





# HOLIDAY HAPPENINGS

#### Christmas Parades:

**Lawton** – Holiday in the Park "Caroling in the Park" Parade and Tree Lighting Ceremony, 7 p.m. Nov. 19, Elmer Thomas Park.

**Walters** – 6 p.m. Dec. 3. Decorate floats like a favorite movie for "It's a Hollywood Christmas." To be eligible for first-, second- and third-place cash prizes, parade participants must fill out a form available at Walters Bank & Trust.

**Duncan** – Theme is "Miracle on Main Street." 3 p.m. Dec. 3.

**Comanche** – Floats line up at 5 p.m. at Comanche High School, parade begins at 6 p.m. Dec. 3. Cash prizes awarded for floats and for VFD trucks.

**Marlow** – 10 a.m. Dec. 3. Interested entries are asked to contact the Marlow Chamber of Commerce office, 580-658-2212 for exact lineup locations and times.

**Cache** – 5:30 p.m. Dec. 10. Caroling, pictures with Santa, hot chocolate and more following the parade in Cache City Park.

**Waurika** – Theme is "America the Great" 6:30 p.m. Dec. 17. Attendees can enter a post-parade drawing by filling out a form published in the Waurika News Journal.

**Medicine Park** – 2 p.m. Dec. 17. Lineup is at 1:30 near the Lawtonka Dam. Activities include a carnival at Main Stage and refreshments in some businesses.

#### Holiday Events:

*Chickasha Festival of Light* shines for the 23rd year from 6 to 10 p.m. Sundays through Thursdays and until 11 p.m. Fridays and Saturdays in Shannon Springs Park beginning Nov. 22.

This nationally recognized symbol of community spirit draws more than 250,000 visitors annually. It has won numerous awards as a top attraction since its beginning in 1993. More than just a light show, the experience includes horse-drawn carriage rides, photo opportunities with Santa.

Kick off the holiday season at the annual *Main Street Duncan Holiday Stroll* from 5-8 p.m. Nov. 19. Enjoy live holiday music as the smell of hot cocoa wafts through the air. Santa will be on hand to go over wish lists, and merchants will offer free refreshments and gift wrapping.

Chisholm Trail Kiwanis Club of Duncan *Christmas tree and stand sales* begin Nov. 25 in Kiddieland in Fuqua Park. Trees range from \$10 to \$100. Hours are 2 to 8 p.m. Mondays through Fridays; 10 to 7 p.m. Saturdays; and 1 to 5 p.m. Sundays.

*Tree-lighting festivities* are scheduled for 6-8 p.m. on Nov. 28 Cameron University in Lawton and on Nov. 29 at CU-Duncan. The come-and-go events will include horse-drawn carriage rides, cookie-decorating stations for kids of all ages and the lighting of a fully decorated tree. Refreshments will be served.

Enjoy an evening of Christmas cheer and festivities at the *905 Christmas in the Park* beginning 6:30 p.m. Dec. 1 in Fuqua Park in Duncan. Munch on cookies, sip hot chocolate and take in the decorations and nostalgia while listening to carolers. Drop by the caboose and the Stephens County Museum to visit with Santa. At 7 p.m. sharp, the 905's bell will ring and the locomotive will light up.

A performance of *Handel's "Messiah"* begins at 8 p.m. Dec. 10 in McMahon Memorial Auditorium. This is a free concert sponsored by the Lawton Schubert Music Club, Fort Sill's New Post Chapel and the CU Department of Music. For information, call the Cameron University Department of Music at 580-581-2440.

Stephens County Community Christmas Dinner 11 a.m. – 2 p.m. Dec. 25. Stephens County Fair & Expo Center. Call 580-255-3231 to make your reservation.



LAWTON · FORT SILL

501 SW BAVE

Lawton, OK 73501

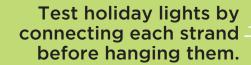
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www.fbclawton.org

# OLIDAY LIGHTING SAFETY TIPS



Consider purchasing LED holiday lights; they are cool to the touch and more energy efficient than incandescent bulbs.



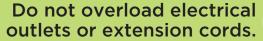


Make sure there are no broken bulbs or damaged or frayed cords. Discard any defective strands.





Avoid resting bulbs on tree needles and branches. Try using a clip to keep the bulbs upright.

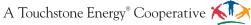




Turn off all indoor and outdoor holiday lighting before leaving the house or going to bed.







