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The Season's Gift Guide

See inside for...

Holiday Fun & Games,
Puzzles, Recipes, and more

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December 5, 2024
Special Section | 8 pages

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Mexican inspired Stuffed Loin of Pork

INGREDIENTS

Serves 6

- 3 to 3 1/2 pounds boneless pork loin, butterflied and ready for stuffing
- For the stuffing
- 1/3 cup raisins
- 1/2 cup dry white wine
- 1 tablespoon vegetable oil
- 1 onion, sliced
- 2 garlic cloves, crushed
- 1/2 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 1/4 pounds ground pork
- 2/3 cup vegetable stock
- 2 tomatoes
- 1/2 cup chopped almonds
- 1/2 teaspoon each salt and ground black pepper



DIRECTIONS

1. Make the stuffing. Put the raisins and wine in a bowl. Set aside. Heat the oil in a large pan, add the onion and garlic, and cook for 5 minutes over low heat.
2. Add the cloves and cinnamon, then the pork. Cook, stirring, until the pork has browned. Add the stock. Simmer, stirring frequently, for 20 minutes.
3. While the pork is simmering, peel the tomatoes. Cut a cross in the bottom of each tomato, then put them both in a heatproof bowl. Pour in boiling water to cover. Leave the tomatoes in this water for 3 minutes, then lift them out on a slotted spoon and plunge them into a bowl of cold water. Drain. The skins will have begun to peel back from the crosses.
4. Remove the skins completely, then chop the flesh.
5. Stir the tomatoes and almonds into the pork mixture, add the raisins and wine. Cook until the mixture is reduced to a thick sauce. Let cool.
6. Preheat the oven to 350 F. Open out the pork loin and trim it neatly. Season the pork stuffing with salt and pepper to taste. Spread on the surface of the meat in a neat layer, taking it right to the edges and keeping it as even as possible.
7. Roll up the pork loin carefully and tie it at intervals with kitchen string. Weigh the pork and calculate the cooking time at 30 minutes per pound, plus another 30 minutes.
8. Put the stuffed pork loin in a roasting pan, season with salt and pepper, and roast for the calculated time. When the loin is cooked, transfer it to a meat platter, place a tent of aluminum foil over it, and let it stand for 10 minutes before carving and serving with the roasted vegetables of your choice.



Crustless Libby's® Famous Pumpkin Pie

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INGREDIENTS

- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 large eggs
- 1 can (15 ounces) Libby's® 100% Pure Pumpkin
- 1 can (12 fluid ounces) Nestlé® Carnation Evaporated Milk
- Nonstick cooking spray
- Whipped cream (optional)



DIRECTIONS

1. Preheat oven as directed below. Glass baking dishes without crust require a cooler oven, and in most cases, a longer baking time.
2. Spray baking dish with nonstick cooking spray or lightly grease bottom of baking pan or baking dish.
3. Mix sugar, cinnamon, salt, ginger and cloves in a small bowl. Beat eggs in a large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
4. Bake as directed below or until a knife inserted near center comes out clean.
5. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

COOKING TIMES

- 9-inch-round glass pie dish: 325 F; bake for 55 to 60 minutes
- 10-inch-round glass pie dish: 325 F; bake for 45 to 50 minutes
- 8-inch-round cake pan: 350 F; bake for 45 to 50 minutes
- 9-inch-round cake pan: 350 F; bake for 35 to 40 minutes
- 8-inch-square baking pan: 350 F; bake for 45 to 50 minutes
- 8-inch-square glass baking dish: 325 F; 50 to 60 minutes
- 9-inch-square baking dish: 350 F; bake for 35 to 40 minutes
- 11x7-inch glass baking dish: 325 F; bake for 45 to 50 minutes
- 13x9-inch baking pan: 350 F; bake for 35 to 40 minutes
- 13x9-inch glass baking dish: 325 F; bake for 40 to 45 minutes

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MERRY CHRISTMAS WORD SEARCH



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 D N G I F T S N S G T W G E O N D M G V

Find the words hidden vertically, horizontally, diagonally, and backwards.

