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GUIDE

CHRISTMAS



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Want to help the local economy?

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With the holiday shopping season upon us, many of us in the North Country will no doubt be doing much of our spending at large chain retailers in the region. At first glance, this can seem the sensible thing to do. Large retailers offer a wide selection and advertised specials that can fit most budgets.

But with a little further reflection, you may quickly realize that those benefits pale in comparison to the downsides for the broader community. Hardly a day goes by that we aren't reminded again about the loss of our sense of community and local character, even in our small towns. As we bemoan such changes, we need to recognize how our own purchasing decisions contribute to this trend.

Main streets struggle as retail dollars that used to be spent in locally-owned shops, restaurants, and other businesses are increasingly ending up in the pockets of huge chain retailers. While a tiny portion of that comes back in local jobs, the vast majority is lost to the community. What's more, numerous studies have shown that these big chain retailers often displace as many jobs as they create. They also bring with them new demands on community infrastructure and a variety of other public services, that local property owners must pay for. The drain only increases when communities, as many do,

offer a wide range of incentives to lure such retailers into the community.

Big chain retailers don't spend much in the local economy. When they build a new store, they don't employ local architects or planners, since each store is essentially a clone of all the others. They use national suppliers for the building materials they use in construction and for the products they eventually sell. You won't find locally-produced goods in big chain retailers. They don't use the local ad agency, or the insurance broker on Main Street. They don't use a local accountant and they rarely advertise in local newspapers.

Locally-owned businesses do all of these things, and because they do, the money you spend with a local merchant works its way throughout the area economy. Studies show that every dollar spent at a local business recirculates anywhere from two to three-and-a-half times. This "multiplier effect" means that dollars you spend with local businesses not only support that business, but also many others throughout the community. Money spent at a big box retailer represents dollars lost to the local economy.

And those local businesses give back in many other ways as well. Our locally-owned businesses are invariably the first stop when a local organization, sports club, or toy drive is looking for donations.

Most are incredibly generous and many of the owners give of their time as well, serving on the boards of local community organizations. We shouldn't "thank" them by spending our holiday dollars at the chain retailer down the road.

When we shop at the chains, we also contribute to the loss of local identity. The big box stores and big chain restaurants all look and feel the same wherever you travel. It's local businesses that provide our communities with their unique flavor. When our spending at the big chains forces other local businesses to close, we all lose our sense of identity.

Fortunately, more and more of us are recognizing the value of spending our dollars locally. Many communities, and not just here in the North Country, are uniting to support businesses rooted in the community. And these efforts are developing a national approach, as well, such as Small Business Saturday, set this year for Nov. 25, when we're all encouraged to focus our holiday spending on small, local businesses. That's a good start, but it's not enough. We encourage everyone to consider every day to be Small Business Day. Our locally-owned small businesses contribute to the economic vitality and diversity of our communities. They deserve our support.

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Holiday Happenings

COOK- Thursday, Nov. 23 - 33rd Annual Community Thanksgiving Dinner, 11:30 a.m.- 1:30 p.m. at St. Mary's Catholic Church Social Hall.

ORR- Thursday, Nov. 23 - Community Thanksgiving Dinner, 1-3 p.m. at the Orr American Legion Hall.

TOWER- Thursday, Nov. 23 - Community Thanksgiving Meal, 2 p.m. at St. James Presbyterian. Take-outs available at 2:30 p.m. Please call for reservations, 753-6005.

ELY- Thursday, Nov. 23 - Festival of Trees sponsored by Northwoods Partners. Lighting Ceremony, 5-8 p.m. at Superior National Forest Bldg, Hwy. 169. Refreshments and entertainment. Tree displays and silent auction run through Sunday, Dec. 3.



ELY- Thursday, Nov. 23 - Join your neighbors for Thanksgiving Evening Shopping in Downtown Ely, 6-9 p.m. Christmas cheer, goodies, special deals.

ELY- Friday & Saturday, Nov. 24 & 25 - Holiday Fantasy/Arts and Crafts Fair, Friday, noon-4 p.m., Saturday, 10 a.m.-2 p.m. at the Ely Arts and Heritage Center in Miners Dry House. Sleigh rides, toy trains, visit from Mr. and Mrs. Claus, and much more!

ELY- Saturday, Nov. 25 - Small Town Christmas - shop local all day. Lighted Holiday Parade, 5 p.m. Caroling, refreshments and City of Ely Tree Lighting to follow at Whiteside Park.

VIRGINIA- Thursday, Nov. 30 - Virginia Junior High Choir Concert, 7 p.m.

VIRGINIA- Friday, Dec. 1 - Laurentian Chamber Funspiel, 8 a.m.-4 p.m. Call 218-741-2717 to register a curling team.

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Holiday Happenings



COOK- Friday, Dec. 1 - Holiday Bazaar at Cook Hospital, 8 a.m.-2 p.m. sponsored by Cook Area Health Care Auxiliary, Cook Nursing Home, and Adult Day Services. Crafts, bake sale, lunch, shopping, raffles. Thrift Shop open.

COOK- Friday, Dec. 1 - Cook Country Christmas at Cook Community Center. Santa, Farmers Market and more.

COOK- Friday, Dec. 1 - Virgie Hegg Hospice Partners Lights of Love Tree

Lighting, 5 p.m. at Cook Community Center. Refreshments and caroling to follow.

ORR- Saturday, Dec. 2 - Orr Snow City Christmas Festival and Craft Show. Parade at 1 p.m.

ORR- Saturday, Dec. 2 - Virgie Hegg Hospice Partners Lights of Love Tree Lighting, 5:30 p.m. at Orr Community Center. Refreshments and caroling to follow.

BIWABIK- Friday-Saturday, Dec. 1-3 - Annual Weihnachtsfest Winter Lighting Festival. Friday, 5:30 p.m., Reindeer Games; Saturday, 11 a.m.-6 p.m., Kinderfest, Candy Haus, crafts, lunch, horse-drawn carriage rides. Gather at the gazebo to sing carols and watch as the entire park is set aglow

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Small Business Saturday - Nov. 25

Pikku Joulu (Finnish Little Christmas) - Dec. 6

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Holiday Happenings

with sparkling white lights, followed by fireworks; Sunday, 8 a.m.-noon, Breakfast with Santa.

EMBARRASS- Saturday, Dec. 2 - Holiday Boutique and Pancake Breakfast at Timber Hall, 8-11 a.m.

TOWER- Sunday, Dec. 3 - Virgie Hegg Hospice Partners Lights of Love Tree Lighting, 4 p.m. at Lake Vermilion Cultural Center. Refreshments, caroling, and children's activities to follow at Tower Civic Center.

TOWER- Monday, Dec. 4 - Senior Holiday Bingo, 11:45-2:30 p.m. at Tower Civic Center. \$10 includes lunch.

VIRGINIA- Thursday, Dec. 7 - Virginia Grades 7-12 Band Concert, 7 p.m. in Goodman Auditorium.



EMBARRASS- Friday & Saturday, Dec. 8-9 - Christmas at the Nelimark Homestead, 10 a.m.-4 p.m. both days. Handcrafted and ethnic gifts, bakery, coffee and homemade goodies.

ELY- Saturday, Dec. 9 - Mrs. Claus Holiday Party for kids at Amici's Event Center, 1-3 p.m. Santa will visit, too! No charge.

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Drawings

Holiday Happenings

TOWER- Saturday, Dec. 9 -
Holiday Craft Show at the Tower Civic Center from 9 a.m.-3 p.m.

VIRGINIA- Sunday, Dec. 10 -
Virginia Senior High Choir Concert, 7 p.m. in Goodman Auditorium.

COOK- Wednesday, Dec. 13 -
North Woods Senior High Band and Choir Concert, 7-8 p.m.

ELY- Thursday, Dec. 14- Ely
Middle School/High School Winter Concert in Washington Auditorium, 7 p.m.

TOWER- Thursday, Dec. 14 -
Tower-Soudan Elementary School Holiday Concert, 1 p.m.

