Family tradition
Wreath-making showcases creativity

Also inside:
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Season of Sweets
Local bakers offer tips – and recipes – for preparing, storing and sharing during the holidays.

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Know me by the cookies I leave you

Home baking adapts for holidays spent at a distance, but still amiable

Honey, brown sugar and 100% whole-wheat flour give The Midwife and the Baker’s signature chocolate chip cookie a hearty, wholesome flavor – and you can pack your cookies to share with instructions from baker Mac McConnell.

By Eliza Ridgeway
Staff Writer/elizar@latc.com

The flavors and ingredients of the Bay Area holiday season reflect who we are – cooking with mochi flour from the pantry or with pomegranates from a neighbor’s yard. Whether your family specialty features mung beans, dulce de leche or a hearty glug of coffee liqueur, you’re probably making your foods for an altered audience this year. It’s a season of sweets shared apart – when many home bakers are learning to do deliveries at a distance.

We asked three local bakers to share some of what they’ve learned about making special recipes ready to travel as they sell pastries and other sweets in Los Altos and Mountain View. From parchment paper to cookie tins, they have observations on how to avoid rookie mistakes on the way to leaving a stack of cookies on a loved one’s doorstep in the spirit of St. Nicholas.

Know your recipe – and pick a good one

“Every cookie has its secret, that’s what I believe,” Los Altos resident Anat Vronsky intoned when asked about which recipes stuck with her as she tested many variations for Anat Catering, an enterprise that began serving office meals but recentered on families at home as the pandemic transformed where and how we eat.

Vronsky’s been putting together mixed-cookie boxes among other new projects. The meltingly tender secret behind her Chocolate Snowballs? A baking time half the duration you’d expect.

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“Even if you think it’s not ready yet, take it out – they’re good when they’re soft inside, and if you leave them longer, they get a little bit stony, which is not the way they should be,” she said.

Vronsky makes this Christmas-typical cookie year-round and said she finds it mildly divisive, with some going wild for it and others left unmoved. It’s a two-stage process (see recipe on page 12) that includes a few hours in the fridge to make the dough easy to shape, and her next pro-tip is not to leave it waiting in the cold for too long – she’s convinced the baking powder loses its ability to raise the cookie into its signature cracked domes after 24 hours.

“The nice thing about Chocolate Snowballs is that they open up like they went through an earthquake; they have this unique look, and it’s the best cookie for chocolate lovers – an all-chocolate cookie – and the better chocolate you use, the better cookie,” she said.

Vronsky uses Valrhona Chocolate, which may cost three times as much as competitor cocoa powders, but she thinks the flavor is worth it in recipes where chocolate takes the limelight so entirely.

“For cookies, it really matters. You have one or two bites and you really want to feel the flavor,” she said.

The same principle applies to Tin Pot Creamery founder Becky Sunseri’s take on baked goods in specialty ice creams. She got her start baking pastries, and you can divine that influence at the scoop shops, where cookies make a guest appearance in sundaes, are mixed into ice cream flavors and sold as stand-alone treats.

Sunseri started experimenting with flavors for an “ice cream of the month club” from her apartment on North San Antonio Road in Los Altos in 2012, and since then has opened brick-and-mortar ice creameries around the Bay Area, including in downtown Los Altos at 201 First St. Tin Pot runs its own bakeshop where they create the cookies, cakes and candies that get swirled into the ice cream flavors, and Sunseri said that an ice cream can only be as excellent as its mix-ins – so aim high when you’re thinking about what to make at home.

Pandemic business problems bring new baked goods

Sunseri would bring home pastries she’d created as a chef and experiment with adding them to her ice creams, seeing how sweets changed as they froze – texture became crucial, sweetness often had to be amped up. Chewy cookies froze well, not too hard, while chocolate could cause problems as icy chunks.

This month, Tin Pot has started selling mini pies for the first time, pecan and apple crisp, sized to hold a scoop
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of ice cream on top. The single-serving experiment represents yet another COVID-era experiment for a business that had been so reliant on foot traffic and those dining out.

“We’re thinking more and more about bakery and selling online – our cookie doughs are popular,” Sunseri said, noting that pre-prepared cookie dough is a time-honored tradition for from-scratch creators as well. “If you’re a home baker and you want to give to your friends, you can make a big batch of cookie dough, freeze it and bake it the morning of, just a dozen cookies for a friend.”

