

The  Current

HOLIDAY

Guide

2018

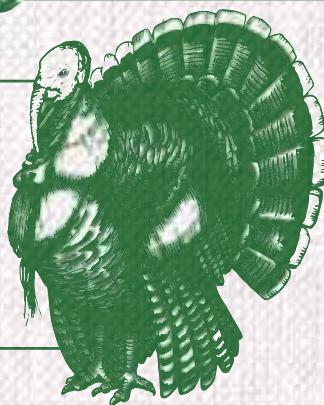
NEW WINTER HOURS

1ST & 3RD SATURDAYS
10:00AM - 1:00PM



THANKSGIVING
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NOVEMBER 17TH

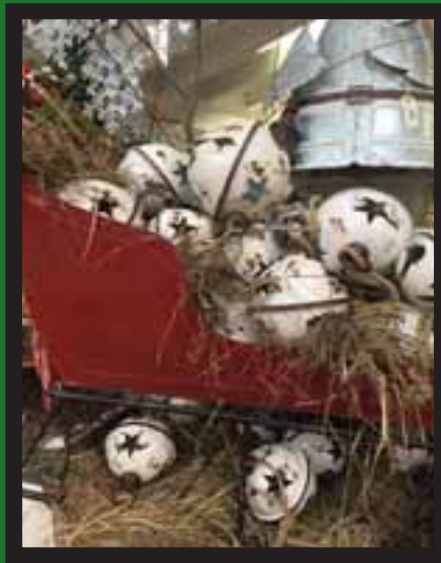


CHRISTMAS
MARKET

DECEMBER 15TH



713 OHIO AVENUE, WICHITA FALLS, TEXAS 76301



Join us for Hardzog's Annual Christmas Open House!

*Friday, November 16th
10am - 6pm*

*Saturday, November 17th
10am - 4pm*

*Sunday, November 18th
12pm - 4pm*



Hardzog Carpet & Gifts

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(580) 492-4906*

HOLIDAY HAPPENINGS

Christmas parades:

Lawton – Holiday in the Park “Holiday Spirit” Parade and Tree Lighting Ceremony, 7 p.m. Nov. 17, Elmer Thomas Park.

Walters – 6 p.m. Dec. 1. Decorate floats for the theme “Ugly Christmas Sweater.” 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 “Super Hero Christmas.” 3 p.m. Dec. 1.

Comanche – Floats line up at 6 p.m. at Comanche High School, parade begins at 7 p.m. Dec. 1.

Marlow – 10 a.m. Dec. 1. Interested entries are asked to contact the Marlow Chamber of Commerce office, 580-658-2212, for exact lineup locations and times.

Fletcher – 6 p.m. Dec. 8, beginning at the community center.

Cache – 5:30 p.m. Dec. 8. Caroling, pictures with Santa, hot chocolate and more following the parade in Cache City Park.

Waurika – Theme is “Welcome to Whoville” 6:30 p.m. Dec. 8. Attendees can enter a post-parade drawing by filling out a form published in the Waurika News Journal.

Medicine Park – 2 p.m. Dec. 16. Lineup is at 1 p.m. at the water plant. Activities include a carnival at Main Stage and refreshments in some businesses.

Holiday Events:

Chickasha Festival of Light shines for the 26th year from 6 to 10 p.m. Sundays through Thursdays and until 11 p.m. Fridays and Saturdays in Shannon Springs Park beginning Nov. 17.

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 1992.

More than just a light show, the experience includes horse-drawn carriage rides and photo opportunities with Santa.

Kick off the holiday season at the annual **Main Street Duncan Holiday Stroll** from 5-8 p.m. Nov. 17. 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.

Enjoy an evening of Christmas cheer and festivities at the **905 Christmas in the Park** beginning 6:30 p.m. Nov. 29 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 7:30 p.m. sharp, the 905’s bell will ring and the locomotive will light up.

Tree-lighting festivities are scheduled for 6-8 p.m. on Nov. 26 at CU-Duncan and on Nov. 29 at Cameron University in Lawton. 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.

Chisholm Trail Kiwanis Club of Duncan Christmas tree and stand sales begin Nov. 23 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.



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Holiday LIGHTING Safety

Use only holiday lights that have been safety tested and have the **UL label**.