# Illuminate your holidays with safety

Don't let the bright and colorful tips on safe holiday decorating.

ficial tree, make sure you choose one a real tree, make sure that the needles lights each year. are green and sturdy with a trunk that is sticky with resin. These are indicators that your tree is well-hydrated. Keep your tree stand filled with water Before hanging your lights, check the plugged into an outlet with ground so that the tree does not become overly dry and present a fire hazard.

ting devices, such as space heaters or damaged products. radiators, which can become fire haz-Association reports an annual average of 210 home fires as a result of Christmas tree mishaps.

sparkle of the season distract you from side or outside of the home should carpets, through doorways, or where taking the precautions that you need have a label indicating that they have they could be damaged by furniture. to stay safe when decorating. Here are been certified by an accredited in-

strands for broken bulbs as well as fault circuit interrupter protection. fraying or bare wires that could pres-Never place a tree near heat-emit- ent electrical hazards. Always replace leaving the home or going to sleep. A

Typically, one extension cord ards. The National Fire Protection should only have three strands of ity hope your season will be merry, lights connected to it at most, but bright, and safe. For more informayou should also check that the extion on electrical safety, visit SafeElectension cord is rated for its intended tricity.org.

Any lights that are hung either in- use. Never run extension cords under

When decorating outside, always be dependent testing laboratory. The sure to look up and double check that If you are decorating with an arti- Consumer Product Safety Commis- you and any equipment, such as a ladsion estimates that 1,300 people are der or a light strand, are a minimum with fire resistance protection. With treated for injuries involving holiday 10 feet away from overhead power lines. When securing light strands, Also make sure the lights are rated never staple or nail them into place, as for the location in which they will be this could damage the product. Outused — whether indoors or outside. door lights and decorations should be

> Be sure to turn off all lights before timer can help you do this.

> Cotton Electric and Safe Electric-

# Gifting an electronic? Look for one of these safety certification marks:



Information collected from Occupational Safety and Health Administration's list of nationally recognized laboratories.



# MORE SAVINGS, MORE DECORATING.





# 'Tis the season to make sure your Co-op Connections Card - or the app - is always nearby

always up-to-date with the latest gadgets. Santa's had a smart phone since they be found at Connections.Coop.

nections. Coop and downloaded the Coop Connections mobile app. With it, he may be shopping.

always uses the app to look for the best service area. deals in lodging, sleigh or car rentals and restaurants.

When he's shopping online, the Jolly Old Elf goes to Connections. Coop first. He signed up for the Cash Back Mall plan and uses that portal to enter web- jewelry to toys and beyond. sites for national retailers such as Bass He piles up plenty of cash rewards that electric cooperative.

As we all know, Santa and his elves are way and, when he hits \$25, he gets a

He takes advantage of other Partner came into vogue and his favorite app can Deals, too. Coupons.com lets him know about discounts on top brands and Sim-That's right, The Big Guy went to Conply Rewards helps with holiday travel expenses.

Cotton Electric members can save he can check for money-saving deals in a bundle during the holiday shopping Walters, Lawton, Duncan or wherever season with Co-op Connections Cards, too. There are many local businesses of-The Man in Red travels a lot, and he fering discounts in the Cotton Electric

> There are hundreds of offers available across the nation. Using the keyword "gift" at www.connections.coop brings up countless deals! The retail category ranges from flowers to electronics to

Co-op Connections is just another Pro Shops, Macy's, Target and Walmart. benefit to being a member of your local

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- Salads
- Appetizers



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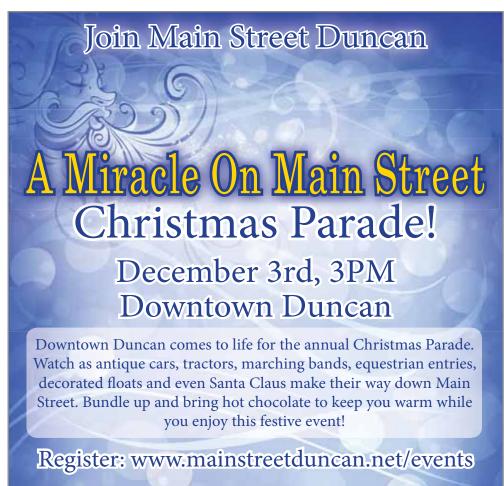
**Directly North of** Rockin' H!



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# Shop local

# Your community will thank you

Holiday shopping dominates many people's free time between the day after economy. Studies have found that indetively small amount of the hundreds of the disparity between revenue recirculaholiday season.

bevy of options at their disposal as they city. The former recirculated 51.1 perembark on the annual holiday shopping cent of revenue into the local economy, season. Traditional in-store retailers are while the latter recirculated less than 14 still around, and online shopping con-percent. Similar results were discovered tinues to grow in popularity with each in many cities, indicating that buying loholiday season. But many holiday shop- cal not only benefits local business ownpers are looking to buy local this holiday ers, but also the communities those ownseason, and such a decision can pay a ers and their customers call home. host of dividends for both shoppers and the merchants in the communities they community. One of the biggest ways locall home.

