



# Reflections of the Season




## Merry Christmas

May your holidays be a time for thoughtful reflection and thankful prayer as you look back over the past year. We wish you and yours health and happiness in 2009.



**AGAPE SENIOR  
LAURENS**

420 West Farley Avenue  
Laurens, South Carolina 29360  
Phone: 864-984-9844



# On This Joyous Occasion

We'd like to display our best wishes and appreciation for the many good people we've had the privilege to meet and serve this past year.

Here's hoping your holiday is merry and bright in every way.

Thanks!

## CNNGA

Springdale Drive, Clinton  
833-1862

Before digging, please call 1-800-922-0983

# TRIMMED WITH A WISH



From the brightly colored packages to the lights on the tree, may you enjoy all the blessings this special season has to offer. We couldn't ask for anything more than the gift of your patronage. Thanks!

## Burns Service Center


902 South Broad Street, Clinton  
833-3988

# JOYOUS NOEL

May your home be filled with love,  
from the top to the bottom!


With best wishes from our home  
to yours this holiday season.

**PALMETTO HERITAGE**

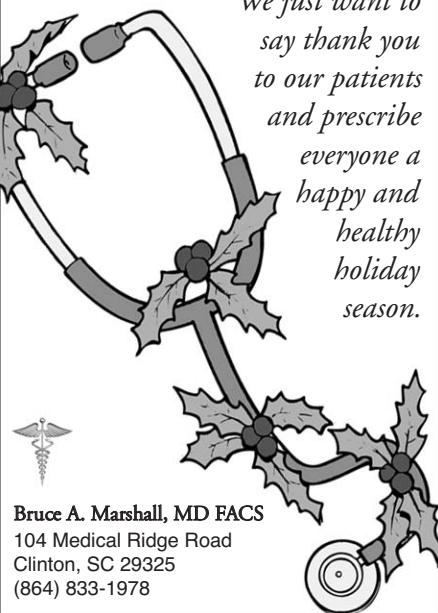


**REAL ESTATE**

1027 West Main  
PO Box 313  
Laurens, SC 29360    BUS. (864) 984-4198



# Happy Holidays from everyone



We just want to say thank you to our patients and prescribe everyone a happy and healthy holiday season.

**Bruce A. Marshall, MD FACS**  
104 Medical Ridge Road  
Clinton, SC 29325  
(864) 833-1978



# Season's Greetings

May all the joys of a sweet, old-fashioned Christmas be yours.

Thank you for being such loyal customers.

from  
*George, Donnaree, Rose & Christy*

**The Medicine Mart**

215 West Carolina Avenue  
Clinton, SC (near KFC)  
(864) 833-6562

# The beauty of nature adds a special glow to the holiday season.


May you and your family bask in it now and all year long.

To all of our customers, friends and family, we wish you good health and good fortune in the New Year!

## Design South Landscape Co.

284 Grain Bin Rd., Clinton  
864-833-2885





*Always Believe!*

## Holmes Photography

864-681-7777  
[www.HolmesPhotography.com](http://www.HolmesPhotography.com)

high heat until the color darkens slightly and the chilies are fragrant, about 30 seconds per side. Transfer the ancho chilies to a medium-size bowl. Add enough hot water to the bowl to cover the chilies. Let stand until the chilies soften, about 20 minutes.

Puree four ancho chili halves with 1/2 cup soaking liquid in a blender. Add the roasted poblano chilies; puree. Season with salt and pepper. Drain the remaining two chili halves; chill. (Puree and soaked chilies can be made one day ahead.

Cover separately and chill.)

Preheat oven to 350°F. Rinse the turkey inside and out, and pat dry. Sprinkle the turkey with salt and pepper. Cut the remaining two ancho chili halves into strips. Place the chili strips and onion in the turkey cavity.

Mix the butter and achiote paste in a small bowl to blend. Run your fingers between the turkey breast skin and meat to loosen. Rub half of the achiote butter over turkey breast under skin. Rub butter over the outside of turkey. Place turkey in

a large roasting pan. Tuck wings under the turkey. Tie legs together to hold shape. Pour 1 1/2 cups of stock into the pan.

Roast the turkey 45 minutes. Tent the turkey loosely with foil. Continue roasting until a meat thermometer inserted into the thickest part of the thigh registers 180°F, basting every 30 minutes with pan juices, about 3 1/2 hours. Transfer the turkey to platter. Tent with foil.

Pour the turkey pan juices into a measuring cup. Spoon off the fat from the pan juices, reserving

1/4 cup of fat. Add enough remaining stock to the pan juices to measure 3 cups. Return 1/4 cup fat to the roasting pan. Place the pan over two burners set at medium heat. Add the Masa Harina; whisk until the mixture resembles a paste, scraping up any browned bits, about 2 minutes. Gradually whisk in the pan juices. Add chile puree; simmer 4 minutes to blend the flavors. Season gravy with salt and pepper. Serve turkey with gravy.

Makes 14 servings.



# Yuletide Greetings

May you take great joy in the majestic beauty of the season.

Merry Christmas!

**LAWRENCE E. YOUNG**  
CLINTON REALTY & INSURANCE CO., INC.  
108 N Broad Street, Clinton SC 29325  
(864) 833-0051



Have a Merry Christmas!  
Thank you for your patronage

# Chunk's Bar-B-Q

And More!!

10:30 AM-9:30 PM Wednesday-Saturday  
1-26 Exit 60, Hwy 66, Joanna

## NOW OPEN

# 864-697-0097



# Merry Christmas & Happy New Year!


from the staff of Curves

Mae, Gwen, Linda & all members


# Curves

115 A Caroline Street, Laurens  
984-2092

*Many kind thanks*



We value your business and want to wish our customers, friends and family the happiest of holidays.



921 EAST MAIN STREET • HWY 76 • LAURENS  
864-682-3111  
[www.firmenford.com](http://www.firmenford.com)



crumbs and repeat two more times, to end with a stack of 4 sheets.

Mound half of the lobster mixture lengthwise on phyllo 1 inch from the edge. Roll phyllo into 2 inch thick roll and place on a cookie sheet. Repeat process to make a second roll.

Brush roll tops with melted butter. With a serrated knife, make partial slices in roll before baking or

freezing. Bake at 350° for 15 minutes, then at 450° for 5 to 10 minutes. Let rest 10 minutes. To serve, cut in slices.

Serves 4

Achiote Butter-Basted Turkey with Ancho Chili Gravy

2 fresh poblano chilies

3 dried ancho chilies, stemmed, halved and seeded

1 22 to 24 pound turkey, giblets discarded

1 large white onion, quartered

3/4 C. butter, room temperature

3 T. achiote paste (available in Latin American markets)

4 C. chicken stock

1/4 C. Masa Harina (corn tortilla mix, available in Latin American markets and many supermarkets)

salt and pepper to taste

Char the poblano chilies over a gas flame or in a broiler until blackened on all sides. Enclose chilies in a paper or plastic bag. Let stand 10 minutes to steam. Peel and seed chilies.

Toast ancho chilies in a heavy, large skillet over

# 2008 Holiday Recipes

Healthy fresh salsa

Ingredients

13 large tomatoes

6 large onions

3 large bell peppers

10 large jalopenos

Cooking Instructions

dice all vegetables do not use a chopper add salt to taste you may use more or less of each ingredient depending on your taste preference let chill for 1 hour and presto you have a perfect and healthy dip or side dish for cooked vegetables.

2 1/2 cups all-purpose flour

10 ounces (2 1/2 sticks) cold unsalted butter, cut into small pieces

1/2 cup powdered sugar

Pinch salt

1/4 teaspoon vanilla extract

Cooking Instructions

In a stand mixer, combine the flour, butter, sugar, and salt. Using the paddle attachment, mix the ingredients on low speed until combined. Add the vanilla. Mix until the dough is smooth and comes together.

Dorothys Pumpkin Muffins

Prep: 15 mins Cook: 22 mins Ready in: 37 mins

Ingredients

1 1/2 cups flour

2 tsp baking powde3r

3/4 tsp salt

1/2 cup sugar

1/2 tsp cinnamon

1/4 cup butter

1/2 cup raisins

1/2 cup pumpkin

1/2 cup milk

Cooking Instructions

Add all dry ingredients and cut in the butter and add raisins.

In separate bowl add egg pumpkin and milk stir and add to dry ingredients.

Pour into muffin cups about 2/3 full ...sprinkle each muffin cup with 1/2 tsp sugar.

Bake at 400 degrees 20-22 min.

Cranberry-Mint Cooler with a Frozen Ho..

Prep: 3 hr. Cook: 1 mins Ready in: 3 hr., 1 mins

Ingredients

Silicone shot glass mold (available at some Bed Bath & Beyond stores)

Fresh cranberries

Fresh mint

Water

3 oz. white cranberry juice

3 oz. club soda

Cooking Instructions

Add cranberries into the bottom of shot glass mold cups. Cut cranberries in half if necessary.

Add fresh mint leaves into the mold pushing them down so they keep the cranberries in place when water is added.

Pour water to the mold cups and place on a flat surface in the freezer until solid.

When ready to serve unmold frozen shot glasses and place them each into a tall slender glass.

Add amount of white cranberry juice and soda as listed above into each glass and serve.

Holiday Shortbread

Prep: 20 mins Cook: 20 mins Ready in: 40 mins

Ingredients

Turn the dough out onto a floured work surface. Divide into 2 pieces. On the edge of a piece of parchment or waxed paper, shape the dough into a log, and carefully roll up until the paper ends, folding the outside corners into the log. Repeat with the second piece of dough. Refrigerate for at least 30 minutes.

Preheat the oven to 275 degrees F.

Remove the rolled logs, unwrap, and cut into 1/4-inch slices. Transfer to ungreased cookie sheets and bake until golden on the edges, about 25 minutes. Transfer the cookies to wire racks to cool for 15 to 20 minutes before handling.

Chicken Broth Stuffing

Prep: 45 mins Cook: Ready in: 45 mins

Ingredients

Box of Bell's Brand Stuffing Mix (Chicken flavor)

2-4 Carrots (chopped)

2-4 Celery (chopped)

1 Box Swanson's Chicken Broth

Chicken Gravy

Chopped Onion (optional)

Cooking Instructions

Place stuffing mix in microwavable bowl place half or less of chopped onion (optional) carrots celery and small amount of chicken broth into mix and stir. Microwave according to stuffing box directions. Serve immediately while warm (with gravy if desired)!

Rita's Sweet Holiday Baked Ham

Prep: 20 mins Cook: 2 hr. Ready in: 2 hr., 20 mins

Ingredients

1 cup maple syrup

1 cup orange juice

1 cup ginger ale

1/2 cup brown sugar

1/2 cup honey

1 (10 ounce) jar maraschino cherries, halved

1 (12 pound) fully-cooked, bone-in ham

1 (15.25 ounce) can pineapple slices in juice, drained

1 box round wooden toothpicks

Cooking Instructions

Preheat the oven to 350 degrees F (175 degrees

## 2008 Holiday Recipes

C).

In a medium bowl, mix together the maple syrup, orange juice, ginger ale, brown sugar and honey. Stir in the juice from the maraschino cherries, and half of the cherries. Score the outer edge of the ham with a sharp knife in a diamond pattern. Cuts should be about 1/4 inch deep. This will allow the ham to soak up the juice.

Place the ham into an oven bag, and carefully pour the juice mixture over it, keeping all of the juice in the bag. It may look like there is too much juice, but the ham will soak it up while baking. Place the pineapples onto the top of the ham, and secure with toothpicks. Place cherries into the centers of the rings, and secure with toothpicks also. Tie the end of the bag closed with the ties provided, place in a large roasting pan, and cut a few small slits in the top of the oven bag.

Bake the ham for 2 hours in the preheated oven. The internal temperature should be 160 degrees F (80 degrees C) when done. Be sure not to touch the bone when taking the temperature. Remove ham from bag to a serving plate, and let stand for 10 minutes before carving.

BEST OF THE BEST CREAMED CORN

Prep: Cook: 15 mins Ready in: 15 mins

Ingredients

1 PKG GREEN GIANT NIBBLETS CORN

1PKG GREEN GAIINT CREAM CORN

1 PKG GREN GIANT SHOE PEG CORN

1 SMALL BLOCK CREAM CHEESE

1/2 STICK BUTTER

SALT AND PEPPER TO TASTE

Cooking Instructions

LET CORNS DEFROST. LET CREAM CHEESE AND BUTTER GET SOFT. MIX CREAM CHEESE AND BUTTER IN SAUCE PAN AND HEAT ON LOW UNTIL THEY BLEND. ADD ALL THREE PACKS OF CORN AND SALT AND PEPPER. HEAT UNTIL WARM.. EASY AND A CROWD PLEASER.

Artichoke Dip

Prep: 10 mins Cook: 10 mins Ready in: 20 mins

Ingredients

1 can Artichoke hearts

3/4 cup Mayonnaise

3/4 cup Fresh Grated Parmesan Cheese

To Ta Salt & Pepper

Cooking Instructions

First drain and finely chop 1 can of artichoke hearts (or a food processor).

Next mix with Mayonnaise and Freshly grated Parmesan cheese and season with salt and pepper

Heat in 350° oven for 10 minutes

Sugar-Glazed Pecans

Ingredients

4 egg, whites only

1/2 cup champagne or ginger ale

2 teaspoons salt

2 teaspoons cinnamon

1 teaspoon ground ginger

2 cups sugar

8 cups pecan halves

Cooking Instructions

Preheat the oven to 250 F

Spray two (15x10x1-inch) baking pans with non-stick coating spray.

Separate eggs and in a large bowl whisk egg whites.

Add 1/2 a cup of champagne or ginger ale, salt, cinnamon, ground ginger, sugar and pecan halves.

Now fold this together until the nuts are evenly coated.

Spread the mixture out onto the baking pans.

Bake at 250 degrees for 1 to 1 1/2 hours until the coating is absorbed and the pecans appear dry, stirring occasionally to prevent sticking.

Separate the pecans into a single layer with two forks.

When they are cooled store at room temperature in an airtight container.

Seasoned Chicken

Prep: 20 mins Cook: 50 mins Ready in: 1 hr., 10 mins

Ingredients

12 chicken ( buy them cut thin )

1 pinch salt

5 cups olive oil

3 tablespoons season salt

3 eggs

2 cups milk

Cooking Instructions

Mix the chicken, eggs, milk, salt, and season salt together.

Pour the olive oil into a frying pan.

Fry the chicken in the pan until they are fully cooked on the inside and a liltle browned on the outside.

Put chicken on a plate and sprinkle some season salt on top to add a decorative look. Enjoy!

Pumpkin Cheese Bread

Ingredients

2 1/2 cups sugar

1 8 oz pkg cream cheese, softened

1/2 cup margarine or butter

4 eggs

1 16 oz can pumpkin

3 1/2 cups flour

2 teaspoons baking soda

1 teaspoon salt

1 teaspoon cinnamon

1/2 teaspoon baking powder

1/4 teaspoon ground cloves

**Have a Happy and Healthy Holiday!**

*We're dispensing our best wishes, and they include a large measure of thanks to our loyal customers. We truly appreciate your trust in us.*

**Sadler-Hughes Apothecary**

216 South Broad Street, Clinton, SC 29325 | Phone: (864) 833-4000

**Welcome The Season!**

*As we welcome the holiday spirit into our homes and our hearts, we're reminded of how proud we feel to serve this community, and hope that the holiday delivers much joy and good fortune to your doorstep.*

From

**M. Renwick**

**SCREEN PRINTING**

Mike Jim  
Heather Jamie Chris  
David Roger Billy Donna

**Child of God**

*We welcome You into our hearts.*

**Eastside Florist**

27824 Hwy 76 E, Clinton  
833-2804

Sundays, 2pm-5pm  
Special Tours By Appointment

**Clinton Museum**

400 N. Broad Street, Clinton  
Clinton, South Carolina 29325  
864-938-1099

**Free Admission**

*Merry Christmas!*

**Pound Cake** by Isabel Pitts

1/4 lb. margarine or butter  
1 cup Crisco  
3 cups sugar  
3 cups flour (plain)  
1/4 teaspoon baking powder  
1 tablespoon lemon extract  
2 tablespoons vanilla  
1 cup milk  
5 eggs

Cream sugar, butter and Crisco. Add eggs, one at a time. Add flavoring. Add milk and flour alternately. Cook at 350 for 1 hour & 20 minutes in cold oven.



