

Story by **Santa AL Capehart**
Pictures by **Stacye Leanza**

Elf Judy in the Kitchen

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The North Pole Kitchen is one of my favorite places: the fragrances, the teamwork, the food and the drink. My kitchen skills, knowledge and success come from my maternal line. Even after my kitchen training and service I like taking time to visit. Recently I was asked to help there by an unusual request.

Assistant pastry chef, Little Elf Betty, needed Great Grandmother Elf Rosa's Hot-Hot Chocolate Recipe and had no idea where she had lost the key to the recipe box. It usually hung with the other North Pole Kitchen Keys on the back of the cookbook closet door. It hung between the "walk in freezer" key and the "spice room" door key. But it was gone, and there sat the locked recipe box.

Elf Betty had looked everywhere, asked other kitchen staff if they had it or had seen it. She even meditated hoping to remember where she could have lost it. Elf Rosa brought the Hot-Hot Chocolate Recipe with her from Jamaica in 1892 when Santa asked her to immigrate with her youngest daughter to the North Pole to help Santa Claus and the Mrs. in their holiday preparations.

Elf Rosa's knowledge and experience included African, Caribbean, Central and South American cuisines, spices, herbs, potions, medicines and remedies. She agreed to bring her knowledge and wisdom to the North Pole. Elf Rosa's Hot-Hot Chocolate recipe is a proprietary blend of sugar, cocoa, ancho chili, chipotle pepper, cinnamon, and spices traced back to the Aztecs.

Santa helped Elf Rosa to move. She brought Rachel, the youngest of her 13 children. Santa assured her she and Rachel would be warm enough because the Santa Village heating system is hydrothermal and tapped into the heat of the center of the earth. Rachel matured and became a Grand Elf. She is my grandmother.





I remember how much Santa Claus enjoys Elf Rosa's special Hot-Hot Chocolate blend. It is hot and soothing. It opens your sinuses for breathing in fresh air, brings cleansing tears for brighter eyes, gives your tummy a full, warm and satisfied feeling, sometimes accompanied by spontaneous HO HO HOs. It's marketed in individual serving packets as **Elf Rosa's Santa Claus Christmas Cheer Hot-Hot Chocolate**. And all profits go to Santa's "Toys for Tots."

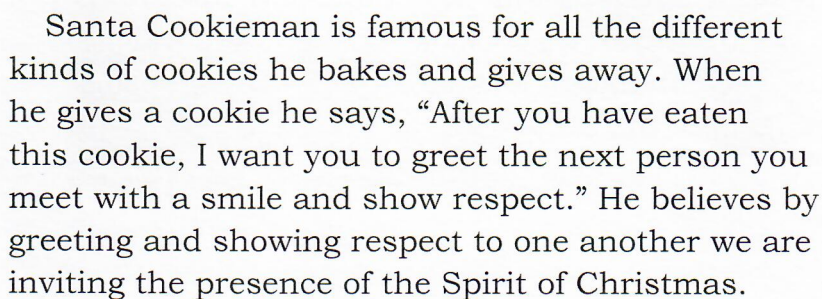
I remembered Santa Helper Santa Cookieman's Chocolate-Chocolate Chip Oatmeal cookie recipe is also locked in the recipe box. He gave it to me many years ago at a Santa Helper's Conference in Colorado. I was introducing the new Christmas tradition the **Elf on the Shelf**.

Santa Claus had assigned me to be the manager of this new category of elf. These special elves serve as additional eyes and ears in helping Santa to determine naughty and nice behavior for Santa's Christmas List. Seasonal arrival of the elf helps a family prepare for Christmas.

The presence of the elf brings a sense of anticipation and an awareness of the coming magical event: a visit from St. Nicholas. Parents and grandparents say the **Elf on the Shelf** has positive results in effecting desirable behavior. The Elf on the Shelf is “watching you,” so you’d better be good. Elves are important to Santa Claus’ work. They help Santa complete his Christmas mission of spreading love around the world.



Elf Rosa's Apothecary



We could not find the key. The master key didn't work. The lock was too old and the skeleton key didn't fit. It is now up to me with my stardust powered laser beam to cut the hardened steel shackle of the lock. The laser is my most challenging light. It is energy draining and takes me hours to regenerate.

With the box in a secure place, I concentrate my energy of intent, activate the stardust and dial it up to its highest level. My eyes turn a very penetrating bright green, showing the intensity of my thought. I can keep this level of intense concentration for a brief time. Six minutes at the most before I have to rest for two hours to refocus my energy and recollect my concentration.

With the box in front of me I direct the cutting laser beam on the lock's shackle. It is quickly burned through. After the lock cools I carefully turn the shackle and lift it out of the hasp. The hasp is still intact and can continue to be used with a new lock. This time we will use a combination lock so all we have to do is remember the numbers.



Now, I need to return to my **Elf on the Shelf** training and management. I'll tell you about that when we are together again.

Love,
Elf Judy



**Santa Cookieman's
Chocolate Chocolate Chip Cookies
(with Oat Flour)**

1 cup butter (two sticks)

or sometimes I use 1 butter and 1 margarine.

1 cup packed brown sugar

½ cup semisweet chocolate powder

¾ cup granulated sugar

1 ½ tsp vanilla extract

2 large eggs

2 cups of Ghirardelli Chocolate Chips

2 cups of all purpose flour

1 cup of oat flour

1 tsp baking soda

1 tsp baking powder

¾ tsp salt

Bake 8-12 minutes until firm.

Santa Cookieman says you may change many of the ingredients to suit yourself.



AL Capehart began Santa work in 1992 and has done it all from parades to malls. He published his first book **Behind Santa's Smile** in 2014, available at [Amazon.com](https://www.amazon.com). Elf Judy emerged as a character in a speculative fiction writing class at Central Carolina Community College in Pittsboro NC in 2012. Judy is here now to tell her second story about her many adventures.



Stacy Leanza is an illustrator, art coach, & teacher who is happiest when she gets to use her imagination to serve the greater good of the planet & its people. Find her artwork & ideas at www.leanza-art.com