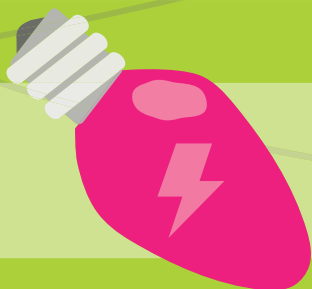
Before using, **check each strand** for broken sockets, frayed cords, or faulty plugs.



Don't string together more than **three** standard-sized incandescent sets of lights or you could **overload the circuit**.



Don't throw lights over tree branches that are **near power lines** and service connections.



Always unplug lights before leaving your home or going to bed; a timer can help with this.



Learn more at

**Safe
Electricity.org**

Avoid being victimized this holiday season

The holiday season is an exciting time of year, and it is easy to get swept up in the decorations, crowds and social engagements. Despite the joviality and revelry of the holiday season, there is also the potential to become a target of theft.

Allstate Insurance says break-ins, package theft, online hacking, and pick-pocketing incidences increase around this time of year. As a result, it's imperative that celebrants exercise caution come the holiday season.

Stop the "porch pirates"

Shoppers are not the only ones eagerly awaiting the arrival of packages. Thieves are ready and waiting to snatch up items once they are delivered. Dubbed "porch pirates," these criminals take packages off of porches when the delivery services leave them behind. According to a study by Blink, a video security company, residents of rural areas have a higher chance of being victimized by these crimes, which can occur anywhere.

A 2016 survey from InsuranceQuotes.com found that roughly one in 10 adults has had a package stolen from his or her home before they were able to open it. To avoid such crimes, consider having packages sent to a business location where there are more people around to receive them or to a neighbor who is home all day. Other suggestions include requiring a signature through the shipping service upon delivery or requesting the package be dropped off in a concealed area.

Be aware of your surroundings

While shopping in busy malls and

other stores, keep track of the people close to you. Consider keeping credit cards and cash in an inside pocket rather than a back pocket or in a purse, which is more easily snatched.

Exercise caution at ATM machines, guarding PIN codes and retrieving and storing withdrawn funds quickly. When checking out at the store, ensure that your card never leaves your hand. Many retailers now have chip-imbedded card readers that enable customers to complete transactions without handing over their cards.

Check receipts and statements

Because digital theft and identity theft spike this time of year, be sure to cross-reference purchases made against banking and credit card statements frequently. Alert banking institutions to any fraudulent purchases immediately so you will not be responsible. Then have new cards issued and prior accounts closed. Shop from secured sites, and only use secure Wi-Fi connections.

Keep purchases out of sight

Do not leave bags in the back seat of a car in plain sight of thieves. Hide purchases in the trunk or under a cargo cover in an SUV or truck. Also, do not advertise what you've bought or received to thieves by leaving the empty boxes outside.

That big-screen TV box is a big giveaway that you now have expensive electronics in the house. Shoppers must be vigilant during the holiday season to avoid being victimized by thieves.



Holiday dos and don'ts

It's the most wonderful time of the year, as long as holiday happenings go as planned. Celebrants can ensure that this joyous time of year is not marred by injury, theft or accidents by always keeping safety in mind.

- DO turn off Christmas lights before going to bed or leaving home. Lights left on can overheat and cause fires. Electrical distribution or lighting equipment was involved in two of every five home Christmas tree fires between 2011 and 2015, according to the National Fire Prevention Association.

- DON'T position a Christmas tree too close to a heating source, fireplace or lit candles, as trees can dry out and ignite.

- DO extinguish candles before retiring for the night.

- DON'T gift without doing research into whether or not toys are age-appropriate. Pay attention to toy recalls as well.

The Consumer Product Safety Commission (CPSC) provides lists of recalled items.

- DO roast rather than fry the holiday turkey. Burns, explosions and carbon monoxide poisoning are some of the dangers associated with turkey fryers. The CPSC, which discourages the use of fryers, says there have been 168 turkey-fryer related incidents since 2002.

- DON'T keep purchases in view of potential thieves. Resist putting presents under the tree until the night before Christmas. Hide large product boxes so they're not visible in the trash or recycling pickups, where thieves might look to see what's inside the house.

- DO wait until after your holiday excursion to take to social media about it. Otherwise, you're simply advertising that you are not home and risking a break-in.

- DON'T drive distracted or under



the influence. This is a busy time of year when more people are out and about, so keep your eyes on the road at all times.

