

Hertford County Highlights

SPECIAL HOLIDAY EDITION: DECEMBER 2011



Tis The Season!



GREETINGS FROM THE HERTFORD COUNTY COMMISSIONERS

During the Christmas holidays we all enjoy time off from work, spending quality time with family and friends and sharing gifts with everyone. This is a joyful season and I hope that there will be nothing but joy for all of our county employees and your families. However, I do believe that it is very important that we not forget the reason for the season, the birth of our Lord and Savior Jesus Christ. Paul wrote in the book of Acts that Jesus said, "It is more blessed to give than to receive." So during this holiday season please give, and remember you do not have to give expensive presents. Give your time and love to someone special, or share some of your good cooking with someone who may not have as much as you do. Give your love to your family. Sometimes the best gift of all is to show someone that you care about them. Whatever you give, give it from your heart with love and you will be blessed. On behalf of the County Board of Commissioners, we thank you for your dedicated service to the citizens of Hertford County, and we wish each and everyone of you a safe and joyful Christmas Holidays. Happy New Year and God bless all.

-Johnnie Ray Farmer, Chairman, Hertford County Board of Commissioners

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Print responsibly

HOLIDAY FOOD SAFETY



What you can do:

Clean:

Clean and sanitize utensils and work surfaces after preparing raw turkey for roasting.

Thoroughly wash your hands with soap and warm water for a full 20 seconds before and after handling raw meat or poultry.

Don't wash your turkey. Recent research has shown that when washing poultry, the pathogens can be spread within 3 ft of the sink, which might include already prepared fixings.

Use plastic or other non-porous cutting boards. Cutting boards should be run through the dishwasher – or washed with soap and hot water after each use.

Combat Cross-Contamination:

Store raw meat, poultry, and seafood on a plate or tray, so raw juices don't drip into refrigerator. Store raw meat, poultry, and seafood **below** the ready to eat foods, and fresh produce, so that juices do not drip onto these foods.

Use one cutting board for raw meat products and another one for salads and other ready-to-eat foods, wash cutting boards in between each use.

Never place cooked food on a plate that previously held raw meat, poultry, or seafood unless the plate has been washed with soap and hot water.

Don't spread bacteria with dirty sponges, dishcloths, or towels. Bacteria often thrive in the moist areas of these items where bits of food may also exist. Use paper towels or freshly cleaned sponges or cloths and soap and hot water to clean food preparation surfaces. Can also use a sanitizing solution to sanitize counters after they have been cleaned.

Continued on page 3

FROGMORE STEW

INGREDIENTS:

| | |
|-------------------------------|-------------------------------|
| 6 quarts water | 12 ears corn - |
| 3/4 cup Old Bay Seasoning | husked, cleaned and quartered |
| 2 pounds new red potatoes | 4 pounds large fresh shrimp, |
| 2 pounds hot smoked sausage | unpeeled |
| links, cut into 2 inch pieces | |

DIRECTIONS:

1. Bring water and Old Bay Seasoning to boil in a large stockpot.
2. Add potatoes and cook for 15 minutes. Add sausage and cook for 5 minutes more. Add corn and cook for another 5 minutes. Stir in the shrimp and cook until shrimp are pink, about 5 minutes. Drain immediately and serve.

Submitted by Crystal Smith, Cooperative Extension Director



...Continued: HOLIDAY FOOD SAFETY

Cook Safely:

Color is **NOT** an indicator of safety or doneness. Often there are suggestions in recipes about turkey being done when "the juices run clear." That's a myth. The only way to know whether the turkey is done is with a tip-sensitive digital thermometer reading at least 165°F. Stick it in multiple spots but be sure the thermometer doesn't touch the bone as it conducts and may give a wrong temperature reading.

The same is true for other meats, and casserole dishes, the only way to be sure foods are cooked to safe internal temperatures is to use a thermometer. Casserole dishes should be cooked to 165°F

Cook eggs to an internal temperature of 160°F. Don't use recipes in which eggs remain raw or only partially cooked. Cook egg dishes until they reach 165°F.

When microwaving, make sure there are no cold spots in food (where bacteria can survive). For best results, cover, stir, and rotate food for even cooking. If there's no turntable, rotate the dish by hand once or twice during cooking. Cook to 165°F.

