

Chapter 1 : Christmas traditions - Wikipedia

This Christmas cake is three white cake layers covered with a light snowfall of flaked coconut is the most festive dessert we know. If we're feeling unusually energetic, we make it with fresh coconut (see Tip).

Most local television channels will broadcast Christmas musical concerts and annual national Christmas celebrations like concerts and Christmas shows which are held by the government. Like other countries, on Christmas Eve, people will go to church for Misa and will go to church again the next morning, and exchanging gifts is a usual tradition for Christians in Indonesia. Christianity in Malaysia Colourful Christmas greetings in Malaysia Although Christmas is a public holiday in Malaysia , much of the public celebration is commercial in nature and has no overt religious overtones. Occasionally, Christian activist groups do buy newspaper advertorials on Christmas or Easter but this is largely only allowed in English newspapers and permission is not given every year. The advertorials themselves are usually indirect statements. There has been controversy over whether or not the national government has exerted pressure on Malaysian Christians not to use Christian religious symbols and hymns that specifically mention Jesus Christ. Christmas in the Philippines Parols are an iconic display in the Philippines during its long Christmas season Christmas in the Philippines, [32] one of two predominantly Catholic countries in Asia the other one being East Timor , is one of the biggest holidays on the calendar and is widely celebrated. The season is officially ushered in by the nine-day dawn Masses that start on December Occasionally such displays are left in place even in summer for example the parol representing the "Star of Bethlehem" which led the Three Kings to the newborn Baby Jesus. Bisperas ng Pasko; Spanish: Family members dine together around 12 midnight on traditional Nochebuena fare, which may include: Some would also open presents at this time. Bisperas ng Bagong Taon; Spanish: In spite of the campaign against firecrackers, many Filipinos still see these as the traditional means to greet the New Year. The loud noises and sounds of merrymaking are also supposed to drive away bad spirits. Safer methods of merrymaking include banging on pots and pans and blowing on car horns. Folk beliefs also include encouraging children to jump at the stroke of midnight in the belief that they will grow up tall, displaying circular fruit and wearing clothes with dots and other circular designs to symbolize money, eating twelve grapes at 12 midnight for good luck in the twelve months of the year, and opening windows and doors during the first day of the New Year to let in good luck. Some children leave their shoes out, in the belief that the Three Kings will leave gifts like candy or money inside. The famous Singaporean shopping belt Orchard Road , as well as the Marina Bay area will feature lights and other decorations from early November till early January the part is November 14, all the way until January 5, The Christmas light-up and decorated shopping malls along Orchard Road often attract numerous visitors, locals and tourists alike. Other than the light-up, other activities such as caroling, concerts and parades can also be experienced in Orchard Road. In addition, companies in Singapore usually arrange gift exchange programs on the last working day before Christmas. Vietnam[edit] Christmas is not a national holiday but is becoming increasingly popular in Vietnam. Vietnamese may be more accepting of corporate influence because for many, Christmas was never based on personal values to begin with. The reason for this unusual date emerges from ancient history. It also coincides with the Epiphany. When the Gregorian calendar was implemented in , the Armenians rejected the reformed calendar and remained following the Julian Calendar. Since the Julian calendar is thirteen days ahead of the Gregorian Calendar, when the Armenians of Jerusalem celebrate Christmas on January 6 according to the Julian calendar the Gregorian calendar counts the day as January Christmas Eve is particularly rich in traditions. Dessert includes dried fruits and nuts, including rojik, which consists of whole shelled walnuts threaded on a string and encased in grape jelly, bastukh a paper-like confection of grape jelly, cornstarch, and flour , etc. This lighter menu is designed to ease the stomach off the week-long fast and prepare it for the rather more substantial Christmas Day dinner. Children take presents of fruits, nuts, and other candies to older relatives. Christmas in the Armenian tradition is a purely religious affair. Assyrians colloquially call Christmas Eda Zora, meaning "little holiday. In Iraq, for instance, on Christmas Eve, Assyrian families congregate outside of their house and hold lighted candles while a child reads aloud the nativity story. Then they all sing