- DO keep poisonous plants out of reach of pets and children. These can include Jerusalem cherry, mistletoe berries and holly berries.

- DON'T place breakable ornaments close to the bottom of the tree in reach of young children. Glass can shatter and cause serious injuries.

- DO tie the Christmas tree to the car securely after purchasing it to avoid lift-off while taking it home from the lot. At home, secure the tree to the ceiling or a wall with a piece of invisible fishing line for extra security against tip overs.

- DON'T underestimate the things that can and will go wrong when hosting for the holidays. Take a deep breath, assess the situation and stay calm through any hiccups.



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As we all know, Santa and his elves are always up-to-date with the latest gadgets. Santa's had a smart phone since they came into vogue and his favorite app can be found at Connections.Coop.

That's right, The Big Guy went to Connections.Coop and downloaded the Co-op Connections mobile app. With it, he can check for money-saving deals in Walters, Lawton, Duncan or wherever he may be shopping.

The Man in Red travels a lot, and he always uses the app to look for the best 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 websites for national retailers such as Bass Pro Shops, Macy's, Target and Walmart. He piles up plenty of cash rewards that


way and, when he hits \$25, he gets a check!

He takes advantage of other Partner Deals, too. Coupons.com lets him know about discounts on top brands and Simply Rewards helps with holiday travel expenses.

Cotton Electric members can save a bundle during the holiday shopping season with Co-op Connections Cards, too. There are many local businesses offering discounts in the Cotton Electric service area.

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 jewelry to toys and beyond.

Co-op Connections is just another benefit to being a member of your local electric cooperative.



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See store for details. *Pictures for illustration purpose only



Safety-minded gifts

As you create your holiday gift list this year, consider adding safety-minded gifts as a way to show you care. From a smart doorbell to a smoke detector, a gift that keeps loved ones safe gives peace of mind and could help save lives.

Safe Electricity offers the following tips and gift ideas to help keep everyone on your gift list safer this holiday season and throughout the year:

For adults

- Smoke and carbon monoxide detectors
- A flashlight with extra batteries for emergencies
- A roadside emergency kit
- Reflective clothing for runners or walkers
- Gloves with LED lights or hand-held “knuckle lights” designed for runners
- A smart doorbell to see who’s at the door while at home and away
- Gift certificates for home services (home maintenance, such as HVAC inspection or chimney sweeping)
- A fire extinguisher for the kitchen
- A pack of GFCI (ground fault circuit interrupter) outlets and a gift certificate for a qualified electrician to install them
- A cozy bed blanket to replace an older electric blanket; those more than 10 years old are often unsafe

• Aftermarket safety systems for cars that don’t have them, which include features such as forward-collision and lane-departure warnings

• For vehicles not equipped with them, a rear-view camera and dash cam

• A pet harness for use in a vehicle; make sure it has earned crash-test certification

For kids

• Buy age appropriate gifts (see recommendations on box or toy); children younger than age 3 should not have access to toys with small parts

• Also avoid marbles and small balls for small children

• Don’t forget proper safety gear such as helmets and knee and elbow pads when gifting scooters, roller blades, bikes and other riding toys

• Hover boards—although not considered a toy, these units should be compliant with Underwriters Laboratories (UL) safety standards

• Many gaming consoles are equipped with Internet browsers and chat features that allow players to communicate with each other, so be aware of these capabilities in any game or electronic device

For other safety tips and information, go to SafeElectricity.org.



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Save some green with LEDs this holiday season

The Clark Griswolds and Christmas-light-gun wielding Martha May Whoviers (How the Grinch Stole Christmas) of the world can rejoice a bit more this holiday season by switching to LED lights when decorating. While it's tempting to use the non-LED lights you have on hand, doing so can make your electric bill higher.

That's because LED lights consume 80 to 90 percent less power than incandescent lights, which could make your December and January energy bill look more like it belongs to your Grinch-like neighbor. LEDs last a lot longer too: 3,000 hours on average or about 10 times longer than the traditional type.

Safe Electricity offers these additional benefits of decking the halls with LED Christmas lights:

- You can connect numerous strings (20-plus) together while traditional lights are more limited in the amount you can link per outlet. (The number varies depending on the type of lights and what else is drawing energy on the circuit you're using.)

- They don't produce heat like their predecessors, making them more child and pet friendly.



