BLACK FRIDAY
is in the Bag!!!!!

Shop Local

Supplement to the Iosco County News-Herald and Oscoda Press
November 24, 2021
Nor'easter November 25, 2021
Crustless pie a treat for those with gluten intolerance

The holiday season is a popular time to entertain. Food is often a focal point of holiday season entertaining. Individuals who navigate food allergies or intolerances may shy away from certain celebrations out of fear that a nibble of this or a bite of that may trigger an allergic response. In such instances, concern about ingredients can cast a pall over normally festive occasions.

Those with Celiac disease or gluten intolerances must be mindful of the foods they consume. Meals or desserts containing gluten, a protein found in grains like wheat, semolina, rye, barley, graham, spelt, farina, and more, can trigger intestinal distress and other symptoms. With diligent preparation and knowledge of the ingredients used, it is possible to enjoy gluten-free treats with the same indulgence that’s so popular around this time. Puppies can be mischievous and require a lot of time and attention. Don't: 

- Leave plenty of time for the puppy's arrival. They require stops and care along their journey. They are not a warehouse package.
- Realize your puppy may not arrive at the exact moment you had hoped for. These are living, breathing animals that require stops and care along their journey. They are not a warehouse package.
- Plan to be home for the holidays to acclimate your puppy. Be sure to consider what happens when the holiday excitement dies down. Puppies need a great deal of attention, especially during their first years.
- Use reputable services, like PuppySpot, which is authorized by the American Kennel Club and has its own independent scientific advisory board that collaborates with the USDA to ensure all national standards are exceeded. To learn more about PuppySpot and its promise to connect the nation's top breeders to caring, responsible pet owners, visit www.puppyspot.com.
- While there is perhaps no more joyful holiday surprise than a puppy, this is one gift that should never be given lightly. By weighing the decision carefully, you can ensure that a puppy's new home is their fur-ever home. (StatePoint)

Crustless Libby's® Famous Pumpkin Pie is a variation on traditional pumpkin pie served at Thanksgiving and Christmas gatherings.

Crustless Libby's® Famous Pumpkin Pie

Makes 8 servings

1 can (15 ounces) Libby's® pumpkin-and-spice combination that's so popular around the holiday season. Enjoy this recipe, courtesy of Libby's® Pumpkin.

Crustless Libby's® Famous Pumpkin Pie

1. Preheat oven as directed below. Glass baking dishes without crust require a cooler oven, and in most cases, a longer baking time.
2. Spray baking dish with nonstick cooking spray or lightly grease bottom of baking pan or baking dish.
4. Bake as directed below or until a knife inserted near center comes out clean.
5. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

Cooking times:
- 9-inch-round glass pie dish: 325°F; bake for 55 to 60 minutes
- 10-inch-round glass pie dish: 325°F; bake for 45 to 50 minutes
- 8-inch-round cake pan: 350°F; bake for 45 to 50 minutes
- 9-inch-round cake pan: 350°F; bake for 35 to 40 minutes
- 8-inch-square glass baking dish: 325°F; 50 to 60 minutes
- 9-inch-square baking dish: 350°F; bake for 35 to 40 minutes
- 11x7-inch glass baking dish: 325°F; bake for 45 to 50 minutes
- 13x9-inch baking pan: 350°F; bake for 35 to 40 minutes
- 13x9-inch glass baking dish: 325°F; bake for 40 to 45 minutes

Gifting a puppy this holiday season? Read these tips first

Thinking of surprising a friend or family member with a puppy this holiday season? “Before gifting someone with a commitment that lasts well beyond the holidays, make sure you’ve made your list and checked it twice,” says Claire Komorowski, chief executive officer of PuppySpot, a USDA-licensed company whose mission is to make lives better by placing healthy puppies into happy homes.

Having introduced over 200,000 puppies to loving homes, PuppySpot encourages potential dog owners to make responsible decisions this holiday season and is offering the following Do's and Don'ts to help:

Do:
1. Surprise your friend, partner or spouse unless they’ve openly communicated that seems too good to be true, or more joyful holiday surprise. Having introduced over 200,000 puppies to loving homes, PuppySpot encourages responsible pet owners, visit nation's top breeders to caring, and its promise to connect the USDA to ensure all national standards are exceeded. To learn more about PuppySpot and its promise to connect the nation's top breeders to caring, responsible pet owners, visit www.puppyspot.com.

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5 great gifts for tweens and teens this holiday season

Children often marvel at the world around them. They’re delighted to receive and play with items that others may not see as fun. Including everything from mixing bowls to cardboard boxes, Slowly that cherubic toddler turns into a school-aged wonder, and later into a young adult trying to find his or her place in the world. With each passing year, the task of finding gifts for tweens and teenagers becomes that much more challenging.

While most parents and other relatives may never seem “cool” in the eyes of their teens, they can gift the tweens and teens they love with presents that will earn them a few extra brownie points. The following are five gift ideas that are tailor-made for tweens and teens.

1. LED lights

Both girls and boys may enjoy customizing their rooms as they grow. Tweens and teens will love lights that can be used to frame the perimeter of the room, if desired. Consider lights with multi-colored options and a remote control, teens can set their room colors as they desire.

2. Gift cards

Tweens and teens may enjoy exploring different shopping options with a gift card. The card can be used to purchase anything they desire, allowing them to shop at all of their favorite stores and brands.

3. Wireless earbuds or headphones

Wireless headphones are a popular gift among both tweens and teens. These headphones can be used for a variety of purposes, such as listening to music, watching movies or playing games. They can be used to frame the perimeter of the room, if desired. Consider lights with multi-colored options and a remote control.

5. Video game consoles

Each gamer has his or her preferred platform for gaming. From the Nintendo Switch to the Xbox Series X to the Sony PlayStation 5, these systems are in high demand. The market is wide, and each gamer will have different preferences. Consider the gaming needs of the tweens and teens in your life.

A heavy pre-cut tree means it is full of water and has been cut more recently. A healthy, fresh tree is going to require an effort to lift. Older, dried out trees will not be heavy.

Upon arriving home, make a fresh cut off the tree trunk. Depending on the tree, it may require as much as possible - even if that’s a bucket until the tree stand can be set up.