When reheating sauces, soups, and gravies, bring them to a full rolling boil. Reheat all leftovers thoroughly to 165°F.

Chill:

Make sure the refrigerator temperature is 40°F or below and 0°F or below in the freezer. All your refrigerators and freezers should have an appliance thermometer, if not purchase one. Occasionally check the temperatures.

Refrigerate or freeze prepared foods, and leftovers within 2 hours.

Refrigerate leftover turkey within 2 hours of taking it out of the oven. Turkey should be cooled to 41°F quickly. This is best accomplished by placing sliced leftover turkey in resalable bags of 1 quart or smaller size. Bags should be laid flat in the refrigerator to allow cool air to circulate. Some spore forming bacteria will grow and form toxins if kept at room temperature too long.

Never defrost or marinate foods at room temperature. Place foods in refrigerator to defrost or marinate. You can also thaw foods using cold running potable water. Or, thaw in microwave, if you'll be cooking the food immediately.

Divide large amounts of leftovers into shallow containers for quick cooling.

Don't over-stuff the refrigerator. Cold air must be able circulate to keep foods safe.

Happy Safe Holidays! Info was taken from USDA website:

And from "Holiday Meal Food Safety", Nov 19, 2010.

PARTY POTATOES

INGREDIENTS:

9 large potatoes
8 ounces cream cheese
1 cup sour cream
2 teaspoons onion salt
1 teaspoon salt
1/4 teaspoon ground
black pepper
2 tablespoons butter

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish, and set aside.
2. Bring a large pot of lightly salted water to a boil. Cook potatoes in boiling water until tender. Drain, and transfer to a large mixing bowl. Mash until smooth. Stir in cream cheese, sour cream, onion salt, salt, and pepper. Beat until light and fluffy. Transfer to the prepared casserole dish, and dot with pieces of butter.
3. Bake for 30 minutes in the preheated oven, or until heated through.

Submitted by Sara Turner, Land Records, E-911 & GIS Manager



HOLIDAY SPENDING TIPS



No matter where you shop — online, at craft fairs, department stores, warehouses, specialty stores such as hardware stores — consider these shopping tips:

- **Do your homework.** Search the Web for information, check consumer reports, talk to others, especially when shopping for high-priced items like cameras, electronics, etc.
 - **Always shop with a list.** Your list should include the names of the people you are shopping for as well as gift ideas and a budget for each item. Be sure to take along any store coupons when shopping for items on your list.
 - **Shop when you feel refreshed and relaxed.** Shopping when you are hungry or tired will cause you to overspend. Hurrying will increase impulse buying. Shop out of season or midday during the week if possible — the stores will be less crowded. Shopping alone can help you avoid distractions.
 - **Use coupons wisely.** If you can buy an item with a 10% off coupon for less somewhere else, shop where you save the most. Read the conditions of coupons to make sure they don't require you to buy something you don't need in addition to the product you want.
- Review sales flyers and bring them with you.** Some stores will honor others' prices. Include store names, prices, and sale dates on your shopping list. Avoid running from one store to another.
- **Shopping with and for kids**
 - o If you must bring children along, get them involved by giving them a job: have them look for an item, hold the coupons, etc. They can learn to shop from you.
 - o If your children create a list for Santa Claus, you may want to have a conversation with them about how much Santa can bring this year. Point out that they may write down what they want, but Santa will bring only three or four items on their list. This will give kids the option of paring down their choices.

As children get older, their wish list gets more expensive with iPods, cell phones, cameras, etc. You may decide to give them a cash gift that they can use towards these items.

SAUSAGE AND APPLE HERBED STUFFING

INGREDIENTS:

- | | |
|---------------------------------------|--|
| 1/2 lb bulk pork sausage | 1 1/2 cups sliced celery |
| 2 cans (14.5 oz each) chicken broth | 1 1/2 cups chopped onion |
| 1/2 cup (1 stick) butter or margarine | 1/2 cup coarsely chopped apples |
| 1/2 cup sweetened dried cranberries | 1 package (14 oz) herb-seasoned cubed stuffing |
| 1 tbsp Rosemary Herb Seasoning | |

DIRECTIONS:

