, and traces of old streams, valleys and faults. During the summer, hike the trails and explore the glacial potholes that make this park unique!

In the 1800s, the threat of mining the St. Croix Dalles prompted leaders from Minnesota and Wisconsin to preserve the Dallas of the St. Croix River. Working together, the first interstate (Minnesota and Wisconsin) park in the nation was established. The Minnesota Legislature established the park in 1895; the Wisconsin Legislature followed in 1900. Today, visitors can hike both sides
 of the St. Croix River at Interstate Park in Minnesota and Wisconsin.

About 1.1 billion years ago, earthquakes erupted from Taylors Falls to Lake Superior and caused at least 10 different lava flows. The hardened basalt rock from these lava flows partly formed the Dalles of the St. Croix and the bottom of the river. From 530 million years ago up until 70 million years ago, the state was washed by advancing and retreating seas. Evidence of these ancient seas is revealed in the sedimentary rocks and formations found in the park. These rocks contain fossil remains of ancient animals, evidence of various creatures, and ripple marks left in stone by the now vanished seas.

There have been many different St. Croix Valleys through the ages. The first formed about 70 million years ago and
 current valley formed about 10,000 years ago. A glacier formed both Glacial Lake Duluth, now Lake Superior, and Glacial Lake Grantsburg, now extinct. Glacial Lake Duluth was much larger than modern day Lake Superior. As this giant body of ice thawed, its meltwaters roared south to carve out the broad valley of the St. Croix. Only very resistant basalts were able to partially withstand the torrent, resulted in the dalles, potholes, and cliffs we see today.

Over 200 potholes of various sizes can be found carved into the basalt bedrock at Interstate State Park. These holes were drilled by the powerful waters of the Glacial St. Croix River 10,000 years ago. Where water and sand swirled, a pothole was formed. Trails within the Glacial Potholes Area wind for less than half a mile along
 the St. Croix River. Along these pathways, you'll find hidden steps from the park's early days, beautiful overlooks, and potholes with unique names such as the Cauldron, Bake Oven, and the Devil's Parlor. The deepest explored pothole in the world is also here-the 60-foot deep "Bottomless Pit!"

If you only have an hour to explore this great park, start with the pothole trail! You can walk down into the Bake Oven Pothole, and explore potholes of all sizes along the river gorge. If you have a little more time you can also explore the various other trails to include the Sandstone Bluffs trail that winds along walls of sandstone with fantastic views at its peak. No matter what trails you decide to do you enjoy breathtaking views of the St. Croix River.
Information from www.dnr.state.mn.us/state_parks. Visit the website for more information, pictures, hours and fees.

## Duluth



## Restoring Antique Furniture

## 'Listening' to Their Stories

## by Dave Emigh

It is hard to have a dialogue with a piece of furniture. Even though wood is an organic material, it does not have much of a vocabulary. However that does not mean a piece of furniture can't tell a story, especially if you are open to 'listening' for it.

There is really no chance of that happening on a project that only takes a couple of hours to complete. But on larger projects, which stretch out over several days, there is a good chance that a dialogue will begin to take place. When that happens, a 'relationship' gradually develops.

During our restoration projects, we often find things that perplex us. Recently I restored a farm table/desk. There were two boards nailed underneath the ends of the tabletop. Those boards fell exactly into the category of perplexing.

It seems to me that there were at least three possible reasons for those boards. They may have been added to stabilize the loose legs (but they were still loose). They may have been added because the tabletop had a crack in it (which it did). The third possibility is that they were added so that 1880's to 1900's hand-cranked kitchen tools, such as apple peelers or cherry pitters, could be clamped to the top. Thus the dialogue begins.

The thing is, unfortunately, we will never know exactly what prompted the addition of the boards. Whatever the reason for
 that repair/adaptation, it tells an additional story. It speaks to rural life a hundred years ago and even much earlier.

Those were the times when many farms barely produced enough to feed a family. The production of enough excess food to sell (to make money) was problematical if not impossible. Money was scarce to non-existent and everything was used well beyond the point of usefulness.

