

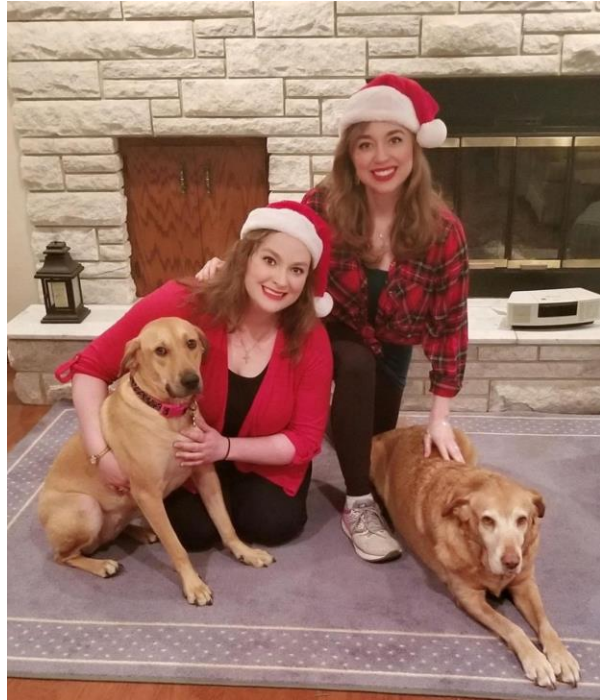
December Edition: It's a Wonderful Life



There's Hope and Victory In Jesus

In this edition, you'll find inspirational stories, quotes, and recipes from First Ladies, which we found to be a pleasure to share.

Yet, most of all, may we all reflect on the importance of healing, hope, and new life that we receive through Jesus Christ this Christmastime. Yes, even in hard times, we can celebrate the birth of Christ. As Stacie recently shared, "Be encouraged: Your surroundings and people's reactions do not determine your worth. You're priceless. You're loved by the King of kings. Focus on the stable presence of Jesus, born in a stable for you. He suffered rejection, too. But none of that stopped God's plan and victory! Remember that, too. 'But thanks be to God, who gives us the victory through our Lord Jesus Christ'" (I Corinthians 15:57).



This Christmas, let's remember what Jesus Himself said in John 14:6, "I am the way, the truth, and the life. No one comes to the Father except through me." When we accept Christ as our personal Savior and Lord, we can know that we are saved from sin, death, hell, and the effects of anything bad on this earth. When we know Christ, we possess eternal victory. Yes, God saves us from our sins; He forgives us and gives us eternal life as a gift through the blood of Jesus Christ. And, the birth of Christ marks the beginning of what Jesus did for us.

And, this Christmas, we urge you to accept the greatest Christmas gift you will ever receive: Accept Jesus Christ as Savior and Lord of your life. You can receive Jesus into your heart right now. Just sincerely pray a prayer like this:

"Dear Jesus, please forgive me for my sins. I believe that You died for me and took the punishment for my sins in my place. I want to receive the gift of salvation and eternal life. Thank you so much for everything you have done for me. Jesus, I place my trust in You. In Jesus' Name I pray, Amen."

(You can learn more at <http://prayingpals.org/knowgod.html>.)

Shared with God's love in our hearts for you,

Carrie and Stacie

Merry Christmas from Stacie and Carrie



Here's our Christmas video greeting to you.

Merry Christmas!

The Powerful, Patriotic Backstory of *It's a Wonderful Life*

By Carrie Stoelting and Stacie Stoelting Hudzinski

Every year, Americans feel moved by *It's a Wonderful Life* because of its core messages of child-like faith, the importance of family and friends, and new beginnings. Everyone relates to the main character of the movie, George Bailey, who was played by Jimmy Stewart, who emerges from hopelessness with renewed faith in God. But did you know that the backstory to the movie and its leading man could well equal or surpass the inspiration of the movie itself?

Let's rewind to 1941, when Jimmy Stewart's made a selfless, patriotic decision.



The Real-Life Selflessness of Jimmy Stewart

Leading up to 1941, Jimmy Stewart experienced a thriving career in Hollywood. He had just won an Academy Award for Best Actor for his performance in *The Philadelphia Story*. Yet suddenly the popular movie star made a bold, selfless decision: He was the first major movie star to enlist in World War II, thereby leading the way for other actors to do likewise.

His decision was unique: Initially, Jimmy was drafted into the Army, but he was rejected because he was underweight for his height of 6 foot 3 inches. He could have literally walked away. But instead he worked hard to gain the needed pounds and ultimately enlisted with the Air Corps. At the time, Jimmy Stewart said, "This country's conscience is bigger than all the studios in Hollywood put together, and the time will come when we'll have to fight." He knew that he had skills to contribute.

At the time, Jimmy Stewart was a 33-year-old Hollywood icon who was also an accomplished private pilot. He became a U.S. Army Air Force aviator and earned his 2nd Lieutenant commission in early 1942. Jimmy was also assigned to starring in military recruiting films, attending rallies, and training younger pilots. He received those assignments because of his huge popularity with the American public.

