



2014

Holiday Booklet

- from -

**Sumter County
Supervisor of Elections**

SUMTER COUNTY

SUPERVISOR OF ELECTIONS OFFICES

Main Office

900 N Main Street
Bushnell, FL 33513
(352) 569-1540 / (352) 569-1541 - fax
8:30 am - 5:00 pm (Monday - Friday)

Wildwood Annex - Service Center

7375 Powell Road, Suite #145
Wildwood, FL 34785
(352) 689-4530
8:00 am - 5:00 pm (Monday - Friday)
Closed Noon-1pm

The Villages

8033 E C-466, Suite 401
The Villages, FL 32162
(352) 689-4660
8:00 am - 5:00 pm (Monday - Friday)
Closed Noon-1pm



A circular wreath made of green holly leaves and red berries, framing the central text.

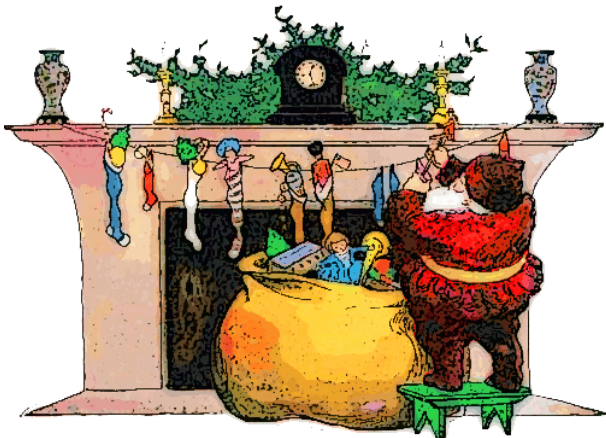
*Merry Christmas and
Happy New Year!*

From
KAREN S. KRAUSS AND STAFF



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~ ELECTION NUMBERS ~

Sample ballots mailed, one to each voter,
specific to each voter

- 16,680 Vote by mail ballots delivered
- 13,941 Vote-by-mail ballots returned, signatures compared,
filed alpha by precinct
- 10,814 Voter Information Cards sent (Jan-Nov)
 - 758 Poll Workers recruited and trained to assist voters
throughout early voting and on Election Day
 - 62 Electronic poll books (EVID) staged and prepped to be
used to check in voters at the polls
 - 64 DS200 optical scan readers staged and prepped to
process ballots during early voting and on Election
Day
 - 34 iVotronic touch screen machines used at early voting
and Election Day to accommodate voters with
disabilities
 - 29 Polling locations throughout the county
 - 5 Ballot-on-demand printers to print voter-specific ballots
during early voting
 - 4 Days to deliver voting equipment to the polls
 - 2 High-speed optical ballot readers (M650) to read and
tabulate vote-by-mail ballots
 - 1 Sumter County Supervisor of Elections dedicated to
conducting flawless elections

Voter Turnout	Active Registered Voters	Turnout Percentage
55,688	82,603	67.42%

Sumter ranked 2nd in voter turnout in Florida for the General Election!



YOUR *Signature*



It is important to keep your signature updated
with our office ... here's why.

- Absentees and petitions are verified by the voter's signature in our data base. If the voter's signature has changed either from age or health, and our office hasn't received an update on the signature, it could mean that YOUR absentee won't be counted or signed petition accepted.
- Don't leave it up to the canvassing board to determine if YOUR vote should count or not.
- Updating your signature is easy. Complete a voter registration application and mail or hand deliver to our office.

It's that easy!



YOUR ADDRESS



It is important to keep your address current
with our office.

Why update your address before an election?

- You will know if you are registered to vote
- You will know which precinct you vote in before election day
- You won't have to complete paperwork to change your address on election day before you can vote
- In some instances, you may have to vote a provisional, depending on your circumstances, if you don't update it before election day

Complete a voter registration application and
mail or hand deliver to our office.

