

Holiday Guide



Supplement to the November 22, 2023 Port Townsend and Jefferson County Leader

IMMUNITY IS A GIFT.

CDC recommends everyone
6 months and older get an
updated COVID-19 vaccine.



JEFFERSON COUNTY PUBLIC HEALTH

Phone: 360-385-9400 Web: jeffersoncountypublichealth.org
download our mobile app: **JeffCo Public Health**

CLINIC SERVICES

Clinics located in Port Townsend, Quilcene, and for students in School-Based Health Centers (SBHCs).

- COVID-19 and flu vaccines for 6 mo.+
- COVID-19 home test kits in our clinics
- Sexual & Reproductive Health services
- All childhood immunizations
- School sports physicals
- Wellness exams
- STI screenings & birth control
- ...and more! **(All genders welcome!)**

ENVIRONMENTAL HEALTH SERVICES

- Food safety inspections
- Drinking water testing supplies and water sample drop-off location
- Septic system permitting
- WA State Food Worker Card issuer
- Pollution prevention assistance for businesses

FAMILY HEALTH SERVICES

- Nurse-Family Partnership for those pregnant with a first pregnancy
- WIC Nutrition Program
- Referrals for families with young families to support healthy child development
- Support for children with special healthcare needs
- Community substance use prevention coalitions in all school districts

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5 wines to pair with your Holiday Dinner

BY HEIDI HANEY
WINE EDUCATOR AND PT LEADER STAFF

1. SPARKLING WINE

Champagne, or sparkling wine, is not just for New Year's Eve. Sparkling wines are great with Holiday dinners as well. It is fun to greet your family and friends with a glass in hand upon their arrival. As an aperitif with your appetizer - it's perfect! Of course, no one will give you a side eye if you continue to enjoy these light, crispy acidic bubbles throughout the course of dinner as well. Pro-tip: Choose a Brut or an Ultra Brut Champagne. But, if you want to be budget friendly, then opt for a Cremant (sparkling wine) from France, or a Cava from Spain.

2. CHARDONNAY

You can't go wrong when pairing turkey with Chardonnay. This grape varies widely in its expressions. Stick with an Old World Chardonnay. The acidity, fruit-forwardness and minerality will bring out the best of your bird! Pro-note: Old World Chardonnays from France are labeled as the region in which they were grown. Look for Pouilly-Fuissé, a white Burgundy (Bourgogne Blanc), or Chablis.

3. ROSÉ

Yes, we can have Rosé all day - and

with our dinner too! Rosé is an incredibly versatile wine. It pairs with most any dish. For your turkey go with a Rosé that is light and refreshing with a touch of sweetness.

4. RIESLING

For ham, pick a slightly sweet, but not too sweet, Riesling (off-dry). This will pair perfectly with that rich sweet and saltiness in your ham. For your turkey pick a Riesling that is dry and has the acidity needed for your turkey - especially a deep fried turkey with the rich crispy skin. You can find really good dry Riesling from an appellation in France called Alsace. Pro-note: Not all Rieslings are sweet!

5. PINOT NOIR

The classic pairing with any Holiday dinner. Pinot Noir is a light red that pairs very nicely with white meats, fish, and ham alike. The earthiness and cherry notes pair really well. Pinot Noir is usually aged in oak so there are some vanilla and baking spice notes in there as well. Some of the best Pinot Noirs are made in the Willamette Valley, OR, but my favorites are from the Old World, Burgundy, France.

Whatever wine you pair with your holiday dinner, remember this best tip - if it tastes good to you, it's the perfect pairing! Happy Holidays!

Olympic Game Farm

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Craft Fair:
Saturday
Nov. 25th
12-5 pm

*Support local
 Artists on
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 Saturday*



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FARMCRAFTED CIDER AND LOCAL GIFTS
 Stop by the Cider Garden for a cider, shop our bottle selection and the Finnriver Farmware Store, which proudly hosts guest craft vendors. Visit us in person Wednesday-Sunday, from 12-8pm (closed Thurs. 11/23).

Events

The Kiwanis Choo Choo will roll merrily through town making several Saturday appearances in Nov./Dec.