1. Preheat oven to 350°F. Place sausage into (10-in.) Skillet; cook over medium heat 3-5 minutes or until no longer pink, breaking into crumbles. Remove Skillet from heat and transfer sausage to paper towel-lined plate. (Do not drain Skillet.)
2. Add butter to Skillet; heat over medium heat 1-3 minutes or until foamy. Add celery and onion; cook and stir 4-5 minutes or until vegetables are crisp-tender.
3. In Stainless (6-qt.) Mixing Bowl, combine stuffing, cranberries, apples, seasoning mix and sausage. Add vegetable mixture and broth; toss until moistened.
4. Spoon stuffing into Deep Covered Baker. Cover and bake 30 minutes. Carefully remove lid using Oven Mitts, lifting away from you; bake an additional 30 minutes or until stuffing is golden brown and heated through.

Yield: 16 servings

Submitted by Crystal Askew, Tax Assessors' Office



Hanukkah, the "Festival of Lights," starts on the 25th day of the Jewish calendar month of Kislev and lasts for eight days and nights. In 2011, Hanukkah begins on December 20.

How to Survive the Holiday Eating Season

This is the time of year when we are all resigned to writing off our healthy eating habits. The six weeks between Thanksgiving and New Year's Day are traditionally filled with office parties, neighborhood get-togethers and family celebrations with one thing in common: food! While it is not possible for fun to stay away from such culinary temptations completely, there are ways to eat well, enjoy the holiday season, and avoid the extra pounds you know you will have to shed come January 2.

Plan ahead. The few days before a big party starts cut back on calories and fat so that you can eat a little more at the party without worrying. But don't arrive starving or you will overeat.

Start with a good breakfast. When you know you will be going out in the evening it's important not to skip a meal, especially breakfast. You will only over compensate and eat more later. Plus, breakfast helps kick-start your brainpower.

Drink lots of water. Not only is it good for your body, it fills up your stomach, and you will be less hungry when the hors d'oeuvre tray is passed around.

Limit cocktails. Although many holiday beverages (with the exception of eggnog and Irish Cream drinks) are relatively fat free, moderation is the key. If you choose to drink beer or wine, choose the light option. Stay away from the high calorie, high fat drinks.

Bring the veggies not the desserts. When you are asked to contribute a dish to a big holiday meal offer to make a delicious vegetable side dish. If you must bring dessert make it a light one made with fresh fruit.

Don't arrive hungry. Arriving hungry means of course you will end up overeating. Instead have a small salad, a piece of fruit or some yogurt before leaving home. This will help you avoid attacking the buffet table the minute you arrive.

Limit portions but fill your plate. When it is time to munch on appetizers, instead of grabbing them by the handfuls, grab a plate, fill two-thirds with healthy fruits and veggies and the rest with whatever you want. At mealtime serve yourself small servings of all your favorites, the key here is small servings.

Avoid seconds at mealtime. Adding another helping of mashed potatoes or just one more small piece of pie can add up to a dozen or more fat grams. Make sure what you put on your plate the first time is all you will eat.

Take a break between servings. Take a 20-minute break between appetizers, and dinner and dinner and dessert. Or if you must get seconds take a 20-minute break between servings in order to be sure you are still hungry. Enjoy the company of friends and family, this will help take away the urge to over eat.

Exercise! Use this special time of year when family is around to take long brisk walks, or runs together. Have family game time, where all family members participate in physical activities together. This will encourage family togetherness and will help you keep up your exercise routine through the holidays.



INGREDIENTS:

-1PKG (18-21 OZ) FUDGE BROWNIE MIX (PLUS INGREDIENTS TO MAKE THE BROWNIES)

-24 CANDY CANES

-10 OZ CHOCOLATE FLAVORED ALMOND BARK OR OTHER SUGAR DECORATIONS

DIRECTIONS:

- Line sheet pan with a piece of parchment paper. Lightly spray with nonstick cooking spray and set aside. Prepare brownie mix according to package directions. Pour batter into pan. Bake 30 minutes, or until wooden pick inserted in center comes out with moist crumbs attached. Remove from oven to cooling rack, and cool for 20 minutes or until slightly warm.

- Meanwhile, cut straight ends of candy canes off to form 4½-inch sticks. Place candy cane tops into resealable plastic bag, and crush into small pieces. Set aside.