It's that easy!



Sumter County Precincts

- 101 - Savannah Center / Atlanta Room
- 102 - Hope Lutheran Church
- 103 - Saddlebrook Recreation Center / Fox Grove Room
- 104 - Pimlico Recreation Center / Church Hill Downs Room
- 105 - Coconut Cove Recreation Center / Mai Tai Room
- 106 - Canal Street Recreation Center / Cheshire Room
- 107 - Laurel Manor Recreation Center / Washington-Jefferson Room
- 108 - Allamanda Recreation Center / Gardenia Room
- 109 - Truman Recreation Center / Studebaker Room
- 110 - Sterling Heights Recreation Center / Torch Lake Room
- 111 - Captiva Village Center / Starfish Room
- 112 - Oxford Community Building
- 113 - Royal Community Building
- 114 - Lake Panasoffkee Recreation Center
- 115 - Wildwood Community Building / Washington-Jefferson Room
- 116 - Continental Country Club / Magnolia Room
- 117 - Coleman Community Building
- 118 - First United Methodist Church
- 119 - Center Hill Community Building
- 120 - Bushnell Community Building
- 121 - Indian Hill Baptist Church
- 122 - Croom Community Club
- 123 - Webster Community Building
- 124 - Linden Community Building
- 125 - El Santiago Recreation Center
- 126 - Savannah Center / Scarlett O'Hara (Theater Room)
- 127 - Colony Cottage Recreation Center / Study-Tea Room
- 128 - SeaBreeze Recreation Center / Ponte Vedra Room
- 129 - Eisenhower Recreation Center / Gen Omar Bradley Room



2014 ELECTION RESULTS

Candidates who won during 2014 within Sumter County

COUNTY COMMISSIONER

Doug Gilpin, District #2

Garry Breeden, District #4

SCHOOL BOARD

Haydn L. Evans, District #1

David A. Williams, District #3

Kathie L. Joiner, District #5

NSCUDD & SOIL & WATER DISTRICTS

Gary W. Davis (NSCUDD), Seat #3

Dominic J. Berardi Jr. (NSCUDD), Seat #4

Nicolas P. Hemes (NSCUDD), Seat 5

Benita R. Dixon (Soil & Water), Group #2

MUNICIPAL SEATS

Bushnell

Bil Spaude, Seat #1

Warren R. Maddox, Seat #3

Karen Curtiel Davis, Seat #5

Center Hill

Tonota L. Parker, Seat #1

Ralph O. Barry Sr., Seat #3

Jack Nash, Seat #5

Wildwood

Ed Wolf, Group #1

Pamala Kaye Bivins, Group #2

Don Clark, Group #4





VILLAGE DISTRICT SEATS

VCDD 1

Ellen Cora, Seat #2
Clyde Long, Seat #4

VCDD 2

Bryan T. Lifsey, Seat #1
Robert P. Gilmartin, Seat #2
John Blum, Seat #3

VCDD 3

Steffan A. Franklin, Seat #1
Bill Ray, Seat #2
Tilman Dean, Seat #4

VCDD 5

Gerald E. Knoll, Seat #2
Gary Kadow, Seat #5

VCDD 6

Sally Moss, Seat #1
Donna Kempa, Seat #4
Peter A. Moeller, Seat #5

VCDD 7

Dennis E. Broedlin, Seat #1
Ronald X. Ruggeri, Seat #3
Ronald McMahon, Seat #5

VCDD 8

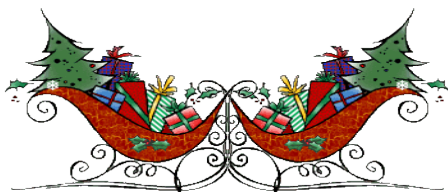
Victor Ray, Seat #3
Ray J. Banks, Seat #4
Joe Elliott, Seat #5