- Metro Service
The most popular gift 25 years ago

It’s easy for adults to experience a little nostalgia when holiday shopping for their children. The holiday season has long been considered a special time of year, and much of that magic can be traced to the joy kids feel when unwrapping gifts from mom, dad and, of course, Santa Claus. Many parents who now have youngsters at home grew up in the 1990s. When such moms and dads are shopping for holiday gifts this season, they might wonder what was the must-have item for them back when they anxiously awaited the arrival of Christmas morning?

According to Insider.com, who worked in conjunction with the Strong National Museum of Play in Rochester, New York, 1996 was the year of “Tickle Me Elmo.” This ticklish toy was the most sought-after item of the 1996 holiday season, and it was so popular that retailers experienced shortages. Those shortages led to some surprising sales on the secondary market, with figures that will undoubtedly drop some jaws even now, a quarter century after the Tickle Me Elmo craze erupted. Though the Tickle Me Elmo doll retailed for around $30 in 1996, some parents intent on getting their youngsters the most in-demand gift that year reportedly spent more than $1,000 on a single doll. To put that latter figure into perspective, data from the U.S. Bureau of Economic Analysis indicates that the average price of a new car in 1996 was $18,525. And according to Yahoo! Finance, drivers in the market for a used car in 1996 could have purchased a 1986 four-door Oldsmobile for just over $2,600.

QUALITY YOU CAN TRUST - Kristen is wearing a classic Royal Robbins cardigan sweater. Stop by Nordic Sports in East Tawas and check out their great selection of warm clothing and footwear from The North Face, Patagonia, Under Armour, Royal Robbins, Smartwool, Darn Tough, Pistil, Stormy Kromer, Keen, Merrell, Oboz, Saucony and Kamik. They also feature a great selection of Fischer and Salomon ski equipment and Tubbs snowshoes for men and women. - Courtesy Photo

KATHY JANES BOUTIQUE - Is the place to shop for that truly unique gift. We carry ladies sportswear, accessories, handbags and artisan jewelry. We look forward to assisting you in finding that perfect holiday gift. No gift leaves the store without being gift wrapped. - Photo by Penny Essary

BLUE BEAR JEWELRY - Located on the first block of Newman St, East Tawas. Natalie Brummler and staff would like to help you select the perfect jewelry and accessories for you and everyone on your list. (Pictured Natalie Brummler and Wendy LaVoe). - Photo by Penny Essary

THE LADIES ROOM - A unique boutique with a personal touch featuring clothing sized XS-3X, shoes, boots, jewelry, scarves, home décor and so much more. Lisa Revall (pictured) and her staff will help you find the perfect gift for yourself or someone special. Gift wrapping too! - Photo by Penny Essary

VILLAGE CHOCOLATIER - At The Village Chocolatier, Allen and Jasmine Tubbs are caught in the act with Santa’s helpers, Sydney, Bruce, Kiersten & Angie; making their annual traditional Christmas chocolate wreaths. Come in and order yours now for the Christmas season. - Photo by Julie Carroll

HALF HARDWARE - Has a nice selection of holiday décor. Get what you need to get your home ready for the holidays or to give as a gift. The friendly staff looks forward to helping you with your home and hardware needs - Photo by Penny Essary

WINDJAMMER GIFTS & CLOTHING - The Holiday Season has begun! Stop in today to see our specialty lines of clothing which include ponchos, vests, flannels, socks, slippers and leggings. Buffalo plaid shop and many unique gifts for everyone’s budget!! Looking forward to seeing you!! Check out our unique gifts for all the men in your life and accessories perfect for gift-giving or sprucing up your own home for the holidays! - Photo by Julie Carroll

Shop Locally
Last-minute holiday shopping tips

Some people thrive by doing all of their tasks early. Others seem to do their best work when faced with a time crunch. The methods individuals use to manage their time at work and play may extend to the ways they approach holiday shopping as well.

There’s no right or wrong way to handle holiday shopping tasks, though Christmas Eve crowds at malls and through shopping districts suggest that there’s more late comers than there are early birds. The following tips can help those who typically wait until the last minute to check names off their lists.

- Utilize free shipping services. Shoppers who shop for gifts online at the last minute run the risk of gifts not arriving on time. Many online retailers charge a premium for expedited shipping. Try to stick to shopping at online retailers that offer free shipping even in the eleventh hour.
- Create a budget. When rushing around from store to store, it may be easy to spend more than you want to. Make a list of how much you want to spend on each person, and stick to that limit for each person. Move on to the next store if you didn’t find what you need in a limited budget.
- Establish a time limit. Stores have strategies in place to keep shoppers in their establishments longer, hoping you’ll make impulse buys. These tricks include scenting the air with inviting aromas, putting necessities at the rear of the store, failing to display the time, and putting discounted items by the registers or door to attract shoppers. Set an alarm on your watch or phone for each store so you get what you need and get out on time.
- Subdivide bulk gifts. Think about purchasing bulk gifts like gift baskets from wholesale clubs and then breaking them down into individual gifts. This way you can gift several people on one purchase and save time in the process.
- Choose one-size-fits-all gifts. Think about a gift that can be purchased for multiple people so you can save time shopping for individualized gifts for everyone. For example, print a personalized photo calendar for several members of your family. You also can purchase multiple subscriptions or memberships to zoos or magazines for people on your list. Streamlining gifting in this way may save money as well as time.
- Choose in-store pickup. Rather than scouring various aisles, you can shop a retailer’s website and then pick up items in the store. You’ll save on potential shipping fees but still benefit by avoiding crowds. Some people wait until the last minute to do their holiday shopping. A few tricks of the procrastinator’s trade can make last-minute shopping go smoothly.

