

Twelve Days of Christmas

Starts in Norton on
Friday, November 26, 2004

Twelve Days to Win!

\$100 will be given away every Monday, Wednesday
and Friday from Nov. 29 through Dec. 22.

\$250 to 8 Lucky Winners on Thursday, December 23

Must be 18 to enter--prizes awarded in Santa Dollars

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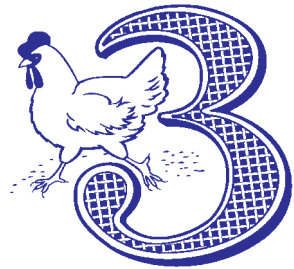
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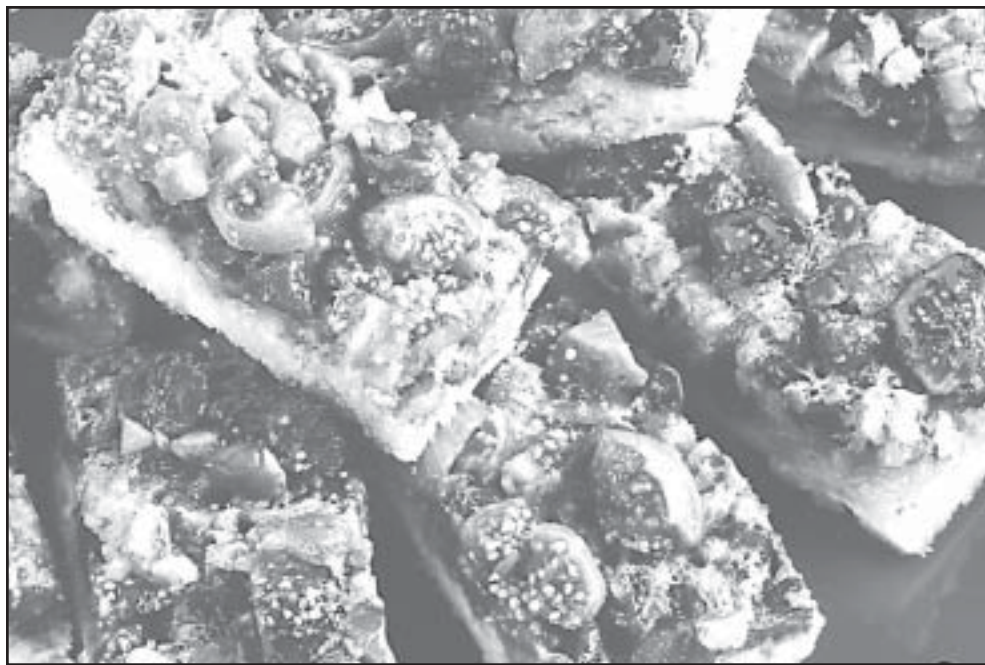


Chocolate almond fig bars - it doesn't get any better

(NAPSA) — Bar cookies are cherished favorites. Easily made in one big batch and so portable, bar cookies fit today's desire for fast, easy, crowd-pleasing treats.

Recipes like Chocolate Almond Fig Bars can be tossed together from ingredients many people have right on their shelf. A rich, buttery crust is topped with sweet chewy chunks of figs, melt in your mouth chocolate morsels, and crunchy almond pieces. Easy to freeze and share during the holidays, you'll want to make a double batch. Add this bar cookie recipe to your treasured list of family favorites, and be sure to have copies ready for friends.

Baking cookies and bars is easy, especially with a few helpful tips. Measure flour by spooning into a measuring cup and leveling off with a straight edge. Spray measuring cups with nonstick cooking spray before pouring in light corn syrup, and the cup will come clean easier. Use shiny metal pans for baking bars as they reflect the heat away from the bars, preventing the crust from getting too brown and hard. For easy clean up and cutting, line baking pans with foil. Turn the pan over and fit the aluminum foil over the pan, leaving some extra on the sides. Lift the foil off, turn the pan over and fit the formed foil into the pan. Make the bars, and when cooled, lift the bars out using the extra foil on the sides



as handles. Remove the foil and cut the bars. When chopping or slicing dried figs, spray the knife with nonstick cooking spray to keep figs from sticking or run the knife under hot water.

