



RECIPES

TURKEY¹

INGREDIENTS

- Turkey (whole)
- Melted butter
- Bacon strips or salt pork (if desired)
- Baste (either melted fat, fruit juice, white wine, or pan drippings)
- Seasoning (onion, garlic, thyme, rosemary, sage)

INSTRUCTIONS

Roasting

Place turkey, breast side up, on a rack in an uncovered pan.

Brush the turkey with melted fat, and cover with a light cloth dipped in melted, unsalted fat.

Cover the breast, legs, and wings well.

If desired, strips of bacon or salt pork can be placed at intervals along the breast, legs, and wings, then covered with a light, clean cloth.

Roast at 325°F, until tender. 25 minutes per pound for birds under 12 pounds, or 20 minutes per pound for larger birds.

Baste turkey several times, either with melted fat, fruit juice, white wine, or pan drippings throughout roasting.

Season turkey with herbs halfway through roasting.

Remove the cloth for the last 45 minutes, so that the turkey will be sufficiently browned.

Carving

Place large fork into the turkey, straddling the breast bone. Cut through the skin around the thigh, then press blade back, so that

ligaments may be easily cut. Set aside. Repeat with wings, set aside also.

Still with the fork in breast bone, slice white meat from breast, thinly.

After slicing white meat, cut up legs and wings. Insert fork in leg, holding it parallel to drumstick. Separate drumstick from thigh by cutting through exposed joint. Thigh, if large, may be used for 2 or 3 portions. Each serving should have both white and dark meat, placed over a spoonful of dressing.

TO DRESS TURKEY WITH RED BUTTONS (Optional): Stick a toothpick through a red cranberry and place about 1 inch apart from breast bone to neck. A stick of celery curled at both ends makes a bow tie.



GIBLET GRAVY²

INGREDIENTS

- Turkey drippings
- Flour
- Cold water
- Salt
- Pepper
- Chopped, cooked giblets

INSTRUCTIONS

As soon as it is done, remove turkey to a hot platter, and keep it hot.

Turn the fat out of the roasting pan, into a pan on the stove. Measure out 2 tablespoons of it for every cupful of gravy you wish to make.

Now add the same amount of flour as you have fat, stirring constantly over low heat.

Cook gently until golden brown.

Add cold water: 1 cup for every 2 tablespoons of fat used.

Stir until gravy is smooth and thickened.

Add salt, pepper, and cooked giblets to taste.



A TURKEY REVERIE

THE ILLUSTRATED LONDON NEWS, 1906³

I do not know whether an animal killed at Christmas has had a better or a worse time than it would have had if there had been no Christmas or no Christmas dinners. But I do know that the fighting and suffering brotherhood to which I belong and owe everything, Mankind, would have a much worse time if there were no such thing as Christmas or Christmas dinners. Whether the turkey which Scrooge gave to Bob Cratchit had experienced a lovelier or more melancholy career than that of less attractive turkeys is a subject upon which I cannot even conjecture. But that Scrooge was better for giving the turkey and Cratchit happier for getting it I know as two facts, as I know that I have two feet. What life and death may be to turkey is not my business; but the soul of Scrooge and the body of Cratchit are my business. Nothing shall induce me to darken human homes, to destroy human festivities, to insult human gifts and human benefactions for the sake of some hypothetical knowledge which Nature curtained from our eyes. We men and women are all in the same boat, upon a stormy sea. We owe to each other a terrible and tragic loyalty. If we catch sharks for food, let them be killed most mercifully; let any one who likes love the sharks, and pet the sharks, and tie ribbons round their necks and give them sugar and teach them to dance. But if once a man suggests that a shark is to be valued against a sailor, or that the poor shark might be permitted to bite off a [[native]]'s leg occasionally; then I would court-martial the man—he is a traitor to the ship.

Meanwhile, it remains true that I shall eat a great deal of turkey this Christmas; and it is not in the least true (as the vegetarians say) that shall do it because I do not realize what I am doing, or because I do what I know is wrong, or that I do it with shame or doubt or a fundamental unrest of conscience. In one sense I know quite well what I am doing; in another sense I know quite well that I know not what I do. Scrooge and the Cratchits and I are, as I have said, all in one boat; the turkey and I are, to say the most of it, ships that pass in the night, and greet each other in passing. I wish him well; but it is really practically impossible to discover whether I treat him well. I can avoid, and I do avoid with horror, all special and artificial tormenting of him, sticking pins in him for fun or sticking knives in him for scientific investigation. But whether by feeding him slowly and killing him quickly for the needs of my brethren, I have improved in his own solemn eyes his own strange and separate destiny, whether I have made him in the sight of God slave or a martyr, or one whom the gods love and who die young—that is far more removed from my possibilities of knowledge than the most abstruse intricacies of mysticism or theology. A turkey is more occult and awful than all the angels and archangels. In so far as God has partly revealed to us an angelic world, he has partly told us what an angel means. But God has never told us what a turkey means. And if you go and stare at a live turkey for an hour or two, you will find by the end of it that the enigma has rather increased than diminished.



