



LODGE PODGE LOG, our last one

December 2018

...for unto us a child is born.



Merry Christmas...and to all a good night & good-bye.

It 's bittersweet, this being our last Christmas as a website and our last Lodge Podge LOG. As you know, we'll be closing www.shoplodgepodge.com as of January 1, 2019.

With that said, we hope this is your best holiday and Christmas EVER. As we all know, time goes by so fast. The days and years come and go. How thankful and blessed we are for each day we have.

We love Christmas because it celebrates the birth of our Lord. He gives us hope, peace and the best kind of love. We are thankful to him for all He's done for us...and hopefully, you, too. Merry Christmas from our hearts to YOURS.

May the years continue to be a blessing for you and yours.

Check out our **HECK OF A BUY** page at www.shoplodgepodge.com for BIG savings on select items. Items only available till Dec. 31, 2018.



December SPECIAL DAYS!

- Dec. 2** Hanukkah
- Dec. 7** Peal Harbor
- Dec. 21** Winter Solstice
- Dec. 24** Christmas Eve
- Dec. 25** Christmas Day
- Dec. 26** Kwanzaa begins & Boxing Day (Canada)
- Dec. 31** New Years Eve



CABBAGE ROLL SOUP

Got this recipe off FB. Really good. A different taste than Cabbage Patch Soup. Perfect for the cooler months ahead. Enjoy!

- 2 t. olive oil
- Salt & pepper to taste
- 1# lean ground beef
- 1 onion, finely diced
- 2 t. minced garlic
- 4 c. chopped green cabbage
- 2 carrots, peeled, quartered, sliced
- 4 c. beef broth (I use low sodium)
- 3—8 oz. cans tomato sauce
- 1/2 c. uncooked long grain rice (I use less)
- 1 bay leaf
- 3 T. brown sugar (you can use less)
- 2 T. parsley

Heat olive oil in large pot over medium high heat. I brown the onion and carrot first till onion is clear. Add garlic. Cook a few minutes more. Set veggies aside. Add ground beef to pot. Break up and cook till done. Season with salt and pepper. Drain if necessary. Put carrot/onion mixture back in pot with meat. Add cabbage, beef broth, tomato sauce, rice, bay leaf and brown sugar. Season again with salt and pepper to taste. Bring to simmer and cook for 25 minutes or until rice is tender. Remove bay leaf and discard. Sprinkle with parsley and serve. 6 servings.

IF YOU PLACE A DECEMBER ORDER ON OUR WEBSITE, REST ASSURED WE WILL FOLLOW UP EVEN IF WEBSITE IS CLOSED. TAKING CARE OF YOU IS OUR PRIORITY.