- They pose almost no fire danger around dry trees or wreaths. According to the National Fire Protection Association, fires originating with Christmas trees cause 6 deaths, 16 injuries, and \$14.8 million in direct property damage each year.

- LED lights come in a wide range of colors, are usually brighter than the incandescent variety, and often offer more modern features such as dimmers, light pat-

tern settings, and petite battery-operated versions for smaller indoor displays.

Although LEDs can cost a bit more to purchase, they'll save you money in the long run, especially if you go all out decorating your home for the holidays. The estimated electrical costs for a modest display (about 15 strands of lights) would cost about \$11 in electricity if you used incandescent bulbs for five hours per night for 30 nights. (And that's just a start for the Clark Griswolds out there.) All things being equal, using LEDs would only cost approximately \$1.65.

With any type of lights, always refer to strand instructions and make sure your Christmas lights are endorsed by a reputable testing laboratory.

Those with modest displays who switch to LED lights can buy more stocking stuffers or egg nog this holiday season. Decorators extraordinaire who create a jaw-dropping display worthy of traffic jams could save hundreds on their energy bill. Either way, saving green is just one more reason to be jolly.

For additional safety tips, visit SafeElectricity.org.

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A Host's Guide to Holiday Gatherings



Butcher's Butter Filet Mignon Roast Garnish

- 1/4 cup salted butter
- 1/4 cup duck fat
- 1/2 teaspoon fresh rosemary, minced
- 1 teaspoon fresh thyme, minced
- 1 clove garlic, minced
- 1/2 anchovy filet, minced
- 1/8 teaspoon black pepper
- 1 prepared Omaha Steaks Filet Mignon Roast

In small saucepan, combine butter, duck fat, rosemary, thyme, garlic, anchovy filet and black pepper. Heat on low 3-5 minutes until fragrant. Remove from heat and serve over Filet Mignon Roast.

FAMILY FEATURES

Gearing up for a big crowd at your holiday festivities can provide moments of excitement, stress, fun and plenty of other emotions as the big dinner draws near. This year, avoid any nagging feelings of doubt with this step-by-step guide to prepare for large gatherings.

Plan in advance. Even if you're typically the last-minute type, the hectic holiday season is no time to wait until a few days ahead of the celebration to throw meals and more together. Instead, be sure to put together a guest list and send invites at least a few weeks out.

Take inventory of supplies like silverware, plates, serving dishes and any accessories you'd

like to feature at the table. Make an outline of the food each guest is bringing, or, if you'll supply all the food, ensure there will be plenty for everyone – don't forget to take into account special diets or allergies.

Make a list. Planning only takes you so far if you don't write everything down. Once the menu is determined, list out what you'll need to make the magic happen. Don't forget to jot down easily overlooked items that can be picked up the day of, such as ice.

Remember to thaw. One surefire way to make the big day a big disaster is to forget to thaw your main course. If you're planning to roast a turkey – perhaps the most common centerpiece – remember it takes around a

day to thaw for every two pounds of meat. So, for example, it could take close to a week for a 14-pound turkey to fully thaw prior to cooking.

Prep the day before. There are many tasks (big and small) that can be taken care of the day before guests arrive, making the holiday less stressful for hosts. From whipping up simple appetizers like dips to giving the house a thorough cleaning, there's plenty of pressure that can be taken off your shoulders 24 hours in advance.

If you really want to make the big day a breeze, consider cooking your main dish, slicing

the meat and placing it in reheating pans one day prior.

Create a schedule. No matter how far in advance you plan or how much prep you complete prior to the festivities, there will always be day-of work to be done.

With guests coming in and out, it can be helpful to lay out what's known as a "fire list," which details times chronologically for when things need done, such as starting the oven to warm the turkey or simply remembering to lay out dessert following the meal.

Find more holiday hosting tips and meal solutions at omahasteaks.com.



Roasted Grape Gastrique

Roasted Grapes:

- 4 cups assorted grapes (picked, washed and dried)
- 1 tablespoon olive oil
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cinnamon stick
- nonstick cooking spray

Gastrique:

- 2 tablespoons water
- 1/2 cup sugar
- 1/2 cup apple cider vinegar
- 1 tablespoon cornstarch mixed with 4 tablespoons water

To make Roasted Grapes: Heat oven to 350 F.