SAUSAGE ROLLS

INGREDIENTS

- 14 ounces all-butter puff pastry
- 1 pound sausage meat
- 1 medium onion, grated
- 4 tablespoons of chopped sage leaves (or dried)
- 1 egg, beaten

INSTRUCTIONS

Preheat oven to 425° F.

In a large bowl, mix the sausage meat, onion, and sage together and set aside.

Remove the pastry from the fridge and roll out on a floured surface into an oblong shape measuring 15" x 12". Cut this into three long strips and divide the sausage meat into three, making three long rolls the same length as the pastry.

The sausage meat may be sticky, so use a little flour in your hands to make it easier to handle, if needed.

Take a spoonful of sausage meat and place onto each of the pastry strips, then fold over and seal along the edge. The sausage meat might be sticky.

Cut into individual rolls approximately 3" long. Snip two slits on the top of each roll to allow the steam to escape.

Brush with beaten egg.

Place the sausage rolls onto the baking sheet and bake for 20–25 minutes until golden brown, then place on a wire rack to cool.

WASSAIL

INGREDIENTS

- 2 apples
- 8 cups apple cider
- 2 cups orange juice
- 1/3 cup lemon juice
- 4 cinnamon sticks
- 15 whole cloves
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1 tablespoon light brown sugar

INSTRUCTIONS

Insert cloves into apples.

Add all ingredients to large pot over low-medium heat.

Bring to simmer. Simmer for 30–45 minutes.

Remove apples and cloves. Serve in mugs.



MINCE PIES

INGREDIENTS

- 20 ounces sweet mincemeat conserve
- 12 ounces plain flour
- A pinch of salt
- 3 ounces lard
- 3 ounces butter
- Milk
- Powdered sugar
- Small aluminum pie tins
- Circular or fluted 3" pastry cutter
- Circular or fluted 2.5" pastry cutter

INSTRUCTIONS

Preheat oven to 425°F.

Sift the flour into the mixing bowl with a little salt. Add the lard and rub gently until the mixture resembles breadcrumbs. Then add a little water until the mixture comes together and leaves the bowl clean.

Leave the pastry to rest in the fridge for 30 minutes covered with cling film to prevent it drying out.

Divide the mixture into two and roll out both as thinly as possible. Cut out the larger size rounds from one and the smaller size from the other half. Any excess pastry can be gathered up and rolled again.

Lightly grease the pie tin and line with the larger pastry rounds.

Fill with mincemeat and place the smaller pastry round on top to form a lid sealing the edges.

Brush each one with milk. Snip a slit in the top to allow steam to escape and place in the oven for around 25 minutes until golden brown.

Remove and cool on a wire rack.

When cool, sieve the powdered sugar over them to decorate. The pies can be stored in a tin until required.



BRANDY BUTTER

INGREDIENTS

- 6 ounces unsalted butter at room temperature
- 6 ounces soft dark brown sugar
- 6 tablespoons of brandy (or dark rum)

INSTRUCTIONS

Place the butter and sugar into a bowl and blend together using an electric hand whisk until it is pale and creamy. Or, if you prefer, this can be done in a food processor.

Slowly add the brandy or rum a little at a time, beating the mixture as you go.

Place the butter into a small bowl or container and place in the fridge until needed.

The butter will keep well in the fridge for up to three weeks.

A tasty addition to mince pies!

FRUIT CRUMBLE

INGREDIENTS

- 1 large can of sliced peaches, drained (or any fruit, such as apples, peaches, blackberries, or rhubarb)
- 2.5 cups flour
- 2 sticks butter
- 3/4 cup brown raw sugar (raw cane sugar)
- A pinch of cinnamon powder

INSTRUCTIONS

Preheat oven to 375°F.

In a large bowl add the flour, cinnamon, and butter (cut up the butter into small pieces to make it easier for mixing).

Rub the mixture together until it resembles fine breadcrumbs.

This part takes a while. If it's still too wet, add a little more flour.

If too dry, add more butter.

Stir in the sugar.

