

Happy Birthday!

-Jackie Ferrell
December 18th

-Allie Johnson
December 20th

-Amy Little
January 1st

-Holly Reed
January 1st

Have a safe and happy
holiday season
everyone.

See you in 2012!

MOPS Schedule: Speakers, Crafts, Snack/Clean-up, & MOPPETS

- January 6th Meeting**
 Speaker/Topic: Julie Guest, Learning Styles
 Craft: Coffee Cozy
 Snack/Clean-up Tables: Blue, Pink, Red
 MOPPETS: Carol McIntosh, Erin Hiller, Wendy Moe, Jillian McFeeley, Lauren Valerio
- February 3rd Meeting**
 Speaker/Topic: Linda Parisi, Relationships
 Craft: Spa Bags
 Snack/Clean-up Tables: Green, Yellow, Orange
 MOPPETS: Stacey VanderKerkhof, Lauren Neal, Jill Kreeck, Holly Reed, Anne Stenson
- February 17th Meeting**
 Speaker/Topic: Doreen Minton, Discipline
 Craft: Stencil Tote
 Snack/Clean-up Tables: Purple, Blue, Pink
 MOPPETS: Anna Chadwick, Jessie Goltz, Barbara Feik, Czabrina Harvey, Tina Storms

ISSUE

04

Dec 2011

Holiday Happenings

-Northshore Baptist Christmas Festival

December 17th 10am-noon

*Free Event, but you must reserve tickets online at www.nsb.org

-Santa at Molbaks

*Bring your camera to Molbaks in Woodinville and take photos with Santa for free. 11am-3pm every weekend through Dec 18th

<http://www.molbaks.com/events.html>

-Garden d' Lights in Bellevue

Every evening through Dec 31st. Last entry at 9:30pm

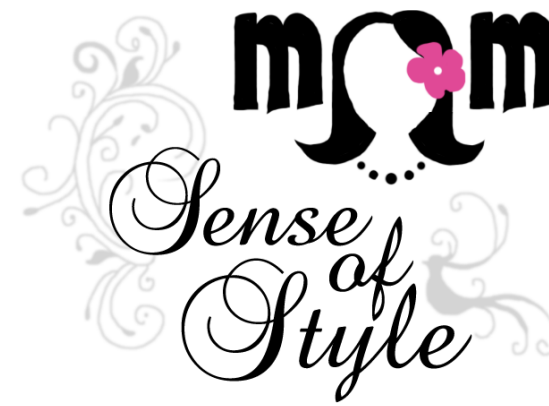
General Admission is \$5 per person. Children 10 and under are free.

*Free nights for the whole family: December 5, 6, 7, 12, 13 & 14

<http://gardendlights.org/>

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Making it happen by Lauren Neal

You've heard the expression, "Pushing a worm"? That's how the holidays feel sometimes to me. As the mom, or the executive of this operation, sometimes I feel like I'm the only one that cares if that darn Gingerbread House ever gets decorated and plopped on top of the fridge. Well, a few years ago I wised up, and actually had a con.ver.sa.tion with the hubs, aka the other executive of this operation. Lo and behold, things started going a lot better. Oh, wait. Did I mention that my conversation was through lots of tears and "you always", and "you nevers", and "why can't you"? Mainly referring to how he always didn't help me shop for Christmas presents or how he never planned/ shopped/ made Christmas dinner, or how he couldn't pick up wrapping paper off the floor. As I'm sure you can all relate to.

This display didn't go over too well at first. It was bad, then it got worse, then it got good. That was 2007-ish. Then 2008 came by, and we had to have this teeth-gnashing conversation all over again. Can you feel me? Why, oh why, do we do this to ourselves as moms? No, I'm asking. Why? Why can't we (preaching to myself) let some things go, start early, and be grateful?

This is my new tradition: I'm doing all the "Mom-Holiday-Work" in November without complaining.

MOPS Newsletter Reflections

Power, Love, and Self-discipline

Helping you embrace your mothering instincts and develop your own parenting style.



Lauren Neal, MOPS Coordinator

Then I'll plan all the fun stuff with the kids in December after the work has been accomplished. I am not going to complain (another word comes to mind here, other than complain, starts with a B—keepin' it real) to my husband about all the things he doesn't do, but instead affirm the things he is doing. Like, providing for our family, and faithfully going to work. He supports me at night in helping with the kids, and even thinks it's great that I have fun things with friends every once in a while. I truly believe that some of the conflict that we, as moms have over getting it all done comes from US. So let some things go! Prioritize what has to be done, and do those things early. The kids will be more relaxed. Daddy will be happier, and mommy will be able to enjoy and remember the traditions that you've worked so hard to ~~eram down everyone's throats~~, err develop lovingly over time.