HOLIDAY SECTION

EUFLORIA FLORIST & GIFTS - Cold, cozy nights, warm blankets and hot chocolate...feel the warmth this year with the extra time at home and spruce up your Holiday Décor! We have the perfect gifts for all of your special family and friends on your Christmas list this year! Karl and his crew can create the most beautiful centerpiece for your Holiday table, fresh or artificial arrangements available! Come in today to get into the Holiday spirit! - Photo by Julie Carroll

NORTH COUNTRY SIGNS & SHIRTS - If you want to make a gift extra special have Thelma customize it! She can also do extra time at home and spruce up your Holiday Decor! We have the perfect gifts for all of your special family and friends on your Christmas list this year! Karl and his crew can create the most beautiful centerpiece for your Holiday table, fresh or artificial arrangements available! Come in today to get into the Holiday spirit! - Photo by Penny Essary

BLACK FRIDAY

at DEAN ARBOUR CHEVY

'17 Cadillac XT5

WAS $43,995

WAS $29,995

'21 Chevrolet Blazer

WAS $36,995

WAS $28,995

'20 Chevrolet Colorado

WAS $45,995

WAS $28,995

'16 GMC Yukon Denali

WAS $48,995

WAS $28,995

'19 Chevrolet Equinox

WAS $28,995

WAS $29,995

'18 Cadillac Escalade

WAS $55,995

WAS $33,995

'20 Chevrolet Blazer

WAS $46,995

WAS $33,995

Now $26,995

Now $26,995

Now $35,995

Now $43,995

Now $28,995

Now $28,995

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Now $28,995

Now $28,995

www.deanarbourchevy.com

1859 N. US-23, East Tawas
(989) 362-3403

UNCLE WINNIE'S - Stop by on Black Friday, Small Business Saturday & Sunday for our sales throughout the store. Check out our Clearance Room! We have great Christmas gift ideas for the collector on your list. - Photo by Julie Carroll

UNCLE WINNIE'S

ANTIOQUES
ESTATE & RESTORATION
FURNITURE
REPRODUCTIONS
STATE YOUR SERVICE AVAILABLE
OWNER: Karen Wyarder

READERS' SERVICE

229 NEWMAN • EAST TAWAS 989.362.0887

UNCLE WINNIE'S

CHRISTMAS TREATS

EUFLORIA FLORIST & GIFTS

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Gifts to excite the family athlete this holiday season

Home gym equipment can make for a great gift this holiday season. Holiday shoppers keep that in mind as few things can match the joy of finding the perfect gift for a loved one. Whether that loved one is a tiny tot who can’t wait to unwrap this year’s must-have toy or an adult hoping to find the latest gadget under the tree on Christmas morning, the thrill of giving a great gift is part of what makes the holiday season so enjoyable.

Friends and family members may fall into certain categories, and that can make holiday shopping a little easier. For example, loved ones who can’t wait to sit down with a good book would no doubt appreciate a new e-reader or the latest bestseller. When it comes to giving the family athlete, the following ideas can provide inspiration shoppers need to put a smile on the face of fitness-minded friends and family members.

• Weighted vest: Weighted vests have gained popularity in recent years. Available from a variety of manufacturers as add-ons for athletes of varying skill levels, weighted vests can be ideal for athletes who want to build more capacity and build strength during their workouts. This can be an especially useful gift for endurance athletes who want their training sessions to mimic the challenges posed by nature or difficult competitive terrains.

• Noise-canceling headphones or earbuds: Noise-canceling headphones effectively block out noise. Cancelling headphones and earbuds are only as opportunities to zero in on the focus and power while reducing instances of cramping and fatigue. Energy drinks make for a perfect stocking stuffer.

• Home gym equipment: Pandemic-related gym closures turned athletes into their own personal trainers, and some may not want to return to local fitness facilities even now that they’ve safely reopened. Home gym equipment can help athletes continue to build their own private home gym, making items like kettle bells, dumbbells, weight benches, and resistance bands great items to put under the tree this holiday season.

• Fuel for the journey: Athletes relish their workouts not terrains. This can be an especially useful gift for endurance athletes who want their training sessions to mimic the challenges posed by nature or difficult competitive terrains.

• Energy drinks: Though it might not seem like the most exciting gift to unwrap on Christmas morning, energy drinks are vital to many fitness enthusiasts’ athletic endeavors. For example, endurance athletes may appreciate a tub of Osmo Active Hydration Performance Drink Mix, which contains an optimal ratio of sucrose, glucose and electrolytes, helping athletes improve their endurance and power while reducing instances of cramping and fatigue. Energy drinks make for a perfect stocking stuffer.

• Home gym equipment: Home gym equipment is ideal for athletes who want to burn more calories and build strength during their workouts. This can be an especially useful gift for endurance athletes who want their training sessions to mimic the challenges posed by nature or difficult competitive terrains.

Tips to ensure holiday road trips are safe and stress-free

After a 2020 holiday season in which the pandemic forced the postponement or cancellation of festivities, families are planning to get together once again in 2021. Many people will head home for the holidays this year, and the vast majority will take to the highway to do so.

The U.S. Bureau of Transportation Statistics says the Thanksgiving and Christmas/ New Year’s holiday periods are among the busiest for long-distance travel. The highways will be busy with motorists crossing the country to visit loved ones. Holiday travel may require covering a long distance in a limited amount of time. Finding ways to be efficient in regard to time management can reduce stress and improve safety.

Travel at night
If you can safely manage it, you may experience considerably less traffic in the evening hours than during other times of day. In addition, if kids are in tow, they may sleep much of the way, helping to reduce the number of times they ask, “Are we there yet?” Share driving responsibilities with another person so that each driver can take a break to prevent drowsy driving.

Get a vehicle maintenance check
No one wants to get stranded on the side of the road with a car filled with gifts and treats. It’s well worth the investment to have a mechanic give a vehicle a checkup prior to leaving. Get an oil change even if it’s a little early to do so. Look at tire tread wear and ensure that you have the right tires for the road conditions where you’ll be headed.

Plan your route
People often rely on mobile phone or dashboard GPS systems to get where they need to go. However, it helps to have a general idea of the route so that if service drops out you can still find your way. Scout out rest stops or acceptable restaurants online prior to leaving so you have a plan for making stops in safe areas.

Stock the car
While presents may be taking up valuable real estate, pack a cooler with snacks and beverages to help reduce how many times you need to get off the highway. Also, games or other forms of entertainment can keep children occupied on long trips.

Slow down in inclement weather
The holiday meal can be reheated if you’re late, so don’t feel compelled to speed or drive erratically when the weather is stormy. It’s not worth the risk of getting into an accident that can cause serious injuries.

Travelers United, a nonprofit organization that represents all travelers, also warns that quick storms that pop up after a long dry spell can immediately make road surfaces extremely slippery. Use caution.

Planning and preparation are essential to getting home safely this holiday season.

