

Christmas Special



**Wrap the love in
presents bright,
Recipes to savour
every bite.
Decorate with
holiday glee,
Old and young,
in jubilee.**

Steadfast Christmas

Christmas 2023 comes on the eve of Dutch side elections. Despite the attention this understandably demands, the festive atmosphere season can nevertheless clearly be felt.

While there is perhaps a greater-than-normal sense of uncertainty regarding the immediate future, people have been through so much – including devastating hurricane hits, the pandemic and frequent political turmoil – that they seem to take it all in stride. For example, holiday season decorations having to compete with campaign posters and flags this year is no big deal to most.

During the next few days, much of the focus will rightfully shift to spreading joy and goodwill as always, no matter what the present circumstances. Besides, there should by now be little doubt “The Friendly Island” is again going to come out stronger as usual in the end.

Happy Holidays!
The Publisher



Christmas in Hope Estate!

From Dec 1st
til Dec the 24th
Craft market
Food Court
Live Music
Carroussels
Children
Playground
Christmas crib
Giant Igloo

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Caribbean chapter



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Christmas Message from Louis Mussington President of the Collectivité of St. Martin



My dear fellow citizens,

Amidst the countless sounds of conflicts and the many rumours causing distrust, divisions and fear around the world, my truest prayer this Christmas is that families, neighbourhoods, and the world at large may find in this season the means to access and share the deepest hopes of peace, where love will blossom between men, women and children everywhere.

Christmas Message from Ardwell Irion Minister of Finance, St. Maarten

As we gather with family and friends to celebrate this Holiday season, I extend my wishes to each and every one of you. This year has brought its share of challenges, but it is in overcoming adversity that we find our greatest strength and resilience.

Christmas is a time for reflection, gratitude and coming together. It is a season that reminds us of the importance of compassion, generosity and unity. As your Minister of Finance, I am grateful for the privilege of serving our community, especially during times that tested our collective resolve.

In the spirit of the season, let us take a moment to appreciate the connec-

tions that unite us, the diversity that enriches us, and the shared dreams that inspire us. St. Maarten is more than a place; it is a community of individuals who, through their determination and spirit, contribute to this vibrant place we all call home.

During the good times and the not-so-good times, my commitment to you, the people of St. Maarten, remains unwavering. We will continue to navigate the challenges together, implementing sound financial strategies and fostering an environment that encourages growth and prosperity for all. The road ahead may be challenging, but I have confidence in the resilience



of our people and the unlimited potential for a brighter future.

On behalf of the Ministry of Finance and myself, I wish you a Merry Christmas and a Happy New Year. May the Holiday season be filled with moments of laughter and happiness.

Christmas Message from Valérie Damaseau Commissioner of Tourism & Territorial Counselor in charge of Culture, St. Martin

As the year draws to a close and we find ourselves on the edge of another festive season, it is with gratitude that I extend warm greetings to each and every one of you.

This time of year is not just about twinkling lights and festive decorations. It's about coming together as a community, cherishing the bonds that make our island a true home.

The holiday season is a time for reflection, unity and celebration – and here on Saint Martin, we are fortunate to be surrounded by the beauty of our island and the warmth of our diverse community.

As we gather with family and friends to celebrate the season, let us carry forward this sense of unity into the coming year, fostering an environment of collaboration and understanding that will strengthen the bonds that make our island so special.

As the Commissioner of Tourism and Culture of French Saint Martin, I am filled with confidence for the upcoming tourism season. Our destination with its landscapes, its vibrant culture and its welcoming people continues to be a gem for visitors seeking a unique experience.

This season, let us take pride in showcasing the best of the island to our guests, ensuring that they leave with cherished memories and a desire to return.

And as we look toward the coming year, let optimism be our guiding light. Together, we can overcome challenges and continue to build a future that reflects the values we hold dear. The sense of community that defines us is our greatest asset, and I am confident that by working together, we can achieve even greater heights. As I often



say, we are one heart with two beats.

May this festive season bring you moments of joy, laughter and love. On behalf of the entire tourism team and the people of French Saint Martin, I wish you a joyful Holiday and a prosperous New Year. May the spirit of the season fill our hearts with warmth, and create lasting memories that will carry us into a bright and hopeful future.



Good Tidings of Great Joy



By: Sharon Van Armanen

The Christmas season is here once again – you can tell from the sights and sounds and smells and tastes that give us that Christmassy feeling that has us all tingly on the inside! People are getting ready to harvest sorrel and bake special treats. Stores are belting out Christmas music. Families are

giving their homes a fresh coat of paint, hanging up crisp new curtains, and putting up the Christmas tree. Christmas lights and decorations adorn every street corner. Philipsburg is crammed with shoppers looking for the perfect gift for that special someone. And smack dab in the middle of all the hustle bustle, the Christmas angels vies for our attention:

“Behold, I bring you good tidings of great joy which shall be to all people. For there is born to you this day in the city of David a Saviour, who is Christ the Lord.”

The angel's message is a

pointed reminder to us that all those things, that in our minds are part and parcel of the Christmas experience, are meaningful only if put into the right perspective: For while we love that we can get to enjoy all these fun and festive things that make this time of year so special, when they begin to overshadow the true message of Christmas..., when they take centre stage..., when they become the main course of the Christmas celebrations instead of the sides..., when they cause us to lose the awe and wonder that the miracle of the true Christmas story should evoke, then we know it's time that we revisit the good tidings of great

joy which the angel spoke to the shepherds on the night Jesus was born.

Celebrating good tidings of great joy – the story of the birth of Jesus, the Saviour of the world – is the true meaning of Christmas. It's the story that speaks joy and hope and peace to the chaos and fear and uncertainty of our times. It's the story of redemption from sin's degradation. It's the story of God becoming man, taking on human flesh, just so He could one day die to redeem us from sin's curse. It's the story of a love that's so deep and full and rich and amazing that it defies human comprehension. That's the good tidings of great joy

the angel brought the shepherds so many, many years ago on that first Christmas Day.

And having heard the good tidings of great joy, the shepherds immediately went in search of the Babe of Bethlehem. They had no special star to guide them like the wise men did; no one showed up to take them to the manger; but with quiet determination, they began their diligent search and did not stop looking until they had found Mary and Joseph, and the Babe lying in a manger – just as the angel had told them. And when they saw the Christ Child for themselves, they wasted no time spreading

the good tidings of great joy to everyone they met along the way – “and all those who heard it marvelled at those things which were told them by the shepherds.”

Isn't that something? Seems like the natural response of those who hear and receive the good tidings of great joy – finding that it truly is all it claims to be – is to then become bearers of the good tidings of great joy. So may we, like the shepherds of that first Christmas, share the good tidings of great joy with all whom we come into contact with this blessed Christmas season.



By Lucinda Frye

Cheers – it's beer!

One always talks about wine – how to grow it, make it, smell it, drink it, cook with it – but there are some folks out there who really prefer to drink beer. Beer history takes us back to when humans first discovered fermentation!

Recently, I had a wonderful tour of the brewery right here on island. Artisan beer is made on island. It is impressive to see the process, and that this small island has a facility like this that is great to visit, especially on a rainy day!

Ah, yes! We also have a wonderful rum distillery on island where it is fun to take a tour too. Mmm, while on the subject of specialty food factories, we also have ice cream made on island – probably the best in the world – though there may be no tours available there!

Back to beer

As the end of the day draws nigh, there is nothing better than a cold glass of beer to imbibe on while watching the sun drop over the horizon. Then again, there are quite a few (sailors especially) who enjoy a bottle of beer with breakfast – literally their morning coffee!

Beer is the story of human civilization

The history of beer goes back to ancient times. Hunter-gathers apparently started to settle so they could grow grain to make their potent brew. This may

be a tall story, but there are many stories of beer making in Africa that go back to faded memory. For eons, the women folk were involved in making a brew at the mud and reed huts they lived in. The tribesmen gathered around the hut that had a brew on the go. It was a friendly gathering, no doubt, but things changed when the Liquor Act was brought into being in 1927 or so.

The art of making an illicit potent brew was turned into illegal businesses and shebeens were born (a place to meet, to socialize, and to have fun) presided over by “shebeen queens”. The shebeen was generally an illicit bar, selling alcohol in small, unlicensed premises – often backyards – and brewed right there in the huts and shanties.