psalms over a bonfire made of thorn bushes. Folklore says that if the thorns burn to ashes, the family will have good luck. After the fire has been reduced to ashes, the family members will jump three times over the ashes and make a wish. He blesses one person with a touch. That person touches the next person and the touch passes around until all have felt the touch of peace. These two dishes are only made twice a year: Traditional desserts eaten after the main course include Killeche, a date and walnut-stuffed cookie, and Kadeh, another stuffed pastry. After the feast is finished, Assyrians will visit the houses of family and friends to exchange Christmas greetings, saying, "Eedokhon breekha," meaning "May your feast be blessed. Although Christmas is celebrated in a much more religious fashion, in recent years, families put up a small Christmas tree in the house. Lebanon[edit] Christmas is an official holiday in Lebanon. Lebanese celebrate Christmas on December 25, except for Armenian Lebanese who celebrate Christmas on January 6 which is also an official holiday in Lebanon. Lebanese families come together and butcher a sheep for a Christmas Eve feast, in honor of the birth of The Shepherd Jesus Christ. On that night the head of the house passes around a piece of coal representing the sins before Christ. Governments recognizing the holiday include those of: Canada[edit] Christmas in Ottawa , Canada In the Canadian provinces where English is the predominant language, Christmas traditions are largely similar to those of the United States, with some lingering influences from the United Kingdom and newer traditions brought by immigrants from other European countries. Mince pies , plum pudding , and Christmas cake are traditionally served as Christmas dinner desserts, following the traditional meal of roast turkey, stuffing, potatoes, and winter vegetables. Christmas table crackers are not uncommon and, in some parts of Newfoundland and Nova Scotia , Christmas traditions include mummers. As Canada is a cold, dark country in winter, lights are often put up in public places and on commercial and residential buildings in November and December. Boxing Day at the Toronto Eaton Centre in downtown Toronto , Canada The Royal Christmas Message from the Canadian monarch is televised nationwide in Canada, the occasion being an observance which unites Canadians with citizens of the other Commonwealth countries worldwide. The observation of Boxing Day on the day following Christmas Day is a tradition practiced in Canada, as it is in many other Anglophone countries, although not in the United States. In Canada, Boxing Day is a day or the beginning of a few days of deeply discounted sale prices at retail stores which attract large numbers of shoppers in search of bargains. Christmas in Mexico Christmas is a statutory holiday in Mexico and workers can have the day off with pay. Since the s, Mexican society has embraced a new concept linking several celebrations around Christmas season into what is known as the Guadalupe-Reyes Marathon. At midnight on Christmas, many families place the figure of baby Jesus in their nacimientos Nativity scenes , as the symbolic representation of Christmas as a whole.

Chapter 2 : No-Bake Christmas Tree Cookies - The Recipe Rebel

A Coconut Christmas Wishing you all a Very Merry Coconut Christmas!! We will be enjoying a cozy Christmas Eve on our boat tonight with our family and extended cruiser family for a lobster feast and fresh baked pumpkin pie.

Description[edit] B. The front-most pair of legs has large chelae claws , with the left being larger than the right. The last pair of legs is very small and is used by females to tend their eggs, and by the males in mating. Some difference in color occurs between the animals found on different islands, ranging from orange-red to purplish blue; [12] in most regions, blue is the predominant color, but in some places, including the Seychelles , most individuals are red. Unlike other hermit crabs, the adult coconut crabs do not carry shells, but instead harden their abdominal terga by depositing chitin and chalk. Not being constrained by the physical confines of living in a shell allows this species to grow much larger than other hermit crabs in the family Coenobitidae. This organ can be interpreted as a developmental stage between gills and lungs , and is one of the most significant adaptations of the coconut crab to its habitat. The organs require water to properly function, and the coconut crab provides this by stroking its wet legs over the spongy tissues nearby. Coconut crabs may drink water from small puddles by transferring it from their chelipeds to their maxillipeds. Although these gills are comparable in number to aquatic species from the families Paguridae and Diogenidae , they are reduced in size and have comparatively less surface area. As most crabs live in the water, they have specialised organs called aesthetascs on their antennae to determine both the concentration and the direction of a smell. However, as coconut crabs live on the land, the aesthetascs on their antennae are shorter and blunter than those of other crabs and look more like those of insects. Coconut crabs flick their antennae as insects do to enhance their reception. Their sense of smell can detect interesting odours over large distances. The smells of rotting meat, bananas, and coconuts, all potential food sources, catch their attention especially. At the time of hatching, the female coconut crab releases the eggs into the ocean. The larvae pass through three to five zoea stages before moulting into the postlarval glaucothoe stage; this process takes from 25 to 33 days. Afterwards, they leave the ocean permanently and lose the ability to breathe in water. As with all hermit crabs, they change their shells as they grow. Young coconut crabs that cannot find a seashell of the right size often use broken coconut pieces. When they outgrow their shells, they develop a hardened abdomen. The coconut crab reaches sexual maturity around 5 years after hatching. They occur on most of the islands, and the northern atolls , of the Chagos Archipelago. Charles Darwin believed it was only found on "a single coral island north of the Society group ". These are close to the eastern limit of its range, as are the Line Islands of Kiribati , where the coconut crab is especially frequent on Teraina Washington Island , with its abundant coconut palm forest. Once the pores are visible, the coconut crab bangs its pincers on one of them until it breaks. Afterwards, it turns around and uses the smaller pincers on its other legs to pull out the white flesh of the coconut. Using their strong claws, larger individuals can even break the hard coconut into smaller pieces for easier consumption. Coconut crabs are considered one of the most terrestrial-adapted of the decapods, [44] with most aspects of its life oriented to, and centered around such an existence; they will actually drown in sea water in less than a day. They dig their own burrows in sand or loose soil. During the day, the animal stays hidden to reduce water loss from heat. In areas with a large coconut crab population, some may come out during the day, perhaps to gain an advantage in the search for food. Other times, they emerge if it is moist or raining, since these conditions allow them to breathe more easily. They live almost exclusively on land, returning to the sea only to release their eggs; on Christmas Island , for instance, B. Its large size and the quality of its meat means that the coconut crab is extensively hunted and is very rare on islands with a human population. Thomas Hale Streets reports a trick used by Micronesians of the Line Islands to get a coconut crab to loosen its grip: The bag limit is five coconut crabs on any given day, and 15 across the whole season.

