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On The Cover



J.B. and Lori Gross enjoy sharing meals with friends and each other.

Photo by Sarah McVean.

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Editor's Note

Greetings, friends!

Love is in the air! I look forward to Valentine's Day every year. It could be because of the tasty treats gifted to me by my children, sharing a romantic meal with my husband or receiving greeting cards that offer thoughts of admiration. Maybe it's all three! I wish you much love this month and all year long.

As we think of sharing our hearts with loved ones, it reminds me that we need to take care of our own heart health. February marks American Heart Month, and tips to stay heart healthy are available at www.cdc.gov.

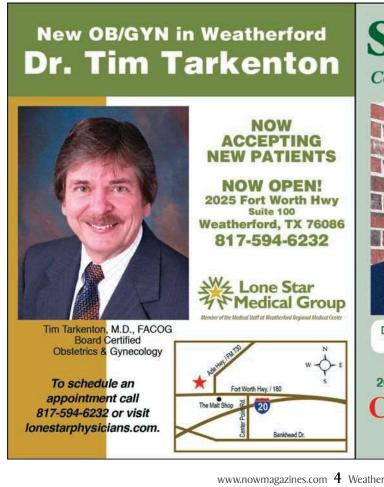
Here at WeatherfordNOW, we're celebrating our fourth anniversary. Our hearts are filled with gratitude! We appreciate the support we've received from our readers and advertisers over the years. And to all of the residents who have shared their stories with us — we say thank you!

Take care!

Amber

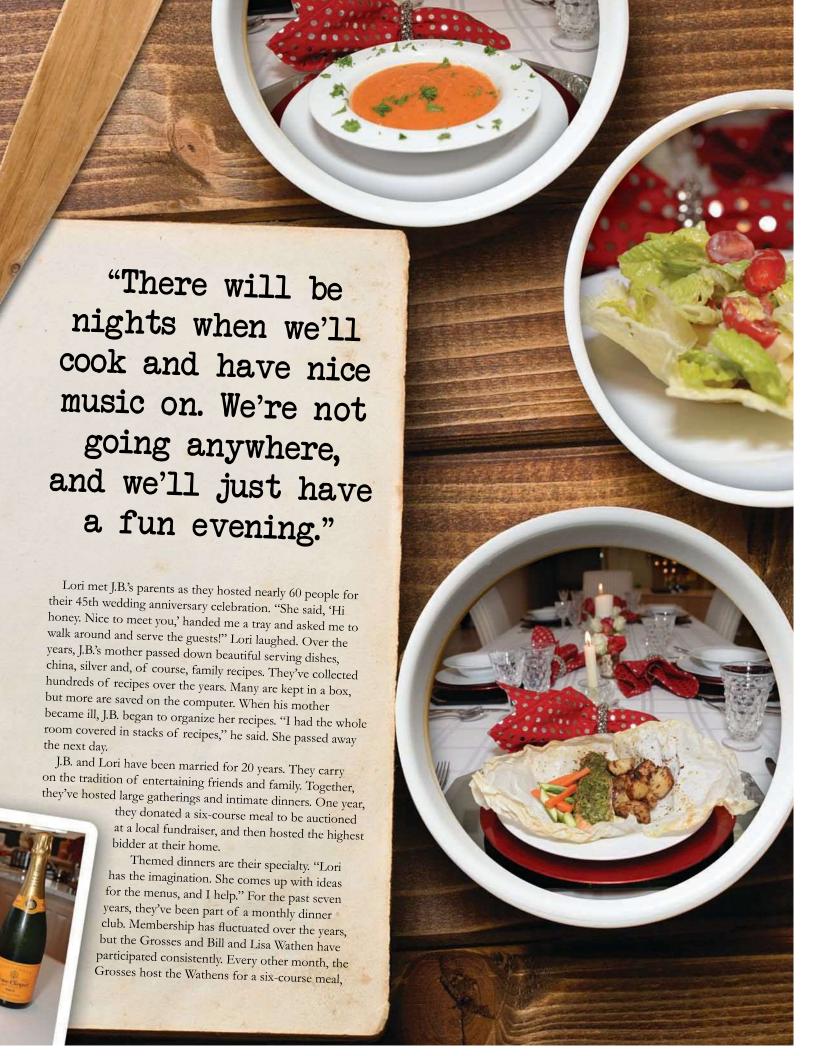
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and the Wathens host the other months. The meals include an appetizer, soup, salad, entrée with side dishes, dessert and a cheese platter to end the evening. The dishes are paired with wine.

For each meal, Lori creates a customized menu, which she prints on themed paper. Many of the dishes are made ahead of time. Cooking times are written on their copy of the menu to ensure that each dish is ready to eat as scheduled, although, occasionally, the timing is off. They clean the kitchen as they cook and make time to visit with their guests.

Menus include mostly poultry, fish and shellfish, because J.B. and Lori don't eat beef and only occasionally eat pork. That doesn't limit the quality of the menus. "We've never had the same thing twice at either house," she said. Lori would like to find a sign that reads Friends Make a House a Home. "We'd be just as happy to have a group of people and do a casserole and a salad." They've also hosted parties with a hired caterer or have asked their guests to bring dishes to share.

"The whole idea is getting friends together," J.B. said. "We have a good time."

Creating and sharing delicious dishes seems to run in the family. "My daughter and her husband are great cooks. J.B.'s son is a great cook. Everyone in the



family is a great cook," Lori boasted. Their 10-year-old twin grandchildren, Gavin and Kieley, also enjoy the art of cooking. "My daughter came back from a run the other day, and Kieley brought her a tray with a flower on it and an egg white omelet with spinach and cheese," she shared.

Fresh ingredients seem to make their way into most of the Grosses' dishes, but they have an entire drawer full of dried herbs, too. Vegetables are a staple in their meals. J.B. enjoys making shrimp scampi with garlic and pesto or grilling fish on a cedar plank. Lori recently began incorporating en papillote, or cooking in parchment paper, into their meals. "We'll put wilted spinach on



the bottom, then the piece of salmon, topped with caramelized onions. You fold it all together so when you put it on people's plates, it's a complete meal," Lori explained.

"We'll cook just for the two of us. We'll also bring food to the office and share with the people who work with us," she said. J.B. and Lori own J.B. Gross Insurance, where Lori works as an agent. In their free-time, J.B. plays tennis, and Lori is involved in a monthly Keno group. They enjoy their greenhouse when time permits.

Every Sunday, they sit down to make a grocery list of items needed for their weekly menu. "We're not gourmet. We look up recipes on the Internet or pull them out of a magazine or our recipe box," J.B. said. "Things can be very simple."

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They are self-proclaimed home bodies but enjoy traveling and trying out different restaurants. "It could be months ahead of time, and he's online picking out everywhere to go to eat." If they enjoy a dish, they may ask the chef for the recipe, which they add to their growing collection.

Cooking is their passion, and J.B. and Lori truly enjoy sharing the kitchen together. "There will be nights when we'll cook and have nice music on," J.B. shared. "We're not going anywhere, and we'll just have a fun evening." With their appetite for delectable food and love of cooking, they plan to share many more fun evenings together in the kitchen. NOW