- Roll brownie into 24 smooth balls. You can use a coffee scoop or something like that to make them the same size. (I didn't have a coffee scoop, so I just eyeballed it. As with my homemade candy canes, these are like snowflakes. Every one is different!) Then, insert candy cane sticks into centers of balls, mounding brownie around each stick.

- Place almond bark into small bowl. Microwave according to package directions until smooth. (The microwave method didn't work out so well for me, so I used the stove-top directions the second time around. Worked like a charm!) Spoon melted bark evenly over each ball, turning to coat completely. Allow excess bark to drip off. Dip into reserved crushed candy canes or jimmies, and stand upright on a piece of parchment paper. Repeat with remaining almond bark, lollipops and crushed candy. Let stand until set.

You can place into miniature cupcake liners and wrap lollipops in cellophane, tie with ribbon and use as table décor, place cards, or take-home goodies for a special holiday touch. Yields 24 servings.



Submitted by: Sandy Brock, Tax Assessor's Office



10 Tips to Kick Holiday Stress Management into High Gear



Quit trying to find the "perfect" gift. The teenagers in my life are all getting gift cards from a retail store. Teens like those almost as much as money. Your picky mother-in-law won't appreciate the time you took to select her gift - and she still won't like it. So don't stress about it.

Avoid high-traffic times if possible. Drivers are terribly distracted this time of year. Add that to inclement weather and you have an accident waiting to happen. Stay out of stores at peak times. I call it "shopping psychosis," that look that comes over people as they block store-aisle traffic with their carts. Stay home and order holiday items and gifts online; you still have time.

You do not have to entertain this season. Give yourself permission to NOT have people over for parties, etc. Unless you can afford to cater the event, have a cleaning service and/or it's already in the works - just don't do it. And not worrying about the mess can be very healthy.

Watch your breathing. Most of us don't breathe enough normally; we take shallow breaths and deprive ourselves of oxygen. Add stress to that and we can even become light-headed. Sit in a quiet place, close your eyes and take 10 deep breaths. Inhale slowly and exhale more slowly. You'll be amazed at how relaxed you will feel!

Get enough rest. I have patients tell me that they only sleep 4-5 hours a night. Most research would say they are sleep-deprived. Cut out some TV or computer time at night and get some sleep. And naps are not just for cats. Try one or two...

Make sure you have some quiet, alone time scheduled. The social demands of holiday seasons are high. We are required to interact more with family, co-workers, etc. That can be very tiring, especially if socializing causes you anxiety. Factor in some downtime.

Watch alcohol and food intake. Spiked eggnog, wine, drinks and high-fat, high-caloric food abound this time of year. Denying yourself *any* treats this season isn't necessary. But try to eat healthy foods, too.

Plan one fun event just for you. You probably spend much time and effort insuring others are taken care of and entertained this season. Remember to treat yourself - get a manicure, go to a heated driving range, babysit a friend's new puppy or read that new best seller you've been hoarding.

Watch a favorite holiday movie or show. For example, *Home for the Holidays*. It's great if you want to laugh at family dysfunction. But I'm talking about a sentimental favorite. It's corny and dated, but I love *Holiday Inn*. Bing Crosby singing "White Christmas" does it for me.

Get some exercise. Most usual exercise routines get abandoned this time of year. We are full of excuses. But exercise is a terrific stress-buster. Take a walk in the snow with your kids or dogs.

(Resource taken from: <http://www.emotionalwellbeingblog.com>)



The Nobleman and His Daughters

Folklore tells the story a kind nobleman whose wife had died of an illness leaving the nobleman and his three daughters in despair. After losing all his money in useless and bad inventions the family had to move into a peasant's cottage, where the daughters did their own cooking, sewing and cleaning.

When it came time for the daughters to marry, the father became even more depressed as his daughters could not marry without dowries, money and property given to the new husband's family.

One night after the daughters had washed out their clothing they hung their stockings over the fireplace to dry. That night Saint Nicholas, knowing the despair of the father, stopped by the nobleman's house. Looking in the window Saint Nicholas saw that the family had gone to bed. He also noticed the daughters' stockings. Inspiration struck Saint Nicholas and he took three small bags of gold from his pouch and threw them one by one down the chimney and they landed in the stockings.

