

2018 Holidays

Special Publication

Advertising Supplement to the Sun Journal a division of Sun Media Group, Friday, December 14, 2018



Sun Journal

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Take holiday hosting to the next level

It can be easy to impress your holiday guests without overdoing it in the kitchen by putting to use recipes that require little time to prep. After all, those precious moments with loved ones are meant for reflection and conversation, but that doesn't mean you have to settle for lesser dishes.

Appetizers like Beet Carpaccio Salad with Toasted Hazelnuts and Caprese Avocado Toast provide aesthetic appeal and taste to tide appetites. As one of the key ingredients, Filippo Berio Classic Balsamic Glaze adds tanginess and artistic flair for flavorful small bites.

Go above and beyond with a main course that's prepped in 10 minutes and ready in less than two hours like this Rosemary and Raspberry Balsamic Roasted Leg of Lamb, which can be the center of attention as guests dig in for a delightful meal.

Finally, for a nightcap worth celebrating, this Dark Chocolate and Cherry Cheesecake can serve a crowd thanks to ingredients like Filippo Berio Raspberry Balsamic glaze, providing tangy, fruity flavor with its rich, smooth blend of raspberry juice and balsamic vinegar of Modena.

Find more holiday recipes that can take your gathering to the next level at filippoberio.com.

**Rosemary and Raspberry Balsamic Roasted Leg of Lamb****Prep time:** 10 minutes**Cook time:** 1 hour, 30 minutes**Servings:** 8**Roasted Leg of Lamb:**

- 3 tablespoons Filippo Berio Olive Oil
- 2 tablespoons Filippo Berio Raspberry Balsamic Glaze
- 1 tablespoon chopped fresh rosemary
- 4 teaspoons grainy mustard
- 1 bone-in leg of lamb (about 6 pounds)
- 2 cloves garlic, thinly sliced
- 1 teaspoon salt
- 1 teaspoon pepper

- 3 onions, quartered
- 1 cup water

Gravy:

- 3 tablespoons all-purpose flour
- 1/2 cup dry red wine
- 4 cups chicken stock
- 2 tablespoons Filippo Berio Raspberry Balsamic Glaze
- 1 sprig fresh rosemary
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

To make Roasted Leg of Lamb: Heat oven to 400 F. In bowl, whisk olive oil, raspberry balsamic glaze, rosemary and mustard; set aside.

Make small incisions in lamb and insert garlic slices. Rub olive oil mixture over lamb. Sprinkle with salt and pepper. Transfer to roasting pan fitted with rack. Add onions; pour water into bottom of pan.

Roast 80-90 minutes, or until internal temperature reaches 145 F for medium-rare, adding water to pan as needed to avoid scorching and onions drying out.

Transfer lamb to carving board and tent with foil.

To make Gravy: Place roasting pan on stovetop over medium-high heat; stir in flour. Whisk in wine; boil 1-2 minutes, or until reduced by half. Whisk in chicken stock and raspberry balsamic glaze. Add rosemary; bring to boil and simmer 8-10 minutes, or until thickened. Season with salt and pepper. Serve with lamb.

**Dark Chocolate and Cherry Cheesecake****Prep time:** 20 minutes**Cook time:** 1 hour, 40 minutes**Servings:** 12

Holiday entertainment with friends and family of all ages

Holiday entertaining is no small chore. From feeding the masses to keeping everyone happy and engaged, it can be a big job playing host during the holidays.

From time-saving meal options to ideas that encourage everybody to take part in the festivities, consider these tips to help make it easy to keep guests of all ages entertained:

Simply catch up. Once the whole crew gets together, make a game out of giving everyone the chance to catch up. Put topics in a hat and draw to determine which category you'll hear about, such as "favorite vacation this year" or "the latest on the grandkids." Go around the room and give each guest a turn to share.

Go out for a change. Rather than trying to cook at home, save time by finding a restaurant or take-out option that suits everyone's tastes. Keep pricing in mind, as a large group can rack up quite the bill if you don't plan ahead. Several restaurants offer special deals, such as the 10 percent discount available at select eateries for AARP members. From Italian to seafood, finding the right spot for a bite to eat with grandkids or longtime friends can be a breeze.

Catch the newest release. When you feel like getting out of the house, heading to a movie theater can provide a chance to relax,

especially for family members who have traveled long distances to join the group. Re-makes of classic favorites and holiday blockbusters can put a smile on just about anyone's face. Additionally, some theaters offer discounts for ordering tickets online ahead of time.

