

➤ TODAY'S VERSE

Psalm 23:1-6 *The LORD is my shepherd; I shall not want. He maketh me to lie down in green pastures: he leadeth me beside the still waters. He restoreth my soul: he leadeth me in the paths of righteousness for his name's sake. Yea, though I walk through the valley of the shadow of death, I will fear no evil: for thou art with me; thy rod and thy staff they comfort me. Thou preparest a table before me in the presence of mine enemies: thou anointest my head with oil; my cup runneth over. Surely goodness and mercy shall follow me all the days of my life: and I will dwell in the house of the LORD for ever.*

➤ FACES OF MONTGOMERY

People who call our community their own.



Alivia Curran smiles while enjoying the Christmas activities at the Carnegie Museum. Thanks for your smile, Alivia!

➤ THREE THINGS You Should Know:

1 Are you a proud parent or grandparent? Got a great photo of your loved one? E-mail it to news@thepaper24-7.com along with the pertinent info (and your contact information so we can reach you if we have questions). C'mon, let's show off as many bright and smiling faces as we can and make clear exactly why Montgomery County is such a great place to raise a family!

2 DNR's Division of Fish & Wildlife (DFW) will host its annual waterfowl workshop on Wednesday, Feb. 1, at Fort Harrison State Park in Indianapolis from noon to 3:30 p.m. This workshop is required for all contractors who want to become qualified Water Control Operators (WCOs) and conduct waterfowl trapping, transporting, relocation, or euthanasia for hire. All first-time WCOs must attend the workshop. All other WCOs must either attend the workshop or test out. To take the test, contact Debbie Walter at dwalter@dnr.IN.gov or call 812-789-2724, and she will send the test to you. The test will be available to take beginning Feb. 1. Registration for the workshop must be completed by Jan. 23. For more information on becoming a WCO and to register, contact Jessica Merkling, urban wildlife biologist, at jmerkling@dnr.IN.gov or 260-244-6805. To view more DNR news releases, please see dnr.IN.gov.

3 What could be more offensive than a pair of old, very old used jeans? How about a pair of 165 year old denims that were found in a trunk in a shipwreck dating back to 1857, says the Association of Mature American Citizens [AMAC]. The pants may well be worth the \$114,000 one bidder paid for the slacks at auction if they turn out to be an early version of the pants made famous by the legendary creator of blue jeans, Levi Strauss. They were found in a sunken old ship off the coast of North Carolina. Strauss didn't start making jeans at his San Francisco-based Levi Strauss & Co. factory. The speculation's historians say it's "speculation" and that Strauss didn't start his company until 1873. But the bidder apparently believes that they must be connected with his first brand old dungarees.

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'Tis The Season



Photo courtesy of Montgomery County

The salt is compiled and ready for the rest of the wintery season. These days, other alternatives are also used to keep the roads passable, including Calcium magnesium acetate and potassium acetate.



Photo courtesy of Montgomery County

Like the famous slogan for the mail carriers, snow plows stand ready to hit the road no matter what and make sure our streets are safe and passable. Here's to all the intrepid and hard-working drivers.



Photo courtesy of Marc Bruxelle

We all know that heading into January and the rest of the winter, roads are going to get worse. The freezing and thawing will create one pothole after another and that's going to create problems for drivers. Be on the lookout!



Photo courtesy of WTHR

The day after means extra work for the hard-working trash and recycling folks. Just remember to separate that corrugated cardboard and don't let the ripped-to-shreds wrapping paper blow all over the neighbor's yard. Remember that you can recycle your Christmas tree. Just be sure to remove all the lights and decorations, including the tree stand, before disposing of it.

➤ HONEST HOOSIER

OK, clean up is done, things are all tidy again. Time to rest. Aaahhhh!



➤ INSIDE TODAY'S EDITION

Obituaries.....A2
Slim Randles.....A3
Notes.....A2

➤ TODAY'S HEALTH TIP

A recent study found formula-fed infants who start on solids prior to four months of age are six times more likely to develop obesity by age three. Today's health tip was brought to you by Dr. John Roberts. Be sure to catch his column each week in *The Paper* and online at www.thepaper24-7.com.



➤ OBITUARIES

None

The Paper appreciates all our customers. Today, we'd like to personally thank LOIS HEAD for subscribing!



