

1

Adventskalender

Weihnachtsmousse

Christmas Mousse

Zutaten

Für 4 Personen

- 100 g Zartbitterschokolade
- 1 TL Butter
- ½ Messerspitze Kardamom
- 200 g Schlagsahne
- Backkakao

Zubereitung

1. Schokolade in Stücke brechen. Mit Butter im heißen Wasserbad schmelzen. Kardamom unterrühren. Ca. 5 Minuten abkühlen lassen.
2. Inzwischen Sahne steif schlagen. Die abgekühlte, aber noch flüssige Schokolade mit einem Teigschaber vorsichtig und langsam unter die Sahne heben. Auf Gläser verteilen. Nach Belieben sofort servieren oder kalt stellen.
3. Nach Belieben mit Kakao bestäuben.

Ingredients

For 4 persons

- 100 g dark chocolate
- 1 tsp butter
- ½ knife point cardamom
- 200 g of whipped cream
- baking cocoa

Preparation

1. Break chocolate into pieces. Melt with butter in a hot water bath. Stir in cardamom. Let cool for about 5 minutes.
2. In the meantime whip cream until stiff. Carefully and slowly lift the cooled, but still liquid chocolate under the cream with a spatula. Distribute in glasses. Serve immediately or refrigerate as desired.
3. Dust with cocoa at will.



2

Adventskalender

Button Wreath



You will need:

Pipe cleaner
Buttons
Ribbon

Instructions:

Thread the pipe cleaner in and out through the two holes of each button, spacing the buttons as you go.

Bend into a circle, then twist the top of the circle together to secure the buttons in place. Tie a ribbon bow around the top on the wreath.

That's it, you are done - and your button wreath is ready to display! Tie another loop of ribbon or cord, or attach another piece of pipe cleaner as a loop, to hang it up if you wish.



Taken from: <https://www.activityvillage.co.uk/button-wreath>

3

Adventskalender



Ihr Kinderlein kommet

Text von Christoph von Schmidt

Musik von Johann Abraham Peter Schulz

mf

C *G*

1. Ihr Kin- der- lein, kom- met, o kom- met doch
2. O seht in der Krip- pe, im nächt- lich- en

C *C* *G*

all! Zur Krip- pe her kom- met in Beth- le- hems
Stall, seht hier bei des Licht- leins hell- glän- zen- dem

C *G* *Dm* *Am*

Stall und seht, was in dies- er hoch- hei- lig- en
Strahl, den lieb- lich- en Kna- ben, das him- mli- sche

F *G7* *C* *G* *C*

12 13 14 15 16

Nacht der Va- ter im Him- mel für Freu- de uns macht.
Kind, viel schö- ner und hol- der, als Eng- e- lein sind.

4

Adventskalender



Christmas Traditions in Austria

The Christmas tree plays a very important role and every town sets up its own Christmas tree. A traditional tree is decorated with gold and silver ornaments, stars made out of straw, sweets and candy wrapped in tinfoil, gilded nuts, decorated ginger bread cookies etc.

On Christmas Eve shops close at around 6 p.m. and there are no movie or theater performances and no concerts. Most bars, restaurants, night clubs are closed and traffic is almost non-existent. There are however some coffeehouses, bars and restaurants that are open in Vienna.

Around 7 p.m. on Christmas Eve (December 24th) the tree is lit for the first time and the whole family gathers to sing Christmas carols. "Silent Night, Holy Night," written

and performed for the first time on December 24th, 1818, by Josef Mohr and Franz Gruber in the Austrian village of Oberndorf, is still the favorite Christmas carol.

Presents are placed under the tree and young children believe that they were brought to them -- as a reward for good behavior -- by the Christ Child (Christkind). Austrian Christmas tradition has it that it is the Christ Child himself (or rather, an eponymous cherubic figure known as the "Christkind") who decorates the Christmas tree on Christmas Eve and brings the children their Christmas presents, and it is to him that their letters and wish lists are addressed in the weeks before Christmas.

5

Adventskalender

Weihnachtsdeko: Holzstern basteln



What you need:

5 branches cut in the same length

jute tape

if necessary, florist wire

Directions

Try to fold the branches into a star, before tying them together to see if they fit together uniformly and are stable.