EMBARRASS- Saturday, Dec. 16 -
Ice Candle Lighting at the Embarrass Cemetery. Holiday Gathering follows at Embarrass Town Hall, 4-6 p.m.

TOWER- Sunday, Dec. 17 -
Tower-Soudan Area Singers Holiday Concert at T-S Elementary School Gymnasium, 2 p.m. Coffee an' to follow. Free will donation.

BABBITT- Tuesday, Dec. 19 - Northeast Range Elementary School Holiday Concert, 1:30 p.m.

ELY- Wednesday, Dec. 20 - Ely Elementary School Winter Concert in Washington Auditorium, 1:15 p.m.

COOK- Wednesday, Dec. 20 - North Woods School Grades 5 and 6 Concert, 1 p.m.

COOK- Wednesday, Dec. 20 - North Woods School Junior High Band and Choir Concert, 7-8 p.m.



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Have a *Vera* Merry Christmas

Thoughts and recipes from Lake Vermilion's most colorful columnist

Editor's Note: The following are the thoughts (sometimes appropriate, sometimes not) of Miss Vera Milion, a popular columnist in the Tower edition of the Timberjay newspaper. Vera, who lives on Lake Vermilion, writes each week about her exploits as well as those of fellow characters Moose and Hilda. We can't always vouch for the veracity of Vera's stories, but they never cease to entertain. We suspect the following recipes are real, but with Vera, you never know for sure...

Dear Hearts,

If you should see Hilda lurking about a bus stop—don't worry. She has decided that this year we will have a homemade Christmas! According to her this requires pop-

corn-cranberry garlands, green, white and red paper chains and construction paper bells and stars. She tried to involve Moose and the basement boys in the popcorn chains. However, when she checked on them after an hour there were no garlands and no paper chains produced.

"Great popcorn, Auntie Hilda, but next time more butter!"

So she lurks by the buses as they empty themselves near the house and tries to lure the children into her sweatshop with the promise of all the candy canes they can eat and ten dollars for the job.

"Ten dollars! Listen lady, are you aware of what is taken out of that check for Social Security? There's retirement...

and on and on! I work for my parents and after the deductions I barely have enough to buy penny candy at the SOS!"

She is in the garage singing and stringing as Advent approaches. I will have to go down and help with the project just to get her to stop singing. She does not have a pleasant voice. But it carries and causes our neighbors' dogs to join in—so it's popcorn stringing and earplugs for me and the neighbors.

Sometimes I can quiet her down for a while with these brownies!

Brownie Recipe

4 large eggs
1-1/4 cups Double-Dutch Dark Cocoa or Dutch-process cocoa
1 teaspoon salt

1 teaspoon baking powder
 1 teaspoon espresso powder
 1 tablespoon vanilla extract
 1 cup unsalted butter
 2-1/4 cups sugar
 1-1/2 cups King Arthur Unbleached All-Purpose Flour
 2 cups chocolate chips

Preheat the oven to 350°F. Lightly grease a 9x13 pan. Crack the eggs into a bowl and beat them at medium speed with the cocoa, salt, baking powder, espresso powder and vanilla for about four minutes.

Combine the butter and sugar, and heat, stirring, until the butter is melted. Continue to heat just until the mixture is hot but not bubbling. It'll become shiny looking as you stir it. Heating the mixture to this point will dissolve more of the sugar, which will help produce a shiny top crust on your brownies.

Add the hot butter/sugar mixture to the egg/cocoa mixture, stirring until smooth. Add the flour and chips, stirring until smooth. Again, adding the chips helps produce a shiny top crust. Spoon the batter into the lightly greased 9x13 pan.

Bake the brownies for about 30 minutes or until a cake tester inserted into the center comes out clean, or with just a few moist crumbs clinging to it. The brownies should feel set on the edges, and the center should look very moist, but not uncooked. Remove them from the oven and cool on a rack before cutting and serving. This recipe is written using Dutch-process cocoa. If you use

natural cocoa, your results may be different; the brownies may taste slightly acidic, and might be denser.

I had to make a batch just to lure Hilda and her basement buddies upstairs. As they circled the table salivating I had one of my Vera VA VA Voom Ideas. I know we all have these great ideas that suddenly come to one: A Girdle that Works, Truly Lo-Cal Sugar Cookies, and World Peace.

Children at this time of year tend to get just a bit over the top, so I came up with the perfect 'Keep the Kids Quiet Christmas Ornaments.' They fit right into Hilda's old-fashioned Christmas theme.

Make it a truly Hallmark moment with cocoa and a brownie, maybe a wee little candy cane on the plate and a couple of mentions about how much more efficient

for Santa these decorations are than a letter.

Laughingly throw in two or three present decorations of your own: socks, long johns, deodorant, and tooth brushes... whatever.

Set up each child's wee little tree and decorate with these delightful homemade ornaments and a reminder that Santa will be checking their 'magic' wishing tree on Christmas Eve to make your Christmas... SPECIAL!!!!

It doesn't take an Einstein to see where this is going. As it gets closer and closer to Christmas things get tense—presents to wrap, cards to send, you run out of brandy for the third time whilst cooking the Christmas pudding and the dog throws up the box of tinsel that you thought had been lost—focus on a child.



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Remember that as an adult it is our duty to give psychoses that children can share with their psychiatrists when they are adults!

Make sure they understand that SANTA IS WATCHING. All the time!

If they misbehave or just get on your nerves, take a package off the tree and depending on your personal drama quotient, tear it up or BURN IT. I have always found flames more effective than scraps of paper YOU will have to sweep up.

Why should you be the only one teetering on the edge of Yuletide madness, make it a family affair!!

I am a firm believer that when tension hits— either seasonal or just the ordinary day-to-day anxiety caused by news reports— a sugar high is the best solution. These cookies are especially soothing



when you are winding gold garland on a bent coat hanger to make a halo as you listen to your child's lines from the modernized Christmas Pageant: "Dudes, cool it! I've got the latest." I suppose that one must change with the times but I still like the original, "And the angel said unto them, Fear not: for, behold, I bring you good tidings of great joy, which shall be to all people."

Aunt Edith's Almond Bark Cookies

Place two pounds of almond bark in a 9x13 pan in a 200°F oven until melted.
 Mix together:
 2 cups Rice Krispies
 2 cups Captain Crunch Peanut Butter cereal
 2 cups multi-colored miniature marshmallows

1 jar dry roasted peanuts or cashews
 Mix above gently, then drop by spoonfuls over the melted almond bark. Spread even MORE gently over the melted almond bark. Let them set and keep in a cool place... as you should ALL your Christmas baking.

I haven't checked Zup's cereal aisle in a bit—if there is no Captain Crunch... here is one of the quickest, easiest, most MODERN Christmas cookies ever and it has cream cheese and a can of frosting! It's a quick cookie recipe from Betty Crocker— bless her little heart. This you could make BLINDFOLDED.

Confetti Cake-Mix Cookies

1 package (8 oz.) cream cheese, softened
 1/2 cup butter, softened
 1 egg
 2 teaspoons vanilla
 1 box Betty Crocker™ SuperMoist™ white cake mix
 1/4 cup green, red and white candy sprinkles

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1 container Betty Crocker™ Rich & Creamy vanilla frosting
1 tablespoon green, red and white candy sprinkles

Heat the oven to 350°F. In a large bowl, beat cream cheese and softened butter with electric mixer on medium speed for about one minute or until well blended, scraping the sides of the bowl. Beat in egg and vanilla until smooth. On low speed, beat in cake mix until blended. Beat in 1/4 cup sprinkles.

Cover the batter and refrigerate for 30 minutes. Drop dough by rounded table-spoons two inches apart on ungreased cookie sheets.

Bake 12 to 14 minutes or until edges are light golden brown. Cool on cookie sheet for two minutes, then remove from cookie sheet to cooling rack. Cool completely, about 20 minutes.

Using a knife, spread slightly less than 1 tablespoon of frosting over the top of each cookie, and immediately top with sprinkles. Repeat with remaining

cookies. Store the cookies in an airtight container at room temperature.

Betty Crocker, for all the cooking she does, looks way too thin. Lest this happen to you, Vera says, double or triple that frosting recipe AND if there is ANY left over...EAT IT.

