

Holiday

GIFT GUIDE IV

It's all about the Food!
You'll find Holiday recipes
and holiday entertaining ideas

Delicious crockpot meal for a crowd

Warm, hearty meals, including stews, casseroles, soups, and chilis, make for great comfort foods when temperatures drop. Another advantage to these types of meals is they can easily be expanded to serve extended family. Also, when prepared using a slow cooker, these meals can be easily transported to a friends' potluck or relative's home for the holidays.

Beloved for their turn-it-on-and-forget-it convenience, slow cookers allow cooks to start meals in the morning and then return home at night and have dinner ready and waiting. Busy working families may find that the convenience of slow cookers is unparalleled.

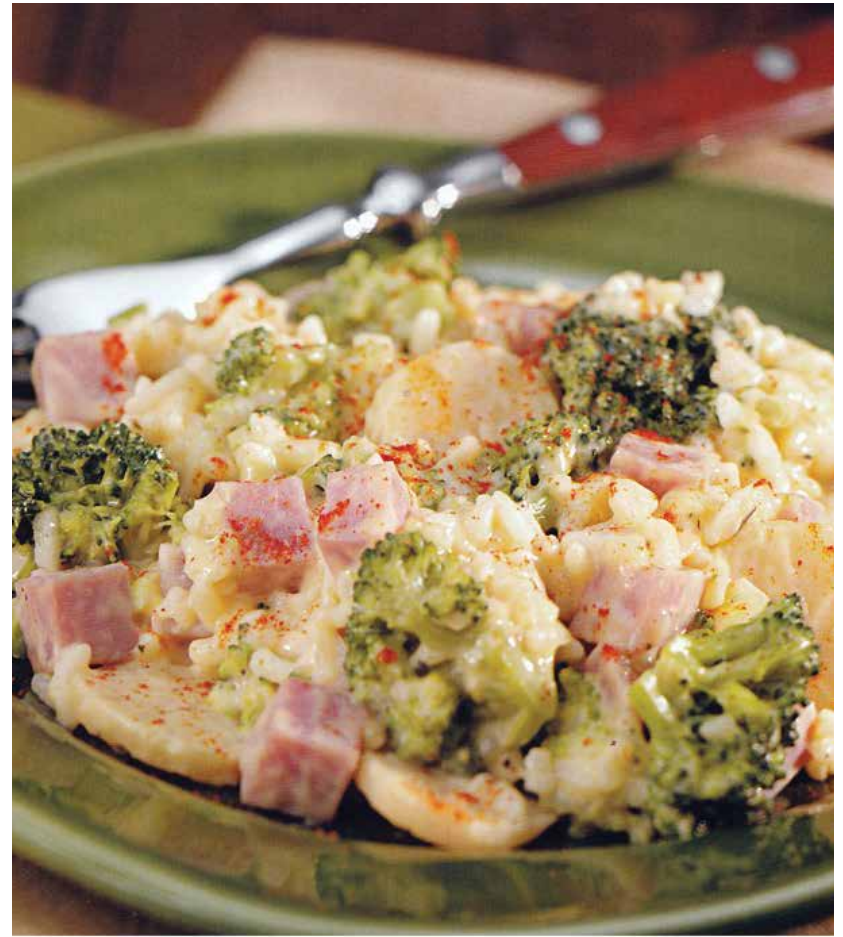
This recipe for 'Creamy Ham 'n' Broccoli'

from 'Taste of Home Casseroles, Slow Cooker & Soups' (Taste of Home Books) is ideal for a cool fall or winter evening. It's a delicious meal to come home to after a busy day and also a great way to make use of leftover ham from a previous meal, such as a family gathering during the holiday season.

Creamy Ham 'n' Broccoli Serves 6 to 8

3 cups cubed fully cooked ham
1 package (10 ounces) frozen chopped broccoli, thawed
1 can (10 3/4 ounces) condensed cream of mushroom soup, undiluted
1 jar (8 ounces) cheese sauce
1 can (8 ounces) sliced water chestnuts, drained
1 1/4 cups uncooked instant rice
1 cup milk
1 celery rib, chopped
1 medium onion, chopped
1/8 to 1/4 teaspoon pepper
1/2 teaspoon paprika

In a 3-quart slow cooker, combine all of the ingredients except the paprika. Cover and cook on high for 2 to 3 hours, or until the rice is tender. Let stand for 10 minutes before serving. Sprinkle with paprika.



Give the gift of dental care!

Starting January 2018
We're offering
Non-Anesthetic
Dental Cleanings by
licensed professionals

HOLIDAY SPECIAL
\$20 OFF
NON-ANESTHETIC
DENTALS FOR THE
MONTH OF JANUARY!

Call 845-457-4082
to reserve your spot
Space is limited!
Must book by December 23

Montgomery Veterinary Hospital
718 River Rd • Montgomery
845-457-4082 • montgomeryvethospital@gmail.com

**MONTGOMERY
VETERINARY
HOSPITAL**

DAXXON *Serving the community for 33 years*
CHINESE RESTAURANT
Now serving Thai Cuisine!