New pies are also on the horizon at Mountain View’s The Midwife and the Baker bakery. The iconic French, Italian and German holiday sweets just coming in season are joined this year by apple and pumpkin pies for the first time. As online orders have seen an unprecedented surge, bakers like Thomas “Mac” McConnell have adapted away from big restaurant accounts and seen a new focus on diversified, small sales rooted in the community.

Local pastry lovers can walk up to the side door of the bakery at 846 Independence Ave. and order sweets and breads as they come out of the oven, or – these days – make use of the expanding option to pre-order.

The Midwife and the Baker’s signature chocolate chip cookie, made with freshly milled whole-wheat flour, relies on the subtle fragrance and texture that truly fresh whole grains can impart. McConnell advised that home experimenters can probably substitute up to 50 percent whole grain into any favorite recipe they want to adapt, staying ready to slightly increase the liquid called for. But his recipe, shared on page 10, goes straight to 100 percent. Didn’t know that you could derive a “floral, milky aroma” from your flour alone in a cookie recipe? You can buy freshly milled whole wheat from the bakery to try it yourself.

When to eat

Sunseri’s dream cookie is eaten four hours out of the oven, when “the chocolate has solidified enough it doesn’t
drip all over your face but it still has the fudgy texture,” as she tantalizingly put it. Vronsky’s Chocolate Snowballs are so delicate that she only bakes them day-of, immediately before sending them out to customers. But despair not – other genres of holiday specialty, like McConnell’s German stollen, might be considered at their best three or four days after baking. The not-too-sweet pastry, fortified with whole grain and generous quantities of butter, includes chopped candied fruits, nuts and the sweet, warming holiday spices associated with wintertime in snowy northern climates. McConnell said you don’t have to warm it or toast it, just consider dipping it in your coffee or tea.

All three bakers agreed that storage is crucial for a good outcome:
• Always use a layer of paper before plastic – keep baked goods dry as well as sealed.
• Cookies don’t belong in the refrigerator unless they are made with a perishable ingredient like the cream in choux puffs.

“As a rule, the dough is for the fridge and the cookie on the counter,” Vronsky said of the baking life cycle.
• A cookie resurrected from the freezer isn’t the same as fresh-baked. When necessity and self-preservation require compromise (and thus freezing what you’d otherwise immediately eat), wrap cookies well and individually (in paper, then plastic) and leave them wrapped to thaw to avoid condensation, Sunseri recommended. She has been known to revive the crispy edge on a day-old cookie via judicious use of a toaster oven. Her final wisdom on strategic preparation for this eventuality: Slightly underbaking the middle of your cookies will give you more latitude in subsequent resurrections.

When (if) the cookies leave your house
McConnell leans toward waxed bags that can hold a decadent pastry without fat leaching through, covered in a layer of plastic to give people a secure sense of sanitary packaging when they receive your treat.

“I want it to be really pretty, but first of all effective,” Vronsky said of her extensive recent experiments in cookie packaging for small-scale home deliveries. She’s become a fan of the cookie tin, the tightly lidded metal boxes currently available in abundant variation online that can hold 10-12 small cookies or a half-dozen larger ones.
• Follow the same rules of storage when you’re preparing sweets as a gift: a layer of paper first, then well sealed.
• Cookies can be fragile, and that parchment paper plays a double role as crispy edge protector. Sunseri lines her tin with parchment, including crinkled pieces for cushioning, layers it between cookies, then adds yet more on top when there’s open space.
• “If you want to go all out, you can get a heat sealer and seal each cookie individually and use crinkly craft grass,” Sunseri noted, but beware half measures – “I used that once without wrapping the cookies and I think everybody ended up eating some grass.”

(See Recipes on Pages 10 & 12)
Whole-Wheat Chocolate Chip Cookie  
*a la The Midwife and the Baker*

- 1/2 cup (110 grams) soft butter
- 4 teaspoons (20 grams) sugar
- 3/4 cup (125 grams) brown sugar
- 2.5 tablespoons (40 grams) honey
- 1 large egg
- 1 1/4 cups (205 grams) whole-wheat flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 1/3 cups (205 grams) chocolate chips

Cream together soft butter and sugars until butter is fluffy. Add egg and mix until batter comes together. Add honey and mix until incorporated. Add all dry ingredients and mix until most of the way mixed. Add chocolate chips and mix until dough comes together.