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➤ THE MONTGOMERY MINUTE

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➤ TODAY'S QUOTE

"One of the most glorious messes in the world is the mess created in the living room on Christmas day. Don't clean it up too quickly," - Andy Rooney

➤ TODAY'S JOKE

A good New Year's resolution is to stop hanging out with people who ask about New Year's resolutions.

13 WTHR 7 DAY FORECAST

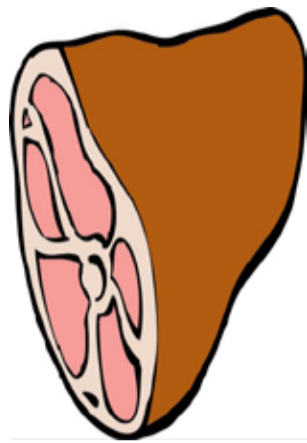
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Start The New Year Off Right With Some Delicious Food

The following recipes are by Karen Bazzani Zach. These and many more can be found at <http://ingenweb.org/infountain/Family%20Recipes/index.html>.

Leftover Holiday Ham

This is so simple
Just tear up the ham - irregular pieces are just fine.
Put in a pot, add a couple cans (don't drain) of green beans and some cut-up potatoes - might need to add a bit of water.
Salt & Pepper to taste - low heat for an hour or so ... and you have one very fine Left-Over Holiday Ham meal!



Shrimp Pizza Appetizer

Cream Cheese (8-oz) room temp - spread in large pizza type plate.
Add: 1 Jar (Heinz) Chili Sauce
4-5 Chopped Onions
1 Chopped Green Pepper 6-oz.
Pkg. Frozen Baby Shrimp (thawed, and drained WELL)
8-oz. Mozzarella Cheese.

Use Tostito chips (scoops are good too) to scoop the appetizer. YUM!!! Some hints: It is also excellent when adding a jar of Cocktail sauce. The finer the onions and peppers are chopped, the better. Drain the shrimp big-time before placing it on the appetizer (otherwise, it's very watery).

Strawberry Swirl

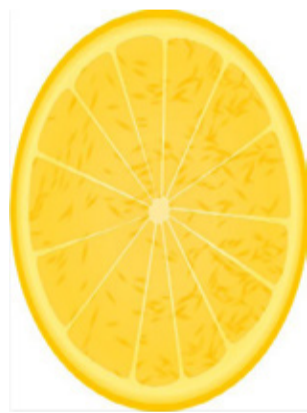
Yummy salad that could easily be a dessert
1 C. Cracker Crumbs
1 T. Sugar
1/2 C. Melted Butter
2 C. Sliced Fresh Strawberries
1, 3-oz pkg Strawberry Jello
1 C. Boiling Water
1/2 lb. Marshmallows
1/2 C. Milk
1 C. Cool Whip
Make crust by mixing crumbs, sugar and butter - press firmly over bottom of 13 x 9 baking dish. Chill until firm.
Sprinkle 2 T. Sugar over fresh berries, let stand 1/2 hour. Dissolve jello in boiling water. Drain berries, reserving juice. Add water to juice to make 1 C. and add this to gelatin and chill until



partially set. Meanwhile combine the marshmallows & Milk. Heat & stir until melted. Cool thoroughly then fold in the whipped cream, add the berries to the gelatin, then swirl in the marshmallow mixture. Pour over crust and chill until set.

Lemonade Pie

Super easy, rich but amazing - you can dress it up with pecans on top, strawberries or just have fun with it!
Beat: 6-oz. can Frozen Lemonade concentrate
1 Can Condensed Milk
Fold in: small, cool whip
Pour into: Graham cracker crust (homemade is best). Refrigerate. Yummy!



You Have To Try Karen's Bread Pudding

This recipe is probably my pride & joy. MANY years ago, my husband and I visited the Amish settlement near Arthur, Illinois. He ate some bread pudding that he absolutely LOVED. In the restaurant, we asked if they had the recipe -- they said it would be in the Amish cookbook in the gift store. Low and behold, there were 5 Amish cookbooks -- one didn't have a bread pudding recipe; one we eliminated via the topping; so we only had to purchase 3. A couple of these had several recipes, so when we got home, I made several batches of bread pudding and NONE were the one he had tasted. After several years of



mixing, matching and creating, I finally got it to his taste -- see if you like it -- I don't particularly like bread pudding, but this IS good! Oh,

that's why I gave it my name -- I figured after all that, it deserved my name, or vice versa -- I deserved to name it - ha! Karen Z

Karen's Bread Pudding

- 1 pt. Bread crumbs
- 1 C. Sugar
- 1 qt. Warm Milk
- 4 Eggs
- 1 T. Butter
- 1 C. Raisins
- Cinnamon to taste (about 1 T., I'd guess although I tend to get cinnamon happy)

350 degrees for 70-80 minutes. Pour sauce over hot pudding.