**With Our Gratitude At The Holidays**

*We have a lot to be thankful for this holiday season, and your generosity is at the top of the list!  
Best wishes and many thanks for your valued support.*


**FARMERS home FURNITURE**

**Farmers Furniture**  
David Kersy Jr. - Store Manager  
20550 Hwy 76 E., Laurens • 864-683-1555

What a glorious night it was,  
May you carry the joy of that  
night in your heart  
now and forever!

**NHC Homecare**  
700 Plaza Circle  
Suite O  
Clinton, SC 29325  
833-2368

**A Savior Is Born!**



**Love & Joy!**

Hope your holiday season  
is the cat's meow.  
We thank you for your business.



**S. Ludie Watkins**  
Certified Public Accountant  
200 S. Broad Street, Clinton  
Phone: 833-5914

*Dance South*



"Where Stars Are Born"

*Wishing you a  
Merry Christmas  
and a  
Happy 2009*

30001 Hwy. 76 E., Clinton  
**Call 864-938-9282**



**Happy Holidays**

A little bird told us it's  
time to say, "thanks" and we  
couldn't agree more!  
Your friendship and support  
mean a lot to us.

**L&L OFFICE SUPPLY, INC.**  
114 N. Broad St.    123 Fleming St.  
Clinton, SC    Laurens, SC  
864-833-2521    864-984-2521  
800-476-2734

*God's precious gift will fill  
your heart and last forever.*

*May his love be with you this  
holiday season and always.*

*Have a blessed Christmas.*



**Sunshine House**  
888 Springdale Dr., Clinton  
**938-1100**

*A Little Wish for You*

**Noel**

Wishing you  
all a very  
Merry  
Christmas!

**STEIFLE'S APPLIANCE**  
Greenwood's Only Full-Service Appliance Dealer  
**(864)229-5688**  
710 MONTAGUE AVENUE • (864)229-5688  
WHIRLPOOL GE KITCHENAID JENNAIR AMANA MAYTAG ORECK

**HOLIDAYS  
AGLOW  
WITH GOOD  
CHEER**

That's our wish for you and  
your family during this most  
wonderful time of the year.  
Merry Christmas and  
Happy New Year!

**FRED'S**  
105 Jacobs Hwy  
Clinton, SC 29325  
(864) 938-0424

*Merry Christmas*

*Tumblin Automotive  
expresses our appreciation  
of a wonderful 2008.*

*Merry Christmas  
&  
Happy New Year*

**Tumblin Automotive**  
1210 E. Farley Ave.  
Laurens, SC 29360  
**864-983-2979**  
Van Tumblin

*Glad Tidings  
To You*

We wish you a  
**Merry Christmas**  
and a  
**Happy New Year!**

Please come visit us again soon.

**Ruby's Food Store**  
800 S. Broad St., Clinton  
(across from Whiteford's)  
**833-6150**

**Wishing  
You A  
Glowing  
Season**

*Thanks for providing  
a bright spot in our year!*

**Joanna Cafe**  
110 N. Main St. • Joanna  
**697-6909**



**Filled  
with our  
Gratitude**

To all of our  
friends and neighbors  
goes an extra  
measure  
of good cheer along with our well  
wishes for a happy and healthy  
holiday season. Merry Christmas!

**Gilder and Weeks  
Drug Store**  
200 N. Main St., Joanna  
(864) 697-6580

**Christmas Is Zooming In Fast!**

*We're wrapping up heartfelt wishes to  
everyone we know for a season driven with  
food, fun, family and friends.*

13070 Hwy. 76 West, Hickory Tavern  
**1-864-575-2700 • 1-866-849-2212**

**CARS**

2003 Chevrolet Cavalier LS - 4 dr, 4 cyl, AT, AC, CD, Low Miles!! - **\$5,995**  
2004 Chrysler PT Cruiser - 4 dr, 4 cyl, AT, AC, PW, Tilt, Cruise, Sharp!! - **\$7,495**  
2007 Pontiac Grand Prix - 4 dr, 1 owner, V6, All Pwr Options, 39K Miles!! - **\$11,500**  
2004 Nissan Maxima SL - 4 dr, V6, AT, Leather, Pwr Moon Roof, PW, Pwr Seats, Loaded!! - **\$12,500**  
2005 Buick Lacrosse CXL - 4 dr, V6, Leather, Pwr Moon Roof, Aluminum Wheels, 45K Miles!! - **\$12,500**

**TRUCKS**

2004 Nissan XTerra - 4 dr, 2 WD, V6, AT, PW, Stepbars, Loaded!! - **\$9,495**  
2000 Jeep Wrangler Sport - 4x4, V6, AT, AC, Full Metal Doors, Soft Top, Low Miles, Local Trade - **\$8,495**  
2002 Toyota Tacoma X-Cab - 4x4, SR5 Pkg, AT, AC, Cruise, CD, Nice!! - **\$12,495**  
2008 Chevrolet Equinox LS - 4 dr, 2 WD, All Pwr Options, Still under factory warranty!! - **\$13,995**

**BUCK'S AUTO SALES**  
**1-864-575-2700 / 1-866-849-2212**



The staff and residents of Langston House would like to wish you and  
your family peace and prosperity now and in the months ahead. May your  
home and our community be blessed with all that Christmas brings.

**Langston House**  
939 Springdale Drive, Clinton  
(864) 833-0338





remove browned bits. Strain, discarding vegetables. Serve au jus with the roast.  
 Serves 8-10

Roast Duck with Orange Sauce

1/4 cup orange marmalade  
 1/4 cup fresh orange juice  
 2 tablespoons soy sauce  
 1 tablespoons soy sauce  
 1 tablespoon Dijon mustard  
 1 clove garlic, minced  
 1 4 to 4 1/2 pound duckling  
 salt and pepper  
 In a small saucepan combine the orange marmalade, orange juice, soy sauce, Dijon and garlic. Bring to a boil and simmer for 5 minutes. Remove all fat from duck and wash and thoroughly dry both inside and out. Prick duck skin in several places with the tines of a fork. Using an elastic food tie, truss the duck. Season inside and out with salt and pepper.  
 Rotate on the spit rods for 1 1/2 to 2 hours or until the internal temperature reaches 170 degrees

and the juices run clear.  
 Brush the duck with some of the sauce about 15 minutes before the duck is done.  
 Let stand 15 minutes before cutting into serving pieces. Serve with orange sauce.  
 Serves 4.

Roast Duck with Orange Sauce

1/4 cup orange marmalade  
 1/4 cup fresh orange juice  
 2 tablespoons soy sauce  
 1 tablespoons soy sauce  
 1 tablespoon Dijon mustard  
 1 clove garlic, minced  
 1 4 to 4 1/2 pound duckling  
 salt and pepper  
 In a small saucepan combine the orange marmalade, orange juice, soy sauce, Dijon and garlic. Bring to a boil and simmer for 5 minutes. Remove all fat from duck and wash and thoroughly dry both inside and out. Prick duck skin in several places with the tines of a fork. Using an elastic food tie, truss the duck. Season inside and



### Season's Greetings

*Peace, hope and love to you  
and yours this Christmas and always.*

**Hoyt H Hanvey**  
Jewelers  
126 Musgrove St., Clinton • 833-4134




*Thank you to all our customers  
for your business this year.*

**Merry Christmas & Happy New Year**



**Taylor Insurance Agency**  
Personal Service, Affordable Coverage  
864-938-0055



### Rejoice, For He Is Born!

Wishing you exceeding great joy as together, we celebrate the birth of our Savior.  
Merry Christmas.

### Bailey Manor

300 Jacobs Hwy., Clinton 833-3425

out with salt and pepper.  
 Rotate on the spit rods for 1 1/2 to 2 hours or until the internal temperature reaches 170 degrees and the juices run clear.  
 Brush the duck with some of the sauce about 15 minutes before the duck is done.  
 Let stand 15 minutes before cutting into serving pieces. Serve with orange sauce.  
 Serves 4.

Lobster Strudel

1/2 cup onion, chopped  
 2 tablespoons butter  
 1 cup dry vermouth  
 4 each egg yolks, beaten  
 1/4 cup parsley, snipped  
 1 teaspoon salt

1/2 teaspoon pepper  
 4 ounces cream cheese, cubed  
 12 ounces lobster meat  
 8 each phyllo dough sheets  
 1/2 cup butter, melted  
 1/2 cup bread crumbs  
 Cook onions in butter until golden. Add vermouth. Boil until reduced to 1/3 cup.  
 Whisk a tablespoon or two of butter mixture into beaten eggs. Slowly add egg yolks to butter and onion mixture. Add parsley, salt, and pepper. Add cream cheese and cook, stirring until cheese is melted. Fold in lobster.  
 Thaw phyllo dough according to package directions. Place 1 sheet phyllo on work surface; brush with butter and sprinkle with 1 tablespoon bread crumbs. Layer a second sheet, butter, and

*Wishing you and yours a very  
Merry Christmas!*

from the children and staff

at



**THORNWELL**  
*home for children*

PO Box 60  
302 S. Broad Street  
Clinton, SC 29325  
(864) 938-2100  
www.thornwell.org





1 cup chopped nuts  
 Cooking Instructions  
 Combine sugar, cream cheese & margarine, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in pumpkin. Add combined dry ingredients, mixing just until moistened. Fold in nuts, if desired. Pour into two greased & floured 9X5 inch loaf pans (or 3-4 smaller loaf pans for mini-loaves). Bake at 350 degrees F one hour or until wooden toothpick inserted in center comes out clean. Cool 5 minutes.; remove from pans.

Potatoes Au Gratin

Ingredients  
 2 pounds Idaho Potatoes  
 1 cup grated Gruyère or Emmenthaler cheese  
 1/2 cup half and half  
 melted butter  
 to ta salt and pepper  
 Cooking Instructions  
 Preheat the oven to 425 F  
 Lightly grease a shallow 1 1/2 quart casserole dish with butter.  
 Peel Idaho Potatoes, and then using a mandolin slice the potatoes  
 Now grate Gruyère or Emmenthaler cheese  
 Next arrange the sliced potatoes and layers with melted butter and season with salt and pepper and sprinkle with the cheese  
 Layer with melted butter, half and half and season with salt and pepper  
 Then top with more grated cheese and sprinkle with Parmesan  
 Now bake the casserole covered for 30 minutes  
 After 30 minutes uncover and bake an additional 15 minutes or until the potatoes are tender

No bake candy peanut butter balls  
 Ingredients  
 1 jar 16oz reeses peanut butter  
 2 sticks butter  
 @ 1/2 bag confectioners sugar  
 4 1 lb bars of hersheys chocolate candy bars melted  
 Cooking Instructions  
 first take a large microwavable bowl. scoop in jar of peanut butter and add sticks of butter and melt. mix in 1/2 the bag of confectioners sugar until consistancy is crumbly. roll into 1 inch balls (or egg shapes for easter). last in separate bowl melt 4 candy bars in microwave bowl spoon on top and sprinkles if desired. chill and serve.

Corned Beef and Cabbage I

Ingredients  
 3 pounds corned beef brisket with spice packet  
 10 small red potatoes  
 5 carrots, peeled and julienned  
 1 large head cabbage, cut into small wedges  
 Cooking Instructions  
 Place corned beef in large pot or Dutch oven and cover with water. Add the spice packet that came with the corned beef. Cover pot and bring to a

boil, then reduce to a simmer. Simmer approximately 50 minutes per pound or until tender.  
 Add whole potatoes and carrots, and cook until the vegetables are almost tender. Add cabbage and cook for 15 more minutes. Remove meat and let rest 15 minutes.  
 Place vegetables in a bowl and cover. Add as much broth (cooking liquid reserved in the Dutch oven or large pot) as you want. Slice meat across the grain.

Beer Can Turkey

1 (9 to 10 pound) whole turkey, thawed or fresh  
 2 teaspoons dry mustard  
 2 teaspoons granulated onion  
 2 teaspoons paprika  
 2 teaspoons kosher salt  
 1 teaspoon granulated garlic  
 1 teaspoon ground coriander  
 1 teaspoon ground cumin  
 1 teaspoon freshly ground black pepper  
 1/4 cup canola oil  
 12 to 24 ounces beer  
 Remove giblets, neck and any excess fat from turkey. Rinse with cold water; drain well.  
 In a small bowl combine spices, herbs and seasonings.  
 Meanwhile, preheat gas grill with all burners on high or build a charcoal fire. Reduce heat to Indirect Medium heat (about 350°F) or position gray-ashed briquettes on either side of an aluminum drip pan. Pour beer inside turkey sitter and set aside.  
 Blot turkey dry with paper towels. Rub interior of bird with 2-3 teaspoons of rub mixture. Brush turkey all over with oil and place drumstick-side down on sitter. Season turkey exterior with remaining rub.  
 Place turkey/sitter directly on the grill rack cooking grate, carefully balancing the bird.  
 Grill over Indirect Medium heat for about 2-3 hours until the juices run clear and a meat thermometer registers 185 degrees F in thigh and 170 degrees F in breast. Wearing barbecue mitts, carefully remove turkey from the grill, being careful not to spill the hot beer. Discard the beer.  
 Let turkey rest at least 20 minutes before carving. Serve warm.  
 Makes 12 servings.  
 Note: On some grills, lid may not close completely. In this case, a small gap will still allow turkey to grill thoroughly. For added safety, place foil over turkey to avoid contact with grill lid.

Brine Smoked Turkey

16 to 18 pounds Honeysuckle White Whole Turkey  
 1 cup salt  
 1 cup firmly packed brown sugar  
 8 quarts stock, vegetable (2 gallons)  
 2 cups grapefruit juice  
 1 onion, quartered  
 1 tablespoon ground black pepper

4 bay leaves  
 10 pounds ice (1 bag)  
 8 quarts cold water (2 gallons)  
 2 tablespoons Worcestershire sauce  
 6 oranges, quartered  
 Mix salt, brown sugar, vegetable stock, grapefruit juice, onion, pepper, and bay leaves in a stockpot and bring to a boil until sugar and salt are well dissolved. Remove from heat and cool.  
 In large pot or ice chest, add stockpot mixture to ice and cold water. Submerge turkey. Brine for at least 6 hours, or preferably, overnight.  
 Remove turkey from brine and dry well. Rub salt and pepper onto turkey skin. Stuff turkey with orange quarters and tie legs together.  
 Smoke turkey in a smoker set to 250 F for about 7 hours, until internal temperature is 170 F (hickory chips may be added). Remove and let rest for 45 minutes before serving.