The Festival Tent at Tyler Plaza

Tyler Street Plaza will offer a festive outdoor space for a limited time starting around Thanksgiving. Get a meal-to-go or a hot drink and enjoy it there in between shopping stops. Follow the Port Townsend Main Street Program on social media for holiday updates.

Uptown Gingerbread Contest

Port Townsend Public Library, 1220 Lawrence St. Drop off your entries from Nov. 20-30 (gingerbread kits available while they last).

Voting takes place Dec. 11-Dec. 18; Winner announced by Dec. 22.

<https://ptpubliclibrary.org/>

Port Townsend Arts Guild's Annual Holiday Crafts Sale

Fri., Nov. 24

Sat., November 25, 10am-5pm

Uptown at the Port Townsend Community Center (620 Tyler Street).

Small Business Saturday

Sat., Nov. 25

Get a jump on holiday shopping and enjoy a meal in town. Then join in a swag-making activity from 2-4 pm with Main Street elves under the heated tent at Tyler Street Plaza. Enjoy caroling in the streets with the Wild Rose Chorale and take a selfie with the holiday cartoon cut-outs.

Port Townsend Farmers Market Every Saturday through Dec. 16

In the heart of uptown Port Townsend on the 600 block of Tyler Street between Lawrence and Clay streets.

jcfmarkets.org

Virtual Gingerbread House Contest Nov. 27-Dec. 12

Register starting Nov. 1 to pick up free Gingerbread House Kits at the Jefferson County Library from Nov. 15-30 (while supplies last) Winners will be announced online on Friday, Dec. 22.

For more information: jclibrary.info

Enchanted Holidays in Port Townsend

Sat., Dec. 2, 2 pm

Caroling with the Wild Rose Chorale under the heated tent at Tyler Street Plaza

2 pm- 4pm Make & Take Ornaments



Give the gift of a clean car this holiday season!

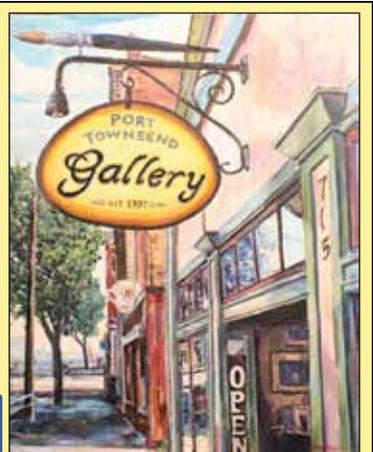
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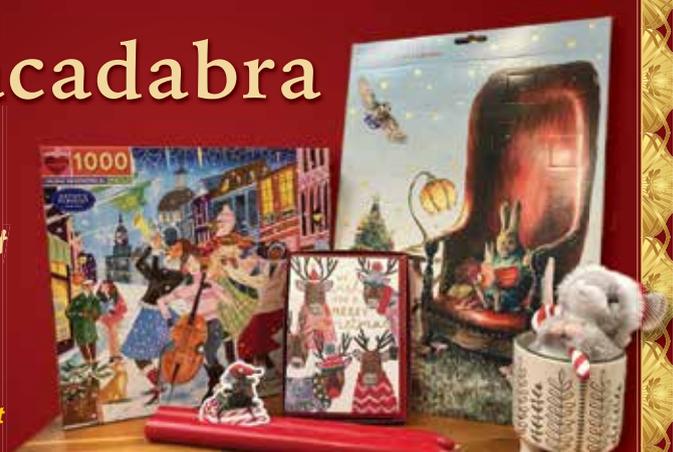
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Abracadabra

Wishing you a Warm & Bright Holiday!

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936 Water St. Port Townsend



at Tyler Street Plaza tent...while supplies last!

2:30 pm-4:30 pm Photo opps with Santa and the Kiwanis Choo Choo by Flagship Landing (Tyler/Water Streets)

Take a selfie with the holiday cartoon cut-outs at Tyler Plaza.

Dusk: Tree lighting at Haller Fountain (Washington/Taylor Streets)

Secret Gardens Northwest

Saturdays, Dec. 2 and Dec. 16, 4-6 p.m.

Folks can come walk the gardens. Hot drinks and yummy treats will be provided. Located at 13570 Airport Cutoff Road, Port Townsend.