Deck the halls. Adding a touch of festive flair can make guests feel welcome and ready to celebrate the occasion. But you don't have to spend hours dragging out boxes of decorations to get your home holiday-ready. Colorful flower arrangements can add instant seasonal character and cheer to a room. Some floral services make it easy and affordable to have those bouquets delivered straight to your door, so all you have to do is find the perfect spot to showcase the pretty blooms.

Head to the mall. Shopping is another option for those looking to leave cramped quarters behind, and finding last-minute holiday deals could appeal to the procrastination-inclined gift givers. Take advantage of stores offering special deals or discounts with your AARP membership.

Find more solutions for your entertaining and holiday needs at AARPBenefits.com.

(Family Features)



Shopping for the holidays?

Book ideas for everyone on your list

No matter who you're shopping for this holiday season, books can make great gifts. Here are five engaging volumes to consider.

- "Writers: Their Lives and Works" features more than 100 biographies of the world's greatest writers, from Shakespeare to Toni Morrison. Biographical entries trace the friendships, loves and rivalries that influenced each writer, while placing their works

into historical context.

Illustrated with portraits, photographs and paintings of writers' homes, studies and personal artifacts, along with pages from original manuscripts, first editions and correspondence, this book introduces the

key themes and literary techniques of its subjects, revealing the imaginations and personalities behind some of the world's greatest

Books
page 8 ➤



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How to manage cooking for a crowd

Metro Creative

Hosting family and friends for special occasions requires a lot of hosts, who must prepare their homes for guests or find establishments capable of catering to large parties. For hosts inviting people into their homes, the task of preparing homemade meals adds to their list of responsibilities.

Cooking for a crowd can be rewarding. Hosts can see the fruits of their labors on the faces of their satisfied guests, and few things make guests feel more welcome than a homecooked meal. Managing such a large undertaking can be difficult, but there are ways to simplify cooking for a crowd.

- Do the math beforehand. Hosts who are preparing a favorite recipe but on a much grander scale than they're accustomed to should take some time in advance of the big day to determine the equivalent amounts of each ingredient they will need. Write the recipe down and mark it as "serves 25" or however many guests you're inviting, storing it away so you won't have to break out the calculator the next time you host. Once you have figured out the equivalent volumes, check the cupboard to ensure you have enough of each ingredient to prepare the

meal.

- Serve something familiar. One of the joys of cooking is experimenting with new cuisine. However, when cooking for a crowd, hosts might want to stick to a dish they have prepared in the past. That familiarity can make cooks feel more comfortable and relaxed when the cooking commences. In addition, cooks may rest easier knowing they're about to serve a dish they have perfected as opposed to something they have never before tried.

- Start prep work early. Begin prep work as early as possible. Depending on the dish being prepared, it might be hard to get too much done more than a day in advance of the festivities. But even removing small tasks from the docket can save cooks time come the big day. If possible, pour out ingredients in the adjusted increments in advance of the big day. Though it seems like a simple task, stopping to pour out each individual ingredient come the big day can take a substantial amount of time.

- Share the responsibilities. Hosts can make their tasks more manageable by sharing the responsibilities of hosting. For example, hosts who are handling the cooking should



not also feel responsible to clean their homes. Enlist a spouse, child or even a loved one attending the festivities to handle the chores you don't have time for. By sharing the responsibilities, hosts will ensure no one person is overwhelmed and party prep will

go that much faster.

Cooking for a crowd can be exhausting. But hosts can employ several strategies to simplify the process of preparing a large meal for many people.



Lights, camera, action — holiday style

NewsUSA

In only minutes, you can ensure your Christmas tree will meet the "merry and bright" standard. Your holiday lighting dreams can surpass expectations with just a bit of advance planning.

"Test Your Lights" Tuesday

begins November 22 and runs every Tuesday through Christmas. Mark your calendar to test your holiday lights.

"There's nothing more frustrating than gathering the family to decorate the tree or house only to find some of your light sets don't work," says John DeCosmo,

CEO of Ultra-Lit Technologies.

With more than 100 years of experience with light sets, here are some tips from the pros:

- Measure: Using your two hands, touch your pointer fingertip to your other pointer fingertip. Then take your thumb tip to your other thumb tip. Bring all four tips together to create a maximum 1/8" diamond. While standing no less than 10 feet away from your lit tree, peek through that diamond and scan the tree from side to side, top to bottom. This will assist in finding dark spots where you may want to add more lights for a fully lit tree.