The table I restored is emblematic of pieces that failed, were repaired/repurposed and then were used some more. That story is greater to our understanding of society/history than is the story of what specifically happened to the table itself.

In the case of the farm table, the additional boards posed the question that started 'my dialogue with the table,' and thus a relationship with the piece. Sometimes I pose the questions myself. This is particularly true with pieces of handcrafted furniture.

It is generally accepted that the transition from hand-built furniture to machine manufactured furniture began somewhere in the 1850s. Obviously some craftsmen continued to work with hand tools even as others began to use machinery.

I am always honored to have the opportunity to own, let alone, restore a handcrafted piece of furniture. I do not take this opportunity and/or responsibility lightly. The fact that a handcrafted piece of furniture has survived for over 170 years is amazing! Thus the dialogue begins as I ask myself what I could do today that would still be in existence 170
 years from now?

I approach the restoration of a handcrafted piece of furniture with a very light hand. I strive to make my restoration efforts essentially invisible. There will be no stripping or sanding of their finish.

These pieces were fabricated with hand tools such as saws, planes and chisels. Their construction featured handcut joints, further strengthened with (animal) hide glue and perhaps a few screws and/or square nails. They were often finished with shellac, wax or a combination of both.

My restoration job begins with re-gluing loose pieces and replacing missing internal pieces such as drawer runners or stops. Then I enhance the original shellac finishes with techniques that are well short of 'refinishing' the piece. A coat of wax is applied and the piece is finished.

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During these processes, I am standing in front of a workbench, working on the piece, just as the original craftsman was 170 years ago. When I am feeling the hand-planing marks that he left behind, I am 'in touch with him.'

A craftsman of the era would plane a board and then feel the surface. I know (without a doubt) that he would have asked himself if this felt true, level and smooth enough. At some point, he decided that it was good enough and moved on to the next step.

Now I run my hand over that board and agree with his assessment. How amazing it is that I can 'hear' a craftsman's (170 year old) question, which was undoubtedly never verbalized. Further that I agree with his (internal) answer all of these years later?

I am just like everyone else who wanders through an antiques shop. I will look at pieces of furniture and think that I like this piece but I do not care for that piece. Depending on the day, my judgment might be based upon the styles, the functions or the appearances of the pieces.

It is only when a piece is in my workshop that the dialogue
 and, yes, the relationship begins to build. As noted, that relationship might be with the piece itself or with the craftsman who built the piece.

There are two parts to the antiques business that I find extremely rewarding. The first is the opportunity to restore a piece of furniture to give it a second life. The other reward happens in those fleeting moments when a dialogue begins and a relationship is developed.

Dave Emigh and his wife Jill are the owners of Shady Lawn Antiques in Walla Walla, WA, perfectly located in the 1870s wood frame creamery buildings that Dave's great-grandfather purchased in 1897 A professionally trained woodworker, Dave, along with his son Nick, specialize in the restoration of oak furniture Shady Lawn, in its 25 th year, has become a regional destination for oak furniture and is also known for a well-curated display of country, rustic and rare and unique "small" antiques Glimpses of the ever changing Shady Lawn inventory can be seen on Facebook and at www shadylawnantiques com

## 12 Days of Holiday Baking

## Thank you to everyone who submitted recipes to be included in The Country Register's Annual 12 Days of Baking! Special bounus this year... a baker's dozen of recipes! Merry Christmas! Happy baking!!

## ICountry Register Recipe Exchange Cherry and Pecan Cookies

submitted by Patti Lee Bock of New Ulm, MN

```
1 \text { cup vegetable shortening}
1 tsp baking soda
1 cup vegetable shortening
2 cups brown sugar - packed
2 eggs
1/2 cup water
```

3 1/2 cups all-purpose flour
Mix all ingredients together. Chill at least one hour. Drop by teaspoon onto $\square$ cookie sheet. Bake at $400^{\circ}$ for $8-10$ minutes. Makes 8 dozen.


