Happy Fall Y’All!

It is our favorite time of the year. The weather, the colors, the festivities, the holidays just to name a few. And pumpkin everything. During your fall travels stop by a few of our advertisers’ shops that you have never visited before. You never know when you might find a new shop to visit and this is a great way to hold a lead in your portfolio. You can get a start on holiday shopping in person (or online) and start thinking about your family and local businesses. Or join a class, work on a quilting or needlework project to get ready by Christmas.

Enjoy all the shops holding special events that are summarized in our Shows & Events Listing-mark your calendar now for all these great events! Many shops may be having sales to help accommodate your budget so be sure to take advantage of those opportunities and coupons in the ads.

Please make a point to let the shop owners know that you saw their advertisement in our publication. It is important for advertisers to know that their ad in our paper is worthwhile, and they like it when you mention their shop. Without the advertising, our publication would not exist, so they need to know that the paper is still working for them. Also, feel free to pick up extra copies of the paper for your friends. ... We would love for you to share it with them or you can gift a subscription for the new year.

If you know that a shop should be advertised in the paper, please let us know via phone, email, or mail. We are always looking for new shops to add to our list of great advertisers. Christmas is coming (yes, really)! It is less than 4 months away. Why not start your shopping now and stash away a few gifts so you are ahead of the game come December? Many shops have started stocking and are having end of summer sales to make way for the holiday merchandise. ... Just make a list of what you purchased and where you stashed it for safe keeping.

We wish you a happy and healthy fall season.

Blessings, Woody and Mike

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Wit and Wisdom  by Jocelyn Lattimer

The Gift
It’s that time of year again! Another birthday. These days I don’t look forward to another one. Time is going to pass. At this point in life I am not interested in acquiring more things. In fact, I try to make down. “What would you like for your birthday?” I was asked. 
What if I choose anything I wanted? I don’t want to choose anything. I don’t want to acquire anything. I don’t want to get older. I don’t want to be reminded that I have lived this long.


Country Register Recipe Exchange

Sausage and Tomato Bake

Ingredients:
- 1 lb pkg of Johnsonville sausages or similar
- Olive oil
- 1 Tb Dijon mustard
- Balsamic vinegar
- 3-dozen garlic, chopped
- Sea salt and freshly ground pepper

Preheat the oven to 350°F. Mix in a large pan enough to hold the tomatoes in 1 ¾-inch deep layer. Put in all your tomatoes, bell peppers, garlic and sausages. Drizzle generously with the olive oil and balsamic vinegar and season with salt and pepper. Toss together, place the sausages on top and pop the pan into the oven for about an hour. Give the pan a quick stir and turn the sausages over. Put back into the oven for 25-30 minutes. This creates an amazing tomato sauce. If you prefer a thicker sauce, lift out the sausages and place the pan on the stove to cook down. Season with additional salt and pepper to taste. To make the sauce: Serve it with sausages or load it over pasta or serve it as a side dish.

Submitted by Jennifer Smith who is a food lover. Please enjoy.

Spoon berry filling into tart shells. Top with whipped cream.

| Gather for Tart Shells
| Crusts

1/3 cup shortening or butter
2-3 oz cream cheese
1 cup sugar
1 egg

Mix all ingredients. Drop in a full doughnut pan. Bake at 375°F.

| Baked Custard (from a recipe in The New York Register)

Ingredients:
- 9-inch pre-baked pie crust
- 1 cup freshly shredded cheddar
- 2/3 cup heavy cream
- 3/4 cup milk
- 3 eggs
- 3/4 cup sugar
- 1/2 tsp salt

Preheat oven to 400°F. Bake custard in a pre-baked pie shell for 10 minutes. Reduce heat to 350°F. Bake for 20 minutes. Cool to room temperature.

Rounding the corner past the front door, we come upon the music room, where a piano with sheet music is ready to be played, and chairs are arranged around it. The room is filled with bright sunlight from the large windows that surround it. As we step inside, we are greeted by the warm notes of a piano piece that seems to invite us to sit down and enjoy the music. The room is quiet and peaceful, the only sound being the gentle hum of the piano. It’s a perfect place to relax and unwind.

