STACKCHAIN
MAGAZINE
Holiday
Stackjoin
Spectacular
BEKKA
GFY
whatsminer

ORIGINAL COVER ART BY TSELLY

This piece of art that is the cover for the special volume of Stackchain Magazine Holiday Stackjoin Spectacular was initially proposed by our friend Tselly (@GhostOfTselly). Send us your idea for future deliveries and you could be featured in the magazine!

Give your tips here

PLEB-LOSOPHY

FIRST THEY IGNORED US.
THEN THEY LAUGHED AT US.

NOW IT'S OUR TURN!

WE ARE STACKCHAIN MAGAZINE.
FOR PLEBS. BY PLEBS.
STACKCHAIN MAGAZINE EXISTS TO GIVE A VOICE TO
THOSE THAT HAVE OPTED OUT.

At Stackchain Magazine what we seek are stories. Stories about the people and events that matter to the everyday pleb in the Bitcoin world. We aren't here to craft a narrative or shape the future of the Bitcoin space. Our duty is to report on it. To find the people sacrificing their scarce time and energy to build a future free of the fiat standard that has perverted the media and Cantillon-insiders into thinking they have the power to steer the course of a movement. We are here to share these stories with the world and inspire as many plebs as we can to take their lives and futures into their own hands.

TA DOESN'T MEAN SHIT TO US, AND MEMES AND STORIES LEAD THE WAY.

HAVE FUN STACKING SATS WITH STACKCHAIN MAGAZINE!

WWW.STACKCHAINMAGAZINE.NET / @STACKCHAINMAG

BUCKLE UP!

TABLE OF CONTENTS

01 *Inside Cover*
By Tselly

02 *Pleblosophy*
By Waldo, Psyduck & Táchira Homestead

05 *Stackchain Magazine Staff*

07 *The 10 Commandments of good Bitcoining*
By Parman

09 *QR Code Songs Holiday Collection*
By Carla & Walker, Loko and Billy Bread

10 *Stopping by the Chain on a Snowy Evening*
By Bama

11 *Stackchain Magazine Christmas Meeting*
By Táchira Homestead

13 *'Twas the Night Before Christmas*
By Yellow and Tselly

16 *Christmas MaxisClub Comic*
By MaxisClub

17 *There's No Place Like Home (for the Holidays)*
Waldo Stackjoiner and Vee

18 *Happy Blocky Christmas*
By Táchira Homestead

19 *Stackchain Holiday Cards*
By Psyduck

21 *Bekka's Baking Corner*
By Bekka

25 *Stacking Blessings*
By Anthony von Dessauer

MERRY CHRISTMAS
FROM STACKCHAIN
HFSS
STACK CHAIN
GFY

STACKCHAIN MAGAZINE
Happy Christmas!

Purchase successful
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$36.7

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HAPPY HOLIDAYS

STACKCHAIN MAGAZINE

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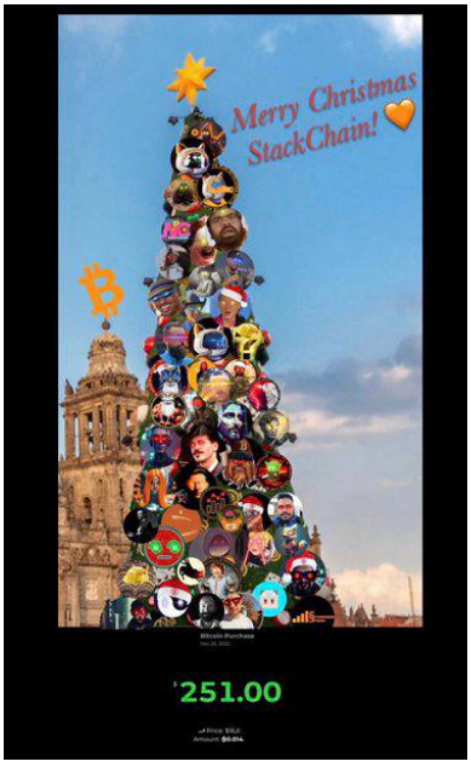
Merry Christmas


Merry Christmas
StackChain!
251.00

I LOVE BRAVE MEN
I'M GOING TO QUIT MY FIAT JOB TO MAKE BITCOIN MEMES
#FreeAssange
#FreeRoss
@WAXISCLUB BY REDY
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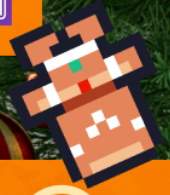

PSYDUCK
CREATIVE DIRECTOR
@PsyduckSC

SEND YOUR TIPS! FOLLOW ON NOSTR!