MOPS Volunteers

2011-2012

| Steering Team | Discussion Group Leaders | Table Mentors |
|--|---|--|
| Lauren Neal, Coordinator 425-402-7906 laurenneal@comcast.net Wendy Moe, Co-Coordinator 425-802-4950 wendymoe@hotmail.com Amanda Swann, MOPPETS 425-785-5869 Amalou83@mac.com Priscilla O'Brien, Care Team 206-841-2161 pikobrien@hotmail.com Jasmine Smith, Discussion Groups 206-354-2669 Mjsmith89@msn.com Anna Chadwick, Hospitality 425-939-7958 anachadwick@yahoo.com Suzann McCann, Crafts 425-491-9601 hollyandrew@yahoo.com Robyn Buehler, Publicity 425-785-9560 robynbwriter@gmail.com TC Hagen, Finance 425-821-4965 tcluckytangerine@gmail.com Linda Parisi, Mentor 425-487-0800 lmparisi@hotmail.com | Kamrin Wheeler: Yellow 206-799-1197 kamrin@thewheeler7.com Kirsty Bowman: Green 425-820-0832 James-kirsty.bowman@hotmail.com Amy Mildes: Purple 206-334-1687 amymildes@gmail.com Holly Reed: Red 425-398-0400 reedhollya@aol.com Melanie Wall: Pink 425-485-1449 Melaniew2@live.com Jen Bandy: Orange 425-338-1347 jenniferalison@hotmail.com Aimee Wilkin: Blue 425-408-3765 jaredandaimce@hotmail.com | Sheila Jurgens: Yellow 425-488-030 sanjurgens@aol.com Valerie Hill: Green 425-481-8607 brian-hill@juno.com Deborah Roscoe: Purple 206-919-6413 roscoefam@comcast.net Beryl Moon: Red 206-364-9081 mooninn@aol.com Darla Rydman: Pink 425-774-5450 djqueenmum@hotmail.com Lana Starr: Orange 425-823-4962 luvto.sing@comcast.net Brenda Rothaus: Blue 206-372-4581 brenda.rothaus@live.com Anne Stenson: Roaming 425-971-0818 stensonstalk@frontier.com |



Jessie Goltz's Mint Brownies



Ingredients:

3/4 cup butter
1 1/3 cup sugar
1 1/2 teaspoons vanilla
1/2 tsp peppermint extract
3 eggs
3/4 cup flour
1/2 cup cocoa
1/2 teaspoon baking powder
1/2 teaspoon salt
1 dash ground cinnamon
3/4 cup semi sweet chocolate chips.

Directions:

Mix together dry ingredients and set aside. In a separate bowl blend the wet ingredients. Slowly add the dry ingredients to the mixture and blend well. Fold in the chocolate chips. Spread in a greased 9x13 baking pan. Bake at 350 degrees for 25 minutes or until a toothpick comes out clean.

Toppings:

Crushed peppermint candies/candy cane

-or-

York peppermint patties cut into small pieces

-or-

Mix 1 cup powdered sugar, 1/2 stick butter melted, 1 Tablespoon milk, and 1/4 teaspoon mint extract. Add green or red food coloring and pour over cooled brownies.

Mentor Moment:



Time-out for Values by Brenda Rothaus

Teaching kids values is something you can't just explain to them, they mostly learn it by example and practice. They watch how you treat them and others. Lately I've been trying to have an emphasis on the value of a grateful heart.

The Bible says for us to give thanks to the Lord. God wants us to give thanks and have a grateful heart because He knows what a blessing it is to Him, to us, and to those around us.

I have to admit, we have a saying at our house, "You get what you get and you don't throw a fit." It's catchier then, "You should be grateful you got something and quit your whining." It comes in handy sometimes and the kids know just what it means. I love when I hear them say it to each other, although that isn't always received well. But you know the message is sinking in.

To give us some practice of thankfulness, which we were needing, I made everyone in our family keep their own gratitude journal (aka 3 pieces of paper stapled together down the side), and we all tried to fill in two things each day we were grateful for during November. My 14 year old, who initially complained about the idea, now has the most entries. It warms my heart to see what everyone is thankful for. There's a lot of material things, but there are also some very sweet ones about family, friends, the Lord, and the Bible scattered in. It is blessing our family.

We have so much to be thankful for. We can start with being grateful for the gift of salvation through Christ Jesus. His sacrifice on the cross and our forgiveness of sin is huge. A thankful heart is a joyful thing and there is always something to be thankful for.

Blessings to you and your family.