Cajun Deep-Fried Turkey

1/2 cup kosher salt  
 3 tablespoons onion powder  
 3 tablespoons black pepper  
 3 tablespoons white pepper  
 2 tablespoons sweet basil  
 2 teaspoons bay leaves, ground  
 1 tablespoon cayenne pepper  
 2 teaspoons filé powder  
 3 tablespoons garlic powder  
 1 1/2 tablespoons paprika  
 1 (10 to 12-pound) whole turkey, non self-basting  
 4 to 5 Gallons peanut oil, See Note  
 Stir salt, herbs and peppers together. Mix until well blended. Use 1/2 to 2/3 cup for a 10-12 pound turkey. May be stored for several months in an airtight covered jar.  
 Remove the giblets and neck, rinse the turkey well with cold water and pat dry thoroughly with paper towels. Take care to dry both inside cavities. Place in a large pan and rub the interior and exterior of the bird with seasoning mix. To allow for good oil circulation through the cavity, do not truss or tie legs together. Cut off the wing tips and plump little tail as they may get caught in the fryer basket. Cover pan and place in refrigerator overnight.  
 Place the OUTDOOR gas burner on a level dirt or grassy area. Never fry a turkey indoors, in a garage or in any structure attached to a building. Do not fry on wood decks, which could catch fire, or concrete, which could be stained by the oil. (Safety tip: have a fire extinguisher nearby for added safety.)  
 Add oil to a 7-10 gallon pot with a basket or rack. At the medium-high setting, heat the oil to 375 degrees F., (depending on the amount of oil, outside temperature and wind conditions, this should take about 40+ minutes).  
 Meanwhile, place the turkey in a basket or on a rack, neck down.  
 When the oil temperature registers 375 degrees F on a deep-fry thermometer, slowly lower the turkey into the hot oil. The level of the oil will rise

due to the frothing caused by the moisture from the turkey but will stabilize in about one minute. (Safety tips: to prevent burns from the splattering oil wear oven mitts/gloves, long sleeves, heavy shoes and even glasses. It is wise to have two people lowering and raising the turkey.)  
 Immediately check the oil temperature and increase the flame so the oil temperature is maintained at 350 degrees F. If the temperature drops to 340 degrees F. or below, oil will begin to seep into the turkey.  
 Fry about 3 to 4 minutes per pound, or about 35 to 42 minutes for a 10 to 12 pound turkey. Stay with the cooker at all times as the heat must be regulated.  
 When cooked to 170 degrees F. in the breast or 180 degrees F. in the thigh, carefully remove the turkey from the hot oil. Allow the turkey to drain for a few minutes. (Safety tip: allow the oil to cool completely before storing or disposing.) \_Remove turkey from the rack and place on a serving platter. Allow to rest for 20 minutes before carving.  
 Note: Use only oils with high smoke points, such as peanut, canola or safflower oil. To determine the correct amount of oil, place the turkey in the pot before adding seasoning and add water until turkey is covered. Take turkey out of the water before marking the oil level. Measure the amount of water and use a corresponding amount of oil. Dry the pot thoroughly of all water.  
 Makes 12 servings.





Thank you  
for allowing us to  
make Clinton home...  
for the holidays  
& all year long.

**Merry  
Christmas!**





**Hampton Inn & Suites Clinton, SC**  
Highway 72 at Interstate 26  
Clinton, South Carolina 29325  
Tel: 864.938.1040  
[www.clintonsuites.hamptoninn.com](http://www.clintonsuites.hamptoninn.com)




*Ready or not, here comes*  
**CHRISTMAS!**  
*Hope you're well on you way  
to a very merry holiday*

*Happy holidays  
from our family  
to yours.*



 **McDonald's®**  
Buy one Hot Mocha or McCafe Coffee  
Get a FREE fresh baked chocolate chip cookie.  
101 S. Broad St. Clinton, SC   Hwy. 56 & I-26 Clinton, SC   105 Fleming St. Laurens, SC  
COUPON EXPIRES January 31, 2009 - Limit 1 per person

**Byron H. Brown  
M.D. S.P.A.**   318 Farley Avenue  
Laurens, SC  
864-984-7323



*Staff from left: Nancy, Bert, Karen, Shari, Dr. Brown*

Dr. Byron H. Brown's staff  
hopes that the love, joy, and peace that  
only God can bring will be yours  
at Christmas and always.



When all is  
said and  
done...  
May your  
Christmas be a  
beary merry one!

**EPRTC**  
864-682-3131 OR 864-682-7266

**BIG RED**  
PEST CONTROL

Want Bugs Dead?  
Call... **Big Red**



We couldn't ask for better  
customers than you.  
Thank you for your unwavering  
support and best wishes for a  
pest-free holiday season.

 **Call 833-7810** 

**Our Services Include:**  
FREE Termite Inspection  
Fire Ant Control  
Termite Treatment

**Bobby Smith**  
(SC Licensed & Bonded)  
Master Pest Control Technician  
Master Termite Control Technician

HAVE A  
PICTURE-PERFECT



Wishing you  
and yours all  
the trimmings of  
a truly delightful  
holiday season.

Thank you for  
your very generous  
support this year.


It's been great  
serving you!

**HOLIDAY!**

**Laurens County  
Government Offices**

**O holy night**

May all be calm and  
bright and everyone  
blessed on this  
special night.



**SONIC**  
America's  
Drive-In.  
Licensed Franchise of Sonic Inc.  
925 South Broad Street, Clinton  
(Next to BI-LO Grocery Store)



Make lamb:  
Preheat oven to 350° F. Place bread on baking sheet. Bake until slightly dry, about 5 minutes. Cool. Combine bread and herbs in processor. Blend until bread forms crumbs. Transfer crumbs to bowl. (can be made 1 day ahead. Chill.)  
Preheat oven to 425° F. Sprinkle lamb with salt and pepper. Heat oil in heavy large skillet over high heat. Add lamb and brown well, turning occasionally, about 10 minutes. transfer lamb to baking pan. Roast until meat thermometer inserted into center of lamb registers 130°F for medium-rare, about 20 minutes. Let lamb cool 10 minutes. brush mustard all over lamb. Dredge in breadcrumbs, coating completely, Return lamb to baking pan, meat side up. Roast until crumb feel dry but are not colored, about 3 minutes. Let lamb rest 5 minutes at room temperature.  
Meanwhile, make sauce:  
Boil wine and Port in large saucepan until reduced to 1/3 cup, about 25 minutes. Remove from heat. Add butter; whisk just until melted. Season with salt and pepper.  
Cut lamb between bones into chops. Spoon sauce around chops; serve.  
Serves 4.

Beef Brisket with Caramelized Onions and Merlot Sauce Recipe  
1 first or flat-cut brisket, 4 to 5 lb.  
Salt and freshly ground pepper, to taste  
2 Tbs. olive oil  
1 1/2 cups chopped yellow onion  
1/2 cup diced carrot  
2 garlic cloves, finely chopped  
1 can (28 oz.) plum tomatoes, with juices  
2 cups Merlot or other full-bodied red wine  
1 bay leaf  
For the caramelized onions:  
2 Tbs. olive oil  
3 cups thinly sliced sweet onions such as Vidalia  
Salt and freshly ground pepper, to taste  
1/2 cup pitted dried cherries  
Preheat an oven to 325° F.  
Season the brisket on all sides with salt and pepper. In a Dutch oven or a large, wide ovenproof pan with a tight-fitting lid, warm the olive oil over medium-high heat. Add the brisket and brown well on both sides, about 6 minutes total. Transfer to a plate. Add the onion and carrot to the pan and sauté until golden, about 5 minutes. Add the garlic and sauté until softened, about 1 minute. Add the tomatoes and juices, 1 cup of the wine and the bay leaf. Mix well and bring to a boil. Return the brisket to the pan, cover and place in the oven.  
Cook, basting occasionally with the pan juices, until the brisket is fork tender, about 3 hours. Remove from the oven and let cool in the juices. Carefully lift the brisket from the juices and transfer it to a deep platter. Cover with aluminum foil and refrigerate until cold, at least 2 hours or up to overnight. Let the pan juices cool, then pass through a food mill or press through a sieve into a bowl. Discard the solids and refrigerate the

juices until ready to use.  
Just before serving, preheat the oven to 350° F. Cut the brisket across the grain into thin slices. Arrange the slices, slightly overlapping, on an ovenproof serving platter. Cover with aluminum foil and place in the oven for 15 minutes to heat through.  
Meanwhile, cook the onions: In a large fry pan over medium-low heat, warm the olive oil. Add the onions and sauté, stirring often, until golden brown, about 20 minutes. Season with salt and pepper. While the onions are cooking, pour the remaining 1 cup wine into a saucepan over high heat. Add 1/4 cup of the dried cherries and bring to a boil. Boil until reduced by half, about 5 minutes. Stir in the pureed brisket juices and return to a boil. Season with salt and pepper.  
To serve, remove the brisket from the oven. Pour the sauce evenly over the top. Top with the caramelized onions and the remaining 1/4 cup dried cherries. Serve immediately.  
Serves 8.

Mara's Rich White Cheese Lasagna Recipe  
1 package (8 ounces) lasagna noodles  
1 to 2 tablespoons olive oil to coat pasta  
1 pound ground beef  
1 cup finely chopped celery  
3/4 to 1 cup finely chopped onion  
1 clove garlic, crushed  
1 teaspoon dried oregano, crushed  
2 teaspoons dried basil, crushed  
3/4 teaspoon salt  
1/2 teaspoon herb seasonings  
1 cup half-and-half cream  
3 ounces cream cheese, cubed  
1/2 cup dry white wine  
2 cups shredded cheddar cheese  
1 1/2 cups shredded Gouda cheese  
12 ounces creamy cottage cheese  
1 egg, slightly beaten  
12 ounces sliced mozzarella cheese  
Cook noodles according to package directions; drain and toss with olive oil to coat. Set aside.  
In deep skillet, cook beef, celery, onion and garlic until meat is browned and vegetables are tender. Drain fat from skillet. Add seasonings. Add half-and-half and cream cheese; cook over low heat, stirring, to melt cheese. Add wine. Add cheddar and Gouda cheeses; stir until they are almost melted. Remove from heat and set aside. In separate bowl, combine cottage cheese and egg. Preheat oven to 375° F.  
Layer half the noodles in greased 13-by-9-inch baking pan. Top noodles with half the meat-and-cheese mixture, half the cottage cheese mixture and half the sliced mozzarella. Repeat layers of noodles, meat-and-cheese mixture and cottage cheese mixture. Do not add last layer of mozzarella. Bake uncovered at 375° F. 20 minutes. Place last layer of mozzarella on top and bake 15 minutes longer. Let lasagna stand 10 minutes before cutting to serve.  
Makes 12 to 14 servings.

Salmon with Orange Cranberry Crust Recipe  
2-3 pounds salmon fillet  
2 cloves garlic, chopped  
1-2 organic oranges, seeded and coarsely chopped  
2 cups cranberries  
1 teaspoon fresh tarragon, shredded or 1/2 teaspoon dried tarragon  
1/2 teaspoon kosher salt  
1 teaspoon cracked peppercorns  
Preheat oven to 450° F. Rinse fish, pat dry and place skin side down in a large baking dish. In a food processor, combine garlic, orange, cranberries, tarragon, salt and pepper. Pat the grated slurry over the salmon.  
Put fish in oven and reduce heat to 350° F. Bake until fish is opaque (about 20 minutes per inch of thickness). When done, cover with aluminum foil and let sit for 10 minutes before serving.

Chicken Cutlets with Raspberries  
6 skinned and boneless whole chicken breasts, cut in half to make 12 and pounded thin  
Salt and pepper to taste  
1/2 stick unsalted butter  
3 Tbsp raspberry vinegar  
1/3 cup dry white wine  
1-1/2 cups fresh or frozen (thawed) raspberries  
Sprinkle both sides of chicken with salt and pepper. Melt butter in a large pan over medium heat. Saute the chicken, a few pieces at a time, in the butter just until brown on each side; remove to warm serving platter.  
Pour the vinegar and wine into the pan to deglaze it.  
Stir in raspberries and cook over high heat, stirring constantly until slightly thickened. Pour sauce over chicken.  
Serve immediately.  
Serves 6

Cornish Hens with Creamy Chipotle Sauce  
4 each Cornish game hens, about 1 1/4 pounds  
2 1/2 cups Roasted Tomatillo-Chipotle Salsa  
1 pound green beans, trimmed  
1 large white onion, sliced 3/8" thick  
1/2 cup heavy cream  
1 tablespoon vegetable or olive oil salt, preferably coarse  
Rinse the hens and pat dry. Set them in a bowl and coat with the Roasted Tomatillo-Chipotle Salsa. Cover and let stand at room temperature for 1 hour.  
In a large pot of boiling salted water, cook the green beans and onion slices until both are crisp-tender, about 4 minutes. Drain and spread out on a tray to cool.  
Preheat oven to 450-degrees. Scrape the marinade from the hens back into the bowl and stir in the cream. Set the hens, breast side up, in a large oiled roasting pan with the legs facing out. Brush hens with the oil, season with salt and roast in the middle of the oven for 15 minutes.  
Arrange the beans and onions around the hens, pour the marinade over and roast for about 20

## The Clinton Chronicle

minutes longer, or until the thigh juices run clear when pierced.  
Transfer the hens and vegetables to a serving platter and cover loosely with foil. Spoon off any fat from the pan sauce. Set the roasting pan over 2 burners on moderate heat and boil, scraping up any browned bits, for 1 minute. Season with salt. Spoon half of the sauce around the hens and serve with the remaining sauce.

Roasted Tomatillo-Chipotle Salsa  
4 to 6 dried chipotle chiles, stems discarded, or 4 to 5 chipotles in adobo sauce  
6 large unpeeled garlic cloves  
1 pound tomatillos, husked and rinsed  
Salt  
Sugar (optional)  
If using dried chiles, heat a dry griddle or heavy skillet over moderate heat. Add half the chiles and toast, pressing down on them with a metal spatula, until they start to crackle. Turn and toast the other side. Transfer to a bowl and repeat with the remaining chiles. Cover the chiles with hot water and let soften for 30 minutes, stirring occasionally. Drain the chiles. If using canned chiles, simply wipe off the adobo.  
Heat a dry griddle and toast the garlic, turning occasionally, until softened and blackened in spots about 15 minutes. Let cool, peel and roughly chop.  
Meanwhile, heat the broiler. Spread the tomatillos on a rimmed baking sheet and broil for about 8 minutes, turning once, or until blackened in spots and softened. Let cool.  
Scrape the tomatillos and any accumulated juices into a food processor or blender and add the chiles and roasted garlic. Puree until thickened and smooth. For a chunkier salsa, pulse the tomatillos and roasted garlic until coarsely pureed. Finely chop the chiles and add them to the tomatillo mixture. Transfer the salsa to a bowl and stir in 6 to 8 tablespoons of water so the salsa has a spoonable consistency. Season with salt, plus a little sugar, if you want to soften the tangy edge.  
Makes about 2 1/2 cups.

Prime Rib Of Beef  
1/3 C. chopped onion  
1/3 C. chopped celery  
1/3 C. chopped carrot  
2 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. garlic powder  
1 beef rib roast (6-8 lbs)  
1 can (14 1/2 oz) beef broth  
Combine onion, carrot and celery; place in a greased roasting pan.  
Combine salt, pepper and garlic powder; rub over the roast. Place fat side up over the vegetables. Bake, uncovered at 350° for 2 1/2 to 3 1/2 hours or till meat reaches desired doneness. (medium-rare-145°, medium-160°, well-done-170°)  
Let stand for 10-15 minutes before carving. Skim fat from pan drippings; add beef broth; stirring to

## The Clinton Chronicle

golden brown, cover with a loose tent of aluminum foil to prevent over browning. When timer stem pops up, your turkey is perfectly cooked (meat thermometer should read 170 F).  
Alternative checks for doneness: leg joint moves freely when the drumstick is rotated; or, when a fork is inserted into the deepest part of the leg joint, the juices are clear.  
Remove turkey from pan to serving platter, removing dripping in pan for gravy, if desired. Let turkey stand 10 to15 minutes before carving, to allow juices near the surface of the skin to be redistributed, for juicier meat and easier carving. Make gravy during standing time and garnish turkey with fresh herb sprigs, if desired.

### Grilled Whole Turkey

1 (12-pound) whole turkey  
2 cups water  
3 tablespoons chicken bouillon powder  
2 teaspoons garlic powder  
2 teaspoons onion powder  
1 teaspoon poultry seasoning  
1/2 teaspoon chopped parsley  
1 teaspoon paprika  
Prepare an outdoor grill for indirect medium heat, and lightly oil grate. Rinse turkey, and pat dry. Place turkey breast side down on the prepared grill. Sear turkey on both sides until skin is golden to dark brown.  
In a large roasting pan, mix together the water, bouillon powder, garlic powder, onion powder, poultry seasoning, parsley, and paprika. Place turkey breast side down in the roasting pan. Scoop the pan mixture over the turkey. Cover tightly with foil and place on grill.  
Grill 3 to 4 hours, until the internal temperature of the thigh reaches 180°F (85°C). Remove turkey from grill and let stand 15 minutes before carving.  
Makes 10 servings.