In bowl, combine grapes, olive oil, salt, pepper and cinnamon stick.

Lightly spray baking sheet with nonstick cooking spray. Pour grape mixture onto baking sheet. Bake 15 minutes. Remove from oven and pour into bowl.

To make Gastrique: In small saucepan, combine water and sugar. Bring to boil over medium-high heat, 5-7 minutes, until sugar starts to brown.

Remove from heat and slowly add vinegar. Return to heat and stir until combined. Add cornstarch and water mixture; bring to boil. Remove from heat.

Pour Gastrique mixture over Roasted Grapes.



Whole Basted Turkey

1 Omaha Steaks Whole Basted Turkey (10 pounds)

Thaw turkey completely in refrigerator 3-4 days or, keeping turkey in vacuum-sealed packaging, place in sink full of cold water 5-7 hours, changing water approximately every 30 minutes.

Heat oven to 350 F. Remove turkey from vacuum-sealed bag. Place turkey in bag

provided; secure bag with twist tie. Place bag in deep roasting pan. Using fork, puncture 6-8 holes in top of bag. For extra browning or crispness, slit top of bag for final 20-30 minutes of roasting.

Roast turkey 2 hours, 45 minutes-3 hours. Turkey is done when internal temperature measured with kitchen thermometer reaches 165 F.

Heat oven to 400 F. Lightly oil and season roast. Place on an elevated rack in a roasting pan. Roast uncovered, using times below. Allow 20-40 minutes resting time before slicing. Verify degrees of doneness by using a kitchen thermometer. Below times are approximate.

	Weight	Rare 120-130 F	Medium-Rare 130-140 F	Medium 140-150 F	Well 160-170 F
Chateaubriand Roast	10 ounces	22-24 minutes	28-30 minutes	32-35 minutes	45-50 minutes
Chateaubriand Roast	2 pounds	30-35 minutes	35-40 minutes	40-45 minutes	1 hour- 1 hour, 15 minutes
Chateaubriand Roast	3 pounds	45-50 minutes	50-60 minutes	1 hour, 5 minutes- 1 hour, 10 minutes	1 hour, 15 minutes- 1 hour, 30 minutes
Chateaubriand Roast	4 pounds	50-55 minutes	1 hour- 1 hour, 5 minutes	1 hour, 10 minutes- 1 hour, 15 minutes	1 hour, 30 minutes- 1 hour, 45 minutes
Rib Roast	4 pounds	1 hour, 20 minutes- 1 hour, 30 minutes	2 hours, 30 minutes- 2 hours, 40 minutes	1 hour, 45 minutes- 2 hours	2 hours, 15 minutes- 2 hours, 30 minutes
Rib Roast	6 pounds	2 hours- 2 hours, 15 minutes	2 hours, 15 minutes- 2 hours, 30 minutes	2 hours, 30 minutes- 2 hours, 45 minutes	3 hours- 3 hours, 15 minutes
Rib Roast	8 pounds	2 hours, 15 minutes- 2 hours, 30 minutes	2 hours, 30 minutes- 2 hours, 40 minutes	2 hours, 45 minutes- 3 hours	3 hours, 30 minutes- 3 hours, 45 minutes

Simple Sides for **HOLIDAY ENTERTAINING**

FAMILY FEATURES

Preparing side dishes can be time consuming. Save those precious minutes to enjoy the holidays by using refrigerated, never-frozen options like mashed potatoes, mashed sweet potatoes, baked apples and even macaroni and cheese that can be heated in the microwave and ready to serve in minutes.

Like many hosts, you are likely searching for perfection in your holiday get-togethers. With an ever-expanding guest list, each year may seem more and more difficult to pull off the perfect gathering. Make things easier and still delicious by serving ready-to-eat options like refrigerated macaroni and cheese made with real milk and cheese.

Find more ideas to make your holiday sides simply delicious at bobelevansgrocery.com.



Fancy Mac

Prep time: 20 minutes

Cook time: 20 minutes

Serves: 4

Nonstick cooking spray

1 package Bob Evans Macaroni and Cheese

1 package (10 ounces) frozen chopped spinach, thawed and drained

1 1/4 cups shredded Gouda cheese, divided

1 package Bob Evans Thick Sliced Hardwood Smoked Bacon, cooked and broken into pieces

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

2 eggs, lightly beaten

Heat oven to 400 F. Spray four ramekins with cooking spray.