Sprinkle all the mixture over the peaches in a medium-sized casserole dish.

Bake for 25 minutes or until crisp and brown on top.

Serve hot with evaporated milk or ice cream.

HARD SAUCE⁴

INGREDIENTS

- 1/3 cup butter, room temperature
- 1 cup powdered sugar
- 3/4 teaspoon vanilla
- 1/2 teaspoon brandy flavoring
- 1 tablespoon cream

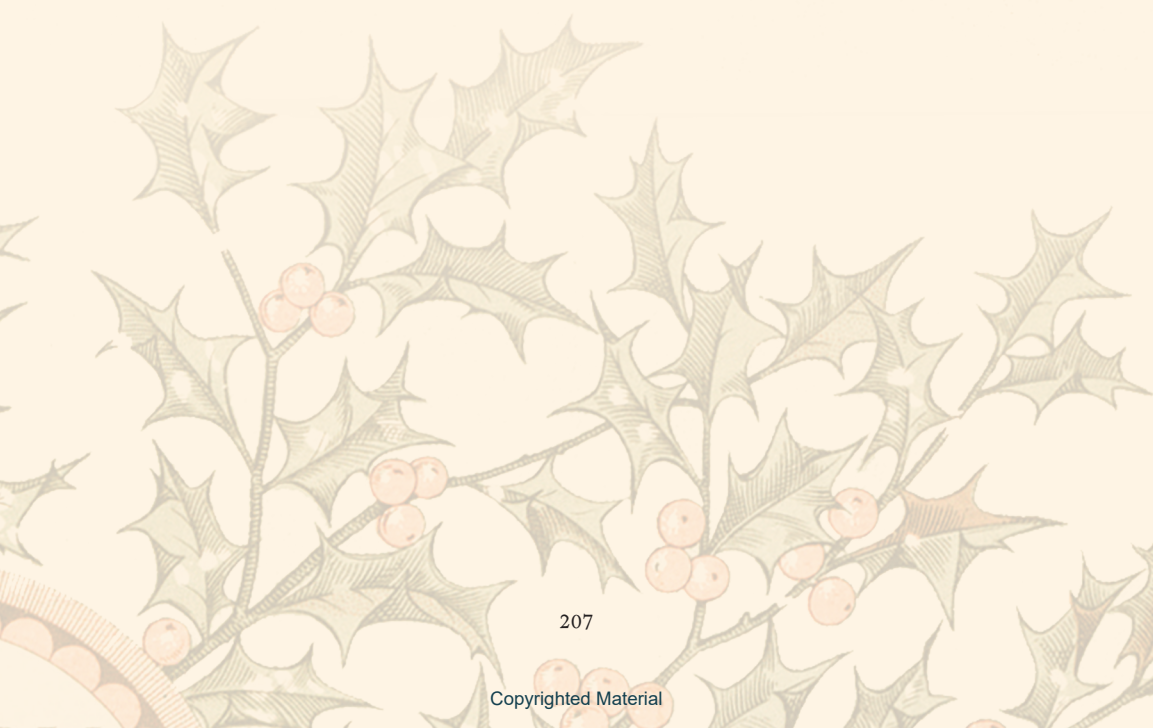
INSTRUCTIONS

Beat cream and butter together until well mixed. Cream butter.

Beat in sugar gradually and continue creaming until fluffy.

Add vanilla and brandy flavoring.

Drizzle over Christmas pudding.



CHRISTMAS PUDDING⁵

INGREDIENTS

- 1 small cooking apple peeled and chopped
- 1 cup raisins
- 1/2 cup golden raisins
- 1/2 cup chopped prunes
- 1/2 cup dried currants
- Zest of 1 lemon
- Zest of 1 orange
- 3/4 cup bourbon or brandy, more if needed
- 1/2 cup unsalted butter
- 1 cup brown sugar
- 2 tablespoons molasses
- 2 eggs
- 1 cup breadcrumbs
- 1/2 cup all-purpose flour
- 1/4 cup coarsely chopped almonds
- 1/2 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves

INSTRUCTIONS

Combine all fruits and zest in a bowl and soak in bourbon or brandy overnight, covered.

Beat together butter, molasses, and brown sugar until creamy. Add eggs and beat again until fluffy. Add fruit mixture and fold in.

In a large mixing bowl combine flour, salt, almonds, baking powder, bread crumbs, and all spices together.

Add the flour mixture to the liquid and fruit mixture. Final mixture may seem moist, but do not add flour.

Grease a large pudding tin that will fit inside of a large Dutch oven or tall pot to create a double boiler.