2017 Readers Choice WINNER
"Best Chinese Food in the Area"
Times Herald Record Readers Choice:
BEST CHINESE RESTAURANT

78 Oak St, Walden 778-3553

*Join us for
New Year's Eve*

*New Dinner
Specials*

Dinners start at \$8.55
Lunch starts at \$6.25
Mon - Thurs 11-10, Fri & Sat 11-11, Sun
12-9 Major Credit Cards Accepted

Eat In • Take Out • Catering
Private Parties • Gift Certificates

**Let There Be Peace On Earth
And Let It Begin With Us**

Happy Holidays From The
Porco Family and Staff At
Porco Energy
236-3600
porcoenergy.com

The Most Trusted Name In Propane

Bake, eat and be merry!

Iconic holiday cookies - three classic doughs, nine amazing cookies

By Matthew M. F. Miller
CTW Features

Since the holidays come but once a year, the cookie staples of the season leave little to the imagination and a lot to tradition. Chewy gingerbread, shortbread and jam-filled thumbprints are iconic bakes, and most bakers (and eaters) have a preferred, tried-and-true recipe that evokes not only the taste of the holidays, but also memories of years past. After all, cookies are so much more than dessert. They are saccharine time machines that send you back to childhood one bite at a time.

Social media, however, has changed the game. Videos, pins and blog posts abound with innovative twists on holiday classics. There are so many options and too little time to try every recipe that whets the appetite, especially when you're already committed to the basic three.

Here, I offer my favorite recipes for the classics along with two variations for each. Each variation uses the same base dough as the standard version, which means you can make one big batch with three very different cookie outcomes. It's a simple way to try something new without disappointing your loved ones that cling to tradition.

Chewy Gingerbread Cookies

Recipes by Matthew M. F. Miller

3/4 cup unsalted butter, softened
1 cup sugar
1/4 cup molasses
2 large eggs
2-1/2 cups all-purpose flour
1 tsp. baking soda
3/4 tsp. ground cinnamon
1/4 tsp. ground cloves
1/4 tsp. allspice
1/8 tsp. ground nutmeg
1/2 tsp. ground ginger
1/2 tsp. salt
1/2 tsp. grated orange zest
1/2 tsp. vanilla
1/4 cup granulated sugar for rolling



Preheat oven to 375 degrees F. Cream butter and sugar in the bowl of an electric mixer for 2 minutes. Add molasses and mix until combined. Add one egg at time, mixing until fully incorporated after each. In a separate bowl, combine all dry ingredients and stir to combine. Slowly add dry ingredients to the wet and mix until combined. Add orange zest and vanilla and mix until incorporated. Roll rounded tablespoons of dough into a ball and then roll in sugar. Bake on a parchment paper lined baking sheet for 10 minutes.

Chocolate-Cherry Stuffed Gingerbread

Butter a cupcake pan. Drop a rounded tablespoon of dough into the bottom of each cupcake tin and lightly press into the bottom and sides of the pan, forming a 1/2-inch crust up the sides to create a well. Place 1 tablespoon of mini chocolate chips and 1 chopped Bing

cherry in the middle. Flatten out a rounded tablespoon of the dough and place over the top. Bake at 375 degrees F for 16-18 minutes. Sprinkle with powdered sugar when cool.

Gingerbread Lemon

Mascarpone Cream Sandwiches

Add 1/2 cup flour to the original recipe. Lightly flour work surface and roll out dough to 1/4-inch thickness. Cut out shapes with your preferred cookie cutter and bake at 375 degrees F for 7-8 minutes. For cream, mix one 8-ounce container of mascarpone cheese with the zest of a large lemon, 1 Tablespoon of lemon juice, and 1/2 cup powdered sugar. Stir until combined. Once the cookies are cool, spread the cream on the bottom side of one cookie and top with a second cookie.

Shortbread

1 c. unsalted butter, softened
1/3 c. sugar
1/3 c. powdered sugar
2 cups all-purpose flour
1/4 tsp. salt
1 tsp. vanilla

Preheat oven to 350 degrees F. Cream butter, sugar and powdered sugar in the bowl of an electric mixer for 2 minutes. Add flour and salt and mix until combined. Add vanilla and mix until combined. Using a rolling pin, roll out shortbread to 1-inch thickness. Cut into desired shape (I like 3-inch rectangles).

Bake 12-15 minutes.

Cranberry Coconut Bliss Shortbread

Roll out shortbread dough into a 1-inch thick rectangle. Cut into triangles. Bake at 350 degrees F for 20 minutes. Dip into melted white chocolate and sprinkle with coconut shreds, cranberries and white chocolate chips.

Pecan Pie Shortbread Cookies

Scoop out 2 Tablespoons of shortbread dough and form into 4-inch piecrust shapes, building up the sides to hold in filling. Press down on the tops of the crusts with tines of a fork for decoration. For the pecan pie filling, stir together 2 eggs, 2/3 cup corn syrup, 2/3 cup sugar, 1 Tablespoon melted butter and 1/2 teaspoon vanilla. Fill each cookie to the brim with pecan pie filling. Bake at 350 degrees F for 25-30 minutes.

Blackberry Jam Thumbprints

1 c. unsalted butter, softened
2/3 c. sugar
2 eggs, separated
2 c. all-purpose flour
1/4 tsp. salt
1 tsp. vanilla
1/2 c. toasted almonds, pulverized in a food processor



1 c. blackberry jam

Preheat oven to 300 degrees F. Cream butter and sugar in the bowl of an electric mixer for 2 minutes. Add egg yolks one at a time and mix until fully incorporated. Add flour and salt and mix until incorporated. Add vanilla and mix until incorporated. Roll 1 heaping Tablespoon of dough into a ball. Roll the cookie ball in the lightly whisked egg whites and then roll in almonds crumbs. Bake at 300 degrees F for 8 minutes. Remove from oven, push thumb into each cookie, fill with blackberry jam and bake for 12-14 minutes more.

