



Happy Holidays

from your MHA staff to you and yours!



*Here are a few
of our favorite things!*

Cherished holiday recipes, favorite Christmas traditions
and our favorite pictures from the past...

Our holiday gift from your MHA staff
to you and yours!





“These two girls are by far the best presents I have ever received. Merry Christmas from our house to yours!”

~ Sheila Wood, Administrative Assistant (with Marlee and Mia Wood circa 1997)





“One of my most favorite Christmas traditions is setting up my baby girl shoe tree. From first steps to ballet slippers, these shoes always take me back to that sweet time in each of their lives. My girls are grown now; I cherish every step they've taken, both then and now.”

~ Robin Powell, Education Dept.





*Robin's
daughters*

Robin Powell's Tiny Cinnamon Rolls

1 (8 oz) can refrigerated crescent rolls

1 ½ tsp sugar

½ tsp ground cinnamon

1/3 cup sifted powdered sugar

1 tsp milk

1 drop vanilla extract

Unroll crescent roll dough, separate into 4 rectangles; pinch seams to seal. Stir together sugar & cinnamon; sprinkle evenly over the rectangles. Roll up, jellyroll fashion (starting with a long side) and press edges to seal. Cut each “log” into 5 slices, and place in a lightly greased 8 inch round cake pan. Bake at 350 degrees for 10 minutes. Combine powdered sugar, milk and vanilla, stir until smooth; drizzle over warm cinnamon rolls.



I bet you can't eat just one!

~ Robin Powell



Merry Cherry Cheesecakes

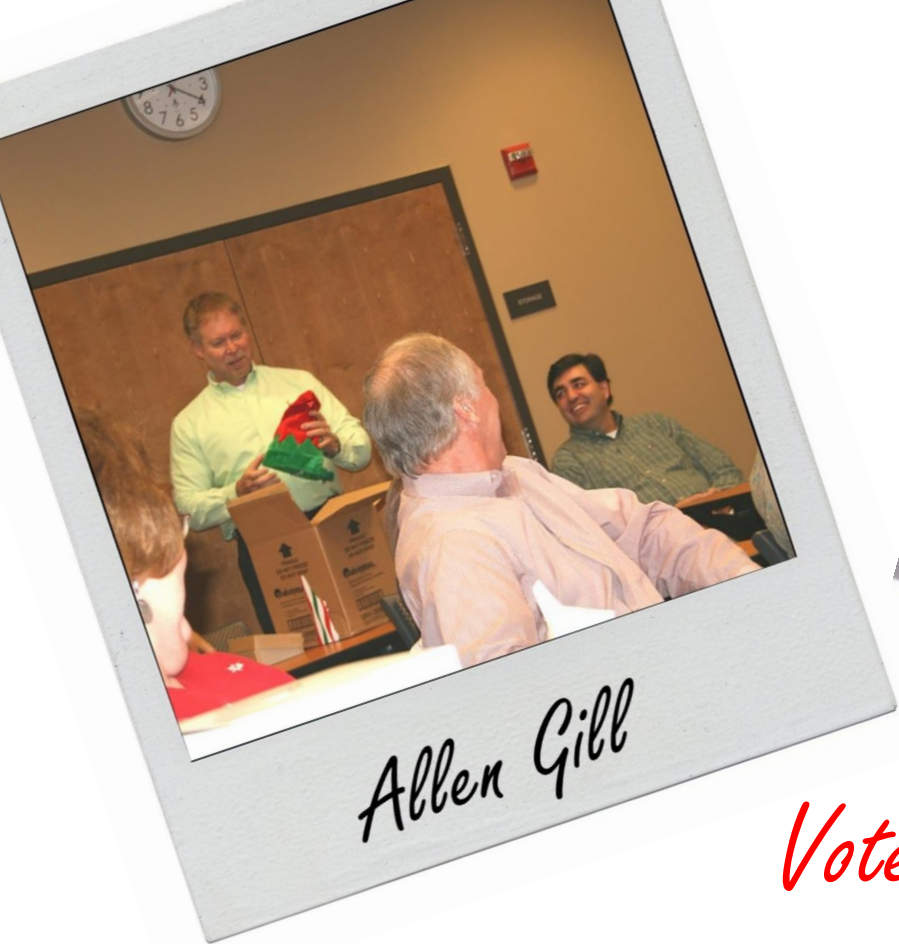
4 8-oz bars cream cheese, softened
1 tbsp lemon juice
1 ½ cups sugar
Cherries

4 eggs
2 tsp vanilla
Aluminum-foil lined cupcake cups
Nilla Wafers

Beat ingredients together until smooth (I put cream cheese in microwave to soften). Place vanilla wafer in bottom of aluminum foil lined cupcake liner; pour mixture 2/3 full in each liner. Place in oven and bake 20 min. at 350. Put one cherry on top of each and let cool. Refrigerate. Makes 30.



