



THE DRUMMER



HOLIDAY SHOPPERS Special Edition

Published by the Wright County Journal-Press, Inc. • P.O. Box 159, Buffalo, MN 55313 • (763) 682-1221

BLACK FRIDAY SAVINGS

~ AND ~ HOLIDAY SEASON SALE

WALL-TO-WALL CLEARANCE! NEW MODELS COMING ~ NEED SPACE!



Prices too low to advertise!

SCRATCH & DENT
CLOSE-OUTS

NEW MODELS
FLOOR
MODELS

Family Owned Since 1957

VERGIN SALES

Whirlpool® KitchenAid® MAYTAG®

Hwy. 55 & Main St. • Rockford • 763-477-6651

verginfurnitureandappliancesales.com

Mon.-Fri. 9 am-6 pm • Sat. 9 am-4 pm



AMANA® MAYTAG®

Whirlpool® KitchenAid®

®Registered Trademark/™ Trademark of Whirlpool, U.S.A. ©2021 Whirlpool Corporation. All rights reserved. For further information on Whirlpool® Home Appliances, visit www.whirlpool.com or call 1-800-253-1301.



A division of Centra Sota Coop

**CLOSED
THANKSGIVING
DAY**

**Buffalo Country Store's
Annual Thanksgiving
BIRDSEED SALE**
Nov. 20th-26th, 2021

Super-HOT Savings!

**BLACK OIL
SUNFLOWERS 50 lb. \$21.99**

Cardinal Blend 40 lb. \$27.99

Special Blend 40 lb. \$18.99

Peanut Parts 50 lb. \$44.99



#2 SUNFLOWER CHIPS 50 lb. \$29.99

Sale prices will not be honored before or after sale dates. All purchased items must be picked up during sale dates. Maximum 5 bags on each individual item. While supplies last. Not valid with other offers.



**15% OFF
ALL BIRD
FEEDERS**

MUST HAVE COUPON - EXP. 11/26/21

IN-STOCK ONLY. Not valid with any other offers. Valid at the Buffalo Country Store Only. While supply lasts.

101 8th St. NE, Buffalo, MN • 763-682-6179



**\$2.00 OFF
ANY BAG OF
BIRDSEED**

20 lbs. or Smaller
Must be valued at \$10 or more

MUST HAVE COUPON - EXP. 11/26/21

IN-STOCK ONLY. Valid on up to 2 bags. Not valid with any other offers. Valid at the Buffalo Country Store Only. While supply lasts.

101 8th St. NE, Buffalo, MN • 763-682-6179



A division of Centra Sota Coop

101 8th St. N.E., Buffalo, MN
East of the intersection of
Hwy. 55 & Hwy. 25

763-682-6179 or 763-682-2783

www.centrasota.com

HOURS: Mon.-Fri. 8 am-6 pm; Sat. 8 am-4 pm; Sun. 9 am-2 pm



**Now
We're
Cookin'**

This year The Drummer test kitchen cooks put together some great make-ahead and easy recipes that would be perfect for a Christmas morning brunch.

**Baked Blueberry
Ginger Pancake**

Prep/Total Time: 30 min.
Yield: 9 servings



2 lg. eggs, room temp.
1-1/2 c. 2% milk
1/4 c. butter, melted
2 c. all-purpose flour
2 T. sugar
3 tsp. baking powder
1-1/2 tsp. ground ginger
1/2 tsp. salt
2 c. fresh or frozen
unsweetened blueberries
Maple syrup

Preheat oven to 350°. Combine eggs, milk and butter. Whisk the next 5 ingredients; add to egg mixture. Spoon batter into a 9-in. square baking pan coated with cooking spray. Sprinkle blueberries over top.

Bake until a toothpick inserted in center comes out clean, 20-25 minutes. Cut

into squares; serve with warm maple syrup.

**Make-Ahead
Brunch Cups**

Prep Time: 30 min
Total Time: 60 min
Yield: 12 servings



1 bag (30 oz.) frozen country-style shredded hash brown potatoes
3/4 c. condensed Cheddar cheese soup (from 10-3/4 oz. can)
12 eggs
2 T. butter
3/4 c. cooked real bacon

Cookin'

Continued on Page 4

HAPPY HOLIDAYS!

**SPECIAL
FINANCING
AVAILABLE***

**New Radius®
Zero-Turn
Mowers**

eXmark



**Starting at
\$5,899.99**

A-1

*See Dealer for Details

**OUTDOOR
POWER 763-420-2748**

Your Power Equipment Specialists

Co. Rd. 10 & 116
7630 Commerce St., Corcoran, MN
www.a1outdoorpower.com

THREE DAYS ONLY

NOVEMBER 24, 26, AND 27

\$5 OVER COST
ON ALL INSTALLED GOODYEAR
PASSENGER OR LIGHT TRUCK TIRES

ASK US HOW YOU CAN RECEIVE
FREE INSTALLATION DURING
THIS GREAT SAVINGS EVENT*



ULTIMATE ALL SEASON



TRUCK ON ROAD



TOURING COMFORT



TRUCK OFF ROAD



WINTER TRACTION

WINTER READINESS PACKAGE

\$49⁹⁹
PLUS TAX
& FEES



INCLUDES:

- TIRE ROTATION
- BRAKE INSPECTION
- TEST BATTERY STRENGTH
- TEST ANTI-FREEZE STRENGTH
- A WRITTEN MULTI-POINT INSPECTION OF KEY VEHICLE COMPONENTS
- CONVENTIONAL OIL CHANGE UP TO 5 QTS AND FILTER.

MUST PRESENT COUPON TO GET THIS PRICE.
APPLIES TO MOST VEHICLES. NO OTHER DISCOUNTS APPLY.
SEE ASSOCIATE FOR DETAILS. EXPIRES 12/31/21.

CHOOSE YOUR SAVINGS SPEND THIS & SAVE THIS

- \$100-\$199 SAVE \$15!
- \$200-\$399 SAVE \$30!
- \$400-\$799 SAVE \$45!
- \$800-\$999 SAVE \$55!
- \$1000-UP SAVE \$100!

EXCLUDES TIRES AND BATTERIES
VALID THROUGH 12-31-21
NO OTHER DISCOUNTS APPLY

SAVE EVEN MORE!

GET UP TO

\$200* BACK

GET UP TO

\$100 BACK

+

AN ADDED
BONUS OF UP TO
\$100 BACK

ON A SET OF 4 SELECT
GOODYEAR® TIRES

WHEN YOU USE THE
GOODYEAR CREDIT CARD

GOODYEAR
MORE DRIVEN
OFFER VALID THROUGH 12-31-21



HEARTLAND
TIRE
WE CAN DO THAT.

MONTICELLO 4111 Cedar Street
763-271-1300



WWW.HEARTLANDTIRESERVICE.COM

GOODYEAR
MORE DRIVEN

*Get up to \$100 Back on a set of 4 select Goodyear® Tires, plus an Added Bonus of up to \$100 More when you use the Goodyear Credit Card. Subject to credit approval. By online or mail-in rebate. Rebates paid by Goodyear Prepaid Mastercard®. Offer ends 12/31/2021. Terms and conditions apply. See store for full details.