Cookie Butter Thumbprints

Roll 1 heaping Tablespoon of dough into a ball. Roll the cookie ball in the lightly whisked egg whites and then roll in finely pulverized Biscoff cookie crumbs. Bake at 300 degrees F for 8 minutes. Remove from oven, push thumb into each cookie, fill with cookie butter and bake for 12-14 minutes more.

Orange Chocolate Cheesecake Thumbprints

Add 1 Tbsp. orange zest to dough thumbprint dough. Roll 1 heaping Tablespoon of dough into a ball. Roll the cookie ball in the lightly whisked egg whites and then roll in sugar. Bake at 300 degrees F for 8 minutes. While cookies are baking, mix 8 ounces of cream cheese with 1/3 cup powdered sugar, 1 egg yolk, and 1 Tablespoon of hot fudge sauce at room temperature. Mix until fully incorporated. Remove cookies from oven, push thumb into each cookie, fill with cheesecake batter, top with orange zest and bake for 12-14 minutes more.

© CTW Features

A quick holiday dessert

The holiday season is synonymous with many things, including baked goods and desserts that many people look forward to this time of year.

Holiday hosts with a lot on their plates might not have the time to prepare homemade baked goods for their guests. Thankfully, the following recipe for Chocolate-Strawberry Pie from Addie Gundry's "No-Bake Desserts" (St. Martin's Press) can be prepared in just 15 minutes, all without turning on the oven.

Chocolate-Strawberry Pie

Yields 1 pie

1 pint fresh strawberries, washed, trimmed and halved
 1 store-bought (or homemade) chocolate cookie pie crust
 2/3 cup sugar
 1/4 cup cornstarch
 2 tablespoons unsweetened cocoa powder
 1/4 teaspoon minced crystallized ginger
 1/8 teaspoon ground nutmeg

Pinch of kosher or sea salt
 6 large egg yolks
 2 1/2 cups half-and-half
 6 ounces bittersweet or semisweet chocolate, chopped
 1/2 tablespoon rum extract
 1 teaspoon vanilla extract
 Additional strawberries for garnish

1. Place the strawberry halves in a single layer in the bottom of the pie crust.
2. In a medium saucepan, whisk together the sugar, cornstarch, cocoa powder, ginger, nutmeg, and salt over medium heat.
3. Whisk in the egg yolks to create a thick paste. Gradually whisk in the half-and-half until the mixture thickens, about 5 minutes. Bring to a boil and cook for 1 minute. Remove from the heat.
4. Add the chocolate and whisk until combined. Add the rum and vanilla extracts. Cool the mixture for 4 minutes.
5. Pour the filling over the strawberries and up to the top of the crust. Chill the pie for 2 hours or until set.
6. Garnish with additional strawberries, if desired.



Inviting, exciting holiday ideas...
20-40% OFF
 in our Gift Shop
 Our Famous Fresh Canadian
 Frazer Fir Trees are here!

- Wreaths & Roping
- Nativity Sets
- Indoor/Outdoor Decor
- Tree Skirts & Stockings
- Beacon D'Lites Soy Candles
- Elves & Stuffed Animals
- Angels and Religious Statuary
- Blow Ups
- Artificial Trees

Ornaments Buy 3-Get 4th FREE

Gift Certificates Available

TOYS FOR TOTS DROP OFF
 Exit 6 I-84 - 1000 ft east
 226 Rt. 17K, Town of Newburgh
 Mon.-Sat. 8-5; Sun 10-4 • 564-2744
 • Refreshments •
 Saturday & Sunday noon-4pm

The Landscape Home and Garden Center

New Year's Eve

Garvan's
 1759
 (845) 255-7888
 GASTROPUB DINING EVENTS

THREE COURSE PRICE FIX MENU
 with a glass of Prosecco on arrival
\$55 per person
 plus Tax and Gratuities
 Open seating 3-9:45pm
 call for reservations

Hudson Valley Perfect! We've got it all, come enjoy our amazing food- there's a room here for every mood and a true Irish welcome at the door in our timeless elegant 1759 house. Oh, and the best Guinness in the USA!

215 Huguenot St., New Paltz • 845-255-7888 • garvans.com

EMPIRE Fuel

Don't be left out in the cold... Call us, to keep you warm!

Price Match Guarantee
 Senior Citizen Discount
 Quantity Discount
 HEAP Accepted
 Law Enforcement

All major credit cards accepted
 Service Contracts Now Available!

(845) 691-2662

SHOP LOCAL!

MOBILE VETERINARY SERVICES

Caring for all animals throughout Orange, Ulster, Sullivan and Dutchess Counties



www.catskillvetservices.com
catskillvetserv@gmail.com

Joseph A. D'Abbraccio, DVM
Daniela Carbone, DVM
Megan Knoell, DVM



(845) 796-5919

230 Rock Hill Dr. • Rock Hill, NY
Medical & Surgical Services
Small & Large Animal Services

Curvy Boutique & Formals



845-218-9300

1177 Route 9 South, Wappingers Falls, NY • CurvyConPlus.com

One Stop Boutique for Women!