Across the world, brewing was historically women's work. They undertook this for ceremonial and household duties. When the Liquor Act came in and no alcohol was allowed, the brewing and selling went underground. Despite the dangers, shebeens became central to cultural life for black South Africans. Today, shebeens are legal, selling commercial beers, traditional beers and other alcoholic drinks. The name “shebeen” originated in Ireland.

Brewing very likely began more than 5,000 years ago in the area around Babylon (in what is today Iraq). Grain was left out in the rain. This sprouting grain began the malting process. To not lose the grain, bread was made; but when the heating of the malted grains began, it amazingly liquefied to sugar. The rest is history, as they say.

The first people settling in the Lower Mesopotamia region (Sumerians) began to grow grains with a purpose. They turned into a bread, which was then soaked in water. After this liquid was fermented, it was strained and beer became the end result. The Babylonians vanquished the Sumerians and new

laws were passed. Brews became the everyday drink in the Egyptian culture. Beer, it turned out, was far healthier than water. Huge grain stores were built, bread and beer ruled the lives of those who hailed from the Levant region.

The Greeks, who raided the area, were unimpressed by beer; they preferred wine. But the fact was, and still is, the same the world over. The crops that grow most easily or better in a particular region is turned into the food and drink of the people.

The Egyptians brewed from barley and the ancient wheat type, emmer. They made beer in various shades of colour. Massive breweries were built, grain and beer were offered in payment for labour, and the brewing was women's work until the Middle Ages.

The brewing of beer continued even when the Ancient Greeks were in charge, but then the Romans took over. They preferred wine, too, but realized that the brews would give their warriors that extra zeal!

Beer brewing took off all over the European countries even throughout the 500 years of the Dark Ages. Although the brews did not generally advance much in style when made by the people; when made by the monks in their monasteries, it did! We have much to thank the monks for.

Europeans started to build breweries on a scale that had not been seen since the days of ancient Egypt. By the early 800s, the monks of a monastery in Switzerland had built the first full-scale brewing operation in Europe – in many ways, hundreds of years ahead of its time.

In the early 1100s, the brewing of beer using hops became established in a town along the Rhine River. St. Hildegard, a woman, wrote a number of books, in which she described the

Diverse and indigenous cuisine brought by the many ethnic people to St. Maarten from all over the world piques our interest. To this end, we are on a quest to find where it comes from, if it is used for celebrations, if it is exotic to some but everyday food to others. Anything to do with keeping the body and soul nourished with that which is produced from good old terra firma, is what makes the world go around.

hop as a “particularly useful plant, one that was excellent for physical health and preserved all sorts of drinks.”

The Catholic Church, which was making a fair amount of money selling a type of brew called *gruit*, made of grains, tried to stop the brewing of beer when made by hops. But the Church could not stop the popularity of the hop, which started to take over as the best ingredient to make beer. Although war in Europe (particularly the 30-year war: 1618-1648) slowed down the manufacture of beer, commercial breweries revived again in the 1700s. Brewer's guilds were established and powerful groups of merchants started appearing.

In Britain, a brew was made with barley and was not liked by European invaders; but after the Black Plague (1348-1350), the British began to demand a



Amanda's cookin' photo.

beer drink called Ale. Ale Houses popped up all over, female brewers became better established; but all too soon, men took over from the women!

Hops allow beer to be kept longer due to the preservative qualities. Beer could

be made in greater quantities and stored – before that, it was a case of making beer and drinking it soonest. By the mid-1500s, British beer was largely made with hops.

Continued on pg. 5

Festive Fun

@ Hope Estate Christmas Market

As the holiday season draws near, the festive atmosphere is taking hold! Karl, the president of the Harley Davidson Club Niglo de Saint Martin (HDC Niglo FWI), is excited to announce the second instalment of the Hope Estate Christmas Market. His goal is to make the Christmas Market a hallmark event in Saint Martin, an annual celebration to anticipate.

Following the positive response to the inaugural edition, the team is preparing for an even more extraordinary experience this year. After the

favourable reception last year, Karl and his team are bringing back the event with thrilling new features for this Christmas season, including bumper cars and an impressive 15-metre slide.

But the surprises don't end there. The organizers have meticulously considered every detail. Karl explains that the tents looked a bit empty last year and that the setup took quite some time. That is why they have redesigned the setup this year.

This year, there will be 18 wooden chalets to host the artisans and food stalls.

This allows parents to engage in Christmas shopping and dining while their kids have fun on the exciting rides! The festive fun continues with a 7-degree Celsius air-conditioned igloo with Santa's sleigh, providing an ideal setting for capturing memorable photos – not to mention the candy chalet, which promises to be a delightful treat for young and old.

Christmas has indeed come to life at the Christmas Market at the Aventura Mall in Hope Estate! The fun is ongoing until December 24.



The endless meal photo.



Continued from pg. 4

The Pilgrims landed in America and were finally able to start their own brewing of beer (they were rather pleased they could, as their supplies were running low)! European-style brewing began, but with grains that could be found. Colonial towns grew, the size of the breweries grew. There were a lot of substi-

tutions taking place – malt with sugar, hops with barley, wheat, corn, etc.

And so, the brewing grew, especially the Bavarian styles of beer. From South America to Africa, from Europe to America and even on to Japan by the 1900s, beer festivals ruled,

especially those in Germany! Today, we all have a favourite commercial beer; but then the smaller artisan breweries make some really great beers in various flavours worth trying. Cheers!

RECIPES

Beer & Cheese dip – a nice starter for a festive meal

Ingredients

¼ cup butter
¼ cup flour
½ tsp onion powder
½ tsp garlic powder
½ tsp cayenne pepper
1 cup milk
¾ cup beer
1tsp Dijon mustard
1tsp Worcestershire sauce
2 cups sharp cheddar – grate this yourself (it works better than pre-shredded cheese)
1 cup gruyere – grated as above

Method

Melt butter, flour, onion powder, garlic powder, and cayenne pepper in a saucepan.

Cook 1 minute. Stir in milk and beer slowly, whisking until smooth after each addition.

Continue whisking over medium heat while adding mustard and Worcestershire.

Stir until thick and bubbly. Reduce heat to low and add cheeses.

Stir just until melted and smooth.

Christmas Lamb – using beer makes this a delicious alternative to celebrate the holidays with.

Ingredients

4LB lamb leg – bone in
4 garlic cloves, cut into slivers
Fresh rosemary twigs
1TBL olive oil
Salt – larger grained salt is good here
1 bottle light beer

Method

Preheat oven 450° F. Make slits into the lamb meat. Rub meat with olive oil. Season with salt generously on all sides. Push into slits slivers of

garlic (+- 20).

Push a small twig of rosemary in a number of the slits too.

Use a heavy bottomed roasting pan big enough to hold the lamb leg. Cover with tinfoil.

Roast 30 minutes.

Reduce oven to 350° F.

Continue to cook for 3

hours until meat is quite

tender. If necessary, pour

a cup of water around the

meat to prevent it from

burning during long cook-

ing time.

Remove foil.

Pour the beer over the

lamb and pop bake into

the oven for another 30

minutes loosely covered.

Top of the lamb should be

browned.

Allow the roast to rest 25

mins covered loosely with

foil.

Beer Ice Cream – something a little different to make for the Christmas dinner dessert

Ingredients

2 cups milk
300ml thick cream
375ml beer (IPA- Indian

Pale Ale)

4 egg yolks

¾ cup caster sugar

Method

Heat milk, cream and beer in a saucepan over low heat just till it comes to a light boil.

Whisk egg yolks and sugar well.

Pour the warm cream mixture over the yolk mixture while whisking constantly.

Return the mixture to the saucepan.

Over medium-low heat, cook gently, stirring constantly, for about 10 minutes; mixture should be

thick enough to lightly coat the back of a wooden spoon.

Transfer to a glass bowl, set aside to cool, stirring occasionally.

When cool, cover and chill for 4 hours or overnight.

Pour into ice cream churn, and churn for 30 minutes (until thick).

Spoon into a container.

Cover, freeze for 4 hours –

it should be firm.



Sainsburys photo.

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Looking for a unique gift that showcases creativity and style this holiday season? Look no further than Art & Object Gallery in Hope Estate. Their collection offers many unusual pieces for every style and price range for the home-decoration lover with a taste for the unusual.

The store's collection includes a vast art selection, sculptures, paintings, wall decor, gift items, interior decoration pieces, lamps, vases, artificial plants and flowers, curiosities and serving- and accent- pieces. You'll find vintage, authentic items from all over the world, including France, Africa, Indonesia, Holland, India and Italy.