The next morning when the daughters awoke they found their stockings contained enough gold for them to get married. The nobleman was able to see his three daughters marry and he lived a long and happy life.



HOW TO TIE AN EASY BOW FOR THE HOLIDAYS

Learn how to top that special gift, dress up a plant, add to a Christmas decoration, or even make a corsage. This simple florists bow is made with 6 loops, however more loops can be added for larger bows or more volume. The ribbon used here is 1 inch wide satin ribbon that is the same on both sides. Do not cut the ribbon to length but leave it on the spool, you will need about 2-1/2 feet (76 cm) of ribbon. Holding it about 2-1/2 inches from the end pinch the ribbon. Make a loop about 2 inches long (you would use about 5 inches of ribbon to make the loop) and bring it to your fingers and pinch it. While you are still pinching the ribbon twist it so the opposite side of the ribbon is showing for the next loop. This is to give the bow dimension. Make your second loop. Both loops should be the same size. Make a third loop the same size as the first. With all the ribbon pinched in your hand again twist the ribbon so the opposite side of the ribbon is showing to make the fourth loop. Make your fourth loop. Make a fifth loop. Twisting the ribbon make your sixth loop. Use a twist tie, or florist wire to tie off the middle of the bow. Cut both ends of the bow on a diagonal. You can now fluff up the bow so the loops look full. You do this by putting your finger inside a loop and tugging it so it is placed where you want. Using the same ribbon, tie the middle so that the twist tie is hidden. Leave the ribbon long so you could wrap it around a gift, or you could cut the second ribbon ends longer and use them to tie the bow to a ribbon already on the gift. The better quality ribbon you use, the better looking the bow will be. If you use outdoor ribbon you will find that it will wrinkle easier and you will have to be very careful as you make the bow. With good satin ribbon if you make a mistake and the ribbon is a bit wrinkled you can easily iron it smooth again. When you use wired ribbon you will be able to maneuver is much more when it is finished but it might be harder to pinch and twist as you are making the bow.



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Visit www.morestylethancash.com for more bowmaking tips!

Our Traditions

What is it about traditions and especially those associated with a holiday that makes them so important to us? Family Christmas traditions can often become something of a legend to those who know us and children look forward to them year after year. Upon from being fun, traditions also are tools that help to bring together and bind families, benefit children, and serve as memories or markers in life. Whether it's putting up the tree at Thanksgiving, or shopping on Black Friday, Gathering with family for Christmas breakfast, or attending a Religious service, traditions can be found everywhere. As we share with you a few of our personal traditions, we encourage you to set up a family tradition of your own. You will look back on the moments shared with your family with great joy.

Smith (my maiden name) Family Tradition

When I was 10 years old my grandparents decided to host Christmas morning breakfast at their home. What was so special about it was the time ...6am Christmas morning. We joined other family members in what seemed like the best breakfast I had all year. My grandfather is now deceased and my grandmother is 85 and can not cook for many, so now we share the responsibility and one of their children or grandchildren host the traditional Christmas morning breakfast. So, 29 years and counting we have shared our Christmas mornings together, and look forward to many, many more.

-Cindy Barber, Day Reporting Director

Our Traditions, continued...

Believing in Santa... Many years ago, as a little girl, I questioned my mother, about the existence of Santa. She looked me square in the eye and told me that Santa was REAL, even if the man in the fake beard was not! She made a plea with me that day, that as long as I believed in the Love he shared for the world, he would always come to visit me and show his love for me. Never once have I told my mother "I don't believe" and every Christmas (for 31 years) he has visited me. Now that I have a daughter of my own, I understand how important it is to keep the spirit and the love of Christmas alive in our families and especially our children. This Christmas will be just like the others, we'll wake up, see what Santa has left under our tree, and then go straight to Mom's (Me-Ma's), just to share in the Love that Santa has left for us all at her house!

-Sara Turner, Land Records, GIS Manager



New Year's Service

Every year on New Year's Eve, a few of my family members and my childhood friends attend WATCH NIGHT at a local church. After attending Watch Night, we gather at a family or friend's home to enjoy a delicious meal consisting of Pork or Fish, Collard Greens, Black-eyed Peas and GREAT Fellowship! There's one more thing, we all bring the New Year in wearing something NEW (inexpensive of course).

