

# The Hollymont Spirit

December 2005

## Cause for Celebration!

Long ago on a starry night an angel said to the shepherds:

**Do not be afraid, I bring you good news of great joy that will be for all the people. Today in the city of David, a Saviour has been born to you. He is Christ the Lord.**

This was such an awesome message that SUDDENLY a whole bunch of angels appeared, praising God and saying:

**“Glory to God in the highest and on Earth, peace, goodwill toward men.”**

This message echoes throughout history in the lives of different

people and in different circumstances – but with the same truth. We can have great joy because the One who made us longs to have a personal relationship with us.

John 3:16 says: **For God so loved the world, that He gave His only begotten Son, that whoever believes in Him should not perish but have everlasting life.**

That’s positive! That’s powerful! That’s cause for joyful celebration!

In the New Testament book of Romans, Paul asked,

**“Who can separate us from the love of Christ?”**

**“What circumstances can separate us from the love of Christ?”**

This holiday season marks the end of a long year that began with a devastating tsunami in Indonesia. The circumstances surrounding hurricanes, earthquakes, war, and disease threaten to overwhelm us.

As we are challenged to “not be overcome by evil, but to overcome evil with good”, we all need joy in our lives.

Perhaps the simplest recipe for joy is found in Philipians 4:8:

**Whatever things are true, Whatever things are honest,**



**Whatever things are just,**

**Whatever things are pure,**

**Whatever things are lovely,**

**Whatever things are of good report;**

**If there be any virtue, and if there be any praise,**

**Think on these things!**



# Somebody's Talkin' About...

## Cooking Skill

Cracking, whipping, kneading, sautéing, serving, and eating!!

Add love, attention, laughter, and hugs and you've got a recipe for the all-time favorite cooking skill led by our "well seasoned" program staff.



Whether it's at camp or at home, there's something special about gathering in the kitchen for conversation and food. The cooking skill combines practical skills with a dash of creativity.

The entire camp benefits as the cooking classes showcase their creations each session during the middle Sunday tea party. Campers don hats, dresses, and manners to enjoy the beautifully decorated table laden with fruit, finger sandwiches, and assorted goodies.



Each girl in the cooking class leaves with a cookbook containing the session's recipes and a "take home project" so her family and friends can get a taste of "Hollymont cooking".

Spaces in the cooking skill are limited and fill up fast, so be sure to sign up early!

You can download an application at: [www.hollymont.com](http://www.hollymont.com) or call (828)686-5343 to receive one by mail.

## Christmas in July

On July 25th campers awaken to find treats in their shoes. "Merry Christmas" reminders throughout the day culminate with a song and dance program in Walker Arts, Christmas party treats on Holly Beach, and a very special nativity service in the chapel.

It's the most wonderful time of the year!  
With campers' shoes waiting  
For Santa's parading. Christmas is here!  
It's the most wonderful time of the year.

It's the hap-happiest evening event  
With those CITs singing and silly songs ringing  
22 Days of Christmas they present  
It's the hap-happiest evening event

There'll be chocolate for eating  
Hot cider for drinking  
Dress your counselor up as a tree  
They'll be fun Christmas stories  
And tales of the glories of  
The first Christmas long,  
long ago



It's the most wonderful time of the year  
With campers a prancing  
And everyone dressing in their red and green  
It's the most wonderful time of the year!



# WE ARE FAMILY

Mothers, daughters, sisters, grandmothers, aunts, nieces, cousins...we have them all at Camp Hollymont! A rich family heritage began many years ago at Hollymont and continues to be the thread that keeps many young faces coming back each summer.

One could say cooking is a family business for Eula Blish and her daughter, Lesa Campbell. Eula lives in Brownsville, TX. Her catering business provides delicious food for events throughout South Texas and the Rio Grande Valley. Lesa lives about five

hours away in Bandera, TX. Her catering business reaches the San Antonio area. Eula and Lesa carefully arrange their schedules so that they can come to Hollymont each summer. They share their wealth of knowledge with campers (and staff) as they teach the cooking skill. We are blessed by their friendship and their eagerness to don wacky attire as they join in the evening activities.



The Hollymont tradition began for Eula Blish and her granddaughter, Sarah, the summer of 2000. Eula's good friend, Ann Duncan of Harlingen, TX, had been to Hollymont the previous summer and shared her experiences with Eula. Ann told Eula of the opportunity not only to use her gifts as a caterer, but also to attend camp with her granddaughter.



After hearing about the great times Eula and Sarah had at Hollymont, Lesa and her daughter Emily, started attending camp in 2003. Lesa says camp is like a family reunion! Having her daughter at camp with her and watching her grow on her own has been especially meaningful. Emily sees her mom and grandmother in

cooking each day, but also enjoys being with her cousin Sarah at camp.

Eula says having family at camp is "the neatest thing in the world." "To share this experience with Sarah is hard to put into words. It has strengthened a bond between the two of us that nothing else could have done. And also to share the experience with Lesa and Emily is incredible!"

God has used Eula and Lesa in the lives of girls for the past six years. Eula says it is such a blessing for her to watch girls grow into young women and to think she has even a small part in that.





# Miss Eula's Pecan Pie Squares

## Crust

2 cups plain flour,  
2/3 cups powdered sugar,  
3/4 cups butter, softened.

## Filling

1/2 cup packed brown sugar,  
1/2 cup honey,  
2/3 cup butter,  
3 tablespoons whipping cream.

3 1/2 cups chopped pecans.

## Supplies & Extras

Parchment paper  
Pam cooking spray  
Chocolate chips

## Crust

Soften the butter. Mix the flour, sugar, and butter until crumbly. Line a 13 by 9 inch pan with parchment paper and spray with Pam. (This will make it easier to remove for cutting after they are cooled.) Press the above mixture into the lined pan, pressing it up the sides about one inch, then evenly on the bottom until covered. Bake crust in pre-heated 350 degree oven for 20 minutes. Let it cool.

## Filling

Add brown sugar, honey, butter, and whipping cream to a medium sauce pan. Bring to a boil over medium heat. Remove from heat and add the pecans. Stir well. Pour over the prepared crust and bake for 25 minutes until golden and bubbly.

Cool completely. Remove from pan and cut into squares. You may want to melt a few chocolate chips in a small baggie, snip off the end, and drizzle over the bars. You may also serve with a bit of whipped cream.

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