

Toliday Recipes

GINGERBREAD PEOPLE

Recipe and photo submitted by Susan Pollard

Ingredients:

- 1 cup packed brown sugar
- 1/3 cup shortening
- 1½ cups dark molasses
- 2/3 cup cold water
- 7 cups all-purpose flour*
- 2 teaspoons baking soda
- 2 teaspoons ground ginger
- 1 teaspoon salt
- 1 teaspoon allspice
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon

Directions:

Mix brown sugar, shortening, molasses and water. Stir in remaining ingredients. Cover and refrigerate at least 2 hours. Heat oven to 350°. Roll dough ¼ inch thick on floured board. Cut with floured gingerbread cutter or other favorite shaped cutter. Place about 2 inches apart on lightly greased cookie sheet. Bake until no indentation remains when touched, 10-12 minutes; cool. Decorate with colored frosting and candies, if desired.

Prizes

them into a rich, spiced delight. Sweet, aromatic apples meet warm cinnamon, decadent ghee, and a crunchy medley of nuts in this irresistibly comforting dessert. Whether you're serving it for Diwali, Thanksgiving or savoring it after a day of fall festivities, Apple Halwa is the perfect way to elevate your seasonal harvest!

Ingredients:

- 2.2 lbs apples (7 to 8 medium-sized) or 7 cups chopped apples
- 5 tbsp sugar (optional, adjust as needed)
- 3 tbsp ghee (or use coconut oil for a vegan version)
- 2 tbsp water
- 2-3 strands saffron (optional)
- 1 tsp cinnamon powder
- 1 tsp cardamom powder
- 1 tsp vanilla extract (or ½ teaspoon vanilla essence)
- 10 almonds, chopped
- 10 cashews, chopped

Directions:

1. Roast half of your nuts in 1 tbsp ghee until golden brown and set aside. 2. Warm 2 tbsp of water, add saffron and

set aside.

3. Rinse the apples thoroughly in water and drain them using a colander.

4. Peel the apples, quarter them, remove the seeds, and chop them into small cubes. You should have about 7 cups of chopped apples.

5. Heat 2 tbsp of ghee in a pan over medium-low heat.

6. Add the chopped apples and sauté for 5 to 6 minutes, stirring occasionally. Some apples will soften while others might stay firm.

7. Add the 2 tbsp of saffron water, cover the pan, and cook for 12 to 15 minutes, stirring occasionally, until the apples become soft and mushy.

8. Use a spoon or potato masher to mash the apples, leaving some small chunks if desired. 9. Add sugar based on your taste and the sweetness of your apples. Stir well to combine. 10. Continue cooking and stirring the mixture for 9 to 10 minutes until it thickens, and you see ghee at the sides of the pan.

11. Add cinnamon powder, cardamom powder, vanilla extract, and chopped nuts, reserving some for garnish. Stir well to incorporate everything.

12. Cook for an additional 3 to 4 minutes until the mixture pulls away from the sides of the pan and comes together.

13. Serve the apple halwa warm, garnished with the roasted nuts.

Leftovers can be refrigerated and stored for up to a week.

Use sweet apple varieties to reduce the need for sugar.

For a vegan version, substitute ghee with neutral oil like coconut oil.

Feel free to adjust the spices to your liking, and use any nuts or dried fruits of your choice.

PECAN PIE, THE PERFECT THANKSGIVING DESSERT

Recipe ubmitted by Rebecca Williamson

Classic homemade pecan pie features a flaky buttery crust with gooey, crunchy, and rich brown sugar toasted pecan filling. The perfect simple holiday dessert!

Ingredients:

1 batch pie dough 2 cups (227 grams) pecan halves 4 large eggs, at room temperature 1 cup (312 grams) light corn syrup 3/4 cups (150 grams) dark brown sugar 1 teaspoon vanilla extract 1/4 teaspoon fine salt 1/4 teaspoon ground cinnamon 4 tablespoons unsalted butter, melted and

Directions:

Prepare the pie crust:

Roll the dough out on a generously floured work surface. Keep turning the dough after every roll to ensure it doesn't stick to the counter and is of even thickness. Add additional flour to the dough, the counter, and your rolling pin as needed. Roll out into a 12 to 14-inch circle, depending on how deep your pie tin is.

Gently roll the dough up and around the rolling pin then unroll and drape over a 9-inch pie tin. Gently press into the pie tin, being careful to avoid stretching the dough. Use scissors or a knife to trim the excess dough, leaving a 3/4-inch overhang. Fold the overhang under itself and crimp or flute. Pierce the base of the dough with

Wrap the dough in plastic and refrigerate for at least 2 hours, or overnight. Preheat oven to 400°F.