Just beyond is the dining room, with an elegant chandelier and fine china (not to mention delicious food). Rounding the corner past the front door, we come upon the music room, where a piano with sheet music is ready to be played, and chairs are arranged around it. As we step inside, we are greeted by the warm notes of a piano piece that seems to invite us to sit down and enjoy the music. The room is quiet and peaceful, the only sound being the gentle hum of the piano. It’s a perfect place to relax and unwind.

Phyllis not only enlivened the house, she made it her project, furnishing and decorating each room with care and consideration. She opened a world of interesting new ventures to her stepdaughters, and they all thrived under her guidance and support. She was a remarkable woman, and I will always remember the joy and laughter she brought into our lives.

During this conversation, I found that the memories were quite different from Phil’s. I grew up near the coast and he grew up in the mountains. This gave me pause as I always assumed that, as kids, we did all the same types of things. To my husband, who was born and bred in the mountains, summers of his childhood took on an entirely different meaning from mine. His summers were spent working long hours in the gardens to prepare the winter. Then, when winter came, he was free to go camping on the mountain with friends in old abandoned cabins. He treasured doing many things that boys that age find amusing.

As Phil told me about the pranks he pulled on his friends, I was left in tears because I was laughing so hard. ‘All I could think was ‘I’m sure my mom was glad that I never thought about being a pirate in a fun to see how long it would take to embark.’

‘I thought about it for a long time. Then it occurred to me. What if I did it? ’

I decided that I would give it a try. I chose a meat, rounded up some sides, and set to work. I knew that I had to be precise in my measurements, and I had to be careful not to overcook the meat. It was a difficult task, but I was determined to succeed.

As I cooked the meat, I thought about how much I had missed this moment. I had been living in a world of busy schedules and demanding jobs, and I had forgotten how much I had loved to cook. I was grateful for the opportunity to come back to my roots and reconnect with the things that I enjoyed most.

I am grateful to Phil for his encouragement and support. He helped me to see the beauty in life’s simple pleasures and taught me to appreciate the little things. I am grateful to have him in my life, and I look forward to many more years of love and laughter together.

The Barn is blossoming with fresh gifts, antiques & home décor! The Whistle Stop Antique Center, 60 quality antique dealers under one roof!

Heintzelman’s B-B-B Pit Restaurant

Taste the magic!

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Spooky Hollow Witch Hunt Friday, Saturday, Sunday, October 6-7, 10am til 6pm

Senior Citizens Day Thursday – October 19 Spin The Wheel Claim Your Discount

HOURS
Tues-Sun 10-6

Spin The Wheel Claim Your Discount

Phyllis’s Projects  

The re-opening of school in late August and September routers a change in the allocation of days and hours. Families and friends join the all-consuming quest for new school supplies. Such teachers will be assigning projects with enthusiasm, never losing their passion for paper color by labeled hands and tapped fingers.

This pursuant of the new years marks one of high school English: teach them to support their mother’s count. At the time, he had two young teenage girls to and a 19th century house to maintain. Phyllis, a woman of flair and capability, entered the scene with gams.

She opened a world of interesting new ventures to her nephews, and they all enjoyed the activity with a woman of seven with counts of parties and neighborliness. She turned a young female into a woman by dosing her paunches or as green or yellow but as lime or teal, amber or goldelmend. The kitchen holds such velvet adorn to furniture of things to come.

Next is what I call the exploring room. Treasured items find their way here, including rose-colored rustic and porcelain pottery. There are comfortable chairs that one could sink into with a book a rainy afternoon. There is also a shelf apprised lie, or did I imagine that? It would be fitting.

Immerse yourself in the atmosphere with an elegant chandelier and fine china (not mention delicious food). Roarding the corner past the front door, we come upon the music room, where a piano with sheet music is ready to be placed, and chairs are arranged for listening. Melodious notes seem to hang in the air, ready to fill on the Argentinian rug beneath the piano. Ah, the smell, the course of Phyllis is evocative.

As the night winds down take time to judge the flannel shirts. Perhaps each participant will be judged on their own, or the best dressed pumpkin. Life itself

To make it easier for you to choose which flavor to try, we have created a flavor wheel to help guide your choice. There are 12 flavors to choose from, ranging from traditional favorites like peppermint and lavender to more adventurous options like lemon and vanilla. Each flavor is carefully crafted to bring out the unique characteristics of the tea leaves and botanicals used in its creation.