- Quality versus price: Commercial-grade light sets are more reliable for

outdoor use because of their durability and thicker insulation.

- Decide on LED versus incandescent: LEDs are more expensive than incandescent lights, but they last longer. The use of a tree with 1,000 incandescent bulbs can cost \$10 over an average holiday season, while the same tree with LEDs would cost approximately \$1.50.

- Replace and repair: If you notice one or two unlit bulbs within a section that is primarily operating properly, replace those bulbs ASAP. Two burned-out bulbs can decrease the lifespan of the light set by 39 percent, four burned-out bulbs by 67 percent.

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Get gifts there on time

Thanks to families being more spread out than ever before, today's holiday shoppers must figure out ways to get holiday gifts to their destination on time. The holiday season tends to be the busiest time of year for many delivery services. The following tips should help shoppers ensure their loved ones' gifts arrive on time.

Ship directly

Adobe Analytics reported that online shopping hit a record high of \$108.2 billion in the 2017 holiday shopping season, and all indicators suggest online shopping will only increase in the years to come. Holiday shoppers who want to ensure their loved ones will receive their gifts on time can rely on online shopping. When checking out, have gifts shipped directly to loved ones' homes. Many online retailers will even wrap gifts for a nominal fee.

Research shipping options

In 2018, Christmas falls on a Tuesday. Shoppers who plan to rely on two-day or overnight shipping should keep that in mind. Some delivery services may be open throughout the weekend before Christmas, while others may only be open on Saturday. Last-minute shoppers, whether they're shopping online or in-person, should confirm their shipping options well in advance of Christmas. Because Christmas is on a

Tuesday this year, getting gifts to their destination on time may require shoppers to purchase and ship them earlier than they otherwise might.

Purchase package insurance

Consumer Reports notes that UPS and FedEx shipments automatically come with declared-value coverage of up to \$100. (Note: Declared value is the carrier's maximum liability.) Purchasing additional insurance can ease shoppers' concerns about lost or stolen packages. Just be sure to keep all invoices and receipts in case claims must be filed. Shoppers also should ask for tracking numbers on all packages so they can confirm when packages are delivered.

Properly secure the package

Many delivery services now have off-site drop-off boxes that can make it easy to send gifts. This is a convenient service, but shoppers who use them won't be able to have a company employee provide in-person confirmation that their packages are secured to company standards. Poorly packaged items may never be shipped. Visit the shipping company's website for packaging guidelines, and include a business card and duplicate label inside the package just in case it is damaged after being dropped off.



Holiday dieting and dining out

Metro Creative

Dining out is big business. A 2016 Consumer Reports survey of more than 68,000 subscribers projected that Americans would spend \$720 billion at restaurants in 2016 alone. That equates to nearly half of every food dollar spent in the United States.

Dining out is a great way to try new things, experience new cultures without traveling overseas and spend time with friends and family. But men and women who are dieting or trying to gain greater control over the foods they eat may be nervous about dining out. Many restaurants feature nutritious foods that won't compromise dieters' goals of eating healthy. Dieters concerned about veering off course when they dine out can take the following steps to stay on course.

Research menus before choosing a restaurant

Apps such as Grubhub and Seamless make it easier than ever for diners to explore menus before booking reservations. Diners can utilize such apps or their corresponding websites to peruse menus so they can rest easy knowing they will ultimately patronize restaurants that won't compromise their commitments to eating healthy.

Order an appetizer instead of an entrée

Controlling portion sizes can help dieters lose weight and keep the weight off. But many restaurants understandably serve large portions in an effort to ensure their customers get enough to eat and don't feel cheated when the bill is presented. Dieters worried about entrée portions and their

Dieting
page 7 >





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Hosting

from page 2

Crust:

- 1 1/2 cups graham cracker crumbs
- 1/3 cup Filippo Berio Extra Light Olive Oil
- 1/4 cup packed brown sugar

Filling:

- 3/4 cup chopped bittersweet chocolate
- 1 tablespoon Filippo Berio Classic Balsamic Glaze
- 3 packages (8 ounces each) brick-style cream cheese, room temperature
- 1 cup granulated sugar
- 3 eggs
- 1 cup sour cream
- 1 teaspoon vanilla

Cherry Topping:

- 3 cups frozen cherries
- 3/4 cup packed brown sugar
- 1 tablespoon Filippo Berio Olive Oil
- 1/2 cup water, plus 2 tablespoons, divided

- 2 tablespoons cornstarch
- 2 tablespoons Filippo Berio Classic Balsamic Glaze

To make Crust: Heat oven to 350 F.