Line the chilled crust with foil, pressing all the way to the edges to ensure they don't slump down. Fill the crust completely with pie weights, granulated sugar, rice, or dried

Place on a rimmed baking pan. Bake for 18 to 20 minutes, or until pale and just beginning to brown but not raw. Remove from oven and set aside to fully cool. Reduce oven temperature to 350°F.

Make the Filling:

Place pecans on a rimmed baking sheet and toast in a 350°F oven until fragrant, about 8 to 10 minutes. Set aside to cool completely. Maintain oven temperature.

In a large mixing bowl, whisk together the eggs until well beaten. Add the corn syrup, brown sugar, vanilla, cinnamon, and salt. Gradually whisk in the melted butter until combined.

Place pecans evenly in cooled pie crust. Pour egg mixture over the pecans into crust. Bake for 40 to 50 minutes, or until the edges of the filling are set but the center is still slightly wobbly. Your pie should have an internal temperature of 200°F when finished. If the crust begins to brown too much, cover with foil or a pie shield and continue baking. Remove from the oven and let cool completely before slicing and serving.

Note: This pie can be made ahead of time. Place the baked and cooled pecan pie in an airtight container and freeze for up to 3 months. Thaw overnight in the refrigerator and allow to come to room temperature before slicing and serving.

Source: www.handletheheat.com



🜟 Networking & More!

www.blackstonevalley.org/events

Vaillancourt Folk Art at Manchaug Mills, 9 Main St. Sutton, MA 01590

NEW! Stroll location Pughts Planner action

Food provided by the culinary students

at Grafton Job Corps.

Makes about 2 1/2 dozen 2 1/2 inch cookies.

* If using self-rising flour, omit baking soda

With the crisp fall air and Diwali just around

the corner, there's no better time to enjoy a

cozy, indulgent dessert like Apple Halwa.

If you've recently gone apple picking and

recipe is your golden ticket to transform

find yourself swimming in apples, this

and salt

DIWALI DELIGHT:

COZY APPLE HALWA

Submitted by Stuthi Balaji

CRANBERRY ORANGE BUNDT CAKE

Recipe and photo submitted by Becky Dix

This cranberry orange cake is almost like a pound cake and gets better as it sets. If the tartness of the cranberries is not to your liking, use Craisins for a sweeter cake. Use a Bundt or loaf pan.

Ingredients:

1 1/2 cups flour 2 teaspoons baking powder 1/4 teaspoon salt 1 cup sour cream

1 cup sugar

3 large eggs zest of one orange - about

1 tablespoon juice of an orange 1/2 cup butter

2 tablespoons

sugar 1 1/2 cups fresh cranberries

For the Icing:

1 cup powdered sugar 2 - 3 tablespoons water,

milk or orange juice



Preheat oven to 350°. Spray a Bundt pan with cooking spray. Sprinkle the 2 table-spoons of sugar on the bottom of the pan. Sprinkle 1/4 cup of the cranberries on the

bottom of the pan. Set aside.

Cream together butter and sugar until

sugar turns a lemon color, about 4 - 5 minutes. Add eggs one at a time and mix in until incorporated.

Add the orange juice and zest. Add the sour cream

When incorporated, add the flour, salt and baking powder. When this is all mixed together, stir in the remaining 1 1/4 cups cranberries.

Bake for 50 - 55 minutes until a tester comes out clean. Let pan set for 5 minutes after you take the cake out of the oven. Turn



over cake unto a wire rack to cool. Mix up your glaze ingredients and spread on top and sides of cake.

Source: recipesfoodandcooking.com





Holiday Traditions

"Steamrollers," a holiday pastry and tradition

Author recalls sweet treat and sweet memory of her mother

By Susan Manning

Growing up, the holidays meant my mother's homemade apple pie was on the menu.

No one made one quite like she did.

It was sweet, with a pinch of cinnamon and perfectly cooked Mc-Intosh apples. The soupy filling was almost healing.

But by far the best part: her homemade crust.

She would mix the ingredients and roll it out with care. There would not be a single crack in it and definitely no rips. If those happened, it was back to a ball and be rolled out again. She would photo

roll it out evenly because otherwise, she said, it would not cook the right way.