The recipe makes approximately a dozen cookies, so form 12 evenly sized balls of dough. Bake 12 minutes at 350 F.
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Chocolate Snowballs  
*a la Anat Vronsky*

- 1/4 cup (50 grams) unsalted butter  
- 1 1/3 cups (200 grams) dark chocolate  
- 1/2 cup light brown sugar  
- 3 eggs  
- 1/2 teaspoon salt  
- 1 teaspoon vanilla extract  
- 1 1/2 cups self-rising flour (or 1 1/2 cups all-purpose flour plus 1 1/2 teaspoons baking powder)

Mix butter, chocolate and vanilla in pan over low heat, until melted. Transfer chocolate mixture to stand mixer bowl. Mix on low speed and add sugar. Add one egg at a time. Add vanilla, salt and flour and keep mixing only until dough is mixed and smooth. Be careful not to overmix.

Keep dough in refrigerator at least four hours and not more than one day.

Form balls and roll in powdered sugar – should make 45-50 cookies. Balls should be heavily coated in powdered sugar.

Place on sheet pan lined with parchment paper and bake 7-8 minutes in 350 F preheated oven. Cookies may look too soft when pulled from oven, but after cooling, they will be delicious.
Happy Holidays
and warm wishes from our home to yours!
To-do list for holiday fun

Although the pandemic has canceled many travel plans and events for the holidays, a variety of local activities are still on the calendar, some virtual and others in person but socially distanced. A rundown of holiday events follows.

Holidays at Filoli
Nov. 27 to Jan. 3
Filoli, 86 Cañada Road, Woodside
With a variety of gardens, a fire pit and offerings of hot cider or mulled wine, visitors can walk around and explore the winter decorations or enjoy the sunset as the gardens glow with sparkling lights. Cost is up to $28 during the day; up to $38 after 4 p.m.
Information: filoli.org

Pictures with Santa
11 a.m. to 1 p.m. Dec. 5 and 12
Enchanté Boutique Hotel, 1 Main St., Los Altos
Santa Claus visits downtown Los Altos to take photos and spread holiday cheer. Be sure to bring a phone or camera. Free.

Information: downtownlosaltos.org/event/pictures-with-santa

Gamble Gardens Festival of Trees
9 a.m. to 5 p.m. Dec. 5
Gamble Gardens, 1431 Waverley St., Palo Alto
Donated and decorated trees are on display outdoors at Gamble Gardens. All attendees are required to practice social distancing and wear a mask. Free.
Information: gamblegarden.org

Santa Run Silicon Valley Virtual Race
Anytime Dec. 20; packet pickups Dec. 18 and 19
Dress up in costume or the provided shirt to run in the holiday-themed virtual race. For the Santa Run, all participants will receive a long-sleeve race shirt, a medal, a Santa race buff and a digital bib. For the Reindeer Dash, all kids will receive a shirt, a medal and a digital bib. Cost is $20 (kids) to $40 (adults).
Registration/information: santarunsv.com
For more holiday events, visit losaltosonline.com.
— Compiled by Sophia Smith
Family creativity

Quick tips to create customized wreaths

The year 2020 has been one of surprise, transitions and figuring out how to do things differently. Even certain traditions that are linked to family celebrations have shifted.

As I have worked with clients and supported my own family through the pandemic and lockdown, one thing I continually emphasize is how we can all rely on the endless supply of our creativity.

For us, creativity is a family connector that can provide comfort as we all pivot and learn how to make adjustments to traditions associated with this time of year.

With the holiday season upon us, now is a great time to explore the excitement of putting a creative spin on a traditional favorite: wreaths.

Throughout the years, wreaths served as a symbol of coming full circle and unbroken time. Wreaths have adorned front doors to commemorate changes in season, and they have also been part of welcoming guests into our homes.

In looking at ways to celebrate 2020, nourish your family, bring some holiday cheer and encourage some creative fun, let’s explore the joy of creating customized wreaths.

Normally when people think of wreaths, they may envision natural evergreen, pinecones, straw, ribbons and a circular shape. These styles of wreaths are wonderful and festive, but you don’t have to stop there.

Communal wreath-making

If you want to get your entire family involved in creating and decorating wreaths, here are some tips that will get family members of all ages excited and crafting.

• Invite loved ones to craft with you. Setting aside time to work on wreaths can be a great way to help everyone slow down, unplug and (re)connect. You can work together at home and invite other loved ones to join you.