But Jimmy wanted to do more.

([Click here](#) to read the rest of this Newsmax exclusive article by Stacie and Carrie.)



Jimmy Stewart talks about fellow WWII veteran Frank Capra's war service. And, he also briefly shares about filming *It's a Wonderful Life* after returning from war.

We're Sending Cards to Veterans

This Christmas, Stacie and Carrie are sending handwritten cards to every veteran whose address is shared with them. Give Stacie and Carrie the opportunity to send a card to a veteran in your family or, if you're a veteran, let them send you one. It's easy. Fill out a quick form [here](#) so Stacie and Carrie can send a handwritten thank-you card. They would be honored to have the opportunity. (Yes, it's that simple.)





Stacie and Carrie share about Operation Military Christmas on NewsMax

This Month's Bible Verse



"In this the love of God was manifested toward us, that God has sent His only begotten Son into the world, that we might live through Him." **1 John 4:9**

One Touch Awakening: Project Pillows

Did you know that our troops are deployed WITHOUT a pillow? One Touch Awakening is a wonderful outreach that is sending pillows to our servicemen and women through Project Pillows.



With your help, newly deployed troops can receive a One Touch Pillow. These pillows provide physical comfort and they also remind our heroes of our prayers and support back from those of us back home.

[Complete this form](#) to submit a name of a serviceman or woman fighting for our freedom and One Touch Awakening's Project Pillows will send them a pillow. We are thankful for this very special ministry.

Featured Quote



"Who can add to Christmas? The perfect motive is that God so loved the world. The perfect gift is that He gave His only Son. The only requirement is to believe in Him. The reward of faith is that you shall have everlasting life."

-Corrie Ten Boom

(Holocaust survivor, author of books including The Hiding Place)

Christmas 2019 at the White House



The 2019 Christmas decorations at the White House are based on the patriotic theme called "Spirit of America".

Christmas at the White House

Melania Trump's Star Sugar Cookies

Ingredients:

- 2 cups all-purpose flour
- 1/2 teaspoons baking soda
- 6 tablespoons unsalted butter, softened
- 1 cup confectioners' sugar
- 2 egg yolks
- 1 egg white
- 2 tablespoons sour cream
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract

Directions:



Step 1: Combine flour and baking soda. Set aside.

Step 2: Beat butter and sugar until blended. Add egg yolks, egg white and sour cream. Beat until smooth.

Step 3: Beat in flour mixture until dough just comes together. Form into two disks, wrap in plastic and refrigerate at least 30 minutes.

Step 4: Heat oven to 350 F. Roll out one disk on floured wax paper with a floured rolling pin to 1/8-inch thickness.

Step 5: Using a star cookie-cutter, cut out star shapes and place on a wax-paper-lined baking sheet. Repeat with second disk. Bake 10 to 12 minutes, or until lightly golden.

Step 6: Slide cookies onto a cooling rack and cool. Use colorful icing to make the stars your own.

Mamie Eisenhower's Chocolate Fudge Recipe

Ingredients:

- 12 ounces semisweet chocolate morsels
- 12 ounces German's sweet chocolate, broken into small pieces
- 2 cups marshmallow cream
- 4 1/2 cups sugar
- pinch salt
- 2 tablespoons butter
- 1 1/2 cups (12 ounces) canned evaporated milk
- 2 cups coarsely chopped nuts

Directions:

Step 1: Butter a 9-by-13-inch baking dish pan or mist it in with nonstick cooking spray.

Step 2: Stir together the semisweet chocolate, German's chocolate, and marshmallow cream in a large bowl.

Step 3: Bring the sugar, salt, butter, and evaporated milk to a boil in a medium saucepan over medium-high heat. Boil for 1 minute. Reduce the heat and simmer 7 minutes, stirring continuously. Pour the hot syrup over the chocolate mixture and stir until smooth. Stir in the nuts.

Step 4: Pour into the prepared pan. Let stand undisturbed at room temperature until firm, preferably overnight.

Step 5: Cut the fudge into small squares. Store in an airtight container for up to two weeks. Some people prefer the texture of this fudge when it is chilled after it is cut.



Mary Lincoln's White Almond Cake

Ingredients:

- Butter and flour for prepping the pan
- 2 cups granulated sugar
- 1 cup (2 sticks) unsalted butter, at room temperature
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 cup whole milk, at room temperature
- 1 cup (4 ounces) blanched almond slivers, very finely chopped
- 1 1/2 teaspoons vanilla extract
- 6 large egg whites, at room temperature
- 1/2 teaspoon salt

Directions:



Step 1: Place a rack in the center of the oven, and preheat the oven to 350° F. Lightly grease and flour a 10-inch tube pan with butter and flour. Shake out the excess flour, and set the pan aside.

Step 2: Place the sugar and butter in a large bowl, and beat with an electric mixer on medium until light and fluffy, 3 minutes. Set the bowl aside.