### Microwaved Whole Turkey

1 (12 pound) defrosted turkey\_1 large oven roasting bag (turkey size)\_1 recipe Turkey Basting Agent (recipe follows)  
First, if desired, stuff the turkey with your favorite stuffing mix. Then paint the turkey with the prepared Turkey Basting Agent.  
Gently place the stuffed and painted bird in the flour-dusted roasting bag and place into a glass microwave roasting pan.  
Enter the weight of the turkey on your microwave computer. For example, a 12-pound, 8-ounce bird will cook in the microwave oven 115 to 121 minutes at 70% power. Standing time will be 57 to 60 minutes. Dividing the time into fourths, the bird will cook at 70% power for about 29 minutes on its breast side; turn the dish and cook another 29 minutes. Now carefully turn the bird upside down (there will be a lot of juices in the bag, so be extra careful), with the bird breast side up, cook another 29 minutes at 70% power. Turn the roast-

ing pan around again to cook for the remaining 29 minutes at 70% power.  
Carefully remove bird from roasting bag, saving the juices for the gravy. Remove the stuffing at this point and place in a covered dish to keep warm. Cover the bird loosely with a tent of tin foil and leave alone for 1 hour to vlet the bird finish cooking. Carve and serve. Refrigerate any leftovers  
If your bird is smaller or larger than the example given and you do not have a meat microwave computer, adjust the times accordingly.  
Turkey Basting Agent  
3 tablespoons butter or margarine\_1/2 teaspoon paprika\_1/4 teaspoon Gravy Master or Kitchen Bouquet  
Microwave on high (100%) for 45 seconds.  
Use this mixture to paint the turkey to be baked in a microwave oven.

### Basic Bread Stuffing 101

1/2 cup butter \_1 large onion, chopped \_3 medium celery ribs with leaves, chopped \_1 (15-ounce) bag cubed seasoned stuffing\*\_1/4 cup chopped fresh parsley \_3 cups homemade turkey stock or chicken broth, as needed \_2 teaspoons poultry seasoning\*\*\_Salt and freshly ground black pepper  
In a large skillet, melt the butter over medium heat. Add the onion and celery. Cook, stirring often, until the onion is golden, about 10 minutes. Scrape the vegetables and butter into a large bowl. Add the stuffing and parsley. Stir in enough of the stock to moisten the stuffing, about 2 1/2 cups. Season with the poultry seasoning, if desired, add salt and pepper to taste. Use to stuff the turkey, or place in a buttered baking dish, drizzle with an additional 1/2 cup stock, cover\* and bake for 30 minutes at 350°F (175°C) for a side dish.  
Makes 10 cups.  
\*For a crispier top, remove cover the last 10 minutes or so.  
Variations:

Sausage and Apple Stuffing: In a large non-stick skillet over medium heat, cook 1 pound bulk pork sausage, breaking up the meat with a spoon, until cooked through, about 10 minutes. Add to bread stuffing along with 1 cup dried apples (about 3 ounces).  
Oyster Stuffing: Drain two 8-ounce containers of shucked oysters and reserve the juices. (Or shuck 24 oysters, opening them over a fine wire sieve placed over a bowl to catch the juices.) If the oysters are large, cut them into 2 to 3 pieces. Add to stuffing along with the bread cubes. Add enough turkey broth to the reserved oyster juices to make 2 1/2 cups and use to moisten the stuffing.  
Chestnut Stuffing: Preheat oven to 400°F (205°C). Using a small sharp knife, cut a deep "X" in the flat side of each chestnut. Place in a single layer on a baking sheet and bake until the outer skin is split and crisp, about 30 minutes.

## Christmas Greetings & Holiday Recipes 2008 • Page 7

They never seem to be done at the same time, so work with the ones that are ready and continue roasting the others.) Place the roasted chestnuts in a kitchen towel to keep them warm. Using a small sharp knife, peel off both the tough outer and thin inner skins. To loosen the peels on stubborn, hard-to-peel chestnuts, return to the oven for an additional 5 to 10 minutes, or microwave on high for 1 minute. You can also use one 15-ounce jar of vacuum packed chestnuts, available at specialty food stores. Coarsely chop the chestnuts and stir into bread stuffing 101. If desired, substitute 1/4 cognac or brandy for an equal amount of the turkey stock.  
Or 1 pound firm white sandwich bread, cut into 1/2-inch cubes (10 cups) and dried over-night in the oven  
\*\* To create your own poultry seasoning mixture combine 1 teaspoon each: crumbled dried rosemary, crumbled dried sage, dried thyme, dried marjoram, and celery salt with 1/4 teaspoon fresh ground pepper. Crush together using a mortar and pestle, mini food processor, or spice grinder.

### Bread Dressing For Roast Turkey

2 tablespoons butter or margarine  
1 medium onion, chopped  
1 cup chopped celery  
1 teaspoon sage  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
8 cups dried bread crumbs  
2 cups chicken broth  
In a large skillet melt butter. Add chopped onion and chopped celery; cook until tender. Stir in chicken broth, sage, salt and pepper; simmer for 3 minutes.  
Place bread crumbs in large bowl; add onion mixture and mix until moistened.  
Use as stuffing for poultry, or bake, covered in a greased baking dish for 30 minutes at 350°F (175°C).  
Makes 12 servings.

### Onion, Apple & Cranberry Stuffing

2 cups cornmeal\_1/2 cup all-purpose flour\_2 teaspoons baking powder\_1 teaspoon baking soda\_1 teaspoon salt\_1 teaspoon sugar (optional)\_6 large eggs, divided\_2 cups buttermilk\_2 tablespoons bacon drippings or melted butter\_1/2 cup butter or margarine\_3 bunches green onions, chopped\_4 celery ribs, chopped\_1 (16-ounce) package herb-seasoned stuffing mix\_5 (14 1/2-ounce) cans chicken broth  
Combine first 5 ingredients and, if desired, sugar in a large bowl. Stir together 2 eggs and buttermilk; add to dry ingredients, stirring just until moistened.  
Heat bacon drippings in a 10-inch cast-iron skillet or 9-inch round cake pan in oven at 425° (220°C) for 5 minutes. Stir hot drippings into batter. Pour batter into hot skillet.  
Bake at 425° (220°C) for 25 minutes or until corn-

bread is golden; cool and crumble. Freeze in large heavy-duty zip-top plastic bag up to 1 month, if desired. Thaw in refrigerator.  
Melt 1/2 cup butter in a large skillet over medium heat; add green onions and celery, and sauté until tender.  
Stir together remaining 4 eggs in a large bowl; stir in cornbread, onion mixture, stuffing mix, and chicken broth until blended.  
Spoon dressing into 1 lightly greased 13- x 9-inch baking dish and 1 lightly greased 9-inch square baking dish. Cover and freeze up to 3 months, if desired; thaw in refrigerator 8 hours.  
Place 13 x 9 x 2-inch dish (uncovered) and 9-inch square dish (uncovered) in oven at 350°F (175°C). Bake 13 x 9 x 2-inch dish for 1 hour and 9-inch square dish for 50 minutes or until each is lightly browned.  
Makes 12 servings

### Cornbread Dressing

3 tablespoons butter  
1 cup finely chopped celery  
1/4 cup chopped onion  
3 cups soft bread crumbs  
3 cups crumbled cornbread  
3 cups chicken broth  
2 large eggs  
1 teaspoon poultry seasoning  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon ground sage  
Preheat oven to 350°F.  
Heat butter in a skillet over medium-high heat. Add celery and onion; cook, stirring, until tender, about 5 minutes. Remove from heat.  
Combine celery mixture with bread crumbs and cornbread; mix well. Add broth, eggs, poultry seasoning, salt, pepper and sage; mix well. Spoon into a 13x9-inch baking dish. Bake until light brown and crisp around the edges, about 20 minutes. Or stuff it into a turkey or chicken for roasting.  
Makes 8 servings.

8 cups soft bread crumbs  
1 pound turkey giblets  
3 tablespoons butter  
2 celery ribs, chopped  
1 onion, chopped  
4 apples, peeled, cored and diced  
4 teaspoons minced fresh sage  
1 teaspoon minced fresh thyme  
1/2 cup cranberries, chopped  
1/2 teaspoon salt  
1/2 teaspoon pepper  
Preheat oven to 325°F.  
Spread bread crumbs on a cookie sheet, and bake 15 to 20 minutes or until toasted.  
In a medium saucepan, add turkey giblets and enough water to cover. Bring to a boil. Reduce heat and cover. Simmer for 10 minutes. Drain;



reserving liquid. When cool enough to handle, finely chop the giblets, and set aside.

In a large skillet, saute celery ribs and onion in butter until tender, about 5 minutes. Mix in apples, cook 3 minutes longer. Combine reserved liquid, sage, thyme, chopped cranberries, bread crumbs, giblets, salt and pepper and add to apple mixture. Mix well.

Use as a poultry stuffing, or bake in a 13 x 9 x 2-inch rectangle baking dish for 30 minutes at 325 °F.

Makes 14 servings.

Sweet Potato Stuffing

1 pound ground pork sausage  
 1 large chopped onion  
 1/2 cup chopped celery  
 1/2 cup chopped green pepper  
 3 cups sweet potatoes, peeled and cut into 1/2-inch cubes  
 1/2 cup butter  
 1 teaspoon grated orange peel  
 1/4 cup chopped parsley  
 1 cup chicken broth  
 1/2 cup orange juice  
 2 beaten large eggs  
 2 (7 ounce) packages of cornbread or bread crumb stuffing mix  
 Brown sausage, drain off fat.  
 Sauté onion, celery, green pepper and sweet po-

tato cubes in butter until tender.  
 Combine sausage, vegetables, orange peel and parsley. Add broth, orange juice and eggs; stir. Combine with stuffing mix.  
 Makes enough to stuff a 16 to 20 pound turkey.  
 Tip: As a side dish, place in greased casserole. Bake in 350 degree F. oven for 1 hour.

With a small head of red cabbage or half of a large one you can prepare a delicate sweet-and-sour red cabbage. The grated pear dissolves and virtually disappears in the braised cabbage, contributing a gentle sweetness.

Braised Red Cabbage with Pears

3/4 pound red cabbage, cut into wedges, cored  
 1 large Bosc or Bartlett pear (8 to 10 ounces)  
 2 tablespoons butter in small pieces  
 2 tablespoons balsamic vinegar, or more to taste  
 1 tablespoon brown sugar, packed  
 Salt and freshly ground black pepper  
 Slice the cabbage wedges finely by hand. Transfer to a large saucepan or Dutch oven. Quarter, core and peel the pear.  
 Grate the pear on the coarse side of a four-sided grater. Add to the saucepan along with the butter, 2 tablespoons balsamic vinegar, brown sugar. Season to taste with salt and pepper.  
 Cover and cook over medium-low heat, stirring often until cabbage is tender, about 30 minutes.

Taste and adjust seasoning, adding another splash of balsamic vinegar if necessary.  
 Serves 4.  
 Note: Recipe may be doubled.

Corn Pudding

2 (12-ounce) packages STOUFFER'S(r) Corn Soufflé, defrosted according to package directions  
 1 (8 1/2-ounce) package corn muffin mix  
 1 (8-ounce) container sour cream  
 1 cup (4 ounces.) cheddar cheese, shredded, divided use  
 2 large eggs, lightly beaten  
 1/2 teaspoon salt  
 1/4 teaspoon ground black pepper  
 1/4 teaspoon garlic powder  
 Preheat oven to 350° F. Lightly grease 8-inch-square or 2-quart-round baking dish.  
 Combine corn soufflé, muffin mix, sour cream, 1/2 cup cheese, eggs, salt, pepper and garlic powder in medium bowl. Pour into prepared baking dish. Sprinkle with remaining cheese.  
 Bake for 55 to 65 minutes or until knife inserted in center comes out slightly wet (corn pudding will appear wet).  
 Makes 8 servings.  
 Cream Cheese Corn

1 (16-ounce) package frozen corn kernels

2 tablespoons butter  
 1 (3-ounce) package cream cheese  
 Salt and freshly ground pepper to taste  
 In medium saucepan cook corn according to package directions and drain liquid.  
 Add the butter and cream cheese. Cook, stirring occasionally, over moderately low heat until mixture is combined and heated through. Serve hot.  
 Makes 6 to 8 servings.

Creamed Corn Au Gratin

1 pound frozen corn kernels  
 12 ounces whipping cream  
 1/2 teaspoon salt  
 2 tablespoons sugar  
 Pinch white pepper  
 1 1/2 tablespoons melted butter  
 1 1/2 tablespoons all-purpose flour  
 3 tablespoons Parmesan cheese  
 Adjust oven rack 6 to 8 inches below broiler element. Preheat broiler.  
 Combine corn, cream, salt, sugar and white pepper in a large saucepan and bring to a boil. Simmer 5 minutes.  
 Melt butter in a medium saucepan on medium heat. Add flour and stir for 1 minute. Add butter-flour mixture to corn, mix well and remove from heat.  
 Transfer corn mixture to casserole. Sprinkle with Parmesan cheese and brown under broiler.

Season's Greetings

Sodexho Campus Services at  
Presbyterian College

*Make your event remarkable!*

*Let our innovative  
catering team  
assist you!*

Contact Jason Koenig  
 (864) 833-8391



Season's Greetings

*As we mark the  
start of another  
holiday season,  
we would like  
to thank all of our  
customers for their patronage and wish  
everyone a Merry Christmas  
and a Happy New Year!*

**DAVIS**

**BUSINESS SYSTEMS, INC.**

Hometown Service at Superstore Prices  
 659 North Harper Street • Laurens, SC • 984-4958



Warm  
Christmas  
& holiday  
wishes

*The holiday's are not only for the young but for the  
young at heart~ To all of our patrons, new and  
old, may you experience this season with child like  
wonder and feel magic in every wish you make.*

CAROLINA AIR'S  
**ONE HOUR**  
 HEATING & AIR CONDITIONING™  
 Always On Time...Or You Don't Pay A Dime!®

www.onehourair.com 864-229-4989

*Jesus Christ,  
ruler of everything*



May the wonder of  
 His birth and the  
 anticipation of His  
 return fill you with  
 hope every day.

And thou Bethlehem, in the land of Juda, art not the least among the princes of Juda: for out of thee shall come a Governor, that shall rule my people Israel. Matthew 2:6 (KJV)

Laurens County OB/GYN

Byron A. Brown, M.D.  
 Board Certified

Kimberly New, M.D.  
 Board Certified

23265 Hwy 76 • Clinton, South Carolina 29325 • (864) 833-5060  
 Office Hours: Mon.-Thurs. 8:30 a.m. - 5:00 p.m., Friday 8:30 a.m. -12:00 p.m.

'dē·pōt

THE PRESBYTERIAN COLLEGE BOOKSTORE  
 Trade Books | Text Books | Magazines | PC Logo Items

*Merry Christmas!*


**Jazzyman's**  
 CAFE  
 Coffee & Bakery Items

Located in the heart of downtown Clinton, SC  
 112 Musgrove Street  
 864-938-6329



Mon-Fri 8-9  
 Saturday 9-9  
 Sunday 12-6

H  
O  
U  
R  
S



You should be able to roll the meat into one flat, square piece of meat. Pound meat to even thickness.

Blanch the sorrel for 10 seconds in hot water, shock immediately in ice water and remove and dry.

Whip the egg whites to a light froth.