Peppermint Crunch Cookie Dough Truffle Bars

For the cookie dough
1 cup unsalted butter, softened
1 cup granulated sugar
3/4 cup light brown sugar
2-1/4 cups of all-purpose flour
1/2 teaspoon salt
3 tablespoons milk
1 tablespoon vanilla extract
1 cup Andes Peppermint Crunch baking chips
1/2 cup mini chocolate chips

For the truffle topping
1 package (28 pieces) Andes Peppermint Crunch chocolate, chopped
3 tablespoons heavy whipping cream



For the cookie dough:
combine butter and both sugars in a medium-sized bowl. Mix with a handheld mixer until smooth. All chunks of sugar and butter should be broken up. Add flour and salt. Mix just until combined. Mixture will be crumbly. Add vanilla extract and milk. Mix until dough is soft.

Unwrap Andes mints and chop into



Dr. Bridget Sundell and
Dr. Krystal Eckstein

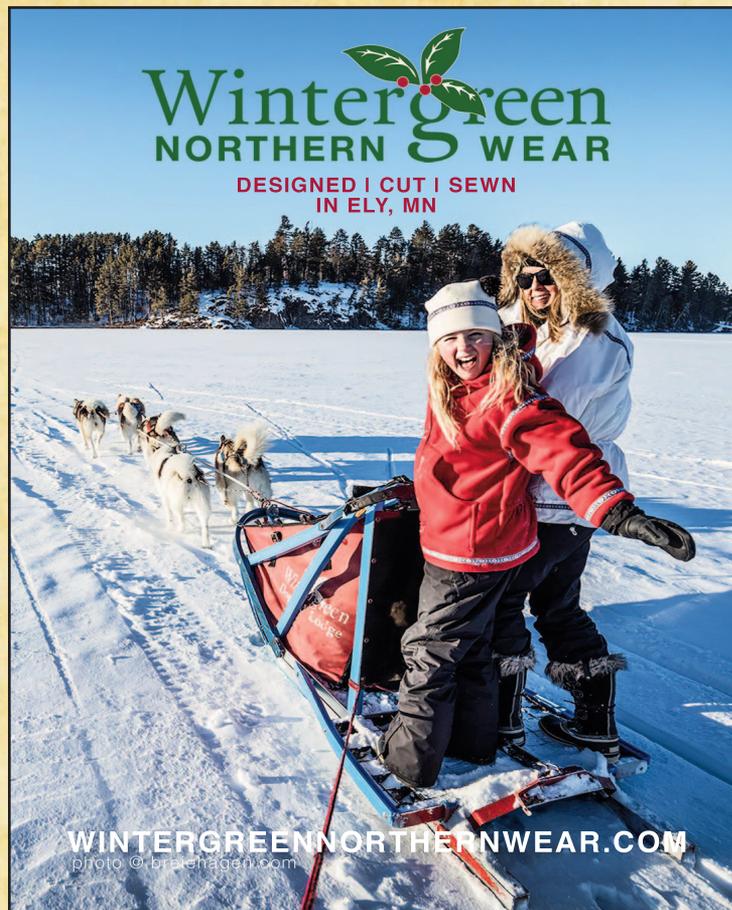


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smaller pieces, add the mini chocolate chips and mix.

Line an 8x8 pan with parchment paper or tin foil, fold over

the top edge. Empty the cookie dough into the pan and gently press dough into the pan with your fingers.

For the truffle topping: in a microwave-safe bowl, combine additional chopped Andes mints with heavy cream. Microwave the mints on high in 30-second increments, stirring each time until melted. Remove bowl from microwave (careful, it's hot!). Whisk together until chocolate starts to melt. Allow chocolate to cool for 15 minutes. Pour melted chocolate over top of cookie dough and then refrigerate until firm.

Remove from refrigerator 10 minutes before cutting. Lift parchment paper out of pan and cut bars into squares. Wrap with mini cupcake wrappers if sticky.

Boys and girls, remember at all times

Auntie Vera's favorite Christmas culinary clue- ALWAYS HAVE A SMALL BOWL OF FLOUR HIDDEN near your workspace. Sprinkle it liberally over yourself and sigh loudly, so the masses can see, hear and realize how much you SUFFER to make their holiday special. If you prefer sweat, use an old spray bottle.

Here are three Christmasy shapes to cut out of construction paper. Machine stitch a MATCHING pair (i.e. TWO bells, TWO stars, TWO trees, TWO boxes) up the middle! Leave a little thread for hanging your rustic Christmas ornament on the tree. It's a 3-D Christmas tree! You can make the cut-outs bigger or smaller but you decide!

Auntie Vera has enough problems this time of year— to save time I'm rewrapping presents I got last year and hated! Don't worry about my having a possible re-gifting calamity. I made notes on the gift tags so Uncle Bill will not get the lovely crocheted Kleenex box cover he gave me last year.

PS... I am including the recipe for a traditional holiday "Grog." Not ONLY does it make the relatives more agreeable.... it also prevents scurvy— always a holiday tragedy!

- 1 oz. lime juice
- 1 oz. brown sugar
- 1 oz. dark rum
- 4 oz. water

Add the brown sugar to your shaker, add in a splash of warm water (1 oz.) to dissolve the sugar and add lime juice. Put in rum, rest of the water and ice. Shake. Pour over smashed ice. Drink. Now it do be time to talk like a pirate. AARRRRRRRRRRRRRGH...

Merry Christmas from,

Vera, Hilda, Moose and whoever is in the basement!!!



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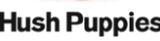


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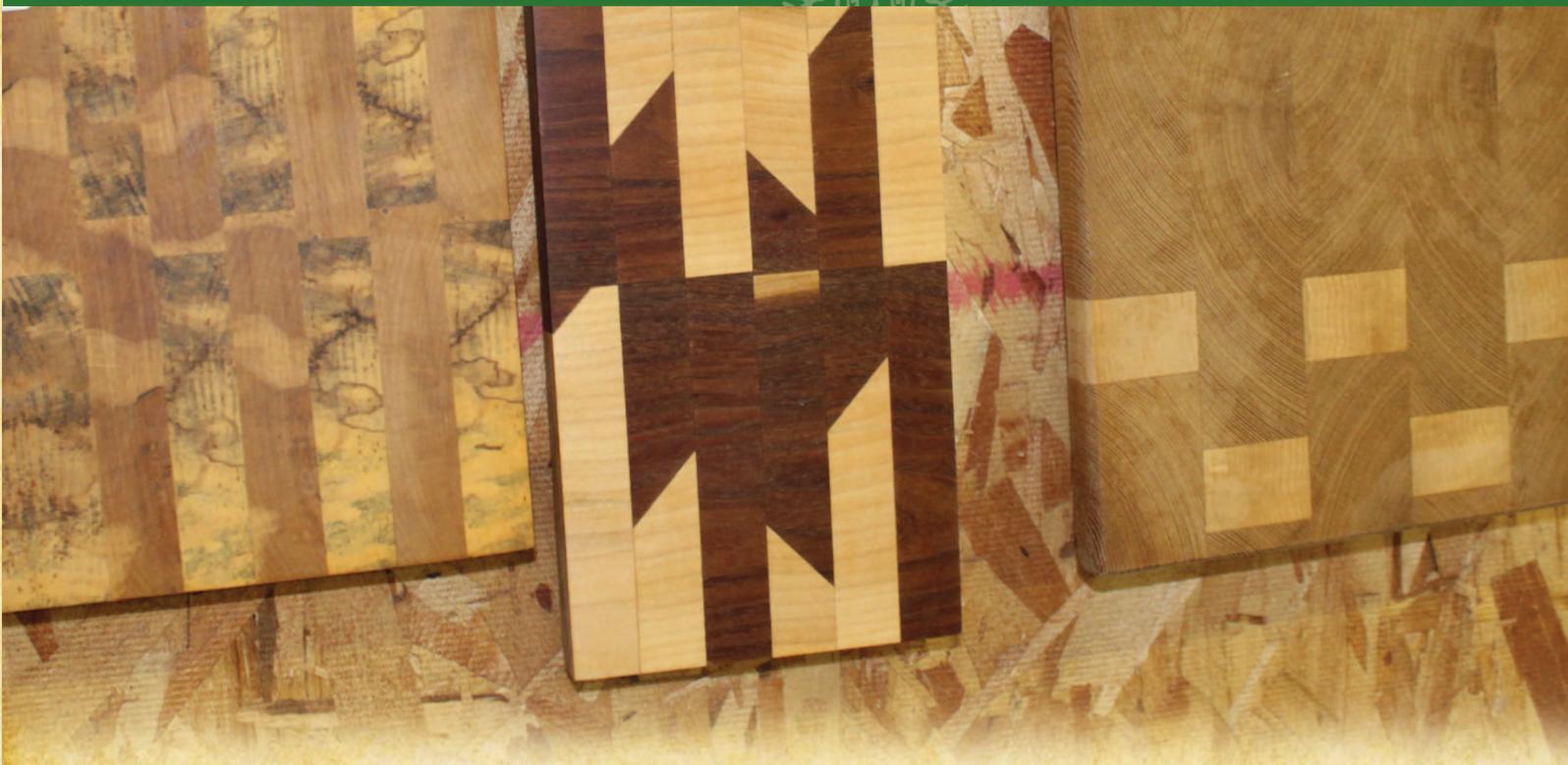