BRAND NEW and pristine nearly new fashions and accessories for you and your holiday gift giving - ALL at reduced prices! From Casual to Formal & Bridal. Women's Sizes 14-36, Large - 6X

We're closer than you think
Route 84 to Route 9 North, Exit 13N, 3 miles on the left

SPATIAL ISSUES

CUSTOM DESIGNED PRODUCTS
HAND CRAFTED WITH RECLAIMED MATERIALS
MADE IN CLINTONDALE, USA
OPEN FRI-MON 9-6

fabulous unique gifts!

165 Bedell Ave., Highland
845-883-9312
myspatialissues.com



Gardiner & Highland

Hair by Shelley
hair salon
featuring Schwarzkopf & Surface

9 Main Street, Highland, NY
845-834-3800

Gorgeous hair happens by appointment!

Give a Gift Certificate!

to: _____
from: _____

Stuff your stocking with discounts.

Extra money...the perfect gift for the driver who has everything.

Whether you're a good driver, good student or have a homeowners policy with State Farm, we've got a discount waiting for you.

GET TO A BETTER STATE! CALL AN AGENT OR VISIT US ONLINE TODAY.



Mark Mahoney, Agent
3669 Route 9W
Highland, NY 12528
Bus: 845-691-6123
mark.a.mahoney.9wh@statefarm.com




WELLNESS . ART . YOGA .



stone wave yoga
2694 US-44, GARDINER, NY
www.stonewaveyoga.com

DAILY CLASSES
ALL LEVELS
RESTORATIVE
VINYASA FLOW
ASHTANGA
CORE & POWER
PRENATAL YOGA
GROW YOGA (K-8)
COMMUNITY YOGA
PRIVATE SESSIONS
SOUND HEALING
NIA TECHNIQUE
YOGA THERAPY
WORKSHOPS
TAI CHI
More



The gift that keeps on giving...



BuySolarLocal.com

845.255.0610

Healthy holiday dessert

A certain measure of overindulgence is anticipated during the holiday season. However, those who plan to stick to their healthy eating plans can still enjoy tastes of the season without compromising their fitness or dietary goals.

Many recipes can be made healthier with some simple substitutions, and that even includes decadent desserts. Take, for example, "Wickedly Decadent Deep



Chocolate Truffles" from "Low Fat for Life," (DK) by Sue Krietzman. This low-fat version of a high-fat classic will taste delicious without being too sinful.

Wickedly Decadent Deep Chocolate Truffles

Makes 24

6 ounces semisweet chocolate
6 ounces low-fat cream cheese
2 tablespoons confectioners' sugar
1/2 teaspoon vanilla extract
1/2 ounces semisweet chocolate, grated

1. Break the chocolate into a bowl over a pan of simmering water. Let it melt, stirring occasionally.

2. In a separate bowl, whisk together

the cream cheese and sugar. Whisk in the vanilla.

3. When the chocolate is melted and smooth, remove from the heat and allow to cool slightly. Slowly whisk the chocolate into the cream cheese mixture, using a rubber spatula to incorporate every bit of chocolate. Cover with plastic wrap and chill for an hour.

4. Line a baking sheet with waxed paper. Scatter the grated chocolate on a plate. Scoop out the chilled chocolate mixture in teaspoonfuls, roll into balls, then roll the balls in the grated chocolate and put on the prepared baking sheet. Cover with plastic wrap and refrigerate until firm.

5. Store in an airtight container in the refrigerator until ready to use.



Montgomery



ORANGE COUNTY TAX, INC.

INDIVIDUAL • BUSINESS
Accounting Federal
& All States
DIRECT DEPOSIT
ELECTRONIC FILING

186-A Ward Street, Montgomery, NY

845-457-3348

ORANGETAX1971@GMAIL.COM

IRS AUTHORIZED PROVIDER

HOLIDAY SPECIAL!
\$20 OFF
NON-ANESTHETIC
DENTALS FOR THE
MONTH OF JANUARY!
Call 845-457-4082
to reserve your spot
Space is limited!
Must book by December 23

Montgomery Veterinary Hospital • 718 River Rd • Montgomery
845-457-4082 • montgomeryvethospital@gmail.com

Mickey Bigg & Sons **Happy Holidays!**

Quality TIRE REBATES up to \$200

GOODYEAR

Service Center, Inc.
Bob Reynolds, Manager
(845) 457-5520

Bring in this ad and receive FREE alignment with 4 tire purchase (\$89.95 value)

24 HOUR TOWING SPECIALIST • IMPORTED DOMESTIC • ALL REPAIRS PLUS BODY WORK
Just south of I-84, 2040 Rt. 208, Montgomery

Seven Freedoms Music & Records

New/Vintage Vinyl Records

22 Railroad Ave • Montgomery
(845) 457-1463

OPEN Weekends 11 am - 5 pm

www.SevenFreedoms.com

SPONSORED BY HISTORIC MONTGOMERY ASSOCIATION

Holiday Ornament Village Tree 2017

\$30 EACH (INCLUDES STAND)

AVAILABLE AT
Montgomery Village Hall
Village Museum

or call Joan Buck Smith 845-457-3457

YOGA on the Wallkill

100 Ward St. Montgomery, NY
www.yogaonthewallkill.com

TRY YOGA - FIRST CLASS FREE

Our instructors are united in the desire to help you find your path to better health, clear mind and a less stressful life - All Levels welcome.

Gift certificates available.

