

Christmas Message

It is traditional at this time of year to count blessings. When we do, we always put you at the top of our list. Thank you for letting us serve you. Thank you, too, for encouraging and inspiring us to try harder.

And it is customary to look ahead. When we do, we think of you. We pledge our continued efforts for excellence on your behalf. After all, with customers and friends like you, we can do no less.

Best Wishes
for a very
Merry Christmas!

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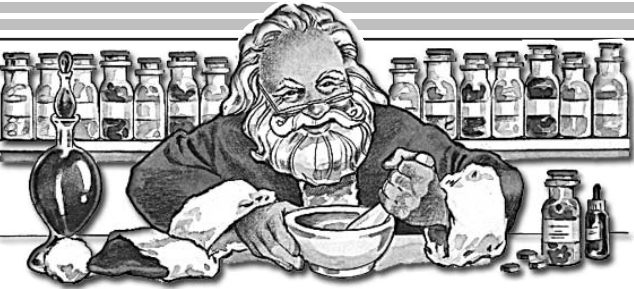
Serving Laurens County for 20 years!



Christmas Greetings & Holiday Recipe Guide



The Clinton Chronicle
December 23, 2009



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

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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**

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Clinton, SC 29325
(864) 833-2982



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.

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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

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Happy Holidays
from everyone

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

Glad Tidings To You

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

Please come visit us again soon.

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Bruce A. Marshall, MD FACS

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BRIGHT WISHES

For a peaceful holiday season to all of our customers and friends.

BURNS SERVICE CENTER, INC.

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Clinton, SC 29325

Happy Holidays!

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

No rest for the weary




In the midst of the hustle and bustle of the season, let us not forget all of our loyal patrons and friends. It's been a pleasure to serve you and we wish you a Merry Christmas and a Happy New Year.

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EPRTC

Food Lion Shopping Center
Laurens, SC 29360



'O Come All Ye Faithful

Guided only by a single star
Three wise men journeyed afar
To the manger where the infant lay
On that very first Christmas Day

May your spirits be lifted and your faith renewed
as we recall the miracle of Christmas.

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1 (16-ounce) container prepared cream cheese frosting
2 ounces NESTLÉ® TOLL HOUSE® Premier White Baking Bar, made into curls
PREHEAT oven to 350°F (175°C). Lightly coat three 9-inch-round cake pans with non-stick cooking spray.
FOR BANANAS FOSTER: Combine brown sugar and butter in medium, microwave-safe bowl. Microwave uncovered, on HIGH (100%) power for 1 minute. Add chopped bananas, rum extract and cinnamon; stir. Microwave an additional 4 minutes, stirring once. Cool completely.
FOR CAKE: Combine cake mix, pudding mix, eggs, sour cream, vegetable oil and water in large mixer bowl. Beat on medium speed until well blended (batter will be thick). Pour about 1 1/2 cups of batter into each prepared cake pan. Sprinkle each with a heaping tablespoon of mini morsels.
BAKE for 20 minutes or until wooden pick inserted near center comes out clean. Cool in pans on wire racks 10 minutes; remove to wire racks to cool completely.
FOR CHOCOLATE FROSTING: Heat cream in uncovered, medium microwave-safe bowl on HIGH (100%) power for 1 1/2 minutes or just until boiling. Add

morsels; let stand 5 minutes. Stir until smooth. Cover; cool for 30 minutes.
TO ASSEMBLE: Place one cake layer on serving platter. Spread half the cream cheese frosting on cake. Spread half the banana mixture to 1/2-inch of edges. Top with second cake layer. Spread with remaining cream cheese frosting followed by remaining banana mixture. Top with remaining cake layer. Spread Chocolate Frosting over top and side of cake. Sprinkle with Premier White curls around top edge of cake. Refrigerate until chocolate is set. Refrigerate leftover cake up to 24 hours.
Makes 12 to 16 servings.

Preparation - 1 hrs 15 min | Cooking - 20 min | Cooling Time - 30 min cooling |

NOTE: If using two cake pans, pour about 1 1/2 cups batter into each prepared cake pan. Refrigerate remaining batter. Bake as stated above. Bake remaining batter in clean pan.

Brown-Eyed Susan Sweet Potato Cake
2 1/4 cups all-purpose flour

1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
15 ounces mashed sweet potatoes *or* unsweetened canned sweet potatoes, rinsed, drained, and mashed
1 cup granulated sugar
1/2 cup packed brown sugar
3 large eggs
1 cup vegetable oil
1 (6-ounce) package *or* 1 cup NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels
1/2 cup chopped pecans
1/2 cup water
3/4 cup NESTLÉ® TOLL HOUSE® Premier White Morsels
1 1/2 tablespoons butter *or* margarine
4 ounces cream cheese
1/3 cup sour cream
3/4 teaspoon vanilla extract
1/4 teaspoon almond extract, (optional)
For Cake: Preheat oven to 350° F. Lightly grease and flour one 13 x 9-inch or two 9-inch-round baking pans.
Combine flour, baking powder, baking soda, salt, cinnamon and ginger in small

bowl. Combine sweet potatoes, granulated sugar and brown sugar in large bowl. Add eggs one at a time, beating well after each addition. Add oil; beat until well blended. Stir in morsels, pecans and water. Stir in flour mixture; mix until blended. Pour into prepared pan(s).
Bake for 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan(s) on wire rack(s).
For layer cakes, remove from pans after 10 minutes. Frost with Creamy Premier White Icing.
For *Creamy Premier White Icing*: MICROWAVE morsels and butter in small, microwave-safe mixer bowl on MEDIUM-HIGH (70%) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Cool to room temperature.
Beat cream cheese and sour cream into morsel mixture until creamy. Add vanilla extract and almond extract. Gradually beat in powdered sugar until mixture reaches spreading consistency. Makes about 3 cups icing.
Makes 12 servings.

Ann’s Fruit Tray Dip

1 cup cream cheese, softened
3/4 cup firmly packed brown sugar
1/4 cup granulated sugar
1 tablespoon vanilla extract
2 apples
2 bananas
1 pint strawberries
2 kiwis
1 cantaloupe
In a medium bowl, using an electric mixer, blend cream cheese, brown sugar, granulated sugar, and vanilla. Beat until smooth and creamy.
Use as a dip for apples, bananas, strawberries, kiwi, and cantaloupe. Chill 1 hour.
Serve with fruit slices.
Makes 8 servings.

Antipasti

6 cups mixed greens, such as mesclun, gourmet, Italian or Mediterranean salad mix
1 cup artichoke heart quarters, drained
1 cup roasted red peppers, drained
1/2 cup julienned sun-dried tomatoes in olive oil, drained
1/2 cup ripe olives
1/2 cup dry bread crumbs
1 teaspoon Italian seasoning*
1/4 teaspoon salt
1 large egg, beaten
1 tablespoon olive oil
8 ounces smoked mozzarella cheese, ** cut into 3/4 cubes
2 tablespoons balsamic vinegar, optional
1/4 cup julienned fresh basil leaves
1 tablespoon dried basil, optional
Place greens on large serving platter.
Arrange artichoke hearts, peppers, sun-dried tomatoes and olives over greens. Combine bread crumbs, Italian seasoning and salt in shallow bowl.
Dip cheese cubes in egg, then bread crumb mixture, turning to coat all sides thoroughly. Repeat process, coating cheese in egg then bread crumb mixture again.
Heat oil in large skillet over medium-high heat. Place cheese cubes in skillet; cook 2 to 3 minutes until golden brown, turning frequently to cook all sides.
Place cheese on antipasto platter; drizzle with vinegar and sprinkle with basil, if desired. Serve immediately.
Makes 4 servings.
*Note: Substitute 1/4 teaspoon each dried oregano, basil, rosemary and thyme, if desired.
**Note: Substitute provolone cheese, cut into 1/2 cubes, for smoked mozzarella, if desired.
Recipe provided courtesy of the American Dairy Association.