WORDS

- ANGEL
- BIRTH
- CAROLS
- CHRISTMAS
- CHURCH
- COMPANY
- DECEMBER
- DINING
- EVERGREEN
- FRIENDS
- GARLAND
- GIFTS
- GREETING CARD
- HOLLY
- MAGICAL
- MANGER
- MERRIMENT
- MISTLETOE
- REMINISCE
- ROAST
- STAR
- TRAVEL
- TREE SKIRT
- WREATHS

Solved puzzle on page 6

Holiday Party Themes

- 1. Ornament exchange.** Ask all guests to bring a gift-wrapped ornament to the party. Then place numbers in a bowl and have each guest draw a number; this is the order in which they will then select an ornament.
- 2. Grinchy party.** A party devoted to the Dr. Seuss character The Grinch can be a fun way to pass time together.
- 3. Christmas karaoke.** Set up the karaoke machine or utilize one of the services available online, and make sure that guests are prepared to belt out their favorite holiday tunes - whether traditional carols or pop hits.
- 4. Tropical holiday.** The weather outside may be frightful, but a tropical island party can be utterly delightful. Give the event an island flair with fruity drinks, grilled kabobs, coconut desserts, and steel-drum music.

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 A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

CRYPTO FUN

☒ ☾ ☽ ☽ ☽ ☽ ☽ ☽ ☽
 Determine the code to reveal the answer!

Solve the code to discover words related to Christmas.
 Each number corresponds to a letter.
 (Hint: 16 = E)

- A. 15 22 5 5 8**
Clue: Happy
- B. 23 22 5 20 9 12 8**
Clue: Special occasion
- C. 9 16 11 16 18 7 16 26**
Clue: Twelfth month
- D. 1 26 16 24 16 19 3 24**
Clue: Gifts

Solved codes on page 6

Gingerbread takes the cake

This holiday season, whip up this recipe for "Tender Gingerbread Cake"

INGREDIENTS

Yield: 1 cake

- 1 cup packed muscovado sugar (dark brown works great)
- 1/2 cup plus 2 tablespoons butter, softened
- 1 teaspoon vanilla extract
- 2 eggs, room temperature
- 1/4 cup plain full-fat Greek or plain yogurt
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1/4 teaspoon apple pie spice
- 1 cup hot water
- 3/4 cup molasses

GARNISHES

- 1/2 cup confectioners' sugar
- 1 cup pomegranate arils

DIRECTIONS

1. Preheat oven to 350 F. Line a 9-by-9-inch cake pan with parchment paper.
2. Cream the sugar, butter, and vanilla on low speed, 3 minutes. Add the eggs one at a time and mix until just incorporated, then scrape down the sides of the bowl and gently fold the yogurt into the batter.
3. In a separate bowl, whisk the flour, baking powder, salt, and spices together.
4. In a third bowl, mix the hot water and molasses together.
5. Now mix the dry ingredients into the batter in 3 additions, alternating with the hot molasses water. Do not overmix.
6. Pour the batter into your lined pan and bake 25 to 30 minutes until the cake is well baked. Allow the gingerbread to cool, then dust with confectioners' sugar and pomegranate arils. This cake is also lovely with cream cheese icing! Serve and enjoy.



Warm up with a rich, chocolate beverage

Fun Family Recipe

Chocolate lovers should have a reliable hot chocolate recipe to lean on when the moment is right.