Chapter 3 : Christmas Coconut Snowball Cookies - OMG Chocolate Desserts

Coconut cookies make a for a favorite of holiday cookie recipes. These Coconut Dream Cookies are filled with mounds of coconut, chocolate, and use coconut oil. These Coconut Dreams Cookies are really perfect for all those Christmas cookie platters and as a food gift this season. Seriously, since.

Subscribe A Coconut Cake Recipe is Both Coveted and Elusive Topped with snowy coconut drifts and perfumed with a hint of almond, this grande dame of cakes knows how to make an entrance. The only spontaneous thing about a coconut cake is our delight. A barrel of coconuts could work its way from one end of North Carolina to the other, even into mountain hollers and to the ends of country roads, an exotic souvenir destined to become the ultimate Christmas indulgence: Even in these days of packaged convenience, no plastic bag compares to the ceremony of opening a fresh coconut. Cracking a coconut is like popping a water balloon that has the skin of a bowling ball, without spilling the all-important coconut water held inside. Pocketknives might come into play, and box graters soon serve as countertop sawmills. A coconut cake begins as a scullery project and ends as a shimmering white showpiece under a sparkling glass dome, promising a happily ever-after after dinner, at least for one and all. And as with any good fairy tale, the ending is that much sweeter because of the trials and tribulations our hero in this case, our baker has been put through. A dessert deserving of a pedestal: This rich, sweet cake is worth the sweat equity. The best recipes admonish us to let a freshly assembled cake sit and cure, and then chill for at least another day, ensuring that the delicate layers soak up each drop of the delicious coconut filling, giving the confection an even sweeter disposition. Like Christmas mornings of yore, we remember past coconut cakes with glee and awe. Perhaps no family recipe is more elusive and coveted than the one for coconut cake. Good bakers were suspected of leaving out critical details or secret ingredients. Grease with shortening and flour three 9-inch cake pans. To make the cake: Heat the milk and butter in a small saucepan over low heat, stirring constantly, until the butter melts. Remove from the heat and set aside to cool to room temperature. Whisk together the flour, baking powder, and salt in a medium bowl. Beat the eggs and 3 cups of sugar in a large bowl with an electric mixer on medium-high speed, until the mixture is thick and pale yellow in color, about 3 minutes, stopping midway to scrape down the sides of the bowl. Using a spatula, stir the flour mixture into the egg mixture, stirring just until combined. Add the cooled milk mixture and the vanilla and almond extracts, and stir until smooth. Divide the batter evenly among the prepared cake pans. Bake until the tops of the cakes are golden and spring back when touched, and the sides of the cake begin to pull away from the pan, about 25 minutes. Cool in the pans for 10 minutes. Turn out the cakes on racks and cool to room temperature. To make the buttercream and filling: Beat the butter, vanilla, and coconut flavoring in a large bowl with an electric mixer on medium speed until smooth. With the mixer running, gradually add the powdered sugar and beat until smooth, scraping down the sides of the bowl often. The buttercream will be very stiff; beat in cream of coconut, 1 tablespoon at a time, until it is creamy and spreadable. Set aside 1 cup of the buttercream in a medium bowl to use in the filling. Cover the rest of the buttercream with plastic wrap and set it aside. The filling should be spreadable, so stir in remaining cream of coconut as needed. Make coconut syrup by simmering the coconut water and the remaining 2 tablespoons of sugar in a small saucepan over medium-low heat, stirring constantly, until the sugar dissolves. Remove from the heat. Place one of the cooled cake layers on a serving plate or cake stand. Tuck strips of waxed paper under the cake layer to keep the edges clean. Cover with the last cake layer, brush or drizzle with the rest of the coconut syrup, then spread the top and sides of the cake with the buttercream. Cover the cake with the remaining 2 cups of coconut, pressing gently to help it adhere. When all of the coconut is on the cake, gently pull out the wax paper strips. Cover the cake loosely with plastic wrap and chill at least 24 hours before serving. Cracking the Coconut Code Fresh coconuts are available year-round, but October through December is their peak season. A ripe coconut should feel heavy for its size. You should be able to hear the water sloshing inside when shaking the coconut. Drain the coconut liquid into a bowl. Use a hammer or meat mallet to crack the shell and break the coconut into large pieces. Then, use a knife or screwdriver to pry the meat from the shell. Remove the dark, papery outer skin with a vegetable peeler. Shred the coconut meat pieces