- Buying local benefits your local Thanksgiving and the final days before pendent, locally-owned retailers return Christmas. While many may shop 'til a far greater percentage of their revenue they drop on Black Friday and Cyber into their local economies than national Monday, those days account for a rela- chain stores. One such study examined billions of dollars that are spent each tion among independent, locally-owned businesses in Raleigh, North Carolina, Shoppers in the 21st Century have a versus four major national chains in the
  - Buying local creates jobs in your cal business owners recirculate revenue



locally is job creation. While national chains also create jobs, such jobs only benefit a community if the chains are local mall is a considerable drive away, are not employing many fellow commucommunity are more likely to employ residents of your town.

to more unique gifts. In addition to the economic benefits of buying local, shopcraftsmen is more unique than mass-produced items found on the shelves of national retailers. Recipients may cherish more unique items that they cannot find on their own, and that appreciation may even spur them to visit more local retailers after the holiday season has come and munities they call home.

gone, benefiting their own communities in so doing.

• Local business may provide a more located within that community. If the personal touch. Buying from national chains has its advantages, but customer chances are the chains within that mall service is not always one of them. Should your loved ones encounter problems nity members. Local businesses in your with their gift that requires assistance, they might be forced to wait on the phone for extended periods of time as • Shopping local may provide access they and thousands of others wait for customer service representatives to answer their calls. Local businesses do not pers may find merchandise made by local deal with nearly the volume of customers as national retailers and, therefore, are capable of addressing concerns more quickly and personally than large chains.

Buying local not only benefits small business owners, but it also pays dividends for their customers and the com-





# Make gifts personal with DIY labels

(Family Features) After spending this holiday season at joann.com. hours scouring stores for the perfect gift for each person on your list, the last thing you want to do is bury your thoughtful gesture in generic wrapping. Fortunately, with the right tools and a little creativity, you can make your gift boxes just as personal as the gifts they contain.

When you opt to create your own handmade gift labels, the options are nearly endless. If there are a large number of kids in your group, try making labels with photos instead of names so even the little ones who can't read can get in on the fun when it's time to hand out gifts. Or for a more crafty approach, look to one of these ideas from the crafting experts at Jo-Ann Fabric and Craft Stores, which will make your presents so pretty it almost seems a shame to open them.

Find more ideas for DIY projects to put a personal touch on your presents

#### DIY Gift Toppers

Crafting time: 1-2 hours Skill level: Beginner

#### Supplies and Tools:

12-inch paper trimmer with aluminum cut rail

Cardstock

Adhesive

Twine

Fiskars Label/Simple Double Tag Maker with Built-in Eyelet Setter

Fiskars Banner Thick Materials Shape Punch

Wood veneer

Ribbon

Alphabet stickers

Fiskars Banner/Artisan Double Tag Maker with Built-in Eyelet Setter 8-inch scissors

### Wooden Banner Gift Topper

Use the punch for thick materials to cut banner pieces from wood veneer. Tie thick piece of ribbon around gift box, and adhere wooden banner pieces to top. Apply alphabet stickers to banner pieces to spell a festive word or gift recipient's name. Wrap twine around ribbon and banner to complete.

## **Bow Gift Topper**

Cut two simple labels out of cardstock using label punch and four banners out of cardstock using banner punch.

Gently roll two simple labels in half, avoiding putting a crease in cardstock. Use scissors to trim flat end to match angled end. Align simple label on top of two banner labels, and trim flat end of banners to match angle of simple label. Adhere trimmed banner shapes to untrimmed banner shapes. Check that untrimmed banners extend beyond end of trimmed banners. Curl up points by wrapping cardstock around scissor blades or a pencil.

Adhere two ends of simple labels and glue to banner pieces to create bow loops.

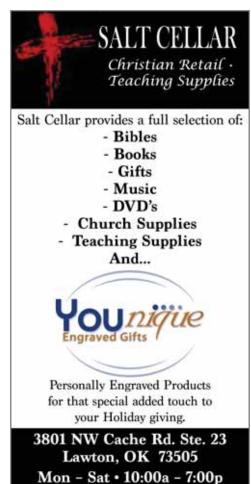
Use paper trimmer to cut small piece of cardstock for bow center. Gently roll in half and adhere. Adhere bow sections together and attach to top of gift box.

## Rosette Gift Topper

Use paper trimmer to cut two 3-by-6inch pieces of cardstock. Fold each piece of cardstock accordion style then fold in half to form fan. Adhere two pieces together to create rosette, and secure at center with twine. Using label maker punch, cut simple label. After punching tag, punch hang hole using hole punch at front of tool. Glue rosette to top of gift box and attach simple label with twine.



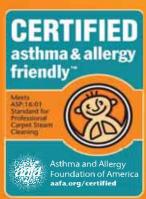






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# GRACIOUS GIFT GIVING

# Perfect presents for every person on your list

FAMILY FEATURES

oliday season means it's time to start picking out stocking stuffers and gifts that perfectly match every friend and family member – including four-legged ones – on your list. But when that list grows longer and longer and you find that not everyone is so easy to buy for, the right present can be difficult to find. Instead of spending more time head-scratching than gift-wrapping, keep everyone jolly by going for one of these great gift ideas.