Secretgardensnurseryinc.com

Dec. 6-11 and 24

Port Townsend Magic of Christmas. An extravaganza of lights and amazement that will conjure up the wonder and magic inside us all. "Kringle's Christmas Express" coming to Port Townsend!

Smilesunderthetree.org

Uptown Holiday Night Market

Fri., Dec. 8

Join participating Uptown businesses for shopping, music, refreshments and more.

Jefferson Museum of Art and History, and KPTZ annual Holiday Extravaganza

Sat., Dec. 9, 1-5 p.m.

Celebrate the holiday season with JCHS and KPTZ's annual Holiday Extravaganza! A free, all ages event. Join them at the Jefferson Museum for this afternoon of music, interviews, trivia, and merriment, or listen to the live broadcast at 91.9 FM and kptz.org. Visit jchsmuseum.org.

Enjoy festive Port Townsend Magic of Christmas

Sat., Dec. 9

Activities under the tent at Tyler Plaza. Visit Smilesunderthetree.org

Chimacum Arts and Crafts Fair

Sat., Dec. 9, and Sun., Dec. 10

Chimacum Jr./Sr. High School Campus. chimacumarts.com

The Nutcracker

Port Townsend Ballet

Sat., Dec. 9, 2 and 6 p.m.

Sun., Dec. 10, 2 p.m.

Port Townsend Ballet presents its third annual production of "The Nutcracker."

Wheeler Theatre, 200 Battery Way, Fort Worden, Port Townsend.

Porttownsendballet.com

2023 Holiday Open House

Thurs., Dec. 14, 3-6 p.m.

Celebrate the season at the Jefferson County Library's annual Holiday Open House. Jefferson County Library, 620 Cedar Ave., Port Hadlock.

For more information: jclibrary.info

Olympic Peninsula Steam Big Brass Yule Ball

Sat., Dec. 16 from 7-10 p.m.

The American Legion. Visit <http://op-s.net>. Tickets on Eventbrite.com.

Last-minute holiday gift wrapping

Sat., Dec. 16

Volunteers with the nonprofit Olympic Neighbors will wrap your locally purchased gifts by donation. Under the heated tent at Tyler Plaza, 2-4 pm.

Solstice Celebration at the Fairgrounds

Dec. 21, 5:30 to 9:30 p.m.

A blazing bonfire in the Plaza, winter soups and stews prepared by Chef Arran

Stark and homemade sourdough baked goods from Crusty Crumb Bakery.

Hot drinks from the fairgrounds team and a beer and wine garden by mobile bar service Tippy Gypsy.

Your purchases will support the renovation of our future Chef's pop-up, Rebekah's Kitchen. Want to volunteer? We're looking for a Solstice Fire Pit Team!

See event updates and sign up to be a volunteer at jeffcofairgrounds.org

First Night

Sun., Dec. 31, 3 pm-9 pm

Presented by the Production Alliance First Night is an all-ages New Year's Eve celebration featuring live music and performances, interactive art experiences, heritage and history exhibits, food, fireworks and more! Event is a self-guided tour of indoor and outdoor downtown venues. Visit theproductionalliance.org.

All events are subject to change.

For more information about the holidays in Port Townsend visit ptmainstreet.org or enjoypt.com.

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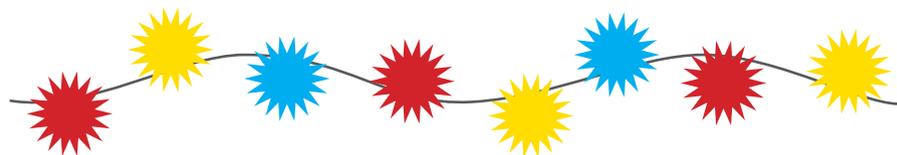


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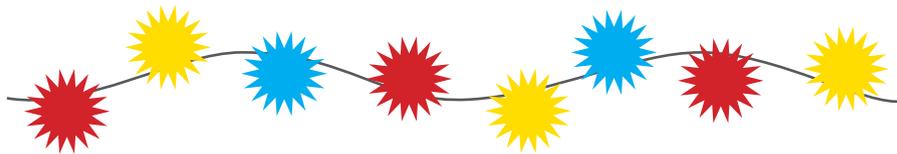
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of East Jefferson County