~ Belinda Boozer, Executive Assistant to President/CEO



*Voted Most Likely to Be On
the Naughty List for 50 Years
and Counting...*

~ Allen Gill, Claims Manager, HPIC





Mollie Katzen's Quiche Formula

“This is a Quiche Formula that I have been using from my genuine hippie days recipe book, *The Enchanted Broccoli Forest*, by Mollie Katzen, author of *The Moosewood Cookbook*. It's a great 'formula' to use during the holidays because it lends itself well to the use of leftovers. I use the Pillsbury Pie Crust that is found in the biscuit section of the grocery store, (not the frozen crust). The formula invites the cook to use any kind of **cheese** that you might have left from a party or just the end of a wedge of your favorite, whatever you have on hand or your family likes for the **filling**, and gives the correct number of eggs and amount of milk to use for the **custard**. It's kind of like my mother's recipe for soup – use what's in the refrigerator!”

~ Judith Forshee, Education Department





Steve Lesley and his #HailState family





“We love Christmas! As the song says, it’s our most favorite time of the year. Some of the things that we love to do include decorating. (Simple yet effective is my motto!) And I’ll tell the truth here, I love to decorate....Perry Mitchell not so much! I’ve included some pics of our decorations, both inside and out, and you can see what I mean by simple. I have been called a “yardsy” person, and I am. This year to my outside décor I have added the old door from my grandfather’s shed. It’s great for displaying a wreath, and I love having it. It’s special to me, as he holds a special place in my heart. The Christmas tree this year boasts a Chevron M that I made, and the presents under the tree are part of my present-wrapping “trademark.” No store-bought bows for my presents!

We will be having Christmas Day lunch at my house this year and remembering my Aunt Carol, who always hosted it and who passed away this year. I hope my dressing does her proud. After a late lunch, we’ll hop on the 4-wheelers (if those grandsons of ours will share their 4-wheelers!) for making the loop.

This year I hope we will be able to start a new tradition that involves the fire pit Perry Mitchell built (it’s almost finished!) for me this year. It would be like icing on the cake (or the fire pit, as it were) if a bit of that white stuff started falling and we get that White Christmas I’m always dreaming of. I’ve included some pics and recipes that are tried and true, and I hope you enjoy them.

From the Mitchell home (way out in the country! But high-speed Internet has finally arrived!) to yours, MERRY CHRISTMAS and HAPPY NEW YEAR! BE SAFE! (I just had to get that last BE SAFE in....it’s the Risk Manager in me!). ”

~ Lea Ann Mitchell, Senior Risk Management Consultant, HPICO

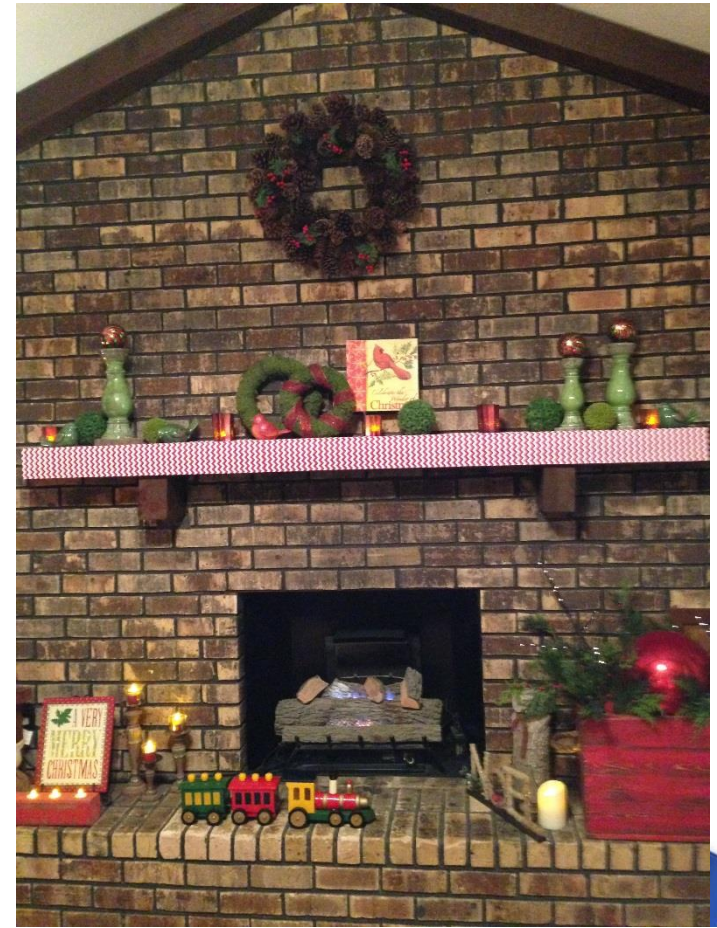


Mitchell Holiday Recipes

- Crockpot Cocoa
- Bacon Cheese Pull-Apart Bread
- Buffalo Chicken Dip
- Grape Salad & Pineapple Crunch



Lea Ann Mitchell's Grandsons



“This was my daddy’s special Christmas crab dip that he made only once a year. He has been gone now for 23 years and we still make this for special occasions.”