BLACK FRIDAY SAVINGS
NOVEMBER 26TH
ONE DAY ONLY

OIL CHANGE BOOK CLUBS

BUY ONE GET ONE **FREE**

- YOU GET 8 OIL CHANGES FOR ONLY ~~\$99⁹⁹~~ **\$99⁹⁹***
- HIGH MILEAGE 8 OIL CHANGES ~~\$149⁹⁹~~
- FULL SYNTHETIC 8 OIL CHANGES ~~\$249⁹⁹~~

EACH BOOK CONTAINS 4 OIL CHANGE COUPONS

- Up to 5qts oil & filter
- Chassis lube if applicable
- Multipoint component inspections
- Top off fluids



*Plus Taxes & Fees

HOME OF THE FREE LOANER CAR

OUR FLEET OF OVER 60
LOANER CARS IS WAITING
FOR YOU. WHILE WE
SERVICE YOUR CAR, YOU
CAN DRIVE OURS FREE.

* SEE ASSOCIATE FOR
DETAILS.



Looking for gift ideas?

Neil's Floor Covering has a wide selection of **first grade** flooring choices, including several DIY products, gift certificates and area rug options. Stop by during our regular show room hours or call for an appointment.

Show room hours:

Mon-Thurs, 8:30 a.m. to 5:30 p.m.;
Fridays, 8:30-5 p.m.
Saturdays, appointment only

Outside show room hours, text or call 612-759-3856 or send an email through our website.

NEIL'S FLOOR COVERING

CARPET • TILE • VINYL • HARDWOOD
COMMERCIAL • RESIDENTIAL

270 State Hwy. 55 NE, Buffalo ♦ 763.684.0600 ♦ neilsfloorcovering.com

Your Search for the
PERFECT GIFT IS OVER!

TRAIN FOR THE REST OF THE YEAR FREE!



Kick off the Holiday Season.

Visit dojokarate.com to reserve your spot.

Limited Availability. NO EXPERIENCE NEEDED!

New students only. Some restrictions may apply.
Cannot be combined with any other offer. Exp. 12/31/2021.

763-684-1000

DOJO KARATE

Cookin'

Continued from Page 2
pcs. (from a jar or pkg.)
1-1/2 c. shredded Cheddar cheese (6 oz.)

Total time: 40 mins
Yield: 12-30 muffins



Spray 24 regular-size muffin cups with cooking spray. Cook potatoes on stovetop as directed on bag.

Spoon potatoes evenly into muffin cups, about 2 tablespoons each; press down into cups. Spoon heaping teaspoon soup on top of potatoes in each cup.

In large bowl, beat eggs until well blended. In 10-inch skillet, melt butter over medium heat. Add eggs; cook and stir until scrambled and set. Spoon eggs evenly over soup in cups. Sprinkle each with about 1/2 tablespoon bacon and 1 tablespoon cheese. Refrigerate 8 hours or overnight.

At serving time, heat oven to 350°F. Bake about 30 minutes or until thoroughly heated and cheese is melted.

3 c. all-purpose flour
1 T. baking powder
1/2 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. pumpkin pie spice
1 c. (2 sticks) butter, softened

1 c. sugar
2 lg. eggs, room temp.
1 cup milk
1 tsp. vanilla extract

Cinnamon Sugar Topping:
1/2 c. (1 stick) butter
1 c. sugar
2 tsp. ground cinnamon

To make the muffins:
Preheat the oven to 350 degrees. Line the muffin tins with liners.

In a medium bowl whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg and pumpkin pie spice.

In a large bowl cream the butter and sugar together with a hand mixer or in a stand mixer until fluffy. Add the eggs, one at a time, beating after

Cookin'

Continued on Page 9

Breakfast Tator Tot Casserole



1 lb. breakfast sausage, browned, drained
6 strips bacon, cooked, crumbled
1/2 c. cubed, cooked, ham
2 c. shredded cheddar cheese
4 eggs, beaten, add pepper if you like
2 c. milk, mix with eggs
2 lbs. Tator Tots

Preheat oven to 350 degrees. In a 9x13" pan, layer the sausage, bacon & ham first, then cheese. Pour the egg mixture over meat and cheese. Cover pan with Tator Tot layer.

Bake 45-50 minutes. Let rest 5-10 minutes before serving. Quick, easy and you can make it ahead. Yield: 8 servings

Cinnamon Spice Donut Muffins

Prep time: 15 mins
Cook time: 25 mins

Give her something she **REALLY WANTS** this Holiday Season!

Remote Starts
~ Professionally Installed ~
Starting at **\$399**

Weather Tech Floor Liners...
The Best Deal Around!

TRUCK MATE TOPPERS
TOPPERS & TRUCK ACCESSORIES
Hours: M-F 9-5:30, Sat. by appt.
Hwy. 55 E., Annandale • 320-274-3008



Toast to good health with *traditional wassail*

The practice of wassailing is a time-honored tradition that has spanned centuries. When wassailing, people go door-to-door, singing and offering a sip of drink from something called a wassail bowl. Most do it to spread holiday cheer and wish good health on their neighbors.

The word "wassail" is derived from the Anglo-Saxon phrase "waes hael," which loosely translates to "good health" or "be whole." Wassailing remains popular in some communities, though caroling has overtaken it as a way to spread cheer through singing.

Wassail drink was originally made from mulled ale, curdled cream, roasted apples, eggs, cloves, ginger, nutmeg, and sugar,



There are many versions of wassail beverages, including this "Traditional Wassail," courtesy of "The Farmer's Almanac."

according to the holiday customs and traditions resource WhyChristmas. Most wassails are now mulled ciders, which are popular in late fall — notably around Thanksgiving. Wassail was traditionally enjoyed on Twelfth Night (January 5 or 6), but it can be used to toast to good health and merriment at any time during the holiday season.

There are many versions of wassail beverages, including this "Traditional Wassail," courtesy of "The Farmer's Almanac."

Traditional Wassail

Serves 8 to 12

5 to 6 lg. baking apples, peeled & cored (such as

Baldwin, Gravenstein, McIntosh, or Stayman Winesap)

1 c. sugar

2 qts. beer or ale

2 cinnamon sticks, broken

in half, or 2 tsp. ground

cinnamon

1 tsp. ground ginger

Zest of 1 lemon

Wassail

Continued on Page 15

Finders Keepers

GIFT & CONSIGNMENT

UNIQUE HANDMADE GIFTS

Mittens • Soaps • Gnomes
Holiday Towels & More!

Shop Small Business Saturday, Nov. 27th!

HOLIDAY HOURS: Tues. & Wed. 10-5
Thurs. & Fri. 10-6 • Sat. 10-5

Hwy. 25 & Third St., Monticello

LAST MINUTE WINTERIZATION! Don't Wait... Snow & Cold Will Be Here Soon!



WE ARE YOUR WINTERIZATION HEADQUARTERS
ON ALL SKI BOATS! Call to get on our schedule

"Just a nice place to do business!"



A-1 MARINE INC.
www.a1marineinc.com • Hwy. 55 W • Annandale, MN

320-274-8227

Serving this area for 36 years!