Mix graham wafer crumbs, oil and sugar; press into bottom of 9-inch springform pan. Bake 8 minutes; let cool. Reduce oven temperature to 325 F.

To make Filling: In heatproof bowl set over saucepan of hot (not boiling) water, melt chocolate, stirring until smooth. Remove from heat and stir in balsamic glaze. Let cool slightly.

Using electric mixer, beat together cream cheese, sugar and melted chocolate mixture until light and fluffy. Beat in eggs, one at a time. Beat in sour cream and vanilla; pour over crust.

Wrap outside of springform pan in heavy-duty foil. Set inside roasting pan and pour in boiling water until halfway up sides of springform pan. Bake 90-100 minutes, or until sides are set and center is still slightly jiggly; cool 5 minutes. Run knife between cheesecake and pan; cool completely. Refrigerate 24 hours.

To make Cherry Topping: In small saucepan over medium heat, bring cherries, sugar, olive oil and 1/2 cup water to boil. Reduce heat and simmer 5-6 minutes, or until sugar dissolves.

Whisk cornstarch with remaining water; whisk into mixture. Cook about 3 minutes, or until thickened.

Transfer to bowl; cover and refrigerate at least 2 hours or up to one day. Spoon over cheesecake; drizzle with balsamic glaze.

- 1/4 teaspoon cracked pepper

Heat oven to 400 F.

Using chef's knife or mandoline, thinly slice beets; arrange on platter.

Arrange microgreens over beets; scatter with goat cheese. Sprinkle hazelnuts over top and drizzle with balsamic glaze. Sprinkle with salt and pepper.



Caprese Avocado Toast with Balsamic Glaze

Prep time: 15 minutes

Cook time: 5 minutes

Servings: 4

- 2 tablespoons Filippo Berio Robusto Extra Virgin Olive Oil
- 4 slices rustic Italian bread, about 3/4-inch thick
- 1 large clove garlic, halved
- 2 small ripe avocados, peeled and pitted
- 1 tablespoon lemon juice
- 1/4 cup torn fresh basil, divided
- 1/2 teaspoon salt, divided
- 1/2 teaspoon pepper, divided
- 1 large ripe tomato, sliced
- 8 ounces fresh mozzarella cheese, sliced
- 1/4 teaspoon hot pepper flakes
- 1/4 cup Filippo Berio Classic Balsamic Glaze

Heat oven to broil; position rack at highest level. Brush olive oil over both sides of each slice of bread; broil, turning once, 3-5 minutes, or until golden brown. Rub cut side of garlic clove over bread while still hot.

Mash together avocados, lemon juice, 1/8 cup basil, 1/4 teaspoon salt and 1/4 teaspoon pepper; spread over one side of each slice of bread. Top with tomato slices; season with remaining salt and pepper. Top with mozzarella slices; sprinkle with hot pepper flakes.

Drizzle each slice of bread with balsamic glaze. Sprinkle with remaining basil; serve immediately.

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Beet Carpaccio Salad with Toasted Hazelnuts

Prep time: 10 min

Servings: 4

- 1 1/2 pounds roasted beets
- 2 cups microgreens
- 4 ounces goat cheese, crumbled
- 1/4 cup chopped toasted hazelnuts
- 2 tablespoons Filippo Berio Classic Balsamic Glaze
- 1/4 teaspoon flaked sea salt

How hosts can avoid alcohol-related incidents

Metro Creative

Hosting a party for friends, family or professional colleagues can be a big responsibility. Many of the tasks associated with hosting are fun, and people who enjoy entertaining may even enjoy the less-thrilling tasks that must be tackled before welcoming guests into their homes.

Hosts who intend to serve alcohol at their parties must give ample attention to safety in advance of their guests' arrival. The U.S. Centers for Disease Control and Prevention notes that more than 10,000 people died in alcohol-impaired driving crashes in the United States in 2015, accounting for nearly one-third of all traffic-related deaths in the country that year. Hosts must avoid overserving alcohol, as that can put the lives of guests and people they share the road with in jeopardy. In addition, hosts might be found liable should anyone be injured or killed by guests who drank too much at their parties.

