

Holiday hosting doesn't have to be overly stressful



Family Features

If the very notion of holiday hosting has you feeling a bit overwhelmed, get better organized with these simple ideas that can help you serve up a more successful holiday celebration.

Entertainment: Ensure guests enjoy a good time by offering entertainment that is suitable for their personality types. If your guests

are more drawn to energetic activities, choose light-hearted, competitive games like charades. For guests who are more laid back, organize classic board games. There are many games available in special holiday editions for festive fun. You can also simply play holiday movies and music in the background for crowds that would rather just mingle.

Beverages: Stock up on refreshments all ages can enjoy. Keep a kid-friendly favorite like lemonade on hand, and tea is a traditionally well-received option for the grownups. Put a special holiday touch on your drink menu with a recipe like this Holiday Hot Tea featuring Milo's Famous Sweet Tea, which has been fresh brewed from custom-blended tea leaves with no added acids or preservatives for generations.

Favors: Send guests home with a sweet memory of the event, such as an ornament that connects to the party's theme or a bag of seasonal treats like homemade cookies or candy to nibble on during the trip back home.

Simple Snacks: Building your menu around simple snacks and finger foods

guests can nibble on while they mingle is perfectly acceptable for almost any type of holiday gathering. Include options that can satisfy all the taste buds. You can even combine sweet and sour with a seasonal crowd-pleaser like this Lemonade Cranberry Orange Bread, which draws its flavor from a secret ingredient: Milo's All Natural Lemonade.

Find more holiday hosting ideas and recipes at www.drinkmilos.com.

LEMONADE CRANBERRY ORANGE BREAD

Prep: 15 minutes
Cook time: 1 hour
Servings: 8

DIRECTIONS:

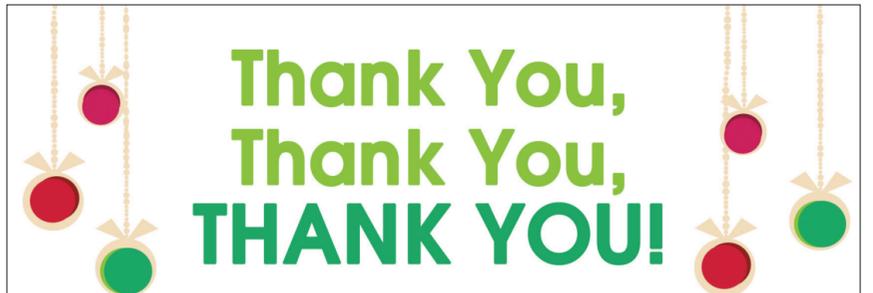
Heat oven to 350 F. In large bowl, mash cranberry sauce into small pieces. Add lemonade, orange zest, vegetable oil and egg; mix until blended.

In separate bowl, combine flour, sugar, baking powder, salt and baking soda. Combine wet and dry ingredients; mix until batter is formed. Pour batter into greased loaf pan. Bake 1 hour. Let cool 20 minutes before slicing.

INGREDIENTS:

- 1 can cranberry sauce
- 3/4 cup Milo's All Natural Lemonade
- 1 orange, zest only
- 2 tablespoons vegetable oil
- 1 egg
- 2 cups flour
- 1 cup sugar
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda

MERRY CHRISTMAS



We're so grateful for your friendship and goodwill. Friends like you are truly a gift, and we value your loyal support.

At Christmastime, please accept our sincere best wishes for a happy, healthy holiday and a prosperous New Year. We hope the season delivers everything you've been wishing for and more!

Merry Christmas

Volunteers of the
GREENE COUNTY MUSEUM

Located on the fourth floor of
the Greene County Courthouse

(601)394-4343



SUPER EASY HOLIDAY HOT TEA

INGREDIENTS:

- 12 cups Milo's Famous Sweet Tea
- 2 cans (12 ounces each) frozen limeade juice concentrate
- 1 orange, thinly sliced, plus additional for garnish (optional)
- 12 whole cloves
- 4 cinnamon sticks
- 1 teaspoon vanilla
- cup fresh cranberries
- 1 cup ginger ale
- raw sugar, for garnish (optional)



Photo courtesy of Getty Images (Lemonade Cranberry Orange Bread)

DIRECTIONS:

In large slow-cooker, combine sweet tea, limeade concentrate, orange slices, cloves, cinnamon sticks, vanilla, cranberries and ginger ale; stir.

Heat on high 30 minutes then reduce heat to low for 2 hours, or heat on low 2 hours then

reduce setting to warm overnight.

Invert moistened glass rims in sugar then fit orange slice over rim, if desired.

Note: For easier serving, place

cloves in tea ball or double layer of coffee filters sealed with kitchen twine.

Prep: 5 minutes Cook time: 2 Minutes
Servings: 12

Easy 'big-batch' muffins for Christmas morning breakfast

Christmas morning is an exciting and joyous time for families. Children are anxious to rush downstairs and see what Santa has left under the tree, and parents are eager to see the looks on youngsters' happy faces.

Having a fast and easy breakfast at the ready on Christmas morning allows families to jump right into the festivities rather than spending too much time in the kitchen.

This recipe for 'Spiced Yogurt Muffins,' courtesy of the National Dairy Council, Dannon and McCormick, can be made in advance and then enjoyed while peeking into Christmas stockings or watching holiday parades on television. This big-batch recipe is ideal for feeding a houseful of overnight holiday guests. Or it can be prepared in advance and doled out as needed throughout the week. The muffins also can be made as a treat for holiday office luncheons. Cut the recipe in half for smaller yields.

SPICY YOGURT MUFFINS

Servings: 30

INGREDIENTS:

- 6 1/2 cups Dannon plain fat-free Greek yogurt
- 4 cups water, room temperature
- 1 box (5 lbs) Gold Medal Muffin Mix, Whole Grain Variety
- 3 tablespoons McCormick pumpkin pie spice
- 2 tablespoons McCormick Chipotle cinnamon

DIRECTIONS:

Combine yogurt and water in mixing bowl. Whisk until blended. Set aside.

Add spices to dry muffin mix in a large bowl. Add yogurt and water mixture to the muffin mixture. Mix until just blended. Don't overmix.

Using a scoop, portion into greased or lined muffin pans. Bake at 350 F for 24 minutes, until the tops are golden brown.



Very Merry!

Your friends and neighbors at Leaf River Cellulose wish you the best this holiday season. Merry Christmas to all!

GP Cellulose®
Leaf River Cellulose, LLC