Use the tape to tie together the ends and where the pieces connect, one after another. If you make a big star, you can fix the ends and connectors first with florist wire and then tie the tape around them - this way the star becomes a bit more stable.

Taken from: <https://www.mein-schoenes-land.de/weihnachtsdeko-holzstern-basteln>

6

Adventskalender

Natürliche Nikolaus-Deko: Apfelmännchen



Material: apples, walnuts, felt wool, gold paper, toothpick, drill, craft glue, scissors

Directions: Polish the apples that are as red as much as possible with a kitchen towel so that they shine beautifully, and if necessary, remove the stalk. Use a drill to drill small holes in the underside of the walnuts, insert a toothpick each time and use them to stick the nut onto the apples. Drape some felt wool around the nuts to create beautiful Sankt Nikolaus beards. Fix the beards to the nuts with a few dabs of craft glue. Cut out small bishop caps from the gold paper, leaving narrow edges on both sides. Glue the edges together to form the ring. Then place the caps on Sankt Nikolaus, fix with glue if necessary - that's it!

Taken from: <https://www.mein-schoenes-land.de/natuerliche-nikolaus-deko-apfelmaennchen>

7

Adventskalender



Christmas Fact:

Gingerbread, jelly and marzipan, layered and covered in chocolate: In 1936, Dominostein sweets were invented as an inexpensive alternative to costly truffles and pralines. Today, the little squares are a typical German Christmas treat.

Taken from: <https://www.dw.com/en/24-german-christmas-facts-dws-advent-calendar/g-36586474>

8

Adventskalender

Süßer Adventsschmuck aus Filz



You need: felt (in brown or your favorite color), cookie cutters, pens, scissors, hole punch, pretty ribbons, possibly pearls for decorating and a white line pen.

Directions: Place a cookie cutter of your choice on brown felt and trace the contours with a pencil and cut out. Now you can paint the felt piece with white dots, lines or circles! Allow the paint to dry well and use a hole punch to create an opening for the ribbon. Decorate the ribbon as desired with a bow and pearl.

Taken from: <https://www.mein-schoenes-land.de/adventsschmuck-selbst-gemacht>



9

Adventskalender

Vom Himmel hoch, da komm ich her

Satz: Hans Leo Hassler
Text: Martin Luther



1. Vom Him-mel hoch da komm ich her. Ich bring euch gu - te neu-e
2. Euch ist ein Kind - lein heut ge - born. Von ei - ner Jung-frau aus-er-
3. Es ist der Herr Christ, un - ser Gott, der will euch füh - ren aus al-ler

1. Vom Him-mel hoch da komm ich her. Ich bring euch gu - te neu-e
2. Euch ist ein Kind - lein heut ge - born. Von ei - ner Jung-frau aus-er-
3. Es ist der Herr Christ, un - ser Gott, der will euch füh - ren aus al-ler

10

Adventskalender

Chocolate Cinnamon Cake



Ingredients For 12 pieces

- 200 g chocolate, (70% cocoa)
- 200 g soft butter
- 4 eggs, medium size
- 150 g of sugar
- 80 g of ground almonds
- 1 tbsp cinnamon powder
- 2 tsp powdered sugar

Preparation

Break the chocolate into pieces and melt in a bowl over a hot water bath, stirring occasionally. Lay out the bottom of a springform pan (24 cm Ø) with parchment paper. Stir butter in with the chocolate and let it melt until well combined. Remove the bowl from the water bath and allow to cool slightly.

In the meantime, place the eggs and sugar in a bowl and stir with the whisk of the hand mixer for 5 minutes until creamy. Add in almonds first then ½ tsp cinnamon, then briefly stir in the butter chocolate mixture.

Preheat oven to 400°F. Pour the dough into the pan and bake in the hot oven on the griddle in the middle for 25 minutes. Let the cake cool in the pan.

Mix powdered sugar and cinnamon, dust the cake with it and cut into pieces.