- "Sauce"
- 1/4 C. Brown Sugar
 - 1/4 C. Granulated Sugar
 - 1 T. Flour
 - 1/2 C. Water
- Cook until clear; then add: 2 T. Butter 1/2 tsp. Vanilla

Broccoli And Mushroom Stuffing

One year, my mom decided she wanted broccoli and mushrooms to go with her stuffing rather than corn..and as she was disabled and lived in a nursing facility, we either took dinner to her or we would arrange a way for her to come to us.

So this particular year, and it was maybe 10 years ago now, I decided to be a smart alek when she requested the broccoli and mushrooms with the stuffing. I love experimenting with dishes, so I had a light bulb.. Combine the 3 and see what she would say. Well, naturally she ended up calling me a SA, but it has also been a staple at Thanksgiving every year since. My husband LOVES it and if he knew how much onion is really in it, he would never



forgive me. Originally, it started out with just broccoli, mushrooms and savory herb stove top. Over the years, tweaks have happened resulting in this:

- 1 bag frozen broccoli florets
- 1 box white mushrooms, sliced

- 2 boxes Stove Top: savory herb (but turkey flavor works too)
- 1 pound mild sausage
- 1/4 onion, finely chopped and diced
- 1 tablespoon butter or margarine
- Salt & Pepper
- Ritz crackers, if desired

While broccoli sim-

mers, brown sausage in a skillet, adding onion and mushrooms about half-way through. Drain and set aside. Prepare Stove Top as directed on the box, fluff and set aside. When broccoli is tender, drain. Add salt, pepper to taste and mix well with butter.

In a large bowl, combine all ingredients and mix well. Empty bowl into a 13x9 baking pan or aluminum foil pain. Serve immediately or cover for later.

Reheat in the oven at approximately 300F degrees for 1 hour before serving, or serve cold.

Let me know if you try it and like it... - from Jessica Lea, Indiana Genealogy Facebook page

KAREN ZACH



Think writing a column on genealogy is easy?

THINK AGAIN!!!

Each week Karen Zach pores over page after page after page of historical records just so she can bring the readers of The Paper of Montgomery County the absolute latest . . . well, it's historical, so it's not exactly . . . so she can bring you the most up-to-date . . . oh, you know what we mean!

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Serve Up Smiles With These Favorite Holiday Sides

(Family Features)
Turkey and ham may sit centerstage, but classic holiday sides can make the season truly special. You can bring smiles to your loved ones' faces by dishing out those favorite recipes everyone asks for year after year.

Made with a delicious combination of rice, cheddar cheese, cream of mushroom soup and broccoli florets, this quick and easy version of Broccoli and Cheese Rice Casserole is an ideal one-pot dish to keep the holidays simple. With three easy steps and everyday ingredients, it comes together with minimal effort for traditional casserole taste.

When it comes to feeding a crowd, it's often best to let your oven do the work. This Brussels Sprouts and Ham Rice Gratin recipe allows you to serve up a filling favorite with little effort using pantry staples. Plus, it's a kid-friendly way to encourage veggies at this year's holiday meal with gooey cheese providing tempting taste bud motivation.

These seasonal classics and more are made



quick and easy with an option like Success Boil-in-Bag Rice, a pre-measured, mess-free way to make fluffy, high-quality rice. It's cooked by simply dropping a bag of rice in a pot of water or broth then boiling it for 10 minutes. BPA-free and FDA-approved, the bags are safe to use and made to withstand high temperatures.

An added bonus: If you're aiming to achieve a particular flavor, just season the rice by cooking in water infused with herbs, spices, broth, coconut milk or other liquids like juice for sweeter recipes.

Visit SuccessRice.com

to find more holiday recipe inspiration.

Brussels Sprouts and Ham Rice Gratin

Prep time: 20 minutes
Cook time: 25 minutes
Servings: 4

- 1 bag Success White Rice
- 1/2 pound Brussels sprouts, trimmed and halved
- 1/3 cup diced ham
- 1 clove garlic, minced
- 1 tablespoon olive oil
- 3/4 teaspoon salt, divided
- 3/4 teaspoon black pepper, divided
- 1 cup heavy cream
- 2 tablespoons finely



- chopped fresh chives
- 2 tablespoons Dijon mustard
- 1 cup shredded sharp cheddar cheese
- 1/2 cup grated Parmesan cheese, divided
- 1/3 cup breadcrumbs
- 2 tablespoons butter, melted

Preheat oven to 450 F. Prepare rice according to package directions.