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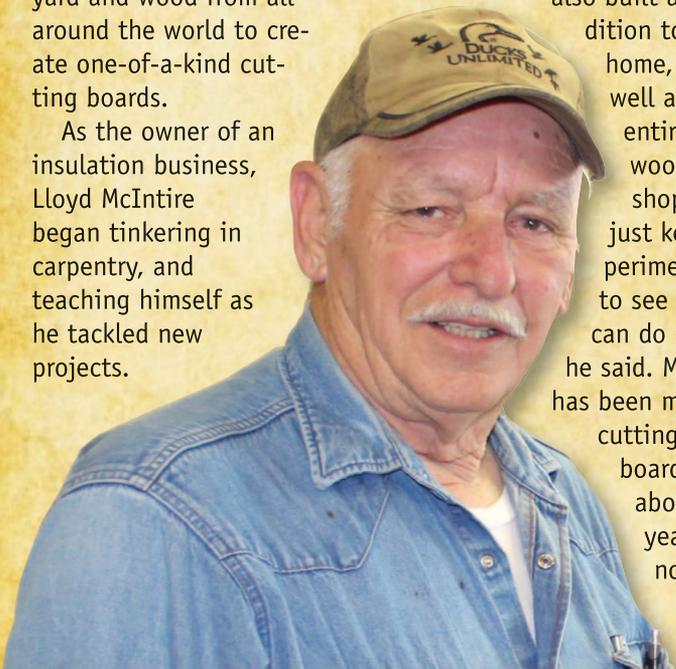
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Artisan cutting boards made in Tower



The best gift is a gift made by local hands. One local craftsman is using both wood found in his backyard and wood from all around the world to create one-of-a-kind cutting boards.

As the owner of an insulation business, Lloyd McIntire began tinkering in carpentry, and teaching himself as he tackled new projects.



McIntire has made all kinds of wood products, everything from his best-selling cutting boards, to ice-fishing reels, cabinetry, and furniture. He

also built an addition to his home, as well as his entire wood shop. "I just keep experimenting to see what I can do next," he said. McIntire has been making cutting boards for about four years now and

he attributes his skill to what he learned on the job and reading woodworking magazines.

McIntire is familiar with different kinds of wood from around the world including Asia, Africa, Central and South America, but he also uses wood that is locally sourced such as maple, oak, and birch. "I don't buy a lot of wood for myself," he said. "People bring me surprises such as black oak. Black oak is very heavy and can be found locally, but it is very rare." Some of the wood he salvages, such as redwood he took from a worn-out picnic table. He usually doesn't work with very large pieces of wood, so he saves all of his

scraps. This Christmas, McIntire will be visiting his daughter who lives in Missouri, and while he is visiting will collect wood from her walnut trees that blew down over the summer. His daughter has also helped out in the past, passing along hickory and aromatic cedar.

When selecting wood to work with, McIntire looks for natural details in the wood. Sometimes he uses the rings to create a pattern, other times he sees a natural image in a piece of wood and simply sands and shines the board to show off its natural beauty in what he calls a "picture board." Sometimes he will use a knot as a board feature or the shape of the piece itself,

such as one that looks like a deer head. By looking at the grain of the wood, he can come up with many different patterns just by cutting the board at different angles. Many of his works feature designs of dark and light colored woods pieced together.

McIntire's boards range from backyard to exotic, and from small to large (think turkey-platter size). If you would like to purchase a cutting board for someone special this Christmas, they are available at Nordic Home North in Tower, the Tower Holiday Craft Sale on Dec. 9 from 9 a.m. - 3 p.m. at the Tower Civic Center, or by calling Lloyd personally at 218-290-1574. If you would rather wait until next year, McIntire is a regular at the Tower Farmers Market, open Fridays from 4-6 p.m. from June to September.



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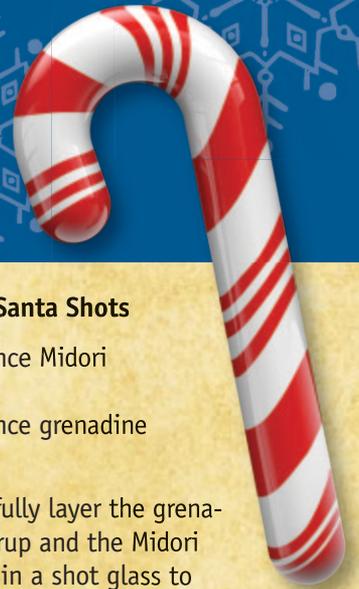
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Boost holiday spirits with holiday 'spirits'



The holiday season is a festive time of year when opportunities to entertain abound. The search may be on for the ideal food and beverage recipes to tie into the holiday season.

Although just about any drink can be given a holiday spin with the right name (think Merry Martinis), you may want to come up with a theme drink that fits with your particular party. Explore these ideas for delicious and festive alcoholic and nonalcoholic options.

White Christmas Hot Chocolate

- 3 cups light cream or half-and-half
- 3/4 cup vanilla candy melts, chopped
- 1 teaspoon vanilla
- Pinch of ground cinnamon

1 ounce Irish Cream liqueur

Combine 1 cup of the cream with the candy in a saucepan. Melt over low heat, being careful not to burn. Add the remaining cream, vanilla and cinnamon until everything is heated. Add the liqueur and stir. Garnish with more cinnamon. Serve warm.

The Candy Cane

- 1 ounce vodka
- 1 ounce peppermint schnapps
- 1/2 ounce heavy cream
- Dash of grenadine for color

Mix all ingredients in a cocktail shaker filled with ice. Pour into glasses filled with crushed ice. Garnish with a candy cane.

Sweet Santa Shots

- 1 ounce Midori liqueur
- 1/2 ounce grenadine syrup

Carefully layer the grenadine syrup and the Midori liqueur in a shot glass to have red and green layers.

Holiday Sparkle

- 2 ounces apple cider
- 1 ounce club soda
- Cinnamon stick

Mix cider with club soda and serve in a tall glass with a cinnamon stick garnish. A refreshing and nonalcoholic drink option.



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Hot Chocolate with Fresh Nutmeg

Use your favorite hot chocolate recipe and add a seasonal twist by adding freshly-ground nutmeg along with a dollop of whipped cream over the top.

Old-Fashioned Hot Cocoa

(serves 4)

Four cups milk

1/4 cup light brown sugar

8 oz. coarsely chopped bittersweet chocolate (about 1-1/2 cups), or use chocolate chips

1/4 teaspoon freshly-ground nutmeg

Whipped cream for garnish

Warm milk in a saucepan over medium-low heat. Add sugar and chocolate and whisk until melted. Heat a few more minutes, whisk in nutmeg. Top with whipped cream and sprinkle with a little more of the nutmeg.