Hale Hardware Do it Center
Daytime Moonlight Madness
Come Join us for Two Days of Sales!
Friday, November 26 • 8 a.m. – 5 p.m.
20% OFF Storewide*
Excludes sale items, furniture is cash & carry
No special orders

Small Business Saturday!
Saturday, November 27 • 8 a.m. - 5 p.m.
Sales Throughout the Store
Don’t forget to sign up for a chance to win one of two $500 Shopping Sprees
Beginning November 26th we will no longer be open Sundays
115 S. Washington, Hale • (989) 728-9581

Village & Chocolatier
Hand Dipped Gourmet Chocolates
• Custom Orders • Great Variety
• Shipping • Mega Apples
• Christmas Baskets • Premium Coffees

Place Your Chocolate Orders Early!
104 Newman, East Tawas • 362-7728

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HOLIDAY SECTION

Holiday gift ideas from Woodcraft for work areas, project skills and family fun

Woodburning produced the attractive pattern on these pretty Christmas ornaments. (MS) - Give family and friends who are makers holiday gifts to bring comfort and efficiency to their work areas, provide new project challenges and add some family fun for good measure. Visit your local Woodcraft store, check the Woodcraft catalog or go online at woodcraft.com to learn more about the products described here plus thousands more.

Work in comfort and safety

Bring light to your work area with the NEBO Bright 6000 Lumen LED Light. No battery or charging required for this powerful, energy efficient light that fits into any standard household light socket. Adjustable LED panels can be tilted 90º for light direction.

The Kreg Mobile Project Center KWS 1000 is a workbench, sawhorse, assembly table, and clamping station all in one - a versatile work space for DIY, repair and woodworking projects. It is easy to set up and folds to 60 2/3" thick for storage.

Sharpen circular saw blades, knives of all kinds, scissors, gardening shears and loppers, lawn mower blades and more indoors or outside with the M.Power SN1 Double-Sided Diamond File and Handle.

Frameless Pyramid Itek Safety Glasses protect the welder's eyes in environments and conditions where a full field of vision is ideal, if not essential.

Woodburn a gift and more

Woodburning, also called pyroglyphry, involves burning a pattern into wood or other material such as leather. Patterns may then be colored or otherwise embellished. Woodburning is an easy way to add your personal touch to gifts and ornaments. Learn how to make ornaments in this Woodcraft blog: https://bit.ly/woodburnornaments.

The Wall Lenk 10-in-1 30 Watt Woodburning Tool and Accessories make it easy to begin woodburning and can also be used for soldering, leather craft, stencil, and Styrofoam cutting and engraving.

Learn the basic woodburning concepts and tips and techniques to inspire your creativity in Learn to Burn by award-winning artist and pyroglypher Simon Easton. Fun family assembly projects

TwoDust Bros. Bird Feeder and Birdhouse Kits are perfect family projects to encourage birds to move into the neighborhood. Kits include precut pieces, Cedar shakes for the roof, window trim, detailed instructions, fasteners needed to complete the birdhouse or feeder, and in some cases, Plexiglas. Paint or decorate to suit any style.

PlaySTEAM Rubberband Aeroplane Science Planes - Biplane and the High Wing Plane, Low Wing Plane and Seaplanes are educational kits that provide the perfect outdoor family project. Children age 14 and older will learn about aerodynamics and physics as they assemble and fly a plane using the included booklet.

For those who like knives, the Camillus Titanium Fulgur Liner Lock Folder Blade Kit is easy to make. Blade is made of cutlery grade stainless steel. Choose wood or man-made knife handles (sold separately) to shape, mount and finish a custom handle.

Visit your local Woodcraft store or woodcraft.com for more gift ideas and products. - Metro Service

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Did you know?

Lights on a Christmas tree may seem like a relatively recent phenomenon, but people who can’t wait to deck the halls each December are encouraged to learn that this beloved tradition dates all the way back to the late nineteenth century. Edward Johnson, a friend and colleague of Thomas Edison, introduced holiday light bulbs in 1882. Prior to that, candles were lit on trees and families would briefly gaze at this awe-inspiring bit of holiday decor before they were quickly extinguished. Johnson is credited with being the first to suggest light bulbs, which were invented by his friend Edison, be used to light trees in place of candles. While many were impressed by Johnson’s eight-bulb holiday display, it remained a novelty until the 1920s, when preassembled lights became more accessible. Since then, Christmas tree lights have taken hold as a must-have piece of holiday decor in households across the globe. - Metro Service
Don’t Forget To
This Holiday Season

Black Friday
Nov. 26th

Small Business Saturday
Nov. 27th

Men’s & Ladies Shopping Night
Thurs., Dec. 2 • 5-8 p.m.

Annual Tree Lighting Celebration & Parade

Meet & Greet with Santa
(After the tree lighting ceremony)
Sat., Dec. 4 • 5 p.m.

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The Ladies' Room
The Local Basket Case
Twin City Spa
Village Chocolatier
Windjammer Gifts & Clothing
Windjammer Outlet
Poinsettias are synonymous with the holiday season. These colorful plants brighten up homes with their vibrant hues in variations of red, white and pink, making them a holiday decoration many people cannot live without.

While they're most visible during the often chilly holiday season, poinsettias prefer warm weather. Poinsettias are native to Central America and originally flourished in an area of southern Mexico. The Aztecs used the plant for decorative and medicinal purposes. The poinsettia may have remained a regional plant if not for the efforts of Joel Roberts Poinsett, who was the first United States Ambassador to Mexico under President James Madison. Poinsett, who would later found the Smithsonian Institution, had a love of botany and became enamored with the brilliant red plants he saw in Mexico. Eventually, Poinsett began growing the plants at home in South Carolina, and friends and others soon coveted them.

Poinsettias are beautiful and the bracts (modified leaves) can be vibrantly colored. That signature vibrancy is why many people would like to preserve their poinsettias to last beyond the New Year, which is possible with the right care. The following are some tips, courtesy of Mother Nature's Network, Habersham Gardens, Oregon Live, and Phoenix Flower Shops, to keep poinsettias thriving past the holiday season.

- Start with healthy plants that have full leaves, bracts and deep colors.
- Poinsettias do best when the temperature is between 65 and 75 F. Temperatures below that or drafts from cold windows can cause leaves to drop.
- Position the plant in a room that gets indirect sunlight for at least six hours per day. If direct sunlight can't be avoided, diffuse the light with a sheer curtain.
- Poinsettias need well-drained soil. Overwatering or allowing roots to sit in wet soil can cause the leaves to fall off prematurely. Water thoroughly only when the pot looks dry. In households with temperatures around 70 F, the plant should be watered about once a week.
- Fertilize the plant after the blooming season with a balanced, all-purpose fertilizer.
- Try placing poinsettias in or near a bathroom, as they prefer high humidity.
- It may be possible to get poinsettias to rebloom next season. Allow the poinsettias to dry out a little more in the spring. In May, cut about four inches from each stem to produce a lush, full plant during the winter. The plants can be moved outside in June and during the summer, but keep them away from direct sunlight. Return the poinsettias indoors beginning around October. Make sure the plants get at least 12 hours of darkness per day for around eight weeks in October and November. This will help them develop a deep hue and bloom on time for Christmas.