WE CARRY FRESH CUT CHRISTMAS TREES

Shop for your tree and more indoors!

- Flower Farm Grown Poinsettias
- Fresh Cut Minnesota Spruce Tips
 - Wreaths • Fresh Greens
 - Garland • Decorative Picks

The **Flower Farm**

Garden Center
& Greenhouse

763-972-2311 | ottenbros.com

Hours: M-F 9-5, Sat 10-4, Sun 11-4

3 Miles West of Delano on HWY 12



'Tis the **Holiday Baking** 'Season

One of the best parts of the holidays is the aromas and flavors of the season, from walnuts and cinnamon to peppermint and nutmeg. Sweet treats and mouthwatering desserts can bring family and friends around the table to celebrate the season together, one bite at a time.

During your festive gatherings this year, choose walnuts as the star baking ingredient. As many home cooks turn to wholesome ingredients that offer health benefits this holiday baking season, California walnuts make for a perfect addition to almost any dish and are an excellent source of omega-3 ALA (2.5g/oz). With a buttery flavor that elevates traditional and modern recipes, home bakers can do more with

walnuts in the kitchen.

Part pumpkin, part cheese-cake, this Walnut Pumpkin Cream Cheese Tart spices up the classic pumpkin pie recipe. Top it, or other favorite desserts, with light and airy Vanilla Walnut Whipped Cream flavored with honey and vanilla to complement festive dishes.

This holiday season, pick up a bag of walnuts for all your baking needs. To discover more festive dessert ideas, visit walnuts.org.

and puree until light and fluffy. Store tightly covered in refrigerator until ready to use.

Walnut Pumpkin Cream Cheese Tart

Total time: 2 hours, 30 minutes
Servings: 12

Sweet Tart Crust:

1-1/4 c. flour
1/3 c. California walnuts, finely chopped
1/3 c. powdered sugar
1/3 c. salted butter, softened
1 lg. egg
Nonstick cooking spray

Filling:

1 can (15 oz.) pumpkin
4 oz. low-fat cream cheese, softened



Vanilla Walnut Whipped Cream. All materials courtesy of Family Features. Source: California Walnuts

1/2 c. brown sugar, packed
2 tsp. pumpkin pie spice
1 tsp. vanilla extract

Holiday Baking

Continued on Page 14

STOCK UP SALE!

Now is the perfect time to buy for your favorite seamstress or simply stock up for those fun winter projects!

BUY ONE GET ONE* 50% OFF Sewing Needles



ALL THREADS 20% OFF

SALE ON THREADS
For Sewing, Serging, Embroidery & Quilting, and Notions

GIFT CERTIFICATES AVAILABLE!

Dakota Collectibles are On Clearance to make room for new designs!

Sale good through Dec. 2021.



SEW GOOD
SEWING CENTER, LLC

4105 Cedar St., Monticello • 763-314-0477
~ SewGoodSewing.com ~

*Must be of equal or lesser value. Not valid with other offers or coupons. In-stock only.

HOURS

Monday & Tuesday 10-6;
Wednesday-Friday 10-5;
Saturday 10-1



SALES • SERVICE • CLASSES • NOTIONS • THREADS • PATTERNS

Vanilla Walnut Whipped Cream

Total time: 8 minutes
Servings: 14

2-1/2 c. California walnuts, divided
1 c. water
2 T. powdered sugar
1-2 tsp. honey, divided
1 tsp. vanilla extract
1 pinch salt

In blender, puree 2 cups walnuts and water 2 minutes, or until light and fluffy.

Add powdered sugar, 1 teaspoon honey, vanilla extract and salt; blend 30 seconds. Add remaining honey if sweeter taste is desired.

To achieve thicker whipped cream, add remaining walnuts



Love INC - Big Woods
Love In the Name of Christ

Shop Local • Shop Thrifty
Shop to Support a Great Cause!

16 1st Ave. S., Downtown Buffalo • 763-682-6820

www.loveincbigwoods.org

RELIABLE AUTO CARE 763-682-3222

WE KEEP SANTA'S "SLEIGH" IN TOP CONDITION!

WE DO...
Tires, Brakes, Diagnostics, Oil Changes, Suspension, Steering, & Much More!



BUILD YOUR OWN COUPON

Example: **\$10.00 OFF** over \$100.00
\$20.00 OFF over \$200.00
\$30.00 OFF over \$300.00

*Excludes tires & batteries. Up to \$30.00. Not valid w/any other offers. Expires Dec. 31, 2021. **MAINTENANCE SPECIAL!**

OIL CHANGE

With Coupon

NORMAL CONVENTIONAL OIL:

GOOD..... \$21.99* Extends 3,000 mi.

SEMI-SYNTHETIC:

BETTER... \$39.99* Extends 5,000 mi.

FULL SYNTHETIC:

BEST..... \$59.99* Extends 7,500 mi.

FREE! Brake Inspection FREE! Tire Check

FREE! Battery Check FREE! Coolant Check

*Plus Tax. Incl. most cars & light trucks. Up to 5 quarts of oil. Not valid w/any other offers. Expires Dec. 31, 2021. **MAINTENANCE SPECIAL!**

TRANSMISSION FLUSH

Synthetic **\$129.95***

COOLANT FLUSH
\$129.95**

*Prices Plus Tax. **Depending on year, make & model of vehicle. With Coupon. (Some vehicles require special fluids at add'l charge.) Not valid w/any other offers. Expires Dec. 31, 2021. **MAINTENANCE SPECIAL!**

RELIABLE AUTO CARE, INC.

1018 Hwy. 55 E., Buffalo, MN • 763-682-3222
www.reliable-autocare.com

BUFFALO HRS: MON.-THUR. 7 AM-5 PM; FRI. 7 AM-4 PM

Jeff & Kris Jackson Owners



BACK TO THE BASICS

Black Friday Weekend Deals • Same Great Deals all 3 Days
Wed 11/24: 10-5 Black Friday 11/26: 9-5 Small Business Sat: 9-5

\$16.00
Joggers
Tees
Hats
Mittens
and
Gloves

\$8.00 Slippers
\$8

\$12.00 Bralettes and Scarves



All materials courtesy of Family Features. Source: Chinet.

5 Hacks for Holiday Hosting

It may feel impossible to fit even more into already jam-packed days, but when the holidays roll around, entertaining and celebrating always find a way. Fortunately, you can find some shortcuts when hosting that offer plenty of festive style while also helping you avoid stressing over every detail.

This year, rely on some time-saving hacks so you're not just throwing the holiday party, but enjoying some seasonal fun of your own.

• Repurpose with purpose. There's no need to make time for a trip to the store or to spend a bundle on party supplies. A pretty, oversized flowerpot or planter that has been cast aside for winter makes a perfect tub for icing down beverages. When it comes to decor, you can cover any old box with some of last year's leftover holiday paper to add some colorful touches around the home. A similar idea: wrap canvas art or other frames in pretty paper to extend the theme up the walls.

• Make easy attractive. Most holiday celebrations center on the food, but it's still an area where you can shave some time. For example, a simple but attractive option like the wide selection of Chinet Classic White products is designed for practical use. They do not bend, fold or leak, and are strong enough for extra helpings no matter the occasion.

