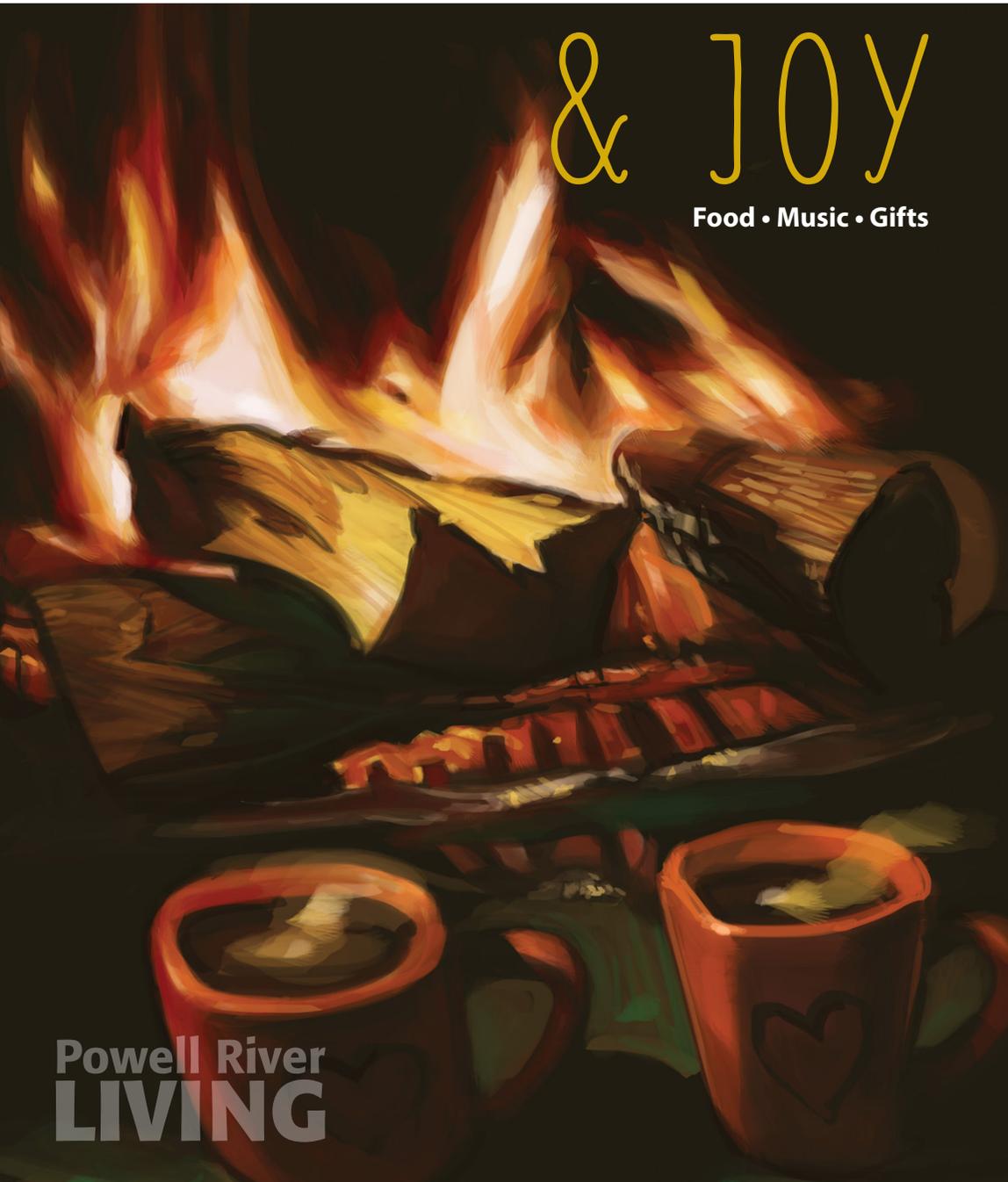


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Wrap yourself up: it's the holidays

The first-ever issue of *Comfort & Joy* magazine is a celebration of all things Christmas in this coastal city. It's sweet and saucy just like us!

Joseph McLean's "O Little Town of Powell River" is sure to become a holiday classic (see Page 22). Teresa Rice will make you appreciate your modern sweets (Page 11). And local faith leaders really dug in to their assignment to reach out to non-religious locals with a Christmas message (Page 34).

So please join us as we eat too much, gift too extravagantly, sing too loudly, and bake prolifically. 'Tis the season!



PIETA WOOLLEY, editor | pieta@prliving.ca



TERESA RICE is a retired bookkeeper originally from Liverpool, who moved to Powell River from Nanaimo five years ago. She enjoys writing and is a member of the Powell River Library Memoir Writers Group.

ON THE COVER

Fire, by Brad Collins.
Brad created this image especially for the first issue of *Comfort & Joy* magazine, inspired by the "hygge" theme. Find his work at bradcollinsart.com.



We welcome feedback from our readers. Email your comments to isabelle@prliving.ca, or mail to Powell River Living, **7053E Glacier Street**, Powell River, BC V8A 5J7. Tel **604.485.0003**

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Volume 1, Number 1

Comfort & Joy, and its parent magazine, *Powell River Living* are 100% locally owned and operated by:



Proud member of the Powell River Chamber of Commerce.

He rides

On December 10, Bob Stutt's family helped him relive his childhood bond with work horses.



again

By Isabelle Southcott | isabelle@prliving.ca

Ten days before Bob Stutt's 102 birthday, his family surprised him by turning up at Willingdon Creek Village with a team of Percheron-cross horses.

All the way from Barriere, BC, Bob's son David Stutt and grandson Mark Ralko hauled them into town from David's ranch. The two French draft horses – Rasputin and Roan – rolled down the Coquihalla and boarded two ferries for the surprise.



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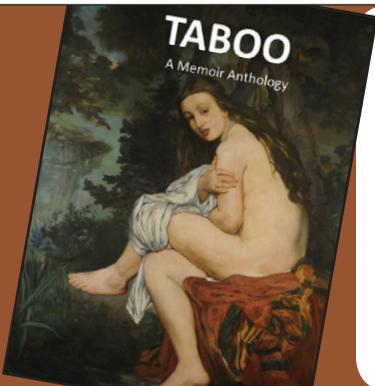
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- Editor Sandra Tonn



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prpl.ca



FAMILY RIDE: Bob and most of his family. From left, grandson Mark Ralko, son Fred, son David, daughter Thelma and Bob himself.

Bob was speechless. He couldn't stop smiling. His grin said it all.

He finally had his horses again.