Help make your poinsettias last longer
Great homemade food gifts

Many people know someone who loves spending lots of time in the kitchen. Certain home cooks have a category of favorites that get made up every year, while others might get excited about experimenting with new flavors and ingredients.

A love of cooking paves the way for many different gifting opportunities. Food-related gifts also come in a wide variety of prices and sizes, making it easy for shoppers to spend as little or as much as they want. Check out these 10 gift ideas for the foodie on your holiday shopping list.

1. Sheet pans: They may not seem like the most sexy or high-tech tools of the kitchen, but sheet pans are among the most versatile. They can be used for cookies, sheet pan cakes, oven-frying cutlets or fries, or even serving as the perfect bases for candy brittles.
2. Air fryer tool set: By now, many people have hopped on the air fryer bandwagon, but they may not have all of the accessories to take air frying to the next level. From spatulas to tongs to silicone brushes, an air fryer tool set can make meals even more delicious.
3. Dutch oven: You’d be hard-pressed to find a more hard-working tool in the kitchen than a Dutch oven. These heavy, often enameled cast iron vessels come in various quart sizes. They can be used to cook stews, breads, cakes, and much more.
4. Kitchen compost bin: Home cooks who want to cut down on waste will appreciate this simple yet effective gift.

10 gift ideas for people who love to cook

Deck the halls with DIY decor

Decorating is one of the joys of the holiday season. Families often decorate together, and such traditions may include dressing the Christmas tree and hanging holiday lights around the house.

A day spent making homemade ornaments is another great way to decorate and spend quality time together as a family during the holiday season. Though families can let their imaginations run wild when making ornaments at home, the following are some great starting points that can serve as springboards for holiday crafting sessions.

1. **Snowmen:** The holiday season simply wouldn’t be the same without snowmen. Homemade snowmen can be made out of ping pong balls, which are the ideal size when making ornaments for the Christmas tree. Those who want to go a little bigger can glue wiffle balls or large polystyrene balls together or create their own paper mâché snowmen to display on mantles or on console tables in a foyer or hallway.
2. **Santa Claus:** Another staple of holiday decor, Santa Claus has inspired many a DIY holiday ornament over the years. A paper plate Santa Claus with a portion ball beard placed on top can make for a fun Christmas craft, especially for young children who can’t wait for the big guy to appear on Christmas Eve.
3. **Penguins:** Though they might not have a direct link to the holiday season, penguins evoke feelings of cold weather, making them an ideal addition to holiday decor schemes. Make your own penguin family using polystyrene craft balls in assorted sizes and then hang them on the tree or place them around the house.
4. **Reindeer:** Santa would not be able to get the job done without his trusty reindeer. Popscicle stick reindeer projects can be fun for kids of all ages and a great way for youngsters to recognize the efforts of Dasher, Dancer, Comet, Cupid, and, of course, Rudolph, among others.
5. **Cookie cutters:** Family baking sessions are a holiday tradition for millions of people. Though that often leads to batches upon batches of tasty cookies, it also means families tend to have a surplus of holiday cookie cutters around the house. Plus, cookie cutters tend to be discarded or relegated to the miscellaneous items drawer in kitchens, but a more awe-inspiring fate can await them. A coat of paint, some glitter and a little bit of string or twine is all families need to transform their extra cookie cutters into colorful tree ornaments.

Holiday decorating sessions can be made even more fun when families take time to craft some DIY decorations together.
Indulge a love of oysters with this simple appetizer

Oysters are a beloved delicacy. The speed with which oysters go from bodies of water to people's dinner tables belies just how difficult it can be to harvest them. For instance, in her book "Eula Mae's Cajun Kitchen" (Harvard Common Press), the late Eula Mae Doré, a legendary cook who plied her trade among the rice fields of Avery Island for decades before passing away in 2008, described the backbreaking work of harvesting oysters. That work required oyster fishermen to haul up heavy nets and baskets filled with oysters in their shells, after which the oysters were sorted, iced down and sent to market.

Thankfully, oyster aficionados need not contend with such labor. For many oyster lovers, simply feasting on this tasty delicacy is enough. And there's always unique ways to enjoy oysters, such as in this recipe from Doré herself.

Mini Oyster Tarts

Makes 1 dozen 3-inch paties

2 or 3 dozen small patty shells
1/2 cup vegetable oil
3/4 cup all-purpose flour
2 tablespoons chopped yellow onions
1/2 cup seeded and chopped green onions
2 chopped garlic cloves, pressed
1/2 teaspoon Tabasco brand pepper sauce
1/4 cup finely chopped parsley or green onions (green part only)

1. Heat the oil for 2 minutes in a large, heavy saucepan over medium heat. Add the flour, stir, and cook, stirring constantly and slowly, to make a roux the color of peanut butter. Add the onions and cook, stirring, until very soft, about 15 minutes. Add the bell peppers, garlic, mushrooms, and butter and cook, stirring, until very soft, about 15 minutes. Add the reserved oyster liquor and reduce the heat to medium-low. Simmer, stirring often, until the mixture thickens. Add the oysters, season with salt, white pepper, black pepper, and Tabasco sauce.

2. Preheat the oven to 350°F. Butter and flour a 10-inch springform baking pan. Set aside.

3. Fill the patty shells about 1/4 inch below the rim with the filling. Put them on an ungreased baking sheet and bake until golden, 20 to 25 minutes. Serve immediately.

To make the crust, place the flour, sugar, and zest on a pastry board or clean, dry, flat surface. Mix thoroughly to combine. Add the butter and work it into the dry ingredients. Gather the mixture into a round and create a well in the center. Drop the eggs into the well, beat with a fork while gathering the dry mixture, then knead once the dough completely forms. Refrigerate for 30 minutes.

Meanwhile, to prepare the filling, combine the eggs, ricotta cheese, vanilla, sugar, orange zest, orange juice, lemon juice, and candied pear (if using) in a large mixing bowl. Mix thoroughly and set aside.

After the 30 minutes, remove the dough from the refrigerator and place it on a large board or clean, dry, flat surface.