#### **Practical Pens and Pencils**

If you're searching for a present for someone who always seems to be difficult to shop for, give a fun, yet practical gift, such as a Zebra Pen. There's no doubt that it's tough to find a gift for dad, which is why the sleek F-701 stainless steel ballpoint pen is perfect. Give the artist on your list a bit of inspiration with Sarasa colored gel pens or help your students take on schoolwork with Cadoozles mechanical pencils. Find more stocking stuffer ideas at zebrapen. com.



Photo courtesy of Getty Images

# The Gift of Sight

This holiday season, give a gift that changes the way your loved one sees the world – the gift of great vision from VSP Direct. Plans start as low as \$17 per month and include a comprehensive eye exam, glasses and/or contacts, and the lowest out-of-pocket costs. Plus, with coverage from the No. 1 name in vision care, it's a gift that keeps giving, even after the holidays are over. Visit givevspdirect. com to learn more.



#### Fit and Toned for the New Year

Need a gift for someone looking to start a fitness routine or the workout enthusiast who has everything? The Ab Carver Pro from Perfect Fitness has a carbon steel spring engine that provides resistance while rolling out and assistance rolling back, activating more muscles than an ordinary ab roller. Its wide wheel and ergonomic handles deliver a powerful core and arm workout for those of any fitness level. It also comes with kneepads and a variety of downloadable workouts. To see success stories or purchase, visit abcarverpro.com. Enter code HOLIDAY16 for 10 percent off.



# A Holiday Treat Your Dog Will Love

When shopping for your family this holiday season, don't forget your four-legged friend. Give your pup the gift of Pedigree Dentastix Treats to help combat dog breath and bring the whole family closer with holiday hugs and kisses. The Triple Action formula helps freshen breath, reduce tartar buildup and scrape away plaque to help clean hard-toreach teeth. Pedigree Dentastix Treats come in various sizes and flavors. Learn more at Pedigree.com/ Dentastix.



## A Sizzling, Tasteful Gift

A gift true to the occasion is a delicious meal perfect for sharing with family and friends. The Tasteful Gift package (\$69.99 with free shipping) from Omaha Steaks, which offers a holiday experience that can be shared with others, features premium steaks – two tender filet mignons and two beefy top sirloins – two boneless pork chops and an Omaha Steaks seasoning packet to emphasize the flavor. Dress up the meal with flavorful potatoes au gratin and caramel apple tartlets for a memorable finale. For more information, visit omahasteaks.com.



## Luxe Accessories Sure to Delight

Give the gift of luxury with brilliant jewelry imbued with lush velvet, the must-have fabric of the season. The I-shaped cuff from I.N.C. International Concepts features velvet detailing as well as clean architectural lines for a sophisticated and elegant, yet modern piece of jewelry that elevates any look and offers an unexpected take on the red-hot velvet trend. Fashionable, opulent and a fantastic value at \$30, this cuff can be found exclusively at Macy's stores and macys. com.

# Find great gifts for seniors on your list



at least one loved one on their shopping list who they can't seem to find anything for. Some people seem to have it all, while others may be less than forthcoming with regard to items they may need or want.

Many seniors tend to fall into the latter category. Shopping for holiday gifts for seniors can be difficult if shoppers don't know what seniors want. But the following are a handful of gift ideas that might make this holiday season that much more special for seniors.

#### Books

A 2015 survey from the Pew Research Center found that 69 percent of adults age 65 and over acknowledged reading at least one book in the previ- activity, including muscle-strengthous 12 months. That makes books a ening activities like weight training,

Every holiday shopper ends up with good bet for shoppers who don't know what to get their 65-and-over loved ones this holiday season. But shoppers might want to opt for more traditional print books rather than e-books, as the survey found that only 15 percent of readers age 65 and over had read an e-book in the previous 12 months.

## Gym membership

According to the Office of Disease Prevention and Health Promotion, more than 80 percent of adults do not meet the guidelines for aerobic and muscle-strengthening activities. That can be especially troubling for seniors, who are at greater risk for osteoporosis, a medical condition in which age-related tissue loss contributes to brittle, fragile bones. Physical





# Many seniors genuinely have everything they need, and such men and women may only want to spend more time with their children and grandchildren.

ily members stuck on what to get ag- get a free or discounted flight. If that's ing loved ones may want to consider not a possibility, some new luggage gifting a membership to a local gym. or a Global Hotel CardTM sponsored Many gyms offer heavily discounted by Orbitz", a gift card that can be rememberships to seniors, and such deemed at 70,000 hotels across the gyms may even offer senior fitness globe, is sure to please. classes at no additional cost.