Asparagus Spears with Citrus-Ginger Dip

1 tablespoon extra virgin olive oil
1 teaspoon freshly cracked pepper
1/4 teaspoon dried thyme
1 Granny Smith apple, sliced
1 Red Delicious apple, sliced
1 cup pineapple juice
12 slices provolone cheese
12 slices prosciutto
1 (10-ounce) round Gouda cheese, cut into 16 wedges
Garnish: fresh thyme, red flame and green grapes
French baguette, sliced and toasted
Place first 4 ingredients in food processor and process until smooth. Spoon into a serving container; cover and chill up to 3 days.
Combine apples and pineapple juice; cover and chill. Drain before serving.
Place 1 provolone cheese slice on top of each slice of prosciutto; roll up tightly. Place in a zip-lock style bag and refrigerate. Cut in half just before serving. Secure with wooden picks, if necessary.
Arrange cheese wedges, apple slices, prosciutto rolls, and goat cheese mixture on a large serving tray; garnish, if desired. Serve with bread slices.
Makes 12 appetizer servings.

Appetizer Cheese Tray

1 (11-ounce) package goat cheese

2009 Holiday Recipes

1 tablespoon orange juice
1 teaspoon grated orange zest
1 garlic clove, crushed
1 tablespoon Dijon-style mustard
1 1/2 tablespoons grated fresh ginger root
1 teaspoon soy sauce
1/2 teaspoon granulated sugar
Salt and pepper, to taste
Snap tough ends off asparagus. Peel stalks, if desired.
In large skillet, bring about 1-inch of water to boiling. Add asparagus and simmer, uncovered, until barely tender, about 4 to 5 minutes. Drain and dunk in ice water until cold; drain, cover and chill until serving.
Meanwhile, combine well all remaining ingredients in medium bowl. Transfer to serving bowl, serve with asparagus spears or cover and chill until serving.
Serves 8.

Recipe provided courtesy of Pork: The Other White Meat.

Autumn Wreath

Plan to use at least three pounds of block-shaped cheese.
Cranberry Relish for accompaniment.
Use a cheese slicer to make even slices (1/8- to 1/4-thick). Using a few seasoned cheeses, like Jalapeño Jack, will give the appearance of changing leaves.
To make leaves of various sizes, use cheese-leaf cutters (available in cookware and hardware stores).
In the center of a round cheese board, place a bowl of cranberry relish (available in most grocery stores).
Place leaves in a ring around the bowl. Repeat layering with remaining leaves. Cover with plastic wrap and store in refrigerator until serving time. Use leftover cheese leaves for snacks, casseroles, pizzas and salads.
Recipe by Chef Gale Gand.

Tip: Use a spicy mustard as a dipping sauce.

Recipe provided courtesy of Texas Beef Council and Beef It’s Whats For Dinner.

2 teaspoons chopped fresh parsley
In small bowl, combine Yogurt Sauce ingredients, mixing well. Cover and refrigerate.
Heat oven to 350°F. In medium bowl, combine ground beef and seasoning ingredients, mixing lightly but thoroughly. Divide beef mixture into 16 equal portions; shape into patties 2-inches in diameter. Place patties on rack in broiler pan. Bake in oven 10 minutes or until no longer pink.
To serve, place equal amounts of beef and tomato in each pita half; top with yogurt sauce.
Makes 16 appetizers.

Recipe and photograph provided courtesy of Texas Beef Council and Beef It’s Whats For Dinner.

Beef Summer Sausage

2 pounds low-fat ground beef
1 teaspoon black pepper
1/2 teaspoon garlic powder
1 tablespoon Liquid Barbecue Smoke
1 tablespoon mustard seed
1 tablespoon Morton’s Tender Quick Salt
3/4 cup water
Combine all ingredients. Divide mixture in half and place each half on a sheet of foil. Shape the mixture into logs (like salami) and roll up in the foil.
Refrigerate overnight or up to 24 hours. Remove from foil, lay on wire rack on cookie sheet and bake at 350°F for one hour. Re-wrap in foil and refrigerate or freeze until ready to serve.
Makes 2 one-pound logs.

Tip: Use a spicy mustard as a dipping sauce.

Recipe provided courtesy of Texas Beef Council and Beef It’s Whats For Dinner.


Chocolate Dipped Figs

1/2 cup semi-sweet chocolate chips
20 large California dried figs
1/2 cup miniature marshmallows (optional)
20 walnuts OR other nuts (optional)
Take a knife and slit the side of each fig and place nut or marshmallow inside each fruit.
Next, in top pan of double boiler placed over simmering water (not boiling), melt the chocolate chips, stirring until smooth. Remove pan from heat and dip the fig, holding by stem, in the chocolate. Coat half way down and place on wax paper until chocolate hardens.
Makes 20.

Recipe provided courtesy of the California Fig Advisory Board.

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

**A Savior
Is Born!**



NHC Homecare
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A BUNDLE OF BEST WISHES
... And A Load Of Thanks!
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so much joy. Merry Christmas, everyone!

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Many kind thanks



We value your business and want
to wish our customers, friends and
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Merry Christmas

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of a wonderful 2009.*

*Merry Christmas &
Happy New Year*

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*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 2010.*

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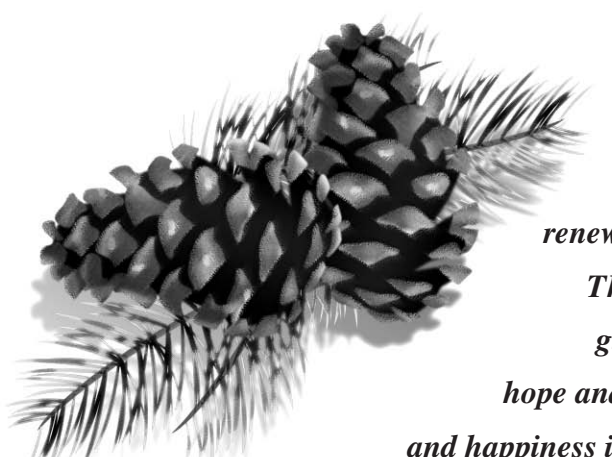
**Happy
Holidays**

*Your friendship
& support means
a lot to us.*

Reg. Hours:
Tuesday-Friday
8:00am - 5:30pm


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Barber Shop**
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Our gift to you...

With each season comes a renewed sense of hope. This Christmas, we give you the gift of hope and wish you health and happiness in the year ahead.



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MEMBER FDIC


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.





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Child of God

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Eastside Florist

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Sundays, 2pm-5pm
Special Tours By Appointment

Free Admission

Merry Christmas!

RECIPIE FROM THE SOUTHERN RAILWAY SYSTEMS THAT HAN THROUGH CLINTON

Southern Corn Cakes with Syrup or Honey

2 cups white corn meal
½ cup while flour
2 Tbsp. sugar
1 tsp. salt
2 tsp. baking powder
2 eggs
1 ¼ cup milk
maple syrup or honey

Grease muffin cups all around and set aside. Sift dry ingredients together. Add eggs and mile and beat until a smooth, thin batter forms. Fill greased muffin cups to two-thirds full, taking care not to spill mixture outside cups. Place in oven and bake until light golden brown (a toothpick inserted in the center comes out dry), about 20 minutes. Tip muffins in cups to allow steam to escape. Serve hot on a warmed serving plate with butter and syrup or honey on side.



needed.
Serves 12.

