



St. James  
Assiniboia  
55+ Centre

St. James Assiniboia 55+ Centre is an independently operated non-profit charitable organization with a mission to encourage Seniors to improve their quality of life by providing educational, recreational, health and social opportunities.

## Hello and Happy Holidays.

Although we had originally put out a November/December issue, COVID-19 got in the way of our plans. Therefore the staff have worked extremely hard to prepare a December of Zoom programming for you. We have something exciting planned every day Monday-Friday that we can't wait to see you virtually at. Please share with your family and friends. These programs are open to all, and one does not have to be a member or even live in Winnipeg to join us. We welcome as many as possible as the more the merrier at this time of year. If you are unfamiliar with zoom, send us an email or give us a call at 204-987-8850 and we will give you a step by step tutorial. We hope that these activities can fill you with the holiday spirit, and give you something to look forward to each day.

**We wish you a very happy and safe holiday season, and all the best in 2021.**

### Meaghan's Favourite Christmas Recipe

## CRANBERRY MAPLE BAKED BRIE

### Ingredients

Double Cream Brie (large)  
2 Tbsp Maple Syrup  
2 Tbsp Dried Cranberries  
2 Tbsp Halved Pecans  
2 Tbsp Brown Sugar

### Directions:

1. Cut the brie in half and sprinkle with all the ingredients. Note: you might want to use less or more than the suggested amounts. Its all up to personal preference!
2. Place second half of brie on top of all ingredients.
3. Wrap the brie in foil and bake in a brie baker or cake pan.
4. Bake at 350 Degrees for 25 minutes. Serve with crackers.

## How can you support your Centre during this time?

- 1 **Renew your Membership**
- 2 **Donate to the Centre**— Non-profits like ours depend on membership and programming fees to cover the expenses. By donating to us on Giving Tuesday or making a general end of year donation, you will be helping us to continue our programming, and get back to normal as soon as we can when we can safely re-open our doors to in-person events.

To donate visit <https://www.canadahelps.org/en/dn/12951>



## Monday Member Meetups

Monday's November 30th, December 7th and 14th at 2:00 p.m.

Join us on zoom for some conversation and catch up with your friends you miss seeing in person.

Meeting ID: 892 5017 3790

Passcode: STJASC



## Quarantine Cooking

Check out our **Facebook Page on Wednesday's at 1:00 p.m.** for some quarantine cooking. We will be sharing some of our favourite recipes and video demos on how to make them!

<https://www.facebook.com/stjames55pluscentre>



## December 1st-4th

### Christmas Trivia

Tuesday, December 1st at 1:00 p.m.

Come test your Christmas related knowledge and learn some new facts! Join us for an afternoon of fun holiday themed trivia and fellowship. Side effects include smiles and Christmas spirit!

Meeting ID: 863 8014 4941

Passcode: STJASC



### Christmas Charades

Wednesday, December 2nd at 10:30 a.m.

Limber up, show us your best acting skills and guess away! We will be playing the classic guessing game, charades, with a Christmas theme, over Zoom and would love to have you participate and see who has the best acting genes.

Meeting ID: 859 0026 9330

Passcode: STJASC

### Switzerland Travelogue

Thursday, December 3rd at 1:00 p.m.

Did you know that Switzerland has 4 official languages? Grab a coffee and come with Sarah on an adventure to Switzerland from the comfort of your home.

Meeting ID: 861 6859 4903

Passcode: STJASC



### Christmas Traditions around the World

Friday, December 4th at 10:30 a.m.

Join us for this informative and fun Christmas game as we get to take a peek at how other cultures celebrate Christmas.

