



The Boxwood Inn Sider

Historic Lee Hall Bed and Breakfast

10 Elmhurst Street, Newport News, Virginia 23603 • (757)888-8854 Fax: (757)887-3986 • www.boxwood-inn.com

Hello and Welcome to

The Boxwood Inn, a gracious southern mansion in historic Lee Hall.

It is beginning to look a lot like Christmas here at the Inn! The decorations are all up, the lights are all hung and the air is filled with the sounds of the season! We just love sharing our inn with everyone this time of year! Come by and see us soon!

From our family to yours, we wish you a very happy and safe holiday season!

Kathy, Derek, Josh & Bekki

Happy Holidays

DECEMBER
2010

Join us in celebrating the
**Sounds of
the Season**
with
**Anthony Lee
Wood**

Sunday, December 19, 2010

2pm Show and light holiday
goodies

\$15.00 per person

7pm Show and four course dinner
\$50.00 per person / \$90.00 per couple

Reservations required

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what's Cookin' in the Kitchen with Chef Josh

Cherry Coconut Bars

Ingredients

- 1 cup all-purpose flour
- 3 tablespoons confectioners' sugar
- 1/2 cup cold butter (no substitutes)
- FILLING:
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup chopped walnuts
- 1/2 cup quartered maraschino cherries
- 1/2 cup flaked coconut

Directions

1. In a bowl, combine flour and confectioners' sugar; cut in butter until crumbly. Press into a lightly greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 10-12 minutes or until lightly browned. Cool on wire rack.
2. For filling, combine the eggs, sugar and vanilla in a bowl. Combine flour, baking powder and salt; add to the egg mixture. Stir in walnuts, cherries and coconut. Spread over crust. Bake for 20-25 minutes or until firm. Cool on a wire rack. Cut into bars.

It is time again for our annual

Robert Burns Dinner

January 29, 2011

7pm

\$55.00 per person

Space is limited so be sure to make your reservation early!



We are the official kitties of The Boxwood Inn!

Happy Holidays!

Candy Cane Snowmen



What you will need:

- *Wrapped candy cane
- *Felt
- *Scissors
- *Black Marker
- *Felt Glue or hot glue gun
- *6" ribbon or yarn

How to make it:

Cut a piece of felt about 2" wide and 5" long. Using the long stem of the wrapped candy cane as a guide, glue a sleeve of felt around the candy cane. You want to create a felt tube that the candy cane will slide through (see image).

Slide the felt tube up the length of the candy cane and onto the curve, leaving most of the straight part exposed (see image).

Feel the felt and find where the curve in the candy cane ends. Tie a piece of ribbon or yarn around the felt just after the end of the candy cane's curve (see image).

Fringe the end of the felt below the ribbon by making long slits with your scissors. Trim the excess for the hat's pom-pom (see image).

Cut a small triangle from orange felt and glue to the straight part of the candy cane about 1/2" below the felt of the hat. Use a black marker to draw on two eyes and a mouth (see image).

Cut a piece of felt about 3/4" x 5". Tie around the candy cane as a scarf, and fringe the ends.

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