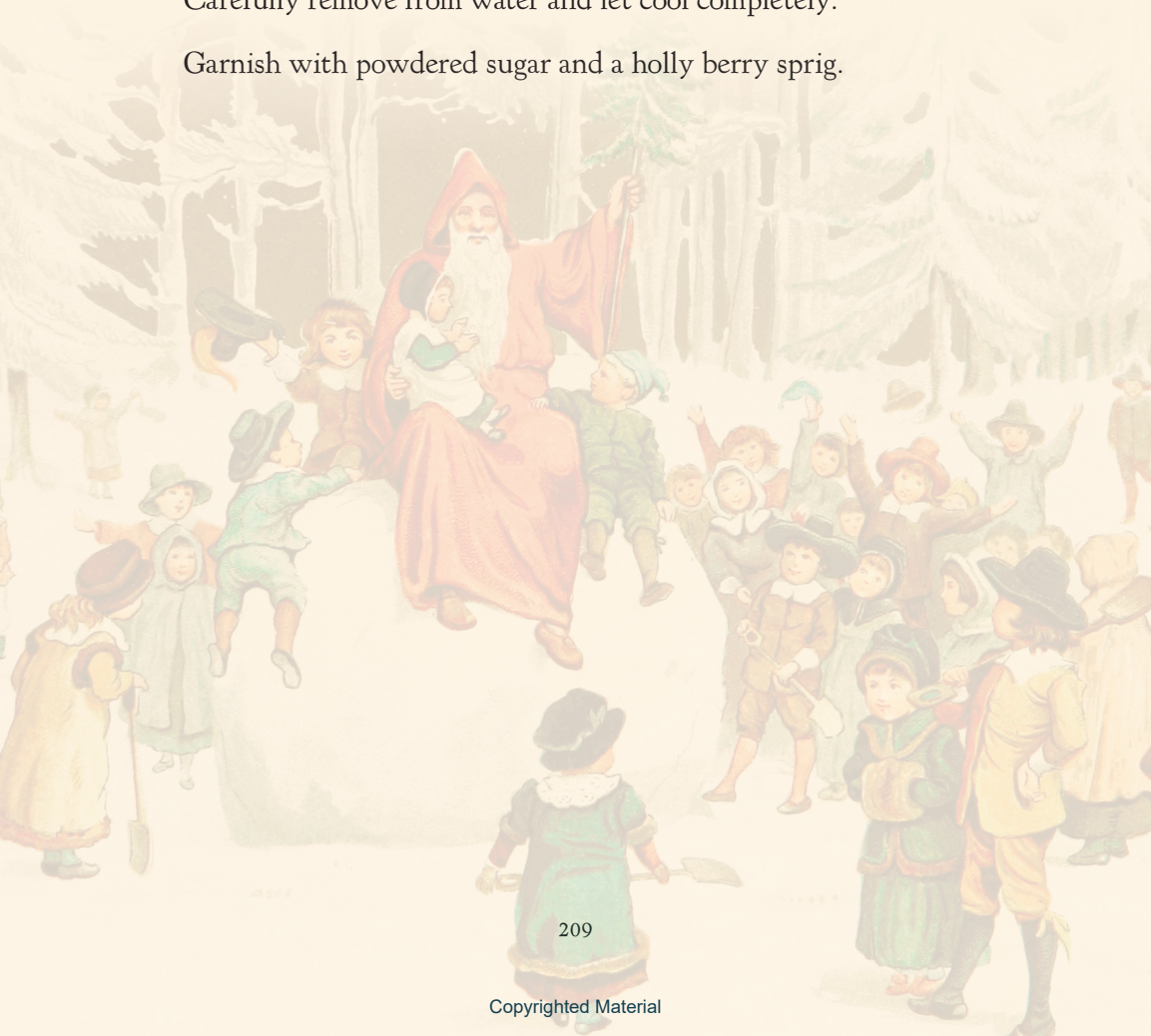
Fill pudding tin with batter and cover tightly with aluminum foil.

Place a small glass bowl or ramekin at the bottom of the Dutch oven. Place covered pudding tin on top of ramekin and carefully fill Dutch oven with water until it is halfway up the side of the pudding tin.

Bring to a boil and reduce heat to simmer. Place a lid on top of the Dutch oven and let steam for 5 hours. Add water as needed.

Carefully remove from water and let cool completely.

Garnish with powdered sugar and a holly berry sprig.