Heat macaroni and cheese according to package directions. Once cooked, stir in spinach, 1 cup cheese, bacon, salt and pepper.

Let mixture stand 10-15 minutes to cool.

Add eggs. Spoon evenly into ramekins.

Sprinkle with remaining cheese.

Bake 20 minutes, or until centers are set.

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Perfect Holiday Potatoes

Mashed potatoes are a staple on many holiday menus, but all that peeling and mashing can take hours. This year, save time by using refrigerated, ready-to-eat mashed potatoes, such as Bob Evans Original Mashed Potatoes, which taste just like homemade.

- Add your family's special ingredient, like sage butter, and no one will know they aren't homemade.
- Microwave the mashed potatoes just before dinner or throw them in a crockpot on low and pitch the packaging so no one knows you didn't make them ahead of time.
- Buy a couple extra and store them in the fridge in case you have unexpected holiday guests.



Mini Hash Brown Casseroles

Prep time: 10 minutes

Cook time: 30 minutes

Serves: 24

- 1 pound Bob Evans Original Roll Sausage
- 4 large eggs
- 1/2 cup milk
- 1 package (20 ounces) Simply Potatoes Shredded Hash Browns
- 3 tablespoons butter, melted
- 1 cup ham, cubed
- 1/2 teaspoon black pepper
- 1 cup shredded cheddar cheese

In skillet, cook sausage according to package directions.

Heat oven to 350 F. Lightly grease two 12-cup muffin tins.

In bowl, whisk eggs and milk. Add hash browns, butter, ham, black pepper and cheese; mix thoroughly.

Fill muffin tins two-thirds full.

Bake 27-30 minutes, or until toothpick or knife inserted in center comes out clean.

Substitution: For healthier alternative, substitute 1 cup AllWhites liquid egg whites instead of eggs.



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DESSERT

Dessert is a must during the holidays, and this Cranberry-Beet Bundt Cake with Orange-Walnut Glaze draws its unique flavor from Aunt Nellie's Beets and a sweet blend of spices and seasonings.

Find more seasonal recipes at AuntNellies.com.

Cranberry-Beet Bundt Cake with Orange-Walnut Glaze

Prep time: 50 minutes

Cook time: 45 minutes

Servings: 16

- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets, drained
- 2 1/4 cups granulated sugar, divided
- 1 1/4 cups dried sweetened cranberries
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

- 4 large eggs, room temperature
- 1 1/2 sticks (12 tablespoons) unsalted butter, softened
- 1/4 cup vegetable oil
- 1 orange, zest only, finely grated
- 2 teaspoons vanilla extract
- 1/2 cup buttermilk

Orange-Walnut Glaze:

- 2 1/2 cups confectioners' sugar, sifted
- 1 orange, zest only, finely grated
- 1/4 cup orange juice, plus additional (optional)
- 1 1/2 tablespoons unsalted butter, melted
- 1 cup finely chopped walnuts

Heat oven to 350 F. Butter and lightly flour fluted 10-inch Bundt pan.

In food processor, puree beets and 1 cup sugar until smooth, about 30 seconds, scraping down sides of bowl once.

In small bowl, cover cranberries with hot water.

In medium mixing bowl, sift flour, baking powder, baking soda, salt, cinnamon and nutmeg.

In large mixing bowl using electric mixer on medium-high, beat remaining sugar, eggs, butter and oil 2-3 minutes until light and smooth. Blend in beet puree. Add orange zest and vanilla; mix until blended. Add half of flour mixture; beat on low until smooth. Add buttermilk; beat on low until smooth then add remaining flour mixture, beating until blended. Drain cranberries; fold into batter.

Turn batter into prepared pan, spreading evenly. Bake on center rack 45-50 minutes. When done, cake will pull away from sides of pan and toothpick, inserted into center will come out clean.

Cool 15 minutes then invert cake onto rack.

To make Orange-Walnut Glaze: In large mixing bowl, combine sugar and orange zest. Add orange juice; whisk until smooth. Whisk in butter. Add additional juice, if necessary.

Spoon glaze over cake while still warm. Sprinkle with walnuts.



