

SECTION INDEX

Cooking For a Crowd Made Easy ...

1

Planning Pointers

1

Stay Safe Before Thanksgiving

2

Make Overnight Stays Fun

3

Save Time & Money

4

Organize & Store Decor

5

Christmas Goose

6

Historical Roots of Gingerbread

7

SKIP AHEAD TO PAGES 3, 5, & 6
FOR GREAT HOLIDAY EVENTS
HAPPENING NEAR YOU!



HOLIDAY COOKING FOR A CROWD MADE EASY

These guidelines can help simplify cooking for a large guest count.

A number of things can be expected during the holiday season. Children will anxiously await visits from Santa and travelers recognize there is bound to be traffic on the roadways and crowds at the airport. And if you're opening your home to guests, those visitors will be expecting some delicious food.

Meals are a big component of holiday entertaining, so much so that holiday hosts may spend weeks pondering what to serve guests. These guidelines can help simplify cooking for a crowd.

Plan make-ahead dishes

Simplifying holiday cooking comes down to spending less time in the kitchen on the day of the festivities. Make-ahead dishes that can be reheated or set in chafing dishes for buffet meals are preferable.

There's lots of dishes to choose from, including casseroles, stews, soups, and baked pasta dishes. Avoid fresh pasta offerings, like spaghetti and meatballs, for example. Leftover noodles will get mushy and will not reheat very well.

Ham is a good choice

Ham is a forgiving dish that is quite popular for holiday gatherings. Many hams come pre-cooked and pre-sliced, so producing a flavorful main course may be just a matter of dressing it up with seasonings or even using the glaze that often comes with such products.

Cater a meal

There's certainly pride that comes with offering guests a table full of home-cooked foods. But the expense, effort and time that goes into creating a masterful menu can be taxing. If a lot of people are coming for the holidays, hosts can find out which area businesses offer holiday catering packages and consider them. This frees up more



time for mingling with guests. And food establishments often have experience knowing just how much food to have per person, reducing waste and helping hosts avoid having a refrigerator full of leftovers they may or may not eat.

Delegate some tasks

It's alright to ask guests to bring something to the holiday dinner. In fact, they may be eager to pitch in. If someone brings a salad, another an appetizer and others some desserts, then it is just up to the host to provide the main course and maybe a side or two. This

removes a lot of the pressure.

Select familiar foods

Hosts may be tempted to try all of the delicious recipes featured in magazines or online around the holidays. However, sticking with familiar dishes that you have made before reduces the chances for error. Recipes that can be whipped up by rote will make holiday cooking tasks easier and quicker.

Cooking for a holiday crowd doesn't have to be difficult, especially when hosts employ a few strategies to simplify meal creation.

PLANNING POINTERS FOR HOLIDAY HOSTS

Hosting is a significant part of the holiday season. From late November until New Year's Day, millions of people across North America welcome friends and family into their homes. Whether you're hosting a small gathering with locally based loved ones or welcoming distant relatives into your home for several days, the following are some planning pointers to ensure your home is ready and guests feel welcome this holiday season.

- Hire a local cleaning service. The holiday season can be hectic. Holiday functions at school, office parties, community events, and more fill up social schedules between late November and early January. Busy social schedules

leave little time for house cleaning, which is a must before welcoming guests into a home. A local cleaning service can clean the whole house for hosts welcoming overnight guests or focus on a few popular entertaining areas if party guests will be going home at the end of the night.

- Get an early head count. Ask party invitees and prospective overnight guests to RSVP early enough to ensure you can accommodate everyone's needs. Additional seating may be required for holiday parties, while hosts may need to arrange for extra bedding for overnight guests. The earlier you know who's coming, and potentially staying, the more time you have to ensure you can accommodate

everyone.

- Rent items from a local party supply store. When hosting large gatherings, a local party supply store can be the place to go for decorations, seating, food trays and utensils, and more. Such establishments also may rent specialty supplies like outdoor heat lamps for cold weather parties or tents and outdoor tables and chairs in areas where the weather is warm during the holiday season. Hosts can typically rent everything they need to host the party, saving them the expense of buying items that may just sit in storage the rest of the year.