Curtailing consumption

Hosts who intend to serve alcohol at their parties can curtail consumption in various ways. Choose to host a party in early afternoon, ending it by late in the afternoon or early in the evening. Adults are unlikely to consume substantial amounts of alcohol during the day, and many may avoid alcohol altogether.

Another way to reduce imbibing is to avoid buying too much alcohol.



Overstocking a bar or refrigerator may encourage guests to overindulge or give them the mistaken impression that the alcohol will be free-flowing throughout the party. When purchasing alcohol for the party, hosts should keep in mind that some guests will likely bring alcohol as a gift, and that should affect how much alcohol hosts buy in advance of the party.

Preparing or ordering more food than might be necessary also can curtail alcohol consumption. Guests who have plenty to eat might spend more time eating than drinking, and eating one's fill may discourage alcohol consumption because of feeling too full.

Transportation

Hosts can make transportation arrangements for guests to reduce the risk of alcohol-related incidents after

their parties. When spreading news of the party, hosts can ask for guests to volunteer as designated drivers while also informing their guests they intend to serve as designated drivers as well. Make sure each group of people who arrives together has at least one designated driver among them. Hosts who want to go the extra mile can reward their designated drivers with a small gift to serve as a token of their appreciation for abstaining from alcohol during the party.

In addition to arranging for designated drivers, hosts can reserve taxis or ridesharing services to pick up guests after the party. Inform guests about this in advance so they do not drive to the party.

Many people enjoy hosting parties for friends, family and colleagues at their homes. But hosts must make concerted efforts to ensure their guests do not overindulge in alcohol.

Tips for tackling picky eaters

Metro Creative

Many a parent understands the problems posed by picky eaters. Dinner table confrontations over vegetables can try parents' patience, and kids busy refusing to eat their broccoli may not be getting all the vitamins and minerals they need to grow up healthy and strong. Recognizing that parents sometimes face an uphill battle when confronted with picky eaters, the American Heart Association offers the following tips for dealing with picky eaters.

Let kids pitch in on prep. The AHA recommends allowing picky eaters to help shop for groceries and prepare meals. Youngsters who pitch in may be more invested in their meals and therefore more likely to eat them.

Steer clear of unhealthy foods. Kids imitate their parents' behaviors, and that extends to the foods mom and dad eat. Parents who set bad examples by eating unhealthy meals and snacks may find it especially difficult to convince youngsters to forgo pizza and potato chips in favor of healthy fare. In addition, kids can't sneak unhealthy snacks if such snacks are nowhere to be found. Avoid sugary drinks, such as soda, in favor of water or 100 percent juice as well.

Stick to a snack schedule. The AHA advises that many kids like routine and will grow accustomed to eating at certain times. When parents and kids stick to a snack schedule, the AHA suggests kids are likely to eat what they're given. Choose healthy snacks, ideally incorporating two food groups.

Add healthy foods to dishes kids already like. Another way to get picky eaters to embrace healthy foods is to introduce such foods into dishes kids already like. For example, add antioxidant-rich blueberries to pancakes. Kids might like that extra burst of flavor, and parents can rest easy knowing kids are eating something healthy.

Don't be afraid to serve the occasional bowl of ice cream or brownie. When eaten in moderation, foods that are not often associated with nutrition, such as ice cream and baked goods, don't pose much of a threat. In addition, if kids' diets never include such indulgences, the AHA notes that youngsters are more likely to overindulge when they do get their hands on forbidden foods, such as at birthday parties or other special events.

Dieting

from page 5

ability to avoid the temptation to eat large portions can order exclusively from the appetizers menu. Appetizers are meant to be shared, so they should be filling when eaten by just one person. And many restaurants' appetizers menus are just as varied as their entrée offerings.

Skip or split dessert

Few people have the time or ability to prepare restaurant-style desserts at home. That makes desserts even more special when dining out. However, dieters may want to skip dessert if the dessert offerings

are limited to high-calorie, sugar-laden offerings. Dieters who simply must indulge in dessert can split desserts with fellow diners or opt for low-calorie fare such as fruit.

Dine out infrequently

Dieters can indulge in favorite foods or less healthy fare every now and then without feeling guilty. In fact, many dieting experts suggest the occasional indulgence as a motivator or reward for hard work. Diners who dine out infrequently can use their special nights out as their opportunities to indulge. Avoid overindulging, which can be both unhealthy and uncomfortable.