Bob's daughter Thelma Parker, who lives in Lacombe, Alberta, came to town for her dad's early birthday ride (Bob's birthday is Dec. 20). She explained that her father's love affair with heavy horses goes back to his childhood.

Growing up in rural Saskatchewan, one of 14 children, he trained a beautiful team of work horses. The family lost the farm to the bank in 1934.

"It was the depression. Times were tough," Thelma said.

Bob's family planned to move to Hudson, Ontario - but his parents didn't have enough money to pay for all the kids to take the train. So 20-year-old Bob sold his team of horses to his uncle, and used the money to buy train tickets for his brothers and sisters.

"You did what you had to back then," said Thelma.

He found work as an ice road trucker, and made his way west. In Vancouver, he met Alphonse Devaud at a poker game and told him he was looking for work. Alphonse hired Bob to work on his Powell River dairy farm in 1936. While working



GO TEAM: Rasputin and Roan wait patiently as the wagon is loaded.



THE FEEL OF LEATHER: Bob takes the reins.

on the farm, Bob met Freda Bauman, whom he married in 1946, after returning from five years in Europe during WWII (Bob still has shrapnel in his arm.)

He worked at the Powell River Mill in the shipping Department. He never kept horses here.

Willingdon Creek recreation worker Laurie Norman says Bob always talks about "his horses," which he hasn't seen in 82 years.

"He asks us if he's fed the horses yet. He's so worried he'll forget them."

But on December 10, all Bob could do was smile as he sat in the front of the wagon with Helena Bird and son David. The back of the hay wagon was filled with friends, children and other residents of Willingdon Creek Village, singing Christmas carols as the wagon circled the big lot behind the hospital.

"My two brothers, David and Fred, planned this," said Thelma. "Everyone knows Dad loves his horses and David wanted to do something special for him."

Although daughter Jeannie, who lives in Edmonton couldn't make it, she was there in spirit. David's wife Cindy and Bob's grandson Mark were all part of this special day helping with the horses and equipment as were Helena and Pete Bird, who housed the horses at their Hatch-a-bird Farm in Wildwood, which was at one time owned by Bob's son David.

Most of us won't live to be 100 – let alone 102, like Bob. But if we do, I'm sure we'd all like to have a family willing to haul a team of horses across the pass of the dreaded Coquihalla highway in the dead of winter, to make our memories come alive again. 



Soups on at the CRC



The Powell River Community Resource Centre

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Manager: Martyn Woolley
martynwoolley@prcrc.org

Donations of food, clothing, and money are gratefully accepted at this time of year. There is a uniquely-long stretch between Social Assistance cheques in December-January, and many locals are going hungry.

New Hours! New days!

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The Danish are experts in coziness. So claims the fast-trending concept of hygge, pronounced “hoo-gah.”

You may have seen one of the nine books on hygge published for Christmas 2016.

The coziness associated with hygge conjures up wintertime in the north, which means snow. Colourful Scandinavian sweaters and yellow fires against a backdrop of ice, sparking under clear skies.

However, the white stuff is hard to come by in Powell River. Here, rain – mist, fog, sprinkles, torrential, and general head-to-toe cold & wetness - seeps into every corner of the holiday experience.



Hygge: The Danish Art of Happiness,
by Marie Tourell Søderberg
(2016)

A Martha Stewart-inspired forest hike with friends means sopping ferns and splashes of water dropping from cedar boughs. Soggy drips mark the dash from the car to the shops. And sitting at home in front of a roaring fire, a gaze out the window reveals – not “the moon on the breast of the new-fallen snow,” – but dark grey light looming over grey-blue ocean.

None of this is bad. It's just not Danish.

Which raises the question: what does hygge look like in Powell River? Can the same level of friendly coziness be achieved in rain as in snow?



1. Hot tubs

Fight the cold wet with warm wet. That chill that famously creeps in to West Coaster's bones in October and doesn't really leave til April? There's just one cure.

Sitting in hot water – preferably with friends, preferably with goodies and a book, and ideally naked. Get three of four (hot tub, friends, book) at the Recreation Complex – where the region's best conversations take place. Rent one through Powell River's own Guy Pouliot (see Facebook). Or invest in your own chill-fighter for that fourth, added dimension. Plus delicious snacks.



Fight for your right to Yogge



Lund Magical Dome by Annette Shaw
annetteshaw.ca

2. Saunas

Extreme heat followed by a communal roll in the snow is so very Scandinavian. Here, complementing the sauna experience – sweltering, steam, darkness, wood, and sometimes nakedness – is the ocean or the pool, rather than snow. Is it as satisfying? Probably not, but also probably not as painful. For a hygge sauna experience, hit the Magical Dome in Lund, the Recreation Complex's sauna, build one on your property, or rent one.

3. Fire

After a bath, stand in front of a popping, glowing fire to warm and dry out your body – then roll into soft flannel sheets. Use your fireplace, pellet stove or woodstove to re-warm your shoes, socks and towels. Gather friends and family to roast smokies and marshmallows. Set a kettle on the woodstove for some locally-made, wild-harvested tisane. Gather around the hearth – at home.

It's what Powell River artist Brad Collins captured in his painting on this month's cover. Two mugs and a fire. Yes, please.



Fire by Brad Collins

4. Find your hut

Hygge it up at one of the now-14 huts on the Sunshine Coast Trail – for free!

Which one offers the most potential for coziness? Tin Hat is fully-winterized, and has a pellet stove and killer views. Plus, often, real snow. Both Troubridge and Walt Hill are also fully winterized. Fairview Bay faces the ocean and is accessible by both trail and boat. All of these huts sleep 10 people – an ideal number for conviviality and coziness. Bring the finest spread of goodies your holiday budget and backpack can afford.

*Tin Hat hut
by Emma Levez-Larocque*



*Celebrate the Season
by Alfred Muma*

5. Celebrate with lights

Half of Powell River is not religious, according to Statistics Canada. Don't let that keep you from celebrating Christmas, or "the holidays."

Northern cultures near-universally hold a mid-winter festival marking light in the darkness. And gorgeous lights surround us at this time of year.

Drape ropes of colourful lights on your home and inside it; put up a tree and cover it with lights;

make a St. Lucia crown and walk outside with candles on your head; wear a brooch that twinkles with mini batteries. Grab hot cocoas and go for a nighttime drive with your favourite folk to see Christmas lights cheering neighbourhoods, and park by the ocean to see the lights in Van Anda, Blubber Bay, Comox and Campbell River sparkling across the water at us.

