

MIND BODY SPIRIT

December 2018



'Twas the Night Before Christmas

Bristol Redevelopment & Housing Authority

809 Edmond Street, Bristol, VA 24201

"Twas The Night Before Christmas

By Clement Clarke Moore

'Twas the night before Christmas, when all through the house
Not a creature was stirring, not even a mouse;
The stockings were hung by the chimney with care,
In hopes that St. Nicholas soon would be there;

The children were nestled all snug in their beds,
While visions of sugar plums danced in their heads;
And mamma in her 'kerchief, and I in my cap,
Had just settled down for a long winter's nap,

When out on the lawn there arose such a clatter,
I sprang from the bed to see what was the matter.
Away to the window I flew like a flash,
Tore open the shutters and threw up the sash.

The moon on the breast of the new fallen snow
Gave the lustre of mid-day to objects below,
When, what to my wondering eyes should appear,
But a miniature sleigh, and eight tiny reindeer,

With a little old driver, so lively and quick,
I knew in a moment it must be St. Nick.
More rapid than eagles his coursers they came,
And he whistled, and shouted, and called them by name;

"Now, Dasher! now, Dancer! now, Prancer and Vixen!
On, Comet! on Cupid! on, Donder and Blitzen!
To the top of the porch! to the top of the wall!
Now dash away! dash away! dash away all!"

As dry leaves that before the wild hurricane fly,
When they meet with an obstacle, mount to the sky,
So up to the house top the coursers they flew,
With the sleigh full of toys, and St. Nicholas too.

And then, in a twinkling, I heard on the roof
The prancing and pawing of each little hoof.
As I drew in my hand, and was turning around,
Down the chimney St. Nicholas came with a bound.

He was dressed all in fur, from his head to his foot,
And his clothes were all tarnished with ashes and soot;
A bundle of toys he had flung on his back,
And he looked like a peddler just opening his pack.

His eyes how they twinkled! his dimples how merry!
His cheeks were like roses, his nose like a cherry!
His droll little mouth was drawn up like a bow,
And the beard of his chin was as white as the snow;

The stump of a pipe he held tight in his teeth,
And the smoke it encircled his head like a wreath;
He had a broad face and a little round belly,
That shook when he laughed like a bowlful of jelly.

He was chubby and plump, a right jolly old elf,
And I laughed when I saw him, in spite of myself;
A wink of his eye and a twist of his head,
Soon gave me to know I had nothing to dread;

He spoke not a word, but went straight to his work,
And filled all the stockings; then turned with a jerk,
And laying his finger aside of his nose,
And giving a nod, up the chimney he rose;

He sprang to his sleigh, to his team gave a whistle,
And away they all flew like the down of a thistle.
But I heard him exclaim, ere he drove out of sight,
"Happy Christmas to all, and to all a good night."

'Twas the Night before Christmas' is a beautiful holiday poem that was written by Dr. Clement C. Moore for his children as a Christmas present. It was reprinted many times over and wasn't what Moore thought would make him famous... but it did.

Most of us are a kid at heart when it comes to Christmas. We love this poem and can recite it by heart. This poem is a tradition in lots of homes to be read to our little ones the night before Santa arrives. We hope you will enjoy it again or for the first time.

We wish for you Good Tidings for this holiday season and a healthy, Happy New Year.

“Happy Christmas to All and to All a Good Night”

Bristol Redevelopment & Housing Authority



Recipe of the Month

Gingerbread Cookies

1 Cup Butter, softened	
1 ½ Cup White Sugar	2 tsp. Baking Soda
1 Egg	2 tsp. ground cinnamon
1 ½ TBSP. Orange Zest	2 tsp. ground ginger
2 TBSP. Dark Corn Syrup	1 tsp. ground cloves
3 Cups All-Purpose Flour	1/ tsp. salt

Cream the butter & sugar together. Add egg & mix well. Mix in orange and corn syrup. Add the flour, baking soda, cinnamon, ginger, ground cloves and salt. Mix well until well combined. Chill dough for at least two hours.

Preheat oven 375 degrees. Grease cookie sheets. On a lightly greased surface, roll dough out to ¼ " thickness. Cut into desired shapes using cookie cutters. Place cookies 1" apart on the prepared cookie sheets.

Bake for 10 to 12 minutes, until cookies are firm and lightly toasted on the edges. Enjoy!

Cookies
for
Santa

**Happy Birthday
to:
Janice Shuttle**



Computer Lab—RSB

Monday 1pm -3:pm

Thursday 3pm—5pm

GED Classes—RSB

Monday & Wednesday

9am—12 Noon

Loom Knitting Class—RSB

December 13, 2018 2pm.

Seasons Greetings

December 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					