- Arrange for transportation. Whether guests are flying in from distant lands or local friends,

relatives or neighbors stopping in for the night, hosts can arrange for transportation to and from their homes to ensure everyone arrives safely and makes it home without incident. Pick overnight guests up at the airport so they see a friendly face upon arrival. When hosting gatherings with local family and friends, encourage others to share how they intend to get home and recruit designated drivers if you intend to serve alcohol.

Hosts can take heed of these planning pointers so guests feel welcome and have a good time this holiday season.

STAY SAFE THE NIGHT BEFORE THANKSGIVING

There are many ways to make the evening before Thanksgiving a bit safer.

The evening before Thanksgiving may be crunch time for holiday hosts. However, for the hordes of college students arriving home for the first long break since the semester began, that night is often seen as a chance to let loose with friends close to home.

The night before Thanksgiving goes by many names, including Blackout Wednesday, Drinksgiving, Wacky Wednesday, and even Whiskey Wednesday. MADD and many local law enforcement authorities warn that this day has become associated with binge drinking and additional dangerous behaviors that can put individuals at risk. In fact, MADD says that Blackout Wednesday is one of the most fatal days of the year, even when compared to New Year's Eve or St. Patrick's Day. Easy accessibility to liquor (as parents likely are stocking their supplies in advance of holiday entertaining), coupled with no school or work responsibilities, can give college students free reign to party.

Furthermore, certain bars or entertainment establishments may offer promotions on the night before Thanksgiving to appeal to returning students or even others who want to let loose before the Thanksgiving weekend.

Thankfully, there are many ways to make the evening before Thanksgiving a bit safer.

- Keep alcohol out of reach. Parents may need to police their young adults by making alcoholic beverages less accessible to those who are not yet legally eligible to drink. Lock up liquor cabinets and do not try to be the "cool parents" by offering to buy or serve underage drinkers. There's a very real legal risk should you serve an underage drinker and he or she goes on to get hurt or injure someone else.
- Choose designated drivers. Those who are 21 are free to drink, but reminders should be made to never get behind the wheel while intoxicated. Arrange for a rideshare vehicle or offer to pick up a loved one if need be.
- Offer to host friends. Your college student can be encouraged to



invite people over for refreshments and entertainment that does not revolve around drinking alcohol. Hosting such a gathering means you can keep tabs on your own child.

- Avoid packed establishments. Encourage your child to skip bars or restaurants that are packed with other students to reduce the pressure to drink heavily.
- Go out with an accountability buddy. Ria Health suggests students look out for one another and embrace the buddy system. This way one student can stop the other if he or she is being irresponsible. Binge drinking can

result in memory issues, unsafe sex, fights, sexual assault, and alcohol poisoning. People who binge drink often also may develop a dependence on alcohol.

- Keep things open and honest. Foster a strong relationship with your child so there is comfort in communicating. Those who are nervous about contacting parents if they become intoxicated may take risks rather than calling home.

Going out drinking has become the norm for many college students returning home prior to Thanksgiving. It's important that safety be a priority.



Great Northern Theatre Company
Presents



Irving Berlin's
WHITE CHRISTMAS
THE MUSICAL

DECEMBER 14 - 17

Thursday - Saturday Performances at 7:00pm
Saturday & Sunday Matinees at 2:00pm
ASL provided on evening of December 16

GLANVILLE SMITH AUDITORIUM
ROCORI HIGH SCHOOL
COLD SPRING, MN

Tickets: gntc1.com or (320) 241-GNTC
Group sales available for parties of 8 or more individuals attending the same performance

PAY WHAT YOU CAN
DECEMBER 16
EVENING
PERFORMANCE
Available at the door only

WHITE CHRISTMAS
is presented by arrangement
with Concord Theatricals.
www.concordtheatricals.com



Adults: \$22
Seniors (65+): \$18
Children & Students: \$12



This activity is made possible by the voters of Minnesota through a grant from the Central MN Arts Board, thanks to a legislative appropriation from the Arts and Cultural Heritage Fund.