Cranberry Mule

A holiday version of the popular "Moscow Mule"

First: Make a cranberry syrup- stir together 1/2 cup sugar, 8 ounces fresh or frozen cranberries, 1 tablespoon lime zest and 2 tablespoons of water in a saucepan. Cook over medium heat, stirring con-

stantly, until the cranberries start to burst. Remove from heat and let cool completely.

To make the cocktail:

Fill a 12 oz. glass with ice cubes, stir in 2 ounces vodka (chilled), 1/2 cup of fresh-squeezed lime juice, 3 tablespoons of the cranberry syrup (with some cranberry pieces) and 1/2 cup of ginger beer (a non-alcoholic ginger ale). You can make this non-alcoholic by substituting 2 oz. of seltzer water for the vodka. Garnish with lime slices.

Warm up with a hot toddy this season

Come the holiday season, hot toddies are ideal for entertaining, providing spirited fun and a means to chasing away the winter chill.

Hot toddies have been around for centuries. Usually a mix of a spirit — either whiskey, rum or brandy — hot water, honey and spices, some believe the word "toddy" comes from an Indian drink of the same name that is produced by fermenting the sap of palm trees. Other sources say the hot toddy was created by Dr. Robert Bentley Todd, an Irish physician who prescribed a drink made of brandy, white cinnamon, sugar syrup, and water. The drink was dubbed the "hot toddy."

Hot drinks embellished with alcohol were long used for medicinal purposes. While alcoholic beverages are no longer used as medicine, hot toddies can still chase away a chill. "Grog" is another name



The combination of lemon, honey and whiskey makes a hot toddy a comforting libation.

given to hot alcoholic drinks, or any drink in which unmeasured amounts of spirits are mixed with other ingredients. Grog may also refer to a water-and-rum mixture that sea merchants once drank. The water kept the merchants

hydrated, while the rum prevented the water from spoiling during voyages.

The classic hot toddy can be a versatile drink used to keep guests comfortable and cheerful. This warm libation is soothing and savory, mix-

ing citrus, honey and spices, each of which have their various health benefits.

Although hot toddy recipes vary, the following is the recipe for a classic hot toddy, as culled by recipes from Wine Enthusiast, Imbibe and PBS Food.

Classic Hot Toddy

1-1/2 ounces bourbon, whiskey or another brown liquor
1 tablespoon honey
1/2 ounce fresh lemon juice
1 cup boiling water
Cinnamon stick
Lemon wedge
Cloves or star anise

Combine liquor, lemon juice, honey, and boiling water together in a mug or Irish coffee glass. Push cloves or star anise into the lemon wedge. Add the cinnamon stick and lemon wedge to the mug. Allow lemon and cinnamon stick to steep in the beverage for a few minutes. Stir and enjoy.

The origins of some beloved holiday traditions



Christmastime is here. The presents are being purchased and wrapped. The stockings will soon be hung on the fireplace mantel. Mistletoe is pinned above the front entryway, and poinsettias add rich color to home decor.

Tradition is integral come the holiday season. Throughout the month of December, traditions fill people's days and comprise the many reasons why individuals decorate, celebrate and dine the way they do this time of year. But few may know the origins of some of the most beloved holiday traditions.

Christmas stockings

The Christmas stockings of today may be a byproduct of various traditions. One such tradition dates back to a Dutch custom in which children would leave shoes full of food to feed St. Nicholas' donkeys, and then St. Nicholas would leave small gifts in return.

Another origin story of Christmas stockings can be traced to the 12th century, when nuns would leave socks full of

nuts, fruit and tangerines for the poor. This is why some people still put tangerines in Christmas stockings.

Christmas tree

Christmas trees are everywhere this time of year. The use of evergreen trees predates Christmas and is associated with the pagan festival of Saturnalia, which celebrated the agricultural god Saturn with partying and gift-giving. During the winter solstice, green branches served as a reminder that spring would arrive anew. Germans are credited with first bringing evergreens into their homes and decorating them.

Santa Claus

Santa Claus' origin story can be traced to St. Nicholas, a Christian bishop who lived during the fourth century. St. Nicholas was very generous and gave away his fortune to help the needy. He also did various other good deeds. St. Nicholas became infamous and began to be known by various names around the world. The Dutch called him Sinter Klaas, which was eventually transformed to Santa Claus. The jolly persona came later when 20th century advertisers — espe-

cially the artists responsible for Coca-Cola ads — portrayed Santa in a red suit with a big smile.

Mistletoe

Mistletoe is hung in doorways, and couples who stand beneath are encouraged to share a kiss. The tradition of hanging it in the house goes back to the times of the ancient Druids. Mistletoe was thought to bring good luck to a household and ward off evil spirits. The custom of kissing under mistletoe can be traced to England. Originally, a berry was picked from the sprig of mistletoe before the person could be kissed. When all the berries had gone, there could be no more kissing.

Christmas bells

Church bells ring for many special services, including Christmas Mass. During Christmas Midnight Mass in the Catholic Church, the altar bells may be rung while the priest says the "Gloria." Bells are part of caroling, and jingling bells are associated with sleighs and Santa's reindeer.

Christmas is rife with traditions that date back ages.



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The U.S. Fish & Wildlife Services' 2011 National Survey of Fishing, Hunting and Wildlife-Associated Recreation unveiled that more than 90 million United States residents aged 16 or older participated in some sort of wildlife-related activity that year — the most recent year on record. Wildlife recreationists spend nearly \$150 billion per year on their ac-



tivities. With this in mind, those who have hunters, anglers or outdoorsmen on their holiday shopping lists may find that gifts facilitating these specific pursuits can be the ideal fit this holiday season.

Rather than scouring the mall for

hours, a visit to the nearest sports outfitter can yield a bevy of appropriate gift ideas. For some inspiration, consider these gifts for the outdoor enthusiast.

- **Binoculars:**

Scoping out territory and looking for game is often part of the hunt. A set of durable new binoculars can give hunters an edge.

- **Heated shoe insoles:**

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weather. Heated shoe insoles and hand warmers can keep outdoorsmen warm.

- **GPS/digital watch:**

Although many smartphones tell time and offer GPS services, light-weight watches may be more convenient than phones. For example, the Garmin Fenex Watch is waterproof and offers such functions as GPS, an altimeter, barometer and a digital compass.

- **All-season tent:**

Camping out is not just a summer activity. A tent that is rated to withstand various temperatures and conditions can be an asset.

- **Waders:**

Anglers sometimes need to get up close and personal with their prey. A sturdy pair of breathable waders is ideal for those who venture out of the boat.



- **Wool socks:**

They may be a basic item, but hikers, hunters and other sports people can't stock up enough on warm, sweat-wicking wool socks that will keep their feet comfortable and dry on all excursions.

- **Folding knife:**

Knives are ideal for cutting fishing line, twigs for a campfire and much more. A sturdy, quality knife that fits easily in a pocket or backpack is a must-have for hunters, campers and anglers.

- **Water-resistant pouch:**

A day on the boat or near the water requires gear that can get wet without soiling items stored inside. Choose a pouch that can fit a camera, keys, phone, and other necessities.



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Choosing the perfect wine for the holidays



The holiday season is nearing, and with it brings family gatherings, memorable meals and special celebrations. One of the most important parts to any holiday meal is the wine, yet selecting the right wine can be a formidable task. Whether you are hosting a few guests or a large group, or are one of the guests on point to bring wine, here are five highly recommended wines that pair well with the flavors of turkey, fixings and all-around partygoing.



GREAT WHITES: Pinot Gris, Chardonnay, Riesling

Pinot Gris – Seriously, this wine goes with just about anything. Its ability to handle herbs, onions and garlic along with poultry and Auntie Ethel’s vegetable medley makes it a perfect and solid pick.

Unoaked Chardonnay – Fresh, vibrant and lively, Chardonnay is still the most popular white wine for US wine-drinkers, and unoaked Chardonnay is a natural for the holidays, served with the meal or gifting to the hard-working host or hostess.