A WORD ON THE WHOLESOMENESS OF CHRISTMAS PUDDING

THE ILLUSTRATED LONDON NEWS, 1906⁶

Christmas and hygiene are commonly in some antagonism, and I, for one, am heartily on the side of Christmas. Glancing down a newspaper column I see the following alarming sentence: “The Lancet adds a frightful corollary that the only way to eat Christmas pudding with perfect impunity is to eat it alone.” At first the meaning of this sentence deceived me. I thought it meant that the eater of Christmas pudding must be in a state of sacred isolation like an anchorite at prayer. I thought it meant that the presence of one’s fellow creatures in some way disturbed the subtle nervous and digestive process through which Christmas pudding was beneficent. It sounded rather mad and wicked, certainly; but not madder or more wicked than many other things that I have read in scientific journals.

But on re-reading the passage, I see that my first impression did the Lancet an injustice. The sentence really means that when one eats Christmas pudding one should eat nothing but Christmas pudding. “It is,” says the Lancet, “a complete meal in itself.” This is, I should say, a question of natural capacity, not to say of cubic capacity. I know a kind of person who would find one Christmas pudding a complete meal in itself, and even a little over.

For my own part, I should say that three, or perhaps four, Christmas puddings might be said to constitute a complete meal

in themselves. But, in any case, this sudden conversion of science to plum-pudding is a fine example of the fickleness of the human intellect and the steadiness of the human appetite. Scientific theories change, but the plum-pudding remains the same, century after century (I do not mean the individual pudding, but the type), a permanent monument of human mysticism and human mirth. If there is one thing more than another which from our childhood we have heard was grossly unwholesome and opposed to all medical advice, that thing certainly was Christmas pudding. Now it seems (again by the best medical advice) that to call Christmas pudding wholesome is entirely a faint and approximate expression of its merits. Not only is Christmas pudding wholesome, but it is so peculiarly and incomparably wholesome that no other and less medical substance must be taken with it so as to spoil its perfect medical effect.



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3. C. S. Lewis, *Mere Christianity* (New York: HarperCollins, 2001), 46.
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5. A jack-o'-lantern made from a turnip.
6. G. K. Chesterton, *A Miscellany of Men* (London: Dodd, Mead, & Co., 1912), 120.
7. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 32 (San Francisco: Ignatius Press, 1986), 515. Note: originally published in *The Illustrated London News*, 1922.
8. J. R. R. Tolkien, quoted in Richard Matthews, *Fantasy: The Liberation of Imagination* (Abingdon: Taylor & Francis, 2016), 58.

DAY 13: ON THE JUXTAPOSITION OF FRIGHTFUL WEATHER AND FESTIVE GAIETY

1. G. K. Chesterton, *The New Jerusalem* (London: George H. Doran Co., 1921), 90.
2. William Wordsworth, *The Collected Poems of William Wordsworth* (Hertfordshire: Wordsworth Editions, 1994), 83.
3. Debra Spark, *Curious Attractions: Essays on Writing* (Ann Arbor, MI: University of Michigan Press, 2005), 31. Note: story originally published in 1914.
4. C. S. Lewis, *The Lion, the Witch and the Wardrobe* (New York: HarperCollins, 2000), 19.
5. Victor Hugo, *Les Misérables*, Book 1 (Oxford: Oxford University Press, 1874), 232.
6. Gerard Manley Hopkins, *The Poems of Gerard Manley Hopkins* (London: Oxford University Press, 1967), 67.
7. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 15 (San Francisco: Ignatius Press, 1989), 133. Note: originally from the book *Charles Dickens*, 1906.
8. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 11 (San Francisco: Ignatius Press, 1986), 376. Note: originally from the book *George Bernard Shaw*, 1909.

DAY 14: CONCERNING HEARTY BREAKFASTS AND THE PLEASURES OF BEING FLUNG HEADLONG INTO THE SEA

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 28 (San Francisco: Ignatius Press, 1986), 460.
2. Chesterton, *Collected Works*, vol. 27, 370. Note: originally from the book *All Things Considered*, 1908.
3. Chesterton, *Collected Works*, vol. 37, 202–203. Note: originally from an article published in *The Illustrated London News*, 1935.
4. G. K. Chesterton, *All Things Considered* (New York: John Lane Company, 1920), 288.

DAY 15: A WORD ON THE WORD MADE FLESH

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 20 (San Francisco: Ignatius Press, 1986), 76. Note: originally from the book *Christendom in Dublin*, 1932.
2. Timothy Pawl, *In Defense of Conciliar Christology* (Oxford: Oxford University Press, 2016), 30.
3. G. K. Chesterton, *The Everlasting Man* (1925; repr., San Francisco: Ignatius Press, 1993), 179.
4. G. K. Chesterton, *The New Jerusalem* (London: George H. Doran Co., 1921), 175.