Country Register Recipe Exchange

## Chocolate Mint Parfait Bars

recipe by Joyce Nord, submitted by Donna Nord of Prior Lake, MN

## Base:

1 package chocolate mint cake mix - 1/3 cup margarine or butter, softened 1 egg
Frosting:
1 (12oz) package semi-sweet chocolate chips
6 tbsp margarine or butter

Filling:
1 envelope unflavored gelatin 1/4 cup boiling water
4 cups powdered sugar
1/2 cup margarine or butter, softened 1/2 cup shortening
1/2 tsp peppermint extract
2-3 drops green food coloring

Base: Heat oven to $350^{\circ}$. Grease $15 \times 10$ inch jelly roll pan. In large bowl, combine all base ingredients at low speed until crumbly. Press in bottom of prepared pan. Bake at $350^{\circ}$ for 10 minutes. Cool.
Filling: Dissolve gelatin in boiling water; cool. In large bowl, combine dissolved gelatin and 2 cups powdered sugar. Add margarine, shortening, peppermint extract, and food coloring; beat 1 minute at medium speed or until smooth and creamy. Blend in remaining 2 cups powdered sugar until smooth. Spread filling evenly over cooled crust.
Frosting: In small saucepan over low heat combine chocolate chips and margarine, stirring constantly, until chocolate melts. Spoon frosting evenly over filling; carefully spread to cover. Chill until firm; cut into bars. Makes 48 bars. For easier cutting, remove from refrigerator 20 minutes before serving.
L

FCountry Register Recipe Exchange

## Cherry Melt Away Bars

submitted by Gloria Aanenson of Luverne, MN

2 cups flour

- 2 eggs, separated

I 1 1/2 cups sugar, divided
1 cup butter or margarine

2 (21oz) cans of cherry pie filling dash of cream of tartar 1 tsp vanilla
1/2 cup chopped walnuts

Preheat oven to $350^{\circ}$. Cream together flour, egg yolks, 1 cup of sugar and butter. Press into $9 \times 13$ inch pan. Spread pie filling on crust. Beat egg whites with cream of tartar until stiff. Gradually beat in $1 / 2$ cup of sugar and vanilla.
Spread over pie filling. Sprinkle with nuts. Bake for 30-35 minutes. Cut into
bars once sufficiently cooled.


Make lime jello according to package and pour into 8" pan and chill until thickened but not firm. Fold in pineapple. Chill until firm - about 2 hours. Add softened cream cheese and mayonnaise together and mix until blended well. Mix in nuts. Spread on lime jello and chill until firm - about 1 1/2 hours. Make "red" jell according to package. Pour over chilled cream cheese. Chill for 2 hours.
Can keep up to 4 days. Looks like ribbon Christmas candy!
L-
$13 / 4$ cups sugar
2 cups butter-softened
1 tsplemon extract 2 eggs 1 cup cream (heavy whipping)

Ster Recipe Exchange
Sugar Cookies
submitted by a reader

Mix butter, sugar and eggs. Add the cream and mix. Add and mix in flour. Chill dough about an hour. Roll out thin and cut your favorite cookie shapes! Bake at $350^{\circ}$ until golden brown. Cool. Frost as you like.

##  <br> Country Register Recipe Exchange Candy Cane Hot Chocolate Mix

submitted by Patti Lee Bock of New Ulm, MN
1 1/2 cups powdered sugar
1 cup plus 2 tbsp baking cocoa
$11 / 2$ cup nondairy creamer
In a one-quart wide-mouth jar, layer powdered sugar, then cocoa packing each $\square$ layer as tightly as possible. Wipe the inside of the jar with a paper towel to remove any excess cocoa before adding the next layer. Add nondairy creamer to jar,
packing tightly. Add peppermint pieces. Fill any remaining space of jar with mini marshmallows. Secure the lid.
To make - empty jar into a large mixing bowl. Blend well. Spoon mixture back into jar. To serve - add 3/4 cup boiling water to $1 / 4$ cup cocoa mixture. Stir to blend.
Makes 16 servings
4