Members of the Baynard family celebrate their creative spirit by making wreaths together, one of their favorite holiday traditions. This year, a daughter living in New York joined in via Zoom.

By Kanesha Baynard
Special to the Town Crier
Home for the Holidays

In a year truly like no other, we continue to stand united as a community of agents, neighbors, and friends. At a time when we are all thinking more than ever about the concept of “home”, we are always here to help you find your place in the world.
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As the holidays approach, we look back on a tumultuous year with gratitude. We are so grateful for the community we live in and the people that make it special. This year wasn’t what any of us expected, but we have worked our way through it together.

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for a creativity session via video conferencing.

• **Select a theme.** Your wreath can be created to celebrate a holiday, milestone or anything that’s of interest to you. Selecting a theme for your wreath will help you determine which supplies you’ll need for your creation.

• **Check the supplies you already have.** To start thinking about creating your wreath, make sure you have hot glue, scissors and wire cutters on hand. You also can check your storage area for older wreaths you may want to upcycle and redecorate.

• **Select a material for your wreath.** There is a large variety of materials you can use as a base for your wreath. Think about using live greenery or artificial silk floras purchased at a craft supply store. Foam, grapevine, picture frames, wire, wood and paper are all materials that can be used to serve as the base for your wreath. If you are an avid hiker, you can source materials for your wreath from your favorite trails. All wreaths do not have to be circular. You can take your creativity to the next level by using a noncircular wreath.

• **Add fun embellishments to your supplies.** The types of embellishments you can add to your wreath are endless. Think about using ornaments, photos, plants, pipe cleaners, stickers, strings of lights and ribbon for your wreath. You also can use memorabilia to serve as
decorations for your wreath.

- **Play around with the arrangement.** Before you commit to how your embellishments will be affixed to your wreath, play around with various arrangements. When you like one of your arrangements, snap a picture of it so that you can remember where and how to place it.

- **Secure your embellishments.** When you are ready to finalize the look of your wreath, make sure you use the right glue and fasteners to guarantee that everything stays put. Hot glue or strong craft glue works well for most embellishments on a wreath. Make sure you select a glue that dries clear. Wire, floral tape and floral pins work well for wreaths that include natural materials as decorations. If you plan to display your wreath outdoors, you may need to weatherproof it by using a UV sunblock spray or acrylic sealant spray.

Once you’ve created your wreath, be sure to display it in an area where you can admire your beautiful handiwork on a daily basis.

Kanesha Baynard is an author, creativity expert and productivity specialist. She founded the Bold Living Today community, which helps people disrupt unfulfilling patterns through creativity. For more information, visit boldlivingtoday.

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Remembering Christmases past

Rhyme on My Hands

By Bob Simon

For more than a dozen consecutive years (when our grandchildren were very young), we did not celebrate Christmas at our house – we went, instead, to Dayton, Ohio, to spend the holidays with our daughter and her family. So, our Christmases were, as often as not, white. Inevitably, the year came when we all knew we were spending our last yuletide in Dayton.

To commemorate that last December in Ohio, I wrote “A Christmas House.” Reading it again now, decades later, I find it captures feelings I had almost forgotten. Almost.

Continued on Page 26

Everyone deserves something special this Holiday. Make yours special with everything from appetizers for a cocktail party to an in-home chef for a catered dinner.

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The lights of night caress the snow
But stars can’t make the snowflakes glow
Like windowpanes at Christmastide
Candles flame and old logs burn
Tree lights gleam and soon we learn
It’s warm inside

I’ve wrapped my memories like gifts
To open one by one
(Puppy on a Christmas morning
Body wagging, tail adorning)
When time piles high its own snowdrifts
And time is almost done …

The lights of night caress the snow
And make the fading memories glow
Like windows on a past Yuletide
A Christmas House it was indeed
From winter’s chill for now I’m freed –
I’m warm inside

Bob Simon is a Los Altos resident. Email him at robertw.simon@gmail.com.

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Sweet memories

The cookie that soothes the tummy

Feast in the Middle East

By Blanche Shaheen

The holidays can be a frenetic mix of stress and festivities, where mounting bills, social obligations and long lines intermix with family gatherings, spiritual activities and sparkling lights.

One way to bring quiet sanity to your day amid the melee is by baking goodies to give to the ones you love in the sanctuary of your kitchen. The methodical acts of measuring, stirring, sifting, baking and all of the scents that accompany them offer an escape from the daily grind.

