Christmas Carols



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EACH YEAR I GATHER FRIENDS AND FAMILY TO CELEBRATE THE SEASON IN SONG. NOTHING GIVES ME MORE PLEASURE THAN GREETING MY GUESTS WITH SONGBOOKS CONTAINING THE LYRICS OF MY FAVORITE CHRISTMAS CAROLS, AS WELL AS CUPS OF MY VERY BEST EGGNOG. CHEERS!

~ Martha Stewart

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04 SILENT NIGHT

This 19th-century Austrian carol has been translated into more than 100 languages, and it rang out above German and British trenches during the Christmas Truce of World War I.

05 JINGLE BELLS

Originally titled "One Horse Open Sleigh," this holiday favorite was the first Christmas carol to be made into a record, in 1902.

07 THE FIRST NOEL

This solemn carol may date back more than 400 years to Cornwall, England.

09 DECK THE HALLS

Set to an old Welsh tune, this song's lyrics are believed to be strongly influenced by Charles Dickens's *A Christmas Carol.*

10 IT CAME UPON THE MIDNIGHT CLEAR

These lyrics, hailed by poet Oliver Wendell Holmes as some of "the finest and most beautiful ever written," were penned by a Massachusetts minister in 1849 and set to music a year later.

11 UP ON THE HOUSETOP

Written in 1866 by Ohio composer Benjamin Russell Hanby, this carol strengthened the image of Saint Nick as a jolly chimney-climbing gift bearer.

13 WE WISH YOU A MERRY CHRISTMAS

This simple folk song was a mainstay of musicians in 16th-century England and could be heard echoing through the streets during the holidays.

15 THE TWELVE DAYS OF CHRISTMAS

Published in England in 1780, this singsong carol extends the festivities beyond Christmas, celebrating each day leading up to the Epiphany.

17 MARTHA'S CLASSIC EGGNOG RECIPE

Spiked with rum, bourbon, and Cognac for extra cheer, this rich eggnog makes any holiday gathering merry.

SILENT NIGHT



JINGLE BELLS





THE FIRST NOEL





DECK THE HALLS



IT CAME UPON THE MIDNIGHT CLEAR



UP ON THE HOUSETOP





WE WISH YOU A MERRY CHRISTMAS





We Wish You a Merry Christmas *14

THE TWELVE DAYS OF CHRISTMAS





MARTHA'S CLASSIC EGGNOG

A version of this recipe for Martha's signature eggnog first appeared in the Entertaining book. She makes it every Christmas, without fail.

- 6 large eggs, separated
- 34 cup superfine sugar
- 2 cups whole milk
- 3 cups heavy cream, plus more for garnish
- 1/2 cup bourbon, preferably Maker's Mark
- ¼ cup dark rum, preferably Mount Gay
- ¼ cup Cognac, preferably Rémy Martin Grand Cru

Freshly grated nutmeg, for sprinkling

- 1. Beat yolks in a very large bowl until thick and pale. Slowly beat in sugar. Whisk in milk and 2 cups cream. Mix in bourbon, rum, and Cognac. Cover, and refrigerate for up to 1 day.
- 2. Just before serving, beat whites until stiff peaks form. Fold whites into eggnog. Whisk remaining 1 cup cream until stiff peaks form, and fold into eggnog. (Alternatively, you can fold half the whipped cream into eggnog, and top with remaining half.) Sprinkle with nutmeg. Serves 12.

Note: This recipe contains eggs that are not cooked.



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