10 Gifts

Continued from Page 2B

Since serving charcuterie boards are attractive when serving sliced cheeses, crackers, chutneys, and other appetizers.

6. Electric wine opener: Wine is the perfect complement to many dishes, and what easier way to open bottles than with an electric wine opener? Many are compatible with almost any bottleneck and can open several bottles on a single charge.

7. Spiralizer: The trend for pasta alternatives continues, and having a spiralizer that can turn vegetables like zucchini into spindly "noodles" will be handy in most kitchens.

8. Apron and accessories: Home cooks need to protect their cooking in the kitchen. A fashionable apron and matching oven mitts can make a statement and keep clothes clean.

9. Meat delivery: The number of direct-to-home meat shipping providers continues to grow. Have your meats cut and delivered right to a home cook's house so that he or she can cut back on trips to the store.

10. New blender: Today's blenders can crush ice, process foods, puree and chop foods. These versatile appliances make a welcome addition to any kitchen.

Stock up on food-related gifts now for those people on your holiday shopping list who love to cook.

This Italian cheesecake makes a great holiday dessert

After a delicious holiday meal, there's a good chance guests will be looking forward to a sweet treat. Many families have their go-to desserts on special occasions, but holiday meals can be made even more memorable, and flavorful, by taking a chance on new recipes.

A decadent cheesecake is on the menu in many Italian American families, who may dive in after enjoying a bowl of fruit, fennel and carrots. Italian cheesecake does not typically use cream cheese or graham cracker crust found in many commercial cheesecakes. Rather, Italian cheese cakes are full of citrus flavor and made with modified pie crust.

Torta Dolce di Ricotta from Daniel Paternam's "Feast of the Seven Fishes: A Brooklyn Italian's Recipes Celebrating Food & Family" (Powerhouse) is made with modified pie crust. Dig into this recipe for "Torta Dolce di Ricotta" from Daniel Paternam's "Feast of the Seven Fishes: A Brooklyn Italian's Recipes Celebrating Food & Family" (Powerhouse).

Torta Dolce di Ricotta Serves 10 to 12

1/2 cup unsalted butter, soft-
3 large eggs
1/8 teaspoon Tabasco brand pepper sauce
Crust:
1/2 cup chopped white button
2 garlic cloves, pressed
1/2 cup seeded and chopped
3/4 cup all-purpose flour
Zest of one lemon
Juice of 1 orange
Juvce of 1 lemon
1/4 cup candied pear, chopped (optional)
3 tablespoons finely chopped
3/4 cup sugar
2 teaspoons vanilla
1/4 teaspoon salt
1/2 cup sugar
3/4 cup orange juice
2/3 cup cream cheese, softened
2 cups all-purpose flour, plus
2 cups all-purpose flour, plus
2 tablespoons chopped parsley or
3 pounds ricotta cheese,
3 tablespoons finely chopped
1 1/2 cups sugar
3/4 cup orange juice
1/2 cup sugar
1/4 cup orange juice
3 tablespoons finely chopped
3 tablespoons finely chopped
1 1/2 cups sugar
3/4 cup orange juice
1/4 cup dried currants
1 1/2 cups sugar
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2. Preheat the oven to 350°F. Butter and flour a 10-inch springform baking pan. Set aside.

3. Fill the patty shells about 1/4 inch below the rim with the filling. Put them on an ungreased baking sheet and bake until golden, 20 to 25 minutes. Serve immediately.

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After the 30 minutes, remove the dough from the refrigerator and place it on a large board or clean, dry, flat surface.

1/2 cup (1 stick) butter
1 quart oysters, well drained and liquor reserved
Salt, white pepper and fresh-
ground black pepper to taste
1/3 teaspoon Tabasco brand pepper sauce
3 tablespoons finely chopped fresh parsley leaves
2 tablespoons finely chopped green onions (green part only)
1 dozen 3-inch patty shells or 36 bite-size patty shells
1. Heat the oil for 2 minutes in a large, heavy saucepan over medium heat. Add the flour, stir, and cook, stirring constantly and slowly, to make a roux the color of peanut butter. Add the onions and cook, stirring, until very soft, about 15 minutes. Add the bell peppers, garlic, mushrooms, and butter and cook, stirring, until very soft, about 15 minutes. Add the reserved oyster liquor and reduce the heat to medium-low. Simmer, stirring often, until the mixture thickens. Add the oysters, season with salt, white pepper, black pepper, and Tabasco sauce.

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Make-ahead meals for tasty holiday dinners

Individuals may be presented with plenty of opportunities to cook for a crowd over the course of a typical year. But no time of year is more synonymous with large sit-down meals than the holiday season.

Certain foods, such as pasta dishes and casseroles, are ideal dishes to cook for crowds. However, for those home cooks who want to prepare in advance and then enjoy themselves on the actual holiday, it may be best to choose foods that taste better the day after the dish has been cooked. Many recipes develop deeper flavor profiles after they have been left to rest and are then reheated. Holiday hosts can explore these ideas for meals that can be cooked in advance and taste even better when reheated after a day in the refrigerator.

Stew

A stew that's been simmering on the stove or in the slow cooker all day will have a winning flavor. But stew can be even more delicious the next day. The starch in the potatoes will enable the sauce of the stew - whether it's tomato-based or comprised of a mix of brown gravy and meat drippings - to thicken. The meat may continue to cook and tenderize while reheating. As a one-pot meal, stew is simple to prepare in advance and then serve in an attractive crock for the holidays.

Losagna

Lasagna is a layered pasta dish featuring flat noodle sheets, cheese, sauce, and sometimes meat like ground beef or sausage. Lasagnas that are served right out of the oven can be runny even if they taste scrumptious. Baking it and letting it sit overnight allows all of the layers to gel together, making for a much more cohesive and fortified dish the following day.

Curries

Curries are typically made with many spices that help to make the dish flavorful. A curry that is freshly made may feature intense flavor because each of its components can be tasted individually. After a night of resting in the refrigerator, those flavors meld and mellow. Furthermore, if potatoes are used in the recipe, a night in the fridge gives the potatoes an opportunity to absorb the spices, making for an even tastier meal.

Many meals can be made ahead of time for holiday dinners and will taste even better when they are served the following day.