~ Robin Weltens, Director of Loss Control & Workers Comp, HPICO

Big Bobby's Crab Dip

1 stick butter
1 small bunch green onions, chopped
½ cup finely chopped parsley
2 tablespoons flour
1 pint breakfast cream

½ pound Swiss cheese
1 tablespoon sherry wine
Red pepper to taste
Salt to taste
1 pound white crab meat

Melt butter in heavy pot and sauté onions and parsley. Blend in flour, cream and cheese until cheese is melted. Add other ingredients and gently fold in crab meat. This is great in a chafing dish with melba toast or pastry shells.

My family enjoys it with Fritos.





Lisa Noble's Candy Cane Hot White Chocolate

12 cups milk

9 oz good-quality white chocolate
(such as Lindt or Baker's), chopped

1 cup crushed red-and-white-striped
candy canes or hard peppermints

1/4 teaspoon salt

1 1/2 cups peppermint
schnapps (optional)

Whipped cream

Additional crushed red-and-white
striped candy canes or hard
peppermint candies

Bring milk to simmer in heavy large saucepan. Reduce heat to medium-low. Add white chocolate, 1 cup candy and salt; whisk until smooth. Add schnapps, if desired. Ladle hot chocolate into mugs, dividing equally. Top with whipped cream and additional candy. Serves 12.

~ Lisa Noble, Director of Marketing, HPICO





Brady, Kathryn, Ford & Mary Clayton Stewart

Kathryn's Delicious Candy

2 1-lb boxes confectioners sugar
1 quart (or 4 cups) fresh pecans (chopped)
1/4 lb (or one stick) butter (softened)
1 14-oz can Eagle Brand Milk
1 tbsp vanilla extract
1/2 block of paraffin (or less)
6 blocks of bittersweet chocolate

In a large bowl, mix sugar, butter and milk gradually with hands. Add pecans and vanilla. Make sure dough stays cool. You may need to refrigerate. Pinch out in small balls and roll with cool hands. In a double broiler, melt paraffin with blocks of bittersweet chocolate. With slotted spoon, dip candy into chocolate mixture and lay on wax paper to set. Keep refrigerated.

Brady Stewart's Eggnog

Separate the yellows and whites of 24 eggs. Be sure and separate very carefully. Stir the yellows in a mixer. Then, very slowly, add one pint of good Bourbon whiskey as you continue to stir the yellows with the mixer. Then, stir in two tablespoons of sugar for each egg. (3 1/2 cup) Whip two quarts of whipping cream and add to eggs, sugar, and whiskey. Whip the whites of the eggs to a good consistency and fold in with other ingredients. Yield: 24 cups

~ Brady Stewart, Account Executive, HPICO





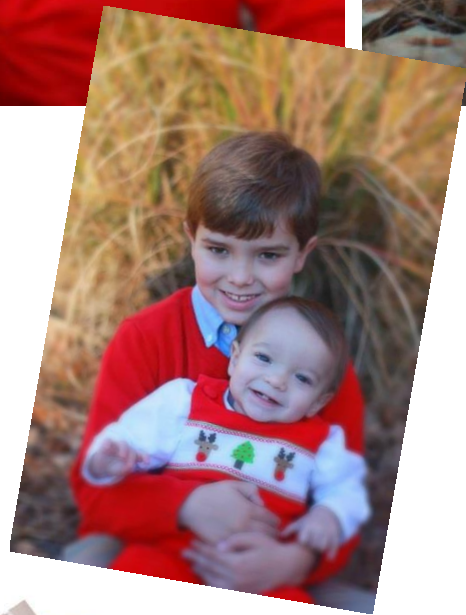
Danish Rice Pudding (Made in Bed!)

1 3/4 pint milk	2 oz blanched, coarsely
3 oz short grained rice	chopped almonds
1/2 tsp salt	12 oz heavy cream
1 tsp pure vanilla extract	1 whole almond, blanched

Keep yesterday's and today's paper, along with a wooly blanket and a spare bed. Place the wooly blanket folded in half on the bed and layer the newspaper on top, to form an +. Bring the milk to a boil in a heavy bottomed pot. Add the rice gradually, stirring constantly. Once the milk is back to a boil, cover with a lid and place it quickly on top of the newspapers. Wrap the paper tight around and on top of the pot, then wrap the blanket around the paper and then what sheets are on the bed at the end. Leave for 8 hours. Unfold bedding and papers and bring the pot to the stove. Bring back to a boil, stir in salt, making sure to stir constantly, so it doesn't burn. Once nice and thick, take off and let it cool completely. When mixture is cold, stir in the vanilla extract, and all almonds. Fold in the whipped cream. (For liability purposes, Alasdair emphasizes that you need to get out of bed for the eight hours the rice pudding cooks!)

