







It's the most wonderful time of the year --

Well, it can be. Christmas, that magical time of the year filled with gifts, delicious tastes and smells, and reunions of family and friends, can, indeed, be delightful. Or it can be a total nightmare if you are overworked, overdrawn, and overdone.

Avoid that blah feeling at a time when you should be rejoicing. While you can't make the "perfect" holiday, you can prepare and try to stem the tide of too much.

Over the last three years, we've talked all things Christmas at LifeasMOM.com -- in the middle of summer! Christmas in July has been a regular feature as we think ahead a few months and try to give ourselves a head start.

Years ago, I was pregnant with my second child, due in early November. Since my budget required that my gifts be handmade, I went to extreme measures to get those gifts done by his birthdate. I knew that I didn't want to be stressed about Christmas -- I wanted to enjoy it with my new baby!

Since then I haven't been quite so industrious. But, I do like to review things a little bit in advance. I no longer make many gifts by hand, but I do try to find the good ideas early so that I can have enough time to put them in action. That's why Christmas in July can be so much fun. In the following pages, I've culled links, recipes, and planning pages from Christmases Past to share with you. Whether you browse them in July or on December 15th, it doesn't really matter. Having a plan is always a good thing, no matter how early or late in the game that you strategize.

It's my hope that by nudging you in the right direction a little earlier than normal, you can create a custom-made Christmas plan for your family that will help you breathe deeply and enjoy that season when Love came down to Earth.

> May yours be a very merry Christmas this year! Love,

> > FishMama aka Jessica Fisher LifeasMOM.com

when love came down to earth and made his home with man, the hopeless found a hope, the sinner found a friend -- stuart townend

Christmas Planning Ideas

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Jesus is Why Preparing for Advent: Where Will I Look? How to Have a Restful, Memorable, & Meaningful Holiday Season Making Christmas Memories to Last a Lifetime

Your Home

Christmas To Do -- Make a List and Check It Twice Thinking Ahead to a Holiday Wardrobe 5 Ways to Save on Christmas Expenses Tailoring Our Holiday Gatherings for All Ages Tips for Make Ahead Holiday Meals Christmas Morning: Breakfast in a Stocking

Your Family

7 Ways to Make Christmas Easier and More Fun with Toddlers and Babies Budgeting for Christmas Planning for a Holiday Baby 12 Holiday Tips to Avoid Accidental Poisoning Fun December Activities to Do with Your Family Offering Holiday Support to Unemployed Loved Ones Balancina Family Commitments at the Holidays

Christmas Tree Scones

cup unbleached flour
cup whole-wheat flour
cup quick-cooking oats
cup brown sugar
Tablespoon baking powder
tablespoon salt
teaspoon salt
egg
teaspoon vanilla extract
green sprinkling sugar
M and M's or other candy for
decorating

1. Measure the flours, oats, brown sugar, baking powder and salt into the bowl of food processor fitted with metal blade. (Adults only should handle metal blade.)



2. Secure the lid and pulse briefly to mix.

3. Add the butter pieces and process until coarse crumbs are formed. Pour the crumb mixture into a large mixing bowl.

(If you do not have a food processor, the same effect can be achieved in a mixing bowl with a pastry blender, fork, or two table knives held together.)

4. In the processor bowl, combine the buttermilk, egg, and vanilla extract. Slowly pour the wet ingredients into the dry crumb mixture and stir quickly, just until dough forms. Overmixing will result in tough

scones.

5. Empty the dough onto a lightly floured surface. Knead three or four times with floury hands. Dough will be sticky.

6. Shape the dough into a large, flat round.



7. Cut the round into eight wedges.

8. Sprinkle the dough heavily with green sprinkling sugar. As you separate the wedges, flatten the rounded side so that it forms the bottom of a Christmas tree.

9. Place the eight trees equally spaced on ungreased baking sheet.

10. Allow the children to decorate their trees with candies.

11. Bake for 15-20 minutes at 375 degrees. Cool on a wire rack before servings

Holiday Planning - to do list									
Action item	Date to do it	X							
Create holiday budget									
Start saving in a special account or envelope									
Plan Advent/devotional activities with family									
Decide on Christmas cards									
Buy or make cards									
Address envelopes									
Sign, stamp, and mail									
Find decorations									
New ones to buy or make?									
Hang lights									
Buy or assemble tree									
Decorate house									
Review music collection									
New albums to buy?									
Locate CDs & load to iTunes									
Burn a new mix									
Inventory wardrobe									
Make list of items to add									
Shop for new items									
Assess calendar of events Say NO to enough that I stay sane									
Plan parties or events that we are hosting									
Post calendar where everyone can see it Set alerts in phones or online calendar systems									

