



HOLIDAY Celebrations
AT BLACK BUTTE RANCH

CHRISTMAS DAY DINNER ♦ BREAKFAST WITH SANTA
LIVE MUSIC ♦ CARRIAGE RIDES ♦ HOLIDAY OPEN HOUSE

BlackButteRanch.com/Holidays

This Christmas...

Make the best memories with a gift certificate for a lesson or guided trip with the experts at the Fly Fisher's Place.

The Fly Fisher's Place



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Essentials Skin Care
Open House & Customer Appreciation

Sunday, December 9 • 2-4 p.m.
REFRESHMENTS • DOOR PRIZES • FUN

BRING GREAT SKIN HOME FOR THE HOLIDAYS WITH OUR 2018 GIFT SETS!

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Karen Keady, NCEA Certified Esthetician
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An amazing all-natural moisturizer, perfect for our Central Oregon activities and lifestyle

Infused with organic essential oils
Four scents • Two sizes
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Traditional Christmas dinners are

— By Jodi Schneider, Correspondent —

The holidays are a time for reflection, for stepping back and taking time to appreciate those closest to us. People show their appreciation in various ways, by sending meaningful cards, giving gifts, or spending time with family and friends around a table of delicious foods.

Whether you celebrate on Christmas Day or Christmas Eve, chances are there's a specific dish you're looking forward to having at your holiday feast — one you rarely get to enjoy the rest of the year. Almost every country has at least one unique dish, beverage, or tabletop tradition that makes the holiday just a little special. For instance, Chile has its cola de mono — "tail of a monkey" — a drink made with aguardiente (the local firewater) and coffee; Lithuania fills the Christmas table with not one but 12 special dishes; in France, the traditional holiday dinner features bûche de Noël as dessert.

Here in the United States, Christmas dinner varies from one household to the next, but often closely resembles the meal eaten on Thanksgiving. The meal generally features ham or turkey with stuffing, vegetables, mashed potatoes, and gravy. Christmas cookies and pies — apple, pumpkin, and pecan, the most common, are served for dessert, and there's often plenty of eggnog to wash it all down.

A traditional British Christmas dinner could include roast turkey, roast potatoes, pigs in a blanket, parsnips, stuffing, and gravy. Yorkshire pudding, which usually accompanies roast beef, is sometimes served with the turkey. Desserts might

include trifle and mincemeat pie.

Mincemeat was invented in England as a way of preserving meat without salting or smoking it. The spices and cooking preserved the high-protein meat quite well. Mincemeat is a mixture of fresh and dried fruit and spices, along with the meat. Since it no longer serves its original purpose, its exotic taste and aroma have moved it into the dessert category.

In the Middle East it is common practice among Christian communities of the Holy Land to visit members of their families and neighbors during this festive period. On Christmas Day, family members gather for a big meal together. Usually meals are very rich. It is common to prepare Qidreh — lamb meat cooked with rice in a special wood-fired oven. Some families order it from places that specialize in making it. Qidreh is always served with leban, which is a thick yogurt.

Another culinary dish served in that region is malfour — rice mixed with minced meat rolled in cabbage leaves. The rolls are small in size, and most people like it topped with lemon juice to make it more sour.

Argentineans have their Christmas dinner on Christmas Eve. Roast suckling pig, mince pie, and vitel toné (sliced veal with creamy tuna-mayonnaise sauce) are a few dishes you'll find served in the garden or barbecue-style when dining for Christmas. (Don't forget that December is summer in the Southern Hemisphere).

Christmas in Australia means plenty of fresh

Three Sisters Skin Care

Winter may be a beautiful, joyous season — but it's awfully hard on the skin. Let's face it — with low humidity and lots of weather extremes, living in Sisters is hard on the skin ALL the time.

Fortunately, Jeanné Hampton came up with a solution. As a professional nurse who had to wash her hands continuously, she went in search of a moisturizer that could help her hands. She couldn't find one, so she created one.

It's all natural, and infused with essential oils, and it penetrates the skin to moisturize and protect deeply.

Coming in two sizes and four scents, Three Sisters Skin Care moisturizer is an ideal gift for anyone living the active Sisters lifestyle. And it's a nice thing to give to yourself for a little self-care during the season of chilly winds and chapped skin.

For information call 541-420-6889 or email threesistersskincare@gmail.com



Bedouin

As your caravan winds through Sisters, be sure to make a stop at Bedouin, where you are sure to find the perfect gift for those special people on your holiday shopping list.

For decades, Bedouin has brought the world to Sisters. Harmony Thomas, who took ownership last summer, is continuing that honored tradition — while also searching out locally created goods from Sisters and Central Oregon's astonishing population of artisans.

The result is a store that is truly unique and offers much more than a selection of clothing, gifts, jewelry and stationary. Shopping at Bedouin is a true experience, a wonderful way of being in the moment during what can too often be a hectic and harried season.

Harmony is grateful for the community support that Sisters has given her, and for all of the positive input she has received from customers who fall in love with the place each time they walk through the doors of Bedouin.

