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Christmas recipes



Sylvie Dzikewich: **Candy Cane Martini**

- 1 1/4 ounces vanilla vodka
- 1 1/4 ounces white crème de cacao
- 3/4 ounce peppermint schnapps

Garnish: peppermint candy. Pairs well with Christmas music.

Crystal Vandermeij: **Shortbread Cookies**

- 1/2 cup of corn starch
- 1/2 cup of powdered sugar
- 1 cup of all purpose flour
- 3/4 cup of butter, softened

Chapter Events

September 15, 2020 - DINNER
Annual Chapter Meeting

October 13, 2020
Low Slope Metal Roofing, and Fire Issues
with SBS

November 10, 2020 - LUNCH
Architectural Woodwork

January 12, 2021 - **VIRTUAL BREAKFAST** **Future Ready Whole Building Retrofits: Façade and Core**

February 9, 2021
Significant changes for Construction Law
in Alberta, the Builders' Lien (Prompt
Payment) Amendment Act, 2020

March 9, 2021
Filling the Gap: Who's responsible for
flatness, the gap between Division 03 and
09

April 13, 2021
Joint meeting with ABEC & GAMA

May 2021
Annual chapter meeting

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forms.

Shape 1" balls (if dough is too soft to handle, cover and chill for 30-60 mins). Place 1 1/2" apart on ungreased backing sheets. Flatten slightly with fork. Or dough can be rolled to 1/4" thick and cut into shapes with cookie cutters.

Bake at 300 deg F for 15 – 20 mins or until edges are lightly browned. Cool on wire rack. (They pair well with wine!)



Leah Adrian: **Russian Christmas Tea Cakes**

- 2 1/2 cups confectioner's sugar (separated)
- 2 1/4 cup all purpose flour
- 1/4 teaspoon salt
- 1 cup butter, room temperature
- 1 teaspoon vanilla extract
- 3/4 cup pecans, finely grated

Preheat oven to 400 deg F. Line a baking sheet with parchment paper and set aside.

Save 2 cups of the confectioner's sugar and set to the side. **Have a glass of rum...**

Add all of the other ingredients to a large mixing bowl. With a hand-held mixer, mix the ingredients together until a cookie dough forms.

Roll into balls and place on the prepared baking sheet. **More rum...**

Bake for 12 minutes. **More rum...**

Coat the cookies while still hot in confectioner's sugar... carefully. Cool completely on a rack. Then re-coat the cookies once cooled.

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Leah Adrian: Pfefferkuchen (German Gingerbread Cookies)

- 2 1/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 5 teaspoons gingerbread spice (used in tons of German baking. Make your own listed at the bottom)
- 1/4 teaspoon finely ground white pepper
- 1/4 cup almond meal
- 1/2 cup packed brown sugar
- 1/3 cup honey
- 5 tablespoons unsalted butter
- 3 tablespoons heavy cream
- 1 large egg

For the Glaze: (Day 2)

- 2 1/2 cups powdered sugar
- 3-4 tablespoons hot water (less water will result in a thicker & whiter glaze)

Day 1:

- In a small bowl, combine the flour, baking soda, salt, Lebkuchengewuerz (Gingerbread spice), white pepper and almond meal. Set aside.
- Combine the brown sugar, honey, butter, and cream in a medium saucepan and heat, stirring frequently, until melted and the sugar is dissolved. Remove from heat and let sit 5 minutes. Stir in the flour mixture. Once incorporated stir in the egg until thoroughly combined. The dough will have a nice glossy sheen. It will be very sticky and that's how it should be.
- Turn the mixture out onto some plastic wrap and wrap the dough tightly. Refrigerate overnight or for up to two days.

Day 2:

- Preheat the oven to 350 degrees.
- Remove the dough from the plastic wrap and immediately roll it into two strands, each 3/4 inch thick. Slice the rolls into 3/4 inch thick rounds and roll each round into a ball (each

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ball should be about 3/4 inch large). Work quickly while the dough is still chilled. Note:

The size is just personal preference, you can make them larger if you prefer.

- Place the cookie balls on a line cookie sheet and bake for about 15 minutes or until golden brown. Remove and let the cookies cool completely.
- Dip each cookie in the glaze, letting the excess drip off, and place them on a wire rack positioned over a cookie sheet (to catch the drips) and let them sit until the glaze is fully hardened.