Riesling – Minnesotans have a love affair with Rieslings, and Oregon produces Rieslings perfect for Thanksgiving with good intensity and just a hint of sweetness. They have inherent flavors of apple, honey, and apricot while their good acidity pairs wonderfully with sweet potatoes, turkey and herb-based stuffing.



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THE GREAT HOLIDAY RED

Pinot Noir – A very elegant, yet versatile wine that pairs extremely well with most proteins, as well as earthy and rustic vegetables and sides, and fruit flavors of cranberry, cherry, raspberry and plum.

Making it fast and nearly effortless for your wine shopping, these five wines are available from the award-winning A to Z WINEWORKS of Oregon. A to Z works with vineyards across Oregon who practice biodynamic principles to farm owned and long-leased vineyards. Their commitment to excellence is matched by

a belief in fair value and sustainability in business as well as farming and a drive to offer the highest quality for the best value. For that reason and for the reason that their grapes [Pinot Gris, Chardonnay, Riesling and Pinot Noir] are surefire pairings with holiday fare, A to Z is an easy choice. Twice named Top 100 Wines in the Wine Spectator and 2016 Critic’s Choice Award. One more note, A to Z wines are bottled with Stelvin® closures so no corkscrew or wine key is needed!

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- A to Z Chardonnay \$13.99 / 750ml bottle
- A to Z Riesling \$14.99 / 750ml bottle
- *[92 PTS & BEST BUY, #17, TOP 100 WINE ENTHUSIAST].
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A to Z Pinot Noir \$16.99 / 750ml bottle *[2016 CRITIC’S CHOICE]

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18 ideas for making holiday memories



Counting down to Christmas Day means many different things to people across the globe. Although families likely have several different traditions they anticipate each year, it can be fun to incorporate some new merrymakers into the festivities. Here are some festive ideas to include in the days leading up to Christmas — a special family calendar of fun finds.

1. Annual memento:

Have the kids or adults make one new



handmade ornament each year. This way the tree is always evolving, and everyone can track milestones.

2. Cookie day:

Devote one day to making Christmas cookies. Invite friends or family members over. Distribute some cookies to elderly neighbors.

3. Holiday classic:

Spend a night in and watch a classic Christmas flick you've never seen before. Streaming movie services often put classics and obscure titles into rotation during the holiday season.

4. Christmas concert:

Host a gathering of children where they can sing or perform their favorite tunes for an audience. Take it on the road to a nearby nursing home.

5. Dine out:

Take a break from cooking, shopping and hosting and stop into a restaurant you've been meaning to try. Keep it local to support nearby businesses.

6. Adopt a child/family:

Volunteer with a charitable organization that provides for less fortunate families. Answer the Christmas desires of a needy child or family by purchasing an item on their wish lists.

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7. See the sights:

Pack the children into the family car to tour nearby areas and look at Christmas lights/displays. Bring along cookies and hot chocolate.

8. Trim a tree:

Get together with adult friends at a tree-trimming party. Rotate the hosting house each year.

9. Play dress-up:

A gentleman can dress up as the man in red and pop into a friend's holiday gathering.

10. Wilderness walk:

Enjoy the crisp air and snow and see a local park from a winter perspective.

11. Acts of kindness:

Choose any act of kindness and make it happen this Christmas. It can include feeding the hungry or helping a disabled person shop for the season.

12. Kids' Secret Santa:

Spread the joy of giving by having the kids choose a sibling's or friend's name from a hat and purchasing or making a gift for that person.

13. Hand out hot chocolate:

Make a big thermos of hot chocolate and give it out to shoppers or workers who have been out in the cold.

14. Read religious stories:

Understand the true meaning of the season by reading Biblical passages.

15. Camp-in:

The first night the tree is decorated, allow the kids to sleep beside it under the glow of Christmas lights.

16. Scavenger hunt:

Plan holiday-themed trivia questions

and hide small trinkets for children to find.

17. Surprise box:

Put a gender and age nonspecific gift into a box. On Christmas Eve or Christmas Day, the person who finds a hidden gift tag under their chair at dinner gets to open the box.

18. Family portrait:

Wear your holiday finery and pose for a portrait that actually will be printed and framed.



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Baking shortcuts for time-pressed entertainers



Tis the season for baking cookies, cakes and other treats. However, during the holiday rush, it's easy to get side-tracked or tired, and perhaps even a little bit overwhelmed by all the things to do in such a short period of time. Holiday baking doesn't have to add to seasonal stress. With these tips and shortcuts, there will be plenty of sweet treats for the family.

Stick with tested recipes

Although holiday bakers may want to branch out a bit with their culinary creativity, recipes that have previously been prepared with great success can take some of the work out of holiday baking. Preparing recipes you recall preparing in the past is much easier than trying something new. If you'd like, add sparkle to old standards, such as decorating oatmeal or chocolate chip cookies with colored sprinkles.

Cookies are fast-baking

Did you know that cookies were originally made to test oven temperatures? Culinary historians say that cookies were first made to test if an oven was hot enough to bake other goods. Today, cookies can be whipped up in mere minutes. Make a batch of dough and then freeze or refrigerate it, thawing it when the time comes to bake. Also, think about baking one day and decorating the next if pressed for time.

Embrace colored candy melts

Icing can be tricky to master. Simply heating colored candy melts and pouring over cakes or painting onto cookies can add festive appeal to desserts. Candy

melts even come in many different colors and can be combined to achieve the tint desired.

Keep ingredients in top form

Don't let poorly performing ingredients or a lack of supplies be your undoing. Butter can be softened quickly in the microwave when needed for recipes. Eggs can be brought to room temperature by allowing them to sit in a bowl of warm water. Ensure that brown sugar stays soft by putting a piece of sliced bread in the container.

Don't forget to stock up on other baking staples, such as vanilla and almond extracts, baking powder/soda, molasses, and confectioner's sugar.

Don't bake from scratch

Not all recipes need to be made from scratch. Boxed cake mixes can be embellished and turned into delicious desserts without much fuss. Substitute melted butter for oil, buttermilk for water, and add an extra egg for a rich cake. Mix in chocolate chips or nuts or experiment with garnishes for a festive look.

Parchment paper is key

Line cookie sheets or cake pans with parchment paper for easy dessert release and quick cleanup. Parchment paper and even foil can help lift cakes or cookie bars out of pans so they look neat and do not stick.

Holiday baking can be made much easier by employing a few tricks of the trade.

Use a cookie mix

Who says you have to toil and make cookies from scratch? It's the thought that counts, and any number of creative recipes can begin by utilizing a premade baking mix. These mixes already have most of the dry cookie ingredients sifted together, including flour, baking soda, baking powder, salt, and sugar. All you have to do is add the wet ingredients and any extra embellishments to make the mix your own. If mixes are too much work, purchase refrigerated or frozen cookie dough. Include your own add-ins, such as nuts, white chocolate chips, bits of dried fruit, or crumbled candy canes, to give the premade dough a unique flavor.

Prepare ahead

Many cookie dough recipes can be made and stored for later use. In fact, refrigerating a log of cookie dough can make it easier to cut or handle later on. Spread out the bulk of your baking over two days and you might feel less taxed.

Try a no-bake recipe

Creative culinary experts continually reveal their clever tricks, and many of these include no-bake versions of favorite desserts. No bake cookies come together in a matter of minutes, but still employ a host of delicious ingredients. Recipes frequently feature similar ingredients to traditional cookies, but rely on chocolate, honey or peanut butter as the setting agent to keep them together. Bakers may also like not having to turn on their ovens.



