

# Season's Greetings

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# Merry Christmas



**Front (l to r): Jordan Berndt and Wyatt Soderberg.  
Back row: Jeff Berndt, Ryan Brandenburg and A.J. Feltus**



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# ON CHRISTMAS!



*Wishing you a dashing and dazzling holiday!*

THANKS TO ALL OUR LOYAL PATRONS FOR MAKING OUR YEAR SOMETHING TO CELEBRATE!



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# MERRY CHRISTMAS

*And a Happy New Year!*

From all of us at Heartland Tire



Pictured, left to right: Jacob Barker, Jesse Munger, John Hauer, Miles Wiirre, Terry Wendt, Chuck Charpenter, Zach Torma, Rich Ziegenhagen



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We look forward to seeing you!

# Christmas Recipes

## Brown Sugar Shortbread by Hilda Mary Schoon

**Ingredients**  
1 cup and 1 tablespoon butter (softened)  
1/2 cup packed brown sugar  
2-1/4 cups flour

**Directions**  
Cream butter and sugar; gradually stir in the flour. Place mixture on a lightly floured board and knead until smooth, 2-4 minutes. Make a 1/3" thick rectangle (about 11x8). Cut into 2x1 inch squares. Place 1 inch apart on an ungreased cookie sheet. Prick with a fork. Bake at 300° for 25 minutes or until bottom start browning. Cool on wire rack. Variation add 1/4 cup ground almonds. Makes 3-1/2 dozen and they melt in your mouth.

## Candy Bar Croissants by Rose Gronlund

**Ingredients**  
1 - 8 oz. pdg. refrigerated crescent rolls  
1 tablespoon butter, softened  
2 plain milk chocolate candy bars (1.55 oz each)  
1 egg, beaten  
2 tablespoons sliced almonds

**Directions**  
Unroll crescent roll dough, separate into triangles. Brush with butter and arrange candy bar pieces evenly over triangles, roll up from side end. Place pointed side down on a greased baking sheet and curve ends slightly. Brush with egg and sprinkle with almonds. Bake at 375° for 11-15 minutes or until golden brown. Cool on wire rack.

## Lemon Zucchini Bars by Anna Tumberg

**Ingredients**  
4 eggs beaten  
1 box lemon cake mix  
2 small boxes instant lemon pudding  
3/4 cup oil  
1 tsp. pure lemon extract

**Directions**  
Mix together all ingredients...then add in 2 cups peeled, grated and drained zucchini. Grease and flour jelly roll size pan. Bake at 350° for 18-20 minutes. Cool.

**Frosting**  
1 8 oz. pkg. cream cheese softened  
1/2 stick butter softened  
1 tsp. lemon or vanilla extract  
3 cups powdered sugar (or enough to make it spreadable)  
Mix together cream cheese, butter and extract, mix in powdered sugar until smooth...Spread on bars.

*Merry Christmas & HAPPY NEW YEAR!*

## Cranberry Cherry Pie by Rose Gronlund

**Ingredients**  
3/4 cup sugar  
2 tablespoons cornstarch  
1-21 oz can cherry pie filling  
2 cups cranberries  
pastry for double crust pie (9 inch)  
milk  
additional sugar

**Directions**  
In a bowl, combine sugar and cornstarch. Stir in pie filling and cranberries. Line a 9-inch pie plate with bottom pastry. Pour filling into crust. Top with crust and trim, seal and flute edges. Brush with milk and sprinkle with sugar. Cover edges loosely with foil. Bake at 375° for 55-60 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack.

## Fluffy Cran-Raspberry Salad by Anna Tumberg

**Ingredients**  
2 cups frozen raspberries  
1 pkg. (3.4 oz.) vanilla instant pudding  
1/2 cup cranberry juice  
1 8 oz. tub Cool Whip (thawed)  
2 cups miniature marshmallows

**Directions**  
Microwave raspberries in bowl just until thawed; add pudding mix and cranberry juice, stir 2 minutes. Add cranberry sauce, stir until blended. Gently stir in cool whip then marshmallows. Refrigerate until set.

## Caramel Popcorn Balls by Rose Gronlund

**Ingredients**  
2 quarts popped popcorn  
3 cups crisp rice cereal  
42 caramels  
3 tablespoons water  
1 cup salted peanuts  
1/8 teaspoon salt

**Directions**  
Combine popcorn and cereal in a large bowl, set aside. In a heavy saucepan over low heat or in a microwave safe bowl, heat caramels and water until the caramels are melted. Stir in peanuts and salt. Pour over popcorn mixture and toss to coat. With buttered hands, shape into 3 inch balls.

## Oreo Brownie Yum by Anna Tumberg

**Ingredients**  
1 family sized brownie mix  
1 egg  
1 stick butter softened  
1 cup white morsels  
1 cup chocolate morsels  
1 can sweetened condensed milk  
About 2 rows of Oreos cut into fourths

**Directions**  
Mix egg and butter into brownie mix. Pat into a greased 9x13 pan, then sprinkle the white and chocolate morsels over the mixture. Cover morsels with Oreos. Drizzle sweetened condensed milk over all and bake about 35 minutes at 350°. Cool and cut.

## Seven things you may not have known about Christmas

- The Christmas season is full of traditions, folklore and rich history. However, amid all of the traditions we've come to know, there are many bits of trivia of which you may not be familiar. Here are a few little-known facts about Christmas.
1. The first manufactured Christmas tree ornaments were sold in 1880 by the former Woolworth department store.
  2. Christmas trees originally featured actual lighted candles, which were naturally a fire hazard. So containers filled with water had to be kept near the tree.
  3. Construction workers first erected an undecorated tree at Rockefeller Center in New York City in the early 1930s. They have been credited with starting the annual tradition.
  4. Although sometimes construed as sacrilegious, the shortened form "Xmas" is actually derived from Christ's name and has been popular in Europe since the 1500s. It is believed to be derived from the Greek word "Xristos," which means Christ.
  5. The National Confectioners Association reports that for 200 years candy canes were solid white. In the 1950s an automated machine was invented that could put on the red stripes.
  6. The idea of Christmas greeting cards started in Britain in the 1830s.
  7. Christmas celebrations were banned in Boston between 1659 and 1681. Those caught celebrating would be fined.

# Merry Christmas!

With thanks and best wishes to our clients and friends at this special time of year. We appreciate your continued patronage.





**Mike Mattson**  
CISR

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