Lebkuchengewuerz (German gingerbread spice):

- 2 1/2 tablespoons ground cinnamon
- 2 teaspoon ground cloves
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground green cardamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground star anise
- 1/4 teaspoon ground mace
- 1/4 teaspoon ground nutmeg

Blend together. Store for up to a year.

Leah Adrian: Gingerbread Old Fashioned Cocktail

- 1 orange slice *see notes*
- 1 candied cherry, maraschino or luxardo
- 1 ounce gingerbread syrup
- 2 ounces bourbon or whiskey

Gingerbread Syrup

- 1/4 cup lightly packed brown sugar
- 1/2 cup granulated sugar
- 3/4 cup water
- 3 tablespoons molasses
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1 teaspoon vanilla extract

Make the syrup: In a medium size saucepan, combine the ingredients. Heat over medium heat, stirring until combined.

Bring to a slow boil, reduce the heat and simmer for 5 minutes – stirring occasionally. Let cool 5 minutes before using.

Make the cocktail: In a short tumbler glass, muddle the orange slice and cherry until lightly smashed. Pour in the gingerbread syrup and bourbon. Fill the glass 3/4 of the way with crushed or cubed ice. Stir with a cocktail spoon until all the

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Optional: Using a vegetable peeler, peel a piece of orange zest. Heat the outside of the zest with a lighter for 1 to 2 seconds then rub on the lip of the glass. Garnish with a fresh candied cherry.



Corinne Golding: **Nuts and Bolts**

- 3 cups corn and rice cereal
- 3 cups Cheerios
- 3 cups Shreddies
- 3 cups Bugles
- 3 cups pretzel sticks
- 3/4 cup unsalted blanched peanuts
- 1 cup salted butter
- 2 tbsp Worcestershire sauce
- 2 tsp hot pepper sauce
- 2 tsp onion powder
- 1 tsp garlic powder
- 1 tsp celery seed
- 1/2 tsp cayenne pepper
- 1/2 tsp salt

Preheat oven to 250 deg F.

Combine cereals, Bugles, pretzels, and peanuts in a large roasting pan; set aside.

Melt butter in a small saucepan over medium heat.

Whisk in all remaining ingredients until blended.

Pour butter mixture over cereal mixture and toss gently to coat.

Bake, stirring every 30 minutes, for 2 hours.

Cool completely in pan on a rack. Store in an airtight container in a cool dry place for up to 1 week or freeze for up to 1 month.

James Williamson: **Crab Dip**

- 1 pkg cream cheese...8 ounces....creamed.

Add:

- 2 tablespoons ketchup
- 3 tablespoons French dressing

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James Williamson: **Crab and Corn Chowder....** (or without the corn)

- 4 slices bacon
- 1/4 cup butter
- 1 small onion chopped fine
- 1/3 cup flour
- 3 cups milk
- 2 potatoes, peeled and diced
- 1 small green pepper, seeded and diced
- 1 stalk celery, diced
- 1 bay leaf
- 1 cup half and half cream
- 10 ounces crab meat
- 12 ounce can whole kernel corn
- Salt and pepper to taste
- 1 tablespoon chopped parsley

Fry bacon until crisp. Cool and crumble. Set aside. In a separate saucepan, melt butter, saute onion, add flour, and stir to make a roux. Gradually add milk and stir until it thickens. Add diced potatoes along with pepper, celery, bay leaf and cream. Simmer 30-40 minutes. Add crab, corn and bacon. Season with salt and pepper. Garnish with parsley. (The past 2 years I have cooked the diced potatoes separately and then add it to the chowder. Otherwise, it will take ages for the potatoes to cook through. I also add extra crab and not add the corn.)



Colleen Barabonoff: **Raisin Butter Tarts**

Servings: 14

Ingredients:

- 14 (4 inch) prepared tart shells
- 1 egg
- 1 cup packed brown sugar
- 3 tablespoons butter, melted
- 2 tablespoons lemon juice
- 1/4 teaspoon ground nutmeg
- 1 cup raisins

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Preheat oven to 375 degrees F (190 degrees C).

Beat the egg with the sugar using a fork until well blended. Stir in the melted butter, lemon juice, nutmeg, and raisins. Fill tart shells half full.

Bake for 15 to 20 minutes. Allow tarts to stand for a few minutes in the pans before removing to racks to cool.

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