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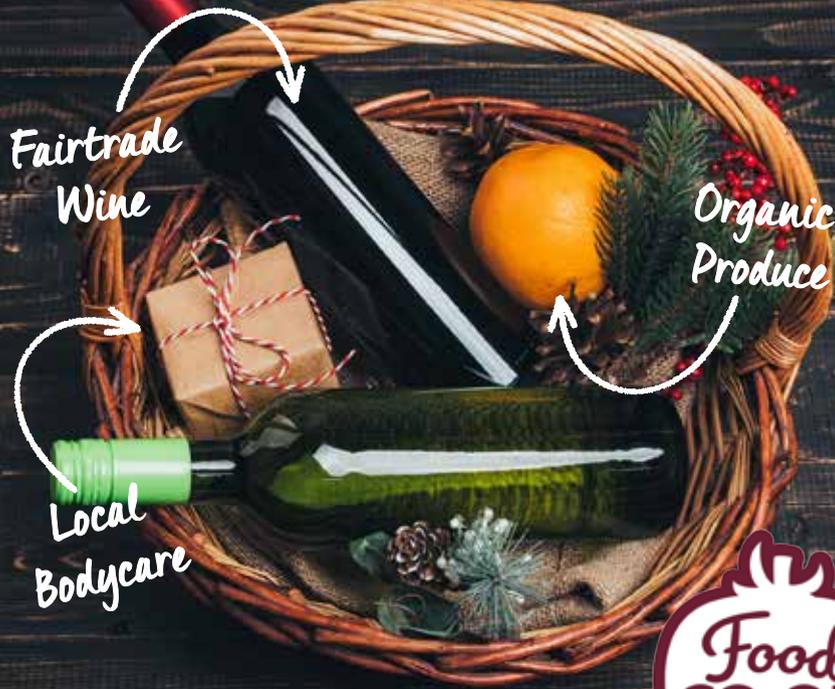
Find great holiday gifts and decor at the Habitat store.

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Winter at Wilderbee

In a quiet, pastoral neighborhood on the edge of Port Townsend sits a small family-owned, gnome-run organic farm and meadery. During the summer months, rows and rows of fragrant lavender are hand-harvested and distilled for essential oil using a copper distiller to capture the sweetest floral notes. Countless colors and varieties of organic, cottage garden flowers bloom continuously for visitors to pick. The farm's store fills with essential oils, hydrosols, lotions, soaps, and balms as well as raw and creamed honey, bottles of mead, and unique wood crafts made on the farm.

As autumn takes hold and the pumpkin patch is put to bed, the humans hunker in and the gnomes get busy tucking the farm in for the season ahead. Weeding, pruning, trimming, mulching, mucking, tidying, tending bees, and getting ready for their favorite time of year... winter!

These are the winter gnomes of Wilderbee. Shy during summer, you can sometimes glimpse them peeking out among the snowberry and wild rose hedgerows, resting in the willow trees, or hiding along the woodland and wetland trails that meander the farm.

During winter, the gnomes come out and celebrate the changing of the seasons. They especially love bundling up in their soft Soay wool coats and caps on frosty, starry nights and dancing in the moonlight. Most of all, they enjoy making mead and merriment while the humans rest and dream of spring.

Come visit Wilderbee on weekends this winter! Meadery Tasting Room and Farm Gift Shop open Saturdays & Sundays, 12-5 p.m., 223 Cook Ave, Port Townsend.

Enchanted Holidays in Port Townsend!

The Port Townsend Main Street Program invites you to celebrate what's special about Port Townsend during the holidays! We are working with the Chamber of Commerce to make our town an even more memorable destination. Port Townsend's historic districts are known for their individually-owned businesses filled with delightful gift ideas which offer the personal touch. Inviting dining spots and unique lodgings offer something for every taste. There are so many thoughtful and creative gifts available here that will be remembered long after the holidays. Thanks to the City of Port Townsend Lodging Tax Advisory Committee (LTAC) funds, we can spread the word about the charms of our town throughout Puget Sound. The campaign is sponsored by the Port Townsend Main

Street Program, participating businesses, the Jefferson County Chamber of Commerce, the City of Port Townsend, Richmond American Homes, the Port Townsend and Jefferson County Leader, and KPTZ 91.9 FM. Special thanks to Port Townsend Kiwanis.