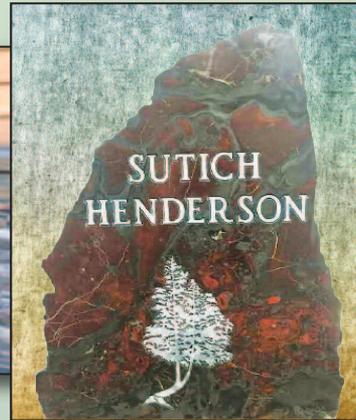
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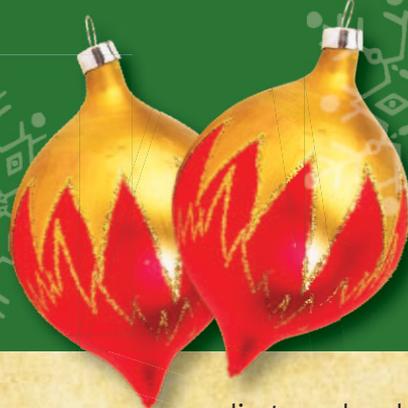


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Festive tree-trimming tips and techniques



People have visited forests to select their Christmas trees for centuries. While tree sellers conveniently stationed in store parking lots and artificial trees displayed in various retailers have led fewer people to venture into the wilderness, the Christmas tree is still an important component of holiday celebrations.

Long before the spread of Christianity, evergreen plants and trees held special meaning for people during the winter. Boughs and garlands were hung in homes and over doors and windows to repel evil spirits and illnesses. On the winter solstice, the greenery would represent that spring would once again arrive and banish winter's dreariness.

Germans who decorated trees inside of their homes are credited with starting Christian Christmas tree traditions during the 16th century. Early Americans were late to adopt Christmas trees because early Puritan settlers thought the tradition — as well as carols and other concepts — were Pagan influences. It took

the popularity of England's Queen Victoria and her German Prince Albert appearing around a decorated Christmas tree to eventually win over much of Europe, Canada and the United States.

Trees are very popular today. According to StatisticsBrain, 10 million artificial trees are sold in the United States each year, while 34.5 million real trees are sold annually. Such trees require decorating, and the following secrets and tips can help celebrants do just that.



- Prune the tree first. Be sure to shape the tree as desired, since natural trees will have branches sticking out. Wear gardening gloves to avoid being covered in sap.
- Position trees away from heat sources, such as fireplaces, vents or radiators, which can cause the tree to dry out prematurely and become a fire risk.
- For added safety, anchor a tree to a wall or ceiling, so it will not tumble over onto children or curious pets.
- In homage of the first German Christmas trees, decorate with natural in-

gredients, such as berries and pinecones. Also, use apples, nuts and marzipan candies.

- To free up more space for presents, place a narrow tree stand inside of a waterproof planting container. Place the tree inside. This will provide a more streamlined look that's neater than a tree skirt.
- The more lights the better, especially on dense trees.
- For a whimsical approach, match the tree decor to home decor and the color of furniture.
- Make handcrafted ornaments with the whole family.
- Hang the most delicate pieces toward the top where they won't be disturbed.
- Step back and enjoy your handiwork, which will also give you a chance to find any blank spots that need filling in.

Tree trimming is one of the most enjoyable aspects of the holiday season, and there are no rules other than safety guidelines when it comes to decorating.

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Pasty class
See/ 2

North Country Christmas...inside

CHRISTMAS

the Tower-Soudan
TIMBERJAY

\$1.00 Now In Our 26th Year Serving Northern St. Louis County! VOL. 26, ISSUE 47 November

SULFIDE MINING
Agencies seek legal help on Polymine
DNR, MPCA need to determine EIS adequacy and resolve financial...

by MARSHALL HELMBERGER
Managing Editor

REGIONAL — The state's Department of Natural Resources and Pollution Control Agency are in the process of hiring an outside law firm to guide the two state agencies as they finalize their decision-making on Polymine Mining's proposed copper-nickel mine, near Rabbit.

The DNR released its Final Environmental Impact Statement on the proposal on Nov. 6, but still needs to determine the adequacy of the document and whether to move forward with permitting after that. According to DNR Assistant Commissioner Barb Maramore, the law firm would guide the two agencies on the legal aspects of the adequacy decision as well as a financial review, should the DNR Commissioner decide to move ahead with permitting.

a separate financial review last year to help reporters last year said he wants to give its backers help. See POLYMI

COOK
Council forgone salaries
Move will help water and sewer...

by MARSHALL HELMBERGER
Managing Editor

COOK — Members of City Council are giving up 10 salaries next year to help pay water and sewer bills for local businesses. The council made the decision at their regular meeting last Thursday, and it isn't the first time that the council has taken such action to help the city pay for the cost of infrastructure.

They have always recognized the fiscal responsibility of protecting infrastructure investment.

Theresa Martin and her husband serve the people of Cook and they're burden the water rates put on renters and homeowners," said Cook-Treasurer Theresa Martin. "They have always recognized responsibility of protecting infrastructure investment."

Cook water and sewer costs are currently pay a base rate of \$54 a month which is helping the city cover of a city-wide upgrade in recent years, and storm sewer lines, a recent...

See COOK on page 10

HOLIDAY TREATS
TART TRADITION
Gloria Dei Church fundraiser dates back many years

by JOHN SUMMIT
Tower-Soudan Editor

FIKE-TWO — The basement at Gloria Dei Lutheran Church was buzzing with busy workers at their stations last week. Everyone knew what they needed to do.

"I've been doing this for 26 years," said Eklova Clark, chairman of the Gloria Dei Women's group that sponsors this annual fundraiser. But no one in the room could exactly remember when the holiday tart tradition had stretched back at least 35 years.

Evelyn Esala, of Embarras, said the first few years of tart-making featured a hand-made puff pastry, where thin layers of butter were rolled into the dough.

"It was very time consuming," she said. "They also used to make the prunes filling by hand."

Everyone there had holiday memories that featured the delicate pastries.

"They were a Christmas treat," said Clark. "My mother made them but the recipe came from my aunt Signe Norha." Clark said Norha would always tuck some away in the freezer for when Clark visited after Christmas, because she knew how fond she was of them. While her family always made prune tarts, Clark said nowadays she is quite fond of the apricot.

Evelyn Esala was joined by her granddaughter, Becky Lindquist of Prior Lake. Lindquist is set to be married on Nov. 25, but was taking a few days off from her wedding preparations to help out at Gloria Dei. Evelyn said she had already made tarts for her granddaughter's wedding reception.

This year the crew was using new tart-cutters, with beautiful wooden handles, hand-made by Timothy Herring.

"The ladies never could figure out how my mother was able to make all her tarts the same size," said Tim's mother Annette. "Everyone else cut them free-hand." Annette's father had made a tart-cutter for his wife, Lina Hujanen, ensuring perfectly-sized pastries.

See TARTS on page 10

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Fresh Christmas tree care

Christmas trees are often the centerpiece of holiday decor and one of the hallmarks of the season.

The National Christmas Tree Association states that there are approximately 25 to 30 million real Christmas trees sold each year in the United States, where there are close to 350 million currently growing on Christmas tree farms. The NCTA also notes that, when a Christmas tree is cut, more than half of its weight is water. To maintain its quality and appearance, keeping the tree hydrated is of utmost importance. There are other steps to take as well to

minimize needle loss and help ensure the tree lasts through the holiday season.

- **Buy a quality tree**

It's advisable to buy a freshly cut tree from a local nursery or cut one down yourself. Trees available at tree lots may have been



cut down weeks prior and may have already started to deteriorate. Some needle loss is to be

expected, but if the tree you're considering loses lots of needles when shaken, go elsewhere.

- **Fit the stand to the tree**

Rather than whittling down the trunk to

fit the stand, choose a stand with an adequate reservoir to fit the trunk and water. Stands should provide one quart of water per inch of stem diameter.

Make a fresh cut in the trunk before putting the tree in the stand. Be careful to cut perpendicular to the stem axis, not at an angle or v-shape. The outer layers of wood are the most efficient in absorbing water and should not be removed.

- **Keep it cool**

Trees used to being outdoors and not inside. Therefore, inside the home, place the tree away from a heat source to prolong its life. Avoid drafts from heating vents, radiators and fireplaces as well.

- **Consider a living tree**

Living trees can be planted in the yard after the season, ensuring that the beauty of the evergreen can be enjoyed year-round. Select a tree that is hardy to your planting zone. Live trees often need to be transitioned from the outdoors to a garage and then into the house so they will not be shocked. Reverse this process when returning the tree to the outdoors. Do not keep the tree inside longer than 10 days, advises HGTV.