Wishing you Happy Holidays

From our Family to Yours

Montgomery Village Pharmacy

105 B Ward Street, Montgomery • 845-457-4020 • Fax: 457-4030
M-F 8am-7pm, Sat. 9am-3pm
FREE DELIVERY SERVICE AVAILABLE

SCOTT'S CORNERS
Liquor & Wine Store

SEE OUR LARGE SELECTIONS OF HOLIDAY ITEMS

Finest selection of liquors, wines & cordials

NYS Lotto

MONTGOMERY PLAZA
1023 STATE ROUTE 17K, MONTGOMERY • 845-457-3071

Preparing for unexpected guests

The end of the year is full of social engagements with family and friends. Pew Research Center says 92 percent of all Americans celebrate Christmas as a holiday, with 69 percent using the opportunity to spend with family and friends.

While many social occasions surrounding Christmas are anticipated for months in advance, unexpected pop-ins are also the norm this time of year. Rather than being caught off guard, take steps to prepare for unexpected guests.

- **Have food available.** Even if guests pop in for a little while, it's nice to be able to offer them something to eat. Keep cheese and crackers, fresh fruit, pretzels, and other snacks on hand. Make-ahead, crowd-friendly foods can be prepared and frozen. Casseroles, pasta dishes and stews are hearty and can serve in a pinch when unexpected visitors arrive. Simply take out

to defrost and heat up. Keep cookies in airtight tins and purchase a premade frozen pie to serve, if necessary. In a pinch, you can always order out, but over time the cost of having food delivered can add up.

- **Keep the bar stocked.** Toasting to a happy holiday season is the norm during this time of year. Toasting requires hosts have some spirits on hand. Stock the bar with a few staples, such as red and white wine, vodka, rum, whiskey, and mixers. Also, you may just want to create a signature or seasonal cocktail that can be served when guests arrive, such as a spiced punch or a holiday eggnog.

- **Cue the playlist.** Put together a playlist of favorite holiday music that will provide the ideal ambiance should guests ring your doorbell. Thanks to services like Spotify, Amazon Music and Pandora, holiday music that fills a home with the sweet sounds of the season is now always



accessible.

- **Keep things neat.** Gather loose toys, books or stray papers in a basket and then stash the basket in the closet until guests depart. Routinely empty the dishwasher so dirty dishes left in the sink can be quickly loaded before guests arrive.

- **Create atmosphere.** Scented candles

that evoke the aromas of the season can refresh stale indoor air. Butter cookie-, apple pie- and cinnamon-scented candles can make it seem like you just finished some holiday baking.

Guests can drop by on a moment's notice come the holidays. Preparing for the unexpected makes visits more enjoyable.



**IN-STORE FITTINGS
PRIVATE CONSULTATIONS
BRA-FITTING PARTIES**

Our custom bra fitting includes sizes 28A to 56K
with additional cups currently AA to O

Going on now until 12/29/17
20% OFF ordered items
25% OFF inventory items

GIFT CERTIFICATES AVAILABLE

Fittings by Appointment
Walk-ins accommodated when possible
Mon, Wed, Fri 10am-5pm, Tue & Thu 1 - 8pm
2nd & 4th Sat 10am - 3pm

**789 Old Rt 9 N, Ste C, Wappingers Falls
(845) 297-8345**



Music Together

Mid-Hudson Music Together

Discover the power of family music-making.

Gardiner · New Paltz · Poughkeepsie
MHMusicTogether.com
(845) 255-6415

Save \$10 with code Bells18



Is your man hard to buy for? Let Joe's Small Engine Help!

We have a large selection of Husqvarna Handheld Equipment (*Chainsaws, Pole Trimmers, Leaf Blowers*) and Accessories so you can select the perfect gift for him this holiday season!



Gift Certificates Available

JOE'S SMALL ENGINE of PINE BUSH
4 Railroad Ave. • Pine Bush, NY
Servicing all your power equipment needs since 1988!
(845) 744-3720 JoesSmallEngineofPineBush.com



SHOP LOCAL!

Newburgh & New Windsor

CDS Your Professional **AUTO & TRUCK REPAIR CENTER**

Visit us at www.cdsrepaircenter.us
2917 Suite 200 Rt. 9W
New Windsor, NY
845-563-9987
GPS: Ricky Lane; behind Storm King Marina
cdsautoandtruck@gmail.com

\$26.95
Oil change special

Includes up to 5 quarts of oil and FREE 22 pt. check on your vehicle. (does not include synthetic oil) Exp 12-22-17

10% Military discount

Seasons Greetings from our Family to Yours

"A unique touch for all occasions"

Foti Flowers at Yess Gardens

Serving The Community For Over 60 Years

Holiday Centerpieces
Fruit & Gourmet Baskets

406 Third St.,
Newburgh, NY 12550
845-561-0795
www.fotiflowers.com

BABY YOUR BABY PET GROOMING

Everything to make your pet look and feel great!

314 Temple Hill Road, New Windsor
(845)-569-0877
bybpetgrooming.com

SJ VINTAGE 1923

Join us for some **HOLIDAY Cheer**
TO CELEBRATE THIS JOYOUS TIME OF YEAR!

DIY WORKSHOPS EVERY THURSDAY NIGHT FROM 6:30 PM - 8:30 PM

165 S. PLANK ROAD
NEWBURGH, NY 12550

STORE HOURS: MONDAY CLOSED, TUESDAY - SATURDAY 10:00AM - 6:00PM, SUNDAY 11:00AM - 4:00PM
www.sjvintage1923.com | sjvintage1923@gmail.com

Our thank you for shopping local!