## Country Register Recipe Exchange Apple Slice <br> recipe by Joyce Nord, submitted by Donna Nord of Prior Lake, MN <br> $21 / 2$ cup flour <br> 2 tbsp sugar <br> 1 tsp salt <br> 1 cup lard or shortening <br> 1 beaten egg yolk and enough milk to make $1 / 2$ cup <br> 1 cup crushed corn flakes <br> Frosting: <br> 1 cup powdered sugar <br> 11/3 tbsp hot water <br> Mix first 4 ingredients like pie crust. Add the combined egg yolk and milk. Mix. Divide in 2 and chill. Roll out one part and put on a 4 sided cookie sheet or jelly | roll pan lined with foil. Sprinkle the crushed corn flakes over pastry. Spread the sliced apples over corn flakes. Mix sugar, salt, nutmeg, cinnamon and flour. Sprinkle over the apples. Roll out second pastry. Cover the apples and seal real well. Beat 1 egg white well and brush over top. Bake at $375^{\circ}$ for $50-60$ minutes Cool. Frost with mixture of powdered sugar and hot water.



## 

## Country Register Recipe Exchange Sparkling Orange Snowballs

submitted by Patti Lee Bock of New Ulm, MN

1 cup butter - softened
3/4 cup powdered sugar
2 tbsp orange juice
$22 / 3$ cups all-purposed flour

2 1/2 tbsp orange zest-divided
3/4 cup sugar
1 tsp yellow edible glitter or any colored sugar
Cream butter in a large mixing bowl for 30 seconds. Blend in powdered sugar. Mix in orange juice and flour. Stir in 1 1/2 tablespoons orange zest. Shape dough into one-inch balls. Arrange 2 inches apart on ungreased baking sheets.
Bake at $325^{\circ}$ for 15 minutes or until golden brown. Cool on baking sheets for 5 minutes. Blend remaining orange zest until fine. Toss with sugar in a pie plate.
Stir in edible glitter or colored sugar. Roll warm cookies in sugar mixture. Transfer
to a wire rack to cool completely. Makes about 4 dozen.


## Country Register Recipe Exchange

 Holiday Celery Dishsubmitted by Shirley Ross of Alexandria, MN

3 sliced celery
1/2 cup butter
I can (10.5oz) cream of chicken soup

1 package (12.5oz) Ritz crackers, crushed 1 can (8oz) sliced water chestnuts 1 package (8oz) sliced almonds
| Place celery in a sauce pan and cover with water. Boil for about 7 minutes and drain. Rinse celery in cold water to cool. Set aside.
In a skillet, cook and stir crushed crackers in butter until lightly brown. In a bowl, stir together celery, soup and water chestnuts. Then spoon this mixture into a greased 10 " baking dish. Sprinkle with browned cracker crumbs.
Bake uncovered in $350^{\circ}$ oven for 20 minutes, then top with almonds and bake about another 15 minutes longer.

Country Register Recipe Exchange
Nasaump (Wampanoag Dish)

submitted by Shirley Ross of Alexandria, MN

1 1/2 cup cornmeal
1 cup local berries
1/2 cup crushed nuts
In a sauce pan, combine all ingredients. Bring to a boil; reduce heat and cook on low for about 15 minutes, stirring often, until mixture reaches desired consistency. Note: I sued a selection of fresh strawberries, blueberries, and raspberries.
Other berries could be used. For the crushed nuts, I mix sunflower seeds, fresh walnuts and hazelnuts.

## Cloquet • Sandstone

# Lauta Lane Weldr Bush 



by Jan Keller

Laura Bush, an only child, was born and raised in Midland Texas by her parents Harold and Jenna Welch. The local library was among her favorite places for young Laura to go with her mother. There, they selected books to take home to read and enjoy together. At the 2000 Republican convention, in a speech she reflected on her youth, quipping, "Growing up, I practiced teaching my dolls. Years later, our daughters did the same thing. We used to joke that the Bush family had the best educated dolls in America."