DAY 16: ON THE SIGNIFICANCE AND INSIGNIFICANCE OF RITUAL AND ROUTINE

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 37 (San Francisco: Ignatius Press, 1986), 201. Note: originally published in *The Illustrated London News*, 1935.
2. G. K. Chesterton, *All Things Considered* (London: Methuen & Co., 1908), 286.
3. G. K. Chesterton, *Tremendous Trifles* (New York: Dodd, Mead & Co., 1920), 7.
4. Hypocrisy, insincerity.
5. G. K. Chesterton, *Orthodoxy* (1908; repr., New York: Random House, 2001), 63.

DAY 17: A WORD OF GRATITUDE TO SANTA CLAUS

1. Frederick and Mary Ann Brussat, *Spiritual Literacy* (New York: Scribner, 1998), 267. Note: originally appeared in the magazine *Black and White*, 1903.
2. G. K. Chesterton, *Commonweal*, December 20, 1935, 201.
3. G. K. Chesterton, *The Everlasting Man* (1925; repr., San Francisco: Ignatius Press, 1993), 104–105.

4. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 28 (San Francisco: Ignatius Press, 1986), 249. Note: originally published in *The Illustrated London News*, 1909. Chesterton is intentionally being playful with his language here. The idea of the “gods returning” is an image of the divine returning to a previously disenchanted world.
5. Chesterton, *Collected Works*, vol. 28, 23. Originally published in the article “The Survival of Christmas,” *The Illustrated London News*, January 11, 1908.

DAY 18: ON THE ASSOCIATION BETWEEN BABIES AND STAR-SUSTAINING STRENGTH

1. G. K. Chesterton, *The Everlasting Man* (1925; repr., San Francisco: Ignatius Press, 1993), 170–71.
2. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 1 (San Francisco: Ignatius Press, 1986), 124. Note: originally from the book *Heretics*, 1905.
3. Chesterton, *The Everlasting Man*, 248–49.

DAY 19: IN DEFENSE OF THE MATERIAL SUBSTANCE OF CHRISTMAS PRESENTS

1. G. K. Chesterton, “The Theology of Christmas Presents,” *The Contemporary Review*, January–June 1910, 68.
2. From an article in *G.K.’s Weekly* (1931).

DAY 20: WITH RESPECT TO ROT, RIOT, AND RELIGION

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 28 (San Francisco: Ignatius Press, 1986), 24. Note: originally published in *The Illustrated London News*, 1907.
2. G. K. Chesterton, *Orthodoxy* (1908; repr., New York: Random House, 2001), 27.
3. G. K. Chesterton, *The Ballad of the White Horse* (1911; repr., San Francisco: Ignatius Press, 1993), 81.
4. It is possible that this inquiry was posed by a writer for *The Times*. As far as I know, no one has tracked down the column itself, but this story is generally believed to be true.
5. Chesterton, *Orthodoxy*, 170.

DAY 21: AS TO THE UNCOMFORTABLE COMFORT OF CHRISTMAS

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 28 (San Francisco: Ignatius Press, 1986), 25. Note: originally appeared in an article in *The Illustrated London News*, 1907.
2. Chesterton, *Collected Works*, vol. 20, 463. Note: originally from the book *A Short History of England*, 1917.
3. G. K. Chesterton, *St. Francis of Assisi* (New York: George H. Doran Company, 1924), 114.

DAY 22: OF BARBARIANS, PHILOSOPHERS, AND A CAVE OF DREAMS

1. G. K. Chesterton, *The Everlasting Man* (1925; repr., San Francisco: Ignatius Press, 1993), 174–75.
2. G. K. Chesterton, *In Defense of Sanity* (San Francisco: Ignatius Press, 2011), 96. Note: originally appeared in the book *The Book of Job*, 1907.
3. Chesterton, *The Everlasting Man*, 110.
4. G. K. Chesterton, *Orthodoxy* (1908; repr., New York: Random House, 2001), 50.
5. C. S. Lewis, *The Collected Works of C.S. Lewis* (Edison, NJ: Inspirational Press, 1996), 343.

DAY 23: TO MARRY, BE MERRY, AND MAKE MERRY

1. G. K. Chesterton, *Brave New Family: G.K. Chesterton on Men & Women, Children, Sex, Divorce, Marriage & the Family*, ed. Alvaro de Silva (San Francisco: Ignatius Press, 1990), 262. Note: originally from an article in *G.K.’s Weekly*, 1925.