Because while snow is pretty, nothing multiplies and bends and amplifies the warm, hygge glow of Christmas lights like the rain does. 

Happy Holidays

From your brothers and sisters at UNIFOR Local 76, who work at Catalyst and Brookfield Power Powell River



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Terrible pudding

By Teresa Rice

My Dad was no budding Master Chef; in fact he had some strange and inflexible notions about cooking. He was Irish; one of nine children and I am sure he didn't have to do any food preparation when he was growing up.

Irish men of that era didn't have to cook, there were always females in the family for that. My mother was an excellent cook but she passed away when I was a teenager, so I and my sisters prepared most of the meals, albeit according to his rules.

His favourite foods were any kind of meat, potatoes with gravy and bacon eggs and sausage. Pasta was never on the menu in our house; rice was strictly for dessert and fish was for Fridays. Woe betides us if we attempted to try anything other than "plain" food. Some of my Dad's culinary edicts were:

Mashed potatoes should never be spoiled with butter and milk.

A goose should be roasted in lard, even though it is already full of grease.

Meat is always well done, rare and medium rare is not an option.

Tea has to sit on the gas stove until it is stewed black

Cabbage must be boiled for a many hours with pig's cheek or corned beef.



"When the pudding was cooked and the cheesecloth removed, the result was something that looked like a football. It was an unappetizing shade of grey with a hard crust."

Salads and cornflakes are not food.

Dad's version of Christmas pudding was unique; I have never seen or tasted anything like it. Every year he would assemble the ingredients: flour, suet, raisins and heaven knows what else.

The mixture would be stirred with a wooden spoon and moistened with a bottle of beer. Dropping silver sixpences into the pudding was a Christmas tradition so we always made sure some went in. For us, that was the only good thing about the pudding.

The concoction was then placed on a floured piece of cheesecloth, tied in the shape of a ball and steamed for hours in a large pot of simmering water.

When the pudding was cooked and the cheesecloth removed, the result was something that looked like a football. It was an unappetizing shade of grey with a hard crust. Even garnishing the top with a piece of holly didn't make it taste any better.

When I travel to England and get together with family, we enjoy talking about the "old days."

My Dad's signature dish left a lot to be desired, but it wins the prize for being the cause of much hilarity when "strolling down memory lane" with my brothers and sisters. 

Teresa Rice wrote this piece as part of the Library's Memoir Writing Program. It appears in the new free e-book, Taboo. See ad on Page 8.



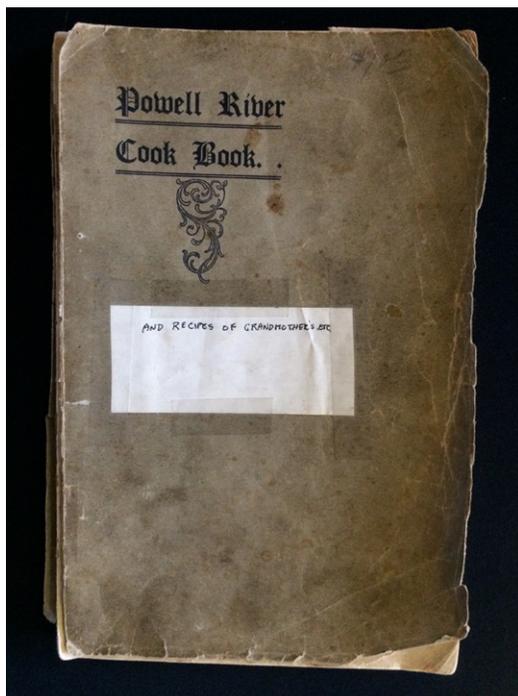
Delectable pudding

This recipe is included in the *Powell River Cook Book*, a soft-cover published in the early 1900s by Friends for St. Joseph's Church.

I came across this book for sale in Ladysmith this summer and bought it as I love antiques and collectibles and figured it would be a welcome addition to our Townsite home.

I haven't tried Mrs. Middleton's Christmas Pudding recipe so I can't tell you if I like or dislike it but I thought I'd share it as it is a good example of how recipes have changed over the years. 

- Isabelle Southcott



CHRISTMAS PUDDING

$\frac{1}{4}$ lb. flour.	$\frac{1}{2}$ lb. currants.
$\frac{1}{4}$ lb. bread crumbs.	2 ozs. almonds.
$\frac{1}{2}$ lb. suet.	$\frac{1}{4}$ lb. mixed peel.
$\frac{1}{2}$ lb. sugar.	1 lemon.
$\frac{1}{2}$ lb. sultanas.	5 eggs.
$\frac{1}{2}$ lb. raisins.	Pienh of salt, a little nutmeg.
2 tablespoons brandy.	

Chop suet fine, clean the fruit, stone the raisins, cut the peel fine, blanch the almonds and chop fine, grate rind of lemon, add to the other ingredients, mix well together, turn mixture into buttered basins and steam for eight hours.

Mrs. H. Middleton.

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Chocolate Log

From Jill Schlossberg

The log

- 3 eggs
- 4 oz of sugar
- 3 oz of flour
- 1 Tbsp cocoa
- 1 Tbsp baking powder
- 1 Tbsp boiling water
- 1 oz of butter

Chocolate Icing

- 1 Tbsp butter
- 1 cup icing sugar
- 2 Tbsp boiling water
- 1 Tbsp cocoa

Beat eggs and sugar til thick, add cocoa and mix with boiling water. Add flour, baking powder and melted butter. Bake on a greased jelly roll pan for 10 to 12 minutes at 375 degrees. When cooked turn out on a tea towel that has been sprinkled with icing sugar and roll up while still warm.

When cool, unroll and fill with whipped cream. Cover with chocolate icing then run a fork along the icing deep enough to make it look like bark.

Shortbread

From Rosie Moran

- 3 cups flour
- 1 cup corn starch
- 1 cup icing sugar
- 1 pound butter (softened)

Preheat oven to 325. Using an electric mixer, whip butter until fluffy. Stir in the corn starch and icing sugar and flour. Beat on low for one minute then on high for another three or four minutes. Drop cookies by spoonfuls onto an ungreased cookie sheet about two inches apart.

Bake for 12-15 minutes in the preheated oven. Watch edges do not brown too much. Remove from cookie sheets and cool on wire racks.

Sweets



Perfect Storm float:

From Townsite Brewing

- Large scoop vanilla ice cream
- $\frac{3}{4}$ oz coffee liqueur
- 12oz Perfect Storm stout
- Chocolate shavings

Assemble and imbibe!