Art & Object Gallery aims to mix prices so that everyone can afford a unique piece, starting at only US \$12. For example, a reproduction lithography signed by the artist is a cheaper way of having original art on your walls. The gallery has something for everyone – and owner Raphael Cavina is clearly passionate and knowledgeable about his



collection. Come visit the gallery and find the perfect piece to gift your one-of-a-kind loved one.

Art & Object Gallery is conveniently located next to Cosy in Hope Estate and

is open Tuesday to Friday 10:00am-1:00pm and 3:00-6:00pm; and 10:00am-6:00pm nonstop on Sunday. For more information and inspiration, check out @artetobjetsfwi on Instagram.

May the star of hope shine brightly in your heart this holiday season and guide you to a year filled with love and joy.

Merry Christmas
and
A BLESSED 2024.



Your Personal Banker

United in giving

By Chiaira Bowers

Celebrating community impact with K1's Christmas Angels

The K1 Christmas Angels Program, which began in 2014, stands as a testament to the power of community, compassion, and commitment. This community project flourishes through the dedication of staff, volunteers, partners, sponsors, and collaborating organizations who believe in the profound

impact of bringing joy to the most vulnerable in our community. The heart of the Christmas Angels Program lies in the connections we build within our community.

What makes the program possible?

Community engagement:

We've seen the community come out year after year, showing the deep desire, heart and love to make Christmas special for another person during the holiday season. From individuals, families, friends, colleagues, businesses, social clubs, schools, locals and even tourists, their involvement contributes

to the collective effort that makes this project a beacon of hope for the vulnerable in our community. Many have now made it a yearly tradition and a staple in their holiday season. Since 2014, over 1,000 persons have participated.

Volunteers: The heartbeat of the project, K1's volunteers



are the backbone of the foundation. Yearly, volunteers spend countless long days and nights in the execution of the program. This year, 45 volunteers assisted; and since 2014, more than 300 different volunteers for thousands of hours have helped make this project possible. Each person volunteers from the heart, with positive energy, hard work, and a desire to reach the end goal of providing gifts for all on the recipient list. The program would not be able to run without volunteers.

Beneficiaries: Since 2014, the program has benefited over 4,000 persons from 25+ vulnerable groups in the community. The program has assisted the elderly and persons with intellectual disabilities from the White and Yellow Cross Care Foundation, primary

schools, children in foster care, Mental Health Foundation clients, at-risk youth, children in the Dr. J Transitional Shelter, children whose parent(s) are in prison, and over 400 families negatively affected by COVID-19 and so much more.

Partners and sponsors: The success and longevity of the program have been made possible through the collaboration of essential logistical partners, specifically the government of St. Maarten for the location, and a myriad of partners and sponsors whose support has been invaluable. These partners have either adopted numerous angels, donated gifts towards the program, or assisted in covering the associated project expenses. The list of partners and sponsors is extensive, with their collective contributions playing a crucial role in ensuring the program's continued impact and success.

As Project Manager, it has been extremely humbling to be in a position to organize and facilitate a fun and easy opportunity for the community to give back yearly. The smiles on the faces of those picking angels and purchasing gifts as well as those receiving gifts are priceless. I look forward to making many more memories with all who make Christmas Angels possible.





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The Christmas Table and/or serving tables

Christmas is the time of year we all like to celebrate by eating – over indulging even! It is the time of year we acquire new outfits, new curtains and new bedspreads; we freshly paint our walls or do whatever we feel we should to give our surroundings an uplift. We serve special dishes (some of us have gone to great lengths to make) in spe-

cial crockery we keep all year especially for this occasion.

We dress the house in Christmas ornaments and take great delight in trimming the Christmas tree. Some of us use the traditional decorations that have been passed down to us; some of us buy new ornaments each year – sometimes even changing the co-

lour scheme. Green, red and gold are the usual colours, but black, white, pink and blue (especially if the later three are pearly and glittering) can also play a big part in our colour schemes.

What of the Christmas table? A nice table cloth, the traditional crockery and cutlery and a couple – or multiple – ornaments and special Christmas-themed

table napkins make the table look festive. One can go to town or go simple in the way to decorate the Christmas table, but it often means spending a lot of money on things that will end up on the dump at the end of the festivities.

The following are some ideas you can make yourself and use year after year:



Melissa Hipskind via Pinterest.

One rule to remember when decorating any table is to not have the decorations (whether they are flowers in a vase or anything else) higher than the guests' eyes when they are seated at the table. Long and low rules here!

TABLE CLOTH

You will need an old white sheet – not too old, of course (cut this down to the size of your table or serving table and either sew the hems yourself or get someone else to do it) – and a couple of different fabric paint squeeze bottles (any colour you like). You can also find puffy fabric paint.

Now there are so many ways you may want to decorate your white table cloth: You can write Christmas greetings like "Merry Christmas", "Joyeux Noel" or "Happy Holidays" all over the cloth, then using your imagination, draw pictures depicting Christmas scenes in pencil or even a pen. Draw these lightly, then using your coloured fabric squeeze bottle paints, go over the lines of your drawings. Look online for images you would like to copy.

If you are including younger children, you can paint their hands with acrylic paint, applied with a sponge brush, in green and red paint, and let them

make handprints on the cloth. It is nice to make these handprints in circles like a wreath – fingers pointing into the centre or outwards.

Handprints can also be used to make Christmas-tree style prints! Sign the child's name and year next to their hand print. To match the table cloth, place your handprints on a plain white napkin (bought or hand-made) and decorate the hand prints as you wish.

SANTA DRINKING GLASSES

These are fun to see on the table, especially if used for Christmas drinks. Use wide-mouth mason jars or old glasses. You will need strong red tape, strong white tape, strong black tape that is thinner and a gold marker pen.

Place a strip of the red tape around the glass; a strip of white tape top and bottom of the red tape; and a length of black tape in the middle of the red tape. Draw a belt buckle shape over the black tape with permanent black marker, or you can omit the black tape and just draw buttons with a black marker too.

NAPKIN RINGS

To carry on the Santa theme, use a half a toilet paper cardboard tube and

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The Daily Herald

The Perfect Christmas Present

This holiday season, give that special person something they will truly appreciate!

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Cosy classics: Must-watch Christmas movies to brighten your holidays

'Tis the season to be jolly, and what better way to usher in the festive cheer than with a hot cup of cocoa, a warm blanket, and a line-up of timeless Christmas movies? As Mariah Carey and twinkling lights adorn the streets, we've curated a list of heart-warming films that are sure to add a sprinkle of magic to your holiday season. From classic tales to modern favourites, these Christmas movies offer something for everyone.

It's a Wonderful Life (1946): A timeless classic
Frank Capra's "It's a Wonderful Life" has stood the test of time as a heart-warming tale of redemption and the true meaning of Christmas.



Jimmy Stewart stars as George Bailey, a man who contemplates suicide on Christmas Eve but is shown the impact he has had on others by a guardian angel. This black-and-white masterpiece beautifully captures the spirit of the season and reminds us all that every life has a profound and lasting effect.

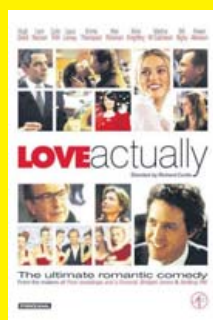
Elf (2003): A modern



holiday comedy

For those in need of a good laugh, "Elf", starring Will Ferrell, is the perfect choice. Ferrell plays Buddy, a human raised by elves at the North Pole, who embarks on a journey to New York City to find his real father. Packed with humour, heart, and a sprinkle of Christmas magic, "Elf" has become a modern holiday classic that will leave you grinning from ear to ear.

Love Actually (2003): A love letter to the season
"Love Actually" is a romantic comedy that weaves multiple love stories together, all set against the backdrop of the Christmas season. With an ensemble cast featuring Hugh Grant, Emma Thompson, and Colin Firth, among others, this film explores the many facets of love – from the heart-warming to the bittersweet. Set in London during the holiday season, "Love



Actually" is a delightful exploration of the universal theme of love and its manifestation in various forms.

A Christmas Carol (1984): Dickens' classic holiday tale

No list of Christmas movies is complete without a rendition of Charles Dickens' classic "A Christmas Carol." This 1984 version, starring George C. Scott as the miserly Ebenezer Scrooge, captures the essence of the original

Continued on pg. 10



Make Someone Smile this Season.



