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M A G A Z I N E

NOVEMBER 2014

Living in the Season

At Home With Frank
and Betsy Jones

SPECIAL SECTION:
2014 Holiday
Shopping
Guide

Flight Path

Dennis Akins soars toward his dreams

Reflections
Planning the Perfect Party
Sharing Sweets
In the Kitchen
With Melinda Bradley

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ON THE COVER



Every fall, Frank and Betsy Jones enjoy sprucing up their yard.

Photo by Michelle Winters.

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Editor's Note

Hello, Friends!

The month of November includes a number of holidays and observances. Veterans Day falls on November 11, and community members will honor those who have served in the U.S. Armed Forces. The Parker County American Legion Post #163 will host a Veterans Day Parade in Weatherford on November 8.

If you are ready to kick your smoking habit, the Great American Smokeout on November 20 may be the perfect time to do so. Visit www.cancer.org to find tips on how to quit.

Thanksgiving falls on November 27. Many residents will travel to see loved ones or prepare meals in their own kitchens. Remember to share what you're thankful for on "turkey day." On Black Friday, local retailers will slash prices and offer discounts to entice shoppers into stores. If you choose to brave the crowds, I hope you get those unbelievable deals!

Enjoy yourselves!

Amber

Amber D. Browne
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In the Kitchen With Melinda Bradley

— By Amber D. Browne

Melinda Bradley learned to cook while standing on a high back chair at the counter in her grandmother's kitchen. She is now writing out family recipes to pass down to her daughters and nieces. "There is a lot of 'do it until it looks and tastes right,' so trying to pin down a recipe is tough."

Finding inspiration from what is in her cabinets and refrigerator, Melinda creates delicious recipes for her husband, Joe, and her two daughters, Madison and Blair. "The problem with that is the recipe is sometimes hard to recreate, because you can't remember what all you put in it," Melinda stated. "Everything in our family relates to food! Luckily, everyone pitches in when we all get together." **NOW**

Pasta Salad

12 oz. rainbow rotini pasta
 1 14-oz. can artichoke hearts, drained and chopped
 1 small purple onion, chopped
 12 oz. cherry tomatoes
 1 6-oz. jar green olives, drained
 4 oz. feta cheese with tomato and basil
 1 16-oz. bottle Kraft Greek Vinaigrette Dressing

1. Cook, drain and cool pasta. Mix in remaining ingredients and serve.

Brisket Tacos

Brisket:
 4 lbs. beef brisket or lean roast, trimmed
 1 large onion, chopped
 10 black peppercorns
 4 dried bay leaves

3 cloves garlic, crushed
 2 serrano peppers, chopped
 1 Tbsp. salt

Chipotle Dressing:
 1/4 cup olive oil
 1/4 cup fresh lime juice
 1/4 cup red wine vinegar
 2 cloves garlic, chopped
 2 tsp. salt
 1/2 tsp. pepper
 1 7-oz. can chipotle peppers in adobo sauce, to taste

1. *For Brisket:* Put all ingredients in a Crock-Pot and cover. Cook on high for 4-6 hours, or until meat is tender.
 2. Remove brisket and shred with two forks. Return shredded meat to Crock-Pot and keep warm.
 3. *For Chipotle Dressing:* In a blender, pulse first 6 ingredients until mixed. Drain the

chipotles, pouring the adobo sauce into the blender. Add as many chipotles as desired and puree.

4. Serve brisket in fresh tortillas. Top with the chipotle dressing.

5. (You can add other toppings to the tacos, including red onion with lime juice and cilantro, shredded cabbage or guacamole.)

Mashed Potato Salad

3-5 lbs. potatoes, peeled and cubed
 1 10-oz. jar Durkee Famous Sauce
 1 small onion, chopped
 1 10-oz. jar dill pickle relish
 Salt and pepper, to taste

1. Boil potatoes in salted water for about 20 minutes, or until tender. Drain potatoes and mash with a hand mixer.

2. Add remaining ingredients. Stir to combine. Serve warm or cold.

Vegetable Casserole

Vegetables:

1 16-oz. can LeSeur peas, drained
 1 12-oz. can white shoepeg corn, drained
 1 16-oz. can French-style green beans, drained
 1 10.5-oz. can cream of celery soup
 3/4 cup sour cream
 1/2 medium white onion, chopped
 1 cup cheddar cheese, grated
 Salt and pepper, to taste

Topping:

1 stick butter, melted
 1 stack Ritz crackers, crushed
 1/4 cup slivered almonds

1. *For vegetables:* Mix first 3 ingredients in a 9x13-inch casserole dish. Mix in remaining ingredients.

2. *For topping:* Mix all ingredients and sprinkle onto vegetable mixture. Bake at 350 F for 30-40 minutes. (For a larger crowd, the vegetable ingredients can be doubled but the topping ingredients can remain the same.)

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