

Pecan pie and turkey gravy are holiday classics

(NAPSA) - For many, a family holiday dinner is complete when two traditional favorites are at the table: turkey gravy and pecan pie.

Traditionalists will often tell you that gravy for the holiday dinner must be homemade and made fresh, within minutes of serving dinner. Heed their advice. An extension of the turkey, gravy starts with the drippings of the turkey and is the food on the dinner table passed back and forth the most.

Two age-old brands offer their best basic turkey gravy recipe. This recipe can be personalized by adding finely chopped giblets, onions, mushrooms or savory herbs like thyme or sage.

Easy Turkey Gravy

Prep time: 5 minutes
Cook time: 5 minutes

2 tablespoons turkey drippings
2 cups turkey or chicken broth or water
2 tablespoons Argo or Kingsford's Corn Starch
1/4 cup cold water or milk
Salt and pepper to taste

Skim off all but 2 tablespoons fat from drippings in roasting pan. Stir in broth or water.

Cook over medium heat, stirring to loosen browned bits.

Remove from heat. In small bowl, stir corn starch and 1/4 cup cold water or milk until smooth; stir into roasting pan. Stirring constantly, bring to a boil over medium heat and boil 1 minute. Season to taste. Makes 2 cups.

The perfect end to the holiday meal is a slice

of mouthwatering pie. While pumpkin desserts may have the spotlight, often, pecan pie steals the show.

Thoroughly sweet and rich, a slice of pecan pie is where you find the gentle crunch of wall-to-wall pecans suspended in a dark syrup. The unique consistency of a perfect pecan pie is owed to a great corn syrup, such as Karo, a trusted name in American kitchens for over 100 years. Even with no prior experience, this time-tested recipe can be made even easier when a prepared pie crust is used.

Classic Pecan Pie

Prep time: 5 minutes
Cook time: 55 minutes

3 eggs, slightly beaten
1 cup sugar
1 cup Karo Light or Dark Corn Syrup
2 tablespoons margarine or butter, melted
1 teaspoon vanilla
1 1/4 cups pecans
1 (9-inch) unbaked, frozen or refrigerated deep-dish pie crust

Preheat oven to 350° F. In medium bowl with fork, beat eggs slightly. Add sugar, corn syrup, margarine and vanilla; stir until blended. Stir in pecans.

Place refrigerated or freshly prepared pie dough into pie plate or use frozen deep-dish pie crust. Pour pecan filling into pie crust.

Bake 50-55 minutes or until knife inserted

halfway between center and edge comes out clean. Cool on wire rack. Makes 8 servings.

Find more recipes and tips at www.recipefortogetherness.com.



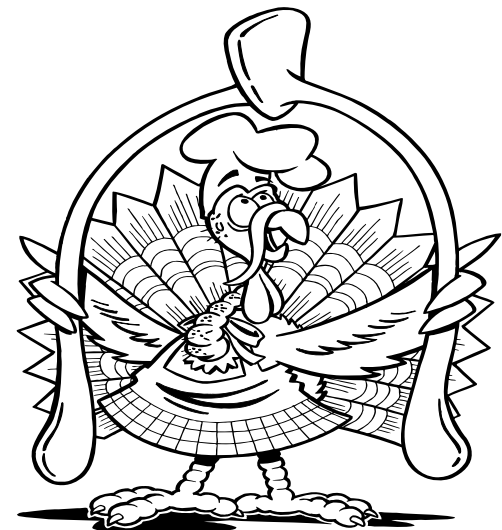
Quality roasters make better turkey

(NAPSA) - The first step to roasting a picture-perfect turkey, say the experts, is to start with a quality roaster. Here are some tips to help you choose one:

- Avoid flimsy disposable pans. Instead, choose a heavyweight roaster with strong handles.
- Dark-colored roasters absorb the oven's energy and evenly distribute it.
- Porcelain-on-steel roasters provide an even heat distribution for uniformly cooked, beautiful turkeys. Most hardware and retail stores carry a line of speckled porcelain-on-

steel roasters called Granite Ware.