It was natural that Laura would go on to become a teacher. With a bachelor's degree in education from Southern Methodist University (which is the location of the George W. Bush Presidential Library and Museum), Laura taught grade school students in Dallas. As a teacher, she realized what she enjoyed most was reading to children so she earned her master's degree in library science from the University of Texas at Austin and became a school librarian.
George and Laura both grew up in Midland but they never knew each other even though they attended the same junior high school. After college, they happened to live in the same Houston apartment complex-but they didn't meet until 1977 when mutual friends invited them to a backyard barbecue in Midland. There was mutual attraction and just three months later George and Laura got married. In 1981 their twin daughters Barbara and Jenna were born. The girls are named for their grandmothers.

In 1994, after George was elected Texas governor, Laura Bush worked to initiate and promote an early childhood development program to help prepare infants and young children for learning and reading when they enter school. She also promoted historic preservation, the arts, Texas tourism, and volunteerism.
 She also worked on women's health initiatives and raised awareness to Alzheimer's Disease, which her father suffered from before his death in 1995.

When George W. Bush decided to run for president, she hit the campaign trail with him. Even then Laura often returned home to spend time with Barbara and Jenna, then high school seniors. Her strong and positive influence, both at home and on the road, helped the family through the campaign. In January 2001, her husband was sworn in as 43rd president of the United States.

As First Lady, Laura continued to work on a variety of children's programs to improve education and promote reading, as well as initiatives to improve women's health on a national and international level. Over the years Mrs. Bush traveled to all 50 States and more than 75 countries. In 2003, Mrs. Bush was named honorary ambassador for the United Nations Literacy Decade, taking her education agenda global. In 2006, she joined President Bush to co-host the first-ever White House Summit on Malaria, which helped raise awareness of malaria and support grassroots efforts to eradicate the disease.

After leaving the White House, George and Laura returned to private life in Texas. They have homes in Dallas and on their ranch in Crawford. Their daughter Jenna married Henry Hager in 2008. Hager is Managing Director at Waterous Energy Fund. The couple have three children, daughters Margaret and Poppy, and a son "Hal." Jenna currently is co-host of "Today with Hoda \& Jenna." Daughter Barbara co-founded and is the chair of the board of the non-profit Global Health Corps. She married screenwriter Craig Coyne in 2019.


## Laura Bush's Favorite Cowboy Cookies

3 cups all-purpose flour 1 tablespoon baking soda
1 teaspoon salt
$11 / 2$ cups granulated sugar 3 eggs
3 cup semisweet chocolate chips
2 cups sweetened flake coconut

1 tablespoon baking powder 1 tablespoon ground cinnamon $11 / 2$ cups butter, room temperature 1 1/2 cups light-brown sugar, packed 1 tablespoon vanilla extract 3 cups old-fashioned rolled oats 2 cups chopped pecans

Directions: Mix flour, baking powder, baking soda, cinnamon and salt in bowl. In 8 -quart bowl, beat butter on medium speed until smooth and creamy, 1 minute. Gradually beat in sugars to combine, 2 minutes. Add eggs, one at a time, beating after each. Beat in vanilla. Stir in flour mixture until just combined. Add chocolate chips, oats, coconut and pecans. For each cookie, drop $1 / 4$ cup dough onto ungreased baking sheets, spacing 3 inches apart. Bake in preheated 350 degree oven 17 to 20 minutes, until edges are lightly browned; rotate sheets halfway through. Remove cookies to rack to cool.

## Laura's Chilled Avocado Soup with Serrano-flavored Crabmeat

## 3 ripe avocados

1/3 cup peeled cucumber puree 1 pint fat-free buttermilk fine sea salt and fresh ground pepper, to taste Yucatan Sunshine Habañero Pepper Sauce, to taste $1 / 2 \mathrm{lb}$. fresh lump crabmeat, cleaned 1 serrano pepper, finely diced 2 Tbsp. red bell pepper, finely diced 2 Tbsp. cilantro, coarsely chopped Directions: Cut avocados in half, remove pits. Scoop out flesh and put in a blender, add half of the lime juice, cucumber puree, half the buttermilk and chicken stock, a pinch of salt and pepper, and a little hot pepper sauce. Pulse the blender slowly to puree everything. Add more buttermilk and chicken stock until a smooth consistency. Adjust the seasoning to your taste. Refrigerate for an hour. Mix crabmeat with some lime juice, serrano pepper, red pepper, and pinch of salt and pepper. Ladle the soup into chilled bowls, put a tablespoon of crab mixture on top, and sprinkle with chopped cilantro to finish. Makes 6 servings