## Travel gifts

every senior has the means to take can just resolve to spend more time off for parts unknown. A 2013 sur- with their elderly loved ones. Many vey from the Transamerica Center seniors genuinely have everything for Retirement Studies" found that they need, and such men and women 25 percent of retirees admitted they may only want to spend more time wished they would have saved more with their children and grandchilfor retirement travel. Holiday shop- dren. Make a New Year's resolution pers can light up seniors' smiles by to spend more time with the special gifting travel gifts this holiday season. seniors in your life if the perfect gift One idea is to transfer airline miles to is eluding you.

can help combat osteoporosis. Fam- an elderly loved one so he or she can

#### Family time

Shoppers who are especially stuck Many retirees love to travel, but not on what to get seniors for Christmas





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# Find simple ways to deck your halls The holiday season is rife with traditions that ple of holiday wreaths, which can be dressed up as

focus on fun and family. One such testament to much or as little as celebrants prefer. If you do not the festive spirit of the holiday season is the many have the time to string lights on the house, wrap homes and businesses decorated with the lights them around wreaths hung in windows or hang and colors that have become synonymous with the the wreaths on a home's main entrance. Celebrants

Decorating for the holiday season can be timeconsuming. While decking the halls may not consume as much time as holiday shopping and wrapping presents, according to data from a 2013 American Time Use Survey, interior and exterior exclusive to Christmas trees. Fill a vase or bowl with decorating for the holidays may consume anywhere metallic ornaments and place it in a prominent lofrom 2.5 to 3 hours per session.

Holiday decorating includes things as simple as setting up a menorah or as complex as stringing lights on the exterior of a home. Though elaborate displays can take hours to erect, time-crunched holiday celebrants can still create festive, welcoming displays.

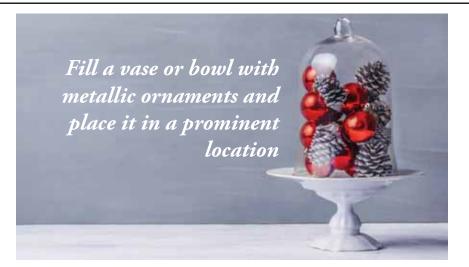
• Hang holiday wreaths. Holiday enthusiasts without much time to decorate can invest in a cou-

who want to go a less traditional route can hang wreaths made of holly, citrus fruits, ribbons, or any other greenery instead of the more customary evergreen wreaths.

- Decorate with ornaments. Ornaments are not cation, such as a busy hallway or the foyer of your home. Hang ornaments on clear filament from the mantle or within the main window of the house, where they can reflect tree lights and add sparkle.
- Bring in more greenery. Drape evergreen boughs on staircase handrailings or on the mantle, or use greenery to frame doorways. The scent will be inviting and things instantly will look more fes-







- Change the look of a room with holidaycolored decor if you do not want to clutter the space with knickknacks. A red and green blanket draped over the sofa can give off a comforting holiday vibe.
- way. Celebrants who do not have the can employ battery-operated faux cantime to decorate their entire homes can create a warm, inviting space by decorating their front doors and entryways.

• Use throws and decorative pillows. winter-inspired accessories by the front door so friends and family visiting for the season catch the holiday spirit the moment they walk through the door.

• Place LED candles in windows. Rather than contending with twinkle • Focus on the front door and entry- lights and electric cords, homeowners dles to create a homey appeal in windows and hallways throughout their homes.

Simplify holiday decorating with some Place greenery, bows, tinsel, lights, and easy tips to make houses cozy and festive.

# We want to help you "Deck The Halls" this Christmas!

Have an eye exam or find the perfect pair of frames November 1st -30th to earn a chance to win a Christmas Tree.

**Edwards Family Vision** 1619 W Elk Ave, Duncan, OK 580-255-1172



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To Book An Event

at the Bowie Community Center

or Downtown Community Room

Please Call: 940-872-4861



# Holiday Hacks

# Maintain your jolly using simple seasonal solutions

(Family Features) The air is sonal ease and festive yum. getting cooler, leaves are changing colors and days are getting refrigerated salad dressings shorter. All of these seasonal think sriracha or ranch - and changes signal that the holidays use to top salads or potatoes, or are fast approaching. While as a quick, delicious dip. One many people love gathering jar offers many solutions. with family and friends at this time of the year, entertain- unexpected gift-giving moing can take the jolly out of ments and keep several simple the holiday. This year, take the and affordable gifts on hand. stress out of hosting with these Pour local honey into mini five simple holiday hacks.

buy nuts – almonds, pistachios, "Have a BEE-autiful Holiday." walnuts - in bulk. Pour the nuts into screw-top mason jars, tainment ease, keep versatile label with brightly colored tape products on hand, like Simply and store in your pantry. When Artisan Reserve Simple Seaguests stop by, bring out a few sons, a soft, finely crumbled jars, unscrew and serve with cheese in a shakable jar. Sprinseasonal cider.

cane flakes work wonders - enjoy the flavor in every bite. from holiday drinks to topping With just 15 minutes of prep, off cakes and ice cream. Crush you can make a seasonal dessert candy canes in a blender or that looks like you spent all day smash between paper towels in the kitchen. and store in an airtight container. Simply sprinkle for sea- housefoods.com.