ANTHONY VONSTACKCHAIN
PLEB WRANGLER/HOST
@AnthonyDessauer

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TÁCHIRA HOMESTEAD
HEAD OF DESIGN
@tachirahomestd

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WALDO STACKJOINER
LEAD EDITOR
@WaldoVision3

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JOHN 52 GALT
MEMERY/PRODUCTION & DISTRIBUTION
@MassHodlGhost

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VEE
STACKCHAIN QUEEN
@VStackSats

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LOXO
VIDEO EDITOR AND VOICE ACTOR
@LoKoBTC

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ROBERT WAWOE
STRATEGIC ADVISOR
@Rwawoe

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GEORGE
CHIEF INITIATOR
@__Overflow_

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TSELLY
SATOSHI'S MAIN CHICK
@Don_Tsell

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FRENS OF STACKCHAIN MAGAZINE

GUEST CONTRIBUTORS

BAMA
STACKCHAIN LEGEND
@BamaHodl

SEND YOUR TIPS!
SATCATCHER@GETALBY.COM

FOLLOW ON NOSTR!

BEKKA
LUNCH LADY
@GhostofBekka

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YELLOW.
BITCOIN MUPPET
@1COffender1I

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SATOSHISONGBOOK
BITCOIN WORSHIP JAZZ
@satoshisongbook

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@BtcPins

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MAXISCLUB
BITCOIN ENTERTAINMENT DEPARTMENT
@MaxisClub

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PARMAN
BITCOIN PRIVATEKEY WHISPERER
@parman_the

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BILLY BREAD
LOCAL LOAF
@jileczie

WORLD OF RUSTY
GRAPHIC ARTIST FOR BITCOIN
@WorldofRusty

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ORIGINAL BACKCOVER ART BY WORLD OF RUSTY!

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CARLA AND WALKER
BITCOIN CONTENT CREATORS
@carlabitcoin and @walkeramerica

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PARMAN

THE 10 COMMANDMENTS OF GOOD BITCOINING

01 If you don't understand it, I DO have time to explain it to you – you're welcome.

02 Help people from getting scammed and stop caring if you are appreciated for it or not.

03 Don't attack a shitcoin victim, attack the scammer.

04 Be sceptical. Don't TRUST the science, BE the science. Verify everything for yourself, within reason. Run a *knowde*. If it's too hard, ask for help.

05 Have no heroes. Be your own hero. Bitcoin doesn't depend on anyone AND it depends on us all.

06 Don't increase your wealth by hurting or exploiting others. Increase your wealth by helping someone else. Resist being selfish. Help humanity, not just you and your family.

07 Always ask where possible, "would you like payment in dollars or bitcoin?", then spend and replace.

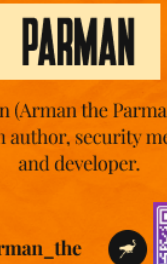
08 Be open minded and change your mind when it's called for with grace. Change someone else's mind in such a way to preserve the shitcoin victim's dignity.

09 Disobey orders when it's right to do so. Act with integrity and courage. Remember that Nazis were "just doing their job" and following orders.

10 Accumulate Bitcoin not just for you and your generations, but also for humanity, to help Bitcoin succeed. Helping others see the value of Bitcoin has flow-on effects as they will eventually help others. All your efforts will be magnified.

THESE ARE DIFFICULT STANDARDS TO LIVE BY

BUT HE OR SHE WHO FOLLOWS THEM SHALL WALK BESIDE SATOSHI IN THE CITADELS



PARMAN

Parman (Arman the Parman) is a Bitcoin author, security mentor, and developer.

@parman_the

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CARLA & WALKER, LOKO AND BILLY BREAD

QR CODE SONGS HOLIDAY COLLECTION

BAMA

STOPPING BY THE CHAIN ON A SNOWY EVENING

Whose sats are these, I think I know--
BitcoinTINA is panic selling the low.
He will not see I'm the one buying
Along with all the Stackchain heroes

The bears must think it's queer
That despite the FUD we're all still here
Stacking, meme'ing, creating and laughing
As if all the collapses are nothing to fear

While the price keeps on dipping
The chain just keeps on ripping
As my brothers and sisters in arms,
They keep stacking and tripping

The bear market is lovely, dark, and deep
And we have sats to stack before it sleeps
And in cold storage forever to keep
And sats to stack until the bears weep

BAMA

Stackchain Legend
(Currently nuked)

@BamaHodl

SATCATCHER @GETALBY.COM

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YELLOW AND TSELLY

TWAS THE NIGHT BEFORE CHRISTMAS

Enjoy this beautiful Christmas story narrated by our puffy friend Yellow!