~ Alasdair Roe, President/CEO, HPICO





Brooks, Brian, Reed & Allison Hardy

“Celebrating a year of blessings and Reed’s first Christmas! We wish you a very Merry Christmas and Happy New Year!”

~ Allison Hardy, Finance Department, MHA





Terri, Brad, Samantha & Cody Barnett



Terri Barnett's Banana Nut Bread

3 cups self-rising flour (sifted)

2 ½ cups sugar

1 cup oil

3 eggs

2 tsp vanilla extract

1/3 cup buttermilk or milk

3-4 large bananas

1 cup crushed pecans or walnuts (or both)

Add all the ingredients to the sifted flour and mix with a mixer. Pour into greased and floured loaf pans. It usually fills 2 of them. Bake at 325 for 1 hour. The Best Ever!

~ Terri Barnett, Finance Department, MHA





2014 Rossi family Christmas card

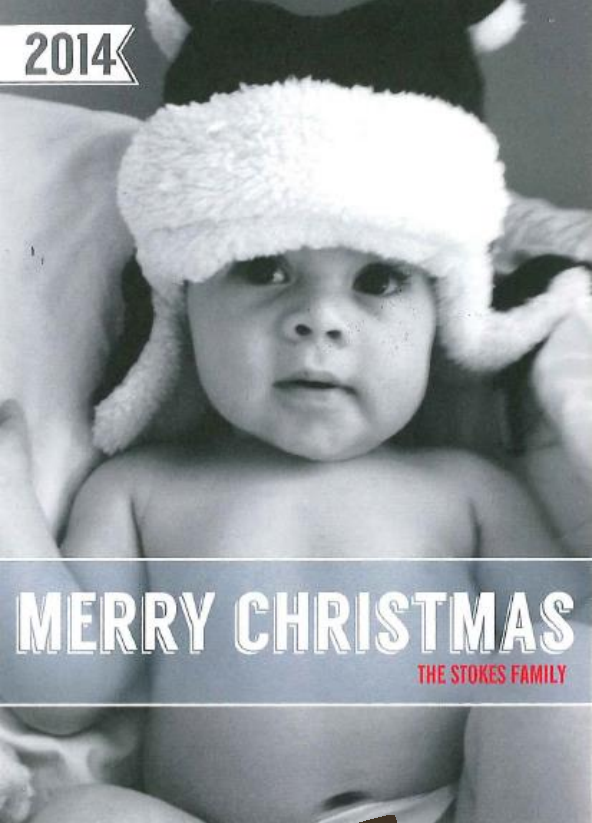
*Quinn, Shawn, Quentin, Marley, Nola, Jackie, Ewi,
Rocky & Mazzy!*



“These Christmas mice are a tradition at my house. Dip cherries with stems in chocolate and immediately connect with a candy Kiss and sliced almonds for ears. Use red gel for eyes.”

~ Shawn Rossi, Advocacy & Communications Dept., MHA

2014



*Towns Stokes
1st Christmas*



*Annual Tacky Christmas
Party at the Browns' house
(Morgan Stokes from
Finance, Candy Brown from
Hospital Preparedness and
Terri Barnett)*



*Merry Christmas from the
Girls in Finance!*





Shannon Coker's Famous Sugar Cookies

1 cup butter

1 ½ cups sugar

2 large eggs

1 ½ tsp vanilla extract

3 ½ cups all-purpose flour

1 tsp baking powder

½ tsp salt

Frosting

Toppings: Decorator sugar crystals,
nonpareils



Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Add eggs and vanilla, beating until blended. Combine flour, baking powder, and salt. Gradually add to butter mixture, beating at low speed until blended. Divide dough in half, and refrigerate for at least two hours. Roll one portion at a time to 1/8-inch thickness on a lightly floured surface. Cut with 3-inch cutters; place on ungreased baking sheets. Bake at 400 degrees for 8 to 10 minutes; remove to wire racks and cool. Spread cookies with frosting and decorate with desired toppings.

Frosting: Whisk together 2 cups sifted powdered sugar, 3 tbsp milk, and 1 tsp vanilla extract until smooth. If desired, divide icing into separate portions, and add a different color of food coloring to each portion; stir until color is blended.

~ Shannon Coker, Advocacy/Communications, MHA





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