Step 3: Sift the flour and baking powder into a large bowl, and sift 2 more times. Add the flour mixture to the creamed butter and sugar in 3 additions, alternating with the milk. Beat on medium speed until the mixture is just blended. Scrape down the sides of the bowl with a rubber spatula, and fold in the almonds and vanilla. Set the bowl aside.

Step 4: In a large mixing bowl, beat the egg whites and salt with clean beaters on high speed until stiff peaks form, 4 to 5 minutes. Fold about a quarter of the beaten whites into the batter, just until combined. Fold the remaining whites into the batter, just until combined. Pour the batter evenly into the prepared pan, and place the pan in the oven.

Step 5: Bake the cake until it is golden brown and a toothpick inserted in the center comes out clean, 57 to 62 minutes. Remove the pan from the oven and place on a wire rack to cool for 15 minutes. Run a knife around the edges, give the pan a gentle shake, and invert the cake onto the rack to cool, right side up, 1 hour. Slice and serve.

Abigail Adams's Apple Pan Dowdy

Ingredients

- 1 1/2 cups flour
- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 10 apples
- 1/2 cup molasses
- 3 tablespoons butter, melted
- 1/4 cup water
- 1/2 cup shortening



Directions:

PASTRY

Step 1: Blend flour and shortening together until mealy.

Step 2: Sprinkle a little ice water over dough, enough to hold together.

Step 3: Roll out to 1/4 thickness and brush with 1/4 cup melted butter. Cut pastry in half. Place halves on top of each other. Roll and cut again. Repeat until you have 16 separate pieces piled up. Then chill for 1 hour.

Step 4: Roll pastry again and cut in half. Line bottom of baking dish with one half. Save the other half for the top.

FILLING

Step 1: Peel and slice the apples.

Step 2: Mix with sugar and spices and put in the pastry lined dish.
Combine molasses with butter and water. Pour over apples.

Step 3: Cover with top crust and seal. Bake at 400 degrees for 10 minutes. Then reduce heat to 325 degrees.

Step 4: "Dowdy" the dish by cutting the crust into the apples with a sharp knife.
Bake 1 hour. Serve hot with ice cream or whipped cream.

Nancy Reagan's Vienna Chocolate Bars

Ingredients

- 1 cup butter, softened
- 1 1/2 cups granulated sugar, divided
- 2 large egg yolks
- 2 1/2 cups all-purpose flour
- 1 (10-oz.) jar seedless raspberry preserves
- 1 cup semisweet chocolate morsels
- 4 large egg whites, at room temperature
- 1/4 teaspoon table salt
- 2 cups finely chopped pecans, lightly toasted

Directions:

Step 1: Preheat oven to 350°. Line a 15- x 10-inch jelly-roll pan with aluminum foil; lightly grease foil. Beat butter and 1/2 cup sugar at medium speed with a heavy-duty electric stand mixer until well blended. Add egg yolks, and beat until combined. Gradually add flour, beating at low speed 1 to 2 minutes or just



until combined. Press mixture onto bottom of prepared pan.

Step 2: Bake at 350° for 15 to 20 minutes or until golden brown. Remove from oven, and spread preserves over crust. Sprinkle with chocolate morsels.

Step 3: Beat egg whites and salt at high speed, using whisk attachment, until foamy. Gradually add remaining 1 cup sugar, 1 Tbsp. at a time, beating until glossy and stiff peaks form. Fold in pecans. Gently spread egg white mixture over chocolate mixture.

Step 4: Bake at 350° for 30 to 35 minutes or until meringue is browned and crispy. Cool completely on a wire rack (1 hour). Cut into bars.

Order Now



Unite the USA: Discover the ABCs of Patriotism is a new book by **Stacie Ruth and Carrie Beth Stoelting**. It's a book that empowers patriots to make a big difference in the land we love. With 100+ ways to make a positive difference in America, *Unite the USA* is a must-have tool for patriots. *Unite the USA* will inspire and educate Americans to defend faith and freedom. (Important Note: All proceeds go to fund the mission of UnitetheUSA.org.) [Order it here today!](http://UnitetheUSA.org)

In God We Still Trust
an inspiring album dedicated to God and veterans
by Stacie and Carrie Stoelting



Per request from veterans who love patriotic and inspiring music sung by Stacie and Carrie, [In God We Still Trust](#) was recorded. From the National Anthem to "God Bless America" you will be inspired and uplifted about our God-given freedoms. All proceeds go to Unite the USA. Help promote faith and freedom in America. Your support is important and appreciated. [Buy or download a copy today.](#) God bless you as you celebrate the red, white, and blue!

In God We Still Trust Video

Our country needs to turn to Jesus. Listen to "In God We Still Trust" for inspiration to keep "fighting the good fight". For hope and encouragement, listen to Stacie Ruth and Carrie Beth sing "In God We Still Trust".



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Booking Info



Celebrate the true spirit of America with Carrie Beth and Stacie Ruth. Book Stacie and Carrie for concert or conference! E-mail info@unitetheusa.org for more information.

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