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Blackberry-Ripple Lime Cheesecake

Serves 10

Crust

1 1/2 cups pecans

2 tablespoons sugar

1/4 cup (1/2 stick) unsalted butter,
melted

Filling

2 6-ounce packages ripe blackberries

2 tablespoons packed light brown sugar

1 teaspoon cornstarch

1 1/2 pounds cream cheese, at room
temperature

1 14-ounce can sweetened con-
densed milk

2 teaspoons finely grated lime zest

1/4 cup fresh lime juice

1 teaspoon pure vanilla extract

3 large eggs, at room temperature

1. Position a rack in the middle of the oven and preheat the oven to 350 F. Generously butter the bottom and sides of a 9-inch springform pan.

2. To make the crust: Pulse the pecans, flour and sugar in a food processor until the nuts are finely ground. Add the butter and pulse just until combined. Press the crust evenly over the bottom and 1 inch up the sides of the pan. Bake for 10 to 12 minutes, until light brown. Transfer to a wire rack and cool completely. Reduce the oven temperature to 300 F.

3. To make the filling: Mash the blackberries and sugar together in a medium saucepan with a pastry blender or a fork.

Cook over medium heat, stirring occasionally, until the berries begin to release their juices. Stir in the cornstarch, bring to a boil over medium-high heat, stirring constantly, and boil for 1 minute. Pour the puree through a coarse strainer set over a small bowl, pressing hard on the solids to extract as much liquid as possible. Refrigerate, tightly covered, until thoroughly chilled.

4. With an electric mixer on medium-high speed, beat the cream cheese in a large bowl for about 2 minutes, until light and fluffy. Gradually beat in the condensed milk, zest, lime juice, and vanilla, scraping down the side of the bowl as necessary. Reduce the speed to medium and add the eggs one at a time, beating well after each addition. Pour the batter into the pan.

5. Transfer the blackberry puree to a small glass measure. Drizzle it in a spiral pattern over the batter, then swirl a table knife through the batter to marbleize it. Bake for 55 to 60 minutes, until the cheesecake is puffed on the sides and still slightly jiggly in the center. Let cool on a wire rack.

6. Refrigerate the cheesecake, tightly covered, for at least 8 hours, until thoroughly chilled and set, or for up to 2 days.

7. To serve, run a sharp knife around the edge of the pan to loosen the cake and remove the side of the pan. Cut the cheesecake into thin wedges with a sharp knife dipped into hot water and wiped dry after each cut.

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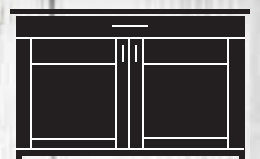
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Timing is everything

The holiday season begins at the end of November and stretches into the first week of January. But this five-week stretch may not necessarily be the best time for everyone to shop.

Harvard Business Review says that the retail industry has been turned on its head in recent years, and shoppers and retailers may want to rethink their approaches to the holiday shopping season.

Consumers are no longer interested in retailers dictating their shopping schedules, and some people have grown accustomed to buying products when they want them and especially when price is of no concern. Even budget-conscious shoppers have changed their habits, says the shopping advisor RetailNext. Many holiday shoppers are delaying their shopping until January to take advantage of post-season sales.

A 2017 RetailMeNot survey found

that 45 percent of U.S. consumers said they planned to start shopping before November 1. One-quarter of the survey respondents said they planned to start shopping before October, and 12 percent started shopping for the holidays in the summer. So when should consumers do their holiday shopping? It all depends on what fits a person's individual needs.

- Shop sales, not schedules. If budget is a big concern, shoppers should grab items that are on sale whenever they are available. That can mean shopping at any time of the year. People can try making a master shopping list early in the year and saving it on their mobile phones.

While shopping throughout the year, items from the list can be purchased and stored until the holidays.

- Shop your strengths. Those who get a thrill from tackling their entire shopping list in one haul can still do that. Shop-



ping in this manner can help shoppers focus on the task at hand and reduce the likelihood of wasting time.

But keep in mind that, according to a survey conducted by Business Wire, 65 percent of holiday shoppers scramble to complete their purchases in the last two weeks before Christmas, so shoppers who delay may be stuck in long lines.

- Embrace in-store pickup. Many retailers are merging their online and brick-and-mortar operations. Shoppers

have the convenience of price-comparison and online shopping, with the physical enjoyment of going out to the store to complete their purchases.

In-store pickup often enables shoppers to avoid hefty shipping fees, as in-store pickup is free. Plus, scoping out items online and ensuring they're in stock and saves the hassle of making a trip in vain.