Season the meat with salt and pepper. Paint the meat with some of the egg whites. Place a layer of sorrel evenly across the entire piece of meat. Paint the sorrel with the remaining egg whites and place lobster across bottom side of the meat. Roll the lobster into the center of the tenderloin. Roll as tightly as possible without tearing the beef. Truss the tenderloin with butcher twine. Sear in a skillet to seal in juices.

Place meat on roasting pan and roast in 375° F. oven until inserted meat thermometer reads 120° F., about 30 minutes. Let stand for at least 15 minutes. Slice and serve with béarnaise sauce. Makes 6 to 8 servings.

Standing Rib Roast Recipe

1 (7- to 8-pound) standing rib roast

1 tablespoon kosher salt

1 1/2 teaspoons freshly ground black pepper

Two hours before roasting, remove the meat from the refrigerator and allow it to come to room temperature.

Preheat oven to 500° F. Place the oven rack on the second-lowest position.

Place the roast in a pan large enough to hold it comfortably, bones side down, and generously coat the top with salt and pepper. Roast the meat for 45 minutes. Reduce temperature to 325° F. and roast for another 30 minutes. Increase the temperature to 450° F. and roast for another 15 to 30 minutes, or until the internal temperature of the meat is 125° F. (be sure the thermometer is exactly in the center of the roast).

Remove roast from the oven and transfer to a cutting board. Cover tightly with aluminum foil and allow the meat to rest for 20 minutes. Carve and serve with sauce.

Serves 8.

Herb Coated Lamb with Port Red Wine Sauce

Recipe

For lamb

2 ounces crustless brioche or egg bread, cut into 1-inch pieces (about 2 cups packed)

1 cup (packed) coarsely chopped fresh parsley

2 teaspoons chopped fresh rosemary

1 teaspoon chopped fresh thyme

2 1 1/4-pound racks of lamb, fat trimmed

2 tablespoons vegetable oil

6 tablespoons Dijon mustard

For sauce

1 1/2 cups dry red wine

3/4 cup tawny Port

9 tablespoons butter, cut into pieces

Happy Holly-days!

No matter where the season takes you, may you get there safely.

**Matt Davis, Agent, LTCP**  
 906 S. Broad Street  
 Clinton, SC 29325  
 Bus: 864-833-5036  
 www.mattdavisagency.com

LIKE A GOOD NEIGHBOR  
 STATE FARM IS THERE.®  
*Providing Insurance and Financial Services*

Makes 6 servings.

Jazz up your mashed potatoes with evaporated milk and shredded cheddar cheese! Add green onion and crumbled bacon for an even heartier side dish.

Creamy Cheesy Mashed Potatoes

2 pounds potatoes (about 6 medium), peeled, cut into 1-inch chunks

3/4 cup NESTLÉ(r) CARNATION(r) Evaporated Milk

1/4 cup butter or margarine (1/2 stick)

1 cup (4 ounces) shredded cheddar cheese

1/8 teaspoon salt, or to taste

1/8 teaspoon ground black pepper, or to taste

Place potatoes in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until tender; drain. Return potatoes to saucepan; add evaporated milk and butter. Beat with hand-held mixer until smooth. Stir in cheese. Season with salt and pepper.

Makes 6 servings.

Note: Chopped green onions, chopped parsley or cooked, crumbled bacon may be added to mashed potatoes.

A different green bean casserole to grace your holiday meal. Serve with holiday ham buffet or with a rack of pork.

Green Beans with Glazed Onions

2 (16-ounce) bags frozen pearl onions, thawed

1/2 cup balsamic vinegar, divided use

2 tablespoons butter

2 tablespoons vegetable oil

1 teaspoon dried thyme

1 teaspoon ground black pepper

1 teaspoon salt, divided use

3 pounds fresh green beans, cleaned and trimmed

3 tablespoons olive oil

1 tablespoon stone-ground mustard

1 1/2 teaspoons granulated sugar

In medium saucepan, combine onions, 4 tablespoons vinegar, butter, vegetable oil, thyme, pepper and 1/2 teaspoon salt. Heat over low heat until butter is melted; stirring to coat onions. Place mixture on a baking sheet and roast in a 400 degree F oven for 35 to 40 minutes, stirring occasionally until onions are browned nicely; remove from oven and set aside.

Blanch green beans in large saucepan of boiling water just until tender, about 5 minutes. Drain and rinse with cold water; set aside.

In small bowl, whisk together olive oil, mustard, sugar, the remaining 4 tablespoons of the vinegar, and the remaining 1/2 teaspoon of salt.

In a large bowl, toss the dressing together with the onions and the green beans. Place the mixture in a large casserole dish and cover.\* Bake for 20 minutes in a 350 degree F oven.

Serves 8 to 10.

\*Recipe can be made ahead at this point and refrigerated for a day. Bring to room temperature before cooking.

Holiday Cranberry Mashed Sweet Potatoes

2 pounds sweet potatoes

1 to 1/4 cups milk, warmed

1/4 cup butter or margarine (1/2 stick), softened

1/3 cup whole cranberry sauce

Pierce potatoes with fork. Microwave on HIGH (100%) power for 25 to 30 minutes or until soft. Cut potatoes in half, scoop pulp into large mixer bowl. Add milk and butter; beat until smooth and fluffy. Stir in cranberry sauce.

Makes 4 servings.

Holiday Garlic Mashed Potatoes

10 large Wisconsin potatoes, peeled and cut into 1/2-inch cubes

12 garlic cloves, peeled and halved

2 1/2 tablespoons Diamond Crystal Kosher Salt, divided use

1 cup butter or margarine, softened

1 cup whipping cream

Place potatoes, garlic and 2 tablespoons salt in large saucepan; add enough water to cover. Bring to boil; reduce heat.

Cover and simmer until potatoes are tender; drain. Transfer potatoes and garlic to mixing bowl; mash.

Add butter, cream and remaining salt; beat until smooth.

Makes 12 servings.

Roasted Potato Medley

3 sweet potatoes, peeled and cut into 1/2-inch slices (about 1/2 pound)

5 russet potatoes, peeled and cut into 1/2-inch slices (about 1 1/2 pounds)

3 tablespoons extra virgin olive oil

1 tablespoon chopped fresh thyme or 1 teaspoon dried thyme

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

Preheat oven to 500°F (260°C).

Place potatoes in a single layer in a lightly greased 15 x 10 x 1-inch jelly roll pan; brush both sides with oil.

Bake for 8 to 10 minutes on each side or until tender. Sprinkle with thyme, salt and pepper. Serve immediately.

Makes 6 servings.

Serves 10.

Green Beans With Tomatoes and Herbs

Ingredients

1 tablespoon olive or canola oil

1 clove garlic (finely chopped)

1 small onion (finely chopped)

1 can (14 ounces) crushed tomatoes

1/4 teaspoon dried basil

1/8 teaspoon pepper

1 pound green beans

Nutritional Information

1 serving:

Calories 105

Saturated Fat 0g

Total Fat 4g

Sodium 112mg

Cholesterol 0mg

Protein 4g

Carbohydrate 18g

Fiber 5g

Introduction:

When selecting green beans, look for small, plump, firm pods with velvety, shiny skins and small seeds.

Makes 4 servings.

Step 1:

Rinse green beans under cold water, then snap off and discard the stem ends as well as the tail ends, if you like. Small green beans can be cooked whole, and large ones can be cut into halves or small pieces. Shell lima beans by cutting off the end of the pod and opening to remove the beans. Rinse the beans after shelling.

Step 2:

In a large nonstick skillet, heat the oil over moderate heat. Add the garlic and onion and cook, stirring, about 5 minutes, until softened and golden.

Step 3:

Stir in the tomatoes with basil and pepper and cook, stirring frequently, about 2 minutes longer.

Step 4:

Stir in the green beans so that they are all coated with the tomato mixture. Cover the skillet and cook about 6 minutes, until the beans are crisp-tender.

Marinated Mushrooms

Ingredients

1 pound large brown mushrooms

2 tablespoons olive or canola oil

1 tablespoon chopped fresh herbs

1 teaspoon lemon juice

1/4 teaspoon hot red pepper flakes

1/8 teaspoon each salt and pepper

Nutritional Information

1 serving:

Calories 89

Saturated Fat 1g

Total Fat 7g

Sodium 72mg

Cholesterol 0mg

Protein 2g

Carbohydrate 6g

Fiber 2g

Introduction:

In selecting mushrooms, look for firm, dry skin. Colors vary from white to brown.

Makes 4 servings.

Step 1:

Preheat broiler. Arrange mushrooms, stem side down, on rack over a broiler pan.

Brush generously with oil and broil until slightly soft. Transfer to a bowl and stir in remaining ingredients. Marinate at least 2 hours.

Step 2:

Preheat the broiler. Line a broiling pan or shallow baking pan with the rock salt or a layer of crushed foil. Cut each slice of bacon in half crosswise, then lengthwise. In a small bowl, mix the parsley with the garlic.

Tip:

To prepare mushrooms, gently clean with a damp paper towel or wash under cold water and pat dry. Trim or remove stems.

Matzo Ball Soup

Ingredients

2 large egg whites

1 large egg

1 tablespoon vegetable oil

1/4 cup unflavored seltzer

2/3 cup matzo meal

2 tablespoons minced parsley

3/4 teaspoon salt (or to taste)

1/4 teaspoon black pepper

6 1/4 cups chicken stock or low-sodium chicken broth

Nutritional Information

1 serving:

Calories 132

Saturated Fat 0g

Total Fat 3g

Protein 6g

Carbohydrate 14g

Fiber 0g

Sodium 391mg

Cholesterol 43mg

Introduction:

Eating matzo (unleavened bread) and the matzo meal made from it is traditional for Passover, the spring holiday that celebrates the liberation of Jews from slavery in Egypt, millennia ago. If you are cooking for Passover, don't miss our Potato Pancakes.

Makes six 1 1/4-cup servings.

Preparation time: 15 minutes.

Chilling time: 30 minutes.

Cooking time: 40 minutes.

Step 1:

In a medium-size bowl, whisk together the egg whites, egg, and oil, then whisk in the seltzer. Add the matzo meal, 1 tablespoon of the parsley, the salt, and pepper, stirring until smooth. Cover and refrigerate for 30 minutes.

Step 2:

While the matzo mixture chills, half-fill a large saucepan with cold water and bring to a boil over high heat. Using your hands, roll the matzo mixture into 1-inch balls (about 22) and drop them into the boiling water. Lower the heat, cover, and simmer for 40 minutes or just until the matzo balls are cooked through.

Step 3:

In another large saucepan, bring the stock to a boil over high heat, adding additional salt to taste if you wish. Using a slotted spoon, transfer sev-



# O Holy Night



This holiday season, we'd like to join you and your family in a prayer for peace among nations and goodwill towards all men and women, everywhere.

Merry Christmas and many thanks for your valued business.

**T.O.P.S. In Photography**  
Tyler's Omnifarious Photographic Services  
200 Musgrove Street, Clinton  
833.5878 | [www.topsnphoto.photorefect.com](http://www.topsnphoto.photorefect.com)

# Santa Says... Shop locally

Serving the area with quality appliances.

Merry Christmas! Thank you for your patronage.

**H.D. Payne & Company**  
867 Airport Road, Clinton SC 29325 • 833-0783



# Greetings OF THE SEASON

We're proud to serve this fine community and wish all of our neighbors peace and contentment during this magical time.

We thank you most sincerely for your trust in us.

*Our entire staff is pleased to be here for all of you*

**LAURENS COUNTY**  
HEALTH CARE SYSTEM



# Peace on Earth

**E Shealy Photography**  
105 E Main Street  
Clinton, SC 29325  
833-7662

# Peace be still. ....

Remembering that peace can be found amidst the raging storm, we wish you and yours the comfort this season promises to all.

**Hospice of Laurens County**

...because every moment matters since 1987

1304 Springdale Drive, Clinton 864-833-6287  
[www.hospiceoflaurenscounty.com](http://www.hospiceoflaurenscounty.com)



In skillet with drippings, mix until smooth the water, brown sugar, vinegar, remaining 1 table-spoon flour, cinnamon, cloves, allspice and re-maining 1/4 teaspoon salt. Add cranberries and cook slowly, stirring constantly, until cranberry skins pop and mixture thickens, about 10 min-utes. Pour sauce over chicken pieces and bake for about 1 hour, until chicken is tender. Makes 4 to 6 large servings.

Lobster Stuffed Tenderloin with Béarnaise Sauce Recipe

For the tenderloin:

1 5-pound tenderloin of beef

4 8-ounce Maine lobster tails

1 pound sorrel (spinach can be substituted)

4 egg whites

Remove the lobster from the shell. Place two tails

together with tails going in different directions. Tails should form the shape of a cylinder. Wrap the lobster tails with plastic wrap and place a skewer through center of both tails so they'll re-tain their shape. Steam lobster tails until fully cooked, about 8 minutes.

Clean the tenderloin and remove head and square ends. Butterfly it by making a cut down the tenderloin without cutting all the way through.



# TOYS FOR ALL AGES

NEW JOHN DEERE TOYS! JUST IN TIME FOR CHRISTMAS!



Gator Riding Toy  
**TRACTOR & GATOR STYLES**  
AGES 2 THRU 10  
6 OR 12 VOLT BATTERYS  
PRICED FROM \$179.99 TO \$410.99

John Deere Holiday Toys  
**CHRISTMAS SPECIALS**  
• BICYCLES  
SCALED TRACTORS  
PEDDLE TRACTORS

John Deere Toys  
**DEALER EXCLUSIVE TOYS**  
STUFFED ANIMALS  
TODDLER PUSH TOYS  
JOHN DEERE ELECTRIC FISHING POLE

[www.JohnDeere.com](http://www.JohnDeere.com)

**EPTING TURF & TRACTOR, INC**  
3630 HURRICANE CHURCH RD., CLINTON, SC 29325  
(864) 833-5337

John Deere's green and yellow color scheme, the leaping deer symbol, and JOHN DEERE are trademarks of Deere & Company.



to our loyal patrons for allowing our stories into your life. We hope you were inspired and wish you a very merry holiday season!

**Clinton Public Library**  
107 Jacobs Hwy., Clinton, S.C. 29325  
(864) 833-1853

**Laurens County Public Library**  
1017 W. Main St., Laurens, S.C. 29360  
864-681-READ (7323)



# Peace On Earth



...And many thanks for the goodwill you've shown us this year!

**Wilson's Curb Market**  
210 W. Main St., Clinton  
833-3227



overnight. Don't substitute the crackers for the al-ready made mini-ritz, they don't taste as good.

Gingerbread Spritz  
2 3/4 C. flour  
3/4 t. baking powder  
1/2 t. ground nutmeg  
1/2 t. ground cinnamon  
1/4 t. ground cloves  
1/4 t. ground ginger  
1 C. margarine  
1/4 C. molasses  
1/4 C. packed brown sugar  
1 egg  
1 t. pure vanilla extract  
Preheat oven to 400° F.  
Stir together flour, baking powder, nutmeg, cin-namon, cloves, and ginger; set aside. In a large mixing bowl beat together margarine until smooth. Add molasses and brown sugar and beat until fluffy. Add egg and vanilla; beat well. Gradually add flour mixture until all combined. Prepare cookie press with desired design. Fill press and place cookies two inches apart on un-greased cookie sheet. Bake in oven for about 6 minutes or until the edges are firm but not browned. Remove and cool completely on wire racks.  
Makes about 4 dozen cookies.

Cranberry Chutney with Brie  
2 C. fresh cranberries  
1 1/3 C. sugar  
2/3 C. vinegar  
4 T. water  
4 t. chopped fresh gingerroot  
1/2 t. cinnamon  
1/4 t. ground cloves  
Combine cranberries, sugar, vinegar, water, gin-gerroot, cinnamon and cloves in a 1 qt. saucepan. Heat until boiling, reduce heat and continue to cook 20 minutes, stirring frequently, until thick. Cool slightly and refrigerate.  
When ready to serve bring chutney to room tem-perature. This is enough chutney for 2 8 inch Brie. Warm Brie in a 350 degree F. oven 8-10 minutes until soft and partially melted. Place brie on serv-ing dish and top with chutney. (and sliced al-monds if desired)  
Serve with crackers.