-Crystal Smith, Cooperative Extension Director

Holiday Cranberry Apple Casserole

7 medium apples chopped (for added color, choose red and green apples)

8 oz bag of cranberries

Place these ingredients into a 7 x 11 greased pan or casserole dish

Mix the following ingredients and pour onto apple/cranberry mixture

½ cup butter, melted

½ cup flour

½ cup oatmeal

¾ brown sugar

Bake at 325-350 degrees for 45 to 50 minutes.

(This is a great recipe that can be mixed the night before, refrigerated, and then baked later along with other great holiday foods. It can be a favorite with breakfast or any traditional holiday meal)

Gifts in a Jar



Make Holiday gift-giving truly personal this year and get creative! Try this recipe for "Cookies for Santa" and give your loved ones a gift they are sure to enjoy!

1. Start with a 1 quart smooth Ball jar.
2. Layer Ingredients as listed below:

First: flour, baking powder, baking soda and salt

Second: oats

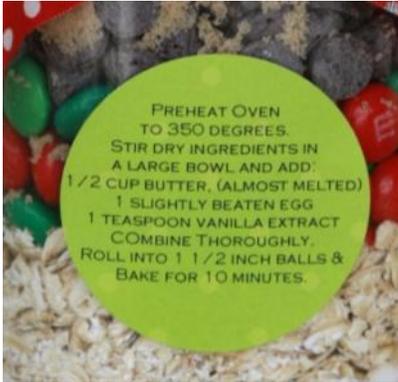
Third: m&ms

Fourth: chocolate chips

Fifth: brown sugar

Sixth: white sugar

Seventh: chopped pecans



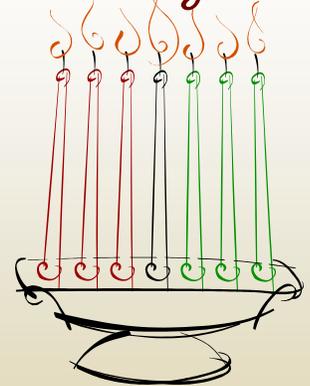
3. Pack each level down really tightly. Pack it in, Or else it won't all fit. Add the chopped pecans last, because if the ingredients are too much or not enough, then add more or less pecans to adjust.
4. The ingredients should be flush to the top of the lid when you seal it up.
5. Decorate the top of the jar with ribbon and fabric. Cut the fabric into a 6 inch square and the ribbon to 25 inches. Place the fabric on top and secure with ribbon around the lid to hold it in place.
6. Create labels and affix to the jar. Don't forget the baking instructions given below!



Ingredients

- 1 1/3 cup all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup cooking oats
- 3/4 cup m&ms (Holiday)
- 3/4 cup semi-sweet chocolate chips

Happy Kwanzaa!



Kwanzaa is traditionally celebrated from December 26 through January 1, with each day focused on Nguzo Saba, or the seven principles. Derived from the Swahili phrase "matunda ya kwanza" which means "first fruits", Kwanzaa is rooted in the first harvest celebrations practiced in various cultures in Africa.



Baking Instructions:

Preheat oven to 350 degrees. Stir contents of Jar into a large bowl and add: 1/2 cup butter, (almost melted), 1 slightly beaten egg, 1 teaspoon vanilla extract. Combine thoroughly. Roll into 1 1/2 inch balls and bake for 10 minutes.

Holiday Recipe:

Pineapple Pie

Directions:

Open cans of pineapple and strain them. Set the strained pineapples aside. In a bowl combine remaining ingredients. After ingredients are mixed add strained pineapples and stir. If the mixture is too stiff, add small amounts of the pineapple juice set aside until creamy consistency is reached. Be careful not to make too loose. After all ingredients are thoroughly mixed, spoon pie filling into pie crusts equally. Refrigerate over night. Serve cool.