Note: Yucatan Sunshine Habañero Pepper Sauce is available from Amazon.com

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## Peppermint Swirl Mug Cake

4 tbsp all-purpose flour
1/4 tsp baking powder 1/2 tbsp vegetable oil 3 tbsp fat free or low fat milk 1/4 tsp peppermint extract 1/4 tsp vanilla extract
1 drop of red food coloring
whipped cream or ice cream for topping


1. Add all the ingredients except for the food coloring and whipped cream/ice cream.
2. With a whisk, mix the batter until it's smooth.
3. Add in the one drop of food coloring.
4. Swirl food coloring.
5. Cook in the Microwave for about 1 minute or until done.
6. Top with whipped cream or ice cream.


Recipe by Kirbie's Cravings; www.kirbiecravings.com


## Recklesrcabandon

by Aminta Geisler
thorn in my flesh
For some weird reason, in the back of mind, I figured the good Lord would heal me before the summer was over. Don't ask me why... I just thought that he would heal me before I launched into another season of ministry. In the fall, my life races a hundred miles an hour with breakfast clubs, FCA, speaking engagements, as well as my podcast and blog. I'm B.U.S.Y.

And I mistakenly thought that God wouldn't expect me to do all of those things while battling lymes disease, fibromyalgia, and pelvic floor issues.

I was wrong.
It's fall and I'm still feeling unwell. I have been having a pretty good pity party too, until I heard a song on the radio that stopped me in my tracks. Does music ever get to you like that? It was a song by Bethel Music called, "Goodness of God" and if you haven't heard it yet, go and listen.

The lyrics that touched me are:
All my life you have been faithful.
All my life you have been so, so good.
With every breath that I am able, I will sing of the goodness of God


Boom. My bad attitude got an adjustment in one chorus.

God has been so faithful to me for my entire life, even when I wasn't faithful to him.

God has been so good to me for my entire life, even when I wasn't good to him.

And I promised him ten years ago that no matter what, I would share his goodness with the world for as long as he gave me breath because he is worthy.

Friends, I may not have my health, but I have breath.

As the tears ran down my face, and the music filled my van, I resolved to the Lord that I would do ministry in the midst of failing health... until I no longer have breath.

I'm not exactly sure when I bought into the lie that God would make my life easier so that I could do his work, but that lie didn't do me any favors. I just sat around moping and waiting for my healing instead of working for his kingdom. God revealed long ago in his word that his strength is perfected in our weakness. He doesn't make our lives perfect so we can do his work, he meets us in our weakness so that his power is more evident.

Paul's life is a perfect example of this. God gave him a "thorn in the flesh" to keep him humble:

2 Corinthians 12:8-10, "Three different times I begged the Lord to take it away. Each time he said, 'My grace is all you need. My power works best in weakness.' So now I am glad to boast about my weaknesses, so that the power of Christ can work through me. That's why I take pleasure in my weaknesses, and in the insults, persecutions and troubles that I suffer for Christ. For when I am weak, then I am strong."

My weakness in this season is an opportunity for God's strength to shine brightly. And friend, your biggest weakness is an opportunity for you to shine the light of Christ as well. If you have a minute, read 2 Corinthians 4. It's a beautiful chapter that is all about persevering through hardship. It will inspire you to keep going no matter what you are facing. As always, I love hearing from you. Email me or comment on the blog and I will get on my knees for you. Let's do this faith journey together.