Sides

Baked jalapeño peppers wrapped in bacon

**From Marika Varro
The Convenient Chef**

- 24 large, fresh jalapeño peppers
 - 12 ounces good Italian pork sausage (without casing)
 - ½ cup of shredded Asiago
 - 12 slices bacon, strips halved
- Directions (pre-heat oven to 375F)*
- Wash peppers and remove stems.
 - Cut a slit along one side of each pepper.
 - Remove seeds and veins; rinse and dry peppers.
 - In a skillet, cook sausage over medium heat until no longer pink; drain.
 - Mix sausage meat with Asiago.
 - Stuff peppers with sausage/cheese mixture and wrap with bacon; secure with a toothpick.
 - Bake peppers, in the pre-heated oven for about 15-20 minutes or until tender and bacon is crisp, turning a few times.

Cranberry, mint and grapefruit sauce

From Francesca Dawe

I first had this refreshing, delicious twist on traditional Cranberry sauce at my sister's house one Christmas and have been serving it ever since.

- 2 pink grapefruits
- 1 cup sugar
- 2 ½ cups of cranberries
- 2 tablespoons chopped fresh mint

Method:

Using a vegetable peeler, remove peel (the pink/yellow outer layer only) from one grapefruit in strips. Cut peel into two inch long, 1/8 of an inch wide strips (about ½ cup). Squeeze one cup of juice from grapefruit.

Stir one cup of sugar and one cup of water into a medium saucepan over medium heat until sugar dissolves. Add grapefruit peel; bring to a boil.

Reduce heat; simmer until peel is soft – about 15 minutes. Add cranberries and one cup of grapefruit juice and bring to a boil. Reduce heat and simmer until berries burst – about 10 minutes. Transfer to medium bowl. Stir in mint. Cover and chill until cold.

This is a great do ahead recipe and can be made three days in advance as long as it is kept chilled.

Quebec Meat Pie

Recipe by Stéphanana Stubbs

Thank you to Club Bon Accueil for providing this recipe out of their Favourite Recipes Cookbook.

- 1 pound of ground pork
- 1 pound ground beef
- 1 cup onion, finely chopped
- ½ cup of water or white wine
- ½ teaspoon salt
- 1/8 teaspoon pepper
- ½ teaspoon all spice
- 1 small bay leaf

Directions

Mix beef, pork, water (or wine), salt, pepper, spices and bay leaf together and cook for 25 minutes. Allow the meat to cool and remove fat from the water. Place over a rolled out dough and cover in the same way.

Cook at 375 degrees for 20 to 25 minutes.

Coconut chicken with chilli cranberry chutney

**From Marika Varro
The Convenient Chef**

- 1/2 cup plain flour
- 2 1/2 cups shredded unsweetened coconut
- 2 eggs lightly beaten with ¼ tsp. salt and pepper
- 750 g chicken breast fillets, thinly sliced length-wise
- vegetable oil, for deep frying
- Chilli CRANBERRY chutney
- 2 tablespoons vegetable oil
- 1/4 teaspoon dried chili pepper flakes
- 1 red onion, chopped
- 400 g dried cranberries, chopped
- 1/2 cup white sugar
- 1/2 cup rice wine vinegar

Directions

Make chili cranberry chutney: Heat oil in a saucepan over medium heat. Add chili flakes. Cook for 1 minute. Add onion, dried cranberries, sugar and vinegar. Cook, stirring, for 3 minutes or until sugar dissolves and mixture comes to the boil. Reduce heat to medium-low. Simmer, uncovered, for 15 minutes or until chutney is thick.

Meanwhile, place flour and coconut in separate shallow dishes. Lightly beat eggs in a shallow bowl.

Coat chicken in flour, shaking off excess, then dip in egg, followed by coconut, pressing coconut on with fingertips to secure.

Fry in batches putting them in a warm oven on the baking tray until you are done.

Enjoy!

Mains



Leftover turkey and wild mushroom soup

**From Dana Percy
Community Resource Centre**

A very loosely described favourite.

Start here:

1 part diced onion

1 part thinly sliced leeks

1 part diced celery

2 parts diced carrots

Cook until translucent and a little browned.

Meanwhile, create a stock using your turkey carcass. Use all the scraps (peels and such) from celery, carrots, leeks and onions as well as a few cloves of garlic smashed with skin on, any herbs you have on hand as well as a couple bay leaves and a few peppercorns. Cover with water then cook on low for at least 3 hours.

I like to set my stock pot up after turkey dinner in the pot minus the water. In the morning I cover the carcass and veggies with water and put on the stove when I wake up the next day to simmer all day long. The key is to not let it boil away. Also, do not stir your stock while it cooks it makes for a cloudy stock. If you must play with it gently push the vegetables that surface downwards. If you think too much water has evaporated, you may add more water to cover. Once your stock is cooked to your desired doneness you must strain it. I use a 2 part straining process, first I pour through a colander and second I pour through a fine mesh sieve. This ensures the removal of all "impurities".

Back to the soup, once your onions, celery, leeks and carrots have cooked down now is the time to add your strained turkey stock, a few diced white baby potatoes and cook until the potatoes are soft. (If you have a lot of left over potatoes from your holiday dinner you could use them instead).

At this time you should add some chopped fresh herbs such as parsley, rosemary, thyme, tarragon and sage any combination of herbs will work, it all depends on your taste. Now is the time to add your turkey meat also.

Next, sauté some roughly chopped wild mushrooms in butter, my favourites for this type of stew are cauliflower mushrooms and chanterelles. If I am really lazy I don't even sauté them, regardless add to your simmering pot.

You may also add your leftover gravy, any roasted vegetables from yams to Brussels sprouts to parsnips and beyond, your left over mashed or roasted potatoes and minimal amounts of stuffing if you want to thicken the soup.

Finally, a childhood favourite of mine is adding frozen peas to nearly everything, they would be spectacular in this case.

At this point you have a very delicious hearty holiday leftover meal. You may taste and adjust seasoning to your liking.

Enjoy! 

Leftovers





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Carol songbook



Which songs will you sing?

Jingle Bells in Tla'amin	Page 28
O Little Town of Powell River	Page 29
O Little Town of Bethlehem	Page 30
The Huron Carol	Page 30
The First Noel	Page 33
Joy to the World	Page 33
Go Tell it on the Mountain	Page 40
O Holy Night	Page 41
Silent Night	Page 41

What's your favourite Christmas carol? I have two, The Huron Carol ('Twas in the Moon of Wintertime) and Mary, did you know?

We all have carols that resonate with us for different reasons but no matter what carols are your favourites, they usually put you in a festive frame of mind whenever you hear them.