3 (15-ounce) cans chunky fruit cocktail, drained
1 (11-ounce) can Mandarin oranges, drained
1 cup miniature marshmallows
1 cup sweetened flake coconut
2 bananas, thinly sliced
2/3 cup NESTLÉ® CARNATION® Evaporated Milk
1 cup sliced fresh strawberries
Combine fruit cocktail, oranges, marshmallows, coconut, bananas and evaporated milk in large bowl. Refrigerate for 30 minutes. Stir in strawberries before serving. Makes 6 servings.

Estimated Times: Preparation Time: 10 mins
Cooking Time: Cooling Time: 30 mins
refrigerating

Nutritional Information Per Serving: Calories: 330
Calories from Fat: 60
Total Fat: 6 g
Saturated Fat: 5 g
Cholesterol: 0 mg
Sodium: 30 mg
Carbohydrates: 70 g
Dietary Fiber: 6 g
Sugars: 54 g
Protein: 3 g

Carrot and Pineapple Coleslaw
2 cups shredded cabbage
1 (15 1/2-ounce) can pineapple chunks, drained
1 cup shredded carrot
1/3 cup slivered almonds, toasted
2/3 cup mayonnaise
2/3 cup sour cream
1 tablespoon fresh lemon juice
1 teaspoon sugar
1 teaspoon grated onion
1/4 teaspoon salt
Combine cabbage, pineapple chunks, carrot, and almonds in a large bowl, and toss gently.
Combine mayonnaise and remaining ingredients, stirring until smooth. Pour dressing mixture over cabbage mixture and toss gently. Cover and chill thoroughly. Makes 6 servings.

Cranberry Spinach Salad with Warm Honey Dijon Bacon Dressing
1 (6-ounce) package salad spinach
1/2 cup Ocean Spray® Craisins® Original Sweetened Dried Cranberries
Red onion slices
DRESSING:
4 slices bacon or turkey bacon, cooked crisp and crumbled
1/2 cup plain or orange-flavored honey
1/2 cup lime juice
2 tablespoons Dijon mustard
Wash and clean spinach. Divide evenly among 4 salad plates. Top each with 2 tablespoons sweetened dried cranberries and onion slices.
Combine dressing ingredients in a small glass mixing bowl using a wire whisk. Heat in the microwave on HIGH for 1

minute or until warm.
Makes about 1 cup.

Recipe courtesy of Ocean Spray Cranberries, Inc.

Ambrosia Cookies

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup flaked coconut
1 1/2 cups quick-cooking or regular oats
1 cup chopped pecans
2 cups chopped dates (or raisins)
1 tablespoon grated lemon rind
1 teaspoon grated orange rind
1 cup butter or margarine
1 cup granulated sugar
1 cup packed brown sugar
2 large eggs
1 teaspoon vanilla extract
Preheat oven to 375* (190°C).
In medium bowl, combine flour, baking powder and baking soda, salt, coconut, oats, pecans, dates, lemon and orange rind; set aside.
In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, and vanilla, mixing well. Stir in flour mixture until just blended.
Drop dough by tablespoonfuls 2-inches apart onto ungreased baking sheets. Bake for 10 to 12 minutes. Remove to wire racks to cool. Store in airtight containers. Makes about 4 dozen cookies.

Almond Macaroons
2 cups whole almonds (preferably blanched)
1 1/3 cups granulated sugar
2 large egg whites
1/2 teaspoon almond extract
1/4 teaspoon salt
Powdered sugar for dusting
32 whole almonds
Preheat oven to 350°F (175°C). Lightly grease baking sheets; set aside.
In a food processor pulse 2 cups almonds with sugar until ground fine. Add egg whites, almond extract and salt and pulse until combined.
Roll mixture into 32 (1-inch) balls and arrange about 2-inches apart on baking sheets. Slightly flatten balls and dust lightly with powdered sugar. Press 1 almond into each cookie.
Bake macaroons in middle of oven for 10 minutes or until light golden brown. Transfer macaroons to a wire rack and cool completely. Store in an airtight container. Makes 32 cookies.

Bonbon Cookies
3/4 cup granulated sugar
1/2 cup butter, softened
1 tablespoon vanilla extract

minute or until warm.
Makes about 1 cup.

Recipe courtesy of Ocean Spray Cranberries, Inc.

Ambrosia Cookies

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup flaked coconut
1 1/2 cups quick-cooking or regular oats
1 cup chopped pecans
2 cups chopped dates (or raisins)
1 tablespoon grated lemon rind
1 teaspoon grated orange rind
1 cup butter or margarine
1 cup granulated sugar
1 cup packed brown sugar
2 large eggs
1 teaspoon vanilla extract
Preheat oven to 375* (190°C).
In medium bowl, combine flour, baking powder and baking soda, salt, coconut, oats, pecans, dates, lemon and orange rind; set aside.
In large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, and vanilla, mixing well. Stir in flour mixture until just blended.
Drop dough by tablespoonfuls 2-inches apart onto ungreased baking sheets. Bake for 10 to 12 minutes. Remove to wire racks to cool. Store in airtight containers. Makes about 4 dozen cookies.

1 1/2 cups all-purpose flour
1/8 teaspoon salt
1 cup maraschino cherries, drained
Preheat oven to 350°F (175°C).
Beat sugar, butter and vanilla until light and fluffy in a large bowl.
Stir in flour and salt; mix well.
Wrap about 1 tablespoon of dough around a maraschino cherry.
Place on ungreased cookie sheet; bake for 12-15 minutes.
Transfer cookies to a wire rack; let cool.
Makes about 36 cookies.

Butterscotch Chewies
2/3 cup butter or margarine, softened
1 1/2 cups firmly packed brown sugar
2 large eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
2 cups butterscotch flavored chips
1 cup chopped pecans
Preheat oven to 375* F (190°C).
In large bowl, cream butter and brown sugar until fluffy. Add eggs and vanilla; beat until smooth. In medium bowl, combine flour and baking soda. Add dry ingredients to creamed mixture; stir until combined. Stir in butterscotch chips and pecans.
Drop by tablespoonfuls, 2 inches apart, onto a non-stick baking sheet. Bake 7 to 9 minutes or until bottoms are lightly browned. Transfer cookies to wire racks to cool. Store in an airtight container. Makes 4 dozen

California Walnut Lemon Biscotti
3/4 cup chopped California Walnuts
1/4 cup softened butter
3 tablespoons vegetable oil
3/4 cup granulated sugar
2 large eggs
Grated rind and juice of 1 lemon
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground ginger
Place walnuts on baking sheet and bake at 350°F 5 to 7 minutes until fragrant and lightly toasted; set aside.
In large bowl, cream butter and oil with sugar until fluffy. Beat in eggs, one at a time, until mixture is smooth and creamy. Add lemon rind and juice.
In small bowl, combine flour, baking powder and ginger, stir into creamed mixture. Mix in walnuts. Cover and chill dough at least 4 hours.
Divide dough into 3 portions.
On lightly floured board, roll dough into logs about 1 1/2-inches in diameter and 10-inches long. Place the logs on ungreased baking sheet.
Bake at 325°F 30 minutes or until golden and firm to the touch. Cool 10 minutes.
Using a sharp knife, carefully slice logs diagonally about 1/2-inch thick. Place slices, cut side down, on baking sheet.
Bake at 300°F about 20 minutes or until

light golden brown underneath. Cool on racks. Store in airtight container. Makes 3 dozen.

Recipe provided courtesy of California Walnuts.