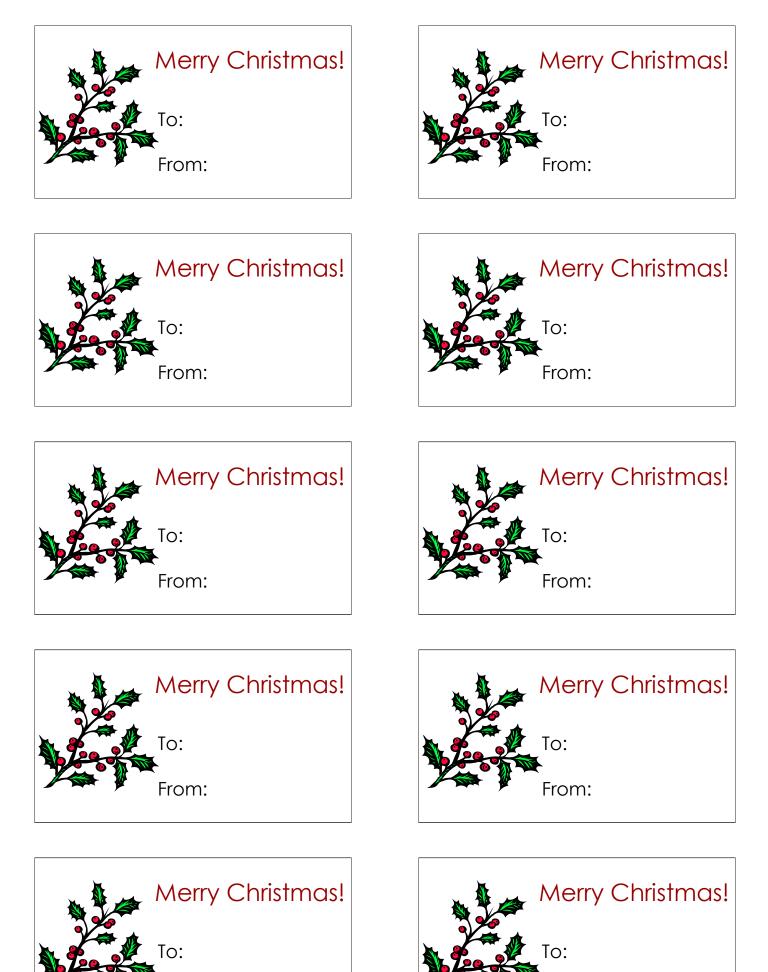
Holiday Planning - to do list, pg 2										
Action item Consider holiday meal planning List the special meals you want to have Create a grocery list of staples to buy ahead of time Fill the freezer with make-ahead meals Bake cookies and freeze	Date to do it	X								
Inventory paper goods, wrappings, ribbons Make a list of needed items and look for sales Set up hostess station w/ paper goods Set up wrapping station										
Create list of gifts to make Purchase supplies Create calendar of progress Get crafting										
Create list of gifts to buy Determine what can be ordered online Go shopping										
Wrap gifts as completed/purchased										
Assemble shipping boxes and package gifts to mail Head to the PO or schedule a pick up										

HOLIDAY BUDGET WORKSHEET										
Category	Specific Details	Budgeted Amount	Actual Amount Spent							
Gifts for Family										
Gifts for Friends										
Gifts for Teachers, Co-workers, Etc										
Wrapping Cards and Post- age										
Shipping										
Parties & Special Meals										
Transportation										
Holiday Clothing										
Giving										
Decorations										
	TOTAL Budgeted	\$								
	Divided by months to save	÷								
	Equals amount to save each month	\$								

HOLIDAY WARDROBE PLANNING SHEET											
Family Member	Shirts/Blouse	Pants/Skirts	Dresses	Shoes/Socks	Accessories						

HOLIDAY DINNER PLAN										
Name of Dish	Recipe Location	Prep Time	Cook Time	Ingredients Needed						
Ex: Cheesy Potatoes	Family cookbook	10 min (Make- ahead)	2 hrs	Hashbrowns, 2 cans cream of chicken soup, grated cheese, minced onion, salt and pepper						

	Serve!									
	30 min before									
	1 hour before									
22	90 min before									
HOLIDAY DINNEL TIMELINE	2 hours before									
TIM	2 1/2 hours before									
INNG	3 hours before									
âΥD	In the AM									
I O L I D	Night Before									
T	Prep & Freeze									
	Recipe									



From:

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Jessica Fisher is a busy mom of six young children, aged toddler to teen. (Homeschool) mom by day, she moonlights as a writer.

Published in over 85 regional parenting publications, Jessica enjoys writing for periodicals as well as the web. She writes about ways to manage a home and family and still keep a smile on your face at <u>LifeasMOM.com</u> and posts "delicious ways to act your wage" at <u>Good</u> <u>Cheap Eats.</u> She is a regular contributor on <u>Life</u>

<u>Your Way</u> and <u>Simple Homeschool</u>. Her writing has also been featured on <u>5</u> <u>Dollar Dinners</u>, <u>Money Saving Mom</u>, <u>Organizing Junkie</u>, and <u>Simple Mom</u>.

She is the author of a forthcoming cookbook in the Not Your Mother's series, published by the Harvard Common Press. She has also authored a number of ebooks, including <u>Organizing Life as MOM</u>, <u>Summer Survival Guide</u>, and <u>FishMama's Guide to Cooking with Children</u>.

For more information about Jessica, visit http://fishmama.com or visit her at either of her two blogs, <u>LifeasMOM.com</u> and <u>GoodCheapEats.com</u>