Once the bottom was draped



Author Susan Manning at age 5 with her mother. Bertha. who would make "steamrollers" for the children during the holidays with pie crust scraps. Manning says the sweet treats were "the chefs kiss [and] could only be described as heaven." Courtesy what

into the dish, the mouthwatering middle of the pie was poured in on top.

The most difficult part was the last. She would carefully roll the top onto the rolling pin so that it didn't break apart. She would lay it across the top of the pie and make sure the sides were even all around.

It didn't stop there. To connect the top in the bottom, she pulled a fork out of the silverware drawer, and went care-

fully around the edges. She would push hard enough to connect the two pieces, but not so hard that they would burn in the oven.

What was left was a pile of doughy scraps. This is where she worked her magic, at least that's what we would say when we were kids.

The scraps were gathered into



Author Susan Manning's great-nephews. Garrett and Mason White, continue the family tradition by making steamrollers for the holidays. Courtesy photo

a ball and then carefully rolled out again, as she had already done with the rest of the crust before it went in the pie. This time, it was a treat for the kids. Yes, we would all enjoy a piece of her pie at whatever dinner was coming up, no doubt with a chunk of cheddar cheese is on top of it, but the steamers were the chef's kiss!

Once rolled out evenly, she would shake a layer of cinnamon

across the entire thing, followed by a layer of sugar. Then she would take a butter knife and cut

> them into rows, about an inch wide. Next up was to put the "roll" in "steamroller."

She would carefully lift one end and start rolling until she reached the other end. Once every strip was rolled, they went into another pie pan and into the oven. What emerged from the oven after 15 minutes or so could only be described as heaven.

The rollers were a little bit crispy on

the outside, very soft and doughy on the inside and had that sweet filling with a little bit of a kick.

The aroma would fill the house so much and so quickly that you had to run to the kitchen when they came out of the oven lest you find yourself out of luck. Too hot to hold easily right out of the oven, they popped in your mouth and were gone until the next holiday.





Kwanzaa, a seven day cultural festival, Dec. 26 to Jan. 1

According to www.officialk-wanzaawebsite.org, Kwanzaa is an African American and pan-African holiday which celebrates family, community, and culture. It was created in 1966 by Dr. Maulana Karenga, a professor of Africana Studies, and is a seven-day cultural festival that runs from Dec. 26 to Jan. 1.

Kwanzaa centers around seven principles (unity, selfdetermination, collective work and responsibility, cooperative economics, purpose, creativity, faith).

Kwanzaa is a time of learning, family and celebration. says the National Museum of African American History & Culture. "During the week of Kwanzaa, families and communities come together to share a feast, to honor the ancestors, affirm the bonds between them, and to celebrate African and African American culture. Each day they light a candle [on the kinara] to highlight the principle of that day and to breathe meaning into the principles with various activities, such as reciting the sayings or writings of great black thinkers and writers, reciting original poetry, African drumming, and sharing a meal of African diasporainspired foods.

"The table is decorated



A kinara is a candleholder for seven candles used in celebrating the festival of Kwanzaa. Each night, one candle is lit to represent one of Kwanzaa's seven principles - unity, self-determination, collective work and responsibility, cooperative economics, purpose, creativity, and faith. Here, Cameron Crosby, 5, of Medway poses with a kinara and Three Kings candle holders. Courtesy photo

with the essential symbols of Kwanzaa, such as the Kinara (candle holder), Mkeka (mat), Muhindi (corn to represent the children), Mazao (fruit to represent the harvest), and Zawadi (gifts). One might also see the colors of the Pan-African flag, red (the struggle), black (the

people), and green (the future), represented throughout the space and in the clothing worn by participants. These colors were first proclaimed to be the colors for all people of the African diaspora by Marcus Garvey [1887-1940]."

A few things you might not know about Kwanzaa, according to www.history.com:

Kwanzaa was created in the 1960s in the aftermath of the deadly Watts Rebellion (also known as the 1965 Watts Riots).

Kwanzaa is derived from the phrase "matunda ya kwanza" which means "first fruits" in Swahili.

Each family celebrates Kwanzaa in its own way.

Many people celebrate both Kwanzaa and Christmas.

Homemade and educational gifts are encouraged.

Source: www.history.com/topics/ holidays/kwanzaa-history

Bancroft Public Library staff share their holiday traditions

The staff at the Bancroft Memorial Library in Hopedale

shared their holiday traditions.

Director Keely Bethel-Penny's family holiday tradition is going to Old Sturbridge Village for Christmas by Candlelight.