If you can dig up a nostalgic recipe that has been in the family for years, all the better to bring it back to life and reminisce about your

Continued on Page 28

‘Tis the Season for Gratitude.

Warmest wishes to you and yours through this Holiday Season. Hope it’s filled with new memories and heartfelt celebrations.

Happy Holidays from the Sangsters

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childhood. One cookie that conjures up sweet memories of my childhood is the Arab cookie Ka‘ak bi Yansoon, or anise sesame cookie.

Ka‘ak bi Yansoon is not your average chocolate chip or oatmeal cookie. Crumbly, nutty and tender to the bite, they pair perfectly with a warm, soothing beverage. You can feel the licorice flavor of anise melting in your mouth with a sip of hot tea. I relished eating these cookies at my grandparents’ house, listening to their stories.

My family believed that the ground anise seed in these cookies soothed the stomach, so they would give me these cookies when I had a stomachache. Being occasionally mischievous, I would fake a stomachache to get these cookies as a treat. However, there is actual scientific data that supports the beneficial properties of anise, as this herb has a plethora of medicinal applications. Apothecaries infuse anise seeds and oil into medicines to soothe upset stomach, intestinal gas, runny nose, insomnia, constipation and nausea.

While the traditional anise cookies my grandmother made used butter or ghee, I experimented and found that avocado oil yields a more tender texture. Cold-pressed avocado oil might cost more but is more of a whole-food-based oil that doesn’t have the chemical processing and inflammatory properties of other vegetable and seed oils. Sunflower, canola and corn oils tend to be heated under high temperatures, and are loaded with hexane and other chemicals. This recipe uses eggs, but if you are allergic to eggs you can use a flax “egg” consisting of 1 tablespoon ground flax seeds along with 2 1/2 tablespoons water. Whisk together before adding to the batter.

Aside from any health benefits, these cookies simply remind me of quality time with family. When I crave the old days of conversing with my grandparents’ generation, I make these cookies to force myself to slow down and remember those special times. Perhaps “conversation cookies” is a more apt name.

Blanche Shaheen is a journalist, host of the YouTube cooking show “Feast in the Middle East” and cookbook author. To purchase her cookbook, visit FeastInTheMiddleEast.com. Follow her on YouTube at youtube.com/user/blanchetv or Instagram at @BlancheMedia.
Ka’ak bi Yansoon
(Anise Sesame Cookies)

- 1 cup sugar
- 3 eggs
- 2 teaspoons baking powder
- 1 cup avocado oil (or any nonprocessed, cold-pressed vegetable oil)
- 1/2 teaspoon baking soda
- 2 tablespoons ground anise seeds
- 2 1/2 to 3 cups flour (add more flour as you go if dough is too sticky)
- 1/2 cup sesame seeds
- 1/4 cup heavy cream

Preheat oven to 400 F. In large bowl, beat three eggs using hand mixer. Add vegetable oil and sugar and beat until light and fluffy, approximately 3 minutes. Mix until soft, pliable dough forms. Dough should not be sticky, so add more flour in small increments if you need to so dough won’t stick. Shape dough with hands, using approximately 2 tablespoons of dough per cookie. Pull off ball of dough and roll into approximately 5-inch-by-3/4-inch log under the palm of your hand on work surface. If you feel air pockets on dough, knead it a bit and roll it again. Bring two ends of log together to form ring, placing one end over other and pressing down on top piece to secure it.

In another small bowl, place cream. Brush cookies with heavy cream. Then gently press each cookie into sesame seeds and lay on baking sheet. Repeat this with remaining dough, making approximately 20 cookies spaced about an inch apart on sheet. Adjust rack to center of oven and bake cookies until golden brown, approximately 12 minutes. Remove from oven and cool cookies completely on wire rack.

Store cookies in airtight container for up to two weeks.
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Anything you buy from a local merchant is a gift to the shop owner, the employees and the economy.

Manufacturers of some items are specific in their benefits, donating a portion of proceeds to a selected charity or cause. In those cases, you are essentially giving a triple gift – to the merchant, the charity and your gift recipient. A few of the shops do the giving themselves, with purchased items or percentages of sales going to local nonprofit organizations.

Following are a few special finds from the local shopping area.

Adventure Toys carries a wide selection of Creativity for Kids kits from Faber-Castell, which sponsors humanitarian aid projects.
**Present**  
127 Main St., Los Altos  
949-4438  

- jcoco chocolate bars. $3 each, or $9 for three in gift sleeve.