Ingredients:

- 2 graham pie crusts
- 1-16 oz cool whip
- 1-16 oz can crushed pineapples
- 1-8 oz sour cream
- 1- 8 oz can crushed pineapples



Submitted by Cindy Barber, Day Reporting Director



Christmas Trivia



1. In How the Grinch Stole Christmas, what biological shortcoming made the Grinch so mean?
2. Where was I when I saw Mommy kissing Santa Clause?
3. In the song "Grandma Got Run over by a Reindeer" what did Grandma go to get?
4. What is the last ghost called in A Christmas Carol?
5. What country started the tradition of exchanging gifts?
6. What cola company was known for its ads featuring a big, smiling Santa?
7. What film told the plight of a poor mountain family during the days of the Depression?
8. What song is full of threats and warnings about Santa Clause?
9. What is the theme or essence of "I Heard the Bells on Christmas Day"?
10. How much did it cost to send a Christmas card within the same city early in the Victorian era?
11. McDonald's puts what holiday image on bags during the Christmas season?
12. There are 365 days in a year. What number is Christmas Day?
13. What is the most heard Christmas carol at Christmas?
14. What were Frosty's last words?
15. What non-smoking association sponsors Christmas seals?

DON'T BE A GRINCH! WIN A PRIZE INSTEAD! BE THE FIRST TO ANSWER THE CHRISTMAS TRIVIA QUESTIONS CORRECTLY! EMAIL YOUR ANSWERS TO: IVY.BOYCE@HERTFORDCOUNTYNC.GOV

Congratulations to the following individuals for correctly answering one of the two questions from last quarters Hertford County Trivia! Kathy Richmond and Tammy Piland! The answers to the fall and Christmas Trivia will be posted in the Winter Edition!



Christmas Word Search

s g o c o d t j e i s d e e r t r e h s a d i
t n r a g s a l i l n g d k a s a n t a m e r
h a e r r i v y e n g y s c a h r i j o y s t
g d c o m e a i e n g i s t c c o y o u y q j
i v n l s y g n o k n l c h f o r v v p e d x
l e a s l h y g x g a d e o t r m a f k k r m
y n d l e s n i t d x l e b l a n e t v r n w
e t o p d y f n r r r m f c e d e z t s u a b
n h c s d k k e e g s u q w e l r r t r t m y
m j u n l k d n n a k t d z o m l e w e n w r
i b p o r n n i m m h q x o r n b s c i f o r
h l i w o o k t s y o t j v l h s e n n x n e
c i d s d c s v i x e n m y m p c s r d a s m
v t e r o i n o r t h p o l e a h t x e y r e
g z y t r m k g n i d d u p e z l f g e k n p
q e s h n f s e l b u a b p l k p i n r i f t
r n c p m i s t l e t o e q k w q g p p w n v

- | | |
|--------------|------------|
| advent | mistletoe |
| baubles | north pole |
| blitzen | peace |
| cake | pine |
| carols | prancer |
| chimney | pudding |
| christmas | red nose |
| cold | reindeer |
| comet | rudolph |
| cupid | santa |
| dancer | sing |
| dasher | sleigh |
| december | snow |
| donner | snowflake |
| eggnog | snowman |
| elves | star |
| gifts | stocking |
| holly | tinsel |
| ivy | toys |
| jingle bells | tree |
| joy | turkey |
| lights | vixen |
| merry | wreath |

Spirit of Giving



HERTFORD COUNTY SHERIFF'S OFFICE

Hertford County Sheriff's Office is happy to announce our Toys for Children 2011 Program. For several years the Sheriff's Office has been able to help those less fortunate during the Christmas holidays. The Sheriff's Office understands that toys are not truly what Christmas is all about, but it means a lot just to see the smile on some child's face this Christmas season. We will start accepting names for the Christmas list on Monday, November 14, 2011. The list will consist of 2 children per family, ages 2 - 10. Toys will be distributed at the Sheriff's Office on Monday, December 19, 2011 from 9am to 3 pm. If you would like to help us with this effort please feel free to donate toys for boys and girls to the Sheriff's Office by Friday, December 16, 2011. Thank you in advance for your support.

We ask you to remember the Spirit of Giving and consider helping those who are less fortunate. There are many local agencies collecting food for the needy and many organizations are collecting toys for children who otherwise will not have anything under the tree on Christmas morning.

AHOSKIE FOOD PANTRY

First Presbyterian Church, Ahoskie

Located at the end of Main Street & Catherine Creek Road

You may bring items by the Food Pantry in the mornings (9:30 am- 12 noon).

Contact Person: Richard Hoggard—332-3192

Or Bill Arrington—209-0454

Help is greatly needed & appreciated!



