



Рождество Христово
Christmas / Xmas



Merry
Christmas
and
Happy
New Year



Merry Christmas
and
Happy New Year!



семейные / рождественские
традиции

family / Christmas traditions

'Pathway of Peace'





украшение
ornament / decoration



ёлочный шар
a Christmas bulb



блестки
tinsel



хлопушка, петарда
party popper / cracker



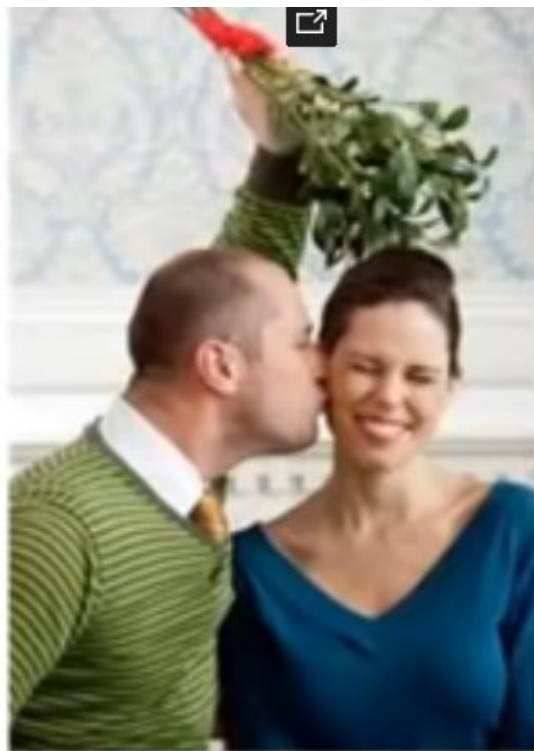
Рождественская песня
Christmas carol



КОЛЯДОВЩИКИ
Christmas Carolers



eggnog



омела белая
mistletoe



предрождественский пост
Advent



Святой Николай

Saint Nicholas (St Nick)



ДЫМОХОД
a chimney





Санта Клаус

Santa Claus (Am)



Северный полюс
North Pole

from
to Santa

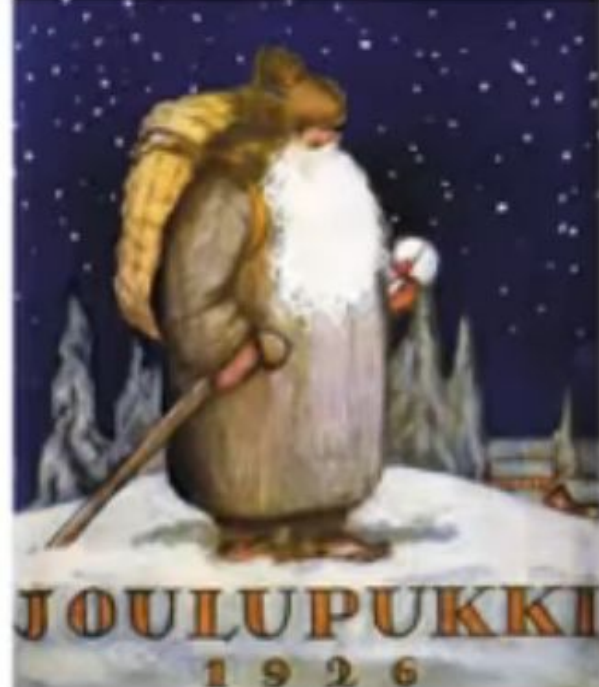
Dear Santa

how are your
raindeer? if you
can not Buy what
I wont take it
easy on your self
Just give me tens

ПИСЬМО



Рождественский Дед
Father Christmas (Br)



Финский Дед Мороз

Joulupukki

(йолуп'пуки)

圣诞老人



Китайский Дед Мороз

圣诞老人 / Shengdan Laoren

(щилтайт лаоджин)

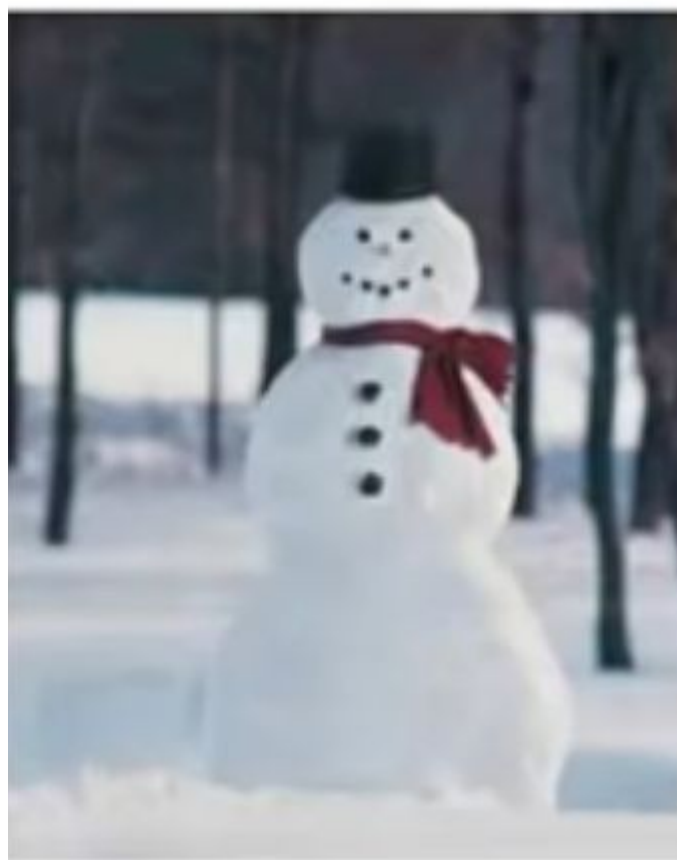


Дед Мороз и Снегурочка
Grandfather Frost and
Snegurochka (Snow girl)