For those who enjoy a sweet treat, we offer a range of dessert-inspired flavors. From the rich and decadent chocolate orange to the refreshing citrus blend of lemon and mint, there is something for everyone.

In addition to our traditional tea blends, we also offer a selection of herbal teas. These are perfect for those looking for a natural alternative to caffeine. From the soothing properties of chamomile to the energizing effects of yerba mate, our herbal teas are a great way to enjoy a cup of tea while supporting your overall health and well-being.

We hope you enjoy exploring our wide selection of flavored teas, and we look forward to sharing them with you. Whether you are looking for a new flavor to try or a favorite you have been enjoying for years, we are confident that you will find something to love in our collection of flavored teas.
Stories of a Farm Wife

by Kathy J. Sotak

Son. Why do I love flowers so much? Because of the countless lessons and metaphors that grew out of my childhood life on a farm.

I can’t remember how many siblings she had but I remember she would sometimes throw my brothers and me out of the house to play. Mom would remind us to behave ourselves and check back in with her before we came back out to play some more.

To a child of the 60’s, the only full-time job was fun and the only thing we worried about was what time the ice cream man was coming down the street.

We’d walk arm in arm to other friends’ doors to see if they too could come outside to play. “We’re going to play.” We’d follow this announcement by “together.”

During those days, it was fun and the only thing we worried about was what time the ice cream man was coming down the street.

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Town and Country Cooking

Fire Up the Grill!

The grilling season is upon us, so make a plan to head outside with all the makings of an excellent meal. Start your sides off by roasting a bunch of marinated zucchini. Combine it with hot, flaky couscous to create the perfect accompaniment to your grilled meat of choice — either Pork Kabobs or Savory Skewered Beef.

Savory Skewered Beef gets its salty-sweet vibe from an Asian-influenced marinade. Pork Kabobs gain their depth of flavor from an intense combination of Spanish smoked paprika and minced garlic. Both recipes rely on metal skewers, which speed the grilling process by transferring heat into the cubes of meat. The skewers, of course, must be removed before serving. Meat skewers are not available, wooden skewers may be substituted, but they must be soaked in water for at least an hour to prevent burning.

So, choose a meat, round up some skewers, fire up the grill and enjoy some great seasonal eating!

By Jennifer Hoe

Salads

Paredous Couscous with Grilled Zucchini

2 to 3 small, tender zucchini (about 1 pound)

½ teaspoon salt

Marinade:

1 cup chicken or vegetable broth
2 tablespoon olive oil
1 cup fresh, finely chopped parsley Freshly ground pepper to taste
½ cup dark chocolate shavings

Cut unpeeled zucchini into ½-inch slices and toss with ½ teaspoon salt. Place in paper towels. Set aside for 30 minutes to allow salt to draw out excess moisture. Mix marinade in bag. After 30 minutes, pat zucchini slices dry and place to marinade. Shake well. Heat grill. Place grill tray (or grill basket) on hot grill. Using slotted spoon, transfer zucchini onto tray. Grill over medium heat until tender and lightly browned, approximately 10 minutes. Remove from grill and chop into small cubes. Set aside. In medium saucepan, bring broth to boil. Mix in couscous and olive oil. Cover and remove from heat. After 5 minutes, add chopped zucchini and parsley. Fold in with fork to combine ingredients. Add pepper to taste. Sprinkle with feta cheese before serving. Makes 6 to 8 servings.

Marinade: 1 gallon zip-top bag, Combine 3 tablespoons olive oil, 1 teaspoon Dijon mustard, 1 teaspoon garlic salt, ½ teaspoon black pepper, 0.5 teaspoon paprika and juice of 1 lemon (approximately 2 tablespoons).

Savory Skewered Beef

Ingredients:

1½ pounds pork loin
2 (10 a.m. to 4 p.m.)

¾ cup brown sugar OR beef broth
2 tablespoons soy sauce
1 teaspoon regular salt
1 teaspoon garlic powder

Grill over medium heat until pork is just done. Pull pork and peppers from skewers. Wipe hot grill grate with oil-soaked paper towel, pat off excess marinade. Place skewers on grill. Turn and grill until pork is just done. Serve with fresh bread, fresh salad and a large slice of fruit. Makes 6 servings.

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