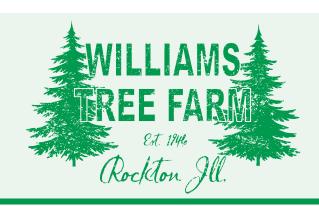
CELEBRATING FOR OVER 70 YEARS



4661 Yale Bridge Rd. • Rockton, IL 61072 815-624-7579 • 800-423-6635 www.williamstreefarm.com



Christmas is the essence of these... Peace in the flicker of a crackling fire, mantel adorned with glittering decorations, all cloaked in the stillness of a winter evening. Peace found walking under a starlit sky, breath steaming the winter air. Love of a parent wrapping presents deep into night. Love wrapped in swaddling clothes lying in a Manger on Christmas night! Joy in the swell of Christmas music ringing through the air. Joy in the squeal of a tiny tot on Christmas morning. Hope in the season of peace on earth and good will towards men. Hope is what we



long for and look for at Christmas time. Hope for priceless memories to be made when gathering with family and friends. Hope for traditions to be carried on and new ones to begin. Hope for joyous celebration and quiet reflections, hope that comes with welcoming in a New Year. Hope that each of us will find what is good and worthy in our fellow man. Hope that our faith will make us better and brighter. Let us seek the hope found only in the light of the world; Immanuel.



Christmas—Simple joyous memorable celebrations drawing us close, giving the chance to make memories to carry with us throughout our lifetimes. Not the presents, but our presence, to be fully with our families and friends. Our Williams Tree Farm family/crew is committed to doing our best to make Christmas meaningful and joyful during this season. With so many changes and challenges, attitude will make all the difference.

Are you ready for the corniest? You know that saying, "when life gives you lemons make lemonade," well this year, we decided when life snows on you, make a snow man. I told you it was the corniest, but without joy and hope, what is there?

There will still be wonderful chances to enjoy creation, the smell of evergreen, and dancing snowflakes on a winter breeze. Still be brilliant sunsets over the



trees. Still be horses, camel, reindeer, goats and lots of animal friends. Still be wreaths, roping and trees! Still be ornaments, lights, Santas, Snowmen and lots of holiday decor. Still be new things like jam, wild rice, maple syrup and local artist wares. Still be fudge, nuts, cookies and delicious apple pie. Still be warm cups of coca, wassail, cider and more. Still be twinkling lights, music and laughter. Still be chances to make the season merry and bright.

Challenges are just opportunities in disguise, the opportunity to make priceless memories, to find gratitude in our many blessings. Desmond Tutu once said, "Hope is being able to see there is still light despite all the darkness." Hope comes each year and really every day in the gift God gave for us that first Christmas - the tiny baby born in a manger who came to rescue the world from the darkness.

Our lodge will be decorated and worth the trip inside, but limited capacity and a different traffic flow.

Super excited about the new ornament for this year HOPE! Plus we have had fun making some ornaments specific to the tree farm, or our take on the year 2020. We will have remote gift shops with ornaments, gifts, décor and outdoor displays of wreaths and roping as well.

We are just spreading out all over. The Children's Farm will have some extra fun and it is all lit up for the season. There will be a nominal fee to enter.

You will also notice there will be Santa's Studio in the Lodge for Santa's videos which we will post on our YouTube channel. (That studio is used on Sundays at 9 for church services we have been broadcasting since March. Please visit Central Machesney Park for more information.) Santa himself will be out in the Children's Farm Area, see details under *Must be Santa*.

The Candy Corner will have fudge (pre-cut, our top 10 flavors) and treats with those also being available in different locations as well.

The Tree Barn, Keeping Room and Lodge will all have separate entrances to help with traffic flow. There will be food trucks!!!! What, food trucks? Yes, Tacos, Pizza, BBQ, Greek food and more. Some of our long-term crew are dreaming of all the options. Decades of Hot dogs and Chili make you do that, you know. We love those but... then there will be tents with heaters, for a chance to warm up while you are on your adventure. The South Side will have a food truck on some days and a heated tent as well.