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PRIME

Celebrate the holidays in luxury @ SALT

This festive season, the luxurious Morgan Resort will be hosting a total of three holiday dinners with carefully selected menu items, delicious drinks and amazing views of the infinity pool and the Caribbean Sea at SALT – Morgan's chic poolside French Caribbean restaurant.

The chefs at SALT have selected different holiday dishes and cocktails, all aimed at sharing the Christmas spirit with

those away from home.

For \$75 per person, guests can indulge in a luxurious three-course dinner from 5:00 to 10:00pm on Christmas Eve and on Christmas Day. Due to hotel occupancy, it is best to reserve to guarantee your table.

On December 24 and 25, dinner specials include roasted pumpkin soup, festive greens salad, Christmas quinoa salad and sun-dried tomato hummus poke bowl for appetizers. The special

entrees are honey-glazed Christmas ham, herb-roasted rack of lamb with couscous, pan-seared Atlantic salmon and braised short ribs with gnocchi. For dessert, guests can enjoy a traditional tiramisu, lemon posset or coconut bread pudding with a coconut rum sauce.

The Morgan Resort is located on Beacon Hill Road #2. For reservations or more information, contact +1 (721) 545-4000 or events@themorganresort.com



Cosy classics

Continued from pg. 9

story. The tale of redemption and the transformative power of kindness is a perennial favourite, reminding us all to embrace the true spirit of Christmas and to cherish the importance of compassion and generosity.

The Polar Express (2004): An animated adventure for all ages



Based on the beloved children's book by Chris Van Allsburg, "The Polar Express" is a visually stunning animated film that brings the magic of Christmas to life. Tom Hanks voices multiple characters in this enchanting tale of a young boy who takes a magical train ride to the North Pole on Christmas Eve.

Filled with breath-taking animation and a heart-warming narrative, "The Polar Express" is a cinematic journey that captivates audiences of all ages.

Home Alone (1990): Hilarious holiday staple

"Home Alone" is a family comedy that has become a staple of the holiday season. When eight-year-old Kevin McCallister (Macaulay Culkin) is accidentally left behind when his family goes on vacation for Christmas, he must defend his home from burglars using ingenious booby traps. This timeless classic combines slapstick humour with a heart-warming message about the importance of family and the true spirit of Christmas.



How the Grinch Stole Christmas (2000): A whimsical Whoville adventure

Dr. Seuss' beloved tale comes to life in "How the Grinch Stole Christmas," starring Jim Carrey



as the infamous Grinch. This whimsical film tells the story of the Grinch's attempt to steal Christmas from the residents of Whoville, only to discover the true meaning of the holiday in the process. Carrey's charismatic performance, combined with the imaginative world of Whoville, makes this adaptation a visually stunning and heart-warming addition to the holiday movie line-up.

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A refreshed look for the holidays @ Caribeauties

Refresh your look in time for the holidays, and check out the special skincare sale for yourself and your loved ones at Beauty and Laser Clinic Caribeauties.

Caribeauties offers a wide range of skin enhancement treatments including facials, micro-needling, pigment spot removal and laser hair removal.

Are you after a refreshed look in time for the holidays? Why not try the carbon peel-

ing which gives your skin a fresh, glowy look without any downtime, or a lash-lift which makes your natural lashes look longer, darker and fuller? There are lots of specials on right now and all through the month of December. Closed only for Christmas Day and Boxing Day, Caribeauties is otherwise open throughout the month, so you can still fit in a treatment in time for New Year's celebrations.

Caribeauties can also boast

being St. Maarten's only laser clinic. Treatments are personalised, and the clinic uses state-of-the-art technology. Remove permanent make-up (brow removals are now just \$60) and even tattoos (now 20% off). All around, Caribeauties is a go-to beauty and laser clinic for everything you need to truly improve your skin.

Treat your skin at home, or buy lovely skincare gifts for friends this Christmas season with Clay And Glow – a female-founded, Dutch skincare brand for all skin types that's all about problem-solving, for fresh and glowy skin. What's more, it's cruelty-free and vegan. Enjoy a 10% discount on the line this holiday season!

Beauty and Laser clinic Caribeauties is located on Welfare Road 68, above Simpson Bay Pharmacy. For more information or to make an appointment, contact +1 721 580 8501 or info@caribeauties.com, or visit www.caribeauties.com.



Holiday Specials

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<p>MICRONEEDLING + LED LIGHT 1 TR \$135 4 TR \$500</p>	<p>BROW REMOVAL \$60</p>	<p>LASH LIFT + TINT \$50</p>

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LODGE GROUP OF COMPANIES:

PIONEERING EXCELLENCE IN COMPREHENSIVE FACILITY MANAGEMENT & BUSINESS SERVICES

In the realm of facility management, few names resonate with the same level of expertise as Lodge Group of Companies. What began as a specialized cleaning service in the Netherlands in 2016 has since evolved into a facility management powerhouse, catering to a diverse clientele with a range of exceptional services.

Lodge Group of Companies started by providing meticulous cleaning services to expats, playschools, offices

and international events, including the prestigious Formula One Grand Prix in the Netherlands. The company's success in maintaining the highest standards of cleanliness and professionalism laid the foundation for its continued expansion and diversification.

Today, Lodge Group of Companies offers a comprehensive suite of reliable services. From Lodge's cleaning services that come with package deals and monthly subscriptions, to SunLife Real Estate's dy-

namic real estate solutions, plus the added convenience of Jolie Babysitting Services' nurturing care, the company group offers comprehensive solutions to streamline your lifestyle.

At the core of Lodge Group of Companies lies Lodge Cleaning Services, the bedrock upon which the company has built its reputation. With years of experience in cleaning and maintaining spaces, the company quickly garnered recognition for its excellence in serving a broad spectrum of clients

from international hotels, short-term rental properties, playschools and high-profile events. The success in maintaining the highest standards of cleanliness and professionalism laid the foundation for the company's expansion and diversification.

With a background in managing and cleaning diverse spaces, Lodge Group of Companies naturally progressed beyond cleaning services. The years of accumulated expertise provided the insight to understand

and meet the unique needs of clients across various industries. As a testament to this evolution, the company expanded its services to include real estate property management, property advertising & marketing services, babysitting, and more.

In 2023, Lodge Group of Companies welcomed SunLife Real Estate, a franchise originating from Curaçao, now operating in St. Maarten under the Lodge umbrella. Thanks to this expansion, the company now offers short-term and long-term rental listings, property sales, professional photography, and Airbnb listing creation and hosting services.

The company's expertise in property management ensures success for clients in the realm of long-term and short-term rentals & bookings, covering everything from initial stages to ongoing hosting and comprehensive property management. SunLife has also assisted numerous clients find their temporary home-away-from-home or purchase their forever home.

Expanding its commitment to providing all-encompassing services, Lodge Group of Companies now includes Jolie Babysitting Services. With a focus on excellence and nurturing care, Jolie Babysitting Services is designed to make life easier for parents, ensuring peace of mind while attending to daily responsi-

bilities.

As the festive season approaches, Lodge Group of Companies extends a special invitation to explore their Christmas specials. Enjoy the holiday season without worrying about the upkeep of your space, thanks to their Christmas Cleaning special and more.

To accommodate the heightened demands of the season, Lodge Group of Companies is pleased to announce extended cleaning service hours from Monday to Sunday. Their dedicated cleaners are available from 7:00am to 8:00pm, ensuring your needs are met during the bustling holiday season.

The Lodge Group of Companies website and mobile app are currently under construction, but clients will soon have the convenience of booking any service online, adding ease and efficiency to their experience.

To learn more or make bookings, contact Lodge Group of Companies through WhatsApp at +17215268348, or send an email to lodgegroupofcompanies@gmail.com. Discover the pinnacle of facility management at the location on Lemongrass Drive #3 in Cay Hill. The dedicated team is available Monday to Friday from 9:00am to 4:00pm and is looking forward to providing you with the highest level of assistance.

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MAYA LUNA PRISONS



Coquito Recipe

By The Spruce Eats

Coquito is a traditional – and extremely delicious! – coconut and rum punch served at Christmas and New Year's celebrations in Puerto Rico and Puerto Rican communities around the world. The creamy, sweet drink is similar to eggnog with rum, but with the tropical element of coconut.