HERTFORD COUNTY

DEPARTMENT OF SOCIAL SERVICES

We are asking concerned community members to assist in providing gifts for our foster children and families. We are currently seeking donations to help families experience the joyous spirit of the season. If you or your organization would like to help with our children this year, please contact Victoria Holland or Brenda Brown at 252-358-7830. We would like to thank you in advance for your generosity and support in extending the joys of Christmas to the children of Hertford County.



JO'S SWEET POTATO PIE

INGREDIENTS

DIRECTIONS

1. Bring a large pot of water to a boil. Add sweet potatoes and cook until tender but still firm, about 30 minutes. Drain, cool, peel and mash
2. I use a hand-held mixer to remove strings from the sweet potatoes after they are cooked. When mixing rinse the beaters off several times to remove the strings.
3. Preheat oven to 350 degrees F.
4. In a large bowl, combine sweet potatoes, butter, sugar, vanilla and nutmeg. In a small bowl, whisk together the eggs and milk and blend into the sweet potato mixture.
5. Pour into pie shells and bake in preheated oven for 60 minutes; or until done.
6. Sprinkle a little nutmeg on top of the pie.

- 3 sweet potatoes
- 1/2 cup butter, softened
- 1 tablespoon pure vanilla extract (clear)
- 2 1/2 cups white sugar
- 1/2 teaspoon ground nutmeg
- 4 eggs, beaten
- 3/4 cup evaporated milk
- 2 (9 inch) unbaked 9 inch pie crusts



-Submitted by Josephine Green, Economic Development and Planning and Zoning



Calendar of Holiday Events

Hertford County Highlights
Special Holiday Edition 2011

Parades

December 3rd – Cofield's Christmas Parade starting at 2:00 pm

December 3rd – Murfreesboro's Christmas Parade starting at 4:00 pm

December 10th – Ahoskie's Christmas Parade starting at 10:00 am

December 10th – Winton's Christmas Parade starting at 5:30 pm

Christmas Events

December 3rd - Murfreesboro Tree Lighting Ceremony 5:30 PM Roberts-Vaughan Village Center

December 4th - Harrellsville's Annual Christmas Tree Lighting; 1:30-2:00 PM Horse drawn wagon rides; 2:00-3:45 PM Inspirational Service with Singing; 3:45 PM Santa arrives on Fire Truck.

December 5th – Christmas Tree Lighting and Caroling from 6:30-7:30 pm at No Man's Land Park on Main St. in Ahoskie.

December 8th – 9th - "*Home for the Holidays*" is the theme for the 26th Anniversary of the [Murfreesboro Candle-light Christmas Tour](#). The tour will run from 4:00 – 8:30 and tickets are \$27.00 per person. **Tour Features** - 12 Stops in historically significant structures, Traditional holiday food in each venue, Complete sit down Christmas dinner, Horse-drawn carriage and tram rides in the Historic District, Beautiful seasonal decorations representing Christmas through the years, Musical entertainment at each site.

Musicals

December 4th - Music Event - Christmas at Chowan at 3:30 pm in the Turner Auditorium

December 5th - Music Event - Christmas Choral Concert at 7:30 pm in the Turner Auditorium

December 18th – The Gospel Ensemble's Anniversary at 4:00 at First Baptist Murfreesboro

Santa Sightings

December 3rd - NCSSA will be hosting a Pancake Breakfast with Santa from 7:00 am to 10:00 am at Andy's in Ahoskie. We will also be taking pictures with Santa. Tickets are \$5 each. Purchase a ticket in advance and receive \$2 off your picture with Santa. Pictures with Santa are regular priced at \$5, includes a card frame with the picture. Plates will include pancakes and bacon and your choice of tea, soda, coffee or orange juice. Take-out plates are available. To purchase tickets, contact Carolyn Pearce (332-8365), Tammy Piland (209-6846), Kathy Richmond (332-2788), or Rhonda Morris (287-1146)

December 3rd - Children can visit with Santa and share their 'wish lists' following Murfreesboro's Tree Lighting Ceremony at the Roberts-Vaughan Village Center.

December 4th - Harrellsville's Annual Christmas Tree Lighting; 3:45 PM Santa arrives on Fire Truck.

December 14th - Santa will be visiting Tarheel BBQ in Eure from 6:30 until 7:30.