Twas the night before Christmas, still crying was Fossie
Not a creature was stirring, not even a wassie;
The opendimes were hung by the chimney with care,
In hopes that St. Nakamoto soon would be there;

The miners were nestled all snug in their beds,
While visions of hashes danced in their heads;
And I in my hoodie and my trusty old node,
had just checked the price, damn it's oversold,

Pawn to e4, arose such a clatter,
I sprang from the bed, did my stack just get fatter?
Away to the window I flew like a Hal,
Tore open the shutters and threw up the cabal.

STACKCHAIN x @MAXISCLUB

The moon on the breast of a new-fallen chart bro.
Gave the luster of shitcoins going to zero.
When, what to my UDIful eyes should appear,
But a Svetski-esk sleigh, and eight tiny reindeer,

With a little old driver, inside his Moto,
I knew right away, it was Nakamoto.
More rapid than lightning his coursers they came.

"Now, Taproot! now, SHA-256! now, NGU and Liquid!
On, POW! on lightning! on, Nostr and FUG!
To the top of the porch! to the top of the wall!
Now stack away! Stack away! Stack away all!"

As privacy focused dandelion seeds fly,
When they meet with a node, mount to the sky,
So up to the house-top the stackers they flew,
With the sleigh full of sats, and St. Nakamoto too.

And then, in a twinkling, I heard on the front lawn
Max prancing and shouting "F*ck You Elon"
As I drew in my head, and was turning around,
Down the chimney St. Nakamoto came with a bound.

STACKCHAIN X MAXISCLUB

He was dressed all in orange, from his head to his foot,
And his clothes were all tarnished with ASIC dust and soot;
A bundle of sats he had flung on his back,
And he looked like a nostr just checking his zap.

His eyes -- how they pew pew'd! his dimples how merry!
His cheeks were like potatoes, his nose like a cherry!
His droll little mouth drawn up like TA charts,
And the beard of his chin gray as macro talks,

The stump of a pipe Rope held tight in his teeth,
And the smoke it encircled my pocket beef;
He had a broad face and a little round belly,
That shook, when he laughed like a meme template from Tselly.

He was chubby and plump, a laughing Liotta,
And I smiled and I cried, no shadow for my marmota,
(don't stop, ground hog)
A wink of his eye and a twist of his head,
Soon I would hear the ASICs running in my shed;

He spoke not a word, but went straight proof of work,
And filled all the dimes; saying keep hodl'ing hue dorks!
And laying his finger aside of his nose,
Once he set up the node, up the chimney he rose;

He sprang to his sleigh, to the plebs gave a GM,
And away they all flew like bitcoiners coinjoining.
But I heard him exclaim, ere he drove out of sight,

HAPPY BITCOIN CHRISTMAS TO ALL, AND TO ALL A GOOD-FIGHT!

@MAXISCLUB BY REDY
256/2100

WALDO STACKJOINER AND VEE

THERE'S NO PLACE LIKE HOME (FOR THE HOLIDAYS)

Home for the holidays. A place where families convene and share stories over a delicious meal. A place where lights and decorations are hung for all to enjoy. A place where you forget all your troubles because everyone is together under one roof.

But what is a home? Is it just somewhere you live or is it somewhere you also own? Traditionally, owning a home is one indication of achieving the American Dream. So during this holiday season – if you don't already own your home – here's some math full of cheer and good tidings for you to consider in reaching your dream by the next holiday season.

Using the Case-Shiller Home Price Index – which uses median wages, average home prices, and 30-year mortgage rates – one can compute a ratio of how many multiples of one's income it would take to purchase a home. And you guessed it: on December 30th, 1971, the ratio was 3.93x (it cost 3.93 times one's salary to buy a home), whereas on January 1st, 2023 the same ratio was 7.47x!

You just got coal in your stocking.

The American Dream is dead. Santa didn't come down the chimney and never will again. The cookies are stale and the milk is spoiled. Forever.

Or maybe, just maybe, you happened to wish upon a star this year, praying you may one day reach your dream and own a place to call home. And little did you know, 15 years ago, someone else had the same wish. And he created the most superior savings technology known to humankind, Bitcoin. So don't let the Grinch get you down. Be of good cheer with hope in your heart. If a home for the holidays is what you wish for, then we too wish all of your very merry Bitcoin saving dreams will come true.