Candy Cane Cookies
Cookies:
1 cup unsalted butter
1/2 cup powdered sugar
1/4 teaspoon salt
1 teaspoon almond flavoring
1 cup chopped almonds
2 cups all-purpose flour

Icing:
2 cups powdered sugar
2 to 3 tablespoons milk
Approximately 4 to 6 crushed candy canes
Preheat oven to 350°F (175°C).
For Cookies: Combine butter, sugar, salt and flavoring into large electric mixer bowl and beat until fluffy. Stir in almonds and flour until well blended.
Roll a heaping tablespoon of dough into a rope and form into a candy cane shape. Place on well-buttered or parchment-lined baking sheet and repeat using all of the dough to make 20 to 24 cookies.
Bake until slightly browned, 15 to 17 minutes. Cool on pan until slightly firm, then carefully remove to a wire rack and cool completely.
For icing: Stir powdered sugar and milk together. Add food coloring, if desired. Drizzle on cookies and sprinkle with crushed candy canes
Makes about 2 dozen.

Recipe courtesy of Wisconsin Milk Marketing Board, Inc.

Bananas Foster Fudge Cake
Bananas Foster:
1/2 cup packed brown sugar
3 tablespoons butter
1 1/2 cups (about 2 large) finely chopped, firm ripe bananas
1/2 teaspoon rum extract
1/4 teaspoon ground cinnamon

Cake:
1 (18.25-ounce) package Devil’s Food cake mix
1 (3.9-ounce) package instant chocolate pudding and pie filling mix
2 large eggs
1 (8-ounce) container sour cream
1/2 cup vegetable oil
1/2 cup water
1/2 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels

Chocolate Frosting:
3/4 cup heavy whipping cream
2 cups (12 ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

Tidings Of Comfort & Joy

We've got much to celebrate this season, And your kind patronage is one reason, That we're filled with joy and cheer; At this special time of year. And now without further delay, We wish you all a great holiday!

Laurens Family Practice
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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

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
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984-5813

Trimmed With Best Wishes And A Special "Thank You!"

Everything's set for a beautiful season
And we know your friendship is the reason
That we're filled with joy and cheer
At the close of another year
So please accept without delay,
Our best wishes for a great holiday!

Whiteford's Drive-In
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Warmest HOLIDAY Wishes

From all of your friends at Sherwin Williams. We value your business and wish you all of the best this holiday season and in the New Year.

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Raspberries
Sliced strawberries
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Sliced apples
Blueberries
Orginal Town House® Crackers
Original Club® Crackers

Slice assorted cheeses into 1/2-ounce pieces. Place cheese pieces onto crackers, and top with fruit.

Please note: ingredient amounts to be determined by personal taste.

Recipe provided courtesy of the American Dairy Association.

Mezzo Seco with Caramelized Onion and Balsamic “Jam”

2 tablespoons butter, divided use
2 cups onions, peeled, quartered, evenly sliced
1/4 teaspoon salt
Freshly ground pepper, to taste
4 tablespoons balsamic vinegar
1/2 teaspoon fresh thyme leaves, stems removed
4 (1-ounce) pieces Mezzo Secco cheese, room temperature
Crusty French bread, sliced, toasted, as needed

Place 1 tablespoon butter in a nonstick pan over medium heat. Add onion, salt, and pepper. Sauté until golden brown for approximately 15 minutes. Stir frequently. Add vinegar and thyme. Simmer until the vinegar coats the onions and is reduced almost completely. Add remaining tablespoon butter and stir to incorporate. Plate each piece of cheese with a quarter of caramelized onion and balsamic jam. Serve warm with crusty toasted French bread. Makes 4 servings.

Recipe provided courtesy of the American Dairy Association.

1 (8-ounce) package cream cheese, softened
2 tablespoons sour cream
1/4 cup finely chopped walnuts
20 to 25 pimento stuffed green olives, chopped
1/2 teaspoon Tabasco sauce (red or green)

Separate and wash celery stalks; dry well. Cut stalks into 1 to 1 1/2-inch lengths. Mix the cream cheese and sour cream together. Stir in the walnuts, chopped olives and Tabasco sauce.

Spread filling onto the celery pieces. Place on a serving dish, cover and chill well before serving.

Makes about 25 to 30.

Baked Barbecued Chicken

1 (2 1/2 to 3-pound) chicken, cut into serving pieces□1/4 cup fresh lemon juice □2 tablespoons cider vinegar □2 teaspoons Worcestershire sauce □1 teaspoon salt □2 tablespoons grated horseradish □About 1/2 cup ketchup

Preheat oven to 350°F (175°C). Place chicken in a baking dish large enough to hold all the chicken in a single layer. Place lemon juice, vinegar, Worcestershire sauce, salt, and horseradish in a glass 2-cup measure; fill to the 1-cup level with ketchup. Stir well; pour sauce over chicken. Bake 40 minutes, uncovered, basting occasionally until tender. Serves 4.

Nutrition information per serving: 785 cal, 31.1 g fat, 319 mg cholesterol, 17 g carbohydrates, 1 g fiber, 104.5 g protein, 1231 mg sodium.

BBQ Chicken and Cheddar Foil Packet Dinner

3 tablespoons barbeque sauce
4 small boneless, skinless chicken breast halves (1 pound)
2 small unpeeled red potatoes, thinly sliced
1 red or green bell pepper, seeded and sliced
1 green onion, finely chopped
1/4 teaspoon salt
1/8 teaspoon black pepper
1 1/2 cups shredded reduced-fat Cheddar cheese

Preheat oven to 375 degrees Fahrenheit. Place a foil sheet, approximately 12x12 inches, on a work surface. Spoon about 1 teaspoon of the barbecue sauce in the center of the foil sheet. Place one chicken breast half over barbecue sauce and spread another teaspoon of sauce over chicken. Top with a quarter of the potato, bell pepper and onion. Sprinkle with a little of the salt and pepper.

Fold foil in half to cover contents; make narrow folds along edges to seal. Repeat with remaining ingredients to assemble three more packets. Place packets on a baking sheet and bake for 35 minutes. Open foil packets with scissors and carefully pull back edges (contents may be very hot). Sprinkle a quarter of the cheese over the top of each chicken breast half and return to oven, unsealed, for 2 minutes or until cheese is melted. With a spatula, transfer the contents of each packet onto individual serving plates, if desired. Makes 4 servings.□Prep time: 15 minutes.□Cook time: 37 minutes.

Nutrition Facts per serving for main dish recipe: Calories 290; Total Fat 4.5 g; Saturated Fat 2.5 g; Cholesterol 75 mg; Sodium 630 mg; Calcium 20% Daily Value; Protein 38 g (10 grams from dairy); Carbohydrates

21 g; Dietary Fiber 2 g.

Coca Cola Barbecued Chicken

1 whole fryer chicken, cut into serving pieces and patted dry
1 (12-ounce) can Coca Cola (not diet)
2 cups ketchup

Preheat oven to 350°F (175°C). Mix the cola and ketchup in a 9 x 13 x 2-inch baking dish. Add the chicken pieces, turning to coat well. Bake skin side down for 30 minutes. Turn chicken and bake for an additional 30 minutes. Allow to stand for 10 minutes and serve! Makes 4 to 6 servings.

