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MARCH 2014

NOW

Constant Companions

A Vietnam veteran finds comfort and friendship with his service dog

Small Family, Big Love

At Home With Randy and Melissa Offill

So How Does Your Garden Grow?

Prepare for spring with these tips for vegetable planting

Strategies for Wealth

In the Kitchen With Jo Loveland



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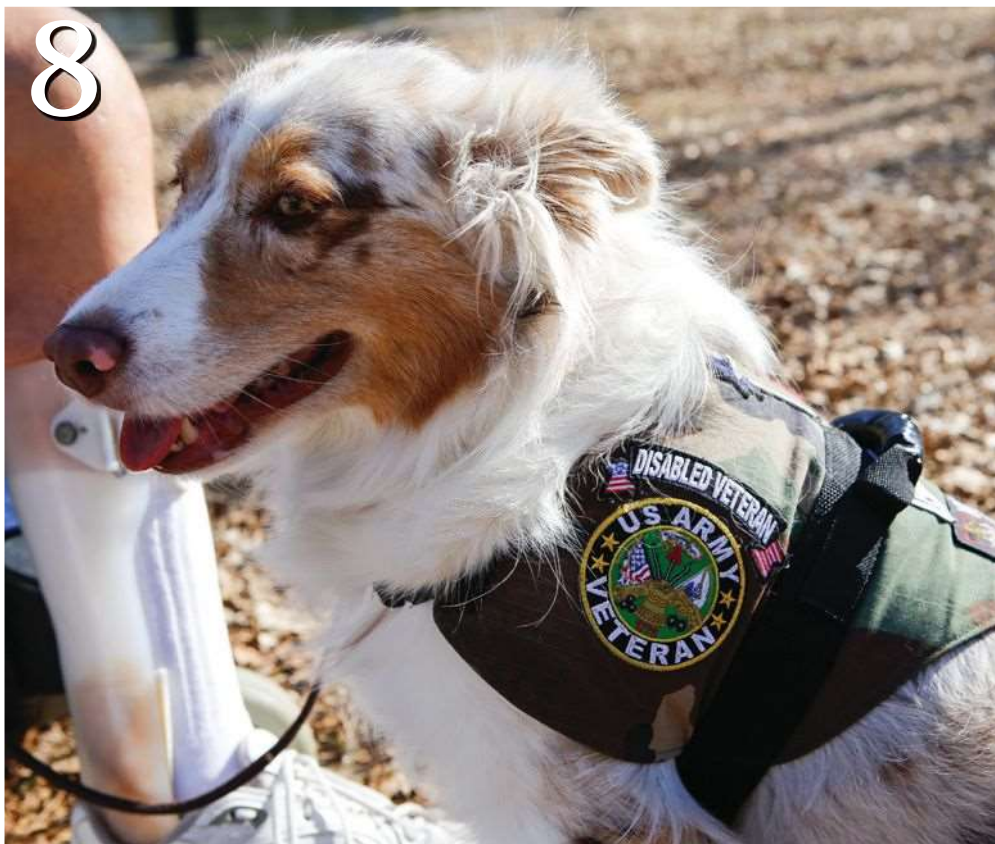


With his emotional support dog, Missy, by his side, Lee Poland lives more comfortably.

Photo by Sarah McVean.

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In The Kitchen With Jo Loveland

— By Amber D. Browne

For Jo Loveland, the presentation of what she cooks is almost as important as the food itself. “I love making it pretty, creative and, of course, delicious.” Jo tends a vegetable garden and enjoys cooking with fresh ingredients. She often substitutes some ingredients with a lower fat item to lighten up the dish.

She and her family love to entertain and often plan themed dinners. “We decorate, will dress up and have a menu planned,” she explained.

Jo collects recipes from magazines, the Internet and cookbooks and never hesitates to ask for a recipe after trying a delicious dish. She treasures recipes passed down from her mother and grandmother. “I have them in their original, handwritten form they gave me. I will pass these down to my girls one day.” **NOW**

Pecan Pie

1 1/2 cups light corn syrup
1/4 cup butter
1/2 cup sugar
3 eggs
Dash of salt
1 tsp. vanilla
Crust for single pie
1 cup of pecans, halved

1. Preheat oven to 325 F. Bring the first 3 ingredients to a boil in a saucepan. Boil gently for 5 minutes, stirring occasionally. Set aside to cool.
2. In a bowl, beat eggs, salt and vanilla together. Fold the mixture into the cooled syrup mixture.
3. Roll unbaked pie crust into pie pan. Spread pecans onto the bottom of the crust. Pour syrup and egg mixture onto pecans. Bake for 20 minutes, or until set.

Potato Soup

1 stick butter
1 rib of celery, chopped
1 small onion, chopped
2 cups vegetable broth
4 large potatoes, peeled and cubed
4 14-oz. cans condensed milk (divided use)
1 cup potato flakes
1/2 cup Velveeta cheese, cubed
8 bacon slices, fried and crumbled

1. Place butter, celery and onion in a skillet; sauté and set aside.
2. Place broth and potatoes in a large pot. Over medium heat, cook until potatoes are soft; mash potatoes in the pot.
3. Add celery and onion mixture, 3 cans of milk, potato flakes and cheese to the potatoes. Cook on low heat and stir until cheese melts.

4. Stir in additional 1 can of milk until the soup reaches desired consistency. Spoon into bowls and top with crumbled bacon. Serve hot.

Mom’s No-cook Fudge

1 lb. Velveeta cheese
1 lb. butter
4 lbs. powdered sugar
1 cup cocoa
1 tsp. vanilla
3-5 cups of pecans

1. Melt cheese and butter in a large pot.
2. Stir in powdered sugar, a little at a time. Stir in cocoa; then stir in vanilla. Add pecans.
3. Spread mixture onto a greased pan; cool. Cut into squares and serve.

Broccoli Salad

2 broccoli heads, finely chopped
1/2 cup purple onion, finely chopped
1 cup yellow raisins
1 cup walnuts
1 cup cashews
1 4.5-oz. pkg. real bacon bits
Honey mustard dressing

1. Mix first 6 ingredients in a bowl.
2. Right before serving, stir in just enough honey mustard dressing to coat the salad.

Fresh Cranberry Sauce

12 oz. fresh cranberries, finely chopped
1 20-oz. can crushed pineapple with juice
1 6-oz. box cherry or cranberry Jell-O

1. Mix all ingredients together; refrigerate until set.
2. The dish is best served a day after preparing, so the flavors blend together well.

To view recipes from current and previous issues, visit www.nowmagazines.com.