- Roast your turkey at a constant 325° to 350°F. A 16 to 24 pound turkey takes approximately 12 to 15 minutes per pound.
- Add water or broth to the pan to baste with and to keep the meat moist. Baste every 30 minutes.
- Use a meat thermometer to insure thorough cooking. The deepest portion of the breast should read 170° F, the thigh, 180° F.
- Once finished, let the bird rest for about half an hour so the juices settle before carving.



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An elegant cheesecake gets brownie points

(NAPSA)—Chances are, this time of year brings visions of elegant parties dancing in your head—and many of those parties will feature one of the season's most dazzling and delicious desserts: Brownie Swirl Cheesecake. With its tender brownie crust and beautiful swirls of creamy cheesecake and dark, decadent brownie, it's a delicious ending to the perfect party.

Plus, the cheesecake is doubly easy to make because it starts with a double-chocolate brownie mix.

Brownie Swirl Cheesecake

Brownie Crust:

1 package (20 oz) Ghirardelli Double Chocolate Brownie Mix
1 egg
1/3 cup water
1/3 cup vegetable oil

Cheesecake:

16 oz (2 cups) cream cheese, softened
1/2 cup sour cream
2 eggs
3/4 cup sugar
1 teaspoon vanilla
1/4 cup water

Preheat oven to 325°F. For Brownie Crust: In medium bowl, stir together brownie mix, egg, water and oil until moistened (about 40 strokes). Reserve 3/4 cup brownie batter for cheesecake. Spoon remaining brownie batter into lightly greased, 9-inch springform pan. Bake 10-12 minutes.

For Cheesecake: Place cream cheese and sour cream in medium bowl. Using an electric mixer, mix on low speed 2 minutes or until smooth. Add eggs, one at a time, beating af-

ter each addition. Add sugar and vanilla and continue to mix until smooth. Spoon cream cheese mixture evenly over brownie crust. Add 1/4 cup water to reserved brownie batter and mix well. Drop spoonfuls of brownie batter randomly over cream cheese mixture. Swirl with tip of knife to create marbled effect. Bake 55-60 minutes or until filling is set. Cool thoroughly. Store in the refrigerator. Makes 12 servings.



Chocolate Mousse Cake

Yield: 10 servings
Prep Time: 10 min.
Bake Time: 40 to 45 min.

1-1/2 cups	semisweet chocolate pieces
1/2 cup	margarine
6	eggs, separated
1/3 cup	sugar
2 tablespoons	corn starch
sprinkle	powdered sugar

Preheat oven to 300°F.

Spray 9-inch springform pan with cooking spray; dust lightly with additional corn starch.

Combine chocolate and margarine in small saucepan. Cook over low heat, stirring frequently, just until chocolate melts. Pour into large bowl; cool to room temperature.

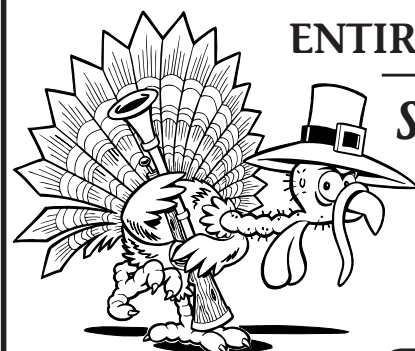
Beat egg whites until foamy in medium bowl with mixer at high speed. Gradually add sugar, beating until soft peaks form. Add egg yolks to chocolate mixture; stir until blended. Stir in corn starch.

Gently fold in egg whites until thoroughly blended. Pour into prepared pan. Bake 40 to 45 minutes or until set.

Run knife around edge immediately after removing from oven. Cool on wire rack. Remove side of pan. Sprinkle with powdered sugar.