LOCATED IN DOWNTOWN RICHMOND



Jerry's
PUB GRILLE
EST. 1966

FIND THE BEST SPECIALS IN TOWN

TUES.

JERRY'S CHICKEN FRY | 4:00 - 8:00 P.M.
FRIED CHICKEN BUFFET WITH MASHED POTATOES, CORN, STUFFING, CRANBERRIES, COLESLAW & DINNER ROLL..... SEN. 65+ \$14.95
\$15.95

WED.

LADIES NIGHT OUT | 4:00 - 9:00 P.M.
BOTTOMLESS GLASS OF WINE \$12.45
JERRY'S FLATBREADS \$12.95
PASTA OF THE NIGHT \$15.95

THURS.

LOCAL FARE NIGHT | 4:00 - 9:00 P.M.
8OZ. SIRLOIN SERVED WITH POTATO & GARLIC TOAST \$16.95
16OZ. MN GOLD LAGER PINTS -ALL NIGHT- \$3.50

FRI. & SAT.

PRIME RIB FEATURE
BRAEGELMANN MEATS

HAPPY HOUR DAILY | 3:30 - 5:00 P.M.
OPEN TUESDAY-SATURDAY AT 3:30P.M. • SUN-MON: CLOSED
12 MAIN ST W, RICHMOND, MN 56368
(320) 597-5000 • JERRYPUBGRILLE.COM

"Minnesota's Best Kept Secret"

Lost & Found

WALK THROUGH OUR WINTER WONDERLAND!

CHRISTMAS OPEN HOUSE



November 9, 10 & 11

Enjoy some Fresh Coffee, Hot Cider & Homemade Cookies!

Clothing • Jewelry & Accessories • Home Decor • Kitchen Items • Memorial Gifts & more!

20% OFF ENTIRE PURCHASE

REGULARLY PRICED ITEMS
SOME EXCLUSIONS APPLY

Come see us on Black Friday - Nov 24th
Christmas In the Valley & Small Business Saturday - Nov 25th
We will be Open! Come check out our specials!
200 State Street • Eden Valley, MN • 320-453-5678
FIND US ON FACEBOOK!



Tis the Season
FOR GIVING THE PERFECT GIFT



Holiday Open House

November 10th & 11th
Come check out our new Holiday items and other gift-giving ideas!

They're the Perfect Gift! Check out our pre-wrapped holiday gift boxes and oil+vinegar packs!



MNOLIVEOILCO

olive oils • vinegars • spices • gifts

18 Minnesota Ave E, • Glenwood, MN 56334
320.334.3211 • www.mnoliveoilco.com

Follow us on Social Media!



MAKE OVERNIGHT STAYS FUN FOR KIDS THIS HOLIDAY



Travel is a common component of celebrating the holiday season. In 2022, AAA estimated that 112.7 million people would journey 50 miles or more away from home between December 23 and January 2. It stands to reason that a similar number of people will find themselves on the road, rails or in the sky this year as well.

Holiday travelers recognize there is much to coordinate to make travel comfortable and convenient during this busy time of year. The holiday season is an especially exciting time of year for children, so special attention can be afforded to youngsters who are making holiday journeys as well. Holiday hosts can employ these strategies to ensure kids have as much fun as their adult traveling companions.

- **Share your Wifi password.** Kids spend a lot of time on their phones and tablets. Parents may police those hours during school days, but during holiday breaks there may be more free reign. Hosts can alert their guests to the Wifi router name and password so that kids will be able to jump online without missing a beat.
- **Plan activities for all.** Children may feel left out if adults gather for drinks and chit-chat. Hosts can avoid such an outcome by organizing activities and engaging in conversations that everyone can be involved in. Game night, family movie sessions with snacks, or something similar can keep kids entertained.
- **Accommodate all kids.** Children are bound to have more fun when other kids are around. If possible, make room for as many kids as you can. The kids can camp out in the living room or share a bedroom if space is limited. Creature comforts might be what adults are looking for, but the more kids the merrier applies to the youngsters.
- **Offer some comforts reminiscent of home.** Young children may be out of sorts sleeping away from their familiar spaces. Hosts can plan ahead and leave out some dolls, stuffed animals, a night light, or other creature comforts in spaces where kids will be sleeping.
- **Relax the rules.** Just as kids may have more freedom with using their devices, hosts can relax the rules of the house while guests are staying over. Let your own kids and your guests' children stay up a little later and plan to offer a nightly dessert.