In Puerto Rico, carolling groups stroll to visit friends and are happy to be greeted with glasses of coquito. And the good news is that this recipe is super-easy to make. In fact, you can whip it up in your blender, no heating required. This recipe makes enough to serve between six and eight people about $\frac{3}{4}$ of a cup to a cup each. If you want to make more, you can make it in batches.

Ingredients

1 can cream of coconut (15ozs)
1 can sweetened condensed milk (14ozs)
1 can evaporated milk (12ozs)
12ozs white rum, or to taste
1 teaspoon coconut extract, or vanilla extract
 $\frac{1}{4}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground cloves
 $\frac{1}{8}$ teaspoon ground nutmeg
Ground nutmeg, ground cinnamon and/or cinnamon sticks for garnish

Directions

- 1: Gather the ingredients.
- 2: Add one 15oz can cream of coconut, one 14oz can sweetened condensed milk, one 12oz can evaporated milk, 12ozs white rum, 1 teaspoon coconut or vanilla extract, $\frac{1}{4}$ teaspoon ground cinnamon, $\frac{1}{4}$ teaspoon ground cloves, and $\frac{1}{8}$ teaspoon ground nutmeg to a blender.
- 3: Process until it's well mixed and then pour into a glass pitcher or bottle and cover tightly. Alternatively, add the cover to the blender bowl and place it in the fridge.
- 4: Refrigerate for at least 1 hour before serving, until well chilled. Coquito tastes best very cold.
- 5: Shake to mix well right before serving. Pour into small glasses.
- 6: Sprinkle the top with nutmeg or cinnamon, and/or garnish with a cinnamon stick. Enjoy.



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The Christmas Table

Continued from pg. 8

glue a strip of red fabric around the tube to cover the cardboard. At the top and bottom of the cardboard ring, glue an edging of fluffy white fur. Make a black belt with a gold buckle to glue into the centre of the red fabric. Slip your napkins into these napkin rings and place one at each guest's seat.



DIY Candy photo.

CENTRE PIECES

Small Glass Jars

For centre pieces, you can use small glass jars or simple straight-sided drinking glasses. Fill this with any number of things like red or green glass balls – you can find these at craft stores. Cranberries can be used too. Fill the glass 1/3 of the way up and place a tea light on top of the filling. Place each glass in a row down the centre of the table. Circle the glass with some green leaves through which you have wound a length of led lights.

Glass Mason Jars

Glass mason jars can be sprayed with sparkling

fake snow.

Tie a red ribbon around the neck of the jar.

1. Hang some candy canes around the jars and place as is down the centre of the table.
2. Use as a vase filled with Christmas greenery – you can spray some of the fake snow onto the leaves in the arrangement.
3. Pop a small battery-operated tea-light into the base of the jar.

Cake Stand

Do you have a cake stand (one of those with a glass domed lid lurking in the back of a cupboard somewhere)? A lovely table centrepiece can be made using

a cake stand.

1. Place a layer of cotton wool on the plate of the stand. Then place small Christmas objects like wee olden day houses, Christmas tree, a star glued to the top of a sucker stick, some greenery threaded through and round-about and make your own village. Finish with the twinkling led lights. Top with the shining glass lid.

2. Place a pretty array of Christmas cookies on the plate, this could be savoury or sweet. Tie a red bow around the stem of the stand. Set the stand in the centre of the table in a clump of greenery.
3. A pretty and nostalgic centrepiece using the stand was made with a very old traditional China musical piece that did not work anymore. Set on some cotton



Ann Laing Flowers photo.



Glued to my Crafts photo.

ton wool with leaves and red berries scattered, it was protected by the glass dome and stood as a reminder of Christmases past.

4. A wonderful centrepiece can also be made using a glass cake stand and dome with the nativity scene arranged on the plate. Set on the centre of the table with a ring of tea-lights in small glass jars. This brings in the true meaning of Christmas.

Christmas Trees

White and gold cone Christmas trees look amazing when grouped on this festive table. Buy various

sizes of the foam cones. Spray with sparkly white fake snow and then spray a dash of metallic gold over that. Set in groups surrounded by white tree ball ornaments.

Green felt Christmas tree cut-outs glued together over a thin dowel and pushed into a square of foam that has been painted or covered with red felt make great and different styles of centrepieces.

We wish you the most blessed of Christmas however you decorate your tables, however you celebrate this time of year! Merry Christmas!

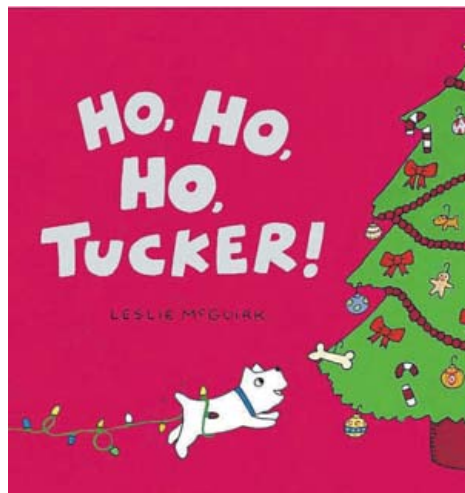
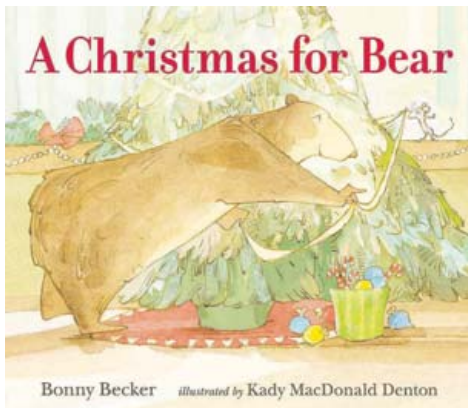
Holiday read-alongs for tiny tots!

Free with a subscription to the Sint Maarten Library

In case you haven't signed up yet, you're missing out on lots of resources afforded to members of the Sint Maarten Library, which just celebrated its centennial! Besides paper-books, there are thousands of e-books and audiobooks available for all ages and in a wide variety of genres. Here are some Christmas picks, especially for tiny tots that are learning to read. These read-alongs are vibrant, colourful, animated, and encourage them to learn and engage in the stories. They are fun, a great learning tool, and can be accessed on your smartphone.

A Christmas for Bear

Bear's understated Christmas celebration has Mouse feeling a bit anxious in this humorous and heart-warming story featuring the unlikely, loveable pair. Get ready for Christmas and the best kind of surprises as grumpy Bear and eager Mouse, of the Bear and Mouse series, return in a funny tale full of festive cheer and friendship. One frosty night, Bear hears a tap, tap, tapping on his front door.



"Merry Christmas!" cries Mouse, who has arrived for a Christmas party. Bear has never had one before, but he's certain that pickles are essential, along with the reading of a long and difficult poem. The problem is, whenever Bear comes back from the kitchen with treats, Mouse has vanished – only to be found, small and grey and guilty-eyed, scurrying under the bed or searching the closet. Will there be a present for Mouse? Even just a tiny one?

Ho, Ho, Ho, Tucker!

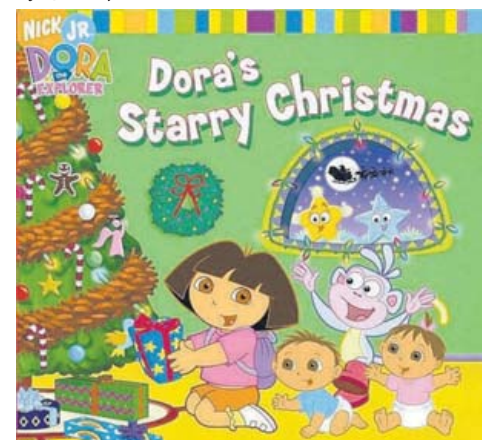
Oh, no! Tucker loves Christmas, with all the trimmings – making a snowman for Santa, marking just the right tree, getting into all the boxes of decorations – but somehow he manages to burn his nose while baking cookies on Christmas Eve. When you-know-who spies that bright red nose through the window, Tucker makes a very special friend

and takes the sleigh ride of a lifetime. Now the tucked-out terrier is already dreaming of next year! "This witty story is sure to amuse children and grown-ups alike." – Publishers Weekly

Dora's Starry Christmas

When a very special surprise visitor arrives at Dora the Explorer's house on Christmas Eve, he needs help, and fast! Join Dora and friends on their magical Christmas adventure. A Nickelodeon read-along.