There are string lights, hanging lanterns, a bonfire in the common, houses open with fires burning inside and samples of food to try. Learning about the history of Christmas and to experience how it was celebrated back then is just beautiful.

Youth Services Librarian Laura cooks up a storm every Christmas Eve to celebrate the Feast of the Seven Fishes with her family.

Senior Library/Tech Services Assistant Sue kicks off Christmas by handing out a candy cane to every family member after their Thanksgiv-

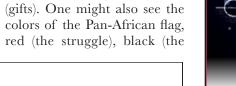
THANK YOU TO ALL WHO ENTERTED!



Old Sturbridge Village Christmas by Candlelight. Source: Keely Bethel-Penny.

ing dinner wraps up.

Library Assistant Jean celebrates with her family Christmas Eve by playing holiday-themed charades and singing the 12 days of Christmas.





Customized and thoughtful services with an attention to detail, offered in a relaxing and inviting atmosphere on historic Grafton Common.

Specializing in: Facials, Dermaplane Facial, Microdermabrasion, Microchanneling, LED Facial, Aromatherapy, Lash Lifts, Classic Lash Extensions, Waxing, Vajacial w/Brazilian, Massage, Manual Lymphatic Drainage, Reiki & Energy healing, Salt Therapy and Phymat infrared therapy mat.

Gift Certificates make the perfect gift!



12 GRAFTON COMMON GRAFTON, MA 774.293.1002 WWW.SCARLETSPA.ORG



Southwick's Zoo

Winter Wonderland

New England's Premier Holiday Lights Display

Winners were chosen at random and notified by phone or email.

Tickets are for entrance to Winter Wonderland display only.

Tara L. Nancy G.
Susan G. Sydney G.
Pat B. Pamela F.
William M. George K.
Susan A. Nancy F.

Didn't win? Order your tickets online to Winter Wonderland. Visit SouthwicksZoo.com/Winter-Wonderland.





By entering this contest, you are providing consent for Southwick's Zoo and Our Town Publishing (the publishers of The Yankee Xpress/Blackstone Valley Xpress, Free Press and the newspapers of Local Town Pages) to contact you via phone or email for this promotion or upcoming promotions. Only one winner per household. Cannot be an employee or family member of Southwick's Zoo or Our Town Publishing to win.

Give the Gift of Books & Spread the Joy of Reading!

BROUGHT TO YOU BY
THE NEW ENGLAND
BOOKSELLERS ASSOCIATION
AND DEBRA HORAN, OWNER OF
BOOKLOVERS' GOURMET
IN WEBSTER, MA

As another holiday season quickly approaches, remember books always make thoughtful gifts. There is truly something for everyone, and here are a few to get you started.

Unwrap some
Christmas magic
with *Little People*, *BIG DREAMS: Advent Calendar Book Collection* of 24
mini books from the iconic series
by Maria Isabel Sanchez Vegara. Continuing the celebration

countdown theme, *Tis the Season: A Lift-the-Flap Advent Calendar Full of Christmas Poems* illustrated by Richard Jones is filled with festive poems,

hidden surprises, and a magical foldout display.

Historical fiction perfect for younger readers ages 8-12, is the latest by bestselling author Alice Hoffman entitled When We Flew Away: A Novel of Anne Frank Before the Diary. It is a stun-

ning novel about one of contemporary history's most acclaimed figures, exploring the little-known details of Anne Frank's life before she went into hiding. Every *Wings of Fire* fan will want

to add The Dragonet Prophecy: Limited Edition to their shelves! The first book in the #1 New York Times and USA Today bestselling Wings of Fire series takes flight with a gorgeous collector's edition including beautiful new cover art and exclusive extra materials inside. From beloved Saturday Night Live alum Kate McKinnon, comes a madcap new adventure about three sisters, a ravenous worm, and a mysterious mad scientist in The Millicent Quibb School of Etiquette for Young Ladies of Mad Science, perfect for ages 8-12.

For young aspiring chefs, check out Look and Cook Breakfast: A First Book of **Recipes in Pictures** by Valorie Fisher, a companion title to *Look* and Cook Snacks. These easy-to-follow and engaging visual recipes will have kids ages 4-8 making their favorite breakfast dishes for the whole family to enjoy. For little ones, also try The Little **Chefs** by Rosemary Wells, great for anyone who has tried to whip up something special for someone they love, and stumbled. It's a splendid volume of three stories in one darling-sized book in a beautiful package from the beloved creator of Max and Ruby. ARTificial Intelligence by David Biedrzycki, is a picture book about Robot, who knew he was ART-ificially different about a café in Tokyo where customers can travel through time, which has sold over two million copies worldwide. *The Wedding People*, a novel by Alison Espach, is a propulsive and un-

commonly wise novel about one unexpected wedding guest and the surprising people who help her start anew, set in Newport, RI.