Beer Can Chicken

1 (4 to 5-pound) whole chicken
2 tablespoons salt
1 teaspoon black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika
2 tablespoons vegetable oil
1 (12 ounce) can beer

Remove giblets, neck and excess fat from inside the chicken. Thoroughly wash chicken inside and out, and pat dry with paper towels. In a small bowl combine the salt, black pepper, garlic powder, onion powder and paprika; set aside. First, rub outside of chicken with oil then rub inside and out with the spice mixture. Set aside. Open the can of beer and pour out half into a cold mug for yourself or a good friend. Set the beer can onto a solid, steady surface. Holding the chicken upright with the opening of the body cavity down, set the chicken down onto the half-full beer can. Place chicken in the center of a preheated grill, adjusting the legs of the chicken off to the sides to form a “tripod” to help support the body of the chicken on top of the can. Cook chicken over medium-high, *indirect heat (ie: the hot coals or burners are off to the side)*, covered, for about 1 1/4 to 1 1/2 hours or until the meat reaches 170°F in the breast and 180°F in the thigh, or until thigh juices run clear when pierced with a fork. Remove chicken from the grill and let rest for about 10 minutes before carving. Makes 4 servings.

Grilled Chicken Drumsticks with Lemon and Garlic

8 chicken drumsticks
2 tablespoons olive oil
2 tablespoons minced garlic
3 lemons, zested and juiced
1 teaspoon salt
1/4 teaspoon black pepper

In small skillet over medium-low heat, combine olive oil, garlic and lemon zest. Cook until garlic begins to color, about 2 to 3 minutes. Remove from heat and cool. Stir in lemon juice, salt and pepper. Place

in zippered plastic bag. Add chicken drumsticks; toss well to coat. Refrigerate and let marinate at least one hour or up to overnight. Prepare gas or charcoal grill, or preheat broiler. Remove chicken from refrigerator and sit at room temperature about 20 minutes. Discard marinade. Grill drumsticks uncovered (or broil) over high heat for 3 to 4 minutes, turning to sear all sides. Move chicken to medium-low heat and continue grilling for additional 12 to 15 minutes, turning every 3 minutes, until cooked through. Drumsticks should register 170 degrees on meat thermometer. Makes 4 servings.

Nutrition analysis not available.

Recipe provided courtesy of the National Chicken Council.

Baked Turkey

1 (12-pound) turkey
1/2 cup (1 stick) butter, sliced
1/2 cup vegetable oil
4 cloves large garlic, crushed
1 teaspoon ground allspice
1 teaspoon seasoned salt

Preheat oven 350°F. Clean and rinse out turkey cavity and pat dry. Place turkey in a roasting pan. Carefully lift skin over breasts, thighs and drumsticks and insert butter. Rub oil and crushed garlic cloves over turkey, then sprinkle with allspice and seasoned salt. Tie or skewer legs together to hold shape during cooking. Cover with aluminum foil. Bake for 4 hours, or about 20 minutes per pound. Meat thermometer should read 180°F when inserted into the thickest portion of the breast away from the bone. Remove foil during last 30 minutes of cooking, baste with pan juices and brown skin. Makes 12 servings.

Basic Roast Turkey

12 pounds whole turkey
1/4 cup olive oil
1/8 teaspoon salt
1/8 teaspoon freshly ground pepper

Preheat oven to 450°F Wash and dry turkey inside and out. Rub turkey lightly with olive oil, salt and pepper . Cut a long length of aluminum foil, enough to wrap loosely around the turkey. Lay it across the bottom of your roasting pan with edges overlapping the sides of the pan. Place a rack on top of the foil and set the turkey breast-side up on the rack. Bring ends of foil up around turkey and crimp together along top of turkey. Foil should be loosely wrapped around turkey and crimped together at ends. Put turkey in oven and roast for 15 minutes. Turn heat down to 375°F and cook until done. Use following chart to gauge time: 8-10

pounds: 2-2/12 hours; 10-14 pounds: 2 1/2-3 hours; 14-20 pounds: 3 1/2-4 hour. During roasting, the bird should be basted occasionally and turned 3 times, that is, rolled onto all of its sides. Open foil to do this and turn turkey first on one side, then on another, then upside down. Finally, turn it right side up and remove foil for final browning. The turkey is done when you stick a fork, knife, or skewer in and clear juice (as opposed to pink) runs out. A meat thermometer inserted into the part of the bird without touching the bone will read 180°F. Do not overcook. Remove turkey from oven and let sit 15-30 minutes before serving so that juices will be reabsorbed by the flesh. Carve the turkey and transfer to a serving tray. Makes 16 servings.

Bayou Deep Fried Turkey

1 (10 to 12 pound) whole turkey, non self-basting
Marinade:
4 ounces liquid garlic
4 ounces liquid onion
4 ounces liquid celery
1 tablespoon ground red pepper (cayenne)
2 tablespoons salt
2 tablespoons hot pepper sauce such as Tabasco
1 tablespoon Old Bay Seasoning or 1 ounce liquid crab boil
Remove giblets and neck, rinse the turkey well with cold water and pat dry thoroughly with paper towels. Take care to dry both inside cavities. Cut off the wing tips and plump tail as they may get caught in the fryer basket. Combine remaining marinade ingredients in a small saucepan. Simmer over low heat until salt is dissolved. Allow mixture to cool. Fill poultry/meat injector with cooled solution. Inject turkey in the breast, wings, drumsticks, thighs and back. Place on a rack, cover and chill. Marinate, in the refrigerator for 24 hours, maintaining a temperature of 39 degrees F or below. To allow for good oil circulation through the cavity, do not truss or tie legs together.

Deep Frying Procedure:
5 Gallons peanut oil
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 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). Place the turkey in a basket or on a rack, neck down. When the oil temperature registers 375 de-

grees 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 35-42 minutes for a 10-12 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 stand for 20 minutes before carving. Makes 12 servings.

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.

Recipe provided courtesy of the National Turkey Federation. This recipe is a family favorite of former Louisiana U. S. Senator, John Breaux.

Brined Turkey with Kosher Salt

1 (15-pound) whole turkey (not pre-basted or kosher), fresh
2 c ups ** Diamond Crystal kosher salt
2 gallons ** cold water
1/3 cup unsalted butter, melted
Remove neck and giblets from cavity of turkey, but leave “leg locks” on. In a very large, clean container (non-corrosive pan or stockpot such as stainless steel, glass or a food-grade plastic container) mix kosher salt and water together with a long-handled spoon until salt dissolves. Totally submerge turkey in solution and store, covered, in refrigerator overnight or for a maximum of 8-10 hours. Since brining does not preserve meat, the turkey must be kept below 40 degrees F throughout the entire brining process. Ice packs may also be used to keep the turkey at a safe temperature of below 40 degrees F. Remove turkey from brine. Discard brine. Thoroughly rinse the interior and exterior of the turkey by placing it on a wire rack

and setting both rack and turkey in a clean, empty sink. Use cool water from the spray hose and rub gently to release the salt from the turkey. Pat skin and both interior cavities dry with clean paper towels. Place turkey on a rack, breast side up, in a shallow roasting pan. Brush turkey with melted butter. Roast turkey, in a preheated 325 degree F oven, for about 4 hours. During this time, baste with melted butter. Roast until internal temperature reaches 170 degrees F in the breast and 180 degrees F in the thigh. NOTE: A brined turkey cooks slightly faster than an unbrined turkey, so check the internal temperature frequently after roasting 3-1/2 hours. Remove turkey from the oven and allow to stand for 20 minutes before carving. Makes 22 servings.

**NOTE: The ratio of water to salt is appropriate for a 15-pound turkey. If a larger or smaller turkey is brined, please calculate accordingly.

Recipe provided courtesy of Cargill Salt and the National Turkey Federation.