Overnight stays are part of holiday travel, and there are many ways to make staying over more enjoyable for children.

Located in the Historic Maurin Mansion, Cold Spring

Gentler Thymes

Antiques • Vintage • Fashion 320.267.1016



WE'RE ALL DRESSED UP FOR THE HOLIDAYS!

Tuesday thru Saturday • 10:00 A.M. - 4:00 P.M.

418 Main Street, Cold Spring, MN 56320 • [facebook-gentlerthymes](https://facebook.com/gentlerthymes)

HOLIDAY SHOPPING STRATEGIES TO SAVE TIME & MONEY

The following tips can make holiday shopping more fruitful.

The holiday season is here again, which means that the time for shopping lists and gift-buying has returned as well. Shoppers long have relied on Black Friday deals to save some money and streamline shopping excursions. But now Thanksgiving Day sales and additional retail holidays like Plaid Friday, Small Business Saturday and Cyber Monday have made it easier than ever to score holiday deals. The following tips can make holiday shopping more fruitful.

Know your prices

Shoppers who would do well on TV's "The Price is Right" can save money. It's important to have a general idea of what items cost, especially those that will be on holiday lists. Shoppers can set up price alert notifications on the gifts they plan to buy to compare prices in advance of holiday sales. This way they will have a better idea if the Black Friday/Cyber Monday "deal" is just a markdown on an exaggerated price or if it's a legitimate bargain.

Consider price-matching

Before shoppers run all over to a



dozen stores in the name of saving a few bucks, learn about stores' price-matching policies. For example, Best Buy may be willing to give the same price on a printer if you can prove that Staples is offering it for \$30 cheaper. Keep in mind that many stores are even willing to match Amazon's prices.

Utilize a shopping app or coupon aggregator

Online shopping is here to stay, and one way retailers provide deals is with coupon codes. Shopping applications can help shoppers save money and time. Some, like Rakuten, offer cash-back and

instant discount opportunities, particularly during the holiday season. Others, like Honey, for example, are apps as well as browser extensions that will automatically search for and apply coupon codes on retailers' sites to ensure a shopper is getting the lowest price.

Shop ahead and pick up

Be aware of retailers who offer a lower online price for merchandise than what the same item sells for in store. For example, a six-pack of socks may be \$9.99 when purchased online, or \$13.99 in store. If the store offers free pickup

for online orders shipped to the store, then consumers can use this option to get the discount but avoid shipping fees. Plus, pickup kiosks generally are less crowded than waiting for the checkout registers.

Buy now, resize later

Shoppers who can't find their needed size or color in clothing or merchandise can buy any size or color on sale day at the discounted price, then exchange a few days later for the item they need.

Think beyond the usual retailers

Lowe's, Home Depot and even pharmacies have lesser-known, but advantageous deals as well. Don't overlook these retailers for holiday decor or stocking stuffers.

Holiday sales shopping is more budget-friendly with some simple saving strategies.





Christmas

IN THE VALLEY

NOVEMBER
SAT | **25** | 2023

FROM 11:00 A.M. - 2:00 P.M.

Join us for Wine Samples with Cheese & Crackers
RECEIVE **10% OFF** YOUR PURCHASE IF YOU VISIT BETWEEN 9 A.M & 2 P.M.

Enter your receipt for a chance to win a Beer & Snack Basket | Drawing will be at 2:30 p.m.