Dried fruits are top choices during the fall and winter. Packed with a wonderful rich fruit flavor and always available, dried fruits from California are plentiful and delicious. Dried

figs, especially Blue Ribbon Orchard Choice and Sun-Maid are premium quality and great to have on hand to grab for a quick energy-rich snack or to add to cookies, bars, quick breads, salads, chutneys and entrees. Packed with fiber and providing iron, calcium and potassium, as well as many other essential nutrients, dried figs are readily available in the produce or grocery aisles of your local

market. For more delightfully delicious recipes, visit www.valleyfig.com.

Chocolate Almond Fig Bars

2 cups all-purpose flour
 3/4 cup sugar, divided
 10 Tbsp. butter or margarine
 8 oz. Blue Ribbon Orchard Choice or Sun-Maid Mission or Calimyrna Figs, stems removed, chopped
 3/4 cup chopped almonds or pecans
 2/3 cup semisweet chocolate pieces
 3 large eggs
 3/4 cup light corn syrup
 1 tsp. vanilla extract

Heat oven to 350°F. In medium bowl, stir together flour and 1/4 cup sugar. Cut butter into small pieces and add to flour mixture. With pastry blender or two knives, combine butter and dry ingredients until mixture resembles coarse crumbs. (Mixture will be dry.) To form crust, press mixture in bottom of lightly greased 13 x 9 inch baking pan. Bake for 15 minutes or until edges begin to brown. Sprinkle figs, almonds and chocolate pieces over crust. Lightly beat eggs; gradually beat in remaining 1/2 cup sugar, corn syrup and vanilla until well blended. Pour over crust. Return to oven for 20 to 30 minutes or until filling is firm around edges and slightly soft at center. Cool on wire rack. Cut into 32 bars.



Santa Claus is Coming to Town!

Visit Santa and Mrs. Claus at the special Gingerbread House on Friday, November 26. Santa arrives by Horse Drawn Sleigh at 6:30 p.m. **Free Coloring Book** for every child, compliments of Chamber Businesses (while supplies last) and Crayolas Compliments of Artline Graphics.

Enjoy Sleigh Rides every Thursday evening until Christmas, weather permitting. Departs from Courthouse 6:30 p.m. until 7:30 p.m.

Refreshments in the Courthouse Lobby on Friday Night, Nov. 26

Serve up the perfect turkey in eight easy steps

(NAPSA) — If you want the turkey you serve “gobbled up” this holiday, try these easy tips from “Flavors of America” TV host and cookbook author Chef Jim Coleman, and Chef’sChoice®, leading electric sharpener and cutlery manufacturer.

They have teamed up to provide eight easy steps that will take you through the entire process of serving up the perfect turkey; including choosing, thawing, seasoning, cooking and carving.

Choosing The Perfect Bird:

Step 1: When choosing your turkey, allow 1.5 pounds for each guest. For eight guests, you’ll want at least a 12 lb. turkey. There will be ample leftovers.

Step 2: If you’re buying a frozen turkey, allow 24 hours of thawing for every four-to-five pounds, whereas a fresh turkey should not sit more than 48 to 72 hours before preparation. Coleman recommends contacting your local cooperative extension program for information on where to buy a fresh turkey.

Turkeys can be frozen up to 12 months. If you have a frozen turkey left over from last year, it’s perfectly safe to cook up for this year’s feast as long as it remained frozen throughout the year.

Preparation And Cooking:

Step 3: Flavor your turkey with

Coleman’s “holiday rub” (recipe for 12 lb. turkey).

You’ll need:

2 Tbsp. chopped fresh thyme leaves (save stems)

2 Tbsp. chopped fresh rosemary (save stems)

2 Tbsp. chopped fresh sage (save stems)

2 Tbsp. minced garlic

2 Tbsp. minced shallots

Mix all ingredients above, set aside stems. Pepper to taste.