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with a box grater or in a food processor. If your coconut does not contain enough liquid for your recipe, you can buy coconut water in the beverage section of most grocery stores. She is a writer, recipe developer, cooking teacher, and popular public speaker. Sheri believes that stories happen only to those who can tell them. Check her out at [shericastle](#).

Chapter 4 : Coconut Macaroons | Recipes | Food Network UK

Man Of The Woods by Justin Timberlake (, 24 bit Hi-Res Web Flac) *As You Were (Deluxe Edition)* by Liam Gallagher (, 24 bit Hi-Res Web Flac).

Etymology[edit] The name coconut derives from seafarers during the 16th and 17th century for its resemblance to a head. One of the earliest mentions of the coconut dates back to the " One Thousand and One Nights " story of Sinbad the Sailor ; he is known to have bought and sold coconut during his fifth voyage. He explained how at Guam "they eat coconuts" "mangiano cochi" and that the natives there also "anoint the body and the hair with coconut and beniseed oil" "ongieno el corpo et li capili co oleo de cocho et de giongioli". For example, the Polynesian and Melanesian term niu; Tagalog and Chamorro term niyog; and the Malay word nyiur or nyior. Cook was one of the earliest modern researchers to draw conclusions about the location of origin of *Cocos nucifera* based on its current-day worldwide distribution. Thor Heyerdahl later used this as one part of his hypothesis to support his theory that the Pacific Islanders originated as two migration streams from the Canadian Pacific coast themselves recent migrants from Asia to Hawaii , and on to Tahiti and New Zealand in a series of hops, and another migration from South America via sailing balsa -wood rafts. Since , the work on tracing the probable origin and dispersal of *Cocos nucifera* [25] has only recently been augmented by a publication on the germination rate of the coconut seednut [26] and another on the importance of the coral atoll ecosystem. Coconuts are generally classified into two general types: Botanically , the coconut fruit is a drupe , not a true nut. The exocarp and mesocarp make up the "husk" of the coconuts. Coconuts sold in the shops of nontropical countries often have had the exocarp outermost layer removed. The mesocarp is composed of a fiber , called coir, which has many traditional and commercial uses. The shell has three germination pores micropyles or "eyes" that are clearly visible on its outside surface once the husk is removed. A full-sized coconut weighs about 1. It takes around 6, full-grown coconuts to produce one tonne of copra. Only a few of the roots penetrate deep into the soil for stability. This type of root system is known as fibrous or adventitious, and is a characteristic of grass species. Other types of large trees produce a single downward-growing tap root with a number of feeder roots growing from it. Coconut palms continue to produce roots from the base of the stem throughout their lives. The number of roots produced depends on the age of the tree and the environment, with more than 3, roots possible on a tree that is 60 to 70 years old. Inflorescence[edit] The palm produces both the female and male flowers on the same inflorescence ; thus, the palm is monoecious. Coconut palms are believed to be largely cross- pollinated , although some[which? Domestication[edit] Coconut plantation in India Coconuts could not reach inland locations without human intervention to carry seednuts, plant seedlings, etc. Human cultivation of the coconut selected, not for larger size, but for thinner husks and increased volume of endosperm, the solid "meat" or liquid "water" that provides the fruit its food value. The first coconuts were of the niu kafa type, with thick husks to protect the seed, an angular, highly ridged shape to promote buoyancy during ocean dispersal, and a pointed base that allowed fruits to dig into the sand, preventing them from being washed away during germination on a new island. As early human communities began to harvest coconuts for eating and planting, they perhaps unintentionally [citation needed] selected for a larger endosperm-to-husk ratio and a broader, spherical base, which rendered the fruit useful as a cup or bowl, thus creating the niu vai type. The decreased buoyancy and increased fragility of this spherical, thin-husked fruit would not matter for a species that had started to be dispersed by humans and grown in plantations. The dwarf subspecies is thought to have mutated from the tall group under human selection pressure. Please help improve this article by adding citations to reliable sources. Unsourced material may be challenged and removed. May Main article: But we had laid about half among the special provisions below deck, with the waves washing around them. Every single one of these was ruined by the sea water. And no coconut can float over the sea faster than a balsa raft moves with the wind behind it. However, the coconut variety Heyerdahl chose for his long sea voyage likely was of the large, fleshy, spherical niu vai type, which Harries observed to have a significantly shorter germination type and worse buoyancy than the uncultivated niu kafa type. Drift models based on wind and ocean currents have shown that coconuts could not have drifted