Double Duty. Buy flavorful

Bee Smart. Be prepared for mason jars, wrap the neck with Buy in Bulk. One month holiday twine and include a before your holiday gathering, message that works for all,

Tis the Seasons. For enterkle the cheese on flatbreads, Candy Cane Lane. Candy sliders, desserts and more – and

For more recipes, visit lite-



# Rustic Pear Galette

Serves: 4-6 Total time: 1 hour, 10 minutes

#### Pie crust

1/4-inch slices

- tablespoon lemon juice
- tablespoon cornstarch
- cup brown sugar, packed
- teaspoon cinnamon (optional)

#### Glaze:

- teaspoons honey
- 1/2 teaspoon boiled water

#### Topping:

Heat oven to 425 F. Line 15-by-10-inch baking sheet with parchment paper; spray paper with cooking spray.

On lightly floured surface, roll crust into 11-3-4 medium pears, peeled, cored and cut into inch round. Drape crust over rolling pin, transfer to baking sheet.

> In large bowl, toss pear slices with lemon juice. Sprinkle in cornstarch, brown sugar and cinnamon. Toss until pears are evenly coated.

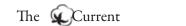
> Arrange pears in mound in center of dough, leaving 2-inch border. Fold border over filling to cover pears partially. It does not need to be even.

> Bake 15 minutes then reduce oven temperature to 350 F and bake additional 40 minutes until pears are tender and crust is golden brown.

In small bowl, stir together honey and boiled Simply Artisan Reserve Feta Cheese Simple water to make glaze. When galette is done, remove from oven and brush honey glaze over top of fruit and crust, and sprinkle liberally with feta cheese.









9201 State Highway 17, Elgin, OK 73538

# Join us for Hardzog's Annual Christmas Open House!



Friday, November 18th 10am - 6pm Saturday, November 19th 10am - 4pm Sunday, November 20th 12pm - 4pm

(580)492-4906



# HOLIDAY MENU MAGIC

lanning ahead for family meals around the holidays can be a headache-inducing practice, but putting to work recipes that everyone can enjoy makes it a much more enjoyable process. By planning out an evening's worth of courses, you can take care of hungry pre-dinner guests, knock a main dish out of the park and cap off everyone's night with a spectacular dessert.

These recipes for Culinary Education Center House Fondue, Pan Chicken with Grapefruit Shallots and Mint Sauce, and Chocolate Buttermilk Layer Cake will help keep everybody satisfied throughout the party, from start to finish. Find more holiday recipes at culinary.net.

## Fruit and Fowl for Family

Make your meal delightfully tasty with simple-to-create Pan Chicken with Grapefruit Shallots and Mint Sauce. This quick, easy recipe pairs succulent chicken with sweet Texas grapefruit juice, which provides a light flavor enhancement and a fatfree source of beneficial components such as vitamin A, vitamin C and lycopene. Find more recipes that take advantage of grapefruit's quality and taste at Texasweet.com.

# Pan Chicken with Grapefruit Shallots & Mint Sauce

Servings: 4

- 1/4 teaspoon salt, plus additional, to taste
- 1/4 teaspoon coarse black pepper, plus additional, to taste
- 4 boneless skinless chicken breasts, halved
- 3 teaspoons olive oil, divided
- 1/4 cup shallots
- 1/4 teaspoon crushed red pepper
- 1 cup chicken broth
- 1/2 cup fresh Texas Rio Star Grapefruit juice
- 1 tablespoon minced mint, divided
- 2 teaspoons all-purpose flour
- 4 mint leaves

Salt and pepper chicken.

In large skillet, heat half the oil over medium-high heat. Add chicken and sear until both sides are browned well, about 3 minutes on each side. Transfer chicken to plate and tent with foil.

Reduce heat to medium and add remaining oil to pan. Add shallots and crushed red pepper. Cook about 2 minutes, stirring constantly. Remove from heat.

In small bowl, whisk together broth, grapefruit juice, half the minced mint and flour. Add to skillet. Cook, whisking until slightly thickened, about 3 minutes.

Return chicken to skillet with juices; reduce heat to low. Season with additional salt and pepper, to taste. Simmer until chicken is cooked through, about 4 minutes.

Serve chicken with sauce spooned over. Use remaining minced mint and mint leaves to garnish.

 $\mathit{FAMILYFEATURES}$ 

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MERRY CHRISTMAS

AND

HAPPY NEW YEAR





#### A Chocolatey Finishing Touch

There's no better way to round out a holiday party than with a delicious dessert, especially one packed with everyone's favorite ingredient – chocolate. This candy-coated Chocolate Buttermilk Layer Cake can put the finishing touch on your holiday celebration. Find more scrumptious dessert recipes at Nestle.com.