3 lemons

Step 4: Wash the turkey inside and out with cold water and pat dry with paper tow-

els. Place turkey in roasting pan and using your hands (without tearing the skin), lift up the skin starting near the neck, and continue for the entire turkey. Rub mixture onto the meat under the skin.

Squeeze juice of one lemon over turkey and use remaining herb mixture to coat top of bird. Prick two lemons and place them into cavity along with the stems from sage, rosemary and thyme.

Step 5: Preheat oven to 350 degrees. Cook for three hours (for 12-pound turkey) or until the juice runs clear when turkey is pierced at the base of leg.

The turkey is done when the meat thermometer reads 180° inserted in the thickest part of the bird. After the turkey is cooked, rest the bird by letting it cool for

15 minutes. Cooling makes the meat firmer and easier to slice.

Carving The Bird:

Step 6: You’ll need a sharp knife for carving. Sharp knives are not only safer, they will help you smoothly cut thin, even slices without shredding the meat. Fortunately, you don’t have to be an expert to put a razor sharp edge on your knife.

A sharpener such as Chef’sChoice(r) EdgeSelect(r) 120 can make sharpening easy. The sharpener uses 100 percent diamond-coated disks and a revolutionary polishing stage to create a professional knife edge in seconds.

The precision guides eliminate all guesswork and that means predictable, razor-sharp edges every time it’s used. For help finding a sharpener that’s right for you, call (800) 342-3255 or go to www.chefschoice.com.

Step 7: Next, remove and set aside the turkey legs and the last joint of each wing. Make a long, deep (to the bone) horizontal “base cut” into the breast just above the wing. Be sure to use a good, sharp knife.

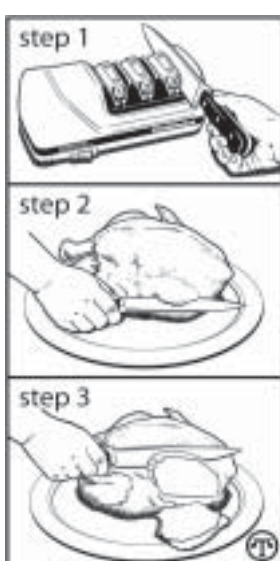
Step 8: Slice down vertically through the breast until you meet the original base cut. This will release perfect, even slices.

The most common mistakes people make after cooking their turkey is not waiting long enough for the bird to rest after it comes out of the oven; and improperly carving the turkey by using a dull knife or the wrong technique.

If you slice the turkey too soon, most of the juices will run out and your meat will be dry.

And, if you carve improperly or use a dull knife, not only will carving be more difficult, but your tasty turkey could become unappetizing.

By following these eight easy steps, you’ll have a turkey that looks good and tastes great. Happy Holidays!



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Friday, November 26 — 9 a.m.-9 p.m.

Drawings for \$25, \$50 and \$100 Gift Certificates
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Baking with kids can make any treat special and fun

(NAPSA) — Baking with kids not only promotes togetherness and family traditions, but it can be a significant learning experience, improving and enhancing math and reading skills, teaching teamwork and discipline and fostering an appreciation of food.

Since the kitchen can be a challenge for children, the first step for parents is to establish some basic ground rules:

- Children should always ask for assistance if using the oven, cooktop, microwave or knives.

- Bakers should always wash hands with soap and water before handling food.

- Bakers should always assemble ingredients and equipment in advance.

- Parents should always have pot holders handy for little hands at work.

- Parents should always explain baking steps in detail, from equipment to ingredients.

To make baking more instructive for kids, choose equipment carefully. Baker's Secret®, for instance, offers a line called Precisionware™, heavy-gauge, nonstick coated metal bakeware with stamped precision guides, among them cookie targets on baking sheets and fill lines on muffin and cake pans.