Dining out is incredibly popular, and dieters don't have to avoid their favorite restaurants.



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Punch it up this holiday season

If you are looking to host an unforgettable holiday cocktail party, punch can make a memorable impression on your guests and bring your get-together to the next level.

Punch reached the height of its popularity during the Victorian Age. Originally made with alcohol, it ultimately became a non-alcoholic drink largely due to the preference of Queen Victoria. Over the following decades, it faded in popularity, briefly regaining favor in the 1920s when champagne punch was a hallmark of parties and celebrations.

Now, as new generations are reinvigorating old favorites and enjoying the art of mixology, punch is trending again.

Start by making punch a visual centerpiece at your holiday party. Consider a charming drink dispenser, an unusual punch bowl or an elegant glass pitcher. Let your personal and unique style shine through with your choice of glassware and table decorations and offer a variety of garnish selections for your guests to further personalize their glasses.

Typically, punches start with a blend of sweet and tangy, and you can get that “swangy” taste with an option like Tree Top’s 100% Pure Pressed Sweet & Tart Apple Cider as a base. For inspiration, take a mixologist’s approach to creating a memorable punch. Lemon, cinnamon and cloves not only spice up the flavor but can also double as decorations. Try ginger beer for a nice fizzle, and for an adult-only punch, consider adding vodka or rum.

Your punch table can



Photo courtesy of Alamy

be a place to gather and reconnect with loved ones while enjoying a trending holiday beverage. Find more recipes perfect for entertaining at treetop.com.

Swangy Cider Punch

Servings: 10 (8 ounces each)

1 bottle (64 ounces) Tree Top 100% Pure Pressed Sweet & Tart Apple Cider

- 16 ounces ginger beer
- 2 oranges, juice only
- 1 lime, juice only
- 1 lemon, juice only
- 1 cup vodka or light rum (optional)
- 1 sliced Granny Smith apple
- 6 star anise pieces, plus additional for garnish (optional)

- 6 whole cloves
- 3 cinnamon sticks
- frozen cranberries, for garnish (optional)
- colored sugars or ginger crystals, for garnish (optional)

In punch container, combine apple cider, ginger beer, orange juice, lime juice, lemon juice and vodka or rum, if desired, for an alcoholic version.

Decorate container with apple slices, star anise pieces, cloves and cinnamon sticks.

Personalize each serving with additional star anise pieces, frozen cranberries and sugars or ginger crystals, as desired. Serve cold.

(Family Features)

Books

from page 3

novels, short stories, poems, and plays.

• From its origins at court and the first national ballet companies, to the contemporary scene and the extraordinary venues that stage productions, “Ballet: The Definitive Illustrated Story” provides an invaluable overview of the history of ballet.

Readers can discover more than 70 of the most famous ballet dances, learn the stories behind renowned companies, explore the lives and achievements of dancers across centuries, and meet composers and choreographers. Filled with rarely seen photographs, this book is well-suited for ballet enthusiasts.

• “Flora: Inside the Secret World of Plants” invites you to explore the plant kingdom from the ground up, and from root to leaf tip. This elegant introduction to botany from DK is packed with photos and illustrations explaining the mechanics of photosynthesis, why leaves change color, how cacti store water, and how seeds know when to grow. Filled with fascinating stories of how plant roots and leaves communicate with their neighbors and how flowers use color and scent to interact with the creatures around them, this is an introduction to the mysterious inner workings of the plant world.

• For children who can’t get enough wildlife, consider “An Anthology of Intriguing Animals,” a compendium of the facts, stories and myths behind more than 200 of their favorite animals.

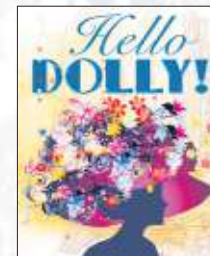
Whether it’s how the koala got its name or which animal the ancient Egyptians thought rolled the sun across the sky, readers can learn fun facts while poring over photographs, including detailed close-ups.

• “Robot,” a book for kids, covers artificial intelligence (AI) throughout history, including automata created by Leonardo Da Vinci all the way through to modern-day androids. Discover cutting edge robotics, where science, technology, mechanical engineering and computing meet. Bright graphics and photography help readers learn how robots work, how they are made, and how they help and hinder modern society.

This holiday season, stock the shelves of those you adore with fascinating books on topics they love.

(StatePoint)

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