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Season's Greetings from CSC Calgary



Message from the Chair - Jonathon Greenland

As we head into the Holiday and Christmas season, I wish you all joy and

happiness. We've missed the spirit and camaraderie over this last year of us being able to meet in person and we're hoping we get back that scenario next year. While we've all faced personal and professional challenges over the past year, my hope is that you've all continued to cherish and appreciate the importance of family and friends. The chapter executive wishes you our heartfelt thank you for sticking with us and being part of our CSC family. We hope to see you in the New Year.

My sincere thank you to my fellow executive members for their continued support and commitment during these unprecedented times.

HAVE A MERRY CHRISTMAS AND A HAPPY NEW YEAR!

"The best leaders have a high consideration factor. They really care about their people"

January lunch meeting - Hybrid in-person and virtual (restrictions permitting)

Date: Wednesday, January 12, 2022

Time: 11:30 a.m. to 1:30 p.m.

Topic: **Meeting the Evolving National Energy Code with Masonry**

Speaker: Dr. Mark Hagel

Location: The Winston

For more information and to register click on: [January CSC Calgary meeting](#)

Holiday favourite recipes and more

Sugar Cookies

1 cup shortening

3/4 cup white sugar

1/4 cup brown sugar

1 egg beaten

2 tsp cream of tartar

1 tsp baking powder

2 cups flour

1/4 tsp salt

1 tsp vanilla

Cream sugar and shortening. Add egg, vanilla, and then dry ingredients. Drop on greased pan. Press with fork. Bake at 350 F for 8 to 10 minutes.

Submitted by Tom Newton

Roasted Brown Sugar Carrots

Cut carrots into bite size chunks, in a baking dish combine carrots, 1/2 cup brown sugar, 2 tablespoons of butter, minced garlic and coat then bake at 400

degrees for 35-40 minutes

submitted by Jonathon Greenland

Christmas Salad

1 head broccoli, chopped into flowerets
1 head cauliflower, chopped into flowerets
2 cups cherry tomatoes, halved
1 red onion, thinly slices

Dressing

1 cup mayonnaise
1/2 cup sour cream
1 T white sugar

submitted by Colleen Barabonoff

Pineapple Delight Dessert

Crust:

2 1/2 cups graham cracker crumbs (2 sleeves)
1/2 cup unsalted butter

Layers:

2 cups powdered sugar, sifted
1/2 cup unsalted butter, softened
4 oz cream cheese, softened
8 oz Cool Whip topping (fat-free)
20 oz. crushed pineapple, drained well

Instructions:

Preheat oven to 300 deg F.

Melt butter in the microwave and allow to cool. Combine the crumbs and butter and toss together until incorporated. Press 2 cups of the crumb mixture firmly into an 9x9 square pan and bake for 8-10 minutes. Place on wire rack to cool.

Beat the cream cheese and butter together until creamy. Turn the mixer down to low and add the powdered sugar one cup at a time until incorporated. Turn up and beat well for a minute or so. Add a heaping tablespoon of the drained pineapple and stir in with a rubber spatula. Spread the cream cheese and pineapple mixture over the crust.

Fold the remaining pineapple into the Cool Whip and spread on top of the cream cheese mixture. Sprinkle the remaining graham cracker crumb mixture on top. Refrigerate for at least 4 hours, preferably overnight.

submitted by Colleen Barabonoff

Elsie's Potatoes

5 pounds potatoes or 9 large ones
8 oz. package cream cheese, softened
1 cup sour cream
2 tsp onion salt
1 tsp salt
pinch of pepper (or however you like it)
2 T butter

Cook and mash potatoes very fine. Add all ingredients. Put into large greased casserole dish. Dot with butter. Bake, covered at 350 deg F for 30 minutes. If making ahead, cover with plastic wrap and refrigerate. Bring to room temperature before heating otherwise it will take longer. (Don't forget to save some of the cooking water for your turkey gravy!)

submitted by Corinne Golding

Favourite Christmas movies

Jonathon Greenland - The original **How the Grinch Stole Christmas**
Corinne Golding - **Klaus** (a beautiful animated movie on Netflix)

Favourite memory

Jonathon Greenland - This year going to Crazy Christmas in Carstairs where they shut down main street in Carstairs and have sleigh rides, real firepits, hot chocolate, Christmas bingo and music. Was a wonderful new experience and memory after a tough year.

Don't forget to renew your **CSC membership! You can download and pay your invoice online!**



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