#### Chocolate Buttermilk Layer Cake

Servings: 12

3/4 cup Nestlé Toll House Baking Cocoa, plus extra for coating pans

2 1/4 cups cake flour

2 teaspoons baking soda1 teaspoon fine salt

1 1/4 cups buttermilk, at room temperature

1/2 cup brewed coffee or water

2 teaspoons vanilla extract

1 cup unsalted butter, at room temperature

2 cups superfine sugar

4 large eggs, at room temperature

2-3 containers (16 ounces each) prepared chocolate frosting, or about 3 3/4-5 1/2 cups homemade

1-2 Nestlé Crunch Candy Bars, finely chopped 4-36 pieces Nestlé Butterfinger Bites Candy.

24-36 pieces Nestlé Butterfinger Bites Candy, finely chopped

Heat oven to 350 F.

Grease bottoms of three 8- or 9-inch-round cake pans; line with parchment or wax paper circle. Grease parchment then coat lightly with small amount of cocoa, tapping out excess.

In large bowl, sift together flour, 3/4 cup cocoa, baking soda and salt. In small bowl, combine buttermilk, coffee and vanilla extract.

In large mixing bowl, beat butter until smooth. Beat in sugar until smooth and creamy. Beat in eggs one at a time, beating well after each addition. Scrape down sides of bowl with rubber spatula; beat again. Alternately add flour mixture in three additions with buttermilk mixture in two additions, beginning and ending with flour mixture. Scrape down sides of bowl; beat again. Pour batter evenly into prepared pans.

Bake 20-25 minutes, or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes. Invert each layer onto wire rack; remove parchment paper then invert right-side-up. Cool completely.

To assemble, level cakes (trim tops off), if desired, using serrated knife. Place dollop of frosting in center of cake pedestal or serving platter. Tear four strips of parchment paper and place in square around outer 3 inches of pedestal.

Place one cake layer over dollop of frosting. Spread about 1 cup frosting over top; sprinkle top evenly with about 1/4 cup chopped candy bar. Top with another cake layer; spread with about 1 cup frosting. Sprinkle with remaining chopped candy bar. Top with third cake layer. Cover top and sides with thin layer of frosting.

Refrigerate 15 minutes then cover with remaining frosting. With hands, press chopped candy pieces around sides of cake. After frosting has set, gently remove strips of parchment paper.

Cut cake into slices to serve.





#### Melted and Amazing

From the presentation to the pairings, it's easy to make an ordinary spread extraordinary this holiday season. Cheese is a good starting place for properly pairing food and wine to make flavors more vibrant. Take this year's event to the next level with this Culinary Education Center House Fondue to bring the wow-factor to your gathering by combining three melted cheeses with light wine for an enjoyable appetizer. To find more ways to incorporate cheese into your holiday entertaining, visit rothcheese.com.

#### Culinary Education Center House Fondue

Cook time: 45 minutes Servings: 6

3/4 pound Grand Cru Original, shredded3/4 pound Grand Cru Reserve, shredded

- 1/2 pound Roth Fontina, shredded
- 16 ounces Pinot Grigio or other light- to Medium-bodied white wine
- 1 loaf crusty artisan bread fresh apples, grapes and pears black and white pepper (optional) nutmeg (optional)

In ceramic fondue pot, combine cheeses and wine; stir to combine. Allow mixture to soak 15-30 minutes.

Heat mixture over low heat, approximately 7-10 minutes, stirring constantly with wooden spoon. Do not allow mixture to boil. When cheese has melted completely, remove from heat and transfer to tabletop burner.

Serve fondue with chunks of bread and fruit. If desired, provide pepper and/or nutmeg guests can sprinkle onto a plate and use for dipping bread and cheese. Pair with chilled dry Riesling and a shot of authentic Swiss kirschwasser.







# AN Slegant HOLIDAY FEAST

FAMILY FEATURES

here is no time like the holiday season to get together and make memories with family and friends. Nothing brings people together quite like an elegant meal featuring a standout main dish – an exceptionally prepared entree that pays true homage to the season and all that you celebrate. This focal point dish should not only look delightful, but needs to also be a masterful presentation of mouthwatering flavor to keep your loved ones gathered around the table.

Creating this perfect dish begins with choosing a premium cut of meat. Take the guesswork out of this year's meal with a selection from Omaha Steaks, a leading provider of premium beef and gourmet foods. You can select the right cut of meat, flash-frozen to capture freshness and flavor at its peak, from the comfort of your home and have it delivered directly to your door.

Invite elegance to your holiday table with this recipe for a succulent prime rib roast and find more inspiration at omahasteaks.com.