Aminta Geisler is married to her best friend, Ben, and is a stay-at-home-mom of two teens and two toddlers. A self-proclaimed Jesus freak, she loves making old furniture new, studying God's word, and all things pizza. You can read more about her journey of reckless abandon for Jesus on her blog @amintageisler.com, in her monthly newsletter, or by following on instagram @amintageisler

## Fergus Falls• Nisswa



## Become Inspired!

## by Annice Rockwell

## Shared Splendor

As the days become increasingly cold and crisp we often become even more grateful for the comforting warmth of home. There is something remarkably dear about coming home on a dark, chilly night to our snug spaces where we can be surrounded by pieces that contain a connection to the past and are still deeply loved

Our home interiors are beautifully enhanced especially at this time of the year by early lighting that casts a glow of warmth upon all that it touches. Flickering candles in early hogscraper candlesticks or a crackling fire on the fieldstone hearth remind us that home is exactly where we are meant to be. And as we think upon the season of joy that awaits us just around the corner, we, as country homeowners now have a chance to infuse the splendor of the holidays into our dwellings as a way of celebrating a time of year that is indeed meant to be shared.

## GLAD TIDINGS

Preparing for the glad tidings of the season is a soulful and rewarding task. Putting our signature stamp on our arrangements of furniture is a way for us to happily create. Nature's hand can always be counted on to assist us in carving out an authentic look of early, country Christmas. Small evergreens tucked into primitive pieces such as painted firkins, rustic barrels or early splint baskets can be adorned with simple strands of soft white lights along
 with handcrafted or themed ornaments to add warmth to a once-dark corner of a room. Boughs of fresh greens along with red rose hips and dried cones can be tucked in and around pewter chargers atop a keeping room mantel or inside a step-back cupboard that has been touched by time. Groupings of brass candlesticks of various heights can be placed on an early sideboard in the tavern room and lit on evenings when friends and family come to gather together to enjoy a festive, homemade holiday meal. And whether our time is enjoyed this season in moments of solitude or in the bustling company of loved ones, our home is the backdrop that provides us with meaningful comfort, welcoming warmth and with the feeling that we can indeed be fulfilled when we honor our kindred connections to the past.

Annice Bradley Rockwell is an educator and owner of Pomfret Antiques
She is currently working on her book, New England Girl NewEnglandGirl2012@hotmail com


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Search for the underlined words in the recipe in the word search below! Holiday Morning French Toast submitted by Patti Lee Bock

1 cup brown sugar 1/2 cup butter melted 3 tsp ground cinnamon (divided) 3 tart apples (such as Granny Smith) peeled, cored and thinly sliced 1/2 cup dried cranberries or raisins

1 loaf of Italian or French bread cut into 1 " cubes
6 large eggs
1 1/2 cups milk
1 tbsp pure vanilla extract

Combine brown sugar, butter and 1 tsp of the cinnamon in a 9 " $\times 13^{\prime \prime}$ baking dish. Add apples and cranberries. Toss to coat well. Spread apple mixture evenly over bottom of baking dish. Arrange slices of bread on top.

Mix eggs, milk, vanilla and remaining 2 tsp of cinnamon until well blended. Pour mixture over bread soaking bread completely. Cover and refrigerate 2-24 hours.

Bake, covered with tin foil, in pre-heated $375^{\circ}$ oven for 40 minutes. Uncover and bake 5 minutes. Remove from oven. Let stand 5 minutes. Serve warm. Makes 12 servings.


## Merry Christmas

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Yes, we do! So I wrote a new book to make the real world disappear for a little while and take us all this little book is a nostalgic memory of Christmas just after World War II, told from a child's perspective, full of anticipation and hope and the enduring love of home and family. Funny and heartwarming, Home for Christmas is a feel-good book for all ages. Watercolored, hard-cover, 64 pages, $5 \times 7$, printed in the USA, a perfect holiday gift book.


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[^0]:    -Janet Young, Certified Tea and Etiquette Consultant, is a founding member of Mid-Atlantic Tea Business Association and freelance writer/national tea presenter. Visit her website at www.overtheteacup.com

[^1]:    Judy Sharer is the author of A Plains Life series published by The Wild Rose Press. Book One, Settler's Life
    and Book Two, Second Chance Life are now available wherever on-line books are sold. Book three titled
    Civil War Life will be released soon. Judy's sweet historical romances which have a thread of quilting throughout the family saga series. Visit Judy's website for more details. judysharer.com