For a more elegant affair, the Chinet Cut Crystal collection is the only fully coordinated line of disposable plates, cups, cutlery and wineglasses. Guests will barely realize they're not using the good china, but you'll definitely notice when you're able to

• Fill the freezer. Whether your holiday entertaining is more impromptu in nature or you host a single sizable shindig, keeping a well-stocked

Holiday Hosting

Continued on Page 15

Stocking Stuffers!

- Teacher
- Grandma
- Mom
- Dad

Klatt
True Value

Buffalo ~ 763.682.2436

RUGSUCKERS, INC.
763-614-7279

- Carpet & Area Rug Cleaning
- Upholstery Cleaning
- Stain & Odor Removal
- Automotive Carpet Cleaning
- Stone, Tile & Grout Cleaning (Floors, Walls, Counters, etc.)

www.rugsuckersinc.com

BASE PRICING:
 \$100.00 for first 2 rooms (up to 300 sq. ft.)
 \$25.00 Additional Room
 \$100 Minimum Charge (Spot Removal)
 Hard Floor Cleaning - Starting at \$1.25 sq/ ft.

GREAT HOLIDAY GIFT IDEAS!

NEBO BUY 3 DEAL
 REDLINE 6K, MYCRO Headlamp, & REDLINE FLEX For \$99
 Actual Retail Value \$175

Polar Fleece Gloves
 100 gram - \$5.99

Cap, Beanie, & Sock Bundles
 6 Pairs - \$16.99

Mens & Womens CAT Clothing - Checker Flannel Shirt ...\$32.99

Under Armour Hoodies \$10.00 OFF

Dickies Shirt Jackets \$10.00 OFF

Bearpaw® Winter Boots ...\$10.00 OFF

Red Wing®, Irish Setter Hunting/Work Boots ...\$20.00 OFF

Danner® & LaCrosse® Boots ...\$20.00 OFF

MANY IN-STORE SALES THROUGHOUT THE SEASON!
 Stop in and see for yourself!
 Wide Selection of Toys, Gifts, Home Decor, Clothing, Bird Supplies, & Much More!

CENEX The COUNTRY STORE
 Hwy. 55, Maple Lake • 320.963.6074

BUFF 'N' GLO CAR WASH

Castrol

Soft Wash Automatic Wash
 5 Self-Service Bays & Vacuums

CAR WASH OPEN DAILY 8 AM - 9 PM

FastPass UNLIMITED Wash Plans

Wash as many times as you like!
 Unlimited Washing starting at

\$19.99
 Plus Tax • Per Month
 Stop In & Sign Up Today

FREE VACUUMS

GIFT CARDS AVAILABLE FOR CAR WASHES, & XPRESS LUBES

Locally Owned & Operated for Over 38 Years!

Like us on Facebook
 Located between Target & Cub • HWY. 55 EAST • BUFFALO
 Visit our Website: www.buffnglo.com • 763-682-5275



Delightful Dishes to Dazzle Holiday Guests

Entertaining guests during the holidays isn't just about a main course that calls all to the table. What often makes a festive gathering more fruitful is a spread of delicious appetizers, delightful drinks and divine desserts that keep loved ones coming back to the kitchen for more.

For appetizing dishes from the first guest at the house to the last out the door, you can heighten the flavor and appearance of favorite recipes with one simple ingredient: apples. Ranging from tart to sugary sweet, finding the right balance for your palate is key. Scent can also influence taste, especially when you have a balanced sweetness with an uplifting, fresh aroma.

Turn to an option like Envy Apples this holiday season for satisfying texture and taste with a consistently balanced, refreshing sweetness coupled with a crisp, elegant crunch. They make for an easy snack when eaten fresh out of hand but are also perfect for holding over pre-dinner appetites in small plates like this Bellissimo Brie Melt or Apple Stuffing Bites with Rosemary Gravy.

The versatile flavor of apples isn't just limited to foods, however. For the adults in the room, Pumpkin Spice Apple Cider with a splash of bourbon is a seasonally appropriate way to quench thirst and break the ice. Simply omit the bourbon for a kid-friendly version so the whole party can savor a sip.

Find more sweet holiday recipes at EnvyApple.com.



Apple Oat Crumble and Citrus Caramel Topping. All materials courtesy of Family Features. Source: Envy Apples

This Holiday Season, SHOP SECONDHAND FIRST!

Unique Gifts • Vintage Finds • Flea Market Fare
Plus... Holiday Decor • Trees • Lights • Gift Items and More!

BLACK FRIDAY

9 AM-5 PM

75% OFF

GREEN-Tagged & YELLOW-Tagged ITEMS

SMALL BUSINESS SATURDAY
EARLY BIRD SALE • 7-10 AM

50% OFF ENTIRE PURCHASE



Wise Penny
Thrift Shoppe



310 Brighton Ave. S
Buffalo, MN
(Across from Target)
763-682-4178
www.thewisepenny.com
Store Hours:
Mon.-Thurs.: 10 AM-6 PM
Friday: 9 AM-5 PM
Saturday: 9 AM-4 PM



Apple Oat Crumble and Citrus Caramel Topping

3 T. sugar
1/2 tsp. ground cinnamon

2 Envy Apples, diced into large cubes
1 T. lemon juice
1/2 c. brown sugar
1/2 c. all-purpose flour
1/2 cu. old-fashioned oats
1/2 c. cold butter, diced small
1/2 c. caramel
1/4 tsp. salt
1/2 orange, zest only

Delightful Dishes
Continued on Page 11

Buffalo
Monticello



BRENNER
DENTAL GROUP

Proudly Serving the Buffalo, Monticello,
and Surrounding Communities!

(763)682-2101

www.BrennerDentalGroupMN.com



Loch Jewelers MONTICELLO, MN | 763.295.3771

LIMITED TIME OFFER
BLACK
FRIDAY
Sale

November 26-27th
DOORS OPEN AT 10AM

DOORBUSTER

FREE PEARL EARRINGS WITH \$99 PURCHASE!

STOP IN AND VIEW OUR
2021 Holiday Catalog!

*DOORBUSTER PEARL EARRINGS ARE WHILE SUPPLIES LAST.
THIS OFFER IS VALID THROUGH 11/27/2021. SEE STORE FOR DETAILS.

Edina Realty

ANNANDALE
www.EdinaRealty.com

Located on
Main Street
64 Oak Ave. S.

Premier
Listing
Specialists
for...

- Waterfront
- Residential
- Acreage
- Hobby Farms

Give Thanks

If You're Thinking About Selling - Don't Wait!
Ask about our proven results and *WOW* factor service.



JIM SPLINTER
320-980-0560



RICK SEAGRAVES
320-282-5656



PATRICK SPLINTER
612-437-1383



RON SHERWOOD
763-442-5949



NANCY LOIDOLT
651-235-3709

Cookin'

Continued from Page 4

each one until just incorporated. Pour the milk into a small bowl. Add the vanilla and stir to combine. Beat a third of the vanilla milk into the butter mixture until incorporated, then a third of the flour mixture until incorporated. Repeat in thirds until everything is combined. Do not over mix.