Classic Roast Turkey with Scarborough Fair Stuffing

1/2 cup whole chestnuts
2 tablespoons vegetable oil
1 onion, minced
2 celery ribs, chopped
2 cloves garlic, crushed
2 teaspoons crushed dried parsley
1 teaspoon crushed dried sage
1 teaspoon crushed dried rosemary
1 teaspoon crushed dried thyme
1 tart apple, peeled, cored and diced
1 large egg, lightly beaten
5 cups stale bread, cubed and then lightly crumbled
1 1/4 cups chicken broth, warm
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 (10-pound) whole turkey
1/4 cup butter, melted
To roast chestnuts, cut an X in the flat side of each chestnut. Bake 10 to 15 minutes in a 425°F oven. Cool, peel and chop. In a large pot over medium-high heat, heat oil; add onions and celery and sauté until soft and lightly golden, 3 to 5 minutes. Reduce heat and stir in garlic, parsley, sage, rosemary, thyme and apple; cook 3 to 4 minutes. Remove from heat and stir in egg, then add chestnuts and bread. Toss mixture well. Stir in warm broth; season with salt and pepper. Set aside to cool. Preheat oven to 325°F. Remove any giblets from inside the turkey. Rinse turkey inside and out with cold water. Dry with paper towels. Loosely fill the neck cavity with the chestnut stuffing; fold skin under and fasten with a toothpick. Loosely stuff the main cavity allowing room for expansion.

The Clinton Chronicle

Place turkey, breast-side up, on a rack in a large roasting pan. Drizzle with melted butter. Generously sprinkle with salt and pepper. Bake, uncovered, basting the turkey every 20 to 30 minutes with pan juices. Roast for 20 minutes per pound or until the stuffing registers 165°F and the thickest part of the thigh registers 180°F on a meat thermometer. The juices should run clear, without any pink color, and the skin should be golden brown and crispy. Place the turkey on a warm platter, reserving the pan juices for gravy. Let the turkey rest, loosely covered, for 15 minutes, before slicing. Serve with stuffing and gravy. Makes 8 servings.

Herb Roasted Turkey in a Bag

1 (12 to 24-pound) Honeysockle White® Frozen Whole Turkey, thawed
Reynolds Oven Bag, Turkey Size
Nonstick cooking oil
1 (14-ounce) can chicken broth (1 3/4 cups)
2 to 3 teaspoons dried basil leaves, crushed
1 to 2 teaspoons dried thyme leaves, crushed
1/8 teaspoon pepper
1 tablespoon all-purpose flour
Vegetable oil
Preheat oven to 350°F. Shake flour in Reynolds Oven Bag; place in large roasting pan at least 2 inches deep. Spray inside of bag with nonstick cooking spray to reduce sticking, if desired. Mix chicken broth, basil, thyme and pepper; set aside. Remove neck and giblets from turkey. Rinse turkey; pat dry. Brush turkey with oil. Place turkey in bag. Pour broth mixture over turkey. Close oven bag with nylon tie; cut 1/2-inch slits in top. Insert meat thermometer through slit in bag into thickest part of inner thigh, not touching the bone. Tuck ends of bag in pan. Bake until meat thermometer reads 180°F, 2 to 2 1/2 hours for a 12 to 16 pound turkey; 2 1/2 to 3 hours for a 16 to 20 pound turkey; and 3 to 3 1/2 hours for a 20 to 24 pound turkey. Add 1/2 hour for stuffed turkey. Let stand in oven bag for 15 minutes. If turkey sticks to bag, gently loosen bag from turkey. Makes 15 to 32 servings depending on size of turkey.

Tip: For flavorful gravy, pour 4 cans (10 1/2 ounces each) Campbell’s Turkey Gravy into saucepan. Add 3/4 cup drippings. Heat through, stirring occasionally.

Recipe provided courtesy of Honeysockle White, a division of Cargill, Incorporated.

Holiday Turkey with Stuffing and Gravy The Stuffing:

2 (6-ounce) packages stuffing mix, any style
1 cup finely chopped onion

The Clinton Chronicle

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.

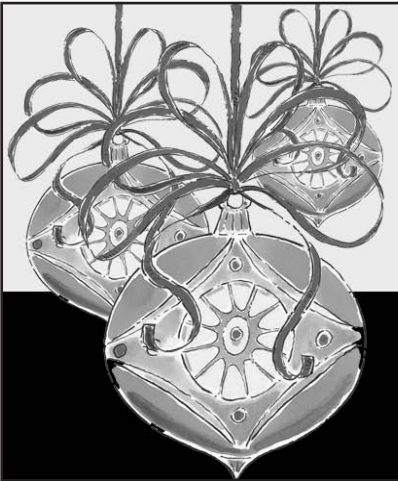

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the ones you love,
and know our best
wishes are with you.
Merry Christmas!*

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 FROM OUR HOUSE TO YOURS



*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!

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1 cup white wine
 1 cup chopped almonds
 2 tablespoons lemon juice
 1/4 teaspoon ground nutmeg
 1/4 teaspoon ground allspice
 Melt butter and sauté onion until translucent, about 5 minutes; add bread crumbs to onions, stirring to combine. Gently stir in apples and white wine; cook for 5 minutes longer. Stir in lemon juice, nutmeg and all-spice; mix well.
 Stuff into a turkey or bake at 350°F on a buttered and covered baking dish for 30 minutes.
 Makes 8 servings.

Cape Cod Cornbread Stuffing
 2 cups cornbread stuffing cubes
 1/2 pound sausage meat, cooked, drained and crumbled
 1 cup Ocean Spray® Fresh or Frozen Cranberries
 1/2 cup diced onion
 1/3 cup chopped pecans
 2 teaspoons thyme
 1/2 cup chicken broth
 Combine all ingredients, except chicken broth, in a medium casserole dish. Add chicken broth; mix well. Add more chicken broth for moister stuffing. Cover and bake for 30 minutes or until heated through.
 Makes 3 cups.

Recipe courtesy of Ocean Spray Cranber-ries, Inc.

Country Sausage, Apple and Cherry Stuffing
 1 pound sweet Italian sausage, casings re-moved
 1 1/2 yellow onions, diced
 5 celery stalks, diced
 3 garlic cloves, minced
 1 cup Sunsweet cherries
 3/4 cup Sunsweet prune juice
 5 cups French bread, cubed and dried
 1 apple, peeled, cored and diced
 1/2 cup parsley, washed and chopped fine
 2 large eggs
 1/2 cup chicken broth
 Salt and pepper, to taste
 Preheat oven to 350°F (175°C).
 In a skillet, brown the sausage; remove ex-cess fat and add the vegetables and garlic. Cook briefly, about two minutes, and set aside.
 Put the cherries in a saucepan with the prune juice, bring to a boil and set aside. Put the bread cubes, sausage, vegetables, apples and parsley in a large bowl and sea-son with salt and pepper. Whisk eggs and chicken broth together, and pour over the bread mixture, mixing until everything is well distributed.
 Drain cherries and add to the stuffing mix-ture, tossing again. If the mixture is too dry, add more broth 1/4 cup at a time. Place in a lightly greased 13 by 9 inch pan and cover with foil.
 Bake for 30 minutes, remove foil and bake

10 minutes to crisp. Serve warm.
 Makes 8 to 12 servings.

Recipe courtesy of www.sunsweet.com; through ARA Content.

One of the most popular ways to serve sweet potatoes is simply to bake them, but when stuffed with additional condiments they're in a whole new, delicious category of their own. Serve this recipe as a healthy breakfast alternative or as a dinnertime side dish with baked chicken, turkey or lean ham.