This issue of *Comfort & Joy* contains nine Christmas carols. This is something we've wanted to do for several years now because many of our readers

want song sheets and the only ones they can find were those published by the Powell River News many years ago - it stopped publishing in 1999. The launch of this new publication gives us the opportunity to provide some carols sheets for our community.

We hope you enjoy our selection of Christmas music and we hope that singing them brings you comfort and joy.

- By Isabelle Southcott

Local

Jingle Bells - in Tla'amin

**tun tun tun, tun tun tun,
tun tun ʔak^w qo qols
ʔayaʃusθot, ʔi ti qol tus
hehaw čisma ʔiqol
layt!**

Try singing the phonetic version:

teen teen teen, teen teen teen,
teen teen ahkw qo qols
ay-ah-juice-thot eee-tee qol tuss
heh-how chis-ma eee-qols tl-ayt!

Jingle Bells, Jingle Bells
Jingle all the way
Oh what fun it is to ride
In a one-horse open sleigh!

Tla'amin Nation language coordinator Devin Pielle sent us this version of the old standard "Jingle Bells." Dr. Elsie Paul translated it last year, and it has been performed several times since.

Other BC First Nations have also tackled Jingle Bells.

"It's always nice to have a break from the seriousness of language revitalization and do something fun," explained Devin.



carols

O Little Town of Powell River

O little town of Powell River
How still we see thee lie
Because it's now past 9 pm
One quiet car goes by

Yet though our streets are silent
Things really are quite great
We make good beer, eat lots of deer
Have cabins up the lake

From Westview to Cranberry
From Saltery Bay to Lund
The rain and sleet may make you weep
But next year there'll be sun

Our hippies and our loggers
Know how to get along
We're not the same but we just blame
The Feds and carry on

For in these backwoods shineth
An everlasting flame
We are quite kind, just bear in mind
We do all know your name

O lovely town Powell River
We're all in one big team
And you might think our mill would stink
But actually that's steam

You'll love it in Powell River
It's here we all remain
So stay with us, there is no bus
The ferry's down again!

- By Joseph McLean
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O Little Town of Bethlehem

Rector Phillips Brooks of Philadelphia, wrote the words to O Little Town of Bethlehem in 1868, following a pilgrimage to the Holy Land. He was inspired by the view of Bethlehem from the hills of Palestine especially at night. His church organist, Lewis Redner, (1831-1908) wrote the music to O Little Town of Bethlehem for the Sunday school children's choir.

O little town of Bethlehem
How still we see thee lie
Above thy deep and dreamless sleep
The silent stars go by
Yet in thy dark streets shineth
The everlasting Light
The hopes and fears of all the years
Are met in thee tonight

For Christ is born of Mary
And gathered all above
While mortals sleep, the angels keep
Their watch of wondering love
O morning stars together
Proclaim the holy birth
And praises sing to God the King
And Peace to men on earth

How silently, how silently
The wondrous gift is given!
So God imparts to human hearts
The blessings of His heaven.
No ear may hear His coming,
But in this world of sin,
Where meek souls will receive him still,
The dear Christ enters in.

O holy Child of Bethlehem
Descend to us, we pray
Cast out our sin and enter in
Be born to us today
We hear the Christmas angels
The great glad tidings tell
O come to us, abide with us
Our Lord Emmanuel

The Huron Carol

Canada's oldest Christmas hymn was written around 1642 by Jean de Bre'beuf, a Jesuit missionary to the Huron nation. The song's haunting melody and memorable lyrics can be heard in churches of all denominations at Christmas time. The message, about the miracle and promise of new life and new hope in the midst of a dark and bitter winter, is as relevant today as it was 350 years ago.

'Twas in the moon of winter-time
When all the birds had fled,
That mighty Gitchi Manitou
Sent angel choirs instead;
Before their light the stars grew dim,
And wandering hunters heard the hymn:
"Jesus your King is born, Jesus is born,
In excelsis gloria."

Within a lodge of broken bark
The tender Babe was found,
A ragged robe of rabbit skin
Enwrapp'd His beauty round;
But as the hunter braves drew nigh,
The angel song rang loud and high...
"Jesus your King is born, Jesus is born,
In excelsis gloria."

The earliest moon of wintertime
Is not so round and fair
As was the ring of glory
On the helpless infant there.
The chiefs from far before him knelt
With gifts of fox and beaver pelt.
Jesus your King is born, Jesus is born,
In excelsis gloria.

O children of the forest free,
O sons of Manitou,
The Holy Child of earth and heaven
Is born today for you.
Come kneel before the radiant Boy
Who brings you beauty, peace and joy.
"Jesus your King is born, Jesus is born,
In excelsis gloria."

Merry Christmas and a Happy New Year



Photo by Steve Gallagher, *Neh Mot'* Editor

From Hegus and Legislators at Tla'amin Nation:

Hegus Clint Williams • Gloria Francis • Brian Hackett
John Hackett • Larry Louie • Shawn Louie
Denise Smith • Lori Sparrow • Tyrone Wilson



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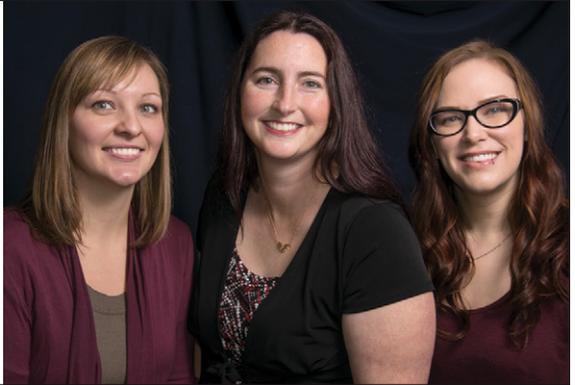


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The First Noel

The first Noel the angels did say
Was to certain poor shepherds in fields as they lay:
In fields where they lay keeping their sheep
On a cold winter's night that was so deep.

Noel, Noel, Noel, Noel
Born is the King of Israel.

They looked up and saw a star
Shining in the east beyond them far:
And to the earth it gave great light
And so it continued both day and night.

Noel, Noel, Noel, Noel
Born is the King of Israel.

And by the light of that same star
Three wise men came from the country far;
To seek for a King was their intent,
And to follow the star wherever it went.

Noel, Noel, Noel, Noel,
Born is the King of Israel.

This star drew nigh to the north-west;
O'er Bethlehem it took its rest,
And there it did both stop and stay,
Right over the place where Jesus lay.

Noel, Noel, Noel, Noel,
Born is the King of Israel.