11

Adventskalender



Christmas Fact:

The Christmas tree set up in front of Windsor Palace is a gift from Germany to the Queen of England. The Caucasian fir grew on the estate of the House of Saxe-Coburg and Gotha, the home of the great-great-grandfather of Queen Elizabeth II. The ornaments were also made in Germany, by a glassblower in Thuringia.

Taken from: <https://www.dw.com/en/24-german-christmas-facts-dws-advent-calendar/g-36586474>

12

Adventskalender

Weihnachtsmarkt am See in Konstanz

The "Weihnachtsmarkt am See" is the most popular Christmas market on Lake Constance, it stretches from the marketplace in the historic old town to the harbor and attracts more than 450,000 visitors each year.

There are nearly 160 artisans selling their products in huts and on the ship to stroll by, marvel and buy at. The wide range of artisans offer surprising and original gifts for everyone.

You can also enjoy culinary delights from all over the world, sweets and fragrant punch will lure you in to linger and warm up.

Entertainment ranges from the festive Christmas music of local music clubs to St. Nicholas and carousels. For the young visitors of the Christmas market there is also a Christmas bakery. Here, children over the age of 6 can bake Christmas cookies and take their creations home.



13

Adventskalender



Available in the SGC Library:
"Frohe Weihnachten, Zwiebelchen!"
by: Frida Nilsson

Zwiebelchen, who is actually called Stig, wants nothing more than a bicycle for Christmas. But that's too expensive for Zwiebelchen's mother; she tells him he should choose something else. But there is nothing else he would like. Nothing at all. Then he comes up with the idea that Karl - the funny local - can hypnotize chickens; and if Karl can hypnotize chickens, then he can also make Zwiebelchen's mother buy him a bicycle for Christmas. Right?

Synopsis from: <https://www.kinderbuch-couch.de/titel/1805-frohe-weihnachten-zwiebelchen/>

The SGC Library is open Monday through Friday
from 9a.m. to 3:30p.m.

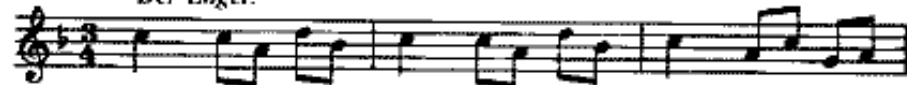


14

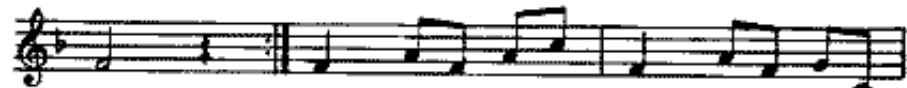
Adventskalender

Kommet, ihr Hirten

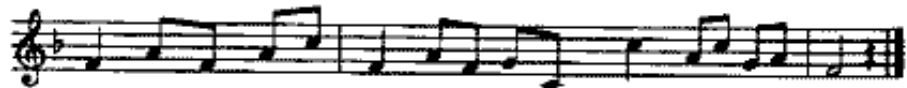
Der Engel:



Kom - met, ihr Hir - ten, ihr Män - ner und
kom - met, das lieb - li - che Kind - lein zu



Fraun, Chri - stus, der Herr, ist heu - te ge - bo - ren.
schaun.



den Gott zum Heiland euch hat er - ko - ren: Fürch - tet euch nicht!

Die Hirten:

Lasset uns sehen in Bethlehems Stall,
was uns verheißen der himmlische Schall.
Was wir dort finden, lasset uns künden,
lasset uns preisen in frommen Weisen: Halleluja.

Alle:

Wahrlich, die Engel verkündigen heut
Bethlehems Hirtenvolk gar große Freud.
Nun soll es werden Friede auf Erden,
den Menschen allen ein Wohlgefallen: Ehre sei Gott!

Text: Karl Riedel Melodie: Volksweise aus Böhmen



15

Adventskalender

Christmas Magic in the Old Town of Innsbruck, Austria

Experience the traditional, romantic and festive Christmas atmosphere of Innsbruck's old town. The colourful Christmas market stalls are nestled between attractive medieval buildings and the Golden Roof. Enjoy the hustle and bustle of the Christmas market with a mug of mulled wine or one of the hot punch specialties. The 70 market stalls are a treasure trove for Christmas tree decorations, handicrafts, woollen goods and souvenirs. A viewing platform offers wonderful views over the roofs of the stalls. Austrian Turmbläser (brass bands) play traditional Christmas music from the Golden Roof and give the market a truly special feel.