Moving on to non-fiction – If you're looking for interesting history with a literary theme, try **Book** and **Dagger: How Scholars**

and Librarians Became the Unlikely Spies of World War II by Elyse Graham, the untold story of the academics who became OSS spies, invented modern spycraft, and helped turn the tide of the war. The Serviceberry by Robin Wall Kimmerer, the #1 New York Times bestselling author of Braiding Sweetgrass, is a bold and inspiring vision for how to orient our lives around gratitude, reciprocity, and community, based on the lessons of the natural world. This slim volume is highly recommended! Hiking Hidden Gems in America's National Parks by Ted Alvarez takes you to the lesser-known you experience the illustrious and passionate history of The Boston Celtics, the winningest team in NBA history, as it happened through the articles, features, and lens of their hometown and national news outlet, *The*

Boston Globe.

Here are a few options just for foodies! From the beloved baking authority comes The King Arthur Baking Company Big Book of Bread: 125+Recipes for Every Baker, the most wide-ranging bread book to be published in a decade—

with 125 recipes that meet you where you are, whether novice or bread-head, in a stunning package. Our American Dream Cookbook: Favorite Recipes & Inspiring Journeys of 80 Culinary Trailblazers from Samuel Adams Brewing the American Dream by Jennifer Glanville Love, displays an exclusive journey where 80 Culinary Trailblazers share their favorite recipes and inspiring stories, celebrating innovation, entrepreneurship, and the spirit of American ingenuity. In her long-awaited memoir, Be Ready When the Luck Happens, Ina Garten—aka the Barefoot Contessa, author of thirteen bestselling cookbooks & beloved Food Network personality, shares her personal story with readers hungry for a seat at her table.

For regional treats - New England Cocktails: An Elegant Collection of Over 100 Recipes from the Northeast by Matthew Reed Baker is an elegant collection of over 100 recipes inspired by the Northeast. Explore the Northeast through the most notable wineries, breweries, and distilleries in the region with Drink the Northeast: The Ultimate Guide to Breweries, Distilleries, and Wineries in the Northeast by Carlo DeVito.

As you can see, there are plenty of options for giving books during the holiday season. Take a wander around your local bookstore to discover even more! Happy reading!!



Advent Calendar



Arcade Industries Inc.

205 Southbridge St., Auburn, MA ● 508-832-6300 www.arcadesnacks.com

Hours: Mon.-Fri. 8:30am-5:00pm; Sat. 9am-2pm. Beginning Nov. 29th thru Dec. 22nd open Sat. 9am-4pm, Sun. 12-4pm

Are you dreaming of a 'green' Christmas?

Consider these tips for an eco-friendly holiday season.

earthday.org:

- Wrap Reuse old wrapping paper, use newspaper/magazines, comics, paper shopping bags, and any fabric (scarves, bandanas, dish towels). Reuse cardboard boxes.
- Gifts Give gifts from the heart, and offer to help with chores or other tasks. Consider gifting hand-me-downs and heirlooms, along with a written history of the item. Buy local. Gift an experience instead of another item. If someone on your list is impossible to buy for, consider making a donation in their name.
- Stocking stuffers Instead of cheap items that are soon forgotten, fill stockings with homemade treats and a few small thoughtful
- Cards Send eco-friendly holiday greeting cards.
- Tree Real Christmas trees are more environmentally friendly than imitation ones.

From onetreeplanted.org and Recycle your live tree by putting it outside to provide shelter for local wildlife or compost it.

- Tree lights Switch to LED holiday lights which use 90% less
- Décor Decorate with items from nature (greens, berries, pinecones, pressed leaves, etc.). Make sustainable decorations with materials you already have.
- Meals Consider using plant-based ingredients, and/or shopping local. Compost leftover
- Table Use reusable utensils, plates, napkins, and tablecloths for your meals.
- Donate Donate unneeded gifts. Donate/volunteer your time to communities and organizations that are in need.

For more information, visit onetreeplanted.org/blogs/stories/sustainableholiday-ideas.