Hearts & Flowers Florist

Celebrating our 31st year

845-744-2963
Corner Rt. 52 & 302, 112 Main St., Pine Bush
open 7 days • heartsnflowersflorist.com

Present this coupon and receive **20% OFF** your total gift shop purchase until 12/24/17

Pine Bush



STOCKING STUFFERS
for everyone on your list

Complete your holiday shopping with a whole sleighful of items sized for stuffing!

True Value PINE BUSH TRUE VALUE

2412 Route 52, Pine Bush • 845-744-3736
Open: Mon-Fri: 7:30am-9pm, Sat: 8am-8pm, Sun: 9am-5pm

CUP & SARCER DINER

Daily Lunch & Dinner Specials
Feast your eyes on our Delightful Desserts
Sun-Thurs 6-10pm, Fri & Sat 6am-11pm

15% OFF TOTAL BILL Mon.-Thurs. only
Not to be combined with any other offers, excluding holidays

82 Boniface Drive, Pine Bush
744-5969

PINE BUSH ARE A CHAMBER OF COMMERCE

SHOP A CHAMBER MEMBER

SHOP LOCAL!

What Chamber a Membership offers:

- VISIBILITY IN THE COMMUNITY
- REFERRALS THROUGH MEMBERS
- NETWORKING
- TRAINING & DEVELOPMENT
- CREDIBILITY
- BUSINESS RESOURCES
- ADVERTISING
- ADVOCACY WITH GOVERNMENT
- SOCIAL MEDIA PRESENCE
- REGIONAL PARTNERSHIPS

pinebushchamberofcommerce@gmail.com
pinebushchamberofcommerce.org • Call/Text 845- 673-9034

VALLEY SUPREME LIQUORS

LARGEST Liquor Store in Pine Bush area!

Celebrations start here.

WINE of the WEEK
Wine Tastings every Friday 4-7pm

2412 RT. 52, Pine Bush | 845-744-3187 | Mon-Sat 9-9

JAC Acupuncture

Where Change Begins

76 Boniface Drive, Pine Bush
845-744-8079 • jacacupuncture.com

HORSEBACK RIDING

Juckas Stables, Inc.
Celebrating Our 52nd Year

- Beautiful Trails
- Private & Group Lessons
- Quality Horses
- Gift Certificates Available

GREAT FAMILY FUN!

www.juckasstables.com • Call for reservations!
Rt. 302, Pine Bush, NY 361-1429

Simplify cooking for a crowd

Hosting family and friends for special occasions requires a lot of hosts, who must prepare their homes for guests or find establishments capable of catering to large parties. For hosts inviting people into their homes, the task of preparing homemade meals adds to their list of responsibilities.

Cooking for a crowd can be rewarding. Hosts can see the fruits of their labors on the faces of their satisfied guests, and few things make guests feel more welcome than a homecooked meal. Managing such a large undertaking can be difficult, but there are ways to simplify cooking for a crowd.

- **Do the math beforehand.** Hosts who are preparing a favorite recipe but on a much grander scale than they're accustomed to should take some time in advance of the big day to determine the equivalent amounts of each ingredient they will need. Write the recipe down and mark it as "serves 25" or however many guests

you're inviting, storing it away so you won't have to break out the calculator the next time you host. Once you have figured out the equivalent volumes, check the cupboard to ensure you have enough of each ingredient to prepare the meal.

- **Serve something familiar.** One of the joys of cooking is experimenting with new cuisine. However, when cooking for a crowd, hosts might want to stick to a dish they have prepared in the past. That familiarity can make cooks feel more comfortable and relaxed when the cooking commences. In addition, cooks may rest easier knowing they're about to serve a dish they have perfected as opposed to something they have never before tried.

- **Start prep work early.** Begin prep work as early as possible. Depending on the dish being prepared, it might be hard to get too much done more than a day in advance of the festivities. But even removing small tasks from the docket can save cooks

time come the big day. If possible, pour out ingredients in the adjusted increments in advance of the big day. Though it seems like a simple task, stopping to pour out each individual ingredient come the big day can take a substantial amount of time.

- **Share the responsibilities.** Hosts can make their tasks more manageable by sharing the responsibilities of hosting. For example, hosts who are handling the cooking should not also feel responsible to clean their homes. Enlist a spouse, child or even a loved one attending the festivities to handle the chores you don't have time for. By sharing the responsibilities, hosts will ensure no one person is overwhelmed and party prep will go that much faster.

Cooking for a crowd can be exhausting. But hosts can employ several strategies to simplify the process of preparing a large meal for many people.



MAIN-Care ENERGY

Bringing you the Warmth of the Holiday Season

1-800-542-5552
www.maincareenergy.com

LET IT SNOW!!

Have a Very Merry Christmas!

Ariens		
	2 stage 24" Deluxe 254cc	\$999
	2 stage 28" Deluxe SHO 306cc	\$1,199
	2 stage 28" Pro Hydro 420cc	\$2,599

Toro	
	2 stage 8240E 24" 252cc, compact \$799
	1028 HD OHXE 2 stage 28" 302cc \$1,799

All equipment is professionally assembled. **Ready to go!**
Delivery services available.

Sherwoods POWER EQUIPMENT Inc.