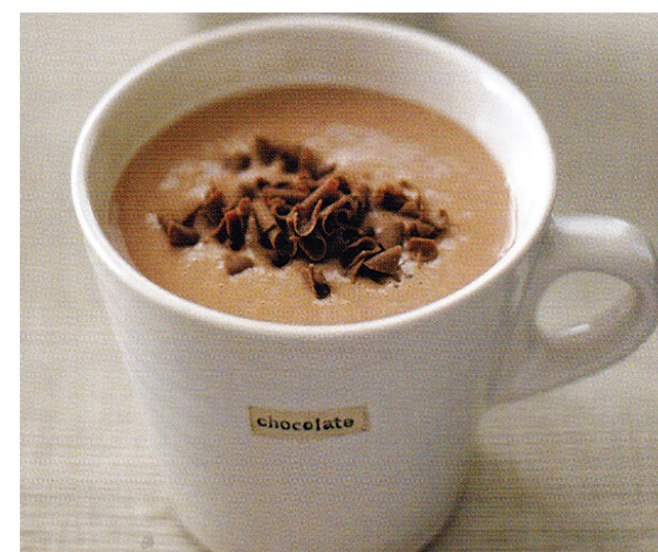
INGREDIENTS

Serves 1 to 2

- 1 1/2 ounces semisweet chocolate, broken into pieces
- 1 1/4 cups milk
- Chocolate curls to decorate

DIRECTIONS

1. Place the chocolate in a large, heatproof pitcher. Place the milk in a heavy-bottom saucepan and bring to a boil. Pour about one-quarter of the milk onto the chocolate and leave until the chocolate has softened.
2. Whisk the milk and chocolate mixture until smooth. Return the remaining milk to the heat and return to a boil, then pour onto the chocolate, whisking constantly.
3. Pour into warmed mugs or cups and top with the chocolate curls. Serve immediately.



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3 Christmas craft ideas

Are you in the mood for crafting? Here are a few ideas to help you decorate your home for Christmas.

1. STRING TREE

Cut a triangle out of cardboard and wrap a string around it until it's completely covered. Make sure to glue the string at the beginning and end to keep it from unrolling. Decorate your tree with pom-poms, sequins or tiny multicolored beads to give it a festive look.



2. PAPER SANTA

Paint almost half the surface of a white paper plate red. Draw the red paint down one side of the plate, creating a rounded, tapered edge to form Santa's hat. Color everything else beige. Then, draw Santa's eyes and nose. For the finishing touch, glue cotton balls all over the bottom of Santa's face and around the edge of the hat to make it look like his beard and hair.



3. WINTER LANDSCAPE

Glue a large black circle in the middle of a colored piece of cardboard. Glue a white half-moon on top to hide the bottom of the circle. This will create the snowy ground and night sky. Glue two bottle caps on top of each other in the middle of the landscape to form a snowman. Draw

a face on the bottom of the top cap and buttons on the lower one. Then, make Christmas trees out of green and brown cardboard and glue them to each side of your snowman. Finally, if you want it to look like it's snowing, sprinkle white confetti in the sky.

Now, all you have to do is display your work!



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Santa's Whiskers

"Santa's Whiskers" likely get their name from the coconut on these cookies, which resemble Santa's beard.

INGREDIENTS

20 to 24 cookies

- 1 1/2 cups confectioner's sugar
- 1 cup butter, softened
- 1 12-ounce jar pitted maraschino cherries, strained and stemmed
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1/2 teaspoon kosher salt
- 1 1/2 cups all-purpose flour
- 2 cups sweetened shredded coconut



DIRECTIONS

1. In a stand mixer, with a hand mixer, or by hand, cream the sugar and butter until light and fluffy.
2. Add the cherries, vanilla, almond extract, and salt. Mix thoroughly. Fold into the flour and mix until it forms a crumbly but moist dough.
3. Lay a 16-inch sheet of parchment paper onto the counter. Sprinkle 1 cup of the coconut on the center in a loose rectangle, making sure it does not reach the edge of the parchment. Place the cookie dough on top, flattening a bit with your fingers, and sprinkle the remaining coconut over the top of the dough.
4. Form the dough into a 12- to 14-inch log, about 3 inches thick. Evenly press the coconut around the log and roll to make the log an even cylinder.
5. Roll the parchment up with the dough inside and twist the ends. Chill for at least 2 hours or overnight.
6. Preheat oven to 350 F. Line a baking sheet with parchment paper. Slice cookies in 1/4- to 1/2-inch rounds, place on the prepared baking sheet, about 2 inches apart, and bake 12 to 15 minutes. Allow to cool before serving. Store in an airtight container.