Taking the guesswork out of baking, these guides specify the proper level of cake and muffin batter and the amount of cookie dough and where it's placed—for uniform results. No overflowing muffins or cakes or cookies that melt together in the oven. Portion guides let kids determine serving sizes by simply following the markings. It's a system designed to delight parents and youngsters alike.

Here are two kid-friendly recipes perfect for a first experience in the kitchen:

Peanut Butter and Jelly Thumbprints

1/2 cup softened butter
1/2 cup creamy peanut butter
1/2 cup brown sugar

1 egg
1 teaspoon vanilla
1 1/2 cups flour
Pinch salt
1/2 cup finely chopped peanuts
1/3 cup jam or jelly



Preheat oven to 350° F. Cream butter and peanut butter together until smooth. Add brown sugar and beat until smooth.

Beat in egg, vanilla, mix until light and fluffy. Add sifted flour, salt, mixing constantly until well blended.

Roll dough into one inch balls. Roll each ball over chopped peanuts and place balls on cookie targets on an ungreased Precisionware cookie sheet. Press thumb into center of dough to make a small indent. Repeat with remaining dough.

Bake about 10-12 minutes, until set and pale golden brown on the edges. Cool on sheet about 5 minutes, and then remove. Fill each cookie with 1/4 teaspoon of jam or jelly. Yields 30 cookies.

Orange and Pineapple Muffins

1 8 1/2 ounce can crushed pineapple
3/4 cup milk
1 large beaten egg
2 teaspoons grated orange peel
2 cups all-purpose flour

1 teaspoon double-acting baking powder
1/4 teaspoon salt
1/4 cup sugar
1/4 cup melted sweet butter

Preheat oven to 400° F.

Drain pineapple, reserve juice. Combine pineapple juice, milk, orange peel, beaten egg. Sift flour in large bowl; flour together with sugar, baking powder, salt.

Blend in juice-milk mixture, alternating with melted butter. Mix until blended but not overmixed.

Stir in drained pineapple.

Pour batter into lightly greased Precisionware muffin pan. Bake 18-22 minutes, until golden brown.

Yields 12 muffins.

Any day can be great with random acts of sweetness

(NAPSA) — We've all been touched by a random act of kindness. Remember how special you felt when a friend surprised you with flowers "just because," or when a colleague dropped you an unexpected note to tell you you've been doing a great job?

If so, you know that the sweetest gifts are often the most unexpected. In this spirit, C&H Pure Cane Sugar has launched Random Acts of Sweetness—a new, national effort to inspire people across the country to bake homemade treats and surprise others with the gift of dessert any day of the year.

While it's no secret that baked goods make

wonderful gifts for special occasions, there's no need to wait for a birthday or holiday to celebrate the people in your life. Giving homemade desserts as gifts anytime is an easy way to show the special people in your life how much you care and build new connections with those you'd like to know better. By sharing baked goodies with those in your neighborhood, workplace and community, you create a sweet occasion to connect with others. Plus, the satisfaction you feel when you bake for

the joy of others is like a gift to yourself.

Emily Luchetti, James Beard Award Winner and executive pastry chef at San

Francisco's Farallon restaurant, knows how rewarding it feels to brighten someone's day with homemade dessert. "I love the Random Acts of Sweetness spirit because I've built my life around the belief that baking desserts is about more than simply preparing a delicious cake or perfectly moist cookie—it's about celebrating the people in our lives. The memories you create when you bake and share desserts are the most special gifts you can give."

It's easy to share the sweetness. Simply bake a delicious dessert using the highest quality ingredients such as C&H Pure Cane Sugar, real vanilla and real butter, wrap it in an attractive gift box or bag, personalize your gift with a handwritten note or card and surprise the people in your community with an unexpectedly sweet treat and encourage them to do the same. Whether you surprise a co-worker with a sumptuous angel food cake or get to know your neighbor over a plate of delectable sugar cookies, the lucky recipients of your Random Act of Sweetness will be truly touched by your thoughtfulness—not to mention enjoy the delicious sweet treats!

For gift ideas and dessert recipes, visit www.chsugar.com.





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to get started on all of those special holiday gifts.

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