Then entered in those wise men three,
Fell reverently upon their knee,
And offered there in his presence
Their gold and myrrh and frankincense.

Noel, Noel, Noel, Noel,
Born is the King of Israel.

Then let us all with one accord
Sing praises to our heavenly Lord,
That hath made heaven and earth of naught,
And with his blood mankind has bought.

Noel, Noel, Noel, Noel,
Born is the King of Israel.



Joy to the World

Joy to the world! The Lord has come:
Let earth receive her King!

Let every heart prepare him room
And heaven and nature sing
And heaven and nature sing
And heaven and heaven and nature sing.

Joy to the earth! The Saviour reigns:
Let men their songs employ
While fields and floods rocks hills and plains
Repeat the sounding joy
Repeat the sounding joy
Repeat, repeat the sounding joy.

No more let sins and sorrows grow
Nor thorns infest the ground:
He comes to make his blessings flow
Far as the curse is found
Far as the curse is found
Far as, far as the curse is found.

He rules the earth with truth and grace,
And makes the nations prove
The glories of his righteousness
And wonders of his love
And wonders of his love
And wonders, wonders of his love

Go, Tell It On The Mountain

This Christmas carol was my step father (William Peebles) all time favourite. He loved it so much that we sang it at his funeral. Every time I hear this carol I think of Grandpa Peebles. I miss him so much.

~ Isabelle Southcott

While shepherds kept their watching
Over silent flocks by night,
Behold throughout the heavens,
There shone a holy light.

Go, Tell It On The Mountain,
Over the hills and everywhere;
Go, Tell It On The Mountain
That Jesus Christ is born.

The shepherds feared and trembled
When lo above the earth
Rang out the angel chorus
That hailed our Saviour's birth;

Go, Tell It On The Mountain,
Over the hills and everywhere;
Go, Tell It On The Mountain
That Jesus Christ is born.

Down in a lowly manger
Our humble Christ was born
And God send us salvation,
That blessed Christmas morn.

Go, Tell It On The Mountain,
Over the hills and everywhere;
Go, Tell It On The Mountain
That Jesus Christ is born.

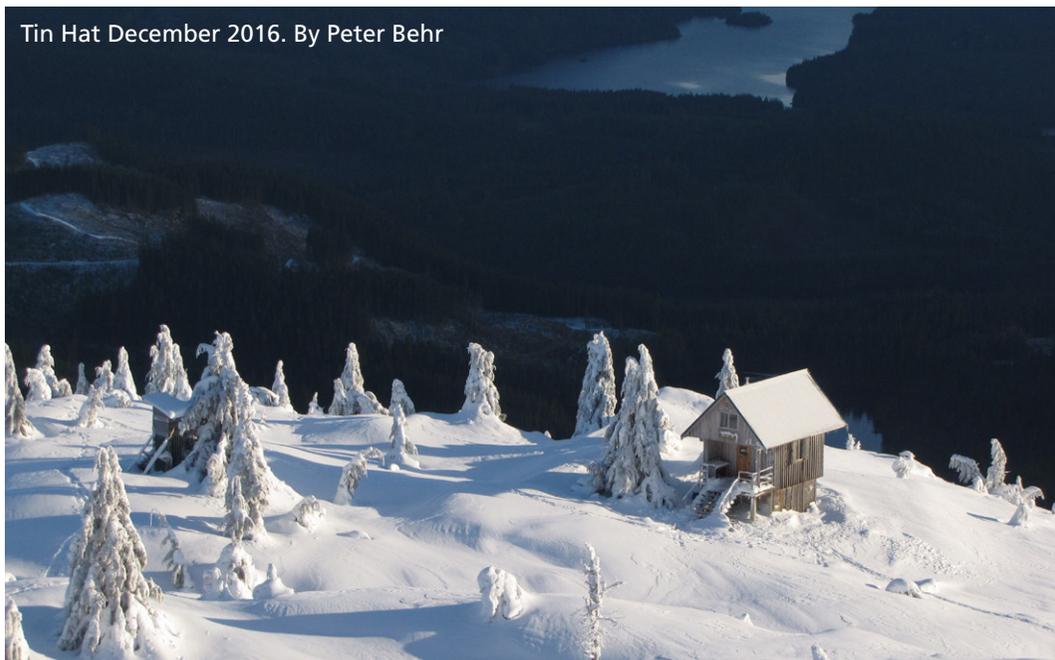
When I was a seeker,
I sought both night and day;
I asked the Lord to help me,
And He showed me the way;

Go, Tell It On The Mountain,
Over the hills and everywhere;
Go, Tell It On The Mountain
That Jesus Christ is born.

He made me a watchman
Upon the city wall,
And if I am a Christian,
I am the least of all.

Go, Tell It On The Mountain,
Over the hills and everywhere;
Go, Tell It On The Mountain
That Jesus Christ is born.

Tin Hat December 2016. By Peter Behr



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O Holy Night

O Holy Night
The stars are brightly shining
It is the night of our dear Savior's birth
Long lay the world in sin and error pining
Till he appeared
And the soul felt its worth
The thrill of hope
The weary world rejoices
For yonder breaks a new and glorious morn
Fall on your knees
O hear the angel voices
O night divine
O night when Christ was born
O night divine
O night, o night divine

O Holy Night
The stars are brightly shining
It is the night of our dear Savior's birth
Long lay the world
In sin and error-pining
Till he appeared
And the soul felt its worth
The thrill of hope
The weary world rejoices
For yonder breaks
A new and glorious morn
Fall on your knees
O hear the angel voices
O night divine
O night when Christ was born
O night divine
O night, o night divine

Silent Night

On Christmas Eve in 1818, a blizzard stranded a tiny village nestled in the Austrian mountains called Ogledorf. That same day the people of St. Nicholas' church found their organ broken.

So the priest and organist began composing a song that could be sung without an organ yet beautiful enough to express their Christmas joy. According to legend, the people worked on the song all day and night and at midnight, Silent Night was born.

The pure clear tones of this carol echoed through the church and surrounding hills that night and the world has been captured by the beauty of this much loved song ever since.

Silent Night
Holy Night
All is calm
All is bright
Round yon virgin
Mother and child
Holy infant so tender and mild
Sleep in heavenly peace
Sleep in heavenly peace

Silent Night
Holy Night
Shepherds quake at the sight
Glories stream from heaven afar
Heavenly hosts sing hallelujah
Christ the Savior is born
Christ the Savior is born

Silent Night
Holy Night
All is calm
And all is bright
Round yon virgin
Mother and child
Holy infant so tender and mild
Sleep in heavenly peace
Sleep in heavenly peace 

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Powell River is split almost exactly 50/50 between those who say they have no religious affiliation, and those who say they're Christian. So for *Comfort & Joy*, we asked local faith leaders to bridge the divide.