GET \$15

BACK VIA REBATE

NOW THRU NOV. 7TH
WHEN YOU PURCHASE ANY OF (3) BUSCH®
FAMILY 24-PACKS OR 30-PACKS
(12oz. CANS AND 16oz. CANS, INCLUDING
BUSCH LIGHT® PEACH)**


VALLEY LIQUOR WAREHOUSE

405 Meeker Ave. • Hwy. 55

Hours: Mon-Wed. 10am-10pm • Thurs.-Sat. 9am-10pm • Sun. 11am-4pm
Warehouse shopping with hometown service!

Kegs | Liquor | Beer | Wine | Ice | Tobacco | MN Lottery & more





OPEN HOUSE
NOVEMBER 10TH - 12TH

ENJOY PRIZE
DRAWINGS, SPECIAL
DISCOUNTS &
REFRESHMENTS

OFF THE WALL

HOME DECOR & MORE

WATKINS, MN

CUSTOM CLOTHING, NEW AND
USED FURNITURE, HANDBAGS,
SOAPS, LINEN SPRAYS,
ORNAMENTS, CANVAS/ART, &
MUCH MORE!

HOURS:
FRIDAY 12-5
SATURDAY 10-5
SUNDAY 10-4

INVENTORY ALWAYS CHANGING

7 WAYS TO ORGANIZE AND STORE HOLIDAY DECORATIONS

Decorating a home for holidays is quite popular. A survey from the National Retail Federation found that 53 percent of respondents said they were planning to decorate their home or yard for Halloween in 2023. Lombardo Homes polled 1,000 Americans in 2021 and 94 percent said they celebrate Christmas in at least some way, and 84 percent said they decorate. According to Time2Play, which surveyed 1,000 Canadians about their holiday decorating habits, Manitoba puts up Christmas decor earlier than any other province, with these residents taking out decorations 4.3 weeks ahead of Christmas Day on average.

With so many avid holiday decorators, individuals will need to find ways to organize and store their seasonal items. Holiday decor comes in many different sizes — from the smallest tree ornaments to illuminated statues for the yard or inflatable items. Figuring out a storage plan can take a little effort. These seven tips can help.

1. Purchase clear, similarly sized storage bins and shelving racks, hanging them where you plan to keep the decorations. Most people prefer an out-of-the-way spot, such as in the garage, attic or basement. Label each bin by holiday and put the bins in chronological order to make finding items more convenient. Uniform bin sizes make it easier to stack and store.

2. Store smaller items inside larger decor items. Decorative baskets or wrapped boxes brought out for Christmas or Chanukah are ideal places to keep smaller tchotchkes like ceramics, dreidels, candlestick holders, or mantel hooks. Delicate items can be tucked into Christmas stockings or wrapped and stored in a fluffy tree skirt. Egg cartons can be used to keep small items safe as well.

3. Label everything so you will not need to dig through boxes or bins to know what is inside. This might be a good year to ask for a label maker for the holidays!

4. Use overhead or wall storage for holiday decor. Overhead spaces in the garage or basement walls can be good spaces to keep holiday decorations. Always keep bins and boxes off the floor so they are not vulnerable to damage related to leaks or floods.

5. Garment bags can protect larger decorations, such as wreaths, artificial trees or signs. If you have a large number of mechanical, illuminated or inflatable lawn ornaments, consider investing in a small shed where these items can be safely kept. Wrap the extension cords and any bracing stakes or strings used with the decorations so it's easy to find.

6. Utilize pieces of cardboard as well as toilet paper or paper towel tubes to keep lights and wires tidy. Tuck cords into the toilet paper tubes, and wrap lights around the cardboard to avoid tangles.

7. Each year, take inventory of your decoration collection and toss out anything that is damaged or has seen better days.

Storing holiday decorations will take some time, but once you establish a system, things will be simple year after year.



COME SEE OUR

WINTER Wonderland

Winter & Christmas Decor Found All Around the Store!