1775 Rt. 300, Newburgh, NY 12550
845-564-0630 www.sherwoodspower.com
M-F 8:30 to 6pm, Sat. 8:30-4pm

Prices and availability subject to change. Quantities Limited. Taxes extra. Expires December 15, 2017.

Last minute gift ideas for the cook on your holiday list

Home cooks often enjoy preparing fresh meals for their loved ones. The holiday season presents a perfect opportunity to find gifts that make cooking that much more enjoyable for loved ones who can't wait to whip up the next homecooked meal for family and friends.

1. **ELECTRIC CORKSCREW:** Nothing complements a good meal quite like an appropriately paired bottle of wine. Cooks who are too busy in the kitchen to utilize traditional corkscrews, which can be time-consuming and messy, might enjoy an electric corkscrew. Such corkscrews quickly remove corks from wine bottles,

requiring little effort on the part of already busy cooks.

2. **COOKBOOK:** People who understand the joy of cooking often love to experiment in the kitchen. Cookbooks can be an ideal gift for such cooks. Choose a book that provides recipes from their favorite styles of cuisine, such as Italian or Indian food. Or find a book that offers an array of recipes that allows them to explore various types of cuisine.

3. **COOKWARE:** Even the best cookware can only take so much usage, and chances are home cooks' pantries can afford an upgrade or two. Gift givers should keep in mind that many home cooks have strong preferences

regarding their cookware, so it might be wise to give a gift card or ask a loved one which type of cookware he or she prefers. Of course, a covert inspection of a loved one's pantry might provide the insight gift givers need as well.

4. **ROLLING PIN:** For the person who loves to bake, a rolling pin might make a better gift than noncooks may appreciate. Rolling pins are necessary to prepare many baked goods, and a customizable rolling pin can flatten dough to the exact millimeter, helping bake-happy home cooks prepare the perfect plate of cookies.

5. **COOKING CLASS:** Cooking classes can make the ideal gift for novice home cooks who are just beginning to explore their love of cooking. But advanced classes can help more seasoned cooks perfect their craft as they learn to prepare more complex dishes.

6. **WINE AERATOR:** Much like electric corkscrews can make opening bottles of wine much easier, wine aerators can help aerate red wine more quickly than decanters, which can take up to two hours to fully aerate wine. Aerators oxidate red wine, softening its flavors and bringing out the aromas that can make a great bottle of wine that much more enjoyable.

SHOP LOCAL!
Walden

Thruway **ACE** Hardware

SAME GREAT PEOPLE, NOW ACE!

50% off

closeout items throughout
the store as we convert
from True Value to
Ace Hardware!

GREAT THINGS ARE IN STORE!

Store Hours:

Monday-Saturday 8:00 a.m.-8:00 p.m.
Sunday 9:00 a.m.-6:00 p.m.

Thruway Ace Hardware
78 Oak St., Walden, NY 12586
845-778-6634



Kamala Yoga & Wellness Studio

Limited Time Special Offers on Holiday Gift Certificates

5 classes for \$55, 10 for \$110, 20 for \$195
and unlimited monthly for \$75
or unlimited year for \$999

41 Main St, Walden, NY 12586
kamalayogawellness.com



ENTHOOZIES

ENTHOOZIES the sports, superhero, and pop culture store

10% off your entire in-store order with this ad
expires: 12/31/17

3 Cherry Street
Walden, NY
845 926-3457

mo-we 9-5 th-fr 9-7 ss 12-4 enthoozies.com



We are an Early Learning Center catering to the development of young children

Come aboard and join our growing crew and School Time family!

"Best decision I could have ever made for our family"
- quote from a parent

OFFERING HALF & FULL DAY CLASSES FOR CHILDREN AGES 3-6

BEFORE AND AFTER SCHOOL CARE available for preschool and school-age children. Busing available to and from VCSD school.

ART, SPANISH, MUSIC

NEW TIME FOR TWOS PROGRAM

Featuring
Kindergarten-First
Grade Curriculums

SCHOOL TIME
CHILDREN'S CENTER



Contact us for more info
469 Coldenham Road 845-567-9548
(1/8 mile off Rt. 17X in Coldenham)

and 70 Scofield Street 845-778-1362

Email: schooltime95@aol.com

Universal Pre-K provider for the Valley Central School District
Servicing the community for 13 years • Ellen Prager & Cathy Olsen

NYS CORE CURRICULUM

NYS Certified Teachers • Small Class sizes

Smartboard Technology!

Maximize your holiday entertaining space

People who live in compact homes or apartments may find space is at a premium during regular times of the year. When the holidays arrive, decorations, trees and presents can make homes seem even more cluttered. This can make it especially challenging for holiday hosts who want to open up their homes for festive gatherings.

Even if space is at a premium, all it takes is a little ingenuity to entertain successfully.

1. Put nonessential furniture and other decor away. It's impossible for would-be holiday hosts to move all of their belongings out of their homes to create entertaining space. But hosts can certainly cut down on clutter. Check out the flow of a room and then move pieces around as needed to open up floor space. Push tables or large pieces of furniture up against walls. Swap out armchairs for folding chairs. Stow knickknacks in bedrooms or in closets.

2. Put benches and wide ledges to use. Narrow benches, such as those common to picnic tables, can seat three or four comfortably. Do not discount deep

window ledges as potential seats, as these areas can be made more comfortable with pillows or cushions.

3. Collapse tables after meals. If a sit-down dinner is the goal, set up tables accordingly. Then break down the tables afterward to free up more space. Serve small desserts that can be easily transported from room to room.