Fill the muffin liners three-fourths full. Bake standard size muffins for 25 minutes or mini muffins for 18 minutes. Test the doneness by inserting a toothpick in the center of a muffin. The muffins are done when the toothpick comes out clean.

To make the topping: Melt butter in a bowl just wide enough to fit muffins. In a small bowl combine the sugar

and cinnamon. As soon as the muffins are cool enough to handle, dip the tops into the melted butter. Then dip into the cinnamon sugar mixture. Serve warm.

Baked French Toast Casserole

Prep Time: 15 mins
Cook Time: 45 mins
Total Time: 1 hr
Yield: 10 servings



8 lg. eggs
1 c. heavy whipping cream

2 c. milk
6 T. light brown sugar
1-1/2 tsp. ground cinnamon
1/2 tsp. Kosher salt (a little less if using table salt)
1 T. vanilla extract
1 lb. loaf of french bread or cinnamon bread
2 T. softened butter for greasing baking dish

For the Topping:
4 T. light brown sugar, packed
4 T. granulated sugar
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
2 T. cold butter

Lightly butter the bottom and sides of a 9x13" baking dish. Cut bread into 1 inch chunks and place in dish.

Crack the eggs into a large mixing bowl and whisk to combine. Add the cream and milk, brown sugar, cinnamon, salt and vanilla and mix well. Pour evenly over the bread cubes.

Gently toss the bread around a little to make sure the top and bottom pieces all get dipped in the egg mixture. Spread out evenly, cover dish, and refrigerate overnight.

At this point you can quickly make the topping before hand, and leave it in the fridge overnight.

For the topping: Place brown sugar, white sugar, cinnamon and nutmeg in a bowl and stir to combine. Cut cold butter into small chunks and add to the bowl. Use a pastry cutter or your hands to combine the mixture until

crumbly. Cover and refrigerate until morning.

When ready to bake pre-heat oven to 350 degrees F. Uncover your French toast pan and sprinkle the topping evenly over top. Bake for 40-50 minutes or until top is golden brown and egg mixture is set at the bottom. (It only takes me about 43 minutes to bake, but time may vary depending on your oven).

Allow French toast to cool

Nov. 21, 2021 The Drummer Holiday Shopping Guide 9

Crockpot Overnight Breakfast Casserole

Prep Time: 30 min
Cook Time: 8 hrs
Total Time: 8 hrs 30 min
Yield: 8 servings

1 lb. package frozen shredded hash brown

Cookin'

Continued on Page 10

ONE STOP SHOP!

SOMETHING FOR EVERYONE FROM 1 TO 101

Lakeview Antiques & Collectables
15 1st Ave. So., Buffalo
Hours: 10:00 am - 6:00 pm Daily

Holiday Bonus Buck

"Be thankful for books and the people who write. The beauty of words warm these crisp, early nights. Give books to your family, share books with a friend. The common-bond of reading makes *magic* in the end!"

SEASONS READINGS!

Featuring:

- Local Authors
- MN Weatherguide Calendars
- Christmas Piano Music, etc.

Book Break

New & Used Books, Music & DVDs

63 Birch Ave., Downtown Maple Lake • 320-963-1918
bookbreak20@gmail.com Open: Wednesday-Friday 10-5, Saturday 10-4

Black Friday Wine Sale!

25% Off All Bottled Wine

Friday, November 26th, 2021

Not all wines are eligible for discount. See store for details.

Pouring Profits into the Community Since 1938

Buffalo
WINE & SPIRITS

HIGHWAY 55 STORE:
621 Hwy. 55 E.
763-682-2234

DOWNTOWN STORE:
122 First St. S.
763-682-1138

HOWARD LAKE STORE:
733 6th St.
320-543-2038

ALL STORES ARE OPEN NORMAL HOURS THANKSGIVING EVE & BLACK FRIDAY

BuffaloWineAndSpirits.com

All stores are closed Thanksgiving Day.

SAVE \$\$\$

CJ's

DEAL DEPOT

FALL

Barbecue SALE

Find All of Your Grilling Needs Here!

GREEN MOUNTAIN PELLET GRILLS

Every flavor of cooking pellets for grilling and a wide selection of grilling supplies!

Now Carrying MYRON MIXON Grilling Sauces

Exclusive Seller of PIT BARREL COOKERS

THANKSGIVING TURKEY SUPPLIES

Turkey Brine - \$19.95
New Rubs - \$9.95

65 Maple Ave. N. • Maple Lake, MN
Located West of Maple Lake on Hwy. 55 & Maple Ave.
320-963-5996 • www.CJsDealDepot.com Hours: Mon.-Sat. 9-4, Sun. Closed

BLACK FRIDAY SPECIAL!

ONE DAY ONLY!

VALID NOV. 26th ONLY!



5 LBS FROZEN LEAN GROUND BEEF
(1 LB. PKGS.)

ONLY \$18.00*

* WITH ADDITIONAL \$25.00 RETAIL PURCHASE.
LIMIT 1 OFFER PER FAMILY. WHILE SUPPLIES LAST!

HOURS: MON.-FRI. 8:30-6; SAT. 8:30-3; SUN. CLOSED

**401 EAST CENTRAL AVE.
ST. MICHAEL, MN**

763-497-2455
WWW.DEHMERS.COM

Dehmer's
EST. 1924
OLD FASHIONED MEAT MARKET & DELI

Find us on Facebook



EXPERIENCE THE STRENGTH OF 500.

It's hard to believe the best can be even better. But with extensive feature upgrades, increased visibility and a more comfortable cab, Bobcat® 500 platform loaders defy the odds.

Authorized Bobcat Dealer
Farm-Rite Equipment, Inc.

Dassel, MN 888-679-4857	Willmar, MN 877-484-3211
St. Cloud, MN 844-262-2281	Long Prairie, MN 320-732-3715

www.farmriteequip.com

Bobcat® and the Bobcat logo are registered trademarks of Bobcat Company in the United States and various other countries. 13-B087



Cookin'

Continued from Page 9



potatoes
1/2 lb. breakfast sausage
1/2 lb. bacon cooked & crumbled
2 c. shredded cheddar cheese, divided
1/2 medium sweet onion, diced
1/2 green pepper, diced
1/2 red pepper, diced
12 eggs
1 c. milk
1/2 c. sour cream
1/2 tsp. salt
1/4 tsp. ground black pepper

In a large skillet over medium heat, brown sausage with onion and peppers until cooked through and no longer pink. Drain and set aside.

Grease a large 6 quart slow cooker (or bigger) with cooking spray or butter.

Layer half the hash browns in the bottom of the slow cooker.

Top with half the sausage mixture, bacon, and then cheese. Repeat layers with the remaining ingredients, except cheese.

In a separate large mixing bowl, whisk together eggs, milk, salt, pepper, and sour cream.

Pour over hashbrown and sausage layers.

Cook on low for 6-8 hours on low or 2-3 hours on high.

Sprinkle on remaining cheese and cover until melted. Serve warm with lots of fresh toppings.

