
Yule Guide 2026
Created by Granny Goodwitch Notions and Potions

What is Yule?

Yule is an old midwinter celebration with roots in northern European traditions. Although its origins reach back centuries, many people today celebrate Yule around the winter solstice, the longest night of the year in the Northern Hemisphere.

During this time, I try to find a quiet place, light a beeswax candle, brew a cup of calming tea and journal about what the past year has meant to our family and what I hope the new year brings.

Bring a little of the winter woodland indoors with evergreen boughs, pinecones, and sprigs of holly. Add twinkling lights to brighten the long winter evenings, and gather around the hearth with something warm to drink. Simple touches of nature and light can make even the quietest celebration feel special.

A little woodland wisdom: If decorating with holly, remember that its berries can be harmful if swallowed. Keep fresh holly safely out of reach of children and pets, or choose artificial sprigs instead.

Of course no holiday season would be complete without baking, cooking and feeding family and friends. I hope this guide makes your holiday planning a little easier and reminds you to find a bit of joy in every day.

December 2026

Winter Solstice · December 21 | Christmas Day · December 25

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

Gift List

A thoughtful gift doesn't have to be expensive. Sometimes the most treasured presents are the ones made with love, shared from the heart, or chosen with care.

Done	Name	Item	Budget	Actual

Feast Plan

Plan a feast that fits your family, your traditions, and your budget.

Appetizers

Drinks

Main Dishes

Side Dishes

Salads

Desserts

A Recipe from the Hearth

Shared by:

Yields:

Cornbread Crumbles

Recipe From: Granny B's Kitchen Yield: 1 9x13 pan

3 cups self-rising white cornmeal mix
1 cup all purpose flour
2 tablespoons sugar
3 cups buttermilk
3 large eggs, lightly beaten
1/2 cup butter, melted

Preheat oven to 425°F

Stir together self-rising cornmeal, flour and sugar in a large bowl. Whisk in buttermilk, eggs and butter. Pour batter into a lightly greased 9 × 13-inch pan.

Bake for approximately 30 minutes, or until golden brown. Remove from the oven, invert onto a wire rack, and allow to cool completely. Crumble the cooled cornbread for use in dressing.

Our Favorite Cornbread Dressing

Recipe From: Granny B's Kitchen Yield: 12 servings

1/2 cup butter
3 cups celery, diced
3 cups sweet onions, diced
¼ cup finely chopped fresh sage
1 pan of Cornbread Crumbles (see previous recipe), cooled and crumbled
3 cups fresh white sandwich bread, crumbled
4 large eggs, lightly beaten
7 cups chicken broth
1 tablespoon freshly ground pepper

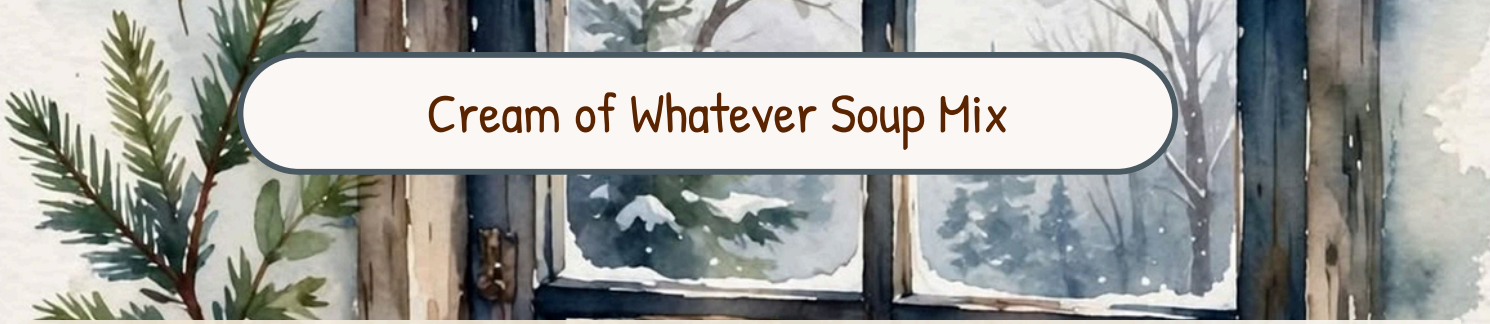
Preheat oven to 400°F.
Melt butter in a large skillet over medium high heat; add celery and onions; sauté 5-6 minutes or until onions are tender. Stir in sage and sauté 1 minute.

Stir together Cornbread Crumbles and bread crumbs in a large bowl. Stir in eggs, chicken broth, pepper, and celery mixture until blended.

Divide cornbread mixture between 1 lightly greased 9 × 13-inch pan and 1 lightly greased 8-inch square baking dish.

Bake uncovered at 400°F for 45 to 55 minutes, or until the dressing is set, the top is golden brown, and the center reaches 165°F on a food thermometer. If the top begins browning too quickly, loosely cover with aluminum foil for the remainder of the baking time.

From Granny B's Kitchen: We like our dressing with a slightly crunchy, golden top and smothered in gravy. Cover it only if it starts getting too brown.



Cream of Whatever Soup Mix

Recipe From: Granny B's Kitchen Yield: Approximately 9 can-equivalents

2 cups dry milk
3/4 cup cornstarch
¼ cup dry chicken bouillon or chicken soup base
2 tablespoons dried onion flakes
1 teaspoon dried thyme
1 teaspoon dried basil
1/2 teaspoon pepper

Combine all dry ingredients thoroughly. Store in a tightly sealed jar in a cool, dry place. Stir or shake the mix before measuring each portion.

To replace one can of condensed cream soup:
Whisk ⅓ cup dry soup mix into 1¼ cups cold water in a saucepan. Cook over medium heat, stirring frequently, until thickened. Use in your favorite recipe as you would one can of condensed cream soup.

From Granny B's Kitchen: In a hurry? You can add the dry mix and water directly to a casserole without cooking it first, but the finished dish may be a little thinner. For a thicker, creamier casserole, cook the soup before adding it.

Add cheese, mushroom bits, chicken bits, celery etc to duplicate the canned soup called for.

Green Bean Casserole

Recipe From: Granny B's Kitchen Yield: 8 servings

2 cans (14.5 ounces each) green beans, drained
3/4 cup milk
1 can condensed cream of mushroom soup OR 1 prepared can-equivalent of Cream of Whatever Soup Mix (see preceding recipe)
1/8 teaspoon pepper
1 can French fried onions

Combine all ingredients, reserving half of onions. Pour into a 2 quart casserole, bake uncovered for 30 minutes at 350°F or until heated through. Top with remaining onions and bake approximately 5 minutes, or until the onions are heated through and lightly browned.

Slow-Cooker Method
If oven space is a concern, this casserole can also be made in a 5-quart slow cooker.

Combine the green beans, milk, soup, and pepper in the slow cooker. Stir in a small handful of French-fried onions for flavor, reserving the rest for topping.

Cook on LOW until the casserole is hot and bubbly around the edges, then switch to WARM until ready to serve.

Just before serving, turn off the slow cooker and sprinkle the remaining fried onions over the top. Let them warm through briefly before serving.

Grocery List

What No Longer Serves Me



This Yuletide season, I shall release

Intentions

My hopes, plans and dreams

for the new year



May your hearth be warm, your
home be filled with laughter, and
the returning light bring hope
for the year ahead.

From my hearth to yours,
~ Granny B

Granny Goodwitch Notions and Potions
Finding Magic in the Everyday
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