GREAT GIFT GIVING IDEAS
CLOTHING • ACCESSORIES • JEWELRY
- MANY NEW ARRIVALS -
IN-STORE SPECIALS

Shoppe 14

Uptown Willmar (Next to Maurices) 1605 1st Street S. • Willmar
(320) 262-3414

HOURS: M-F 10am-7p • Sat 10am-6p • Sun 12p-5p

SPECIALS ON
@Shoppe14

DON'T FORGET ABOUT BLACK FRIDAY & SMALL BUSINESS SATURDAY!

Please Join Us For

Christmas IN THE VALLEY

- A CITY WIDE EVENT -

SATURDAY, NOV. 25TH

Breakfast & Lunch Specials

Craft Show | 9 a.m - 2 p.m.

VENDOR SPACES ARE STILL AVAILABLE.
Call to book your space today! 320.453.6480

SPECIALS EVERY DAY OF THE WEEK
CALL TO BOOK YOUR FAMILY OR COMPANY HOLIDAY EVENT WITH US!

Valley Inn

198 State Street N,
Eden Valley, MN 55329
320.453.6480

Kitchen Hours: M-F 7 a.m. - 9 p.m. | Sat & Sun 8 a.m. - 9 p.m.

TAKE A STEP BACK IN TIME WITH CHRISTMAS GOOSE

Holiday hosts can create some nostalgia around the Christmas dinner table by serving this recipe for "Roasted Christmas Goose."

The holiday season is a sentimental time of year. Nostalgia for past holiday seasons and excitement about what's to come make this a particularly special time of year for millions of people across the globe.

It's not uncommon for Christmas celebrants to include a little history in their decorations and celebrations each year. Some families may read Charles Dickens' early Victorian novella A Christmas Carol together before watching one of the many film adaptations of the beloved story. Many popular Christmas carols also date back to the nineteenth century if not earlier, adding another degree of nostalgia to the season. Even food can add a touch of the sentimental to Christmas celebrations. This year, holiday hosts can create some nostalgia around the Christmas dinner table by serving this recipe for "Roasted Christmas Goose" courtesy of the Food Network and Mark Slawson of the The Wort Hotel in Jackson, Wyoming.

ROASTED CHRISTMAS GOOSE

Yields 6 to 8 servings

1 14- to 16-pound goose

1/4 cup sea salt

1 lemon, halved

1 apple, cut into chunks

1 potato, cut into chunks

1 orange, sliced

1 cup chopped celery

Basting Syrup (recipe follows)

Stuffing (recipe follows)

Cumberland Sauce (recipe follows)

Basting Syrup

1/3 cup corn syrup

1/3 cup cane syrup

1/3 cup melted butter

1/4 cup light brown sugar

2 tablespoons brandy

Stuffing

3 cups whole chestnuts, roasted and peeled

1 14-ounce bag stuffing mix

1 cup raisins

1/2 cup chopped celery

1/4 cup diced apple

1/4 cup diced onion

3/4 teaspoon salt

1/8 teaspoon pepper

3 cups chicken stock

3/4 cup melted butter

1/4 cup heavy cream

Cumberland Sauce:

1 1/2 cups beef stock

3/4 cup port wine

3/4 cup red wine vinegar

3 shallots, peeled and chopped

1 tablespoon crushed black peppercorns

3 oranges, juiced

DIRECTIONS:

1. Place goose in a large pot. Add water to cover and stir in the sea salt. Refrigerate overnight.

2. Preheat oven to 450 degrees F.

3. Remove goose from water and drain well. Remove all innards and trim excess fat from the tail. Rub inside cavity with lemon juice. Place apple, potato, orange and celery inside the body cavity. Truss the bird like a turkey.

4. Place the goose in the preheated

450 degree F oven. Reduce oven temperature to 350 degrees F. Cook 20 to 25 minutes per pound. Baste the goose every half hour with the Basting Syrup.

5. Carve goose and serve with Stuffing and Cumberland sauce.

Basting Syrup:

6. Mix all ingredients together in a small bowl.

Stuffing:

7. Preheat oven to 350 degrees F.

8. Coarsely chop the chestnuts and put in a large bowl. Add the stuffing mix, raisins, celery, apple, onion and salt and pepper. Toss to combine. Pour in the chicken stock, butter and cream and mix until evenly moistened.