The Kiwanis Choo Choo will roll merrily through town making several Saturday appearances in Nov./Dec.

THE FESTIVAL TENT AT TYLER PLAZA

Look for the large tent around Thanksgiving at Tyler Street Plaza which will offer a festive outdoor space for a limited time. Get a meal-to-go or a hot drink and enjoy it there in between shopping stops. Follow the Port Townsend Main Street Program on social media for holiday updates.



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Our gift to you: The Leader staff's favorite holiday recipes

CANDY CANE COOKIES – KID FRIENDLY BY MEG VISGER

Red and white snakes slithered all over the kitchen table, attacking my perfect candy canes. “C’mon Frank, quit it.” Mom gave my 10-yr. old brother the evil eye and he slunk off to his HO train set, which was chugging around the Christmas tree. I gathered up the snakes and continued twisting and shaping the dough into candy canes, then placed them on a cookie sheet. My little brother’s looked kind of pathetic, but he was just a little kid. The delicious odor of baking wafted from the oven as Mom pulled out the first batch. Yum! I couldn’t wait til they were cool. We made these cookies every year I can remember and I still make them now. We never sugared or frosted them, but you can. Rich and crispy, and fun for kids to make.

CANDY CANE COOKIES

1/2 cup soft butter
1/2 cup shortening
1 cup sifted powdered sugar
1 egg
1 1/2 tsp almond extract or
2 tsp. vanilla
2 1/2 cups sifted flour
1 tsp salt
1/2 tsp red food color

TO FINISH:

1 egg white
2 Tblsp. sugar

Cream together the butter, shortening, and sugar. Add egg and extract. Mix salt with flour and stir in. Divide dough in half and blend red food coloring into one half. Form into two discs, cover and chill 3 hrs. or overnight.

Preheat the oven to 375°F

The chilled dough should be firm, but easy to shape. If too stiff, let it warm for a few minutes until softened. Pinch off a 1-inch round piece of white dough and roll it out to a 5-inch rope on a flat surface with gentle pressure from the palms of your hands. Do the same with a piece of the red dough. Make sure the ropes are the same length. Place the ropes next to each other and twist together. Carefully transfer to the baking sheet and curve the top of the dough into a candy cane shape. Continue til dough is used up. Space the cookies about 2 inches apart on ungreased baking sheets.

If desired, beat the egg white with 1 tblsp of water til foamy. Brush the top of each cookie with egg wash and sprinkle with sugar.

Bake 9 min. at 375° til light brown.



NOV. 25TH – SMALL BUSINESS SATURDAY
DEC. 2ND – TREELIGHTING & SANTA VISIT
DEC. 6TH – 11TH & 24TH – MAGIC OF CHRISTMAS
DEC. 8TH – UPTOWN NIGHT MARKET
DEC. 16TH – BIG BRASS YULE BALL
DEC. 31ST – FIRST NIGHT CELEBRATION
UPTOWN GINGERBREAD CONTEST – DEC. 1ST – 10TH
TOUR THE WINTER LIGHTS

Enchanted Holidays in Port Townsend:

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01

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02

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Plant Inn*



03

*Susan's
Gift
Shop*



JULEKAKKE BY CYRUS GUBELMAN

My mother's family, who immigrated from Norway, have an array of Yuletide traditions. Like most children, I would find myself in the kitchen when the baking extravaganza began, always ready to lend a helping hand and maybe sneak a taste or two. One of my personal favorites is the Julekake (translated to Christmas Cake). This traditional Norwegian sweet bread fills the home with the warm aroma of cardamom and candied sweets that are mixed within. In my household we lather a toasted slice with butter while we open stockings and sip on eggnog. The beauty of Julekake is how easy it is to prepare and share with family and friends during the holiday season.

MAKES TWO LOAVES

1 stick plus 2 ½ Tbsp. butter
2 cups plus 2 Tbsp. milk
50 g fresh yeast
4½ cups bread flour, plus extra for dusting
2/3 cup plus 1 Tbsp. sugar
½ tsp. salt
1 tsp. finely grated lemon zest
2 tsp. freshly crushed cardamom (fresh being the key, we use a mortar and pestle)
¼ cup candied fruits (very important for the Christmas color)
½ cup raisins or sultanas
Egg for the wash

1. Melt the butter slowly in a medium pan. Pour in the milk and warm very gently to a temperature of about 98.6°F. Add the yeast and stir to dissolve.