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Nutty Peach Morning Braid

Yield: 1 braid

Prep Time: 1 hour

Proof Time: 70 minutes

Bake Time: 20 minutes

Dough:

3 to 3-1/2 cups all-purpose flour
 2 tablespoons sugar
 1 envelope Fleischmann's RapidRise Yeast
 1/2 cup water
 1/2 cup milk
 1/4 cup butter or margarine
 1 large egg

Nutty Peach Filling:

1-1/4 cups fresh or frozen diced peaches
 1/4 cup water
 1/2 cup sugar
 5 teaspoons Argo or Kingsford's Corn Starch
 1/8 teaspoon salt
 1 teaspoon fresh lemon juice
 1/4 teaspoon almond extract
 1/2 cup chopped pecans

Powdered Sugar Glaze:

1 cup powdered sugar, sifted
 1 to 2 tablespoons milk
 1/4 cup chopped pecans

In a large bowl, combine 1 cup flour, sugar, undissolved yeast and salt. Heat water, milk and butter until very warm (120° to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Roll dough to 16 x 12-inch rectangle. Transfer to large greased baking sheet. Spread evenly with Nutty Peach Filling over center-third of dough. With a sharp knife, make cuts from filling to dough edges at 1-inch intervals along sides of filling, alternating sides. Fold

strips at an angle across filling, alternating sides. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Preheat oven to 375°F. Bake for 20 minutes or until done. Remove from sheet to wire rack. Drizzle with Powdered Sugar Glaze; sprinkle with chopped pecans.

For Nutty Peach Filling — Combine peaches, water, sugar, corn starch, and salt in a saucepan. Bring to a boil over medium high heat. Cook 1 minute or until thick, stirring constantly. Remove from heat; add lemon juice, almond extract and pecans. Let cool.

For Powdered Sugar Glaze — In a small bowl, combine powdered sugar and milk. Stir until smooth.

Apple pancakes are hot, fast and delicious

(NAPSA)-When it comes to favorite breakfasts, few foods can stack up to pancakes. These quick, delicious treats can be part of a nutrient and energy-packed breakfast, and pancakes in the morning have become a family tradition in homes across the country.

Pancakes can be fun, too, and made by cooks of almost any skill level. In fact, some creative home chefs have added a few new

twists to their pancake breakfasts including pancakes that aren't prepared on the griddle. From chocolate chip bubble biscuits to delicious oven pancakes topped with fruit and yogurt, pancakes continue to be a favorite breakfast food. Try this recipe for nontraditional pancakes—a mouth-watering sweet apple pancake made quickly and easily in the microwave.

Quick Apple Pancakes

Apple mixture

1/4 cup margarine or butter
 1 1/2 cups thinly sliced, peeled apples
 1/2 cup sugar
 1/2 teaspoon cinnamon
 1/4 teaspoon nutmeg

Topping

1 tablespoon sugar
 1/4 teaspoon cinnamon

Pancake

1 cup Hungry Jack Buttermilk Complete Pancake & Waffle Mix (Just Add Water)
 1/2 teaspoon cinnamon
 1/4 teaspoon nutmeg
 3/4 cup water
 1 teaspoon vanilla

Microwave Directions:

1. In 9-inch microwave-safe pie pan or round cake pan, microwave margarine on HIGH for 30 to 45 seconds or until margarine is melted. Stir in all remaining apple mixture ingredients. Cover; microwave on HIGH for 3 to 4 minutes or until apples are tender.
 2. In medium bowl, combine all pancake ingredients; blend well. Pour batter evenly over cooked apples. In small bowl, combine topping ingredients; sprinkle over batter.
 3. Microwave on HIGH 3 to 5 minutes or until toothpick inserted 2 inches from edge comes out clean. Let stand 5 minutes on flat surface. Invert onto serving plate. Cut into wedges. 6 servings
- Tip: For honey pecan version, sprinkle 1/4 cup chopped pecans over apple mixture in pan; drizzle with 1/4 cup honey before microwaving. Sprinkle with extra cinnamon and cloves, if desired.

For more pancake and breakfast ideas, visit www.hungryjack.com.

Cran-Apple Sauce

Yield: 4 cups

Prep Time: 10 minutes

Cook Time: 10 minutes

2 cups fresh or frozen cranberries
 1 large Granny Smith or other tart apple, peeled and chopped (about 2 cups)
 1/2 cup Karo Light Corn Syrup
 1/2 cup sugar
 1/2 teaspoon ground cinnamon

Bring cranberries, apples, corn syrup, sugar and cinnamon to a boil over medium heat in a medium saucepan. Reduce heat and simmer 5 minutes or until cranberries pop.