Ambrosia Stuffed Sweet Potato
 1 medium sweet potato, about 8 ounces
 3 tablespoons light sour cream
 2 tablespoons marshmallow creme
 1 tablespoon sweetened flaked coconut
 1 tablespoon chopped pecans
 4 teaspoons drained crushed pineapple
 4 dried apricot halves, chopped
 Preheat oven to 400°F (205°C).
 Wash the sweet potato, pat dry and pierce in several places with a fork.
 Bake for 45 to 50 minutes or microwave for 5 to 7 minutes, or until tender when pricked with a fork. Let cool slightly. Combine the remaining ingredients in a bowl; blend well.
 Working lengthwise, slice sweet potato in half. Use a spoon to scoop out all but 1/4 inch of the flesh from each half.
 Place the scooped-out potato in a bowl, mash lightly with a fork; add about one-half of the ambrosia mixture to the mashed sweet potato; blend well. Spoon this mix-ture back into the potato skins and top each with the remaining ambrosia. Serve imme-diately.
 Makes 2 servings.

Cook's Note: Recipe can be increased ac-cording to your needs.

Nutritional Information per serving: calo-ries 216 protein 4 g. carbohydrate 26 g. fat 6 g. cholesterol 8 mg. sodium 61 mg. Vita-min A 4,139 IU fiber 4g

Recipe courtesy of North Carolina Sweet-potato Commission.

Serve with roasted pork and fresh green beans. These are also great for breakfast paired with hot mugs of coffee.

Apple Fritters
 1 (12-ounce) package Classic Dishes Har-vest Apples, defrosted according to pack-age directions
 1 cup all-purpose flour
 2 teaspoons baking powder
 1/8 teaspoon salt
 1/4 cup milk
 1 large egg
 2 cups vegetable oil

1/2 cup cinnamon sugar
 1/2 cup powdered sugar, (optional)
 Sift together flour, baking powder and salt; stir in milk. Add escalloped apples and egg; stir.
 Heat oil in large skillet to 350°F (175°C). Drop mixture by tablespoons into hot oil. Brown on all sides; drain. Serve warm with cinnamon sugar, powdered sugar and/or syrup.
 Makes 6 servings.

Au Gratin Potatoes
 4 cups thinly sliced potatoes
 1 medium onion, chopped
 1/4 cup butter
 1 tablespoon all-purpose flour
 1 teaspoon salt
 1/4 teaspoon pepper
 2 cups milk
 2 cups (8 ounces) shredded Wisconsin Sharp Cheddar cheese - divided use
 1/4 cup fine dry bread crumbs
 Paprika
 In a 2 quart saucepan, cook onion in butter until tender. Stir in flour, salt and pepper; cook over low heat until mixture is bubbly, stirring constantly. Remove from heat; gradually stir in milk and 1 1/2 cups cheese. Bring to a boil, stirring constantly; cook for 1 minute.
 In an ungreased 1 1/2 quart casserole dish, place potatoes; cover with cheese sauce. Bake, uncovered, at 325°F (160°C) for 1 hour.
 Mix remaining cheese and bread crumbs; sprinkle over potatoes. Sprinkle with pa-prika.
 Bake, uncovered, at 325°F (160°C) for 15 to 20 minutes, until top is brown and bub-bly.
 Makes 4 servings.

Recipe provided courtesy of Wisconsin Milk Marketing Board, Inc.

Baked Brown and White Rice with Mushrooms
 1/2 cup uncooked brown rice
 2 tablespoons butter or margarine, divided use
 1/2 cup chopped onion
 2 cups chicken or beef broth
 1/4 teaspoon dried thyme leaves
 1/8 teaspoon ground black pepper
 1/8 teaspoon dried basil leaves
 1 1/2 cups sliced mushrooms
 1/2 cup uncooked white rice
 2 tablespoons chopped parsley
 Place brown rice into shallow 2 to 3-quart baking dish.
 Melt 1 tablespoon butter in 2-quart saucepan over medium-high heat. Add onion; cook and stir 3 to 5 minutes until onion is tender. Add broth, thyme, pepper and basil. Bring to a boil; pour over rice. Cover and bake at 350 degrees 30 minutes.
 Melt remaining 1 tablespoon butter in same saucepan; add mushrooms. Cook and stir 3 to 5 minutes or until tender; remove

from heat. Add mushrooms and white rice to brown rice. Cover and continue to bake until rice is tender, about 30 minutes more. Add parsley; stir gently.
 Makes 6 servings.

Recipe provided courtesy of USA Rice Federation.


Baked Potato Casserole
 8 medium potatoes (about 2 1/2 to 3 lb. total), peeled and cut into 1-inch chunks
 1 cup NESTLÉ® CARNATION® Evapo-rated Lowfat 2% Milk
 1/2 cup light sour cream
 1 teaspoon salt
 1/2 teaspoon ground black pepper
 2 cups (8 ounce package) shredded 2% cheddar cheese - divided use
 6 slices turkey bacon, cooked and crum-bled - divided use
 Sliced green onions (optional)
 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.
 Preheat oven to 350°F (175°C). Grease 2 1/2- to 3-quart casserole dish.
 Return potatoes to saucepan; add evapo-rated milk, sour cream, salt and pepper. Beat with hand-held mixer until smooth. Stir in 1 1/2 cups cheese and half of bacon. Spoon mixture into prepared casserole dish.
 Bake for 20 to 25 minutes or until heated through. Top with remaining 1/2 cup cheese, remaining bacon and green onions. Bake for an additional 3 minutes or until cheese is melted.
 Makes 18 servings.

TIP: This casserole can be assembled ahead of time and refrigerated. Cover with foil and bake at 350° F for 40 to 45 min-utes or until heated. Uncover; top with cheese, bacon and green onions; bake for an additional 3 minutes or until cheese is melted.

Nutritional Information Per Serving: Calo-ries: 120 Calories from Fat: 40 Total Fat: 4.5 g Saturated Fat: 2.5 g Cholesterol: 5 mg Sodium: 330 mg Carbohydrates: 15 g Dietary Fiber: 1 g Sugars: 3 g Protein: 7 g

Bistro Mashed Potatoes
 5 pounds russet potatoes□1/4 pound but-ter□1 cup sour cream□1/2 cup whole milk□1 cup shredded cheddar cheese□2 tablespoons chopped cooked bacon□2 ta-blespoons chopped fresh parsley□Ground black pepper to taste□Salt to taste

Boil potatoes until soft.
 Place in mixer; add milk and butter; mix with whip.
 Add sour cream, cheese, bacon and add seasonings. If potatoes are too thick add more milk and adjust seasonings as




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May we all be touched with heavenly light and delight in the joy of that first Christmas night.

When they saw the star, they rejoiced with exceeding great joy. Matthew 2:10


Gray Funeral Home Ralph Patterson, Jr. President	504 E. Carolina Clinton, SC 833-1720	500 W. Main Laurens, SC 984-2200	302 Church St. Whitmire, SC 694-2300
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*In honor of Mary Lee Watkins
& In Memory of S. Ludie Watkins*



Wishing you all a **Purrrrrfect**
Holiday Season!

WISHING YOU AND YOURS
A VERY MERRY CHRISTMAS!



LAURENS COUNTY
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Sweet Wishes



**MERRY
CHRISTMAS
& HAPPY NEW
YEAR!**

Special friends deserve special thanks. We value your support throughout the years and wish you all the best in 2010.

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Season's Greetings

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.