Quiche Lorraine



1 single refrigerated 9" pie crust for circular baking

dish bottom, or make your own crust

10 lg. eggs
1/2 c. half and half
1/2 tsp. onion powder
1/2 tsp. garlic powder
1/2 tsp. ground mustard
1/8 tsp. of fresh ground pepper
2 c. diced, cooked ham
1 c. chopped fresh spinach
1/2 c. sharp cheddar cheese, shredded

Preheat oven to 425 degrees F. Lightly spray olive oil onto a

Cookin'

Continued on Page 15

The Perfect Gift



1 HOUR MASSAGE GIFT CARDS \$50
Regular Price \$70.00

- NO Expiration Dates
- Buy Now Use Later
- NO Coupon Needed
- Unlimited Purchases

OFFER VALID DEC. 1ST - DEC. 31ST • GET YOURS TODAY

BACK 2 HEALTH
Dr. Jeff Klein, D.C.
Chiropractic Care • Massage Therapy • Therapeutic Rehab

•1125 So. Cedar St. Suite 109 Monticello, MN 55362
763-295-9111
www.back2healthmn.com




Season's Greetings

GREAT GIFT IDEAS!

Garage Doors • Electric Openers

SALES • SERVICE • REPAIRS



HEGLE DOOR SALES
FROM START TO FINISH, WE'RE THERE FOR YOU.

375 Spruce Ave. N. • Maple Lake, MN
320-963-3934 or 800-273-4699



Apple Stuffing Bites with Rosemary Gravy. All materials courtesy of Family Features. Source: Envy Apples

Delightful Dishes

Continued from Page 8
1 T. orange juice
Vanilla ice cream

Preheat oven to 350 F.
In bowl, stir together sugar and ground cinnamon.

Toss apples in lemon juice then in cinnamon sugar mixture. Spread in 9-inch pie dish.

In another bowl, stir together brown sugar, flour and oats. Using hands or fork, cut in butter until pea size crumbs form. Sprinkle evenly over apples.

Bake 40-45 minutes until mixture is bubbling and golden brown. Remove from oven and let cool 15 minutes.

In small pot, whisk caramel, salt, orange zest and orange juice until warm.

Spoon apple oat crumble over large scoop vanilla ice cream and top with salted citrus caramel.

Apple Stuffing Bites with Rosemary Gravy

- 1 box stovetop stuffing
- 2 T. butter
- 2 c. diced Envy Apples
- 1/2 onion, diced small

- Gravy:**
- 3 T. butter
 - 3 T. flour
 - 2 c. beef broth
 - 2 tsp. kosher salt
 - 20 turns fresh cracked pepper
 - 1 tsp. Worcestershire sauce
 - 1 T. finely chopped rosemary

Preheat broiler.
Cook stuffing according to

Delightful Dishes

Continued on Page 12



Give your home the protection it deserves.

Mark Olson, Agent
124 Lake Boulevard S
Buffalo, MN 55313
Bus: 763-682-2752
mark@markolsonsf.com

Your home is where you make some of your best memories, and that's worth protecting. I'm here to help. LET'S TALK TODAY.



State Farm Fire and Casualty Company, State Farm General Insurance Company, Bloomington, IL
State Farm Florida Insurance Company, Winter Haven, FL
State Farm Lloyds, Richardson, TX

1708136



LOCK IN YOUR RIDE

Demand is high and inventory is going fast. Order your perfect ride to get it as soon as it's available from the factory.

POLARIS

TRI-K SPORTS
Over 40 Years of Polaris Sales & Service

Contact Us To Reserve Your Ride

5839 Hwy 12
Maple Plain, MN 55359
763-479-3719
www.tri-ksports.com



Tidings of Peace, Comfort & Joy

During the holidays we are reminded of how special our job is... caring for your loved ones.

From all of us, to all of you, go our very best wishes for a bright & beautiful Christmas season filled with love, health, friendship & family.



Senior Health & Living



310 Lake Blvd. S · Buffalo
763-404-4648

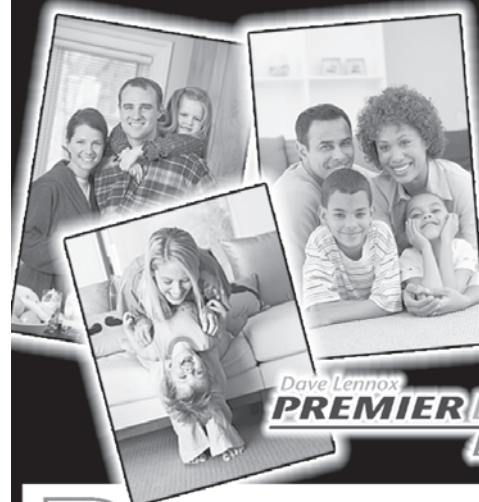


613 Montrose Blvd. · Buffalo
763-684-4866

CREATE WARM MEMORIES

Incredibly Efficient!

Save money on your energy bills while staying warm and comfortable all winter with a new Lennox Heating System.



At B&D, we provide reliable service on all brands of plumbing or heating equipment. For peace of mind, sign up for our Home Care Club Maintenance Savings Plan or become a Commercial Maintenance Member. Remember...

Maintenance SAVE\$

Call Today!

B & D Plumbing Heating & Air Conditioning
Licensed Bonded Insured

"Call us, we'll be there!"

4145 MacKenzie Court NE
St. Michael, MN 55376

763-497-2290

*New Lennox heating systems may qualify for utility rebates. www.bdplumbers.com



Delightful Dishes

Continued from Page 11
package directions; set aside
and allow to cool slightly.

In large saute pan, melt but-

ter saute apples and onion
until tender. Set aside to cool
slightly.

Stir together stuffing and



Pumpkin Spice Apple Cider. All materials courtesy of Family Features. Source: Envy Apples

apple mixture. Spread stuffing on sheet tray and allow to cool in refrigerator.

After cooling, form stuffing into medium bites and place on sheet tray lined with parchment paper.

Broil bites until golden brown

and slightly crispy.

To make gravy: In small pot, melt butter and whisk in flour. Cook flour 1 minute, whisking frequently.

Whisk in beef broth, salt, pepper and Worcestershire sauce; bring to boil, whisking frequently. Remove from heat and stir in rosemary. If desired, continue gently simmering gravy to thicken.

Arrange stuffing bites in serving dish and drizzle with gravy. Serve hot.

Pumpkin Spice Apple Cider

- 1 Envy Apple, diced
- 1 T. butter
- 1 tsp. pumpkin spice
- 2 oz. bourbon
- 4 oz. pumpkin spice apple cider

Demerara sugar
Envy Apple slices, for garnish
Rosemary, for garnish
Cinnamon stick, for garnish

Add demerara sugar then garnish with apple slices, rosemary and cinnamon stick.

Bell-Issimo Brie Melt

- 1 round brie (6-8 oz.)
- 2 Envy Apples
- 1/4 c. walnuts
- 1/4 c. dried cranberries

Delightful Dishes

Continued on Page 13



Kim Bzdok
kim@lavernesttravel.com

LAVERNE'S TRAVEL

Join us in making memories!

Give the Gift of Travel!
Gift Certificates Available!

PO Box 216 • Little Falls, MN 56345 • 320-237-4856

For more info go to: www.lavernesttravel.com

CHRISTMAS TREES

CUT YOUR OWN OR WE WILL CUT FOR YOU!

