

Beta Journal Winter Edition

December 23, 2005

Beta Sigma Phi

A Christmas Recipe to Make You Smile



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Special points of interest:

- * Enjoy the Recipe Favorites of Your Online Sisters
- * Please Read the Sisters Wishes to You in the Blue Boxes
- * Happy Holidays and Merry Christmas to All
- * See You All in 2006!

1/2 cup of Hugs

4 teaspoons kisses

1 cup of Holiday Cheer

1/2 cup of Peace on Earth

3 teaspoon of Christmas Cheer

2 cups of Goodwill Towards Men

4 cups of Love, 1 Sprig of Mistletoe

1 large bag of Christmas Snowflakes

Mix Hugs, Kisses, Smiles, and Love .

Blend in Holiday Cheer, Peace on Earth,

Christmas Spirit and Goodwill Toward Men.

Use the mixture to fill a large, warm heart where it

can be stored for a lifetime, for it never goes bad!

Serve as desired under Mistletoe, sprinkle liberally with

Christmas Snowflakes it is especially good when accompanied

by Christmas carols and family get-together. Serve to one and all!

Sent in By Alice in AB Canada

-Author Unknown

EASY RUMTOPF



- 1 20-ounce can pineapple chunks, drained
- 1 16-ounce can sliced peaches, drained
- 1 16-ounce can pear halves, drained
- 1 11-ounce can mandarin orange segments, drained
- 1/2 cup maraschino cherries, drained (optional)
- 1 1/2 cups dark rum
- 1 cup sugar
- 2 3-inch cinnamon sticks broken
- 1 teaspoon whole cloves (optional)
- 1 teaspoon grated orange rind (optional)

Rumtopf can be used at this time or for improved flavor, let age one month before serving.

In a sterilized large jar or crock, gently combine all ingredients. Cover and store in a cool place; stirring once a day for the first week. Rumtopf can be used at this time or for improved flavor, let age one month before serving.

Ladle Rumtopf into clean sterilized jars, cover and label, or bring mixture to a boil and pack in sterilized jars leaving 1/2 inch head space. Wipe rims and adjust lids according to manufacturers directions. Process in a boiling water bath for 30 minutes. Cool jars away from drafts and label.

Store in a cool dry place.

Serve over ice cream, pound cake, puddings, custards, or crepes.

NOTE: As Rumtopf is used, add more fruit and rum to syrup in jar. Taste for spices. Avoid adding bananas and too many citrus fruits. Refrigerate to prevent fermentation or process as above.

Makes 3 pints

Easy Rumtopf is one of the recipes I received from a friend of mine when we lived in Germany. I have never canned the Rumtopf. I use it as soon as it is ready. The fruit is scrumptious.

Recipe Submitted and Shared By:

Dianne
Online Beta and PA Xi Theta Gamma
Monaca, PA

“Wishing all my Sisters a Very Merry Christmas and a Joyful New Year.”

Charlene , Chiloquin Oregon
 Online Theta
 Laureate Eta, Klamath Falls

Easy Chunky Chocolate Chip Cookies

Ingredients:

- 1 roll of Pillsbury Chocolate Chip & Chocolate Chunk Cookie Dough
- 1/2 cup pecan pieces
- 1/2 cup of any flavor filled Hershey Kisses (my favorite is Cherry filled Hershey kisses)
- Be sure to cut the kisses in half



A favorite is the cherry filled kisses.

Directions:

- Preheat oven to 350 degrees
- Put roll of cookie dough in mixing bowl and blend together when softened
- Add pecan pieces and filled Hershey Kisses
- Mix together well and then drop by rounded teaspoons on ungreased cookie sheet.
- Bake in 350 degree oven for approximately 10 minutes or until edges are light brown.
- Remove from oven and cool on rack - then ENJOY!

Makes about 24 cookies.

Recipe Submitted and Shared By:

Rebecca
Xi Kappa, Land Chapter
Garner, NC

“May your Christmas be filled with promise and blessed with peace and Joy.” Pat Bailey/OLA

Sister Selected Website Pick for Christmas

<http://www.santalady.com/xmasgames.html>

Santa Lady. Com

Look for the Christmas Card Game Link on this Page—Interesting Game

Found on this site...