4. Use islands and countertops. Tables can take up valuable space. When entertaining a lot of guests, set up an all-purpose counter island and add barstools. This can be an area for food prep, eating and entertaining.

5. Create conversation areas. Encourage guests to spread out by setting up intimate spots in various rooms. This way guests won't feel the need to congregate in the same space. Bistro tables in a den, a few floor pillows in front of the fireplace and stools by a kitchen island will create conversation areas.

6. Expand outside, if possible. Rent a tent that can be warmed with a space heater. If your home has a closed-in porch or patio space, cover screens with

insulating plastic to create a comfortable added room.

7. Skip a sit-down meal. Large tables take up a lot of space, so serve a buffet, tapas or passed hors d'oeuvres so guests mix and mingle rather than sit down at one large table.

8. Use all available surfaces. Invest in some sturdy serving trays that can be placed on television stands, upright speakers, ottomans, or even wooden crates. This will increase the amount of room you have to serve and store items.

9. Spread out refreshments. Avoid bottlenecks in common areas by putting food, beverages and other items in various locations. Fill up the kitchen sink with ice and make it an oversized beverage cooler.

Holiday entertaining requires some creativity when hosting in compact spaces.



JB Guns & Sporting
 Henry Dealer
 New & Used Guns
 • Rifles, Pistols, Revolvers • Ammo • Reloading Supplies
 We Buy Guns
 Mon - Fri 9-5:30 • Sat 10-4
 15 Mohin Park, New Hampton, NY 10958 • 845-606-2056

Happy Holidays! from **Mickey Bigg & Sons Quality Service Center, Inc.**
 Bob Reynolds, Manager (845) 457-5520
 24 HOUR TOWING SPECIALIST • IMPORTED DOMESTIC • ALL REPAIRS PLUS BODY WORK
 Just south of I-84, 2040 Rt. 208, Montgomery
 TIRE REBATES up to \$200
GOODYEAR
 Bring in this ad and receive FREE alignment with 4 tire purchase (\$89.95 value)

We have all your cold weather needs

**ROCK SALT • WOOD PELLETS • ROOF RAKES
 SAND • CALCIUM • PET-FRIENDLY ICE MELT**

STOVE PIPES AND FITTINGS - BLACK & GALVANIZED

Seekamp
 LUMBER COMPANIES
 MASON SUPPLIES
 HARDWOODS
 LUMBER • MILLWORK

ALL TYPES of INSULATION
 FIBERGLASS • SPRAY FOAM
 MINERAL WOOL • RIGID

\$295/ton Premium Lignetics

**97 Boniface Drive, Pine Bush • 845-744-2300
 2551 Route 302 Middletown • 845-361-2220 • www.seekamlumber.com**

Fresh CHRISTMAS TREE Guide



STONEHENGE FARM MARKET

Rt. 17K & 302
Bullville
located on the corner of Rt. 302 & Rt. 17K
361-4014

Mon-Sat
8am-7pm

Sun
8am-6pm

**Wreaths
Fresh Cut Christmas Trees
Cemetery Pieces**

MONTGOMERY FIRE HOUSE CHRISTMAS TREE & WREATH FUND RAISER

Nov. 24 - Dec 24
or until sold out
Mon-Fri. 10am-9pm
Sat. 9am-9pm
Sun. 9am-7pm
136 Ward St., Montgomery

Come out and support your local fire house!

We have Douglas Fir & Fraser Fir trees!



Come Enjoy a Country Christmas on the Farm!

Seasonal Opening Nov 25

Living Christmas Trees
Norway Spruce, Concolor Fir, Blue Spruce
assorted selection: 3'-10' **\$39 & up**

LARGE SELECTION
Decorated Wreaths & Roping
Nativity Scenes • Christmas Displays

CHRISTMAS SHOP
Christmas Crafts • Wreaths • Baked Goods • Homemade Chocolate
• Hot Cider & Hot Chocolate • Tree Stands & Accessories

Manza Family Farm

730 St. Rt. 211, Montgomery www.manzafamilyfarm.net
Quickway Exit 120E towards Montgomery on left or Rt. 17K to Rt. 211, Montgomery - 4 mi. on right.
OPEN 7 DAYS M-TH 10-5, F-SU 9-6 • (845) 692-4364

Freshly Cut CHRISTMAS TREES

Douglas Fir • Noble Fir
Fraser & Concolor Fir
3' to 14'

\$24⁷⁵ and up

Limited supply of cut your own trees available

HOLIDAY FUN!

PONY RIDES AND HORSE DRAWN WAGON RIDES

Starting Nov. 26th
Every Sat. & Sun. 11am-3pm

Refreshment Stand

Visit our Farm Animals & Live Reindeer every day!

FREE Coloring Book & Candy Cane for Each Child

See SANTA & his ELF weekends starting Nov. 26

Fresh Cut Trees
4 to 10 ft tall Balsam, Douglas Fir, Frazier

Poinsettias
Red, White, Pink & Marbled

WREATHS plain & naturally decorated
ROPING

HOEFFNER FARMS
405 Goodwill Road, Montgomery
457-3453 • Open Mon.-Sat. 9-5, Sunday 9-4

Christmas TREES

• LIVE WREATHS • DOOR SWAGS • POINSETTIAS •

PINE BUSH HOME & GARDEN, INC.
105 DEPOT ST., PINE BUSH
OPEN 7 DAYS • 845.744.2011