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For more details, follow us on Facebook

This activity is made possible in part by the Ely Chamber of Commerce, the Donald G. Gardner Humanities Trust and the voters of Minnesota through a grant from the Arrowhead Regional Arts Council, thanks to appropriations from the Minnesota State Legislature's general and arts and cultural heritage funds.



Healthy holiday recipes

Great food options from the folks at Natural Harvest

With the holidays upon us, it's officially the season of eating. So what could be better than some hearty, tasty, and healthy recipes that are ideal for the season. You can thank the folks at Natural Harvest Food Co-op in Virginia for these outstanding options for great holiday meals and side dishes.

Wild Rice Stuffing

Total Time: 70 minutes | Servings: 8

Ingredients:

1/2 cup wild rice
6 cups bread cubes
1 medium onion
3 stalks celery
2 cups mushrooms
1/2 pound sausage (optional)
1/2 cup raisins
1 tablespoon rubbed sage
1/2 cup slivered almonds
fresh parsley
salt & pepper
enough chicken broth to moisten bread cubes well

Simmer wild rice in salted water until cooked, then drain. Put bread cubes on a sheet pan and bake in a 300° F oven until dry, about 20 minutes. Sauté the veggies in butter until tender, add sausage and sauté until no longer pink. In a large bowl, combine the bread cubes with the rice, veggies and all other ingredients. Put in a casserole dish, put little butter pats on top and bake covered for about 40 minutes in a 350° F oven. Uncover and bake for 10 more minutes.



Sweet Potato Pie

Total Time: 90 minutes | Servings: 8

Ingredients:

1 pound and 3 ounces sweet potatoes, peeled and cubed
1-1/4 cups plain yogurt
3/4 cup brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
2 eggs
3 egg yolks
1 pie shell

Steam cubed sweet potatoes until soft, mash and set aside. When cooled, add the rest of the ingredients and mix until well combined. Pour batter into pie shell and bake for 50-55 minutes or until the custard reaches 165° to 180° F. Remove pie from oven and cool.



Eggnog Cheesecake Bars

Prep Time: 80 minutes | Servings: 18

Ingredients:

12 graham crackers
3 tablespoons sugar
4 tablespoons salted butter
1 pound cream cheese
3/4 cup sugar
2 large eggs
1 egg yolk
3/4 cup eggnog
1-1/2 tablespoons cornstarch
1-1/2 tablespoons brandy
1 teaspoon vanilla
1/2 teaspoon freshly grated nutmeg

Heat oven to 350° F. Coat a 9-inch square baking pan with cooking spray. Stir together crackers, sugar and butter, press into bottom of pan. Bake until crust is just brown, about 12-15 minutes. Beat cream cheese until fluffy, about 2 minutes. Add remaining ingredients and beat until smooth. Set in a roasting pan and add enough hot water to come halfway up the sides of the baking pan. Bake until just set, 40-45 minutes. Take out of water bath and let cool for 30 minutes, then refrigerate for at least three hours.

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TOWER, MN Log cabin retreat, your own private island, Lake Vermilion. Restored historic cabin in towering pines + guest cabin at waters edge, furnished. Main cabin offers great rm w/vaulted ceiling, firepl, blue water vistas, modern kitchen. Yr-rnd guest cabin w/firepl & screen porch. Hot tub, happy hour pt w/9 mile sunset view, swimming cove.

OFFERED AT \$698,500
DETAILS 3 BD 1,208 SF
5.75 ACRES 2,195 FT SHORELINE
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Lake Of The Woods Island Living

ANGLE INLET, MN Stone cabin w/panoramic views at the edge of the Northernmost US border—short ride across calm water to mainland. A stone mason's life's work, furnished cabin w/sunrise & sunset views! Fireplace, kitchen w/modern appliances, custom furniture. Hand laid stone walls & paths. Workshop, boathouse, dock, full width deck.

OFFERED AT \$429,000
DETAILS 3 BD / 1 BTH 1,350 SF
1.3 ACRES 780 FT SHORELINE
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Golf Course Cabin Living

GILBERT, MN Custom log home, level lot on private golf course w/dock on Lake Eshquaguma at country club, 12 miles to Virginia. Home features vaulted great rm and brand new granite/cherry kitchen. Main flr master w/private bath & doors to deck. Spacious loft w/bath. Full LL offers BR w/full bath. Golf cart garage, paved drive, cart path to course.

OFFERED AT \$299,500
DETAILS 3 BD / 4 BTH 2,988 SF
1.5 ACRES
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Sunny Daisy Bay Estate

TOWER, MN Lake Vermilion estate w/sand shoreline, island studded views of both Daisy Bay & Big Bay through prow front ash great rm. S-Facing shoreline, close to town, golf, dining. Granite/hickory kitchen. 3 car gar w/apt above incl. kitchen. 2nd gar w/rec rm above incl. 2 beds/toilet, lakeside deck. 2 stall boathouse w/dbl rails. 3 docks.

OFFERED AT \$1,190,000
DETAILS 4 BD / 3 BTH 3,708 SF
1.4 ACRES 250 FT SHORELINE
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Niles Bay Perfect Sand Beach

COOK, MN Furnished one owner Lake Vermilion year round retreat on fantastic S.-facing sand beach w/open level yard, incredible ocean like view across Niles Bay! 2+ stall ins. garage. Vaulted great rm w/hdwd flr, wood stove & glass door to lakefront deck. Spacious kitchen. Lakeside master. Walkout LL. Dock, fish cleaning bldg, boat launch.

OFFERED AT \$409,000
DETAILS 3 BD / 2 BTH 2,340 SF
0.6 ACRES 101 FT SHORELINE
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Vermilion Paradise

TOWER, MN Furnished home w/sand shoreline, private gradual lot, beautiful Big Bay/Ely Island views! 3 mi to town. Cedar sided home w/chalet front great rm at waters edge, firepl, glass doors to lakefront deck. Kitchen w/dbl ovens & island open to great rm. Lakeside master. Wlkout LL. Oversize boathouse. Permanent dock. 4 car garage.

OFFERED AT \$695,000
DETAILS 5 BD / 3 BTH 3,200 SF
2.75 ACRES 245 FT SHORELINE
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Lake Vermilion Legacy Property

COOK, MN 2 private peninsulas including a secluded bay. Pristine coastline & never logged acres in area of breathtaking scenery. Choice of building sites offer blue water vistas, sounds of water lapping shore, towering pines, rock outcroppings, and island studded sunsets. See into Norwegian Bay, across Wakemup Bay, & into your private bay or Black Bay. Property can be divided into multiple lots.

OFFERED AT \$998,500
DETAILS 44.83 ACRES 6,840 FT SHORELINE
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Historic Birch Point Estate

TOWER, MINNESOTA Lake Vermilion Estate, site of historic Birch Point Inn. Set on S.-facing shoreline. Nantucket

OFFERED AT	\$1,690,000
DETAILS	3 BD/3 BTH 2,940 SF 200 ft shoreline 2.7 ACRES

style home at waters edge w/5 matching cabins.



Timber Frame Masterpiece

COOK, MINNESOTA Lake Vermilion Douglas Fir timber frame retreat with 2 mile view! On prime Frazer Bay.

OFFERED AT	\$859,875
DETAILS	3 BD/4 BTH 4,131 SF 196 ft shoreline 2 ACRES

Dream kitchen, lakefront deck, loft & walkout LL.



Luxurious Vermilion Retreat

TOWER, MINNESOTA Furnished home right out of "Cabin Living"! Private cove, gradual lot, big water views!

OFFERED AT	\$784,500
DETAILS	3 BD/3 BTH 2,069 SF 291 ft shoreline 3.4 ACRES

Screened deck/hot tub. 2 docks, boat-house, 3 stall gar.



Luxury Country Paradise

MT. IRON, MINNESOTA Private estate! Cedar home w/lg. att. gar, guest cab, sauna. Kitchen w/Aga stove & Sub-

OFFERED AT	\$889,500
DETAILS	3 BD/3 BTH 5,240 SF 3,858 ft shoreline 30 ACRES

zero appliances. Wine cellar. 2 add. huge htd garages!

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