



The 12-Week
Holiday Planner
for the
Christian Family

So You Can Keep Your Focus On Jesus
This Holiday Season!

By
Sheri Graham

Featuring Marilyn Moll's Holiday Timetable from
www.urbanhomemaker.com

and

Ann Voskamp's Jesse Tree Devotionals from
www.holyexperience.blogspot.com



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Jesus is the . . .

Alpha and Omega

The Beginning and Ending of all things

Items to Do This Week:

- **Make your lists of gift recipients** - Using the Christmas Gift Shopping List and Gift Making Checklist provided, jot down people you will want to buy gifts for and/or make gifts for. Don't worry about specific gift ideas now...you will work on that next week. For now, just jot down names! Once completed, file this list in your Christmas Gifts Checklists section in the back.
- **Christmas Card List**- Using the Christmas Card Checklist provided, fill in the names and addresses of family and friends you want to send cards to. Once the names and addresses are completed, slide into a sheet protector and file in the Christmas Card Checklists section in the back. (Use a washable marker to fill out the checklist, marking on the sheet protector if you want to include a picture and when the card is mailed, so that you can wash off and reuse this list year after year!)
- **Plan out menus for Thanksgiving, Christmas, and New Year's** - Fill out the Menu forms and Recipe Cards provided for each of these holidays and file them in the Holiday Menus & Recipes section for later use! (See Our Favorite Holiday Recipes section for some ideas!)
- **List of baked goodies to share or to give away** - Using the form provided, jot down a list of people you would like to bake for this holiday season! Use the Holiday Baking Recipe Cards to fill in recipes you may want to use for these gifts. File this under the Holiday Baking & Recipes section when your list is completed. (See Our Favorite Holiday Recipes section for some ideas!)
- **List of favorite meals to freeze for later** - Using the form provided, make a list of some of your family's favorite meals that you can make and freeze ahead of time! You can also use the Freezer Meal Recipe Cards to fill in some recipes you want to use. Having some meals in the freezer during the busy holiday season will be such a blessing! Just make a list for now, the actual preparation of these meals will be done later. Once you have compiled a list of meals, file this form under the Holiday Menus & Recipes section. (See Our Favorite Holiday Recipes section for some ideas!)

December 24 Journey



Today's reading: Luke 2:1-5

¹And it came to pass in those days, that there went out a decree from Caesar Augustus, that all the world should be taxed. ²(And this taxing was first made when Cyrenius was governor of Syria.) ³And all went to be taxed, every one into his own city. ⁴And Joseph also went up from Galilee, out of the city of Nazareth, into Judaea, unto the city of David, which is called Bethlehem; (because he was of the house and lineage of David:) ⁵To be taxed with Mary his espoused wife, being great with child.

It has been a breathtaking journey...from the very inception of life on Earth...to this, the bated-breath moments before His coming. Thousands of years, generations of people, all turned, waiting, ready for this breaking-forth, cosmic-shattering moment.

And we have come too. Dusty and weary, the baggage of our past heavy, we have also come up to Bethlehem----seeking the time of our deliverance.

We too are about to be birthed---from darkness into Light, from despair into Hope, from existence into ABUNDANT Living. The journey is almost over. Our waiting and yearning and seeking is almost a memory. We are almost there...because You are coming.

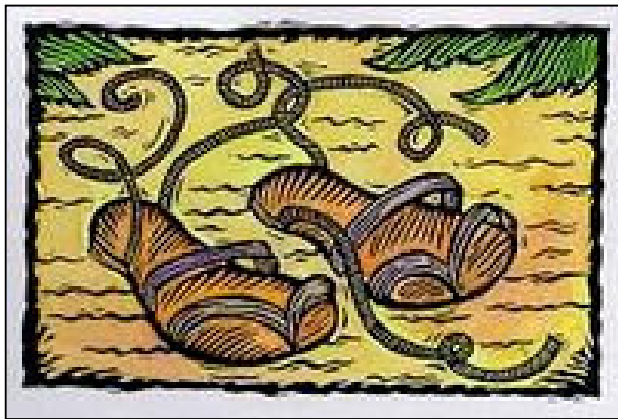
Lord, tired and worn, we smile now, we break into a run—the journey is almost over---or are we just beginning the greatest journey of all?



December 22



December 23



December 24



December 25

*What a Glorious Christmas!
He has COME!*

HARVEST FRUIT & NUT PIE

2 prepared pie crusts
4 medium apples peeled and sliced
1 cup cranberries
1/2 cup golden raisins (or regular)
1/2 cup chopped walnuts
1 cup sugar
2/3 cup brown sugar
4 Tbsp. Flour
1 tsp. Cinnamon
1/4 tsp. Nutmeg
3 Tbsp. Butter

Preheat oven to 400 degrees.

Mix everything in bowl except butter. Pour into bottom crust. Cut butter on top of filling. Put top crust on and seal. Bake for about 45 minutes.

HOT CHOCOLATE MIX

3 cup Powdered milk
3/4 cup Sugar
1/2 cup Cocoa
Dash salt

Combine all ingredients and store in an airtight container.

To prepare hot chocolate:

4 tablespoons Mix
8 oz. Boiling water
Marshmallows OR Whipped Cream

Pour the boiling water over the mix in a cup. Garnish with marshmallows or whipped cream.

OIL CAKE

My husband and kids LOVE this cake! It is so quick and easy to mix up and uses ingredients you have on hand. We like the smaller cake size (8X8). It is just perfect for dessert for a couple of meals and not so big that it spoils before we eat it all!

1 1/3 c. flour
1 c. brown sugar
1/4 c. Cocoa
1 t. baking soda
1/2 t. salt
1/3 c. oil
1 t. vinegar
1/2 t. vanilla
1 c. water

Mix together all the ingredients in the above order and pour into an ungreased 8x8x2 pan. (double the recipe and make a 9X13 cake!) Bake at 350 degrees for 35 minutes.