

# Happy Holidays Sisters



FROM:

The National Executive Board  
[www.sistersstrivingforexcellence.org](http://www.sistersstrivingforexcellence.org)

© firmmunch.com

## This the season to be Grateful!

2008 and 2009 have been really trying years for many families. Many people have been affected by the economy and the backlashes of corporate America. I, to myself, was affected; but then again I wasn't. This situation has drawn me closer to my Maker. There was a void I was lacking for the longest, and it took this practical situation to help me realize that my choices and decisions should be based on eternal ramifications. I now know where my daily bread comes from. If HE could take care of a sparrow, I know he will take care of me. 2010 is going to be a year full of Abundance. So put the past behind you and move forward! This time of year has everyone feeling giddy and cheerful! I am a natural giver. Even though, this time of year was created to give, remember that you should always give. Its better to give then to receive. That's a universal law! But also remember the true meaning of 12/25; The Son of Man gave his life all because of LOVE. SSE, Inc. has a lot in store. Stay tuned and we will be sending detailed information on how to get involved. Have a safe and happy holiday

Love Always,

*Cawana Gibbs*  
National Executive Board President

## Membership Drive 2010 Campaign

Pay your National  
Membership dues  
today via our website.  
Dues include:

- \* T-Shirt
- \* Updated Policies and Procedures Manual
- \* Monthly Organizational Updates
- \* Free Admission to National Activities and Events

## HOME COOKING

*Santa gets hungry on Christmas Eve. Why not leave him some of his favorite cookies.*

Christmas Cookie Recipe

Beat together until smooth:

- 3/4 cup cooking oil (or seal-skin oil, if you can)
- 1/2 cup granulated sugar (or glacier sand, if possible)
- 1/2 cup brown sugar (or toasted snow flakes)
- 2 eggs (nerd eggs, if you can find any)

Mix in the following:

- 2 cups flour (or petals from honey flowers)
- 1/2 teaspoon nutmeg (or dried dandelion Juice)
- 1/2 teaspoon salt (or North Pole ice crystals)
- 1 teaspoon soda (or ju-ju plant powder)
- 2 teaspoons cinnamon (or Cimarron sneezes)
- 1 teaspoon baking powder (or petrified tree sap)
- 2 cups oatmeal (or uncooked elf mush, if you can buy it)

Mix well, then add 12 ounces of chocolate chips and 1 1/2 cups of chopped walnuts. Bake at 375 degrees for 13 minutes.