Nicolopoulos

Plumbing and Heating, Inc. **5 Harback Road Sutton, MA 01590** 508-865-3713



RESIDENTIAL - COMMERCIAL

· Heating Repairs & Installations o Plumbing Repairs & Replacements • HWAC Repairs & Replacements · Remodels · Drain Gleaning

NO **JOB TOO SMALL**

- 24 Hour Emergency Service -

www.nicolopoulosplumbingandheating.com

Lic. #MPL 15663

Yoliday Eve

Editor's note: This list is not meant to be exhaustive. These are the events of which we were aware at press time. For more December events, watch for our December Holiday Guide.

NOVEMBER 9

• 9 a.m. to 3 p.m., Tri-County Regional Voc-Tech High School (main entrance), 147 Pond St., Franklin. Shop for unique hand-

crafted products including home décor and housewares, jewelry, paper crafts, pet items, wood crafts, glass crafts, handbags, clothing, and more. \$3 entrance fee over

age 12. Sponsored by Franklin Newcomers

NOVEMBER 16

• 9 a.m. to 2 p.m., The Original Congregational Church of Wrentham, 1 East St., Wrentham. The Christmas Tree Church Fair. Beautifully decorated Christmas trees will be for sale! Tables will feature local craft vendors, plants, gifts, books, jewelry, baked goods, crafts and sewing, Christmas decorations, Attic Treasures, Silent Auction, Brunch will be served all day and the Children's Area will feature a scavenger hunt, games, crafts, and Santa Claus. www.occhurch.net

NOVEMBER 21-DECEMBER 29

• Southwick's Zoo, 2 Southwick St., Mendon. Winter Wonderland: New England's premier holiday lights display. Take a magical journey through Southwick's Zoo with friends and family to view spectacular holiday lights and handcrafted displays. southwickszoo.com/winter-wonderland/

NOVEMBER 22

• 6 p.m., Patriot Place, Foxborough. Holiday Tree Lighting of the "Holiday Giving Tree"

located at the Dean College Stage outside Bar Louie and Citizen Crust.

• 6:30 p.m., Minney VFW, 16 South Main St., Millbury. First Congregational Church of Millbury Annual Turkey Raffle. Refreshments and various raffles and prizes available.

NOVEMBER 22- DECEMBER 25

• Gillette Stadium, Foxborough, times vary. Magic of Lights through experience showcases dozens of displays, festive favorites and captivating digital animations, all brought to life with millions of LED lights, ensuring a memorable holiday experience for the whole family. Pre-purchase tickets. www.patriot-place.com/events/magic-oflights/?utm-hero

NOVEMBER 22-DECEMBER 29

• Timed tickets required, The Breakers, Newport, RI. Sparkling Lights at The Breakers. Now in its fifth season, this event brings the magic of the holidays inside and outside this landmark Gilded Age mansion. You'll stroll along a half-mile-long path glittering with hundreds of thousands of holiday lights while music fills the winter air. See illuminated displays and sparkling surprises along the way. Tour the opulent interior of The Breakers decorated in holiday splendor. www.newportmansions.org/events/ sparkling-lights-at-the-breakers-2024/

NOVEMBER 23

• 9 a.m. to 2 p.m., Hoboken Club, 252 Central St., Milford. The Women's Auxiliary will hold its annual Holiday Fair featuring unique Christmas gifts from our local crafters, homemade baked goods, raffle baskets, and handmade cappelletti.

NOVEMBER 23- DECEMBER 22

Saturdays and Sundays, times vary, Galliford's, 5 Southwick St., Mendon. Brunch with Santa. Enjoy this holiday tradition which features a selection of brunch buffet favorites. Reservations at 508-928-0928.

NOVEMBER 23-JANUARY 5

• 4 p.m. to 10 p.m., New England Botanic Garden, 11 French Dr., Boylston. Night Lights: Color Cascade at New England Botanic Garden. Immerse yourself in the magic of the season with a breathtaking winter light display that is unmatched in the region. This year, prepare to be amazed by Night Lights: Color Cascade, a one-ofa-kind winter experience where visitors embark on a spellbinding journey through a mesmerizing array of a quarter million radiant, glowing lights in every imaginable color. nebg.org/nightlights/

NOVEMBER 24

• 7 p.m., First Universal Society of Franklin, 262 Chestnut St., Franklin. Interfaith Thanksgiving Service. Franklin Interfaith Council welcomes all faith communities to an Interfaith Thanksgiving Service. Any donations to this service are applied directly to a fuel assistance fund granted to local community members in need.