снежинка

snowflake



СНЕГОВИК

snowman



сладкие палочки

Candy Canes



ужин с индюшкой
turkey dinner



запечённая индюшка
roast turkey

Ginger Snaps

Mix first 7 ingredients together in medium bowl *stir well*

Cream margarine & sugar together in large bowl
Add molasses & prepared tea
Add flour mixture Mix Well

Cover & refrigerate overnight
Roll out on lightly floured table about 1/8 inch thick
Cut into 2 1/2 inch circles
place on greased cookie sheet

Bake at 375° oven - 10 to 12 minutes

Makes 4 1/2 dozen cookies

Ingredients
Baking powder - 1 tsp
all purpose flour - 3 Cups
baking soda - 1/2 tsp
ground ginger - 1 tsp
ground cinnamon - 1/2 tsp
salt - 1/2 tsp
cayenne pepper - just a pinch
hard margarine softened - 1/2 cup
granulated sugar - 1/2 cup
fancy molasses - 1/2 cup
cold prepared tea - 2 cup



Christmas Pudding

- | | |
|---------------------------------|---------------------------------|
| 2 cu. plain flour | 2 cu. sugar |
| 4 level teaspoons baking powder | 1-2 lb. mixed dried fruit |
| 1 level teaspoon grated nutmeg | 4 cu. breadcrumbs |
| 1 level teaspoon salt | 1 cu. marshmallows |
| 1 level teaspoon cinnamon | 7 eggs, fresh or dried |
| 1 level teaspoon mixed spice | 2 pint milk, etc. stout or milk |

2-4 cu. stout or fat

Mix flour, baking powder, salt and spices together. Add the sugar, fruit and breadcrumbs and ground nut or method fat. Mix with the marshmallows, egg and milk, or other liquid. Mix very thoroughly. Put in a greased basin, 7 pt. size. Cover with greased paper and steam for 4 hours. Remove the paper and cover with a fresh piece and a clean cloth. Steam in a cool place. Steam 7 to 8 hours before serving. The steaming is best done by standing the basin in a saucepan with water coming a third of the way up the sides of the basin. Keep the water boiling gently over a low heat. It may be necessary to add a little more water during cooking but be sure the water is boiling when added.

Christmas Cake

- | | |
|--------------------------------|------------------------------|
| 2 cu. sugar | 1 level teaspoon cinnamon |
| 4 cu. margarine | 1 level teaspoon mixed spice |
| 1 level tablespoon syrup | 5-6 eggs, fresh or dried |
| 2 cu. plain flour | 1 lb. mixed fruit |
| 1 level teaspoon baking powder | 1 teaspoon lemon substitute |
| Pinch of salt | Milk to mix |

Cream sugar and margarine, add syrup. Mix flour, baking powder, salt and spices together. Add alternately with the egg to the creamed mixture and beat well. Add fruit and lemon substitute and enough milk to make a fairly soft consistency. Line a 7" tin with greased paper, put in the mixture, and bake in a moderate oven for two hours.

рецепт
a recipe



рождественский пудинг
Christmas pudding / pud



Рождественская открытка
a Christmas card



православная / католическая
церковь

Orthodox / Catholic Church



католическое Рождество
Catholic Christmas Day
25 December

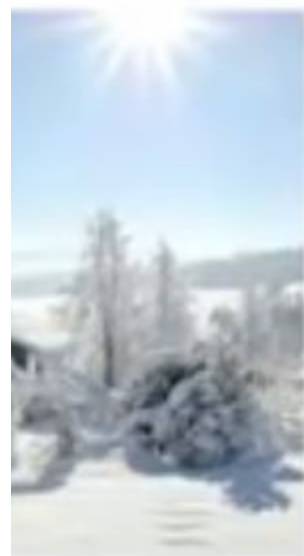


Православное Рождество
Orthodox Christmas Day
7 January



Иисус Христос
Jesus Christ

Probability of a White Christmas



снежное Рождество
white Christmas

Time to
CELEBRATE!



Christmas
celebration

праздновать / празднование
celebrate / celebration



шампанское
champagne





обратный счёт
countdown



приглашать / приглашение
invite / invitation



ПОЛНОЧЬ

midnight / twelve o'clock



Ваше здоровье!
Cheers!



Удачи / здоровья!
Good luck / health!

We Wish You A Merry Christmas



Мы желаем вам счастливого Рождества
и с наступающим Новым годом!

We wish you a Merry Christmas
and a Happy New Year!

Happy
Holidays!



Happy
Holidays!



С праздниками!
Happy holidays!





С Рождеством Христовым всех нас,
дорогие мои. Бог благословит нас!

A Merry Christmas to us all,
my dears. God bless us!