across the Pacific unaided. Nor were there coconuts on the east side of the African coast until Vasco da Gama, nor in the Caribbean when first visited by Christopher Columbus. They were commonly carried by Spanish ships as a source of sweet water. This provides substantial circumstantial evidence that deliberate voyagers were involved in carrying coconuts across the Pacific Ocean possibly the Austronesian peoples [citation needed] and that they could not have dispersed worldwide without human agency. More recently, genomic analysis of cultivated coconut *C. However, admixture*, the transfer of genetic material, evidently occurred between the two populations. Given that coconuts are ideally suited for inter-island group ocean dispersal, obviously some natural distribution did take place. However, the locations of the admixture events are limited to Madagascar and coastal east Africa, and exclude the Seychelles. This pattern coincides with the known trade routes of Austronesian sailors. Additionally, a genetically distinct subpopulation of coconut on the Pacific coast of Latin America has undergone a genetic bottleneck resulting from a founder effect; however, its ancestral population is the Pacific coconut. This, together with their use of the South American sweet potato, suggests that Austronesian peoples may have sailed as far east as the Americas. Coconut fruit in the wild are light, buoyant, and highly water resistant. It is claimed that they evolved to disperse significant distances via marine currents. Specimens have been collected from the sea as far north as Norway but it is not known where they entered the water. Natural habitat[edit] Coconut palm heavy with fruit The coconut palm thrives on sandy soils and is highly tolerant of salinity. Coconut palms require warm conditions for successful growth, and are intolerant of cold weather. The conditions required for coconut trees to grow without any care are:

Chapter 5 : Coconut Snowman Cookies | Holiday Baking | Christmas Cookies

Christmas Coconut Snowball Cookies are melt-in-your-mouth delish coconut cookies rolled in powdered sugar. They will be perfect for your Christmas cookie tray! If you are thinking about which desert to make these days, I believe you will not be in much of a dilemma after this!

Chapter 6 : Coconut Christmas by The Lost Fingers (, 24 bit Hi-Res Web Flac) | KaRaMusic

Provided to YouTube by Select Coconut Christmas Â The Lost Fingers Coconut Christmas â,— L-A be Released on: Auto-generated by YouTube.

Chapter 7 : | Southern Living

This Christmas cake will make your friends gasp: three white cake layers covered with a light snowfall of flaked coconut. This recipe came from my Great-Aunt Molly, who always used fresh coconut.

Chapter 8 : A Coconut Christmas | Where The Coconuts Grow

Christmas No Bake Coconut Ice Recipe. Prepare the loaf pan by lining it with two layers of plastic wrap. In a large bowl mix the condensed milk with the sugar.

Chapter 9 : Coconut Cake Recipe “ Our State Magazine

Costing just \$ per serving, this festive white layer cake is a coconut lover's dream, featuring a triple dose of coconut flavor from sweetened flaked coconut, coconut water, and coconut extract. Advertisement.