NOVEMBER 26

• 3 p.m. to 5 p.m., Milford Youth Center, Milford. After-school Thanksgiving Dinner includes turkey (or other meat options),

EVENTS

continued on page 10



Art Glass Studio

Why buy "run-of-themall" gifts?

Custom Designed Stained Glass - Gifts - Repairs -**Supplies - Classes**

835 Providence Rd (Rt. 122) Whitinsville, MA 01588 508-266-7178

bcartglass@charter.net www.bcartglass.com



1225 PROVIDENCE RD, WHITINSVILLE, MA 01588



FedEx

PHONE: 508.234.7780 **FAX:** 508.234.4861 **EMAIL:** PRINT@THEPOSTALCENTERUSA.COM





AMAZON RETURNS MADE SIMPLE RIGHT HERE IN THE BLACKSTONE VALLEY

5 STAR CUSTOMER SERVICE

- **EXCLUSIVE SELF-CHECKOUT KIOSK**
- **UPS & FED-EX DROP-OFF LOCATION**
- FRIENDLY, RELIABLE LOCAL SERVICE
- **WE'LL PRINT YOUR LABEL (IF YOU DON'T HAVE THE RIGHT ONE)**

"MY PACKAGE WAS PACKED TIGHT LIKE IT WAS GOING TO SURVIVE THE APOCALYPSE, AND IT SHOWED UP ON TIME, NO PROBLEM. IF YOU WANT A PLACE THAT GETS THE JOB DONE WITHOUT ANY CORPORATE NONSENSE, THIS IS THE SPOT. HIGHLY RECOMMEND!" ★★★★ FROM GOOGLE

www.postalcenter01588.com



REQUIREMENTS:

- MA Cosmetology License
- Some clientele with room to build
- Comfortable and confident behind the chair
- Good communication Skills



For more information call us at 508-234-7113





















EVENTS

continued from page 8

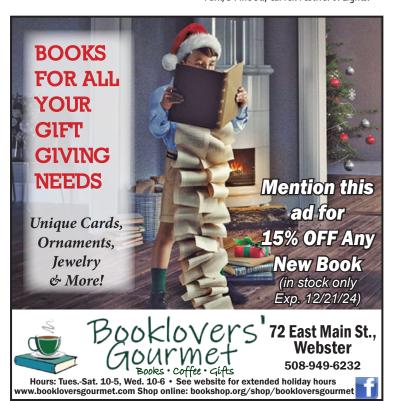
side dishes, desserts, drinks. Donations of beverages, pre-made desserts, side dishes, gift certificates, etc., are appreciated. For more information, contact jabrantes@ milfordma.gov

NOVEMBER 29-DECEMBER 29

• The Garden at Elm Bank, 900 Washington St., Wellesley, dates and times vary. Celebrate the season at the Garden at Elm Bank with dozens of trees, Snow Village model trains, garden lights, hot cocoa, and s'mores. www. masshort.org/festival-of-trees

NOVEMBER 29

• 4 p.m. to 9 p.m., Edaville Family Theme Park, 5 Pine St., Carver. Festival of Lights.



Experience one of New England's oldest Christmas traditions. Steam trains, Christmas lights, food, local businesses and crafters, Santa, and vintage amusement rides. seeplymouth.com/event/festival-oflights-carver/2024-11-29/

• 6:30 p.m., Draper Memorial Park, Milford. Milford Christmas Tree Lighting. Festivities start with concessions at 5:30 p.m., Santa arrives at 5:45 p.m., families can take their own photos with Santa. The Greater Milford Community Chorus will perform. Sponsored by Citizens for Milford. For more information and weather updates, visit Facebook. com/CitizensforMilford

NOVEMBER 29-30

• 2 p.m. to 8 p.m., Olde Sturbridge Village, Sturbridge. Christmas by Candlelight, tickets required. Experience the history of Christmas festivities, relish old traditions and create new ones. Also various dates in December. www.osv.org/event/christmasby-candlelight/

NOVEMBER 29-DECEMBER 1

• 10 a.m. to 5 p.m. (Fri. and Sat.), 11 a.m. to 4 p.m. (Sun.). Worcester Center for Crafts, 25 Sagamore Rd., Worcester. Holiday Festival of Crafts is a one-stop holiday shopping opportunity for unique, handmade gifts in a range of prices for men, women, and children. worcestercraftcenter.org/events/ holiday-festival-of-crafts-331/