Meeting ID: 836 0378 9654

Passcode: STJASC



## DUTCH ALMOND PASTE-FILLED PASTRY LOG (BANKETSTAAF)

From the Simple Eats blog, written by Karin Engelbrecht

Total: 35 mins | Prep: 10 mins | Cook: 25 mins | Servings: 6 to 8 servings

### Ingredients



- 1 1/3 cup/300 grams amandelspijs (Dutch almond paste)
- 10 1/2 ounces/300 grams ready-rolled puff pastry
- 1 egg (beaten)
- 2 tablespoons apricot jam
- Garnish: powdered sugar (for decorating)



### Steps to Make It

1. Gather the ingredients and preheat the oven to 437 F/225 C.
2. Cut the ready-rolled puff pastry into a strip of approximately 4 1/2-inches x 15-inches/12 cm x 40 cm.
3. Roll the Dutch almond paste into a log that is 1.1-inches/3 cm shorter lengthways than the pastry.
4. Place on the pastry. Wet the edges of the pastry with a pastry brush dipped in water.
5. Fold in the short ends first and then fold over long bits and press at the seams.
6. Carefully flip the pastry over so that the seam is at the bottom. Brush with the beaten egg.
7. Bake for 25 minutes, or until the pastry turns golden brown. Remove from the oven and place on a wire cooling rack.
8. Heat the apricot jam in a microwave-safe container for a few seconds, so that it melts a little. Brush the still-warm banketstaaf with the apricot jam.
9. Dust with powdered sugar.
10. Serve sliced with freshly brewed coffee.

### Tips

*If you don't want to make your own almond paste, you can buy ready-made almond paste in most Dutch supermarkets, or online.*

*To achieve that authentic old-fashioned look, decorate the banketstaaf with red glaze cherries and/or toasted almonds slivers. Simply toast the almonds in a dry frying pan until they turn golden brown. Remove from pan and decorate the pastry with the toasted almonds. Now dot a few red glaze cherries along the pastry and dust with powdered sugar.*

*The Bake Oven carries Dutch products (300 Edison Ave, Winnipeg, MB R2G 0L7)*



## December 8–11th

### Christmas Jeopardy

Tuesday, December 8th at 1:00 p.m.

Join us on Zoom for some Christmas Jeopardy. Meaghan will be channelling her inner Alex Trebek and entertaining you with some fun Christmas facts!

Meeting ID: 886 0310 1871

Passcode: STJASC



### Guess the Christmas Carol- Part 1

Wednesday, December 9th at 10:30 a.m.

Join us for a fun guess-that-song Christmas game. Test and share your festive knowledge!

Meeting ID: 834 5677 2111

Passcode: STJASC

### Scandinavian Christmas Travelogue

Thursday, December 10th at 1:00 p.m.

Kelly will take you on a northerly adventure through Scandinavia. We will visit Norway, Sweden, Finland, and Iceland. We will share some of their Christmas traditions you may want to adopt yourself!

Meeting ID: 839 7540 9449

Passcode: STJASC



### Guess the Holiday Movie

Friday, December 11th at 1:00 p.m.

Are you a fan of a good Christmas movie? Then you will LOVE this game. This game will involve the picture of a scene from a Christmas movie and your job is to guess exactly which one.

Meeting ID: 833 4707 4963

Passcode: STJASC



## December 15–18th

### HO-HO-HO-liday Bingo

Tuesday, December 15th at 1:00 p.m.

The familiar game of Bingo with a holiday twist, make sure to wear your best seasonal outfit for extra luck! 5 games will be played and winners from each round will receive \$5 gift card. Email [sarah@stjamescentre.com](mailto:sarah@stjamescentre.com) before 4pm on December 14th to register.

Meeting ID: 871 1408 9153

Passcode: STJASC

### Guess the Christmas Carol- Part 2

Wednesday, December 16th at 10:30 a.m.

If you are a fan of music and the Christmas season you better not miss this activity! We will be testing your knowledge when it comes to some popular Christmas tunes, some old and some new. We will be reading out lines from different holiday songs and it's your job to figure out which one.

Meeting ID: 871 8805 1296

Passcode: STJASC



### Christmas Markets Travelogue

Thursday, December 17th at 1:00 pm

Come on a Christmas adventure as Kelly shows you the most coveted holiday street markets. Glimpse the magic of Christmas around the globe!

Meeting ID: 835 0719 8930

Passcode: STJASC



### Christmas Party

Friday, December 18th at 10:30 a.m.

Wear your best Christmas themed outfit and join us for a Christmas party! We will have lots of games to entertain you. Make sure you have paper and pen ready to participate. There will be a prize for the most festive outfit.

Meeting ID: 897 4267 9558

Passcode: STJASC

