



DCV Online Newsletter

Seasons Greetings and Happy New Year

Ah the winter holiday! Family reunions, gatherings with friends, decorations, gift giving, feasting, praying, lighting candles... Traditions like these make it one of the most anticipated holidays of the year!

We invite you to share your holiday traditions, particularly if you commemorate the festive season in a quirky and original way. Some of you migrate to certain beaches in the south, others have unconventional dinners and some families never forget to put out a bizarre decoration. Send us a photo (especially if it involves

a puggle!) and we may include it in the January edition of the DCV Newsletter.

Many people use this holiday to reflect back on the year. Take some time for yourself; what did you want to accomplish when you set out last January? Did you write down any goals? If so, revisit them. What worked and what didn't work? Are these goals still relevant for the year ahead?

Now is a good time to set your sights for the next 365 days in your life. What do you want 2011 to bring? Remember that your goals should be

S.M.A.R.T.: specific, measurable, attainable, realistic and timely. Share your goals with others to gain support, become more accountable and possibly inspire others! Writing down your goals is also a powerful and effective tool so put those resolutions on paper.

This is a time of enjoyment, indulgence, generosity, kindness, family and friends. If you are planning on buying gifts, we suggest you visit the [BC Government Employee Online Store](#). In the spirit of the season the DCV staff would like to wish you all... happy holidays!

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*Make sure to
bookmark the DCV
Online Store:
www.dcv.gov.bc.ca*



The DCV staff's resolution for 2011: Wear more office-appropriate clothes. At least Monday to Thursday.



Recipe: Easy-Roll Ginger Cookies

Once again we feature a tried-and-true recipe from *Everyone Can Cook Midweek Meals* by Eric Akis (#9999840597). The key to these cookies is the soft and pliable dough, which makes them quick and easy to roll. It's difficult to eat just one of these pleasingly spicy and moist-in-the-middle cookies.



Ingredients:

- * 1 3/4 cups all-purpose flour
- * 3/4 tsp baking soda
- * 2 tsp ground ginger
- * pinch of ground cloves
- * 1/3 cup butter, at room temperature
- * 1 cup granulated sugar
- * 1 large egg
- * 1 tsp white vinegar
- * 1/4 cup molasses

Preparation:

Place an oven rack in the middle position and preheat the oven to 325° Fahrenheit (160° Celsius). Line two large baking sheets with parchment paper.

Place the flour, baking soda, ginger and cloves in a bowl and whisk to combine. Place the butter and sugar in the bowl of your stand mixer and beat until light and well combined, about 3 to 4 minutes. Beat in the egg, vinegar and molasses. Add the flour mixture and beat until it's combined.

Roll the dough in 1-inch (2.5 cm) balls and place on the baking sheet, spacing them about 2 inches (5 cm) apart. Bake, one sheet at a time, for 15 minutes. Cool on a rack, then store in an airtight container at room temperature for up to two weeks.

Note: if you don't have a stand mixture, you could vigorously beat the cookie dough with a large wooden spoon. Hand-held electric mixers don't work well with this batter; the beaters are too closely spaced and don't do a good job of pulling the dough together into a soft and pliable form.

EVERYONECANCOOK
midweek meals
recipes for cooks on the run

\$18.99



ERIC AKIS



Eric's Option:

These make delicious ice cream sandwiches: simply put a scoop of vanilla ice cream between two ginger cookies, press together and freeze until the ice cream is solid again. To store, wrap the sandwich in plastic wrap and keep frozen until you're ready to serve them.

Eric's Tips for Making Cookies:



Invest in good quality baking sheets that promote even baking. Baking sheets – also called cookie sheets – come in a variety of sizes, but buy larger ones so your cookies will have ample room to spread as they bake. For easy clean up, line the sheets with parchment paper.



Measure the ingredients carefully, using standard measuring spoons and cups, and make sure your measurements are level. Baking recipes are formulas, and if you're too far off the mark when measuring, you could end up with cookies that are flat and thin instead of puffed and plump, for instance.



Chill butter-rich cookies in the refrigerator for 20-30 minutes before baking. If you bake them right after rolling, the room-temperature butter, warmed even more during shaping, can melt and seep out of the cookies before the flour and other ingredients have a chance to set.



Bake cookies in the middle of the oven. If the rack is in the lower part of the oven the cookies may burn on the bottom before they are baked. If it's in the upper half, the tops of the cookies may become overly brown before the cookie is baked through.



Read the recipe and make sure you have everything required. You don't want to be driving to the store for a missing ingredient while the unbaked batter languishes on the counter.

Featured Products!



Pond Bowl

These bowls are individually hand-thrown, resulting in a one-of-a-kind functional work of art.
#9999840186 \$36.00

Order now - these items will be delivered to your desk within 3 to 5 business days!



Whale & Thunderbird Tie

Made of 100% silk with a design by Maynard Johnny Jr. of the Salish Kwakwaka'wakw nation.
#9999840745 \$26.95



Ergo Clock Desk Set

An dignified Roman numeral desk clock with gold accents and a mahogany finish, complete with two ballpoint pens.
#9999840753 \$49.95

Whistler Ornament

Hand painted 9 cm ornament featuring a design of Whistler by Vancouver artist Hilary Morris.
#9999840622 \$17.95



Vegesoy Candles

Pure, clean and natural candles made of soybean and vegetable wax. This set of 12 candles contains tangerine grapefruit aromatherapy essential oils.
#9999840604 \$10.75





Raven Pewter Money Clip

Canadian-crafted money clip perfect for bills, credit cards, IDs or business cards. Made of high-quality lead-free pewter.
#9999841010 \$16.00



Bill Reid Coasters

Set of four coasters featuring a raven design by famed B.C. Aboriginal artist Bill Reid.
#9999841041 \$10.00

Loon Umbrella

Eye-catching umbrella with a full-colour loon design by B.C. artist Sue Coleman.
#9999840751 \$24.95



Plantronics Explorer 390

Bluetooth headset with ambient noise reduction technology, simple one-touch features, crisp sound and a comfortable fit. Easy set-up with most Bluetooth-enabled mobile phones.
#7520368102 \$58.00



Inukshuk Necklace

A gorgeous sterling silver pendant with an embedded diamond, presented with a sparkling box chain necklace.
#9999840627 \$42.95



Hummingbird Scarf

Elegant scarf made of 100% handcrafted silk with a design by Eric Parnell of the Haida nation.
#9999840638 \$24.95

Pink Pearl Earrings

Each earring features a genuine pink freshwater pearl nestled in a ring of sterling silver.
#9999840979 \$29.95



Hummingbird Suncatcher

Handmade crystal suncatcher with an Aboriginal design by Wade Baker of the Kwakiutl nation.
#9999840663 \$15.95

Start Fresh!

In this book two former Olympians present a practical guide to food, fitness and staying on track with a healthy lifestyle. Perfect for your fresh start to the new year!
#9999840706 \$26.95



Antipasto

A handy hostess gift for this season's holiday gatherings!
#9999840169 \$10.50



Where is Ralph?

Beginning in the December 16, 2009 newsletter issue an image of Ralph's face has been hidden in each DCV newsletter. These newsletters can be found [here](#). Submit the locations of where Ralph is hidden in each issue, and you will be entered in a draw for hand painted holiday ornament of the Victoria Parliament Buildings. Contest closes on December 31, 2010.



Find this image of Ralphie somewhere in this issue!

Happy
Holidays
from the
DCV staff