# Prime Rib Roast with Rosemary and Thyme au Jus

Serves: 10-14 Prep time: 30 minutes

Total cook time: 3 hours, 50 minutes

- 6 pound Omaha Steaks Bone-In Prime Rib Roast
- 3 tablespoons olive oil
- 1/2 cup Omaha Steaks Private Reserve Rub
  - 5 carrots, chopped into 1-inch pieces
  - 5 celery stalks, chopped into 1-inch pieces
- 1 medium onion, chopped into 1-inch pieces
- 1 1/2 cups red wine
  - 3 cups low-sodium beef broth
- 1 1/2 teaspoons fresh rosemary, finely chopped
- 1 1/2 teaspoons fresh thyme, finely chopped

Thaw roast completely (3-4 days for 6-pound roast) in refrigerator before cooking.

Heat oven to 250 F. Remove roast from packaging and pat dry with clean paper towels.

Coat outside of roast with olive oil and liberally season with rub. Place carrots, celery and onion in even layer on bottom of large roasting pan to catch beef drippings.

Place roast in roasting pan on elevated wire rack. Sprinkle any leftover rub on roast to ensure generous coating.

Roast until roast reaches an internal temperature of 125 F (for medium-rare), approximately 3 hours for 6-pound roast.

Remove roast from oven and let rest 20-30 minutes. Meanwhile, heat broiler to high, with rack positioned for roast to sit about 4 inches from heating element.

After roast has rested, place in oven under broiler, fat side up, about 5 minutes to brown roast.

Remove pan from oven. Remove wire rack with roast from pan and place on carving board. Skim fat from pan, if necessary.

Place pan on top of stove over two burners set on high heat. Add wine to pan drippings and cook over high heat until reduced by half, releasing drippings on bottom of pan with wooden spoon or whisk. Add beef broth and cook until reduced by half again.

Whisk or stir in rosemary and thyme. Strain out vegetables and pour au jus into serving vessel. Slice roast and serve with au jus.



# Start with Something Sweet

Satisfy the sweet tooth of all your guests with a sweet glaze on a juicy ham, another flavorful option to be the centerpiece of a holiday celebration. With Apricot Ham Glaze or Cranberry Orange Ham Glaze, you'll know that you're bringing the best flavor out of a premium, delightful ham, and pleasing the palates of those around the dinner table.

#### Apricot Ham Glaze

Prep time: 5 minutes Cook time: 10 minutes Total time: 15 Serves: 6-8

- 1/2 cup brown sugar
  - 1 teaspoon corn starch
- 1/2 teaspoon ground ginger
  - 1 cup canned apricot nectar

In small saucepan, combine brown sugar, corn starch and ginger. Stir in apricot nectar.

Cook over medium heat, stirring constantly, until mixture thickens and boils.

**Serving suggestion:** Brush glaze over whole ham before roasting or over ham steaks while grilling.

# **Cranberry Orange Ham Glaze**

Prep time: 5 minutes Cook time: 10 minutes Total time: 15 minutes Serves: 10-12

- 1 can (16 ounces) cranberry sauce
- 1 cup brown sugar
- 1/2 cup orange juice
- 1/2 teaspoon cloves, ground
- 1/4 teaspoon cinnamon, ground
- 1/4 teaspoon all spice

Place all ingredients in small saucepan over low heat. Simmer 5 minutes, then serve.



# New Ways to Love Leftovers

This year, when the holiday feast is over, reach for the leftovers to whip up a flavorful meal that will let your taste buds celebrate all over again. For example, leftover turkey can be repurposed into other classic, seasonal entrees, like a turkey melt or a warm, flavorful soup.

#### Turkey Melt with Cranberry Pesto Sauce

- 4 slices sourdough bread, cut 1/2-inch thick
- 4 tablespoons butter, softened
- 1/4 cup prepared pesto
- 1/2 cup whole berry cranberry sauce
  - 4 thin slices roasted turkey breast
  - 4 slices fresh mozzarella cheese

Heat heavy skillet over medium heat. Spread one side of each bread slice with butter. Spread other side of each slice with pesto.

Place 2 bread slices in skillet, butter side down. Top each with cranberry sauce, turkey, cheese and remaining slices of bread, butter side up. Cook, turning once, 6-8 minutes, or until golden brown and cheese is melted.

## **Turkey Noodle Soup**

- 2 tablespoons olive oil
- 1 cup chopped onion 1 cup chopped celery
- 1 cup sliced carrots
- 1 tablespoon Omaha Steaks Garlic & Herb Rub
- 1 package (32 ounces) no-salt-added chicken broth
- 1 cup dry egg noodles, uncooked
- 1 cup chopped roasted turkey

In large saucepan, heat oil over medium-high heat.

Add onion, celery, carrots and rub. Cook 5 minutes until onions are softened, stirring occasionally.

Stir in chicken broth and noodles. Bring to boil. Reduce heat; cover and simmer 10 minutes until noodles are tender. Stir in turkey; cook 2 minutes until heated through.

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