Shoppers can look beyond the conventional holiday season to get the best prices and deals that fit their shopping needs.

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Last-minute 'out-of-the-box' gift ideas

Tradition is a hallmark of the holiday season. Religious services, family gatherings and trips to see Santa Claus are just a few of the many traditions people adhere to during the holiday season. Many holiday shoppers also adhere to the time-honored tradition of last-minute shopping.

The perfect gift can sometimes prove elusive, especially as the sand in the holiday hour glass keeps dwindling.

These last-minute gift ideas may be just what shoppers need to put smiles on the faces of their loved ones this holiday season.

- **Books:** Books are often overlooked, especially now that so many readers use e-readers. But books can be an ideal gift and especially convenient for last-minute shoppers, who can even gift e-books. For



example, Amazon, which has thousands of e-books in its online library, makes it easy for shoppers to gift e-books to Kindle users, who will simply receive an

email on Christmas morning informing them that their books are ready to be downloaded to their devices.

- **Experiences:** A 2017 survey by the global research firm NPD Group found that roughly 40 percent of holiday shoppers planned to give experiences as gifts last year.

Experience gifts open up a host of possibilities for last-minute shoppers stuck on what to give those loved ones who seemingly have it all.

- **Food/beverage:** Television channels such as The Food Network have changed the way many people look at food. When gifting the family foodie, last-minute shoppers may not need to look further than the latest hotspot restaurant or specialty grocery store for the perfect gift.

Take them out for a night on the town

or give a gift card they can use at their convenience. The craft beer boom has created a host of devoted and knowledgeable beer drinkers, so a gift card or growler from a local craft brewery is sure to please people who love hoisting frosty pints.

- **Streaming service subscriptions:** Many people are cutting the cord with their cable companies in favor of streaming services such as Netflix and Hulu. Subscriptions to such services can make ideal and affordable holiday gifts. A six-month or yearlong subscription likely won't break shoppers' budgets and will provide months of entertainment to loved ones.

Last-minute holiday shopping is easier than ever, especially for shoppers willing to think outside the box.



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Tips for the last-minute wrapper

Much of the focus of each holiday season is on gift-giving, but all those gifts will eventually need to be wrapped. Stacks of presents just waiting to be covered with paper and ribbon can overwhelm gift givers, prompting them to put off wrapping gifts until the last minute.

Hesitant wrappers with a pile of gifts to wrap can use these tricks to make the process go smoothly.

Find inspiration

Instead of looking at wrapping as yet another chore, try to envision how the recipient will feel peeling open the paper and finding the gift inside. Wrapping can be the prelude to the gift itself, and intensify the anticipation. The wrapping paper or style also may draw on aspects of the gift itself. For example, a knit scarf can be placed in a crocheted stocking.

Handle oddly-shaped items

Wrapping rectangular boxes can be a snap, but what

about something that's round or full of angles? Think about placing oddly-shaped items inside another item to make the shape more uniform. Shoe boxes, coffee cans and even paper towel rolls can hold items. Then place the wrapping on these containers.

Cover prices

To enable easy exchanges or returns, do not cut off the price tags of gifts. Instead, place a festive sticker over the dollar amount, but leave the scan bar visible. This way the gift recipient can return the gift with ease if necessary.

Keep supplies at the ready

Devote a bin or bins to wrapping supplies and tools. Having scissors, paper, tape, ribbon, and more in a designated spot will cut down on having to hunt and peck when it comes time to wrap.

Martha Stewart suggests getting a rotary cutter to cut long straight or decorative edges on wrapping paper.

Rotary cutters may be easier to use than scissors, especially when paired with a ruler.

Wrap on a firm surface

Devote a table or counter to wrapping gifts. This will keep the paper taut and neat and make it easier to cut and position. You risk tearing the paper or puncturing it when working on carpeting or bedding.

Color- or pattern-code gifts

It's easy to visualize who gets what gift when each recipient has his or her own special wrapping paper. This is also a handy idea when wrapping gifts from Santa, as it will differentiate the Santa gifts from the ones being given by Mom and Dad. With a few helpful pointers, wrapping gifts can be easy.

And for those who prefer to skip the wrapping themselves, many malls and retailers offer complimentary wrapping for a small donation to charity.



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