What will the Tree Farm be like?



For cut your own there will be tractor drawn wagons to the field. We have increased the number of wagons for social distancing, also separating entering and exiting. Walking out to get your tree will be a wonderful option and the opportunity to spend some time in nature. We have built many more hand carts to make moving your tree easier.

Tree prices remain much the same with tiered pricing for fir & spruce.

Horse drawn wagons will be ride only with a nominal fee and reservations available on our web site.

or on a first come first serve bases if not reserved. Each wagon will have blocks that can hold up to four passengers for \$8.00 per block. The ride will be approximately 15 minutes. If your group is of the same household, you can use all the capacity on any wagon.

For pre cut trees there will be sales inside and out. Just know that we have moved things around and spread things out in an effort to make a safe enjoyable experience.

We offer curbside pickup and also delivery to limited areas. Monday through Friday we offer the chance to drive out into the trees, except on the Friday after Thanksgiving.

If you prefer you can support the farm by purchasing a gift certificate that can be used in the future or you can visit williamstreefarm.com to purchase tree farm merchandise as well to be shipped to your home. You may also find us on Amazon.

At the farm of course we will be cleaning and sanitizing to make your visit to the farm safe and rewarding.

Must be Santa, Santa Claus

So Santa has a new place to hang out. We have a fun tent with light and a fireplace. Santa will sit behind a Santa Shield. We ask that your children have their Santa list written out ahead of time. We will call you to come to the tent when it is getting close to your turn to minimize the lines and facilitate social distancing.

Santa will be here many more days and hours this year so everyone has a chance to visit with

him. One change we made is moving Santa to the Children's farm. We thought this move would be best and gives you something to do while you wait your turn. Santa even has a cart to drive back for forth for safety sake. It is all decorated up and called Joy Ride.

We will also do story times with Santa available over the internet, and pre recorded messages will be available arranged via the website.

Santa will be available until December 18th...

Weekends: Nov. 14th, 15th, 21st, 22nd, 27th, 28th, 29th; Dec. 5th, 6th, 12th, 13th, 19th and 20th, 9 am thru 6 pm **Mon, Wed and Friday evenings:** 5:00 thru 7:30



It is More Blessed to Give then to Receive

Have you heard that saying? We want to give and hope you will join us in this. One option is to bring canned goods, toiletries, sock, mittens etc to give to local food pantries and supply closets.

The other is we will be sponsoring children of 10 families from the Lac Du Flambeau Indian Reservation in Northern WI. We will have names, ages, sizes etc. for you to shop for and we will coordinate and deliv-

er. We did this a few years ago and it was wonderful. You can find details on our web site.

Crazy Cooking

A tradition we have at Grandma's house is crazy cooking. The grandkids get to pull random items out of the cupboards, fridge or freezer and concoct something, sometimes delicious, and sometimes not so delicious for us to try. There have been things that we wish we would have written down the recipe for, and some stuff that not even the dogs would eat. But regardless for all of us those have been wonderful, sometimes, ok honestly most of the time messy, but memorable moments.





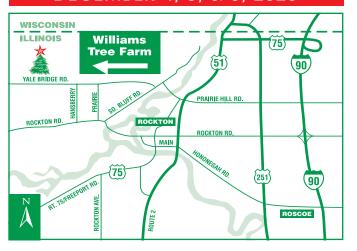
Cheese Burger Sliders

Sometimes during the holidays, you just need an easy go-to-meal. Sliders are it. We have these served to us by Heather Dellamater when we visited her in Kenya a few years ago. Take a package of 12 dinner rolls and split tops from bottoms. Place bottoms in a lightly coated 9x13 pan, reserving the tops for later. In a large skillet heat 1 tbsp of olive oil, add 1 small diced onion and 1lb ground beef. Cook beef until no longer pink. Drain and stir in 1 tsp salt, ½ tsp pepper, and 1/3 cup relish. Set aside.