WALDO STACKJOINER

Disrupt war. Liberate the bottom half. #Bitcoin ("plewbie"~Yellow). Doing editing things @ #Stackchain Magazine.

@waldovision3

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VEE

Stackchainer

@VStackSats

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STACKCHAIN MAGAZINE
CHRISTMAS STACKJOIN SPECTACULAR
STACKCHAIN MAGAZINE

May your blessings be many and may your Bitcoin be plenty

Happy Holidays from Stackchain Magazine

And this Merry Christmas never forget that you must

GFY GFY
GF GFY
GF GFY

BEKKA'S BAKING CORNER

SPITZBUBEN CHRISTMAS COOKIES

(APPROX. 45 BITE SIZED COOKIES)

RECIPE DETAILS

Prep time: 60 minutes
Cooling time: 60 minutes min/overnight
Baking time: 10-12 minutes
Preheat oven to 356F (after dough has cooled in the fridge for 60 minutes)
Prepare a baking sheet with parchment paper

Ingredients for the cookie dough:
- 250g of flour
- 1 tsp/5g baking powder (1/2 Dr. Oetker baking powder packet)
- 100g of powder sugar
- 8g / 1 packet of vanilla sugar (Dr. Oetker - can be found in the baking aisle at the grocery store)
- pinch of salt
- zest of 1 lemon or 5 drops of lemon flavor
- 1 egg white
- 125g of soft butter

Filling:
- 125g Raspberry or Currant jam

Topping:
- Powdered sugar

Directions:
Mix flour and baking powder together in a standing mixer or bowl, then add:
- Powdered sugar
- vanilla sugar
- salt
- lemon zest
- egg white

Mix together and add the butter last. Knead the dough by hand and wrap in cling film and chill for about 60 minutes in the fridge or overnight.

Take the dough out of the fridge (might have to let the dough sit on the counter for a few minutes if the dough is too hard). Roll the dough out on a clean and floured work surface to about 2mm thick.

Cut out the cookies with a spitzbuben cutter or with a circular cookie cutter. Cut an equal amount of base and lids for the cookies. Place on a prepared baking sheet. Bake in the middle tray of the preheated oven for about 10 minutes or until the edges are golden.

Place cookies on a rack to cool for about 60 minutes or overnight.

For the filling, warm up the raspberry jam slightly (run the jar of jam underneath hot water) and spread the jam on the cookies. Place a lid on each cookie. Dust with powdered sugar. Store in a tin or airtight container. These cookies will last for a few weeks.

NOTES

If you don't have a spitzbuben cookie cutter, you can use a glass to cut the cookies as well. This is like a sandwich cookie, so you want a solid base and for the lid of the cookie. These will be the same size but the lid will have a hole so you can see the filling. For the lids' holes, get a smaller glass (eg shot glass or cap of a water/soda/wine bottle - just make sure you clean it first) to make the lids.

Depending on the size of cookie cutter you use, it will determine the number of cookies you'll end up with. Traditionally the spitzbuben are smaller cookies (bite sized - see pictures) so with the recipe below it will produce about 45 cookies. But if you are using a regular glass to cut out the cookies you might want to double up the recipe so that you can make more cookies. There is no right or wrong way to make these cookies. They are delicious small or big.

Greetings from Schlitz
THE BEER THAT MADE MILWAUKEE FAMOUS
make it merry make it
MOJUD
stockings by
MOJUD

LINZERTORTE

RECIPE DETAILS

Prep time: 30 minutes
Cooling time: 120 minutes min/ overnight
Baking time: 45 minutes
Preheat oven to 350F

This is a traditional Austrian lattice top tart made with a rich nut crust and filled with raspberry or currant jam (other jams, preserves and marmalades can be substituted). Linzertorte improves in flavor if it stands for 2 to 3 days after baking, and it keeps for at least a week.
You can create the traditional lattice top for the Linzertorte or add your own unique design. I've used a cookie cutter in the past to create the topping for the Linzertorte. If you don't feel like making the lattice top you can use a Christmas related cookie cutter for the topping, like trees or stars, it's all up to you!