“For those who don’t consider themselves religious, what do you hope they glean from the Christmas season?”

Jesus’ birth occurred during a census of the Roman Empire. The census brought great upheaval for ordinary people like Joseph and Mary and their unborn child.

This Christmas the world’s struggles weigh heavily upon us: whether it be the ongoing refugee crisis in Syria and Europe, the recent U.S. election with its acrimony, accusations of corruption, and ensuing division among Americans, or the environment’s continuing denouement, viz. the orca decline.

We therefore sympathize with Joseph and Mary, who faced the child’s birth in precarious, unwelcoming circumstances.

We need to remember that Jesus was born to redeem such a world. His birth is a ray of hope.

Those who are swept around by the world’s upheavals recognize that he is their brother.

The more we embrace him, we have strength to deal with all that engulfs us in the maelstrom of life. A blessed Nativity to all people of good will in Powell River from your brothers and sisters at Assumption.

***Father Patrick Teeporten
Church of the Assumption (Catholic)***

Only Night

On a Christmas night centuries ago two parents left their home, traveled to another city, registered with the authorities, found a place to deliver their first born, finally settling for a place as tradition has it in a stable.

How similar their journey is to the current day refugees who have been forced to abandon their homes and now find themselves struggling to find a somewhere to call home. The message of Christmas is about finding a home, a place of love and acceptance, making room in our hearts for the love of Christ.

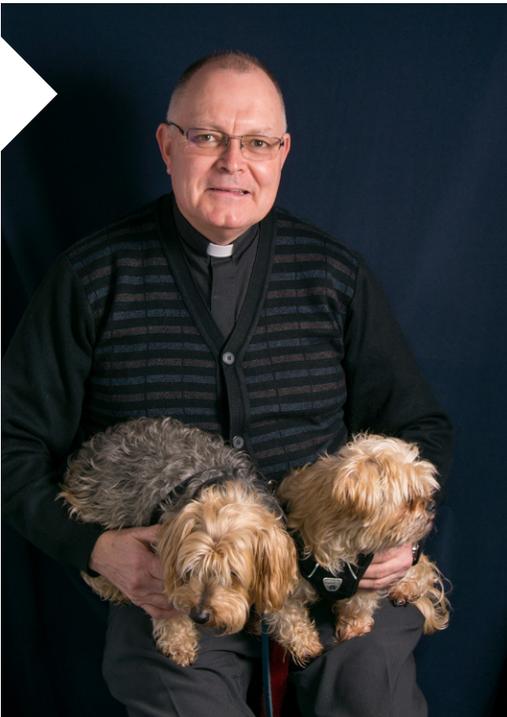
Allow me to encourage you to make room for Jesus in your heart this Christmas. He is an honored guest in our lives and every year we celebrate His birth; God among us our Christmas present, a gift that keeps on giving every day of the year. As the poet expresses:

YOU ARE CHRISTMAS

You are Christmas. Every time you smile and help to make the world a brighter place. You are Christmas. Every time you laugh and let the sound join with all the happy music of the world. You are Christmas. Every time you speak a word of faith to some fearful soul along an unpaved road. You are Christmas. Every time you pray a prayer for those who need your very special blessing. You are Christmas. Every time your loving hand goes out of the way to give that extra special service. You are Christmas.

Have a blessed Christmas and all hope, peace and joy for the New Year. You are a gift.

Rev. Faun Harriman
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We are approaching the winter solstice - the time of turning. Although we usually focus on the shortness of the day and the length of the night at this time, we need to remind ourselves that from this point onward, the nights will continue to grow shorter and the days will be longer.

And so we, along with many other cultures around the world, celebrate the returning of the light.

For Christians the festival of light that leads up to Christmas is known as Advent. In the lighting of candles to celebrate the gifts of hope, peace, love and joy, we recognize that there is a Light which provides us a way to see through the darkness that we may be experiencing in our lives and in the world.

May it be so for you and for me this Christmas season.

***The Rev. Dr. Jeanette Scott
Faith Lutheran Church***

Holy Night

“For those who don’t consider themselves religious, what do you hope they glean from the Christmas season?”

We miss you.

We believe that the church is made up of unique individuals that, like body parts, only find their effectiveness in community, in being with other members of the body. Together we form a complete, alive, purposeful body; therefore, because you are not here, we miss you.

We hope that from this Christmas season you glean that you are who Jesus came to save, heal, and deliver and that there is a place for you here.

***Pastors Sam & Katie Alescio
Living Water Four Square Church***



“For those who don’t consider themselves religious, what do you hope they glean from the Christmas season?”



For some of us Christmas can be a very difficult time. While others are gathering to celebrate, we can be aware that someone, or something is missing from our lives.

Sadness comes from losing a loved one who has passed away, or from going through transitions: moving, changing jobs, ending a relationship. Loneliness can be a reality if you are far from home for work or school.

Feeling “blue” might be something you are experiencing this year for the first time, or it might

Holy Night

The Christmas season is a time for singing and caroling, a time for making merry. Henry Wadsworth Longfellow, a popular poet in the 19th century, created a poem which turned into the Christmas hymn “I Heard the Bells on Christmas Day”, it was based upon Psalm 130 which inspired Longfellow as he heard the village bells one morn’. The year was 1864.

*I heard the bells on Christmas Day
Their old familiar carols play,
And wild and sweet the words repeat
Of peace on earth, good-will to men!*

Longfellow’s world was rocked with Civil War and terrible despair. Yet the bells pealed and lifted his spirits to write about peace on earth and good will to all people. Psalm 130 talks about waiting for this, awaiting on the Christ child.

That is our wish for you this season, peace on earth and good will. May you make this a theme in the hustle and bustle of the times. Await on the Christ child for He brings this very peace and good will to you.

The Rev. David Zomer
Powell River Reformed Church

be a feeling you have every year, at Christmas.

Whatever your situation might be, it can be helpful to know you are not alone. We encourage folks to try to connect with others this season. This year Powell River United offered a Blue Christmas service. If you missed it, join hands with someone, light a candle, and lift up your spirit. May your heart find joy when it finds comfort.

