

The background is white with scattered decorative elements: snowflakes in red, green, and gold, and small circles in red, green, and gold. There are also red four-pointed stars.

**Də'naxda'xw
tsəkalam**

Holiday
E D I T I O N



Meet & Greet your Wellness Navigator

When: Wednesday, January 14th, 2026

Where: 1400A Drake Rd. Campbell River, B.C.

Time: 2:00-4:00 PM

Who: Danaxdaxw Members

We want to hear from you!

Join us to share your ideas, experiences and hopes for the future of healthcare in your community

Community Voices Help Ensure Healthcare Services Are:


- Culturally safe and appropriate
- Responsive to real community needs
 - More effective and trusted
 - Sustainable over time

Contact Information

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Holiday Recipe Exchange

The following are cherished holiday recipes shared by our Dą'naxda'xw members!

Please send a photo to communications@danaxdaxw.com if you try some of the recipes!



Patrick's Lemonade Juice

2 Litres of Water

1 1/2 cups of ReaLemon 100% Lemon Juice

1 1/4 Rogers Sugar Granulated Fine Baking
Sugar

1 1/2 Tray of Ice Cubes

Mix it all up as one & served chilled.



Nan's Blackberry Tarts:

(Sent from Liz)

1 Egg ½ c. Sugar

Butter the size of an egg

1 ½ c. Shredded Coconut

1 c. Blackberry Jam

Approx. 2 dozen frozen tart shells

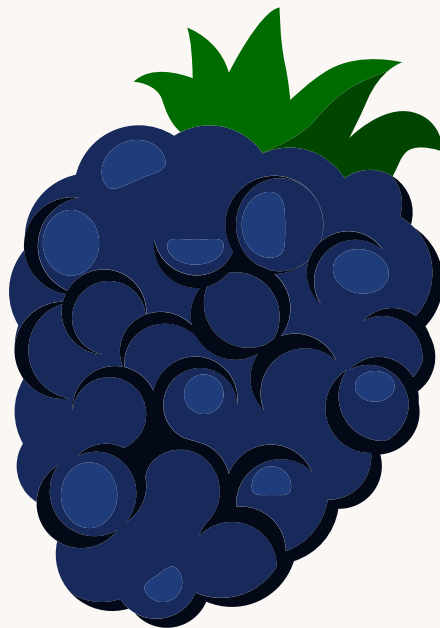
Preheat your oven to 450F degrees.

Mix egg, sugar, and coconut together,
saving ¼ of the mixture aside.

Add blackberry jam to remaining coconut mixture,
and mix together well.

Fill tart shells and add reserved coconut mixture on top.

Bake for 11 minutes or until tops are golden brown!



Christina's Holiday Cranberry Punch

- 1/2 of a container of frozen orange juice concentrate
- 1.5 litres cranberry juice
- 540 ml pineapple juice
- 2 litres of ginger ale
- frozen cranberries

optional ice ring: water, cranberries, orange slices


To make the punch:

Combine the frozen concentrate (half the package), the cranberry juice, and the pineapple juice. Just before serving add the ginger ale and ice cubes and frozen cranberries.


To keep it really cold (and to make it look pretty) you can make an ice ring the night before: easiest to do in a bundt pan, but a round cake pan will work - fill halfway with water and put orange slices and cranberries in it. Let it freeze overnight. Put it in the punch right before serving.

To lower the sugar content: purchase the 5 calorie cranberry cocktail (from Ocean Spray, it's made with sweetener) and the diet Ginger Ale.

Pauline's Whipped Shortbread Cookies



1 lb Butter
1 c icing sugar
½ c corn starch
1 tsp vanilla
3 c flour



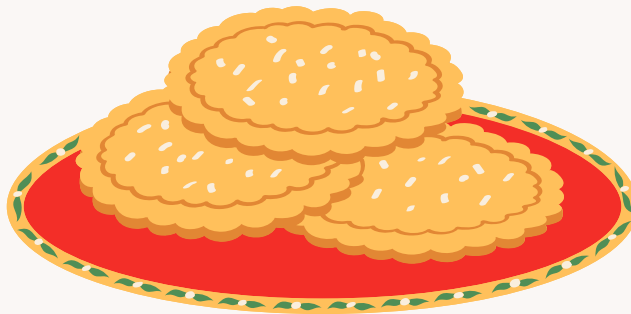
Bake at 350

Mix all ingredients in one bowl on low speed, be sure to set butter on counter over night, add the flour gradually to keep consistency.

Drop teaspoon on cookie sheet and bake for approximately 10 minutes depending on your oven, watch closely

Enjoy

Merry Christmas and a Happy Prosperous New Year





The photos of Donna's treats look very delicious!





**Gilakas'la to all
the members who
took their time to
share their
wonderful recipes!**

**Enjoy the recipes
shared and I hope
you have a safe
and restful
Holiday Season!**