

# THE CALL

## Much ado about stuffing.

*What's your favorite Thanksgiving dish?*



We asked; you answered. And the results sound delicious.

Favorite Thanksgiving dish:

- Stuffing (aka: dressing) got the most votes with nearly 50%, but recipes vary greatly.
- Next came the classics: turkey, green bean casserole, sweet potato (Sandy's soufflé sounds delicious!), mashed potatoes & gravy, squash, lefse, and Mike's wife's tart cranberry sauce.
- Some unusual favorites included: Steph's grandmas' suet pudding or Becky's corn & leek pudding.
- AND of course readers love the desserts: Pumpkin clove

pound cake, pumpkin pie, apple pie, strawberry cheesecake, pumpkin torte, Jean's layered chocolate dessert, and finally Deb's squash pie.

Our second question reflects an ongoing Huebsch family debate: should there be raisins in the stuffing? True confessions? We actually have

to make two stuffings. One with fruit, one without.

We learned dressing recipes are sacred, and 1) everyone loves their mom's cooking, 2) stuffing recipes vary greatly, and sadly 3) most of you don't want 'fruit' in your stuffing.

(wondering if you're the same

## THANKSGIVING OPTIONS



Take & Bake Thanksgiving Dinners available at BREW. Order ahead. Call 346-5932



Thanksgiving Dinners-To-Go are available for pre-order from The Cactus. Email events @TheCactusPerham.com



Lakeside Tap is taking pie orders for next week. Order deadline is Nov 20th! Call 346-6070

*I come from a family where gravy is considered a beverage. - Erma Bombeck*

folks who don't want pineapple on pizza???)

Stuffing recipes included the traditional onions & celery. Some add wild rice, sausage, giblets or the secret cream of mushroom soup to keep it moist.

The 'fruit' stuffing folks are a creative bunch adding raisins, apples, cranberries, apricots, currants, and/or pecans. Chuck even adds pineapple.

## Living Danish-ly Might Be Key To Enjoying 2020

Forbes Magazine shared the World Happiness Report, and countries with long dark winters again repeatedly scored the highest in terms of happiness. Considering that, shouldn't we Minnesotans also be happy? Maybe the secret means living more *Danishly*.

**Hygge** (pronounced 'hugh-guh') is a Danish way of life. In essence, hygge means creating a warm atmosphere and enjoying little things in life with others. It's all about creating coziness in our surroundings, including at work but especially at

home. Warm candlelight's glow is hygge. Hot chocolate is hygge. Christmas lights are hygge. Snuggling up with a loved one for a movie - that's hygge, too. Soft lounging clothes like pajamas, robes, and slippers help create hygge. Reading a book. Enjoying an afternoon cup of tea while watching birds from the window. Or better yet, listening to those birds rather than scrolling through your phone.

These are all steps to building hygge in your life, and thus adding more happiness too.

## Re-imagining How To Conduct Business.

Small business owners have always been creative entrepreneurs, and 2020 is really putting each of us to the test. Each business in our community is designing new ways to safely keep serving you, our valued customers. Truly, we all appreciate your business.

Please continue to shop local this season! Many other



Perham area businesses also offer the services below.

**Call 218-346-4400 for NEST, Wild Goose or Goose Gang:**

- ◆ **CURBSIDE PICKUP**
- ◆ **PRIVATE SHOPPING HOURS** by appointment only, before or after regular store hours.
- ◆ **PERSONAL REMOTE SHOPPING SERVICE** – Give us your list and we'll shop our

## Thanksgiving Hacks

Lumpy gravy? Too much peeling? Not enough oven or stovetop space? Making the entire Thanksgiving meal this year doesn't have to be a challenge. Just follow these easy hacks:

- Roast your turkey the day before, carve it, and pour the juice back on top with just a little butter for good measure. Refrigerate and re-heat in a crock pot on the big day.
- Use your insta-pot/pressure cooker to create these delicious mashed potatoes easily, and keep them warm until serving time. Follow this Food Network recipe: <https://www.foodnetwork.ca/recipe/instant-pot-mashed-potatoes/22197/>
- Use your crockpot to keep food warm if you're running out of stovetop space.
- Too many vegetables to clean? Use your dishwasher's top rack & rinse cycle to clean potatoes and carrots. Skip the detergent. You'll soon have squeaky clean vegies!
- Lumpy gravy? Whip it in the blender or food processor, and then return it to the stovetop (or your hot crockpot) to reheat before serving.
- Running out of refrigerator space? Bring your summer time coolers into the kitchen for beverages, vegetables, etc.
- Print out and tape your recipes inside your



*Lefse kits available at NEST*

kitchen cabinet doors. You'll be able to easily reference them while freeing up counter space.

- Prep ahead of time. Toast nuts for green beans the day before. Pre-wash your vegetables. Make your cranberry sauce days before. Pre-mix your signature cocktails because even 2020 deserves a special drink to toast all that for which we are grateful.

*Remember, kitchens are made to bring family together, so cook together too.*

*Happy Thanksgiving!*