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1 cup finely chopped celery
1/2 cup chopped nuts, optional
1/2 cup chopped dried fruits (dates, raisins, apricots, etc.), optional
1 cup melted butter
1 to 1 1/2 cups chicken broth, fruit juice or water

The Turkey:

1 (14-pound) turkey
1 tablespoon Kosher or coarse salt
1 teaspoon freshly ground pepper to taste
1/2 teaspoon garlic powder
1 large-sized oven roasting bag (for turkeys)
1 tablespoon all-purpose flour
2 stalks celery, washed, bottoms trimmed
1 medium onion, peeled and halved
2 carrots, pared and cut in half lengthwise
1/2 cup butter, melted

The Gravy (recipe follows)

To prepare stuffing, combine the stuffing mix with the onion, celery, nuts and fruits. Add the melted butter and toss to coat. Gradually stir in the chicken broth, blending lightly. The texture of the stuffing may be varied by using more liquid for moister stuffing, and less liquid for drier. Be careful not to add too much liquid or it will become heavy and soggy. Preheat oven to 350°F (175°C). (Or, if not using an oven bag, 325°F - 160°C.) To prepare turkey, remove the drumsticks from their plastic holder (if it came with one), reserving it to be used later. Remove giblets and neck from cavity of the turkey and discard or use as you wish. (See notes.) Rinse the turkey thoroughly inside and out, making sure to remove any feathers and quill tips left in the skin. Thoroughly pat dry, inside and out. Combine the salt, pepper and garlic powder in a cup or small bowl and sprinkle the turkey inside and out. Spoon about 6 to 7 cups prepared stuffing into the bird, being careful not to pack it in too tightly. The stuffing expands while it cooks, and will need room to do so. (Place any remaining stuffing in a greased 1 1/2-quart baking dish; cover and refrigerate.) Skewer openings; tie drumsticks together with kitchen string or unwaxed floss (or place the drumsticks back into the plastic holder). Place 1 tablespoon of flour into the oven bag and shake to thoroughly coat the inside

of bag with flour. Allow excess flour to remain in bag. Place the bag into a large roasting pan. (If you use a disposable aluminum pan, be sure to use a large baking sheet for additional support.) Place the prepared vegetables in the bag to form a bed for the turkey to be placed on. Place the stuffed turkey into the prepared roasting bag on top of the bed of vegetables. It will probably help to have an extra pair of hands here...call for assistance! Drizzle the melted butter over the top of the turkey, distributing evenly. Seal the oven bag with the specially provided bag-tie. Carefully make several slits in the *top* of the bag to vent and allow hot air to escape. Insert a meat thermometer (some birds come with a pop-up device that is not always accurate) through the bag into the meatiest part of the thigh area, being careful not to allow the thermometer to touch bone. (You may get a false reading if you do.) Roast turkey until meat thermometer reads 180°F (80°C), about 2 1/2 to 3 hours for a 12 to 14-pound turkey. Reduce the cooking time by a 1/2 hour if the turkey is not stuffed. No basting is required using the roasting bag. (Bake reserved stuffing, covered, for 30 minutes; uncover and bake 10 minutes more.) When done, remove turkey from oven. With assistance, carefully drain the juices into a very large measuring device or bowl. (If you like, you may puree the bed of cooked vegetables and add to the gravy for additional flavor, or use as you prefer.) Prepare the gravy while the turkey is allowed to stand for at least 15 minutes before carving. Spoon the stuffing into a serving bowl and keep warm.
The Gravy:

Measure the reserved juices and add enough chicken broth to to make an even amount of liquid. For each cup of liquid, you will need 1 tablespoon of butter and 1 1/2 tablespoons of flour for medium-thick gravy (see note). For example, if you have 6 cups of broth, you will need 6 tablespoons butter and 9 tablespoons (1/2 cup plus 1 tablespoon) flour. In a large saucepan, melt butter over medium heat; add flour and cook, stirring constantly, for 1 to 2 minutes (this is a roux). Slowly pour the warm juices/broth mixture

into the flour mixture, stirring constantly. Bring to a boil and cook until thickened. Season with salt and pepper to taste. Makes 28 servings.

Cooking Notes:

As an option, you can place the giblets and neck in a saucepan, add enough water to cover, bring to a boil and simmer, covered, for about 20 minutes or until done. Remove meat from neck bones, chop giblets and add to the stuffing or gravy. Use the cooled broth in place of the chicken broth when preparing the stuffing.

Per 1 cup of liquid, use 1 tablespoon flour for thin gravy, 1 1/2 tablespoons for medium-thick gravy and 2 tablespoons for thick gravy.

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



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
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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



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

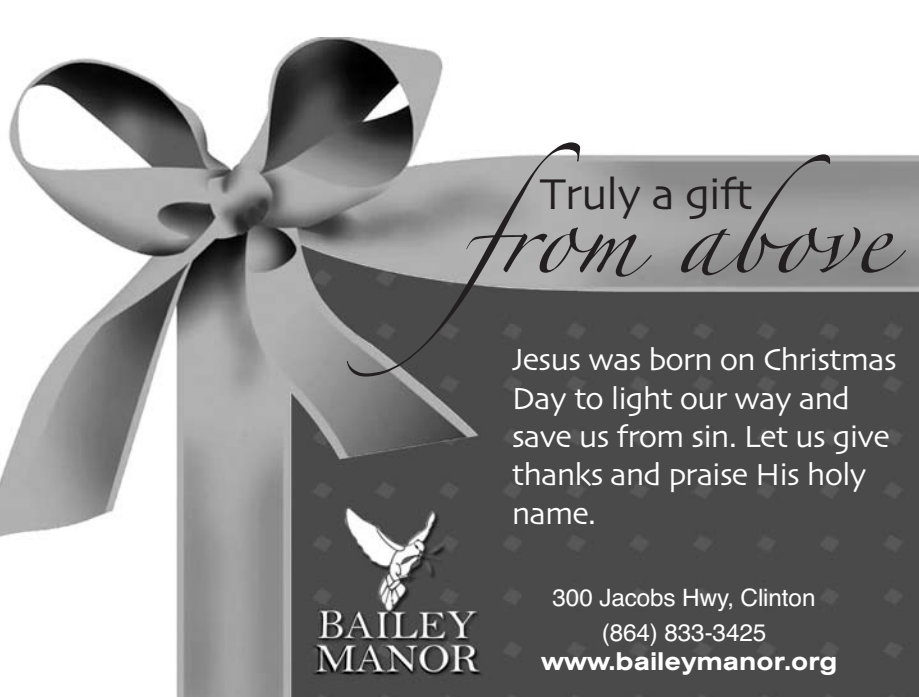
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Thank you for many years of friendship. Merry Christmas!
Mary Lee Watkins



Truly a gift from above

Jesus was born on Christmas Day to light our way and save us from sin. Let us give thanks and praise His holy name.

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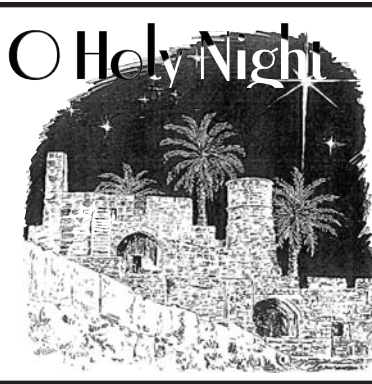


Enjoy The Magic

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!

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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.

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& Happy New Year!*

from
Senator Danny Verdin-District 9
& Family



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Clinton, SC 29325
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*Wishing You A Merry Christmas!
Ya'll Drive Safe Now Ya Here*



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

Bryant's Body Shop
223 Bypass 127, Laurens • 984-4077 • timbryant@prtcnet.com
24-HOUR TOWING



Sending Our Best At Christmas

Wherever you go this holiday season, may peace and good fortune be with you,
every step of the way. We thank you for bringing us so much joy this past year.

Have a Merry Christmas and Happy New Year!

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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.

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*Merry
Christmas*
from the staff of
The Elegant Hand




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



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Peace on Earth

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*Season's
Greetings*

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

from
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and harmony during this
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of the
season**

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