

THANKSGIVING: Meal exchange might be a fun new tradition

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Try preparing scaled-down meals for your household rather than prepare jumbo turkeys, loads of stuffing, pounds of mashed potatoes, and two or three pies.

You can still make Thanksgiving memorable — even extra special — by serving a unique and tasty meal for those in your home, even if it's just two of you.

It's the year to break free of familiar traditions and choose something different to cook. If you have a growing stack of recipes you've saved or a new cookbook you've yet to try, now is the perfect time to rummage through them and choose dishes that inspire you. It's much easier to try new recipes when you

have fewer people to please. This Thanksgiving could see a popularity for turkey breasts, which are a smaller serving option. A whole turkey can be a ton of food for one or two people. Other main dish options could be Cornish hens. For the traditionalist who wants a whole turkey, why not get the smallest turkey you can, and have the butcher separate the breasts from the legs for two meal options?

As far as desserts go, instead of a whole pie, try making your favorite pie into single-serving cupcakes that you can also freeze and enjoy later. (*See Pumpkin Pie Cupcakes recipe below.*)

This year try a virtual dinner with family and friends. If you live close to them, a fun way to piece together your Thanksgiving dinner is by organizing a meal exchange between households. After deciding on a menu together,

you can add all your recipes to a shared spreadsheet (or something similar). Each household signs up for a dish or two to make in quantity, divides them up into equal portions and delivers them to the other households on Thanksgiving morning. The spreadsheet helps keep everything organized so no one accidentally makes the same dish twice. You can also add a column for allergies or dietary restrictions, which is helpful when you're juggling multiple dishes.

Once the drop-off is complete, everyone can enjoy their meals together on a video call.

This holiday is especially poignant due to the pandemic, as many people have lost loved ones or are experiencing financial hardships. Consider volunteering your time or donating money to an organization or nonprofit that's meaningful to you instead of having a family feast.

Preparing food for friends and neighbors (especially those at higher risk of severe illness from COVID-19) and delivering it to them without person-to-person contact is another great way to help others this holiday.

While the ongoing pandemic has canceled or postponed events, there are some annual traditions that will still take place — although with a new twist. One such event is the Macy's Thanksgiving Day Parade. The beloved parade is going to be pre-taped and on TV without spectators.

Many of us will miss our family and friends, but maybe this is going to allow us all to create some new traditions!

WINTER JAM: Fundraiser will support Festival programming

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its Americana Song Academy for Youth virtually on November 20 and 21. Other programming ideas are in the works starting in early 2021.

SFF's JAM Fundraiser officially kicks off on December 1, a day known to nonprofits and donors alike as #GivingTuesday, and runs through 6 p.m. on Saturday, December 5. At that time, bidding will close on all of the packages and the two raffle winners will be drawn on a live webcast. Sisters Folk Festival's Winter JAM features the two instrument raffles plus fun auction items that include instruments, a Pacific City getaway, indoor and outdoor adventure packages and live,

private virtual and in-person house concerts from Judith Hill, Martyn Joseph, Beth Wood and Thunderstorm Artis. Supporters can also join or renew SFF's annual membership program, Sisters Folk Arts Circle, or make an end-of-year contribution to the nonprofit organization in any amount.

SFF's Winter JAM Fundraiser will also feature a free, livestream celebration on Friday, December 4 at 6 p.m. This specially produced program will feature unique performances from Judith Hill, Thunderstorm Artis, John Craigie, AJ Lee & Blue Summit, The Parnells and Kristen Grainger & True North.

For additional information, to preview the auction items, purchase raffle tickets, register to bid or to make an end-of-year donation, visit <https://sistersfolkfestival.org/jam-fundraiser/>.

Pumpkin Pie Cupcakes

- 1 15 oz. can pure pumpkin puree
- 3/4 cup granulated sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 3/4 cup evaporated milk
- 2/3 cup all-purpose flour
- 2 tsp. pumpkin pie spice mix
- 1/4 tsp. salt
- 1/4 tsp. baking soda
- 1/4 tsp. baking powder
- Whipped cream for topping



Preheat oven to 350°F; line a muffin pan with cupcake liners.

In a large bowl, combine pumpkin puree, sugar, eggs, vanilla extract, and evaporated milk; whisk until smooth.

In a separate medium bowl combine flour, pumpkin pie spice mix, salt, baking soda and baking powder; whisk until combined.

Pour dry mixture into pumpkin mixture and mix until combined.

Use a scoop to put batter into the prepared muffin pan, filling each muffin cup with 1/3 cup batter (make sure you fill at least halfway full — these will deflate a bit when they are cooling).

Bake for about 20 minutes, until cupcakes are set.

Transfer cupcakes to a serving tray or plate and chill in the refrigerator for 30 minutes.

When ready to serve, top cupcakes with whipped cream and sprinkle with pumpkin pie spice.

Editor's note: The editor of The Nugget can attest that these are eat-the-whole-platter delicious.

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