Taken from: <https://www.innsbruck.info/en/customs-and-events/highlights/advent-and-christmas.html>

16

Adventskalender

Swiss Christmas Foods

The main Christmas meal is eaten on Christmas Eve and popular foods include a Christmas ham and scalloped potatoes with melted cheese and milk baked into it. Dessert is often a walnut cake and Christmas cookies.

Cookies are very popular to buy and make. Each family has their own recipes and favorites.

Another popular food, especially for parties, is fondue (a pot of melted cheese which you dip bread in - and you might have to kiss the person on your left!). Sometimes 'FIGUGEGL' (fee-goo-geck-ul) is added to party invitations. This means 'Fondu isch guet und git e gueti Lune' (fondue is good and gives a good mood).

Taken from: <https://www.whychristmas.com/cultures/switzerland.shtml>



17

Adventskalender

Weihnachtliche Lichterstadt



What you need:

Cover pages of old magazines or other solid paper, felt-tip pen, scissors, cutter, cutting pad, pine cones, tealights

Directions:

Cut out about 15 cm wide strips from the cover pages and fold into an accordion. Draw houses on the resulting fields. Cut along the roof line with the scissors, remove the windows with the cutter.

In the evening tealights illuminate the town, the candles are placed in glasses behind the rows of houses. Optional: add a few cones to your small city of lights.



Taken from: <https://www.mein-schoenes-land.de/weihnachtliche-lichterstadt>

18

Adventskalender



Christmas Fact:

The Moravian star, known in Germany as the Herrnhut star, represents the star of Bethlehem, and has turned into a symbol of Advent. The three-dimensional body with pointed spikes was devised in Upper Lusatia, where Protestant refugees from Bohemia settled in Herrnhut, Saxony, in 1722. The fruits of their missionary work are seen in the founding of churches around the world.

Taken from: <https://www.dw.com/en/24-figures-whove-left-their-mark-on-christmas/a-41600582>

19

Adventskalender



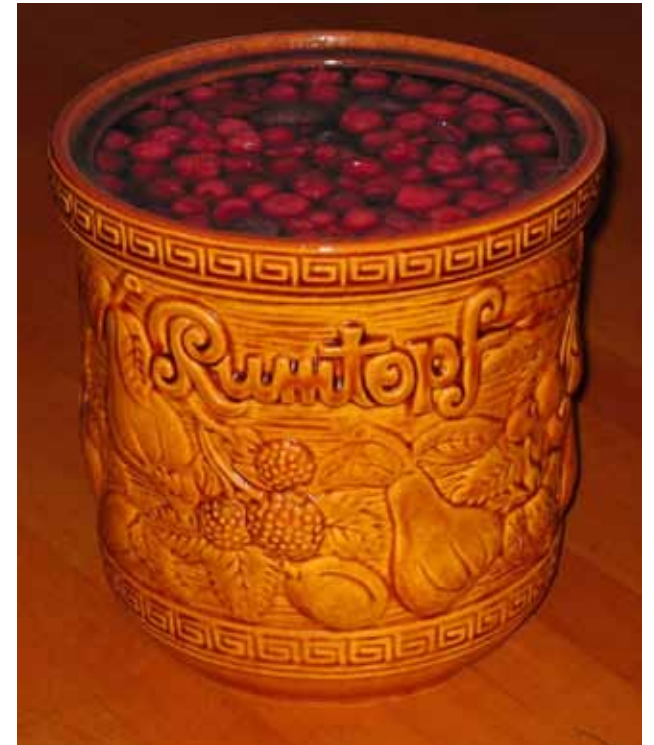
Rumtopf

To put a Rumtopf together you start in the summer time. And when you finally open it at Christmas time it should be a very solemn moment.

To have the Rumtopf "ripened" to a true delight three things are important: Choose a pot of stoneware or pottery, use only well selected, fully ripe and clean fruit and of course the best of dark rum.