Brenda Pielle
Powell River United Church





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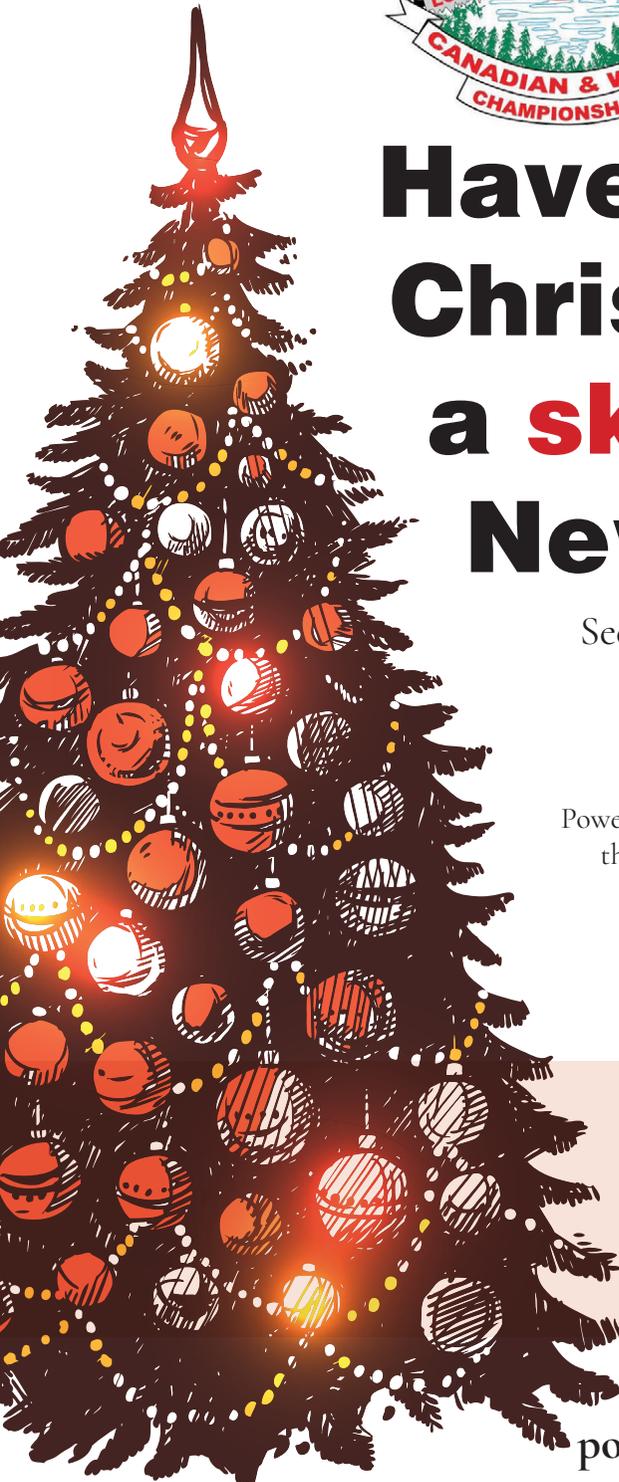
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Keepsake Christmas cookie ornaments



By Isabelle Southcott

I made these with my boys when they were four and six and we hung them on the Christmas tree for years! In fact, we still have a few of them left. These ornaments, made from indestructible cookie-like salt dough are fun and easy to make. Once the dough has been cut out, baked and dried, the ornaments can be decorated with acrylic paints or sparkle glue.

Make

Combine two cups of flour with one cup of table salt. Process in a food processor for two to three minutes until well mixed and salt is powder fine.

Add, while still blending, 2/3 of a cup of water. Continue to mix (about another 30 seconds or so) until dough is smooth and pliable. If dough is too wet, add a bit more flour; if it is too dry, add more water. Once dough is well mixed put it in an airtight plastic bag and let stand at room temperature for at least 12 hours and up to four days before baking.

Bake

Preheat oven to 200 degrees F. Line a cookie sheet with tin foil, shiny side up. Roll out cookie dough to 1/4 of an inch thick on a lightly floured surface. Dip edges of cookie cutters into vegetable oil to prevent them from sticking to dough and then cut out cookies.

Transfer to cookie sheets spacing them several inches apart. Poke holes in cookies with a toothpick before baking so you can thread the ribbon through and hang them on the tree. Be sure to leave the toothpick in the cookie while it is baking!

Bake for 35 to 45 minutes until the cookies are very firm and then turn over and bake on the second side for another 35 to 40 minutes. Transfer cookie sheets to wire racks and let stand for 24 hours so they dry completely.

Decorate

Keepsake cookie ornaments can be decorated with acrylic paints or sparkle glue. If stored carefully these will keep for years! 



CHOIR BOYS: *Waiting in the wings for the 1:30 pm performance of Carols by Candlelight December 10, Chor Musica member Lee Coulter adjusts Boys Choir member Quinton Barnes' clip-on tie. Almost 1,000 people attended the three performances of the 39th annual Academy of Music event at Dwight Hall - in spite of this year's rather magical-looking snow.*

Photo by Pieta Woolley

Gotta sing?

December 18

**Annual Community Christmas
Carol Sing-along With
Santa & Mrs. Claus**

2pm at The Patricia. Song leader Roberta Pearson & Organist Jim Dickson on our new Theatre Organ! Admission by donation.

December 25

Christmas Sing

11am at the Evergreen Extended Care Unit at Powell River General Hospital. No talent required just real holiday spirit! This is some of the true Christmas spirit, bringing happiness to others. Bring guitars, sing for an hour.

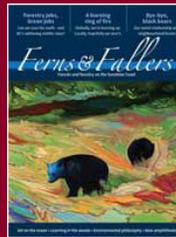
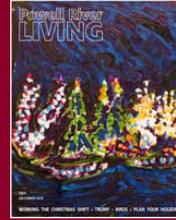
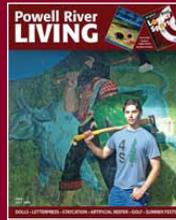
Calling all photographers!

Send us your best Christmas carol sing-along photos and it could grace the cover of next year's *Comfort & Joy!* We're looking for vertical shots in focus with close ups of faces - not large group shots from a distance. Good lighting is a must.

And if you have any other ideas for *Comfort & Joy* or any other Christmas photos, horizontal or vertical, please send them along to isabelle@prliving.ca.

Not only will the winner of our Christmas photo contest bask in the fame and glory of having his or her photo published, but *Powell River Living* will also donate \$100 to the charity of your choice.

Start snapping and send in your photos by February 1, 2017. 



Merry Christmas

From all of us here at Powell River Living magazine, wishing you comfort & joy this season, and in 2017.





*From our staff to your home,
Canadian Tire wishes you
a Merry Christmas and
Happy New Year*



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