In large bowl, toss Brussels sprouts, ham, garlic, olive oil, 1/4 teaspoon salt and 1/4 teaspoon pepper. Place on parchment paper-lined baking tray and roast 12-15 minutes, or until caramelized. Decrease oven temperature to 425

F. In large bowl, toss rice, Brussels sprouts mixture, cream, chives, Dijon mustard, remaining salt and remaining pepper. Stir in cheddar and 1/3 cup Parmesan cheese. Transfer mixture to greased, 2-quart baking dish.

In small bowl, stir breadcrumbs, remaining Parmesan and melted butter. Sprinkle over rice mixture.

Bake 12-15 minutes, or until golden brown and bubbling.

Broccoli and Cheese Rice Casserole

Prep time: 5 minutes
Cook time: 30 minutes
Servings: 4-6

- 1 bag Success White Rice or Brown Rice nonstick cooking spray
- 1 can (10 3/4 ounces) condensed cream of mushroom soup
- 2 cups frozen broccoli florets, thawed and drained
- 1 1/2 cups shredded cheddar cheese, divided
- 1/2 cup evaporated milk
- 3 tablespoons butter, melted
- 1 tablespoon grated onion
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Prepare rice according to package directions. Preheat oven to 350 F.

Coat 2-quart casserole dish with nonstick cooking spray. In medium bowl, combine soup, broccoli, 1 cup cheddar cheese, evaporated milk, butter, onion, salt and pepper. Fold in rice.

Pour mixture into prepared dish and top with remaining cheddar cheese. Bake 20 minutes.

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A Full, Festive Menu For Holiday Celebrations

(Family Features) From the hors d'oeuvres to the main course and all the way through dessert, creating a full holiday menu doesn't have to be hard.

The key to a successful feast is focusing on dishes that can please loved ones of all ages and palates, such as a festive salad before the turkey or ham main dish, which can be accompanied by complementary sides like au gratin potatoes. Finally, top off the celebration with a divine dessert featuring classic cranberry flavor.

To find more holiday recipe inspiration, visit Culinary.net.

Start Holiday Celebrations with a Salad

With a bed of tender, leafy green spinach and pops of red cranberries, a salad lends itself perfectly to the colors and flavors of the holiday season. Plus, as a lighter bite ahead of the big meal, it makes for a delicious introduction to festive dinner parties, family gatherings and get-togethers.

This Spinach Christmas Tree Salad offers a fresh, festive option that adds a seasonal presentation to the table while inviting guests to take a bite. Harvested at the peak of flavor, tender Fresh Express Baby Spinach has a mild and delicate taste that makes it an ideal addition to recipes throughout the holidays.

Find more ways to freshen up your holiday menu at FreshExpress.com.

Spinach Christmas Tree Salad

Servings: 6

2 packages (5 ounces each) Fresh Express Baby Spinach
1/2 cup dried cranberries, divided
1/3 cup pistachios, divided
1/2 cup feta cheese, divided
1 red pepper, cored, cut into thin strips
1 large apple, thinly sliced, cut into star shapes

Dressing:

1 cup whole berry cranberry sauce
3 tablespoons cranberry juice
2 tablespoons balsamic vinegar
2 tablespoons honey
1/4 cup olive oil
1 tablespoon light brown sugar
1/4 teaspoon salt

In large bowl, toss baby spinach with 1/4 cup dried cranberries, 1/6 cup pistachios and 1/4 cup feta cheese. Transfer to Christmas tree cake mold. Neatly arrange spinach leaves to create smooth surface.

Arrange red pepper strips, trimming as needed, to create garland. Arrange remaining dried cranberries, remaining pistachios and remaining feta cheese as "ornaments" on top of spinach. Create tree topper with one apple star; place remaining apple stars around "tree."

To make dressing: In blender, process cranberry sauce, cranberry juice, balsamic vinegar, honey, olive oil, brown sugar and salt until smooth.

A Hearty Holiday Side Dish

From appetizers and snacks to the main course, sides and sweets, almost everyone has a

favorite holiday dish. However, it's the pairings and complementary dishes that make festive get-togethers special.