NOVEMBER 29-JANUARY 4

• Winterlights sponsored by The Trustees, timed tickets required, various locations. Experience the sparkle of the holiday season as Winterlights returns to three special places: Naumkeag in Stockbridge, Stevens Coolidge House & Gardens in North Andover, and Eleanor Cabot Bradley Estate in Canton. Enjoy dazzling light displays, festive music, seasonal treats, and time outside among the trees and snow. Event runs through Jan. 4. thetrustees.org/program/winterlights-massachusetts/

NOVEMBER 30

• 18th Annual Holiday Stroll to include a scavenger hunt, birthday bash celebrating the town's 300th anniversary, trees and booths at Blair Square, caroling, tree lighting, Santa and more. Noon to 5 p.m., various locations, Holliston.www.celebrate-holliston.com/

NOVEMBER 30

• 5:30 p.m., Medway Christmas Parade starts at Medway High School and ends at Choate Park, Medway. Followed by lighting of the town's holiday lights and a fireworks display.

NOVEMBER 30 - DECEMBER 1

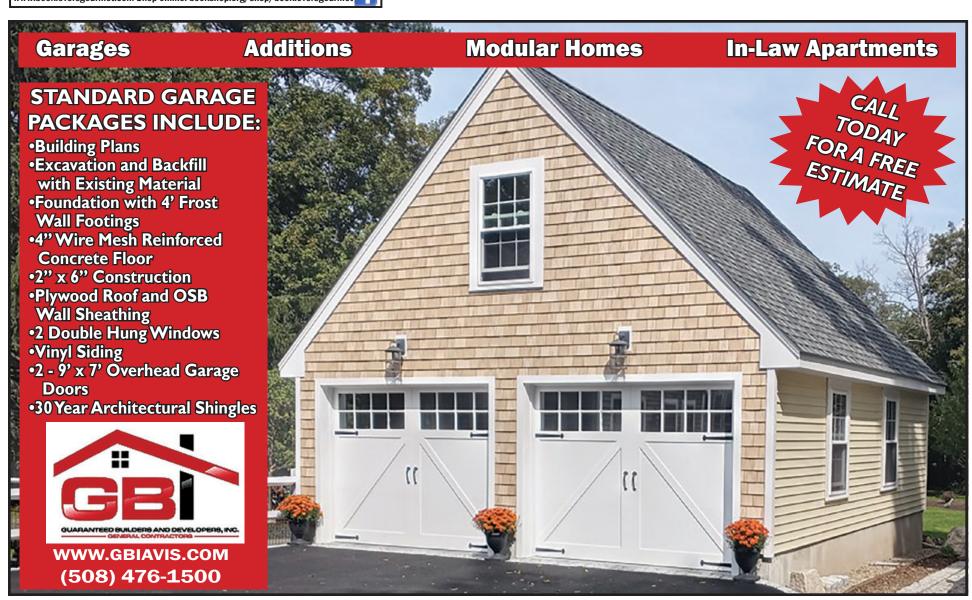
• 7 p.m., Vaillancourt Folk Art's Blaxton Hall, Sutton. "A Christmas Carol" performed by his great-great grandson, Gerald Charles Dickens. The two-hour performance, including an intermission, will ignite the wonderment of the season through the immortal words of Dickens' classic ghost story. Gerald Charles Dickens adopts different voices, expressions, and mannerisms to portray each of the story's twenty-six characters in this acclaimed one-man show. Due to the complexity of a one-man performance, the show is not recommended for children under the age of 8 years old. Tickets range from \$35 - \$100. bit.ly/4h8aw42

THROUGH NOVEMBER 30

• VFW playground, Upton. Autumn
StoryWalk™. Stroll through the playground,
reading each poster panel with your child. Fill
out the QR code at the end to enter a chance
to win a copy of the book, The Scarecrow's
Hat by Ken Brown (one entry per child).
Sponsored by the Upton Public Library.

DECEMBER 1-JANUARY 5

• 4 p.m. to 10 p.m., New England Botanic Garden, 11 French Dr., Boylston. Night Lights: Color Cascade at New England Botanic Garden. Immerse yourself in the magic of the season with a breathtaking winter light display that is unmatched in the region. This year, prepare to be amazed by Night Lights: Color Cascade, a one-ofa-kind winter experience where visitors embark on a spellbinding journey through a mesmerizing array of a quarter million radiant, glowing lights in every imaginable color. nebg.org/nightlights/





www.WhitinCommunityCenter.com



Siding • Hardwood • Fasteners • Propane

Mon.-Fri. 7:30 a.m. - 5 p.m. • Sat. 7:30 a.m. - Noon

cslumberco.com