Crypto Fun Answers

A. jolly B. holiday C. December D. presents

Solved Word Find

A 15x15 word search grid with words highlighted in orange. The words are:

- STAIRS
- WINTER
- CHRISTMAS
- YULETIDE
- SNOWFLAKES
- REINDEER
- ELF
- ANGEL
- WISKEY
- WINTER
- CHRISTMAS
- YULETIDE
- SNOWFLAKES
- REINDEER
- ELF
- ANGEL
- WISKEY
- WINTER
- CHRISTMAS
- YULETIDE
- SNOWFLAKES
- REINDEER
- ELF
- ANGEL
- WISKEY

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Poulet au Vinaigre - Chicken with Vinegar

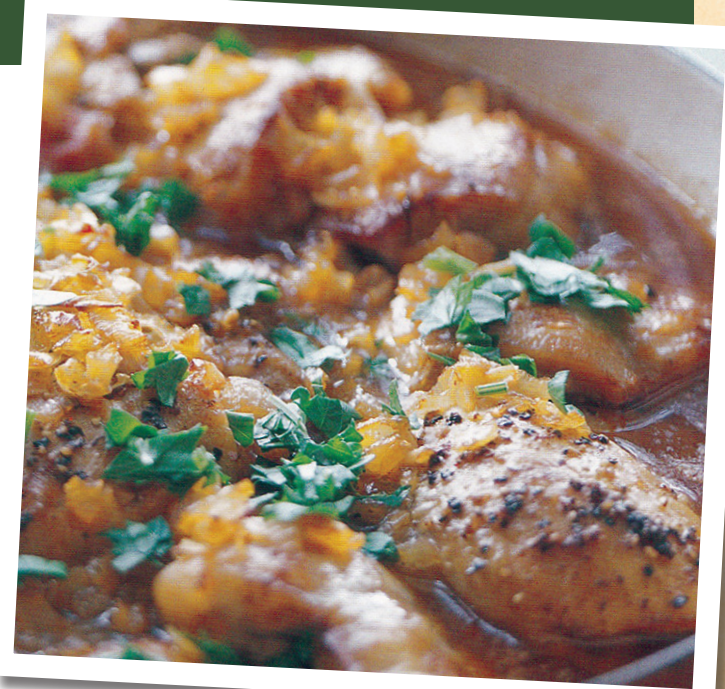
INGREDIENTS

Serves 6 to 8

- 12 chicken thighs (about 3 to 4 pounds), bone in
- Salt and freshly ground black pepper
- 4 tablespoons unsalted butter
- 2 tablespoons olive oil
- 6 shallots, minced
- 6 cloves garlic, minced
- 1/2 cup apple cider vinegar
- 1 1/2 cups dry white wine
- 1 tablespoon tomato paste
- 1 1/2 cups chicken stock, preferably home-made
- 1/2 cup chopped Italian parsley

DIRECTIONS

1. Season the chicken generously with salt and pepper to taste. In a large, deep skillet (big enough to hold all chicken fairly close together; or use two skillets), melt 3 tablespoons of the butter in 1 tablespoon of the olive oil over medium-high heat. Brown the chicken for about 8 minutes, turning so both sides get nicely browned. Transfer the chicken to a deep, broad, ovenproof casserole that can go from the oven to the table. Remove the skillet from the heat and pour off most of the fat.
2. Preheat the oven to 375 F. Place the skillet back over medium heat and add the remaining 1 tablespoon butter and 1 tablespoon olive oil. Add the shallots and garlic and cook for about 1 minute, or until they become translucent. Add the vinegar and wine, and stir up the crispy bits that have stuck to the bottom of the pan. Allow the liquids to cook down a bit, stirring occasionally, for about 8 minutes. Whisk in the tomato paste and let the sauce simmer and condense, about 5 minutes more. Then add the chicken stock, a little at a time. Keep stirring to mix well.
3. Pour the sauce over the chicken. Bake for 35 to 45 minutes until the chicken is very tender, turning the chicken pieces halfway through, so that both sides are infused with the sauce. Remove one thigh and cut into it to make sure it is done and no red juices flow from the cut.
4. Remove the casserole from the oven, sprinkle the parsley on top, and serve.
5. Bake for 35 to 40 minutes



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