This Creamy Au Gratin Potatoes with Kale and Gruyere is an ideal example of a savory side that goes well with a variety of holiday meals, making it a perfect option for families seeking a versatile recipe to serve with dinner. Rosy-skinned and white-fleshed, Wisconsin Round Red potatoes have a firm, smooth and moist texture, making them well-suited for roasting in this hearty dish.

Visit eatwisconsinpotatoes.com to discover more recipes fit for serving your loved ones.

Creamy Au Gratin Potatoes with Kale and Gruyere

Recipe courtesy of Wisconsin Potatoes

1 1/2 cups heavy cream
1/2 teaspoon salt
1/2 teaspoon black pepper
2 cloves garlic, smashed
3 sprigs fresh thyme
2 tablespoons butter
3 cloves shallots, diced
4 large kale leaves, finely chopped (discard stems)
2 pounds red potatoes, sliced 1/8 inch
2 ounces gruyere cheese, grated
1 ounce Parmesan cheese, grated

Heat oven to 325 F.

In small saucepan over medium heat, combine cream, salt, black pepper, garlic and thyme; stir constantly, until cream starts to bubble, 4-6 minutes. When bubbling, remove from heat and stir until slightly cooled. Let cream sit.

Heat large (12-inch) oven-safe skillet over medium-high heat. Add butter. When butter melts, add shallots and kale leaves. Saute until kale is tender and bright green, about 4 minutes. Turn off burner.

Add sliced potatoes to skillet, fanning over top of kale.

Use slotted spoon to remove garlic and thyme from heavy cream. Pour heavy cream over potatoes.

Cover skillet tightly with foil and bake until potatoes are tender, 75-85 minutes.

Remove skillet from oven and turn on broiler. Discard foil.

Sprinkle gruyere and Parmesan cheeses over potatoes, tucking some cheese between potato slices.

Return skillet to oven and broil until top is golden brown, 5-6 minutes.

Dish Up a Divine Holiday Dessert

Give your holiday gatherings a new twist this year with a creamy cranberry delight that's a cause for celebration all on its own. Smooth, divine taste at the dessert table can be the memorable moment your family craves year after year.

This rich, festive Cranberry Cheesecake combines classic flavor with a homemade cranberry compote-infused layer above a crust sweetly made using C&H Light Brown Sugar and graham crackers. Top it all off with fresh and sugared cranberries,

rosemary springs and whipped cream for a tempting treat that tastes as good as it looks.

To find more sweet eats to celebrate the holidays, visit chsugar.com.

Cranberry Cheesecake

Prep time: 45 minutes
Cook time: 1 hour, 15 minutes

Cranberry Compote:
2 cups fresh cranberries
1 cup C&H Light Brown Sugar
1/4 cup freshly squeezed orange juice
1 teaspoon freshly grated orange zest

Crust:
2 cups graham cracker crumbs
6 tablespoons unsalted butter, melted
3 tablespoons C&H Light Brown Sugar
1/4 teaspoon salt

Cheesecake:
3 packages (8 ounces each) cream cheese, at room temperature
2 cups C&H Organic Raw Cane Sugar
3 tablespoons all-purpose flour
2 teaspoons pure vanilla extract
1/4 teaspoon salt
4 large eggs, at room temperature
1/2 cup sour cream, at room temperature
1/2 cup cranberry compote
fresh cranberries
sugared cranberries
rosemary sprigs
whipped cream

To make cranberry compote: In medium saucepan, bring cranberries, brown sugar, orange juice and orange zest to boil. Lower heat and simmer 10-15 minutes, or until most cranberries burst. Remove from heat. Cool completely at room temperature then transfer to bowl; refrigerate.

To make crust: Preheat oven to 350 F. Butter 8-inch springform pan and line bottom with parchment paper. Set aside.

In medium bowl, mix cracker crumbs, butter, brown sugar and salt. Press crumb mixture into bottom of prepared pan. Bake 15 minutes. Remove from oven and set aside. Reduce oven temperature to 325 F.

To make cheesecake: In bowl of electric mixer fitted with paddle attachment, beat cream cheese at medium speed until smooth. Add cane sugar and beat 2-3 minutes. Scrape sides of bowl as needed. Add flour, vanilla and salt. Beat 1 minute until incorporated.

Add one egg at a time, mixing until incorporated. Add sour cream and mix 1 minute. Scrape sides of bowl as needed. In medium bowl, mix half of cheesecake batter with 1/2 cup cranberry compote.