Let cool. Store in refrigerator in covered container.



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Cake is great addition to holiday feast

(NAPSA)-There's a great alternative to the traditional holiday fruitcake-Cherry Pound Cake. It's a simple, yet elegant dessert for any holiday gathering.

Festive maraschino cherries add color and flavor to this delicious cake. And as a holiday bonus, this recipe can be served as a bundt cake when entertaining or made into mini loaves for gift giving.

Cherry Pound Cake

Prep Time: 25 minutes
Makes one (10-inch) cake

1 1/4 cups butter, softened
2 3/4 cups sugar
5 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk), divided
2 cups quartered maraschino cherries, well drained, reserving 1/3 cup juice
Powdered sugar or Chocolate Frosting (recipe follows)

1. In large bowl with electric mixer, beat butter, sugar, eggs and vanilla on low speed until blended, then on high speed 5 minutes until light and fluffy.

2. Combine flour, baking powder and salt. Add dry ingredients alternately with 1/2 cup sweetened condensed milk to creamed mixture, mixing lightly after each addition.

3. Fold in cherries. Turn batter into greased and floured 10-inch bundt or tube pan.

4. Bake at 350° F for 55 minutes. Cover loosely with foil, shiny side out; continue baking for 15 to 20 minutes or until toothpick inserted near center comes out clean.

5. Let cool in pan 5 minutes; invert cake onto rack and let cool completely.

6. Dust with powdered sugar just before serving or, spoon Chocolate Frosting over cooled cake. Store leftovers covered.

*Chocolate Frosting: In medium saucepan, combine remaining sweetened condensed milk with 2 (1-ounce) squares unsweetened chocolate. Cook and stir over low heat until chocolate melts and mixture is thickened. Stir in cherry juice.

Mini Cherry Pound Cakes: Same recipe as above only use entire can of sweetened condensed milk in batter. Bake at 350° F for 45 minutes or until light brown. Makes 6.

Rice pudding: a comforting thought

(NAPSA) - What is comfort food? It's food that fills your stomach and soothes your soul. When it's a great dish that can be made quickly, it offers a kind of instant gratification that's hard to beat.

This is a time of year when comfort foods increasingly find their way onto people's tables. Whether it's the changing of the season, the windy afternoons, the chilly nights or the longer hours spent indoors, many people find warmth with foods from their childhoods, perhaps with an adult twist.

One all-time favorite that's been reinvented through the years to satisfy the soul and nourish the imagination is rice pudding. Rich, warm, wholesome and easy to make, this classic dish can be a terrific part of a harvest-time feast or something simple to savor

when the wind blows.

This award-winning recipe from the USA Rice Federation combines traditional rice pudding with the orange flavor of Grand Marnier for a sweet, savory confection that can be enjoyed anytime. It's available at www.usarice.com/consumer, along with many other comforting rice favorites.

CREPES Stuffed with GRAND MARNIER RICE PUDDING

2 1/2 cups milk
1/4 cup sugar
2 tbs vanilla
1/2 cup butter
1/2 cup plus 6 tbs Grand Marnier, divided
1 cup uncooked medium grain rice

6 (9-inch) prepared crepes

Combine milk and sugar in 2-quart saucepan. Bring to boil over medium heat. Add vanilla, 2 tablespoons butter, 1/2 cup Grand Marnier and rice; stir over medium heat 5 minutes. Cover, reduce heat to low and simmer 20 minutes.

In large nonstick skillet, heat 1 tablespoon Grand Marnier with 1 tablespoon butter. Add crepe to skillet; heat through. Turn to heat other side. To make a crêpe suzette fold, spoon filling on center of crepe, fold crepe in half, then fold again, forming a triangle four layers thick. Repeat procedure with remaining Grand Marnier, butter, crepes and filling. Serve warm.

YIELD: 6 servings

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