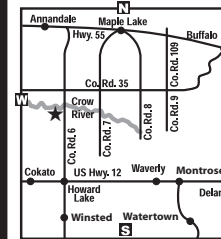
Bring the family and make Christmas memories!
COVID-19 Guidelines In Place

Open 9:00 AM - 5:00 PM • Fri., Sat. & Sun.

Starting Fri., Nov. 19th through Sun., Dec. 19th, 2021

TREES starting at \$32 AND UP

Also: Wreaths, Garland & Spruce Tips



CROW RIVER NURSERY

Loc. 5 mi. N. of Howard Lake on Co. Rd. 6 (Crow River) or 2 mi. south of Co. Rd. 35. Watch for signs.



320-485-3127

Come visit our website: www.crowrivernursery.com

Ring in The
Holidays



A Great Gift
for Everyone

Shown: Model 84501 7'
• Built-in WiFi with LED Lights (1,500 Lumens)

Elevate Your Garage Door Opener

Stay connected and in control in your home with a LiftMaster®, part of a full lineup on myQ®-Enabled Garage Door Openers. Open, close and monitor your garage door and receive alerts through your smartphone so you can always feel secure.



Apple® and iPhone® are registered trademarks of Apple Inc.

Above Garage Door Opener
with TWO Car Remotes
+ Keyless Entry for
7' high door



Model 895MAX



\$585

Custom
DOOR SALES, INC.
763-535-0042

24/7
Service



Broken Spring
Specialist

For All Your Garage Door & Opener Needs
WWW.CUSTOMDOORSALES.COM

LiftMaster

POWERED BY myQ

15% OFF

On All CBD Products

~ With This Ad ~

"Free Samples Daily"

CBD Water Solubles • Topical Creams

Vapes • Gummies • Pet Products

Delta-8 • Delta-10 • Flower



BIOTANICA
CBD STORE

9125 Quaday Ave. NE • Ste. 107
Otsego, MN 55330 • 763-595-1225

www.biotanicacbdstore.com



Peanut Butter Grape Bites. All materials courtesy of Family Features. Source: California Table Grape Commission.

Add Grapes to Your *Holiday Gatherings*

Add a special touch this holiday season with simple yet stunning small plates that add beauty and flavor to gatherings with friends and family. Visit grapesfromcalifornia.com to find more holiday recipe inspiration.

com to find more holiday recipe inspiration.

Peanut Butter Grape Bites

Prep time: 10 minutes
Cook time: 5 minutes
Yield: 12 pieces

- 12 California grapes, chilled
- 1/3 c. natural peanut or almond butter
- 1/4 c. shredded coconut
- 1/4 c. chopped dark chocolate
- 1/4 c. chopped almonds

Place sheet of wax paper on baking sheet. Dip each grape in nut butter to coat half then dip in either coconut, dark chocolate or chopped almonds. Transfer to sheet then chill until ready to serve.



Bell-Issimo Brie Melt. All materials courtesy of Family Features. Source: Envy Apples

Delightful Dishes

Continued from Page 12
firm crackers

Unwrap brie and place on microwave-safe dish. Cut off top of brie round and microwave 60 seconds until middle is soft.

Slice apples into thick wedges.

Top brie with half the apples, crushed walnuts and dried cranberries.

Serve with firm crackers and remaining apple wedges.



HOLIDAY PARTY RENTALS!

Tables • Chairs
Coffee Pots • Roasters
and More

Klatt
True Value

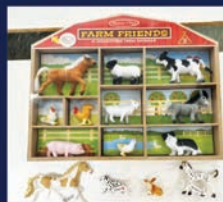
Buffalo ~ 763.682.2436

THE COUNTRY STORE'S HOLIDAY GIFT GUIDE

MN-Made Stocking Stuffers - Toys - Feeders - Carhartt - and More!



10% off in-store items **BLACK FRIDAY ONLY!**



*Sale excludes livestock feed & livestock equipment



601 6th Street, Howard Lake • 320-543-3517



Christmas Sale

Setterberg JEWELERS

8 Division Street E., Downtown Buffalo
Custom Design • Diamond Setters • Jewelry and Watch Repair • Engravers
"Your Hometown Jeweler Since 1951"

FARM TOYS OUTLET

TRUEMAN WELTERS COUPON

10% OFF

TOYS, CLOTHING & COLLECTIBLES

Coupon Valid November 22-30, 2021 Only.

1600 Hwy. 55 & Co. Rd. 134
Buffalo, MN

TRUEMAN WELTERS

763-682-2200
www.trueman-welters.com

Dazzle Her

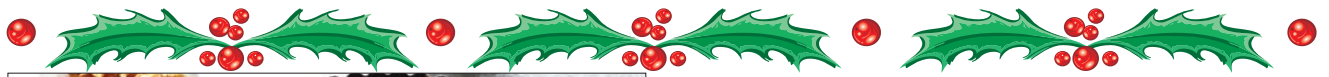


Stop In This Week For
20% OFF on non-sale items

Colonial Jewelers

763-497-3717

Located in St. Michael Mall
Hours: Mon.-Wed. 9-5:30; Thurs. & Fri. 9-6:30; Sat. 9-1



Walnut Pumpkin Cream Cheese Tart. All materials courtesy of Family Features. Source: California Walnuts

Holiday Baking

Continued from Page 6
1 egg, plus 1 egg yolk
1/2 c. California walnuts,
coarsely chopped
Whipped cream, for serving
(optional)

To make sweet tart crust:
In medium bowl, stir flour,
walnuts and powdered sugar.
Stir in butter and egg. Using
fork, stir well until soft dough
forms. Gather into ball and
wrap tightly.

Refrigerate at least 1 hour,
or until dough is easy to handle.

Preheat oven to 350 F
and coat 9-inch tart pan with
removable bottom with non-
stick cooking spray.

Lay pastry dough on light-
ly floured board and roll into
11-inch circle. Press dough
into bottom and sides of pre-
pared pan and poke with fork
on bottom and sides. Bake 20
minutes.

To make filling: In medi-
um bowl, whisk pumpkin and
cream cheese until smooth.
Add brown sugar, pumpkin pie
spice, vanilla extract, egg and
egg yolk, beating until incor-
porated.

Pour into prepared crust and
top with walnuts. Bake 40 min-
utes, or until filling is set when
pan is gently tapped.

Remove from oven and let
cool. Cover and refrigerate
until ready to serve.

Serve each slice with dollop
of whipped cream, if desired.



Decorate with Ace of Albertville

Check Out Our Wide Selection of Light Sets, Wreaths, Trees, and Gift Wrap

FRESH CUT TREES
Fraser and Balsam Fir & Scotch Pine Varieties

COUPON

\$10 OFF
Any Fresh Cut Tree In Stock

With Coupon. Not valid with any other offer.
Not valid on sale items. Limit one per customer.
Expires 12-6-21.

ACE of Albertville

6050 Labeaux Ave NE, Albertville, MN • 763-497-4211
Hours: M-F 8-8; Sat 8-6; Sun 9-6

Holiday Tour of Lights

Ride the bus and leave the driving to us!