Spotlight Interview:

TC Hagen Finance Coordinator

Robyn Buehler: TC, how would you describe your holiday style?

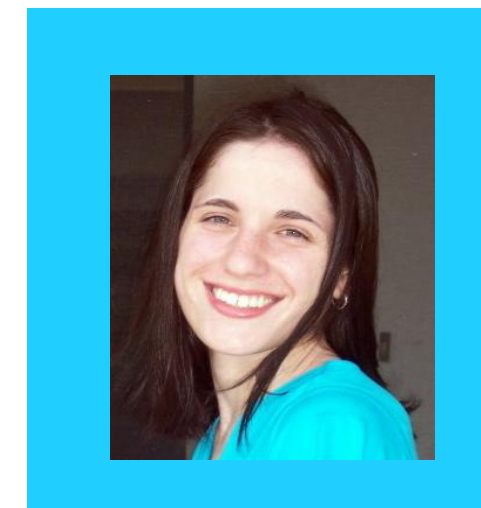
TC Hagen: I would say I'm a minimalist. Think Charlie Brown Christmas tree!

Robyn: Anything you're really looking forward to this holiday season?

TC: My husband, to this day, claims his favorite part of Christmas morning is opening his stocking. His family would wake up early on Christmas morning, tear open their stockings, have a big breakfast, then, once full they'd tackle the gifts under the tree. This will be our first year having Christmas morning just the four of us and I'm hoping to keep with this Hagen family tradition.

Robyn: That sounds like a great tradition. Any new traditions you are hoping to implement this year?

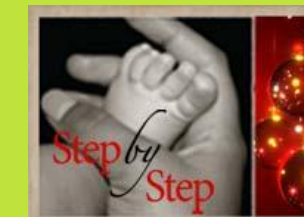
TC: We are looking into sponsoring a compassion child with our 3 year old, Benjamin. And instead of a secret Santa gift exchange with my husband's large family we are going to give charitable donations. We hope to make it a permanent change.



Robyn: Do you have any favorite childhood holiday memories?

TC: My mom always made Christmas special for my sister and me by baking cookies with us, and lighting an advent candle each night. I also come from a large Italian family and it has always been a tradition that we eat course after course of seafood on Christmas Eve. It's known as the Feast of the Seven Fishes. My grandmother is an exceptional cook and I looked forward to this blessed eating marathon each year. All my aunts, and uncles, and cousins would sit at an enormous table and we would feast on calamari, shrimp scampi, linguini with clam sauce, and more. We all ate, while my grandmother banged her fist on the dining room table shouting, "Mangia tutto!" Which means, "Eat it all" in Italian.

Service Opportunity



Step by Step – Bringing Hope & Health to Mothers, Babies and Families

-Northshore has hosted a Christmas party for Step by Step families for the past seven years. This year's party will be Saturday, December 10th from 4:30-7:00 pm.

This event is run through volunteer support and donations. We serve a complete turkey dinner with all the trimmings and families have an opportunity to Christmas shop for their children in our free toy store.

The main floor of the church is filled with family-fun activities such as face painting, cupcake walk, cookie decorating, professional family portraits and a telling of the Christmas story with a live nativity (*Real animals in the Courtyard!*). All of this requires a great number of compassionate, servant-hearted volunteers.

If you're looking to make an impact on a family in need this Christmas season, won't you please join us for this Christmas party? You can view and sign up for the volunteer spots online. You can also register to provide a donation of a grocery gift card, a new toy for the free Toy Shoppe, or even a turkey for the dinner.

<http://www.nsb.org/index.php?id=1171>

December Craft Corner: Cone-iferous Advent

What You Need:

*Templates *Green paper *Glue stick *Marker *Clothespin
*Silver paper *Small gifts *Homemade coupons *Tissue paper



What to Do:

1. Download cone templates or make your own (each is one third of a circle). Cut out cones from green paper to make 23 trees. Run a glue stick along one straight edge of a paper shape, then roll it into a cone. Clamp the glued edge with a clothespin until the glue dries.
2. Cut or punch out 24 (1-inch) paper circles and write the numbers 1 through 24 on them. Glue the circles to the trees. Add a star made of silver paper to the top of the 24th tree.
3. Wrap small gifts, such as candies, tiny figures, bracelets, balls etc. in tissue paper, and place them underneath the cones. Or hide homemade coupons for special favors like trips to the zoo, or pizza parties.

<http://familyfun.go.com/crafts/holiday-seasonal-crafts/christmas-gifts-cards-decorations/christmas-countdown-calendars/cone-iferous-advent-940425/>

Deadline for January Newsletter contributions is December 21st - robbynwriter@gmail.com