Basil Cheese Triangles  
1 lb. feta cheese  
2 eggs slightly beaten  
1/4 C. fresh basil chopped  
1/4 C. chopped roasted pepper  
1 package phyllo sheets  
1/3 C. melted butter  
Crumple feta cheese into a small bowl. Stir in eggs, basil, roasted pepper.  
Cut phyllo sheets lengthwise into 2 inch strips. Cover with a damp towel to keep from drying out. Place 1 t. of filling on end of 1 strip. Fold strip over cheese mixture, end over end into triangular shape. Place on cookie sheet. Brush with melted

butter.  
Bake at 400 degrees F. for 12 minutes or until golden brown. Serve warm.  
Makes 72 appetizers  
You can do these ahead. Cover and refrigerate the triangles up to 12 hours or freeze tightly cov-ered up to 30 days. If baking frozen increase bak-ing time by 5 minutes.

Cucumber Raspberry Salad  
Dressing:  
1/2 C. light, fruity olive oil  
3 T. raspberry vinegar  
3 T. creme fraiche  
salt and pepper  
Whisk the oil into vinegar. Add salt and pepper to taste. Whisk in the creme fraiche. Taste for bal-ance of flavors.  
4 cucumbers peeled and thinly sliced  
3 T. fresh chopped chives  
1/2 pint fresh raspberries  
Arrange the cucumber slices on individual plates in a slightly overlapping pattern. Drizzle with the dressing and sprinkle with the chives. Top with a few of the berries.

Beef Bourguignon  
3 lbs. filet of beef  
3-4 T. oil  
1/4 lb. bacon diced  
2 minced garlic cloves  
1 1/2 C. dry red wine  
2 C. beef stock  
1 T. tomato paste  
sprig fresh thyme  
1/2 lb. peeled pearl onions  
8-10 carrots cut diagonally in 1 inch thick slices  
3 T. butter  
2 T. flour  
1/2 lb. fresh mushrooms sliced  
Slice the filet into one inch thick slices. Salt and pepper on both sides. In a large pan with heavy bottom, saute the beef slices in batches with but-ter until browned (about 3 minutes) on the outside and very rare in the inside. Remove from pan and set aside.  
In the same pan, fry the bacon until crisp. Set the bacon aside. Drain all the fat but 2 T. and add the garlic. Cook for 30 seconds.  
Add the wine to the pan to deglaze and cook on high heat for about 2 minutes. Add the beef stock, tomato paste, thyme, 1 t. salt and 1/2 t. pepper. Bring to a boil and cook over medium heat 15 minutes. Strain the sauce and return the sauce to the pan. Add the carrots, onions and cook about 20 minutes until vegetables are tender and sauce is reduced.  
Mash 2 T. butter and 2 T. flour together and whisk into sauce. Simmer 3 minutes.  
Saute the mushrooms in 1 T. butter and 1 T. oil about 10 minutes.  
Add the beef slices, mushrooms and bacon to the pan with the vegetables and sauce. Cover and reheat gently for 5-10 minutes. Do not overcook. Season to taste and serve immediately.

Serves 6 to 8.

Chocolate Decadence  
1 pound dark chocolate  
5 ounces butter  
Melt butter and add chocolate. Chocolate chips will also work in this recipe.  
4 eggs  
1 T. sugar  
1 T. flour  
Beat eggs with sugar until sugar is dissolved and eggs have tripled in volume. This will take about 8-10 minutes. Fold in the flour. Add chocolate mix. Fold this in, trying not to lose the volume cre-ated when you beat the eggs. (Note: add 1/4 of the egg mixture to the chocolate and stir it in. Then lightly fold the remaining egg mixture into the chocolate.)  
Prepare a 9 inch pan by cutting a round of wax paper to fit in the bottom of the pan. Grease lightly and fit paper on bottom of pan. Pour batter into pan and bake at 425° F. for 15 minutes. Center will be just beginning to set. Let cool completely in pan.  
To serve remove from pan and remove wax paper. Place cake on serving dish. Top with chocolate sauce, whipped cream and chocolate shavings after cutting, if doing individual servings. Otherwise, I would top with the chocolate shav-ings and serve the chocolate sauce and whipped cream on the side.

Apricot-Glazed Pork Loin Recipe  
3 to 3 1/2 pounds boneless pork loin  
Seasoning salt to taste  
1 jar (16 ounces) apricot preserves  
1 1/2 teaspoons balsamic vinegar  
1 1/2 teaspoons rice wine vinegar  
4 tablespoons water  
Preheat oven to 325° F.  
Moderately season pork loin with seasoning salt. Place pork loin in baking dish. Add 1/4-inch water to baking dish for moist baking. Prepare glaze by blending apricot preserves, balsamic vinegar, rice wine vinegar and water in food processor until smooth. Using basting brush, coat pork loin with glaze, reserving some glaze.  
Bake 11/2 to 2 hours, or until pork is tender and juices run clear. Halfway through baking, brush pork with remaining glaze. Pork should be baked to internal temperature of 165° F.  
Makes 6 to 8 servings.

Fresh Ham with Maple Walnut Cranberry Glaze  
For maple-walnut cranberry sauce:  
3/4 cup cranberry juice  
1/2 cup pure maple syrup  
1/4 teaspoon maple extract  
1/4 cup brown sugar  
12 ounces fresh cranberries  
For glaze:  
1 cup pureed maple-walnut cranberry sauce  
1/4 cup cranberry juice  
2 tablespoons maple syrup  
2 tablespoons honey  
1/2 teaspoon sea salt

## The Clinton Chronicle

Freshly ground black pepper  
For ham:  
18 -23 pound fresh ham on bone, trimmed of tough outer skin  
5 cups kosher or coarse sea salt  
Freshly cracked black pepper  
8 cloves garlic, peeled and thinly sliced  
To make sauce: Combine cranberry juice, syrup, maple extract and brown sugar in a saucepan over medium heat and simmer 5 minutes. Add cranberries and bring to a boil. Reduce heat and simmer about 10 minutes, until cranberries have popped and mixture is a bit thick and syrupy. Re-move from heat and let cool. Transfer to an at-tractive glass jar or other container and refrigerate at least 1 day.

To make glaze: Puree cup of cranberry sauce in bowl of a food processor. Add cranberry juice, maple syrup, honey, and salt and pepper and process until combined. (Glaze can be prepared 2-3 days in advance and stored in refrigerator. Bring to room temperature before using.)  
To make ham: Place ham in a very large plastic bucket or tub, or in kitchen sink, fill with water to cover, and pour in 5 cups salt. After 6 hours, re-move ham from brine, rinse well, and pat dry. Season with pepper. Set aside.  
Preheat oven to 325° F., setting rack at lowest level. Place ham in a heavy foil-lined roasting pan. Make small incisions all over with point of a small knife, and insert garlic slices into incisions. Generously coat ham with cranberry glaze. Insert meat thermometer in middle section of ham, but not touching bone; follow manufacturer's instruc-tions for setting temperature timer to 155° F. Set roasting pan with ham in oven, with exterior thermometer panel on outside. Bake 1 hour, then tent with aluminum foil. Continue to bake until thermometer reads 155° F., another 5-6 hours. Remove ham from oven and let rest 20 minutes before carving. Serve with any remaining sauce, if desired.  
Serves 16.

Cranberry-Glazed Chicken  
1/2 cup plus 1 tablespoon flour (divided)  
1 1/4 teaspoon salt (divided)  
Dash pepper  
3 pounds chicken (skinless boneless works great - may use up to 3 1/2 pounds)  
2 to 3 tablespoons butter  
2 to 3 tablespoons cooking oil  
3/4 cup water  
1 cup brown sugar, firmly packed  
1 tablespoon wine vinegar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon maple extract  
1/4 teaspoon ground allspice  
1 1/2 cups fresh or frozen cranberries  
Preheat oven to 350° F.  
Combine 1/2 cup flour, 1 teaspoon salt and dash of pepper. Roll chicken pieces in flour mixture, then brown in oil and butter in large skillet. When brown, remove from pan and place in baking dish.

## The Clinton Chronicle

eral matzo balls from the boiling water to each soup bowl, then ladle over the hot stock. Garnish with the remaining 1 tablespoon of parsley.

Potato Pancakes  
Ingredients  
2 medium-size (1 pound) russet baking potatoes (peeled)  
1/2 small yellow onion (peeled)  
1 large egg (beaten)  
1 tablespoon plain dry bread crumbs  
2 tablespoons minced parsley  
1-1/2 teaspoon chopped fresh thyme, or 1/2 tea-spoon dried thyme leaves  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
2 tablespoons unsalted butter or margarine  
Nutritional Information  
1 serving:  
Calories 94  
Saturated Fat 2g  
Total Fat 4g  
Carbohydrate 13g  
Fiber 0g  
Sodium 151mg  
Cholesterol 35mg  
Introduction:  
Try our tasty Potato Pancakes as an appetizer for any party.  
Makes eight 4-inch pancakes.  
Preparation time: 20 minutes.  
Cooking time: 15 minutes.

Step 1:  
Preheat the oven to 200°F and place a large bak-ing sheet in the oven to warm. Using the shred-ding disc of a food processor or the coarse side of a hand grater, grate the potatoes and place in a bowl of ice water. Grate the onion.  
Step 2:  
In a large bowl, combine the egg, bread crumbs, parsley, thyme, salt, and pepper. Transfer the po-tatoes and the onion to a strainer, press them gently with your hand to squeeze out any excess liquid, and discard the liquid. Add the potatoes and onion to the egg mixture and toss until thor-oughly coated.  
Step 3:  
In a 12-inch nonstick skillet, melt 1 tablespoon of the butter over moderate heat. Using a scant 1/4 cup of batter for each pancake, drop the potato mixture into the skillet, flattening each cake with a spatula to form 4-inch rounds.

Roasted New Potatoes  
Ingredients  
1 1/2 pounds small new potatoes (scrubbed)  
3 cloves garlic (thinly sliced)  
2 tablespoons olive oil or canola oil  
1/2 teaspoon crumbled rosemary (optional)  
Nutritional Information  
1 serving:  
Calories 219  
Saturated Fat 1g  
Total Fat 8g  
Sodium 16mg

Cholesterol 0mg  
Protein 3g  
Carbohydrate 35g  
Fiber 6g  
Introduction:  
Because most of their nutrients are directly be-neath the skin, don't peel new potatoes. Just scrub and cook.  
Makes 8 servings.  
Step 1:  
Preheat the oven to 400°F. In a large bowl, com-bine the potatoes with the garlic, oil, and rose-mary, if using.  
Step 2:  
Transfer to a roasting pan and roast about 45 minutes or until golden and cooked through.  
Tip:  
Look for smooth-skinned solid potatoes. Avoid potatoes that are blemished or sprouting and those with a green color, which will taste bitter.

Garlic-Roasted Lamb  
Ingredients  
1 shank half leg of lamb (about 3 pounds)  
1/8 teaspoon each salt and pepper  
8 cloves garlic, sliced in half lengthwise  
2 large sprigs fresh rosemary or 2 teaspoons dried  
2 teaspoons olive or canola oil  
4 large sweet potatoes, peeled and cut into 1-inch cubes  
6 parsnips, cut into 1-inch pieces  
Nutritional Information  
1 serving:  
Calories 482  
Saturated Fat 3g  
Total Fat 10g  
Sodium 188mg  
Cholesterol 122mg  
Protein 43g  
Carbohydrate 55g  
Fiber 11g

Introduction:  
Use fresh rosemary, if possible (many supermar-kets carry it). The flavor it imparts to the lamb will be far superior to that of dried. If you like, white potatoes may be substituted for the sweet pota-toes, and turnips for the parsnips. You can also flavor lamb by covering it with lemon slices before roasting.  
Serves 6.  
Preparation time: 20 minutes.  
Cooking time: 1 hour 50 minutes.  
Step 1:  
Preheat the oven to 325°F. With a sharp knife, trim all the fat and any cartilage from the lamb. Season the meat with salt and pepper.  
Step 2:  
With a small knife, make slits about 1 inch deep all over the leg of lamb. Using most of the garlic and all the rosemary, push a garlic half or a few rosemary leaves into each of the slits.  
Step 3:  
In a large roasting pan, combine oil with sweet potatoes, parsnips, and remaining garlic to coat

## Christmas Greetings & Holiday Recipes 2008 • Page 11

well. Move the vegetables to the side of the pan and place the lamb in the center.  
Step 4:  
Roast the lamb and vegetables 1 1/2 to 2 hours or until a thermometer inserted into the center of the meat reads 160°F (for medium). Turn the vegetables occasionally so that they cook evenly.  
Step 5:  
Remove pan from the oven. With a slotted spoon, transfer the vegetables to a serving dish and keep them warm. Transfer the lamb to a carving platter, cover with foil, and let stand for 5 minutes. Slice the roast lamb and serve with the vegeta-bles.

Giblet Gravy  
Ingredients  
turkey neck, giblets and liver  
4 cups water  
1 medium-size yellow onion (cut into wedges)  
1 large carrot (cut into chunks)  
2 sprigs parsley  
3/4 teaspoon salt  
1/4 teaspoon white or black pepper  
1 can (12 ounces) evaporated skimmed milk  
1/3 cup all-purpose flour  
1/4 teaspoon salt  
Nutritional Information  
1/2 cup serving:  
Calories 77  
Saturated Fat 1g  
Total Fat 2g  
Protein 7g  
Carbohydrate 6g  
Fiber 0g  
Sodium 147mg  
Cholesterol 102mg  
Introduction:  
Use the entire turkey this holiday season with our delicious Giblet Gravy.  
Makes 3 cups.

Step 1:  
Rinse the turkey neck and giblets. Refrigerate the liver. In a large saucepan, combine the remaining giblets, neck, and water. Add onion, carrot, pars-ley, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Bring to a boil. Lower the heat and simmer, cov-ered, for 40 minutes. Add liver. Continue cooking for 20 minutes more or until tender. Strain broth, reserving 1 1/3 cups. Reserve giblets and neck, discard vegetables. When cool enough to handle, remove meat from neck; discard neck bones. Finely chop the neck meat and giblets; set aside.  
Step 2:  
In a Dutch oven, whisk together reserved pan drippings, milk, flour, 1/4 teaspoon salt, and 1/4 teaspoon pepper. Cook over moderate heat until bubbly. Add the reserved broth. Cook, whisking constantly, until the mixture starts to thicken. Cook and whisk for 2 minutes more or until thick-ened. Stir in neck meat and giblets; heat through.  
Step 3:  
Roast turkey for 3 to 3 1/2 hours or until ther-mometer registers 180°F, basting often and cov-ering with foil to prevent overbrowning if

necessary. Bake the covered casserole of stuff-ing alongside turkey during the last 30 minutes of roasting, adding an additional 2 to 3 tablespoons chicken broth if stuffing is dry. Let turkey stand for 15 to 20 minutes before carving.  
Step 4:  
Meanwhile, cook neck and giblets for Giblet Gravy. Reserve 2 tablespoons of the pan drip-pings from roast turkey for Giblet Gravy. Prepare gravy. Carve turkey, discarding skin. Serve turkey and dressing with gravy.