Wrap springform pan with aluminum foil and place in large roasting pan. Pour cream cheese and cranberry mixture into prepared pan. Top with remaining cream cheese batter. Place roasting pan in oven and add hot water to 1-inch of springform pan. Bake 1 hour, 15 minutes, or until cake looks set in center. Remove from oven and rest 1 hour. Refrigerate in pan overnight.

Decorate cake with fresh and sugared cranberries, rosemary springs and whipped cream.

Crack Holiday Cooking With Eggs

(Family Features) The focus for home chefs hosting during the holidays is often centered around the big feast, but if you're welcoming guests for an extended period or just looking to fuel your immediate family for the festivities, eggs are the perfect partner for cracking holiday cooking and entertaining.

Breakfasts, brunches, lunches, snacks, desserts and more offer delicious opportunities to enjoy flavorful foods with those you love. While preparing a variety of meals may feel overwhelming, you can simplify the season by leaning on eggs to elevate all types of recipes.

This holiday season, home cooks seeking hacks to crack the code of creating memorable, enjoyable, affordable holiday recipes can turn to a versatile ingredient like eggs. An important ingredient of globally influenced dishes honoring different cultures and religions around the globe, eggs can help you tap into celebrations regardless of your own traditions. Plus, eggs make entertaining easy and cost-effective in favorite dishes prepared year after year or when getting creative in the kitchen with something new.

Whether you're cooking for a crowd or simply spending precious moments with your nearest and dearest, there's no need to compromise easy, affordable indulgence. Add a touch of delicious decadence to brunch with this Sunchoke and Potato Quiche by New York Times best-selling cookbook author and founder of @PreppyKitchen, John Kanell, a flavor-forward way to bring everyone together and make entertaining eggstra

special. You can have it all with a homemade crust and veggie-loaded filling by starting with the simple crack of an egg.

Transform your holiday celebrations and make this year one to remember by sharing your creations using #CracktheHolidayswithEggs, and find more recipe inspiration at IncredibleEgg.org.

Sunchokes and Potato Quiche

Recipe courtesy of John Kanell (@PreppyKitchen) on behalf of the American Egg Board
Prep time: 20 minutes
Cook time: 55 minutes
Servings: 10

Crust:
1 lemon, zest and juice only
1 egg
1 1/3 cups flour
9 tablespoons butter
1/4 teaspoon salt

Quiche:
1/3 cup Yukon gold potatoes, cut into 1/2-inch cubes
3/4 cup sunchoke, sliced 1/2-inch thick
2 tablespoons olive oil
1/2 teaspoon salt
1/2 teaspoon pepper
1 onion, chopped
2 tablespoons butter
2 cups Swiss chard, chopped with stock removed

Custard:
6 eggs
1/3 cup grated Parmesan
1/2 cup grated gouda
1/2 cup heavy cream
2 tablespoons parsley, chopped
2 tablespoons fresh thyme, chopped

To make crust: In small bowl, whisk lemon juice with egg.

In large bowl, mix flour, butter and salt. Mix using hands. Drizzle

in lemon mixture. Add lemon zest.

Using fingers, knead dough to break down butter. Cover dough with plastic wrap and roll into disc while at room temperature then refrigerate until firm.

To make quiche filling: Preheat oven to 425 F.

Toss potatoes and sunchoke with olive oil, salt and pepper then spread out on baking sheet.

Bake 15-20 minutes, or until fork tender, tossing pieces halfway through.

Add onion to well-buttered pan and cook over medium heat about 15 minutes, stirring frequently, until caramel colored. Add Swiss chard and continue cooking until wilted, stirring occasionally. Set aside to cool.

Roll out dough on pastry mat or well-floured surface. Prick with fork. Carefully transfer dough to quiche pan, fold edges under and crimp then transfer to freezer.

To make custard: Reduce oven temperature to 375 F.

In large bowl, whisk eggs, cheeses, heavy cream, parsley and thyme.

Add caramelized onions and vegetables then mix. Add mixture to crust.

Tent with foil and bake about 20 minutes.

Reduce oven temperature to 350 F and bake about 40 minutes.

For food safety, casseroles containing eggs should always be cooked at a minimum of 160 F.

Notes: Bake times depend on size of quiche. Deeper quiches may require additional bake time. As quiche cools, filling continues to set; it may wobble when removed from oven.

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