In small bowl mix ½ cup mayo and 1 tsp hot sauce if you desire. Take ¼ cup ketchup and spread evenly on roll bottom, cover with ground beef mixture. Top with 6 slices of American cheese or your favorite cheese, spread with mayo mixture and place roll tops. Bake at 400 degrees approx 10 minutes till bread is toasty and cheese is melted. Serve right away and enjoy!



~ DECEMBER 4, 5, & 6, 2020 -



What a year!

The year started out normal right? We had lots of snow and sledding in January, with great memories being made. Well kind of normal for us, Don was to have two more back surgeries. They were postponed due to Covid. That was a rough time as he was cautioned that he could end up paralyzed so we are grateful to be on the other side of that.

The lock down for the pandemic is such a crazy thing. As farmers with animals and responsibilities, our experience is very different from someone who has sheltered in place or continues to shelter in place. And that is OK. We just need to acknowledge it has been a different experience for each person and to try to remain kind throughout the differences. Farm life is good as things like baby goats being born, horses and animals to tend and crops to plant bring hope.

Speaking of Hope we kept another puppy, and what did we name her? Hope, of course! She and our puppy from last year, Archie, love to romp and play!

Wedding season was challenging but we are incredibly grateful for our loyal customers many of who switched to dates next year. Michelle got engaged last tree season and glad her wedding is not until 2021!



This year Brad turned 40 and I turned 60. Unfortunately my sister passed away in March. Such an emotional year for everyone but we are blessed to be surrounded by family! We are so grateful for our family, our quarantine team, Shawn, Tiffany, Quinn, Sydnee, Taitt, Nick and many others as this has definitely been a team effort to navigate all this. We are blessed with the best support team.

We are gearing up and switching things up to join with you in celebrating Christmas! The snow we have experienced has brought that warm and fuzzy feeling; cozy, renewed, blessed, calmed! Christmas is such an amazing time! It is our wish for you that you will experience wonder, joy, awe and a new sense of Hope this season and into the New Year.

Much more & 2020 is always changing

There is just so much going on that we could not fit every



detail in our newsletter. Please check Facebook or Instragram regularly. If you want you can also give us your email at williamstreefarm@gmail.com or visit us at williamstreefarm.com on Youtube.



Creating Holiday Memories for Over 70'Years! FAMILY OWNED AND OPERATED Gift Shop - Thousands of Ornaments Cabin Café - Soup, Chili, Hot Dogs & Warm Drinks Candy Corner - Homemade fudge, Pretzels, Frosted Nuts Maze • Horse-Drawn Hayrides Cut Your Own Christmas Trees Pre-selected Trees • Wreaths • Reindeer • Camel Santa Night Time Cut Your Own Memories and more... 4661 YALE BRIDGE RD. • ROCKTON, IL 61072

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CELEBRATING



It's all about the Memories...

Kids Crafts and Picture with Santa*

Nov. 15th 1:00 pm & Dec. 16th 6:30 pm

Kids Crafts and Story Hours *

10:00 am Wednesdays Nov. 18th, Dec. 2nd, 9th and 16th *See "Must be Santa" for 2020 Safety Guidelines

Big Timber Axe Throwing

November 27th -29th, December 5th &6th

Food Truck Fest

Hicks BBQ • Veeboo's (Woodfire Pizza) Olive Branch (Greek) • La Calle Food Trucks (Churreria)

See Food Truck Schedule at williamstreefarm.com

WTF 2020 Hope Workshops

- Erica's Board Creations Nov 17th
- Wine and Wreaths Nov. 24th
- Essential Oils Make and Take Dec. 1st
- Cookie Decorating with Sweet Peach Dec. 8th
- Gift Wrapping Dec. 15th

Please visit our website or Facebook page for more information or to sign up.