Always a Holiday! Bed and Breakfast is there for your lodging needs, year round! Guests receive a full breakfast, as part of the five star accommodations. Let us give you the holiday treatment - when you’re ready! - Courtesy photo

Brew Krew - Great selection of the best selling kitchen gadgets, bakeware and cookware for the cooks in your life. Find pampering bath items to give as gifts or to ready your home for the holidays. Food, wine, soups and bread mixes to complete your holiday list. Holiday Gift Baskets available call or stop in today. - Photo by Penny Essary

O’Connor’s - Has a wide selection of items from men’s and women’s clothing, accessories and gifts to furniture, accent pieces and custom framing. The friendly staff at O’Connor’s is always ready with creative gift ideas to assist you even with that hard to buy for person on your gift list. Let them wrap up your holiday shopping list literally, take advantage of the complimentary gift wrapping of your purchase. - Photo by Penny Essary

The Hollyhock Emporium - Stop in to shop a selection of apparel sizes XS-3X, new arrivals daily. Find a selection of quality handbags, jewelry accessories, expressive gifts and Michigan made nail polish. They carry unique gift items and locally made artisan products. Pictured Moira Rose, the customer service representative with her picks for a great gift for you or someone special on your gift list. - Courtesy Photos

Seymour’s – Your Home Décor Headquarters – The Design experts at Seymour’s Kathy Finley and Jim Alvey are proud to provide you with all of your home and office décor needs; furniture, flooring, blinds, accessories and mattresses. Come in today and choose from Smith Brother’s, made in America, huge selection of fabrics for your custom order. - Photo by Julie Carroll

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Wrapping gifts is a very old tradition

The holiday season is rife with tradition. One of the most recognizable traditions involves wrapping gifts. While the wrapping paper many gift givers use today is a relatively recent phenomenon, the tradition of wrapping gifts is centuries old, with some historians even suggesting it dates back to ancient times. The Children’s Museum of Indianapolis notes that many ancient cultures celebrated various holidays that included exchanging gifts, adding that it’s very likely that, even in ancient times, gifts were wrapped to surprise their eventual recipients. Bojagi is a traditional Korean wrapping cloth that might have begun being used some time during the Three Kingdoms of Korea period, which began in 57 BC and ended in AD 668. The Japanese tradition of furoshiki, which can be traced back to the 17th century and possibly as far back as AD 710, involves using a traditional wrapping cloth to transport certain items, including gifts. As for the gift wrap familiar to today’s holiday celebrants, that traces its origins to the early 1900s. The Children’s Museum of Indianapolis notes that Eli Hyman and Morris Silverman founded the first gift wrap company in the United States in 1903. Unfortunately for gift givers back then, adhesive tape had not yet been invented in 1903, and wouldn’t be for another 27 years. - Metro Service

Veggie Frittata

Directions: Beat 8 eggs, 1 cup milk, chopped parsley, and salt and pepper. Add 1/2 cup stuffing bread cubes and 2 cups leftover cooked vegetables (such as broccoli or cauliflower). Heat 2 tablespoons olive oil in an ovenproof 10-inch nonstick skillet over medium-high heat; add the egg mixture and cook 2 minutes. Reduce the heat to medium-low, top with grated cheddar and cook 10 minutes. Broil 3 minutes, then slice.

FUSION FASHION BOUTIQUE - Be fashion forward with an outfit from Fusion for the holiday season. They have a nice selection of clothing, jewelry and accessories find something for someone special on your holiday gift list or a gift for yourself. Pictured Kimberly, Pam and Cyndi. - Photo by Penny Essary

ANA’S TREASURE AND BOUTIQUE - Ana’s carries new boutique clothing, name brand resale clothing and accessories, brand name shoes; including Keen, Born, New Balance, Birkenstock and more! EVERY PURCHASE at Ana’s benefits foster families. What a great way over the holidays to support foster families and be able to pick from a huge selection of name brand clothing, shoes and accessories for everyone on your shopping list. Come in and check us out! - Downtown East Tawas. - Courtesy Photo

THE ALABASTER TOY SHOP has new toys, games, action figures, Lego’s, Matchbox cars and more for the children on your gift list. You will also find vintage toys and trading cards. Stop in to see the great selection and check off a few gifts on your Christmas list. - Photo by Penny Essary

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I O S C O C O U N T Y H I S T O R I C A L S O C I E T Y

Holiday Open House

Celebrate with Santa
Santa arrives at 2:00
Saturday 4 December
1:30–4:30 pm

Salute to Our Heroes
Police, Firefighters, EMD, Veterans
Saturday 11 December
4:00–7:00 pm

Honoring Our Public Servants
Businesses, Healthcare Providers
City/Twp/County/State Dept
Saturday 18 December
4:00–7:00 pm

Iosco County Museum
405 W. Bay Street
East Tawas MI

RSVP Appreciated: iosco.history@gmail.com
(989) 362-8911 Leave a Message

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(989) 362-8911 Leave a Message
"Tis the season for gingerbread cookies

Tradition plays a big role during the holiday season. Food is at the center of many families’ traditions, which may include big family dinners and Sunday brunches together. Holiday baking sessions and traditions are deeply ingrained in many households. Such sessions are a great opportunity for adults and children to have some fun in the kitchen and create some tasty treats the whole family can enjoy.

Baked goods devotees may find it hard to imagine the holiday season without savoring a gingerbread cookie or two. Soft and chewy, they are a staple. Soft Glazed Gingerbread from Elisabeth M. Prueitt and Chad Roberson’s “Tartine” (Chronicle Books) can ensure the whole family enjoys this holiday season staple.

Soft Glazed Gingerbread
Yield: 12 to 20 cookies
Dough
3 3/4 cups all-purpose flour
1 cup dark molasses
1/2 cup granulated sugar
3 teaspoons ground ginger
1 1/2 teaspoons ground cinnamon
1 tablespoon cocoa powder
1 teaspoon salt
1/2 teaspoon baking soda
2 tablespoons grated lemon peel
2 large eggs
1 cup unsalted butter, at room temperature
2 cups light corn syrup
1 cup sherry (optional)
1/4 cup honey, preferably wildflower
1/4 cup whole cloves
1 large egg, lightly beaten
1 tablespoon lemon zest
1 orange, unpeeled, cut into wedges

To make the dough, stir together the flour, cocoa powder, ginger, cloves, cinnamon, baking soda, salt, and pepper in a mixing bowl. Set aside. Using a stand mixer fitted with the paddle attachment, beat the butter on medium-high speed until creamy. Slowly add the granulated sugar and mix on medium speed until the mixture is completely smooth and soft. Stop the mixer and scrape down the sides of the bowl with a rubber spatula as needed. Add the egg and mixer until creamy. Slowly add the molasses and corn syrup and beat until incorporated. Stop the mixer again and scrape down the sides of the bowl. Add the flour mixture and beat on low speed until a dough forms that pulls away from the sides of the bowl and all of the ingredients are well incorporated. Remove the dough from the bowl, flatten it on a large piece of plastic wrap into a rectangle about 1 inch thick, cover the dough with the plastic wrap, and refrigerate overnight.