Library subscriptions are available for a nominal fee for all, and membership cards for children are free of charge! Visit www.library.sx for more information. Supporting the library (a non-profit organisation) helps to keep important educational and entertainment resources available to all. Feeling generous this Christmas season and want to donate to a good cause that benefits society as a whole? Email info@library.sx or call +1 (721) 542-2970 to reach out!



Savour the season at L'Oasis

Celebrate the Christmas cheer at L'Oasis Restaurant, situated in the picturesque Oyster Pond. As the festive season approaches, L'Oasis is ready to elevate your holiday dinners.

For Christmas Eve, guests can experience the convenience of catering services featuring a specially curated festive menu. Doors open at 5:30pm on Christmas Day, offering the regular menu alongside festive specials such as Tomahawk steaks, fresh fish, homemade foie gras, seafood platters, oysters, lobsters, scallops, and Dover sole.

What is Christmas without a speciality drink? Indulge in a flavourful sip from the restaurant's newly curated cocktail list. Choose from traditional favourites or indulge in signature creations, such as the Bourbon Lovers, featuring a tantalizing hint of smoked fresh thyme, and the effervescent Bubble Cocktails with Tito's vodka and fresh passion fruit.

Guests at L'Oasis are always invited to savour a diverse menu, showcasing daily specials on the blackboard. Renowned for a commitment to local flavours, L'Oasis proudly presents a delectable array of dishes, including the freshest catch from the sea, such as succulent lobsters, fresh whole fish; and their famous Beef Prime Rib and Beef Tomahawk.

The regular menu tempts patrons with a selection of appetizers, from classic escargot and homemade foie gras to frog legs, onion soup, and a delightful charcuterie platter. Main course options range from fresh fish and linguini vongole to the rich and flavourful Beef Bour-



guignon. For those seeking a cheesy treat, the extensive pizza selection promises to satisfy.

Indulge your sweet tooth with homemade desserts, expertly crafted by the pastry chef owner. From the irresistible Profiteroles to the decadent Giant Cookie Ice Cream and classic Crème Brûlée, the menu boasts 11 signature desserts.

Looking for some entertainment? On Saturday, December 16, guests can enjoy an evening filled with live music by the talented guitar duo SCUD and Agathe. As the year bids farewell, usher in the New Year with live music featuring SCUD and Fredo, a dynamic duo creating musical magic with the help of their guitar and harmonica.

L'Oasis is usually open for lunch and dinner from Tuesday to Sunday, but the restaurant is also ready to welcome you for lunch and dinner on Monday, December 25, and Monday, January 1. L'Oasis hosts a fabulous brunch every Sunday. For reservations or more information, call 00590 690 76 64 27 or check out www.oasisxm.com.



MENU TRAITEUR

RÉVEILLON DE NOËL

Entrées - starters	Plats - Main courses
<p>Oeuf mimosa truffé en verrine Mimosa egg with fresh truffle</p> <p>Ravioles de langouste x3 dans sa bisque de homard + 1 médaillon Ravioli x3 in lobster bisque</p> <p>Gravlax de saumon corsé au combawa (100g) Fresh salmon gravlax, combawa citrus zest (100g)</p> <p>Saumon fumé tranché main Ecosse (100g) Scottish smoked salmon (100g)</p> <p>Carpaccio de St Jacques vinaigrette Kalamansi, caviar osciètre Sea Scallops carpaccio, kalamansi dressing, osciètre caviar</p> <p>Huitres de Cancale n3 (24pc) Oyster from cancale (brittany) n3 (24pc)</p> <p>Mini burger de magret de canard mi-cuit, copeaux de foie gras frais et beurre truffé, roquette et truffe fraîche (2pc) Mini burger duck magret, foie gras and truffle butter, arugula and fresh truffle</p> <p>Foie gras maison mi-cuit au rhum vieux et mangue confite (100g) Home made foie gras terrine marinated in old rum and confit mango (100g)</p> <p>Foie gras maison mi cuit truffe fraîche (100g) Home foie gras terrine with fresh truffle (100g)</p> <p>Burrata fumée compotée de tomate, ail confit, poivron mariné & jambon de pays Smoked burrata, tomatoe paste, candied garlic, marinated pepper and prosciutto</p> <p>Burrata truffe fraîche, compotée de tomate, ail confit, poivron mariné & jambon de pays Fresh truffle on burrata mozzarella, tomatoe paste, candied garlic, marinated pepper and prosciutto</p> <p>Camembert rôti à la crème de truffe Roasted camembert cheese, with truffle cream</p>	<p>Bourguignon ou bourguignon truffe PDT ou linguini Beef bourguignon with steamed potatoes or linguini : add truffle sauce</p> <p>Carpaccio de filet de bœuf, truffe fraîche et vinaigrette acidulée Beef filet tenderloin carpaccio, fresh truffle and dressing</p> <p>Carpaccio mi-cuit de magret de canard, vinaigrette truffée et copeaux de foie gras Duck magret carpaccio, truffle dressing and foie gras flakes</p> <p>Souris agneau confite basse température au thym et aux chanterelles et jus corsé Lamb shank cooked slow temperature with fresh thyme, robust juice, fresh chanterelle (mushroom)</p> <p>Filet de bœuf en broche (4 pers. min) sauce clipe Wellington beef filet 4 pax minimum, porcini sauce</p> <p>Filet de sole en filet et St-Jacques réduction crustacée Dover sole in filet and sea scallops, in a creamy shellfish sauce</p> <p>1/2 Langoustine fraîche cuite au bouillon, servie froide, mayonnaise maison 1/2 fresh lobster, served cold with homemade mayonnaise</p> <p>Plateau de fromage (assortiment de 5 fromages affinés, chèvre au lait cru, truffe) Fine cheese platters</p> <p>Plateau de charcuterie & fromage Meat and cheese platter</p> <p>Plateau de fruits de mer (4 huîtres Cancale n3, 1/2 tourteau, crevettes, langoustines, bulots, palourdes, mayonnaise maison, ail, sauce vinaigre échalote) Seafood platter : 4 oysters cancale n3, 1/2 crab, shrimps, langoustines, whelks, clams, homemade mayo, homemade garlic mayonnaise, shallot and vinegar.</p>
Accompagnements - Sides	
<p>Ecrasé de pommes de terre truffée - Haricots verts frais poêlés à l'ail - Purée de giraumon Pommes boulangères en gratin Mashed potatoes with truffle, fresh garlic green beans, mashed pumpkin, poiteos gratin</p>	

Réservez vos Fruits de Mer avant le 14 décembre et vos plats avant le 18 décembre
à l'adresse happydaysxm@gmail.com ou au 0690 18 99 98

LUNDI 25 DÉCEMBRE OPEN FOR DINNER



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DIMANCHE 31 DÉCEMBRE
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Route principale d'Oyster Pond Réservations au 0690 76 64 27

DIY WITH EVE

CHRISTMAS ORNAMENT WREATH WITH A WIRE HANGER

These wreaths are SO easy and inexpensive to make.

Supplies

- Wire coat hanger
- Glue gun
- Christmas garland swag
- Ornaments

Directions

Step 1: Start by taking your wire hanger and bending it into a circle (or close to it).
Step 2: Dab some hot glue under the ornament caps to secure them so that they won't pop off when you go to string them on the hanger. You may think this isn't important, but IT IS. Trust me, don't try to cut corners. Step 3: Untwist the wire at the top of your hanger (muscle and pliers can help).
Step 4: Start stringing your ornaments on the hanger one at a time. I encourage you to have a strategy before you start this. You'll want to make sure to alternate



the holiday season, so bask in the merry hue with this simple yet stately wreath made from knotted wide grosgrain ribbon.

Supplies

- Sharp scissors
- 29 yards 1½-inch wide red grosgrain ribbon
- 12-inch Styrofoam wreath form
- Ribbon scrap
- Hot-glue gun and glue sticks

Directions

Step 1: Cut ribbon into 69 segments, 15 inches each.
Step 2: Tie first ribbon in a tight double knot around Styrofoam ring with knot in the centre of the wreath, facing outward. Add second ribbon, tying it close to the first ribbon so the knots touch. Continue around wreath, keeping ribbons close together and tying the knots the same way every time.
Step 3: Straighten ribbons and trim ends to make a uniform edge.
Step 4: Make a loop with scrap ribbon and glue to back for hanging.