Start with strawberries when they are in season. Of two parts strawberries one part white or brown sugar. Pour rum over it. Level of rum should be at least the width of three fingers above berries. Cover pot with tight-fitting lid or parchment paper and wait till your next fruit is in season.

Repeat same procedure. As the summer goes on you add layer upon layer of fine fruits like cherries, Saskatoon berries, apricots, blueberries, peaches, gooseberries, raspberries, pears and grapes. Apricots, peaches and pears must be peeled and cut in wedges. Now and then you shake the pot a little and also check the liquid level. Add more rum if needed and store in a dark cool place.



20

Adventskalender



Serviettenring aus Zieräpfeln

A napkin ring made of small apples is made in no time at all!

Simply thread the fruit onto binding wire, twirl the wire into a ring and decorate it with a bow. Leave stalks on the fruits.

21

Adventskalender

German Chocolate Rum Balls

Ingredients:

- 100 g butter, warm
- 100 g powdered sugar
- 200 g milk chocolate
- 100 g dark chocolate, semi-sweet (60-70% cocoa)
- 4 tbsp dark rum (or Amaretto, Brandy)
- Chocolate sprinkles or unsweetened cocoa powder

Preparation: (makes about 30)

- Butter should be very soft. Mix butter until foamy.
- Sieve powdered sugar, add to butter.
- Break chocolate into smaller pieces, melt in double boiler.
- Combine butter-sugar mix with chocolate and rum.
- Let sit in fridge for 1 hour.
- Dip hands in cold water and form small balls out of the chocolate batter.
- Roll the balls in cocoa powder or in chocolate sprinkles. If you like you can use also unsweetened grated coconut. Place on a plate.
- Let sit in the fridge for 1 hour.
- Place each ball into matching paper cups (the ones you use for pralines).



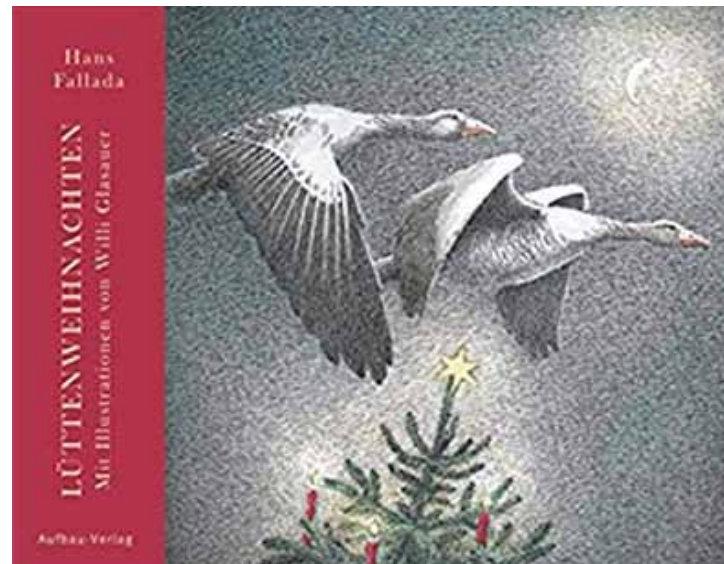
22

Adventskalender

Available in the SGC Library:
"Lüttenweihnachten"
by: Hans Fallada

Fallada's Christmas story tells of a strange Christmas custom, the Christmas for four-and two-legged animals. With illustrations of expressive images in a wintry-magical landscape by Willi Glasauer.

The SGC Library is open Monday through Friday from 9a.m. to 3:30p.m.



23

Adventskalender



Christmas Fact:

The most popular Christmas Eve dinner in Germany is potato salad with wieners, a 2014 study found. Perhaps because it's easy to prepare ahead of time, or because Christmas Eve is regarded by some as an evening of fasting, and a simple potato salad seems like an appropriate meal. Or perhaps people in Germany just like it. Yet others, like Chancellor Angela Merkel, traditionally serve goose.

24

Adventskalender



The Saskatchewan German Council wishes you a Merry Christmas and a Happy New Year!

Fröhliche Weihnachten und ein gesundes neues Jahr wünscht der Saskatchewan German Council!