Available in approximately a dozen flavors, jcoco chocolate bars would delight a hostess or chocolate aficionado. The bars can be bundled in a jcoco gift sleeve featuring the woman-owned company’s giving mission: “Every time you purchase jcoco, we give a fresh, healthy serving of food to someone in need.”

**Cranberry Scoop**  
295 State St., Los Altos  
948-2554  

- “I love California” tote bags and T-shirts. From $20. Items feature a bear in a firefighter helmet and benefit California wildfire relief efforts.
- Pinch Me Therapy Dough. $15.

Available in a variety of calming scents, the dough can be squeezed, kneaded or molded to relieve stress. A portion of proceeds benefit the Wounded Warrior Project.

**Adventure Toys & Teachers’ Supplies**  
173 Main St., Los Altos  
941-6043  

- Creativity for Kids arts and crafts kits and supplies. Prices vary.

Part of the Faber-Castell brand, Creativity for Kids offers an array of educational and creative activities. Since 2001, the Graf von Faber-Castell Children’s Fund Foundation has been supporting humanitarian children’s aid projects, primarily in developing countries.

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Cost Plus World Market
1910 W. El Camino Real, Mountain View
961-6066

• Sackcloth & Ashes throw blankets. Buy one, give one. $99.

Cost Plus World Market and Sackcloth & Ashes are partnering to provide 15,000 blankets for homeless shelters in California, Texas, Colorado and Washington. Bring back the gift box filled with items shelters need, and Cost Plus World Market will deliver it to a local shelter.

Paperwhirl
151 Main St., Los Altos
949-1012

• Ruthie & Olive necklaces. $37.

Working with the Oregon Food Bank, this Portland-based company donates three meals for every necklace sold. The jewelry cards are printed with inspiring messages.

BK Collections
342 State St., Los Altos
948-0198

• Selected jewelry. Prices vary.

Ten percent of proceeds benefit the Los Altos Village Association, which sponsors more than a dozen downtown activities, including the Los Altos Farmers’ Market, the Los Altos Arts & Wine Festival, the Holiday Tree Lighting Ceremony and the Easter Egg Hunt.

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SEASON’S GREETINGS
TO YOU AND YOURS
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**Cooks’ Junction**
261 Main St., Los Altos
941-6530

- April Cornell table linens. From $32.50.
  April Cornell runs the Giving World Foundation, spon-
  soring projects in rural and urban areas in India. Accord-
  ing to the April Cornell website, “The impact is nothing short of incredible. From slum schooling to micro-enter-
  prising for widowed women, we reach out to those who
  are searching for a hand up, not a hand out.” The group
  has also provided assistance in Haiti and Vermont.

**Linden Tree Children’s Books**
265 State St., Los Altos
949-3390

- Books. Prices vary.
  While doing holiday shopping for friends and family,
  Linden Tree customers can buy an extra book or stuffed
  animal for a child in need. Linden Tree Children’s Books
  is involved in two local literacy projects. Project Night
  Night, with a target of reaching every homeless child on
  the Peninsula, provides tote bags containing a security
  blanket, an age-appropriate children’s book and a stuffed
  animal. Peninsula Bridge helps break the cycle of poverty
  through academic assistance to youth from fifth grade
  through college.

**Nature Gallery**
296 State St., Los Altos
327-8700

- Assorted gift items. Various denominations.
  Through Dec. 10, Nature Gallery shoppers can earn
  gift cards to local shops and restaurants, or request that
  their rewards be donated to the Sempervirens Big Basin
  Recovery Fund.

  “We feel that contributing to an effort to restore the for-
  est after the devastating fire at Big Basin is critically im-
  portant,” shop owner Carol Garsten wrote. “Nature Gal-
  lery features 220-million-year-old petrified wood tables
  and specimens, and we feel deeply connected with the
  majesty of the current and ancient forests.”

  Rewards/donation levels are $25 for a $250 purchase,
  $50 for a $500 purchase and $125 for a $1,000 purchase.

**Los Altos History Museum**
51 S. San Antonio Road
948-9427
losaltoshistory.org/support/shop

- Assorted gift items. Prices vary.
  The museum gift shop features a wide array of books
  on local and California history, as well as toys, jew-
  elry, scarves and items for the home and garden. Pro-
  ceeds support the museum and its many exhibitions and
  programs.

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