Holiday Roast Turkey With Old-Fashioned Corn Bread Stuffing  
Ingredients  
3 tablespoons butter or margarine  
1 large yellow onion (chopped)  
5 cups crumbled corn bread  
5 cups toasted fresh bread crumbs  
1 teaspoon baking powder  
1 teaspoon poultry seasoning  
1/4 teaspoon black pepper  
3/4 cup lower-sodium chicken broth  
1 large egg (lightly beaten)  
1 fresh or frozen and thawed turkey (12 pounds)  
1 tablespoon vegetable oil

Nutritional Information  
1 serving with gravy:  
Calories 649  
Saturated Fat 7g  
Total Fat 22g  
Protein 78g  
Carbohydrate 31g  
Fiber 2g  
Sodium 705mg  
Cholesterol 316mg  
Introduction:  
Old-fashioned cooks sometimes added eggs and baking powder to their corn bread stuffing to give it a fluffier texture. The stuffing in this recipe is a delicious example.  
Makes 12 servings.  
Preparation time: 20 minutes.  
Cooking time: 6 minutes.  
Roasting time: 3 hours.  
Standing time: 15 minutes.  
Step 1:  
In a medium-size saucepan, melt the butter over moderate heat. Add the onion and cook for 5 min-utes or until tender. Remove from the heat. In a very large bowl, combine the corn bread, bread crumbs, baking powder, poultry seasoning, and pepper. Stir in the onion mixture. In a small bowl, whisk together broth and egg. Stir into the corn bread mixture. Toss to coat well.  
Step 2:  
Preheat oven to 325°F. Rinse turkey, drain and pat dry. Remove neck and giblets; set aside to make the Giblet Gravy. Stuff and truss turkey. Place, breast-side-up, on a rack in a large roast-ing pan. Brush with oil. Insert roasting thermome-ter in turkey thigh without touching bone. Spoon remaining stuffing into a lightly greased 2-quart casserole; cover and refrigerate.



# Happy Holidays

FROM OUR HOUSE TO YOURS



*Celebrate the many blessings of the season with the ones you love, and know our best wishes are with you. Merry Christmas!*

**Representative  
Jeff Duncan  
and family**






# ALL THE BEST TO YOU!

*In keeping with the spirit of the season, celebrate with friends and family and please accept our sincere thanks for your support. Happy Holidays!*

## HICKORY HILLS BAR-B-QUE

Torrington Road, Clinton • 833-2690

**CLOSED DEC 22 - JAN 11, RE-OPEN JAN 15, 2009**



# Reflections of the Season

May your holidays be a time for thankful thought and prayer as you look back over the past year. We wish you and yours health and happiness in 2009.


## NHC

NATIONAL HEALTH CARE CORPORATION

304 Jacobs Hwy, Clinton  
(864) 833-2550

*For a season filled with caring and sharing with those near and dear to your heart...*

# Merry Christmas



## BRYANT'S BODY SHOP

223 ByPass 127, Laurens  
984-4077

Tim Bryant, Owner  
**24-HOUR TOWING**



# A toast to you

We had a great year and we owe it all to you! May you have a safe, happy holiday season.

*Thanks for your support.*

## Speedee Mart ABC Store

730 W Main St  
Clinton, SC 29325  
(864) 833-2982



# Enjoy The Magic

No matter what your age, Christmas is a time that makes us all feel young at heart, and our hearts are gladdened by warm thoughts of good friends like you.

Happy Holidays!


## Whitaker Floor Covering, Inc.

2625 Winnsboro Rd. • Newberry  
(803) 276-2884

# Merry Christmas

Nothing renews our spirit more than to see our friends and neighbors help each other each day in big and small ways. We join you and your family in praying for peace on earth this holiday season.

**Pete's Building & Supplies**  
Hwy. 76 - Bypass, Laurens  
984-5813



# BLESSINGS OF THE SEASON

*When a blanket of snow embraces the land,  
The beauty we see is the work of God's hand.  
Each snowflake unique in its own special way,  
Reminds us that soon it will be Christmas day.  
So give thanks to the Lord for the birth of the Savior;  
May you always enjoy both His love and good favor.*

*It is with pleasure that we pause  
from the usual routine of business to say,*

## THANK YOU

*for your friendship, good will and loyalty.  
May the happiness and good cheer of the holiday season  
be yours throughout the year.*

*Physicians and Staff of:*

### Greenwood & Laurens Ear, Nose and Throat Centers

1015 Spring Street  
Greenwood, S.C. 29646  
864-227-6741

324 Professional Park Road  
Laurens, S.C. 29360  
864-833-3333

Toll Free: 1-800-228-8661



1/2-inch thick)  
1 can (6 1/2 ounces) water-packed light tuna (drained and flaked) 4 tablespoons minced fresh basil or parsley  
Nutritional Information  
One sandwich:  
Calories 227  
Saturated Fat 1g  
Total Fat 10g  
Cholesterol 26mg  
Protein 15g  
Carbohydrates 22g  
Sodium 375mg  
Added sugar 0  
Fiber 1g  
Introduction:  
This Italian specialty, called pan bagna, gets better as it sits. It is meant to be soggy, so that its strong flavors merge.  
Makes four sandwiches.  
Preparation time: 3 minutes, plus 45 minutes marination.  
Step 1:  
Tear off four sheets of plastic wrap, each large enough to wrap a sandwich, and lay two slices of bread on each. Sprinkle the eight slices with the olive oil, dividing it evenly, then rub the bread with the crushed garlic; discard the garlic. Sprinkle the bread with the vinegar.  
Step 2:  
Top each of four bread slices with one-fourth of the onion, olives, tomatoes, tuna, and basil. Place the remaining slices, oil-and-vinegar side down, on top to make four sandwiches. Wrap each sandwich tightly in the plastic wrap and let sit at room temperature at least 45 minutes before eating. If packing for a picnic or brown bag lunch, refrigerate the sandwiches until ready to pack.

Maryland Crab Cakes  
Ingredients  
1 1/2 pounds lump crab meat, picked over and flaked  
3 green onions, with tops, finely chopped (6 tablespoons)  
1/4 cup minced parsley  
3 tablespoons plain low-fat yogurt  
3 tablespoons fresh lemon juice  
2 cloves garlic (minced)  
1 1/2 teaspoons dry mustard  
1 1/2 teaspoons Old Bay or Creole seasoning (optional)  
1 1/2 teaspoons Worcestershire sauce  
1/4 teaspoon salt, or to taste  
1/2 teaspoon hot red pepper sauce  
1 cup plain dry bread crumbs  
3 large egg whites  
4 tablespoons vegetable oil  
3 large unpeeled lemons (thinly sliced to garnish)  
Nutritional Information  
1 serving:  
Calories 293  
Saturated Fat 2g  
Total Fat 13g  
Protein 23g

Carbohydrate 18g  
Fiber 0g  
Sodium 549mg  
Cholesterol 114mg  
Introduction:  
Since colonial days, Maryland has prided itself on serving some of the finest crab cakes in the land, often made from the blue crabs of Chesapeake Bay.  
Makes 6 servings.  
Preparation time: 30 minutes.  
Chilling time: 1 hour.  
Cooking time: 17 minutes.  
Step 1:  
In a large bowl, lightly toss the crab with the green onions, parsley, yogurt, lemon juice, garlic, mustard, Old Bay seasoning if you wish, Worcestershire, salt, and red pepper sauce. Stir in 1/4 cup of the bread crumbs.  
Step 2:  
In a small, clean bowl, beat the egg whites with an electric mixer on High until soft peaks form, then fold into the crab mixture. Form the mixture into 4-inch-round patties, about 1 inch thick. On a piece of wax paper, spread the remaining 3/4 cup of bread crumbs and use to coat each patty. Refrigerate for 1 hour.  
Step 3:  
In a 12-inch nonstick skillet, heat 1 tablespoon of the oil over moderately high heat. Cook the crab cakes for 3 minutes on each side or until brown, adding the remaining 3 tablespoons of oil as needed. Serve with the lemon slices and tartar sauce.

Nutty Cheese Ball  
Ingredients  
1 container (8 ounces) reduced-fat, soft style cream cheese at room temperature  
1 cup shredded smoked cheddar cheese (4 ounces), at room temperature  
1 cup shredded Monterey Jack cheese (4 ounces), at room temperature  
1/2 cup reduced-fat mayonnaise  
2 tablespoons dry white wine or low-fat (1% milk-fat) milk  
1/4 cup finely chopped sliced almonds (toasted)  
1/4 cup finely chopped pecans (toasted)  
1/4 cup finely chopped walnuts (toasted)  
Nutritional Information  
1 Serving:  
Calories 122  
Saturated Fat 4g  
Total Fat 10g  
Protein 5g  
Carbohydrate 3g  
Fiber 0g  
Sodium 161mg  
Cholesterol 18mg  
Introduction:  
In the early 1900s, cheese and crackers were served with coffee after dessert. By the 1950s, cheese had become an appetizer, and nothing was more popular than cheese balls.  
Makes 16 servings.

Preparation time: 15 minutes.  
Chilling time: 2 hours.  
Step 1:  
In a small bowl, with an electric mixer on high, beat the cream cheese, cheddar cheese, Monterey Jack cheese, mayonnaise, and wine until well mixed. Wrap in plastic wrap; shape into a ball. Refrigerate for at least 2 hours (will keep for 2 days).  
Step 2:  
Place the almonds, pecans, and walnuts on separate sheets of wax paper. Unwrap the cheese mixture and divide into thirds. Form each third of cheese mixture into a ball. Carefully roll one ball in the almonds, one ball in the pecans, and one ball in the walnuts, coating each completely. Rewrap in plastic wrap and refrigerate until time to serve. Serve the cheese balls with an assortment of crackers.  
Toasting Nuts:  
For a rich, toasty flavor, bake nuts in a 350° oven for 5 to 10 minutes or until they are golden, stirring occasionally.

Plaza Tea Sandwiches  
Ingredients  
12 slices thinly sliced whole-wheat bread  
12 slices thinly sliced white bread  
6 tablespoons unsalted butter or margarine (at room temperature)  
6 slices ripe tomato  
1/4 teaspoon salt (or to taste)  
1/4 teaspoon black pepper (or to taste)  
1 bunch watercress, leaves only (2 cups)  
3 hard-cooked eggs (peeled and chopped)  
4 tablespoons mayonnaise  
2 medium-size cucumbers  
Optional garnishes:  
radish slices  
sprigs of fresh dill  
Nutritional Information  
1 serving:  
Calories 359  
Saturated Fat 6g  
Total Fat 18g  
Protein 11g  
Carbohydrate 40g  
Fiber 2g  
Sodium 608mg  
Cholesterol 112mg  
Introduction:  
At your next party

No Bake Rocky Road Bars Cookie Recipe  
1 bag. chocolate chips  
1 can sweetened condensed milk  
2 T. butter or margarine  
2 C. salted peanuts  
1 C. maraschino cherries, halved (optional)  
1 package colored miniature marshmallows  
In heavy saucepan, over low heat melt chocolate chips with condensed milk and butter. Remove from heat to slightly, set aside.  
In large bowl combine peanuts, cherries and

## The Clinton Chronicle

marshmallows; fold into chocolate mixture.  
In a 13 x 9" pan lined with waxed paper, spread mixture evenly. Chill for 2 hours or until firm. Remove from pan, peel off wax paper and cut into squares.  
Approx. 40 squares

Chocolate Nut Balls Cookie Recipe  
1 C. butter  
1/2 cup sugar  
1 3/4 C. flour  
1/4 C. unsweetened cocoa  
2 t. vanilla  
2 t. instant coffee  
1/2 t. salt  
2 C. finely chopped pecans  
Powdered sugar  
Cream margarine and sugar until light and fluffy. Add flour, cocoa, vanilla, coffee and salt. Mix well, then fold in the pecans. Roll the dough in small balls, about 3/4 inch in diameter, and place them on a greased cookie sheet. Bake at 325 degrees for 15 minutes. Cool, then roll in powdered sugar.

Almond Raspberry Filled Tarts Cookie Recipe  
1/2 cup (1 stick) butter or margarine, room temperature  
1 package (3 ounces) cream cheese, room temperature  
1 cup flour  
1/4 cup raspberry preserves plus preserves for garnish (divided)  
1 egg, beaten  
1/2 cup sugar  
1/2 cup almond paste, crumbled  
Coarsely chopped sliced almonds  
In small bowl, beat together butter and cream cheese. Stir in flour. Cover and chill about 1 hour or until dough is easy to handle. Shape into 24 (1-inch) balls. Press onto bottom and up sides of ungreased 13/4-inch muffin cups. Make filling by dividing 1/4 cup preserves between pastries, using about 1/2 teaspoon per tart. Preheat oven to 325° F. In a small bowl, combine egg, sugar, and almond paste. Mix well. Spoon 1 level teaspoon of almond mixture over preserves. Sprinkle with almonds. Bake tarts in preheated oven 25 to 30 minutes or until done. Cool slightly in pan. Remove and cool completely. If desired, drizzle cooled tarts with additional preserves.

Chocolate Dipped Peanut Butter Crackers  
You need 1 box ritz crackers, 1 small jar of peanut butter and an ambrosia chocolate block (small one). First you make ritz and peanut butter sandwiches, by spreading peanut butter on one ritz cracker and then placing another ritz cracker on top. Then melt your chocolate block in double boiler. Coat each peanut butter and ritz sandwich with melted chocolate. I usually do this with a small ladle. Then set the coated sandwich on a cookie sheet covered with wax paper. Put in refrigerator

## The Clinton Chronicle

Step 3:  
Roast turkey for 3 to 3 1/2 hours or until thermometer registers 180°F, basting often and covering with foil to prevent overbrowning if necessary. Bake the covered casserole of stuffing alongside turkey during the last 30 minutes of roasting, adding an additional 2 to 3 tablespoons chicken broth if stuffing is dry. Let turkey stand for 15 to 20 minutes before carving.  
Step 4:  
Meanwhile, cook neck and giblets for giblet gravy. Reserve 2 tablespoons of the pan drippings from roast turkey for giblet gravy. Prepare gravy. Carve turkey, discarding skin. Serve turkey and dressing with gravy.

Roast Goose with Currant Stuffing  
Ingredients  
1 large yellow onion (chopped)  
1 large tart apple (chopped)  
1/4 cup lower-sodium chicken broth  
6 cups toasted fresh bread crumbs  
1/2 cup currants or chopped raisins  
1/4 cup slivered almonds (toasted)  
1/4 cup minced parsley  
1 teaspoon dried sage leaves  
1/4 teaspoon each salt and black pepper  
1/3 cup lower-sodium chicken broth  
1 goose (7 to 8 pounds), giblets removed  
Nutritional Information  
1 serving:  
Calories 673  
Saturated Fat 9g  
Total Fat 28g  
Protein 64g  
Carbohydrate 41g  
Fiber 3g  
Sodium 467mg  
Cholesterol 319mg  
Introduction:  
A goose gives off more fat during roasting than most other poultry. So have a bulb baster ready to draw off the drippings.  
Makes 6 servings.  
Preparation time: 20 minutes.  
Cooking time: 8 minutes.  
Roasting time: 2 hours.  
Standing time: 15 minutes.  
Step 1:  
In a small saucepan, combine the onion, apple, and 1/4 cup broth. Bring to a boil. Lower heat and simmer for 5 minutes or until onion and apple are tender.  
Step 2:  
In a large mixing bowl, combine onion mixutre, bread crumbs, currants, almonds, parsley, sage, salt, and pepper. Toss 1/3 cup broth with bread crumb mixture.  
Step 3:  
Preheat the oven to 350°F. Rinse goose; drain, and pat dry. Prick the skin on the lower breast, legs, and around the wings with a skewer. Stuff and truss goose. Then, place goose, breast-side-up, on a rack in large roasting pan. Insert a roasting thermometer in its thigh without touching

bone. Spoon remaining stuffing into a lightly greased 1 1/2-quart casserole; cover and refrigerate.  
Step 4:  
Roast goose for 2 to 2 1/2 hours or until the thermometer registers 175°F, drain fat often. Bake the covered casserole of stuffing alongside the goose during the last 30 minutes of roasting. Let the goose stand for 15 to 20 minutes. Carve goose; discard the skin.

