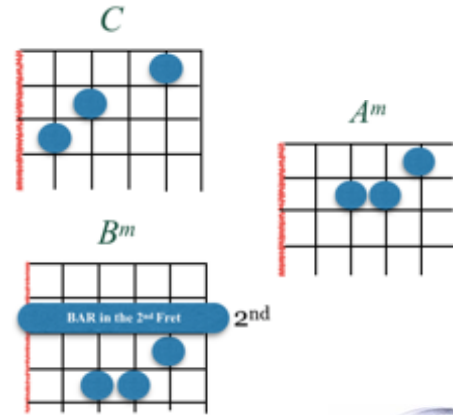


We Wish You a Merry Christmas

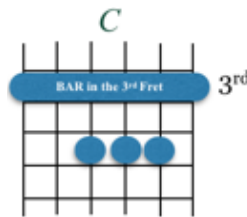
Traditional from the West Country of England, with some updates from As You Go

Sing along with As You Go featuring Kat Larson & Anne Thurow @ https://static.wixstatic.com/mp3/055bba_9f847fa9f3ac481195543df30abc4989.m4a

G *C*
We wish you a Merry Christmas.
A^m *D*
We wish you a Merry Christmas.
B^m *C*
We wish you a Merry Christmas,
A^m *D* *G*
And a Happy New Year!



G *C*
We want some quesadillas.
A^m *D*
Please bring us a quesadilla.
B^m *C*
We yearn for a quesadilla.
A^m *D* *G*
Please bring one up here.



USE THIS FINGERING
FOR *C* THE 2ND TIME
IT APPEARS IN EACH
VERSE.

G *C*
A latte would be lovely,
A^m *D*
To go with the quesadilla.
B^m *C*
The two would go a long way.
A^m *D* *G*
To dispel the cold.

BACK TO THE 1ST VERSE

Christmas as you go

History

“We Wish You a Merry Christmas” is one of the primary elements in the body of music which pervades the longest, most beloved, and most culturally dominant of our holidays. Collectively, no other group of songs appears to have as much influence on Western civilization as do Christmas carols, especially in light of the relatively small number of significant carols that exist. Carols are not limited by age, education, life-style, beliefs, nationality, or taste.



From [Dailymotion](#)

The origin of this popular secular sixteenth-century English carol from the West Country of England lies in the English tradition of wealthy people of the community giving Christmas treats to the carolers on Christmas Eve. 'Figgy Pudding,' one such treat was very much like modern day Christmas puddings. It is one of the few traditional holiday carols that makes mention of the New Year celebration. It was presented to guests by the host and hostess at the end of a feast, sometimes doused with a high alcohol liquor and set on fire.

- 1 ¼ Cups of bread crumbs
 - ½ Pound of figs, chopped
 - 1 Cup of almonds (blanched, peeled) or walnuts, chopped and browned
 - 1 Cup of light brown sugar
 - ½ Cup of candied grapefruit peel and / or fresh grapefruit peel
 - ¼ Cup of candied lemon peel
 - 3 Tablespoons of melted butter
 - 4 Eggs, beaten
 - ½ Teaspoon of cinnamon
 - ¼ Teaspoon of nutmeg
1. Mix the breadcrumbs with the figs, almonds or walnuts, sugar, grapefruit and lemon peel.
 2. Mix in the butter, eggs, cinnamon and nutmeg.
 3. Place the mixture into a greased mold and either:
 - a. Steam for 2 ½ hours,
 - b. Baked in a 325 oven for 1 hour.
 4. Pour your favorite brandy and cream sauce and serve.

Studwell, William E; Hoffmann, Frank; Cooper, B Lee (2012-10-12). The Christmas Carol Reader (Haworth Popular Culture) (p. 138). Taylor and Francis. Kindle Edition. and Wikipedia

Christmas as you go