2. Pour the mixture into the bowl of a stand mixer. Add the flour, sugar, salt, lemon zest and cardamom. Knead with the dough hook until the dough is shiny and smooth and comes away from the sides of the bowl. Cover the bowl with a clean dish towel and leave to rise for 30 minutes, or until almost doubled in size.

3. Line 2 baking sheets with parchment paper. Place the dough on a lightly floured work counter and knead in the dried and candied fruits. Work the dough by hand until the fruits are evenly incorporated. Divide the dough in half and shape into 2 large round buns. Place them on the prepared baking sheets. Cover with a clean dish towel and leave to rise for about 20 minutes, or until doubled in size.

4. Preheat the oven to 345°F. Brush the buns lightly with the egg wash and bake for 30–40 minutes. They should have a nice golden color when ready.

Optional: Once cooled, the loaves can be topped with a very thin layer of powdered sugar glaze. This is a fine layer to be poured on, (best with a hint of almond extract).

CRANBERRY SAUCE BY AMY JORDAN

2 small navel oranges zest and pulp,
no pith
1 pound fresh cranberries
2 tart apples peeled and cut into small
pieces (Granny Smith is good)
1/2 can fresh pineapple chunks
1 cup pitted dates
1 cup walnuts chopped
1/4 cup amaretto (Optional)
1-2 cup sugar

Remove the pith from the oranges and cut into small pieces. (about the size of a dime)

Chop the cranberries into tiny pieces (food processor is ideal)

Remove the peel from the apples and chop into small pieces (as desired)

Chop the pineapple chunks and dates into smaller pieces (thin slices)

Mix together

Add the sugar and amaretto to taste

OK to make a day ahead of time.

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ROASTED GAME HENS

BY ERIK DOLSON

My daughters have never been big fans of turkey. And not just because their Uncle Jon blew one up on our deck one November.

All the words on the air-tight plastic packaging held together with those obnoxious metal wire loops promise flavor of a “never frozen, all natural, free range” bird, but never confess flavor like wet cardboard and tenderness of compressed sawdust.

Uncle Jon claimed to have the solution. A brilliant engineer who once kept nuclear submarines running silent and deep, he and his wife, “The Princess,” came over to our house in the middle of the forest with a deep fryer he’d built in his shop.

Uncle Jon built many things in that shop. They all tended to be a bit “oversized.” He would explain that “you don’t want it to drift off.”

He and I set the fryer up on the deck, outside the kitchen, thank God. When he lit it off, the burner roared like the monster rockets that hurl Starships into space, except the flame was pointed up, not down. On top of the howling blue and yellow pillar of fire sat an industrial, five gallon, thick-walled aluminum pot, into

which he dropped the contents of a box of lard.

A little scary, but so far so good.

It wasn’t until he grabbed the bird with a length of heavy steel wire, about the diameter of my little finger and bent into a hook at one end, that things began to get interesting. It wasn’t Uncle Jon’s fault.

Upon being dropped into the vat of boiling oil, the turkey bounced about as if it were trying leap out, and the oil itself began to gush and foam and erupt.

Apparently the bird selected for this Thanksgiving sacrifice may have been well injected with a saline solution. Ever heard the expression, “water and oil don’t mix?” That’s even more true when the temperature of one is well above the vaporization temp of the other. Plus, adding the bird brought the level of the oil to just above the level of the sides of the pot.

When that oil hit the burner below, it added color and excitement to what seemed to be an eruption comparable to that of Mount Mazama.

The boards of the deck were as cold as one might expect on the east side of the Cascades at 3,400 feet on a late November day. In other words, closer to zero than 32° F. Which meant, as soon as boiling lard hit the boards, it turned

back into a white solid as slick as built-up axle grease.

Which in turn, made accessing the rocket-fueled burner under a pot of erupting grease containing a 12 pound bird spinning and rolling and throwing lethal spatters of oil like a demon from hell ... less than easy.

“Let it go,” said Uncle Jon, who rarely writes his recipes down. “When the water boils off, the turkey will be done.”