Angels on Horseback  
Ingredients  
12 oysters in shells  
Coarse rock salt or aluminum foil  
3 slices lean bacon  
2 tablespoons minced parsley  
1 clove garlic (minced)  
1/4 cup dry white wine (with or without alcohol)  
12 drops hot red pepper sauce  
Nutritional Information  
1 oyster:  
Calories 23  
Saturated Fat 0g  
Total Fat 1g  
Protein 2g  
Carbohydrate 1g  
Fiber 0g  
Sodium 45mg  
Cholesterol 9mg  
Introduction:  
Oysters curl as they cook, resembling angel wings and giving this New Orleans appetizer its name.  
Makes 12 appetizers.  
Preparation time:15 minutes.  
Cooking time: 3 minutes.  
Step 1:  
Buy the oysters the day you plan to cook. Ask your fishmonger to shuck them, leaving them on the half shell and reserving the liquor. Cover the oysters and liquor and refrigerate.  
Step 2:  
Preheat the broiler. Line a broiling pan or shallow baking pan with the rock salt or a layer of crushed foil. Cut each slice of bacon in half crosswise, then lengthwise. In a small bowl, mix the parsley with the garlic.  
Step 3:  
Place the oysters in their shells in the prepared pan. Top each oyster with a piece of bacon, then about 1/2 teaspoon of the parsley mixture. Top each oyster with a little white wine, oyster liquor, and a drop of red pepper sauce. Broil 4 inches from the heat for 3 minutes or until the oysters curl at the edges and the bacon browns. Serve immediately.

Bite-Size Crustless Quiches  
Ingredients  
1 tablespoon butter or margarine  
1/2 cup finely chopped red bell pepper  
1/4 cup chopped green onion (white and green parts)  
3 large eggs

## Christmas Greetings & Holiday Recipes 2008 • Page 13

2 tablespoons milk  
2 ounces Cheddar cheese, coarsely grated (1/2 cup)  
1/4 teaspoon salt  
1/8 teaspoon ground black pepper  
Nutritional Information  
1 serving:  
Calories 37  
Protein 2g  
Carbohydrates trace  
Fat 3g  
Cholesterol 45mg  
Sodium 75mg  
Introduction:  
These hors d'oeuvres are quick to prepare, so you have more time with friends. They're also easier to handle than slices of a large quiche-making them ideal finger food.  
Makes 18 bite-size quiches.  
Preparation time: 10 minutes.  
Cooking time: 20 minutes.

Champagne Reception Punch  
Ingredients  
5 pints (10 cups) fresh strawberries  
1 1/2 cups pineapple juice (chilled)  
3/4 cup fresh lemon juice  
3/4 cup superfine sugar  
1 bottle (4/5 quart) champagne or sparkling wine (with or without alcohol) chilled  
Nutritional Information  
1 serving:  
Calories 92  
Saturated Fat 0g  
Total Fat 0g  
Protein 1g  
Carbohydrate 17g  
Fiber 0g  
Sodium 1mg  
Cholesterol 0mg  
Introduction:  
Since colonial days, a punch of champagne and fruit has been a favorite for "very proper receptions."  
Makes about 2 quarts or 10 6-ounce servings.  
Preparation time: 15 minutes.  
Freezing time: 6 hours.  
Chilling time: 2 hours.  
Step 1:  
To make the strawberry ice cubes: At least 6 hours before party time, wash the berries. Place 1 small, pretty berry (with leafy hulls attached) in each compartment of 2 standard-size ice cube trays, then fill with water and freeze.  
Step 2:  
To prepare the punch: Remove the hulls from the remaining berries and place them in a food processor. Process for 2 minutes or until pureed, then transfer to a punch bowl. Stir in the pineapple juice, lemon juice, and sugar; cover and refrigerate. Just before serving, pour in the champagne and float the strawberry ice cubes on top.

Country Pâté  
Ingredients  
8 ounces lean ground pork or beef  
8 ounces ground veal

Preparation time: 15 minutes.  
Cooking time: 10 minutes.  
Step 1:  
Preheat the oven to 450°F. In a medium-size bowl, stir together the flour, baking powder, dry mustard, baking soda, and onion powder until well mixed. Using a wooded spoon, stir in the sour cream, ham, and milk; mix just until a soft dough forms.  
Step 2:  
Knead for 30 seconds on a floured surface, then pat into a 7-inch circle. using a well-floured 1-inch scalloped or round cutter, cut into biscuits; reroll and cut scraps. Place biscuits 1 inch apart on a lightly greased baking sheet; brush the tops with additional milk if you like. Bake for 10 minutes or until golden.



1 medium-size yellow onion (chopped)  
1 clove garlic (minced)  
1/2 cup low-fat (1% milkfat) milk  
2 large egg whites  
1/2 cup fresh bread crumbs (1 slice)  
3 sprigs parsley  
1/2 teaspoon dried oregano leaves  
1/4 teaspoon salt  
1/4 teaspoon dried thyme leaves  
1/8 teaspoon ground sage  
1/8 teaspoon black pepper  
Nutritional Information

1 Serving:  
Calories 37  
Saturated Fat 1g  
Total Fat 2g  
Protein 4g  
Carbohydrate 1g  
Fiber 0g  
Sodium 44mg  
Cholesterol 12mg  
Introduction:  
Elegant hostesses often served French pâtéas a first course at formal dinners. Today, this lower-fat version doubles nicely as an appetizer or picnic food.  
Makes about 24 servings. Preparation time: 20 minutes.  
Chilling time: 2 hours.

Step 1:  
Preheat the oven to 325°F. Line an 8- x 4- x 2-inch loaf pan with foil, extending the foil about 1 inch above the pan on all sides. Lightly grease the foil. In a 10-inch nonstick skillet, cook pork, veal, onion, and garlic over moderately high heat for 10 minutes or until browned. In necessary, drain off fat.  
Step 2:  
In a food processor or blender, process the pork mixture and milk until almost smooth. Add egg whites, bread crumbs, parsley, oregano, salt, thyme, sage, and pepper. Process until almost smooth. Spread in foil-lined pan. Cover pan with foil, place it in a larger baking pan, and pour hot water around loaf pan to a depth of 1 inch. Bake for 1 hour or until an instant-read thermometer inserted in the center registers 170°.  
Step 3:  
Cool on a wire rack for 30 minutes. Refrigerate for at least 6 hours (will keep for 2 days). Grasp the edges of the foil and lift the pate out of the pan. Carefully remove the foil. Using a thin-bladed sharp knife, thinly slice pate; halve slices. Arrange pate slices on a lettuce-lined plate and serve with rye bread or an assortment of crackers. Makes about 24 servings.

Cranberry Punch  
Ingredients  
2 cups cranberry juice  
2 cups pineapple juice  
1 cup orange juice  
3/4 cup triple sec (optional)  
1 pint strawberries, hulled and sliced

1 lime, thinly sliced  
4 cups ginger ale, chilled      Introduction:  
This sparkling red punch is a good choice for a buffet at holiday time with a citrus bite. For a less sweet punch, substitute seltzer or club soda for the ginger ale.  
Makes about 1 1/2 quarts.  
Total time: 20 minutes, plus chilling time.  
Step 1:  
In a large glass container, combine ingredients and chill thoroughly.  
Step 2:  
Just before serving, slowly stir in the ginger ale. Pour into a punch bowl or large jug and add ice cubes.

Cream Cheese Log with Dried Beef  
Ingredients  
1 container (8 ounces) reduced-fat, soft style cream cheese at room temperature  
1/2 cup reduced-fat mayonnaise  
1 teaspoon drained prepared horseradish  
1/2 cup shredded Swiss cheese (2 ounces)  
2 ounces dried beef (finely chopped)  
1 tablespoon drained canned pimientos (chopped)  
1/2 cup finely chopped chives or green onion tops  
Nutritional Information  
1 Serving:  
Calories 72  
Saturated Fat 3g  
Total Fat 6g  
Protein 4g  
Carbohydrate 2g  
Fiber 0g  
Sodium 239 mg  
Cholesterol 18mg  
Introduction:

Dried beef has been used in American kitchens since pioneer days. Only in the past few decades was it used for appetizers like this intriguing combination of cream cheese, horseradish, and chives.  
Makes 14 servings.  
Preparation time: 20 minutes.  
Chilling time: 2 hours.  
Step 1:  
In a small bowl, with an electric mixer on high, beat the cream cheese, mayonnaise, and horseradish until creamy. Stir in Swiss cheese, dried beef, and pimientos. Shape the mixture into an 8-inch log. Wrap log in plastic wrap and refrigerate for at least 2 hours (will keep for 2 days).  
Step 2:  
Spread the chives on wax paper. Unwrap the log and carefully roll it in the chives, coating it completely. Rewrap in plastic wrap and refrigerate until time to serve. Serve the cheese log with melba toast slices.

Toasting Nuts:  
For a rich, toasty flavor, bake nuts in a 350° oven for 5 to 10 minutes or until they are golden, stirring occasionally.

Ingredients  
4 whole allspice berries  
4 whole cloves  
1 cinnamon stick 3 inches long (broken)  
zest from 2 large oranges (colored part of the rind, slivered)  
zest from 1/2 large lemon (slivered)  
8 sugar cubes or 8 teaspoons sugar  
4 cups hot, strong coffee  
1/2 cup brandy  
1/4 cup Curacao or other orange-flavored liqueur  
Nutritional Information

1 serving:  
Calories 73  
Saturated Fat 0g  
Total Fat 0g  
Protein 1g  
Carbohydrate 7g  
Fiber 0g  
Sodium 3mg  
Cholesterol 0mg  
Introduction:  
The Cajuns, who arrived in New Orleans in the mid-1700s, came from southern France via the Acadian colony of Nova Scotia. Many of their foods, such as this Cafe Brulot, are French. (Cafe is coffee, and brulot refers to the burning brandy.) Makes 8 demitasse (4-ounce) servings.  
Preparation time: 15 minutes.  
Cooking time: 5 minutes.  
Step 1:  
Make a spice bag by placing the allspice, cloves, and cinnamon pieces in the center of small pieces of cheesecloth. Bring up the corners, and tie securely with cotton string. Set aside eight slivers of the orange zest for garnish.

Step 2:  
In a brulot bowl, chafing dish, or medium-size saucepan, combine the remaining orange zest with the lemon zest, sugar cubes, and spice bag. Stir in 1 cup of the coffee, plus the brandy and Curacao. Simmer, uncovered, over moderately low heat for 5 minutes, stirring and mashing the zest and sugar cubes until the sugar dissolves and the mixture is hot. Using a slotted spoon, remove and discard the spice bag and zest.  
Step 3:  
Standing away from the coffee mixture, carefully ignite it with a wooden match. Stir in the remaining 3 cups of coffee, ladle into brulot or demitasse cups, and garnish with the orange zest.

Herbed Cheese Spread  
Ingredients  
1 cup plain low-fat yogurt  
1 tablespoon minced (or dried) fresh basil or thyme  
1/4 teaspoon garlic powder  
1/4 teaspoon grated lemon rind  
1/4 teaspoon black pepper  
Nutritional Information  
1 tablespoon:  
Calories 11  
Saturated Fat 0g  
Total Fat 0g

Protein 1g  
Carbohydrate 2g  
Fiber 0g  
Sodium 11mg  
Cholesterol 0mg  
Introduction:  
Many grandmothers made their own cream cheese from milk and rennet. Today, you can get that rich old-fashioned taste, with less fat, by making yogurt cheese. Then, just stir in fresh herbs and spread on crackers.  
Makes 2/3 cup.  
Preparation time: 10 minutes.  
Chilling time: 6 hours.

Step 1:  
Line a sieve with 100 percent cotton cheesecloth, coffee filter, or a white paper towel and place over a bowl. Spoon in the yogurt. Cover and refrigerate for at least 6 hours or until it is cream-cheese consistency. Discard the liquid in bowl.  
Step 2:  
Transfer the yogurt to a small bowl. Stir in the basil, garlic powder, lemon rind, and pepper until well mixed. Serve the spread with an assortment of crackers or party rye or pumpernickel bread.

Hot Chocolate Espresso  
Ingredients  
1/2 cup strong hot coffee  
1 to 3 teaspoons sugar (optional)  
1/2 cup cream, or 1/4 cup half-and-half and 1/4 cup milk  
1 1/2 teaspoons unsweetened cocoa  
whipped cream  
1 tablespoon milk chocolate, grated  
cinnamon stick      Introduction:  
Not for the worried weight watcher, this creamy drink is pure indulgence but just right for after ice skating or sledding on a wintry day.  
Makes about 1 cup.  
Total time: 10 minutes.  
Step 1:  
In a large cup or mug, mix the coffee and sugar, if desired.  
Step 2:  
In a small saucepan over low heat, warm the cream. Add the cocoa and mix well.  
Step 3:  
Add the cream mixture to the coffee and top with a dollop of whipped cream and the grated chocolate. Serve with a cinnamon stick.  
Gifts from the Kitchen

Marinated Sandwiches  
Great Recipes for Good Health  
Ingredients  
8 slices (1/4-inch thick) crusty Italian, French, or whole wheat bread  
2 tablespoons olive oil  
2 cloves garlic (bruised)  
2 1/2 tablespoons red wine vinegar  
1 medium-size red onion (sliced thin)  
8 medium-size pitted ripe olives (coarsely chopped)  
2 medium-size ripe tomatoes (cored and sliced,

**A BUNDLE OF BEST WISHES**  
*... And A Load Of Thanks!*  
We really appreciate your filling our year with so much joy. Merry Christmas, everyone!

**J. Herman Power Co.**  
3448 Highway 14, Laurens  
**(864) 682-3126**  
*quality and reliability since 1938*

**greetings  
of the  
season**

*We're displaying  
our holiday cheer  
to thank you all  
for shopping here.*

*Wherever you go ... Whatever you do,  
Know our best wishes Reside with you!*

*Season's  
Greetings*

May all the joys of a sweet,  
old-fashioned Christmas  
be yours. Thank you for  
being such loyal customers.

from the staff of:

**Ned Kemp  
Barber Shop**  
20702 Hwy. 76 E., Laurens  
**682-9626**

**PEACE  
ON EARTH**

Let's count our blessings one and all, for all His creatures large and small. And on this anniversary, celebrate diversity. For He made us all, and on His birth, Let's pray for everlasting peace on earth.

**Pinelawn Memory Gardens**  
Perpetual Care Cemetery  
**Carolina Monument Company**  
28808 Hwy. 76 E, Clinton  
864-833-3413

**SANTA'S IN**  
he's been to  
**Heat Wave Motors**

And before he makes his big debut, we'd just like to send out a shout to all of our customers and say thank you for all of your support.

*Merry Christmas!*

**22420 Highway 76 E, Laurens (864) 683-2886  
www.heatwavemotors.com**

**MERRY  
CHRISTMAS**

During this holiday season and every day of the year, we wish you all the best.

**Jeff Burns**  
Financial Advisor  
302-A East Carolina Avenue  
Clinton, SC 29325  
864-833-0414

**www.edwardjones.com**      Member SIPC

**Edward Jones**  
MAKING SENSE OF INVESTING

**Palmetto  
Beverage  
Company**

*Great Friends and Good Cheer  
Complete a Wonderful Year!*

*We are so grateful for  
All of our customers  
And we wish you a  
safe and joyful Holiday.*

*Your friends at*

**Palmetto Beverage Company**  
**American Owned ABC**  
● ● ●  
1006 S. Broad St, Clinton  
*Located Next to C-Mart • 833-6838*

*Happy Holidays!*

With best wishes to all  
our customers, friends and neighbors  
at this joyous season.

Your trust and goodwill are truly  
appreciated every day of the year.

**The City of Clinton**  
211 N. Broad Street, Clinton  
Phone: 864-833-7505

**Start on the Right Note**

Wishing you Christmas joy  
and harmony during this  
special holiday season.

**Rogers Stereo**  
of Laurens  
Car Audio and More!  
114 Fleming St, Laurens  
**864-984-7693**

**We hope that all  
of your holiday  
wishes come true.  
Merry Christmas!**

**Laurens Equipment**  
20615 Hwy. 76, Laurens  
**682-3181**  
**www.laurenequipment.com**