CHRISTMAS BALLOON WREATH

A wire wreath decked out in red and green balloons will make a huge impact in your home. Plus, it's really inexpensive to make!

Supplies

- Green balloons (approx. 40 were used)
- Red, peach and pink balloons
- Balloon air pump (not required, but incredibly helpful)
- 24-inch wire wreath
- Zip ties
- Balloon tape
- Bow template – enlarged to 200%



(can be found at chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://studiody.com/wp-content/uploads/2012/11/DIY-Giant-Bow-Tree-Topper-Template.pdf
• Poster board or ribbon
• Fishing line

Directions

Step 1: Inflate about 40 green balloons. They should be under inflated so that they are round and small, and should be a variety of sizes! Also inflate about a dozen or so pink/red/peach balloons, also under-inflated!
Step 2: Begin zip tying the green balloons to the wire wreath, pushing them together as you go. Fill the entire wreath.
Step 3: Once the wreath is filled, you're going to go in and add additional green balloons along with red and pink ones as "ornaments" using the balloon tape. Place each balloon where you think you want it BEFORE adding the tape, because it can be hard to move them around once the tape is on. You don't want them to pop!
Step 4: Move, add and adjust the balloons until you're happy with it!
Step 5: Using the template (enlarged to 200%), make a giant bow out of poster board for a more modern look and tie a piece of fishing line through the back loop. Then attach it to the top of the wreath! If you just use ribbon to make your bow, you

can just tie or tape it right onto the wreath as it won't be as heavy!
Step 6: Hang and enjoy!!

STRIPED RIBBON WREATH

If you're pressed for time, then you'll appreciate this simple striped ribbon wreath craft. This wreath looks like a candy cane when finished and is perfect for Christmas.

Supplies

- 15.6-inch white foam wreath
- 1.5-inch wide red satin ribbon
- 3/8-inch green satin ribbon
- 2.5-inch green satin ribbon for bow or purchase an already-made bow
- Bow maker (optional but lots of fun to use)
- Hot glue or tape



Directions

Step 1: Start by wrapping the foam wreath with 1.5-inch red satin ribbon. Use hot glue or tape to hold the beginning and end of the ribbon in place. You could make this wreath temporary by just using tape. After the holidays, you can remove the ribbon and use it for other projects. While wrapping the ribbon, try to space the bands out evenly and be sure to leave enough room for the green ribbon which comes next.
Step 2: After the red ribbon is in place, wrap the thin 3/8-inch green ribbon around the wreath form so each strip of red ribbon.
Step 3: Add a bow! You can use a pre-purchased bow from the craft store or create your own.
Step 4: Add a hanging loop. Cover the top of the wreath form, where your red and green ribbon began, with a wide strip of ribbon (I used the same ribbon as my bow). Add a hanging loop with thinner ribbon around this. Attach your bow with wire or another piece of ribbon.

The wreath is finished! I love a quick Christmas project! Hang the wreath up and enjoy your new DIY ribbon wreath!

Feedback and comments:
diywitheve@gmail.com

ON BEHALF OF MANAGEMENT AND
STAFF OF NOTARY OFFICE MINGO WE WISH
TO THANK THE ENTIRE COMMUNITY OF SINT
MAARTEN AND EVERYONE ELSE FOR THEIR
SUPPORT THROUGHOUT 2023 AND WANT TO
TAKE THIS OPPORTUNITY TO WISH EVERYONE A

*Merry Christmas and a
prosperous 2024 in good health*

FROM THE ENTIRE STAFF AND MANAGEMENT OF
NOTARY OFFICE MINGO

Prepare the festive season like a pro, with PDG

PDG is a must-know for anyone serious about hosting family and friends this holiday season. The company specialises in professional grade culinary tools and equipment, made for use in hotels and restaurants. These top quality products are available to home cooks at PDG, enabling you to prepare for the festive season like a pro. You'll also find great

gift items for the serious cooks, bakers and hosts in your life, as well as anyone who is interested in experimenting more and expanding their culinary skills.

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ers, and smaller intricately designed items like specialised knives and moulds.

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Aside from the practical items that make it possible for your meals to turn out exactly as planned, PDG has got you covered when it comes to presentation as well – from beautiful plates and serving dishes that come in a variety of different materials and aesthetics, to glassware for different types of drinks, and a range of barware – which all make your holiday table a little more special. These gifts can be especially thoughtful for food- and wine-lovers, or anyone setting up their own space in a new home.

Visit PDG at Wellington Road 24, Cole Bay. Opening hours: 8:00am to 5:00pm on weekdays, and 8:00am to 12:00 noon on Saturdays. Free delivery available to business addresses. For more information, call +1 (721) 544-2134 or visit www.pdgsupplies.com.

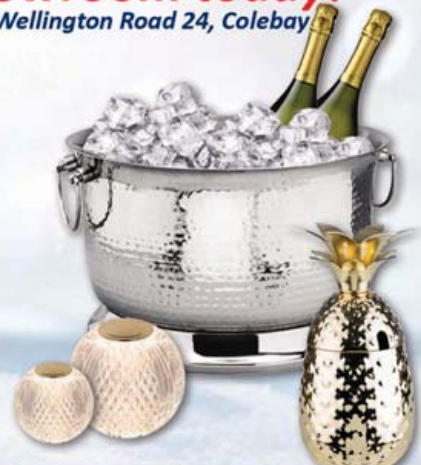


Merry Christmas
and
A HAPPY NEW YEAR

From premium decorated table and bar ware to hard-to-find chef's tools, elevate your holiday gatherings and find the perfect gifts for the kitchen enthusiasts in your life.

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JOHNNY CAKE
MAUBY
FRUITCAKE
PEPPERMINT
TURKEY
HAM
AYAKA



Holiday Flavours Word Search

O O J Q R G C K V S X B Q F M Z P M G X D
W S U S Q L S M A Y X C T S N N Z I K D N
P B B E S F J A B Y F P A T R X C J U F I
E U J M O R G U A V A B E R R Y T B F U Y
P U Y F R N A Q K V G K E Z L Y U P X O Y
P J W A R M R A F N U I A Z C D R J W Y Z
E X C V E U C O I S K I G H S Q K T N K M
R G A F L M A T B O Y Q I I X O E V E R B
M H C T J Q S P O B A K N F K N Y K G D F
I E R M Y O I C Q D Z B G A A F F K W S P
N A U T R S R A N U T M E G A E Y N U C J
T V Z F E A S Y F A T H R A I P C U Y L O
J O S C G I Z C G H O Y B F Q K O T U F H
H X O U C O C O N U T Y R X N K Y U Q A N
Q H S S J O G G C S R L E I S N R S P J N
J A H T M X Q J R E M L A V V L S Z I U Y
Q J G A M E D J P F G E D J Z C I H J L C
C B E R F R U I T C A K E F H S M P U U A
T O G D N T F G H X K A A K M E N Q H S K
L E O F F B E T V A I X R M N E Q G S L E
E V F O M G K V T Y M I K L E I G X P Q Y

MERRY JOKES

What makes (adults!) merry?
Enough guavaberry.

Are Christmas trees bad at sewing?
Yes, they always drop their needles.

What was the Christmas tree's favourite shape?
A treeangle.

What's better – prune or coconut tart?
I can't choose; they both bake me happy.

What did Santa say at the start of the race?
Ready, set, ho ho ho!

What is the best Christmas present to receive?
A broken drum – you just can't beat it.

Why does Mrs. Claus like Beyoncé so much?
She sleighs.

Why didn't Rudolph get a good report card?
Because he went down in history.

What is a Christmas tree's favourite candy?
Orna-mints.

Why did the gingerbread man go to the doctor?
He was feeling crumby.

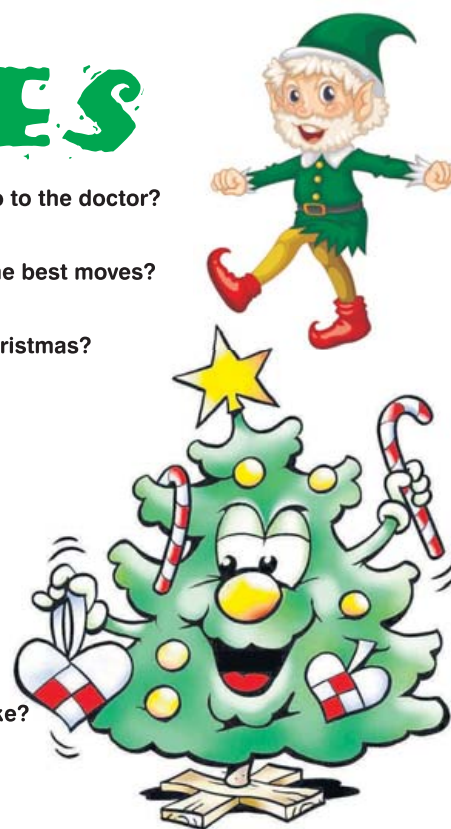
Which of Santa's reindeer has the best moves?
Dancer.