Left/Right Game, The Gift Exchange, 12 Days of Christmas, Kiss Game, White Elephant Exchange, Christmas Scavenger Hunt, Crosswords, Hum That Carol Game, Christmas Card Toss and more...

Thank you to Carol , Online Alpha in Sarasota. FL



Look for the Many Games this site has to offer!

Cranberry Sour Cream Crumble

TOPPING

- 1/2 cup all-purpose flour
- 1/3 cup sugar
- 1/4 cup almonds -- chopped
- 1/4 cup butter -- melted*
- 1/4 teaspoon vanilla

COFFEE CAKE

- 1/4 cup almonds -- chopped
- 1 cup sugar
- 1/2 cup butter -- softened*
- 1 teaspoon vanilla
- 2 eggs
- 2 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup sour cream
- 1 cup cranberry sauce -- whole berry

Stir together all topping ingredients in medium bowl until mixture resembles coarse crumbs. Set aside.

Heat oven to 350°F. Sprinkle 1/4 cup chopped almonds on bottom of greased 9-inch spring form pan or 10-inch tube pan; set aside.

Combine 1 cup sugar, 1/2 cup butter and 1 teaspoon vanilla in large bowl. Beat at medium speed, scraping bowl often, until well mixed. Add eggs; continue beating, scraping bowl often, until well mixed. Continue beating, adding 2 cups flour, baking powder, baking soda and salt alternately with sour cream until well mixed.

Spoon half of batter into prepared pan; spread to cover bottom. Spoon cranberry sauce over batter; spread to edges. Spoon remaining batter over cranberry sauce; spread to cover. Sprinkle topping over batter.

Bake for 70 to 85 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove sides of pan.

You can substitute LAND O LAKES® Soft Baking Butter with Canola Oil.

Source:

["http://www.landolakes.com"](http://www.landolakes.com)

NOTES : Serve this moist, tender coffee cake for breakfast or brunch, or as a delicious holiday dessert. I took this to work and it was gone before 10:00 AM!

*Terrie
Beta Rho
Leesville, SC, USA*

"Merry Christmas from Ann"

Laureate Zeta Gamma & OLA
Deer Park, Texas

Starbuck's Cranberry Bliss Bars

2 cups flour
1-1/2 cups uncooked quick cooking rolled oats
3/4 cups + 1 Tablespoon firmly packed brown sugar (divided)
1 cup softened butter
8 ounces cream cheese
14 ounces sweetened condensed milk
1/4 cup lemon juice
1 teaspoon vanilla
2 tablespoons cornstarch
16 oz. can whole berry cranberry sauce



Serve These at your next social!

Preheat oven 350°F. Lightly grease 13 x 9 baking pan. In large bowl combine flour, oats, 3/4 cup sugar and butter. Mix until crumbly. Reserve 1-1/2 cups crumb mixture for topping. Press remainder crumb mixture in prepared baking pan. Bake 15 minutes. Cool completely. In large bowl beat cream cheese until fluffy, gradually mix in condensed milk, lemon juice, and vanilla. Mix until smooth. Pour evenly over crust. In a small bowl combine remaining sugar, cornstarch and cranberry sauce. Spoon over cream mixture. Sprinkle reserve crumb mixture over top. Bake 40 minutes, cool at room temperature, refrigerate before cutting. Store in refrigerator.

Recipe Submitted and Shared By:

Terrie
Beta Rho
Leesville, SC, USA

“Have a very Merry Christmas to sisters everywhere and all the best for 2006.”

Alice
Omicron Master
Sherwood Park, AB
Canada

Beta Sigma Phi

The Next E-Edition Will Go Out on
Feb 28, 2006! Look for it Online!

[www.betajournal.com/
main_shoppe.htm](http://www.betajournal.com/main_shoppe.htm)

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Or, display your items on the web at no charge and fill out the online form at the bottom of the Beta Shoppe page.

Must have items...

Christmas Ornaments, Beta and Berry Bags for Pledge Training and Fun, Pins, Fleece Vests, Stitch Badge Kits, Secrets Sister Card Sets and More..

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