9. Transfer to a baking dish and bake until the top is browned and crisp, about 1 hour.

Cumberland Sauce:

10. In a saucepan, combine the stock, port, vinegar, shallots, peppercorns and orange juice. Bring to a boil, cook until reduced by 2/3, about 25 minutes. Strain and refrigerate. Serve cold over roast goose.

VINTAGE LANE
DECOR & MORE
Vintage, Antiques, Collectibles, Unique and Repurposed Decor & More...

Holiday
OPEN HOUSE
- EXTENDED HOURS -
Thursday, November 2 Saturday, November 4
Friday, November 3 Sunday, November 5
Open 10:00A.M. - 6:00P.M. all four days!
Prize giveaways, beverages, and fresh baked cookies!
312 1st Street North, Cold Spring MN 56320
Located in the same parking lot as Subway!
(612) 839-7413
vintagelanedecor.com • www.facebook.com/VintageLaneDecor

BEING Thankful
ONE SIP AT A TIME

WISHING YOU
Happy Holidays
FROM OUR FAMILIES TO YOURS...

Paynesville Liquor
BEER • WINE • SPIRITS

970 OLD HWY 23, PAYNESVILLE, MN 56362 • (320) 243-3874
WWW.PAYNESVILLELIQUOR.COM

Take some of the stress and cost out of the holidays with STOCKMEN'S HOLIDAY PRE-ORDER PROGRAM!

Stockmen's
GREENHOUSE & GARDEN CENTER

PRE-ORDER
YOUR HOLIDAY GREENS ONLINE
www.stockmensgreenhouse.com

2 great locations with a wide variety of quality gardening & landscaping products

Litchfield
60973 US Hwy 12
320-693-7787

Hutchinson
1150 Hwy 7 E
320-234-7673

www.stockmensgreenhouse.com

Weekly Specials on Facebook

facebook

Let Us Do The Decorating For You!
We'll turn your home into a Winter Wonderland while you visit our **MISTLETOE MARKET**
OPENING NOVEMBER 7TH, 2023
Filled with wonderful Holiday Greens and featuring art & goods from local artists!

PLEASE JOIN US FOR
A TOWN WIDE EVENT FOR EDEN VALLEY

CHRISTMAS
IN THE VALLEY

SATURDAY, NOVEMBER 25
9:00 AM-2:00 PM

VENDOR HOST LOCATIONS

A MAZE'N FARMYARD: 3.5 MILES WEST OF EDEN VALLEY
57645 STATE HWY 55

AMERICAN FAMILY INSURANCE: 373 STATE STREET NORTH, EDEN VALLEY

EDEN VALLEY AREA CHAMBER – IN EV COMMUNITY CENTER:
145 COSSAIRT AVENUE, EDEN VALLEY

ELEVATE NUTRITION: 395 STATE STREET NORTH, EDEN VALLEY

INTERIORS BY CAIT: 366 CHURCH STREET, EDEN VALLEY
- NEXT TO THE POST OFFICE -

LOST & FOUND: 200 STATE STREET NORTH

JACK'S OF EDEN VALLEY: 169 MEEKER AVE E, EDEN VALLEY

VALLEY INN: 198 STATE STREET NORTH, EDEN VALLEY

VALLEY LIQUOR WAREHOUSE: 405 MEEKER AVE E, EDEN VALLEY

BE SURE TO VISIT EACH HOST & SEE
WHAT SPECIALS THEY HAVE TO OFFER!

FOLLOW US ON FACEBOOK / INSTAGRAM AT
"CHRISTMAS IN THE VALLEY"
FOR UPDATES, VENDORS & SPECIALS!

A VERSION OF GINGERBREAD WITH HISTORICAL ROOTS

Gingerbread is a popular sweet that often finds its way onto holiday dessert tables. Some people bake and construct lavish gingerbread houses, while others make cut-outs of gingerbread people to turn into cookies.