How does a sheep say Merry Christmas?
Fleece Navidad.

Knock, knock!
Who's there?
Noah.
Noah who?
Noah good Christmas joke?

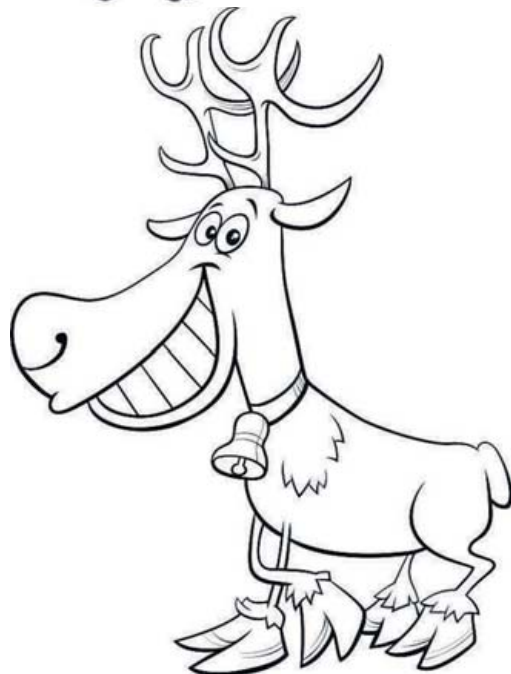
Knock, knock!
Who's there?
Pudding.
Pudding who?
Pudding up the Christmas lights!

What kind of photos do elves take?
Elf-ies.





Colour me in!



CHRISTMAS CROSSWORD

MADE BY THE DAILY HERALD

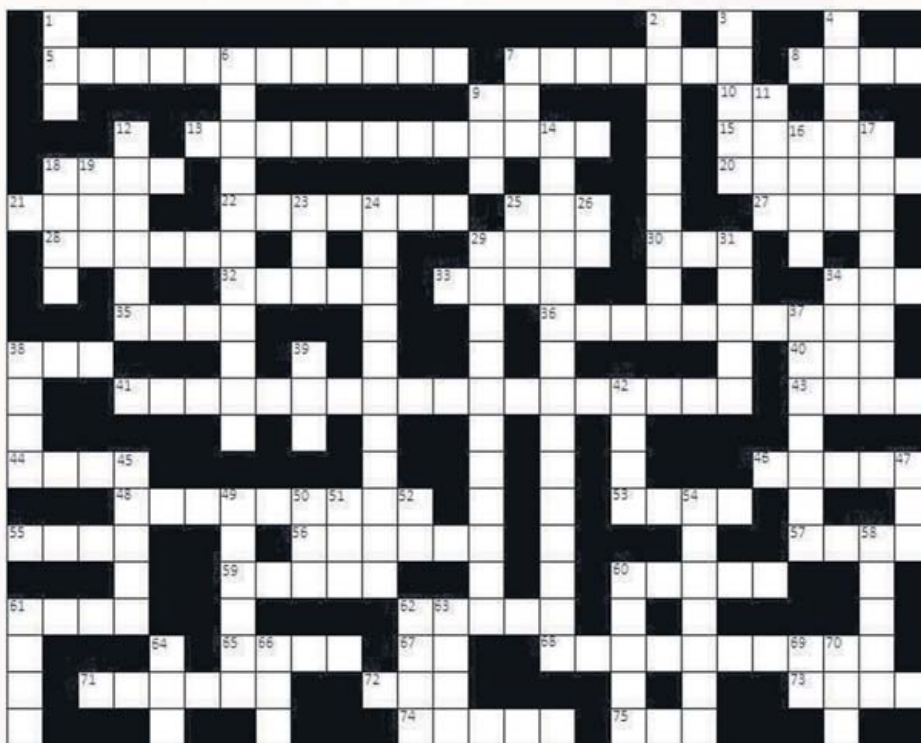
Completed the puzzle? You'll have the chance to win a free three-month newspaper subscription (physical or digital). Besides having full access to *all* articles and entertaining extras, crossword lovers can enjoy six puzzles per week – one in each daily publication, and an extra, advanced puzzle every Friday in *The Weekender*.

Submit your completed puzzle in person at The Daily Herald's office (Bush Road 22) or send by email to Darlene.Hodge@thedailyherald.sx. Deadline: 5:00 p.m. on January 9th, 2024. Make sure to include your full name, email address and phone number. Write "Christmas Puzzle" on the envelope or in the email subject line. If submitting by email, complete the puzzle by hand, and send a clear picture/scan.

Made with love, for some holiday cheer. Note: local and international references included.

Across

- 1 Statements that harness a positive mindset
- 2 A suitable mood for the holidays
- 3 All of the other ____ deer used to laugh and call him names
- 4 Affectionate word for 'father'
- 5 So said, ____ done
- 6 A wise man's gift
- 7 Finally time to ____ this bottle!
- 8 Ok, maybe just one cheat ____
- 9 Dinner is ____
- 10 A no-bake chocolate treat, popular around Christmas
- 11 I'll watch what I eat, the doctor always ____ against too much salt.
- 12 Dutch granny
- 13 Give the rum enough time to really ____ into the cake.
- 14 He stole Christmas
- 15 Will the school put on a nativity ____ this year?
- 16 Peach stone
- 17 Spic and span
- 18 Are you a thinker or a ____?
- 19 Millionaire's toy
- 20 Festive, upscale event
- 21 Often a star or angel
- 22 Behold
- 23 Sugar spirit
- 24 Christmas coming. Mama, you know what to do
- 25 Way out
- 26 Peace on Earth, what better ____ is there?
- 27 Misters, fellas, lads
- 28 How far to jingle
- 29 Using the bottom of glass jars to create elegant cookie designs. It's a great kitchen ____
- 30 With the right technique, you can ____ a present without tape
- 31 A sugar, great for decorating and adding texture
- 32 Tiny ____ with their eyes all aglow
- 33 What Rudolph's shiny nose does
- 34 The 'superfood' part of chocolate
- 35 The night was both silent and ____
- 36 It's not too late to join in, pull up a ____
- 37 Blanco o tinto?
- 38 ____ and behold
- 39 Traditional festive music group
- 40 Binge on these, calorie-free
- 41 Baker's unit



- 42 The only gifts kids really want
- 43 Boxing Day chill-out spot
- 44 Destiny

Down

- 1 Seat on Santa
- 2 Upside down cake
- 3 The reason for the season
- 4 Those who ____ are put on the Nice List
- 5 Memeified Christmas icon
- 6 Admirer
- 7 Inappropriate gift
- 8 Cherish the ____ you love
- 9 It's also ____ season
- 10 Midnight mass venue (in St. Maarten)
- 11 Team
- 12 Candy cane herb
- 13 The three kings
- 14 It's better to ____ on the side of caution
- 15 These kids tend to ____ for your attention
- 16 Dutch holiday character
- 17 Reminiscing on the good ____ days (informal)
- 18 Common exclamation (Spanish)

- 19 One of many tasty holiday drinks
- 20 Pinterest, a ____ of cute decor ideas
- 21 Games, à la française
- 22 A ghost of Christmas, or a gift
- 23 ____ down; be more present in the moment
- 24 All I want for Christmas
- 25 Can be seen as a thoughtless gift
- 26 Alternative to merry
- 27 A sibling: abbr.
- 28 Better than to receive
- 29 Green
- 30 ____, I'm impressed!
- 31 Short for 'year'
- 32 Popular tart flavour
- 33 Gifted bear
- 34 Holiday song
- 35 MC
- 36 Keep the Christmas spirit going all year, join a service ____
- 37 The new year brings renewed ____
- 38 La Nochebuena
- 39 Jingle bell time ____ swell time
- 40 ____ last, the joyful season is here
- 41 Egg ____: Christmas sip (US)