- 2 G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 27 (San Francisco: Ignatius Press, 1986), 103. Note: originally published in *The Illustrated London News*, 1905.
- 3 G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 4 (San Francisco: Ignatius Press, 1987), 77. Note: originally from the book *What's Wrong with the World*, 1910.

DAY 24: IN REGARD TO THE ANCIENT SYMBOL OF THE FLAME

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 34 (San Francisco: Ignatius Press, 1986), 438–39. Note: originally from an article in *The Illustrated London News*, 1927.
2. Chesterton, *Collected Works*, vol. 30, 17.
3. Kevin Belmonte, *A Year with G. K. Chesterton* (Nashville: Thomas Nelson, 2012), 365. Note: originally from *Generally Speaking*, 1929.
4. Chesterton, *Collected Works*, vol. 30, 124. Note: originally published in *The Illustrated London News*, 1914.
5. Chesterton, *Collected Works*, vol. X (San Francisco: Ignatius Press, 1986), 242.

DAY 25: OF SECRETS, DIVINE CAPS, AND CELESTIAL POST OFFICES

1. *The Contemporary Review* (London: A. Strahan, 1910), 70.
2. G. K. Chesterton, *Orthodoxy* (1908; repr., New York: Random House, 2001), 150.
3. G. K. Chesterton, *The Everlasting Man* (1925; repr., San Francisco: Ignatius Press, 1993), 248.
4. Kevin Belmonte, *A Year with G. K. Chesterton* (Nashville: Thomas Nelson, 2012), 293.
5. G. K. Chesterton, *Orthodoxy* (1908; repr., New York: Random House, 2001), 97.

DAY 26: CONCERNING THE ENDURING FORTITUDE OF CHRISTMAS

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 32 (San Francisco: Ignatius Press, 1986), 290–91. Note: originally from an article in *The Illustrated London News*, 1921.
2. Chesterton, *Collected Works*, vol. 1, 127. Note: originally from the book *Heretics*, 1905.
3. G. K. Chesterton, *The Everlasting Man* (1925; repr., San Francisco: Ignatius Press, 1993), 160.
4. Chesterton, *The Everlasting Man*, 178.
5. Chesterton, *The Everlasting Man*, 250.
6. Chesterton, *Collected Works*, vol. 32, 290. Note: originally from article in *The Illustrated London News*, 1921.
7. Chesterton, *Collected Works*, vol. 28, 23–24. Note: originally published in *The Illustrated London News*, 1908.

DAY 27: WITH RESPECT TO PUDDING, CURRENCY, AND THE BETRAYAL OF CHRISTMAS

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 36 (San Francisco: Ignatius Press, 2011), 395–96. Note: originally from an article in *The Illustrated London News*, 1933.
2. See recipe for Christmas pudding on p. 217.
3. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 3 (1929; repr., San Francisco: Ignatius Press, 1986), 331. Note: originally from the book *The Thing*, 1929.
4. Chesterton, *Collected Works*, vol. 3, 330.

DAY 28: CONCERNING THE LIBERAL AND CONSERVATIVE BALANCE OF CHRISTMAS

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 33 (San Francisco: Ignatius Press, 1990), 236. Note: originally from an article in *The Illustrated London News*, 1923.
2. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 29 (San Francisco: Ignatius Press, 1988), 18. Note: originally from an article in *The Illustrated London News*, 1911.

3. From an article in *G.K.'s Weekly*, 1936.
4. From an article in *G.K.'s Weekly*, 1936.
5. G. K. Chesterton, *The Everlasting Man* (1925; repr., San Francisco: Ignatius Press, 1993), 180.
6. G. K. Chesterton, *Orthodoxy* (1908; repr., New York: Random House, 2001), 103.

DAY 29: ON CRACKERS, LOGS, AND THE WINTER BATH OF ECSTASY

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 28 (San Francisco: Ignatius Press, 1986), 251. Note: originally published in *The Illustrated London News*, 1909.
2. Kevin Belmonte, *A Year with G. K. Chesterton* (Nashville: Thomas Nelson, 2012), 1.
3. See Games & Traditions section.

DAY 30: AFTER CHRISTMAS (AN AFTERWORD)

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 37 (San Francisco: Ignatius Press, 1986), 205. Note: originally published in *The Illustrated London News*, 1917.
2. G. K. Chesterton, *The New Jerusalem* (London: George H. Doran Co., 1921), 307.