By then we were laughing so hard it would not have mattered if the bird was still frozen. I don’t remember if we saved any of the lard. But the turkey was ... still ... turkey. Absolutely great the next day as sandwich meat on those soft little rolls, as long as there’s a full cube of butter or jar of mayonnaise nearby.

Not long after that, I started cooking game hens for Thanksgiving and Christmas. One “mini turkey” for each of us.

I use a recipe from a restaurant I loved way back when I worked as a waiter in Portland, the Vat and Tonsure. I clean the birds and stuff the cavity full of fresh crushed rosemary. I let them come up to room temperature. Sometimes I’ll butter them a bit, other times not. About an hour before serving, I pop them in an oven set to 400 degrees, let one side brown, turn them over and drop the temp to around 325. I pull them



when all sides are brown and crispy.

Alongside a pile of mashed potatoes made with a half ton of butter and cream, heavily spiced with fresh garlic, Himalayan salt and black pepper, with a green vegetable of choice, and all followed by daughter-picked blackberries with Tillamook vanilla bean ice cream, it’s our favorite feast.

All without the deep fried turkey grease that was still visible on the deck for years.

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31ST Annual Arts & Crafts Fair

Nov. 24 & 25 • 10-5

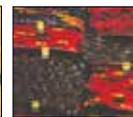
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5% of all sales benefit the Jefferson County Food Bank.

The Port Townsend Arts Guild uses monies raised by booth fees
for college scholarships in the arts.

APPLICATIONS & INFO: PORTTOWNSENDARTSGUILD.ORG • PTARTSGUILD@YAHOO.COM





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Internet Refrigerators tablets

GOT TECHNOLOGY?

Cream Cheese Pumpkin Roll

BY KATHLEEN BOYD

Try something different instead of pumpkin pie. This is a favorite recipe in Kathleen's family.

Ingredients

Cake:

¾ cup all-purpose flour
2 tsp. ground cinnamon
1 tsp. baking powder
1 tsp. ground ginger
½ tsp. ground nutmeg
½ tsp. salt
1 cup white sugar
3 large eggs
2/3 cup pumpkin puree

Filling:

1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
¼ cup unsalted butter, softened
1 Tbsp. pumpkin puree
1 tsp. vanilla extract

Directions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 10x15-inch jelly roll pan and line with waxed paper.

2. Make the cake: Combine flour, cinnamon, baking powder, ginger, nutmeg, and salt in a medium bowl.
3. Beat sugar and eggs in a large bowl with an electric mixer until well blended. Stir in pumpkin purée. Add flour mixture and stir until just blended. Pour batter into the prepared jelly roll pan.
4. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 15 minutes. Remove from the oven and cool in the pan for 10 minutes.
5. Turn cake out onto a clean kitchen towel. Remove and discard waxed paper. Starting with the short end of the cake, roll both the cake and towel up into a log; let cool completely, about 30 minutes.
6. While the cake is cooling, make the filling: Beat cream cheese, confectioners' sugar, butter, pumpkin purée, and vanilla in a mixing bowl until smooth.
7. Spread a large sheet of plastic wrap on a work surface. Carefully unroll the cooled cake onto the plastic wrap.
8. Spread filling over the cake, re-roll the cake (without the towel), and wrap carefully with plastic wrap. Transfer the filled cake, seam-side down, to a plate. Refrigerate until fully chilled, about 2 hours.



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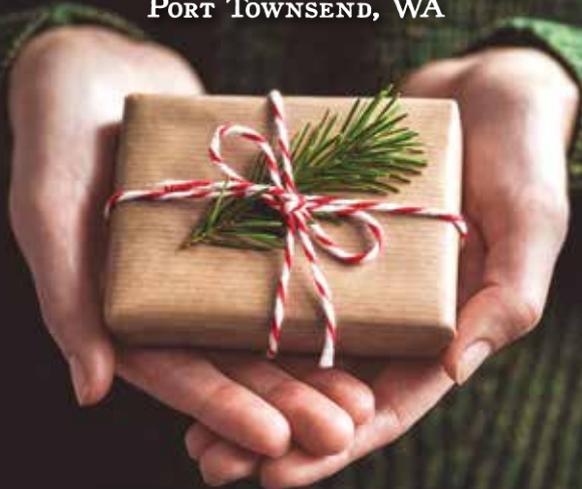


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