Ingredients:
- 165g (1 ⅓ cups) all purpose flour
- 1 cup of slivered almonds or whole hazelnuts, toasted and finely ground in a food processor OR ground almonds or hazelnuts
- 100g (1/2 cup) sugar
- 1 tbsp cocoa powder
- 1 tsp cinnamon
- ¼ tsp ground cloves
- ¼ tsp salt
- 140g (1 ¼ sticks) unsalted softened butter
- 2 large egg yolk
- zest of 1 lemon

Filling:
- 1 - 1 ½ cups of raspberry jam)

Directions:
With a standing mixer and the whisk attachment, whisk together:
- Flour
- Ground almonds
- sugar
- cocoa powder
- cinnamon, cloves & salt

Add and mix on low speed until a smooth dough forms:
- Butter
- egg yolk
- lemon zest

Press the dough into a flat disk, wrap in plastic wrap and refrigerate for at least 2 hours or up to 2 days. Let the dough stand at room temperature until malleable but firm, about 30 minutes.

Preheat the oven to 350F. Butter and flour a 10 inch pie tart pan. (If you have a 2 piece tart pan you can use that - I use a ceramic tart pan which works well).

Set aside ¼ of the dough for the lattice/ topping. Press the remaining dough evenly into the bottom and up the sides of the pie/tart pan. Roll the remaining dough between 2 sheets of plastic wrap or wax paper into a 10 inch square. This is for the topping, either for the lattice effect or whatever other topping effect you would like to create.

Add the filling to the tart base. The layer of jam should be about ¼" thick.

If you wish to skip creating the lattice effect as the topping, get your cookie cutter ready and cut out several shapes and use those as the topping for the tart with the remaining dough. Cut out your shapes and add to the top of the tart.

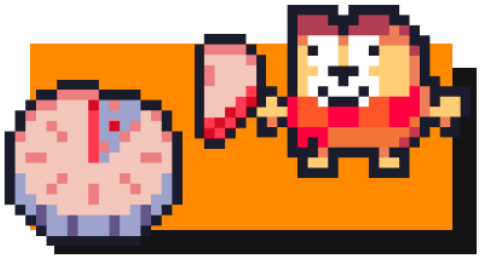
Bake until the top is golden brown, 40-45 minutes. Let cool completely in the pan on the rack.

NOTE: TOASTING DEEZ NUTZ

The recipe calls for toasting the almonds or hazelnuts: this enhances the flavor, and it can really have quite an impact on the flavor of the tart so it is well worth the few extra minutes to do this. To avoid burnt flavors do not over toast! Nuts tend to darken and crisp as they cool for a minute or two after removal from the heat so make sure to remove from the baking sheet after they are taken out of the oven.

Preheat oven to 350F and spread the nuts on an ungreased baking sheet and toast for 5-10 minutes, depending on the size of the nuts. Remove and let cool before grounding in the food processor.

Alternatively, if you don't have a food processor (cuz you stack sats instead) you can toast store-bought ground almond or hazelnuts as well, at 350F for 5 minutes.



CREATING THE LATTICE

Remove the top sheet of the plastic or wax paper and cut the dough into 8 to 12 strips of equal width. (If the strips are too soft to handle, refrigerate or freeze them until firm).

Carefully arrange half of the dough strips on the tart at equal distance from each other, pinch the ends onto the bottom crust (up the sides of the pan). Arrange the remaining strips on top at right angles to those beneath, forming a criss-cross lattice. If the strips break during handling, simply piece them together, as they will fuse during baking.

Bake until the lattice is golden brown, 40–45 minutes. Let cool completely in the pan on the rack.

COOLING & STORING

The torte can be wrapped airtight, still in the pan and stored in the refrigerator for up to 1 week or frozen for up to 1 month. Serve at room temperature.

ANTHONY VON DESSAUER

STACKING BLESSINGS

I just want to say that I appreciate each and every single one of you. With all the talk of bull and bear markets I've come to understand it's the pleb market that matters.

The plebs that stack without regard to charts, FUD, or guidance. Together we constitute the pleb market. A market stronger than any the world has ever seen. A market that is honest and just.

A market that one day will reshape the world into a better place. The sats that we tuck away in self custody are a blessing. Just like each every single one of you.

So for this holiday season I want to leave you with a Stackchainer blessing. I hope tomorrow you have more Bitcoin than you have today. Plebs, I love you.

Have fun Stacking Sats.

ANTHONY VON DESSAUER

Bitcoiner 16 LaserRayTihook
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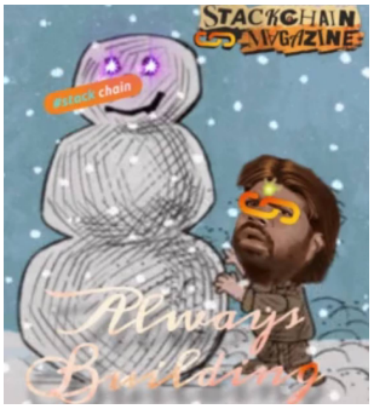

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