Who: For all ages. Individuals and groups welcome.

What: Extra large windows for your viewing pleasure.

Where: Your choice of cities in Sibley, McLeod, and Wright Counties.

When: Between 5 p.m. & 8 p.m., Fri., Nov. 26th - Fri., Dec. 31st.

Cost: \$5.00 per person for up to one hour.
Children 12 and under ride FREE with paid adult.

Special Group Pricing!
\$30 per hour for up to 17 passengers.
Please call at least 24 hours in advance to schedule your tour.

Toll-Free 1-888-743-3828

Trailblazer Transit

Deck the Halls
Saturday
December 4th
Sturges Park

★ **SHOP LOCAL! 10:00 AM:**
Enjoy the sights and sounds of Christmas! Shop at our many retail stores. Find that perfect holiday gift, while supporting local. Enjoy carolers and costume characters strolling the downtown streets.

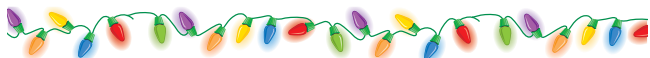
★ **CHRISTMAS AT STURGES PARK**
3:00-5:00 PM:

- ★ Santa arriving by firetruck
- ★ Meet Santa's Reindeer
- ★ Horse drawn wagon rides
- ★ Warm bonfire
- ★ Hot chocolate and treats
- ★ Great photo opportunities
- ★ Costume Characters
- ★ Tree Lighting at 5 pm

**TOYS FOR TOTS
BUFFALO FOOD SHELF**
Items welcomed

Buffalo
Area Office of Economic & Technical Assistance

Deck the Halls Event Sponsors:
BRENNER DENTAL, BUFFALO LEGION, CUB FOODS, FAMILY COUNSELING CENTER,
LIONS CLUB, PENRAD, TARGET, WALMART



Holiday Hosting

Continued from Page 7
freezer can help make hosting a cinch. Dedicate an afternoon to preparing items you can easily defrost and serve later, like casseroles, appetizers, side dishes and desserts.

• **Forgo fussy food.** An elegant sit-down meal isn't the only way to enjoy a holiday gathering. Guests may even appreciate a break from traditional heavier fare. Simple



Cookin'

Continued from Page 10
9" pie dish/stone. Place raw pie crust centered in pie dish and prick dough evenly. When oven ready, bake pie crust for 9-11 minutes or until golden brown. Meanwhile, whisk eggs, half and half, onion powder, garlic powder, ground mustard, and ground pepper together in a mixing bowl. After pie crust is baked, take it out of oven, reduce oven temperature down to 375 degrees F, evenly place diced ham over pie crust, then evenly layer chopped spinach over ham, next sprinkle cheese evenly over that, then carefully pour eggs mixture evenly over all. Place in oven and bake for 35-45 minutes, or until knife comes out clean from the center. You may cover top with foil halfway through baking time to prevent over browning. 6-8 servings

Brunch Sausage Roll-Up



1 tube crescent rolls
1 lb. uncooked, bulk Italian sausage

Roll crescent rolls out flat, pressing seams together. Spread with the uncooked sausage. Roll up carefully to tube shape. Roll back and forth until almost 1-1/2 times the size of regular crescent roll.

Chill for 20-30 minutes in refrigerator. Cut with bread knife 1/2 to 3/4". Place on sheet pan in oven.

Bake at 350 degrees for 30 minutes, or until golden brown.



Wassail

Continued from Page 5
1-1/2 c. sherry or sweet red wine

Preheat oven to 400 F. Cut the apples into thick slices, and arrange in layers in a covered casserole dish, sprinkling a few teaspoons of sugar over each layer. Cover and bake for 30 minutes. (The apples will get puffy and soft.)

While the apples bake, combine the beer, spices, lemon zest, and remaining sugar in a large saucepan. Heat slowly, bringing just to a simmer. (Don't let the mixture boil.) When it is hot, add the sherry and keep heating until the mixture reaches a simmer again, still not boiling. Place the hot baked apples in a punch bowl, and pour the hot wassail over them. Serve hot.

food stations, finger foods and even store-bought meals are all time-saving alternatives. Another time-saving option: dressing up store-bought food as part of a larger spread. For example, you can top side dishes like mashed potatoes with olive oil or butter and sprinkle with cheese or embellish a main course such as ham with rosemary sprigs and fresh fruit.

• **Keep cleanup simple.** For a festive, yet deceptively easy table, consider using kraft paper as tablecloths and let some of that leftover wrapping paper do double-duty as table runners. Simply cut the wrapping paper to your desired length and fold the edges under to create clean seams. Match the DIY table coverings with a coordinated line of disposable tableware to make cleaning up a cinch.

Explore more hacks to simplify your holiday entertaining at MyChinet.com.

DINING & ENTERTAINMENT

HOLIDAY HAPPENINGS!

LUNCH with SANTA
Saturday, Dec. 4th
11:00 AM-2:00 PM

Foxtailers Trail Opener Fundraiser
Sat., Dec. 4th • 7 PM-Midnight

PURSE BINGO!
Sat., Dec. 11th • 1:00 PM

LIBERTY RESTAURANT and BAR
POST 567

NOW BOOKING HOLIDAY PARTIES!
25 Central Ave. • St. Michael, MN
763-497-2001

DINING & ENTERTAINMENT

Stop in during this Holiday Season for a Nice Break!

BUY ONE MEDIUM BLIZZARD, GET ONE FREE!

WITH COUPON. One per person. Must be of equal or lesser value. Offer Expires 12-22-21.

BUFFALO DAIRY QUEEN COUPONS

BUY ONE ORIGINAL DOUBLE CHEESEBURGER GET ONE... FREE!

WITH COUPON. One per person. Not valid with any other offers. Must be of equal or lesser value. OFFERS EXP. 12-22-21.

Closing for the season Sunday, December 22nd

BUFFALO DAIRY QUEEN
Hwy. 55 E., Buffalo, MN • 763-682-1761
HOURS: OPEN DAILY 11:00 AM-9:00 PM

DQ FanFood
not fast food™

Maple Lake WINE & SPIRITS

ORDER KEGS EARLY

www.mlwine-spirits.com

Gift Cards Available!

Mon.-Thurs. 9 am-9 pm • Fri.-Sat. 9 am-10 pm • Sun. 11 am-4 pm
Next to Cenex • 901 State Hwy. 55 East, Maple Lake • 320-963-3715

Maple Lake Wine & Spirits

HOLIDAY SPIRITS & WINE TASTING

THURSDAY, DEC. 2 • 7-9 PM

at the Maple Lake Legion

Wine Club Members
\$10.00 per person

Non-Wine Club Members
\$20.00 per person

Purchase your tickets at the store or the night of the event!

A Wreath of Franklin

40%-80% Off Storewide

SALE

Sun., Nov. 21st
to
Sun., Nov. 28th



*Opening Early
Black Friday
8:00 am
Start Early for
Best Deals!*

Young Women's and Women's Apparel, Furniture, Artwork,
Lighting, Accessories for the Home and so much more.

11 East Division Street, Buffalo, MN 763-682-0188