

# Hello From Volunteer Resources

July 28, 2020

When do you think about special holidays...  
why not now!

There Are Holidays All Year Round Around The World  
<https://www.youtube.com/watch?v=XSp3NvIHmME>

More information about holidays from video... (some take a bit to load, may have to click to start or turn on the sound)



[Ramandan](#)



[Summer & Winter Solstice](#)



[Harvest Festival](#)



[Diwali](#)



[Hanukkah](#)



[Christmas](#)



[Kwanzaa](#)



[Chinese New Year](#)

Did you know Spiritual & Religious Care puts up these posters like these to recognize and celebrate diversity in our community:

*Dhu al-Hijjah*  
23 July – 02 August

Read the Quran  
Talkbeer  
Dhikr  
Recite blessings on the Prophet (peace and blessings be upon him)  
Night Prayers

\* Fasting  
If you do not fast for the whole period, fast on the Day of Arafah  
Sincere Repentance  
\* Charity  
\* Good Deeds  
\* Remember Death

Spiritual and Religious Care

*Tisha B'Av*

Destruction and Renewal  
July 30

May we merit to celebrate Tisha B'Av this year together with Moshiach and the rebuilding of our third Holy Temple. AMEN!

Spiritual & Religious Care

*"Rakhi is a thread that binds two souls in a bond of joy and brings back bit of childhood that can never be lost."*

03 August

Spiritual & Religious Care

*Happy Janmashtami*

May Lord Krishna give you best of health, fulfill all your wishes and bless you with love, happiness and laughter. Wishing you and your family a very happy Janmashtami! May the divine tunes of Krishna's flute fill your life with eternal joy.

Happy Janmashtami!

August 11

Spiritual & Religious Care

For last year's words belong to last year's language  
And next year's words await another voice.  
And to make an end is to make a beginning  
May Allah Bless You!

Happy New Year.

Happy Muharram 1442

August 20

Spiritual & Religious Care

Everything For Summer Has  
Been Canceled...  
Let's Just Put Up Our  
Christmas Tree And Call It A  
Year...!!!



## MELT IN YOUR MOUTH SHORTBREAD COOKIES

By Kristen Stevens

Nancy found this recipe online and it reminded her so much of her Dutch childhood. Take a look and please note all words are from the webpage (link below):

<https://www.theendlessmeal.com/melt-in-your-mouth-shortbread/>

*These Melt in Your Mouth Shortbread Cookies are the shortbread cookies my mom has made for Christmas every year since I was a child. They literally melt in your mouth. You will LOVE them!*

This shortbread cookie recipe has only 5 ingredients, is made in one bowl, and is the best shortbread you will ever eat. Are you sold? You should be!

### TIPS FOR MAKING THE SOFTEST SHORTBREAD COOKIES

- This recipe works best if you beat the dough with electric beaters. If you have a stand mixer, set it aside for this recipe. (And a big thank you to my sister for helping me recipe test this with her Kitchen Aid!)
- Make sure the cookie dough is cold before you put it in the oven. If your house is quite warm, put the cookie dough in the fridge to chill it before you bake the cookies.
- Don't skimp on the 10 minutes it takes to beat the dough. My whole family has made this recipe more times than we can count and it works best if you set a timer and see it through the full 10 minutes.
- Use salted butter. This has nothing to do with making the softest shortbread cookies, but it will make the tastiest ones.

**Prep Time:** 15 Mins

**Cook Time:** 15 Mins

**Total Time:** 30 Mins

**Yields:** Makes about 30

### DESCRIPTION

These are the shortbread cookies my mom has made for Christmas every year since I was a child. They literally melt in your mouth. You will LOVE them!

### INGREDIENTS

- 2 cups butter, very soft (I use salted, but unsalted works, too)
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 1/2 cup cornstarch

- 3 cups all-purpose flour
- Colored candied cherries or dried cranberries, for garnish

## INSTRUCTIONS

1. Preheat your oven to 350 degrees. Lightly grease three baking sheets.
2. Using a hand-held electric mixer (see notes), cream the butter, sugar, and vanilla until very creamy. Gradually beat in the cornstarch and flour. Continue to beat the batter until it looks like slightly overbeaten whipped cream, about 10 minutes. I always set a timer for 10 minutes as it feels like a long time.
3. Drop the batter by heaping tablespoons (or 3 level tablespoons, to be exact) onto the prepared cookie sheets. Add a colored cherry or dried cranberry in the center of each cookie. Note: if you don't have 3 cookie sheets wait until you remove the baked cookies from one and it cools. Putting the cookie sheets outside in the cold winter weather cools them down very quickly.
4. Bake the cookies for approximately 15 minutes. You can bake two sheets at once, turning them halfway through. Remove the cookies from the oven just as they start to brown on the bottoms.
5. Let the shortbread cookies cool on the cookie sheet for at least 10 minutes, then transfer them to a cooling rack to finish cooling. Do be careful when moving them as they will fall apart if you transfer them too soon.

## NOTES

I have always used a hand-held electric beater to make these. Based on feedback from both a reader and my sister, if you use a stand-mixer the cookies will fall flat. If you want to use your stand mixer, please make sure to reduce the time you mix the batter.

<b>Nutrition Facts</b>			
Serves 30			
<hr/>			
Amount Per Serving			
<b>Calories</b>			176
<hr/>			
		% Daily Value*	
<b>Total Fat</b> 12.4g			<b>16%</b>
Saturated Fat 7.7g			
<b>Cholesterol</b> 32.5mg			<b>11%</b>
<b>Sodium</b> 2.2mg			<b>0%</b>
<b>Total Carbohydrate</b> 14.8g			<b>5%</b>
Dietary Fiber 0.4g			
Sugars 3.3g			
<b>Protein</b> 1.4g			<b>3%</b>
Vitamin A	12%	Vitamin C	0%
Calcium	0%	Iron	3%



Please send in your favourite recipes so we can share them in future messages.