Preheat the oven to 350 F. Line a baking sheet with parchment paper on a nonstick liner.

Unwrap the dough and place a flouroured work surface. Using a rolling pin, roll out the dough to the pan. Lightly dust the dough with the plastic wrap, and refrigerate overnight.

When the cookies are ready, remove from the oven and let cool in the pan on a wire rack for about 10 minutes. Then, while the cookies are still warm, using even strokes, brush a light coat of glaze on the top of each cookie, evenly covering it. Let the cookies cool completely.

When the glaze dries, it should become shiny and to leave a shiny, opaque finish. If you have used a patterned pin to make a single large plaque, cut into the desired sizes with a small, very sharp knife. The cookies will keep in an air-tight container in a cool place for about 2 weeks. They do not freeze well, however, as the glaze becomes watery when they are thawed.

When hosting friends and family at home, it’s understandable that hosts direct so much of their focus to the foods they plan to serve. The main course is often the focal point and most memorable aspect of a dinner party, and that’s true whether the get-together is a backyard barbecue, a holiday meal with the family or a formal affair with colleagues. Food might be a focal point, but guests also will need something to drink. Traditional spirits like wine and cocktails are always a great opportunity for adults, but guests also will need something cold and refreshing to cool in the pan on a wire rack for about 10 minutes. Then, while the cookies are still warm, using even strokes, brush a light coat of glaze on the top of each cookie, evenly covering it. Let the cookies cool completely. When the glaze dries, it should become shiny and leave a shiny, opaque finish. If you have used a patterned pin to make a single large plaque, cut into the desired sizes with a small, very sharp knife. The cookies will keep in an air-tight container in a cool place for about 2 weeks. They do not freeze well, however, as the glaze becomes watery when they are thawed.

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Whether you’re a beginning baker or an experienced enter- tainer, having the right tools can make the process of holi- day party prep faster, easier, more festive – and ensure you can achieve expert-level results. Here are a few must-haves to add to your holiday shopping list.

- Spatulas That Make You Smile. From cookie batters to mashed potatoes, everyone needs a quality spatula to whip up their favorite holiday dishes. And now you can have both fun and function with Tovolo Spatulart Spatulas featuring double-sided holiday designs and parts. With a nylon core, these high-quality spatulas provide strength for the heavi- est mixing jobs, while the edges that remain flexible for easy scraping, and an FSC-certified wooden handle. They’re the per- fect environmentally conscious way to add a tremendous tool to your parade of dishes.

- Mix Without the Mess. A quality set of mixing bowls is a must for any baking, cooking, prep or storage. While there are many types of bowl sets, stainless steel is ideal for insulating your pan for even cooking and baking, baking mats protect your pans from baked-on food and grime and prevent sticking, without any paper waste. Additionally, they can double as a work surface featuring grid lines for cookie sizing and spacing, while also offering easy clean-up—just drop them in the dishwasher.

- Classy Containers for Clean Up. Speaking of clean-up, disinfecting wipes have become a staple in most kitch- ens. Luckily, you can now store your wipes in style with Spec- trum Decorative Disinfecting Wipe Containers. Available in four fashionable finishes to fit in with any décor, the rust- resistant containers fit 35- to 75-80-count wipes packages and feature a push-bottom lid and non-slip bottom for easy one-handed access.

- Shape Up Your Cocktails. Once your food menu is set, don’t forget the beverages. Create memorable cocktails and mocktails everyone will be talking about with uniquely shaped craft ice. Tovolo offers a variety of craft ice molds—from spheres and sports balls to novelty and holiday shapes. Requiring minimal prep, the easy-to-use molds stack in your freezer to save space and will make you look like a master mixologist.

- A few updates, you can give your standard dessert line-up a touch of elegance. Use fresh ginger in your gin- gerbread cookies. Create your own crumbs for sprinkling on your favorite chocolate and drizzle it with a cinnamon stick. Melt your own chocolate into your own candy canes. Ditch the over- head lights and use candles or other warm lighting to create a soft, convivial glow. For more information, visit liviasseasoningsalt.com.

- Add it to stuffing and sour cream. For a season of easy and festive meals, here are a few must-haves to add to your holiday cooking with quick and easy tweaks.

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TAWAS HARDWARE GIFT SHOPPE - Peggy MacDonald is showing off in her Davi & Dani cozy shirt/jacket, Coco + Carmen stylish handbag and Pudus soft, warm pom pom hat. Also pictured Coco + Carmen adorable plaid shirts in three great colors, jacket, and sweater. Our Pudus line includes hats, mittens and scarves. We also carry Doe & Rae, Charlie Paige, and Lush clothing lines. Christmas merchandise is arriving daily for everyone on your shopping list. Come check us out! - Photo by Julie Carroll

TAWAS BAY ART GALLERY - Make your gift giving special! Stop in to find your unique one-of-a-kind wall art and 3 dimensional Christmas Gifts for everyone on your list. Craft Kits available for all ages. Prices vary $7-$16. Available Mon.-Sat. 11-4, Sun. 12-4. Come in and get your creative on and visit our gallery this Christmas Season. - Photo by Penny Essary

SHARE A CARING CHRISTMAS AT DEAN ARBOUR FORD & CHEVROLET, CADILLAC - It’s that time of year again! This year BOTH Dean Arbour locations have teamed up with our local Toys for Tots in an effort to help the less fortunate children and families of Iosco County! Please bring in an unwrapped gift to help us “Fill the Truck”!! Gifts accepted for children of all ages, but greater need for ages 10+. Now through December 4th. - Photo by Julie Carroll

BRANHAM’S JEWELRY - The experienced staff at Branham’s Jewelry will assist you in finding a beautiful gift for that special someone on your holiday shopping list. - Photo by Penny Essary

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FREE Chromebook ($250 value) with your jewelry purchase of $2,000 and up

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