POEMS

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. X (San Francisco: Ignatius Press, 1986), 497.
2. Kevin Belmonte, *Defiant Joy: The Remarkable Life and Impact of G.K. Chesterton* (Nashville: Thomas Nelson, 2011), 37–38. Note: originally published in *The Wild Knight*, 1900.
3. G. K. Chesterton, *The Collected Poems of G.K. Chesterton* (London: Methuen & Co., 1936), 151.
4. Chesterton, *Collected Works*, vol. X, 365.
5. Chesterton, *Collected Works*, vol. X, 100–101.
6. Chesterton, *Collected Works*, vol. X, 181–82.
7. Chesterton, *Collected Works*, vol. X, 186–87.
8. Chesterton, *Collected Works*, vol. X, 139–40.
9. Chesterton, *Collected Works*, vol. X, 148–49.
10. G. K. Chesterton, *The Queen of Seven Swords* (London: Sheed & Ward, 1926), 14.
11. Chesterton, *Collected Works*, vol. X, 137–38.

ESSAYS

1. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. 28 (San Francisco: Ignatius Press, 1986), 21–26.
2. Chesterton, *Collected Works*, vol. 32, 145–49.
3. A character from the play *Douglas* by John Hume.
4. Honoré de Balzac, French novelist and playwright, 1799–1850.
5. Geoffrey Chaucer, English poet and author of *The Canterbury Tales*, c. 1342–1400.
6. Giovanni Boccaccio, Italian Renaissance writer and poet, 1313–1375.
7. A reference to “The Franklin’s Tale” from *The Canterbury Tales*.
8. A character in Charles Dickens’s *The Pickwick Papers*.
9. Samuel Johnson, the famous “man of letters,” 1709–1784.
10. William Cobbett, English journalist and politician, 1763–1835.
11. A pastoral poem by John Milton.
12. A fictional character created by Joseph Addison who “wrote columns” for the magazine *The Spectator*.
13. Chesterton, *Collected Works*, vol. 34, 437–40.
14. The day commemorating the armistice signed by the Allies of World War I and Germany.
15. Chesterton, *Collected Works*, vol. 36, 393–96.

16. G. K. Chesterton, *The Apostle and the Wild Ducks and Other Essays* (Michigan: The University of Michigan, 1975), 45.

SHORT STORIES

1. G. K. Chesterton, *Tremendous Trifles* (New York: Dodd, Mead & Co., 1920), 297–306
2. In this case, Chesterton is referring to democracy in principle.
3. A British writer, politician, and cofounder of the magazine *The Spectator*.
4. A fictional character created by Joseph Addison who “wrote columns” for the magazine *The Spectator*.
5. British playwright and poet.
6. G. K. Chesterton, *The Collected Works of G.K. Chesterton*, vol. XIV (San Francisco: Ignatius Press, 1986), 362–63.
7. A radioactive metal once used in radiotherapy.

RECIPES

1. “The Turkey,” in *An Old-Fashioned Christmas*, City Hydro Home Service, 1947, <https://www.hydro.mb.ca/corporate/history/an-old-fashioned-christmas.pdf>, 1.
2. “Giblet Gravy,” in *An Old-Fashioned Christmas*, 1.
3. G. K. Chesterton, “Christmas Thoughts on Vivisection,” in *The Collected Works of G.K. Chesterton*, vol. 28 (San Francisco: Ignatius Press, 1987), 17–21. Note: originally from an article in *The Illustrated London News*, 1908.
4. “Hard Sauce,” in *An Old-Fashioned Christmas*, 3.
5. See “Christmas Pudding,” *Southern Living*, <https://www.southernliving.com/recipes/christmas-pudding>; Elaine Lemm, “British Christmas Pudding,” updated on July 19, 2022, <https://www.thespruceeats.com/traditional-christmas-pudding-recipe-435070>.
6. Chesterton, *Collected Works*, vol. 27 (San Francisco: Ignatius Press, 1986), 374–75.

GAMES & TRADITIONS

1. See recipe for wassail in the Recipes section.
2. Sally-Anne Huxtable, “Wassailing: Ritual and Revelry,” National Trust, <https://www.nationaltrust.org.uk/discover/history/art-collections/wassailing-ritual-and-revelry>.
3. “Here We Come a Wassailing,” Songs for Teaching, <https://www.songsforteaching.com/christmas/thewassailsong.php>.
4. Hillman's Hyperlinked and Searchable Chambers' Book of Days, <http://www.thebookofdays.com/months/dec/24.htm>.