Legend suggests that gingerbread originally landed in Europe in 992 with an Armenian monk named Gregory of Nicopolis, who brought a honey-and-spice cake to other monks in France, where it quickly became a favorite and was considered a "food from heaven." Historians are not really sure if the original gingerbread had any ginger in it at all. In fact, typical medieval recipes for gingerbread include no ginger and the French would later refer to it as "pain d'epices," or spiced bread.

Gingerbread once was a treat only for the elite, but as the masses discovered it, recipes evolved to include soft cakes to hard biscuits and everything in between. The following recipe for medieval "Gingerbread" produces a chewy, almost candy-like texture with potent ginger flavor. Try it for holiday gatherings, courtesy of "Tasting History" (Simon Element) by Max Miller.

1/2 cup (50 g) or less sugar
(enough for sprinkling)

20 to 25 whole cloves

Gold leaf

1. Either with a food processor or by hand, grind the bread into coarse bread crumbs. Commercially bought bread crumbs will work as well, though the texture from homemade bread crumbs is preferable.

2. Pour the honey into a large saucepan set over medium heat, and heat to a rolling boil; the honey will become like syrup. Note that it will boil up quite a bit, so do not use a small saucepan. Slowly add the bread crumbs to the honey while stirring. The mixture should come together and begin to pull away from the sides of the saucepan. Continue to mix until fully combined. Remove the pan from the heat and quickly stir in the ginger, long pepper and sandalwood, if desired. Turn the mixture out onto a sheet of parchment and spread with a spatula. Then, place another sheet of parchment and, with a rolling pin, roll the gingerbread out to about 1/2-inch thick (1.2 cm). Wrap in plastic wrap and chill in the refrigerator until stiff, about 2 hours.

3. Once the gingerbread is cool, sprinkle sugar on top and cut into 1-inch squares or whatever shape you like. Keep in mind that each piece should be bite size, as they are very strong. They will also be quite sticky, so handle them as little as possible. Insert a whole clove into each piece of gingerbread and fleck with gold leaf. Leave the clove in until serving, then remove it just before eating.

GINGERBREAD

Makes 20 to 25 1-inch pieces

12 to 14 slices (238 g) stale
white bread

1 cup (330 g) honey

1 tablespoon ground ginger

3/4 teaspoon ground long
pepper (a spice similar to black
pepper but with more heat that
typically must be ordered online)

1/2 teaspoon sandalwood
powder, if desired, for color (one
drop of red food dye can be used
instead)



LET US HELP YOU
Be Creative
THIS HOLIDAY SEASON

CELEBRATE THE HOLIDAYS WITH
A CUSTOM GREETING CARD!

SELECT FROM A VARIETY OF DIFFERENT SIZES

4 x 6" • 5 x 7" • 4.25 x 11"
OR COMPLETELY CUSTOMIZE YOUR SIZE!
SINGLE OR DOUBLE SIDED

QUICK TURNAROUND • CUSTOM DESIGNED

Call us today
FOR A FREE ESTIMATE

320.243.3772

Paynesville
Press

P.O. Box 54, 211 Washburne Avenue
Paynesville, MN 56362
marissa@paynesvillepress.com • nicole@paynesvillepress.com



Please Join Us at Queen Bee's for

THANKSGIVING DAY

Dinner

THURSDAY, NOV. 23RD

10:00 AM - 12:30 PM

MENU INCLUDES:

Roasted Turkey, Broasted Chicken, Meatballs, Stuffing,
Mashed Potatoes, Green Bean Casserole, Cranberry
Sauce, Squash, Vegetables, Homemade Salads,
Pumpkin Pie, Pecan Pie & Apple Pie

PLEASE MAKE A RESERVATION

Reservations Requested But Not Required

CALL TO BOOK
All your holiday parties
& Family Gatherings!

320-243-3975



Queen Bee's

Bar & Grill

121 West James Street, Paynesville • 320-243-3975

www.queenbees.com