VCDD 9

John J. Rebecky, Seat #4
Steve Brown, Seat #5

VCDD 10

Donald L. Wiley, Seat #3



County Elected Officials

COUNTY COMMISSIONERS (4 years)

District

1	Al Butler (R)	2016
2	Doug Gilpin (R)	2018
3	Don Burgess (R)	2016
4	Garry Breedon (R)	2018
5	Don Hahnfeldt (R)	2016

SCHOOL BOARD MEMBERS (4 years)

District - NonPartisan

1	Haydn L. Evans	2018
2	Christine "Chris" Norris.....	2016
3	David A. Williams.....	2018
4	Kenneth P. Jones.....	2016
5	Kathie L. Joiner	2018

CONSTITUTIONAL OFFICERS (4 years)

Sheriff

William O. "Bill" Farmer, Jr. (R) 2016

Clerk of Court

Gloria R. Hayward (D) 2016

Supervisor of Elections

Karen S. Krauss (R) 2016

Tax Collector

Randy Mask (R) 2016

Property Appraiser

Joey Hooten (R) 2016

Superintendent of Schools

Richard A. "Rick" Shirley (R) 2016

ATTORNEYS / JUDGES

State Attorney (4 years)

Brad King2016

Public Defender (4 years)

Mike Graves2016

Circuit Judges (6 years)

William H. Hallman, III2016

Michelle T. Morley2018

County Judge (6 years)

Thomas D. Skidmore2018



What's Your Presidential IQ?

1. Which president is NOT pictured on United States currency?
 - A. Hayes
 - B. McKinley
 - C. Grant
 - D. Hamilton
2. How many presidents have died in office?
 - A. Eleven
 - B. Six
 - C. Eight
 - D. Four
3. Which college claims the most presidents as alumni?
 - A. Princeton
 - B. Harvard
 - C. Yale
 - D. Stanford
4. Who was the oldest president to be inaugurated?
 - A. Clinton
 - B. Taft
 - C. Reagan
 - D. Harding
5. Which president was first ...
 - _____ to be photographed?
 - _____ to get married while in office?
 - _____ to put a telephone in the White House?
 - _____ to hold his wedding inside the White House?
 - _____ to have an office in the West Wing?
 - _____ to give a speech over the radio?
 - A. Rutherford B. Hayes
 - B. John Tyler
 - C. Grover Cleveland
 - D. Theodore Roosevelt
 - E. Warren G. Harding
 - F. John Quincy Adams

Answers on page 39



FLORIDA IS A “CLOSED PRIMARY” STATE

Voter registration books are officially closed 29 days before all elections.

If you want to change your party to vote in the primary, the change **must** be made 29 days before that election.

REPUBLICANS

If you chose the REPUBLICAN party, you are allowed to vote only for REPUBLICAN candidates, NON-PARTISAN candidates, and REFERENDUMS in primary elections.

DEMOCRATS

If you chose the DEMOCRAT party, you are allowed to vote only for DEMOCRATIC candidates, NON-PARTISAN candidates, and REFERENDUMS in primary elections.

NO PARTY AFFILIATION

If you chose no party-affiliation you are allowed to vote for NON-PARTISAN candidates, and REFERENDUMS in primary elections.

MINOR PARTY

If a minor party is registered with the State of Florida and has candidates in a primary race, voters registered in that minor party will be allowed to vote in that party's primary, NON-PARTISAN candidates, and REFERENDUMS in primary elections.

ALL VOTERS REGARDLESS OF PARTY WOULD VOTE in any party's primary election if the winner would have no general election opposition.

REGISTERING TO VOTE OR CHANGING PARTY CHOICE

The registration books will be closed on the 29th day before each election and will remain closed until after the election. During this time party changes are accepted, but only for the purpose of future elections.

PARTY CHANGES CANNOT BE MADE AT THE POLLS



**CALL US IF YOU
HAVE A NEW ADDRESS**

**Remember:
Take Your Photo and
Signature ID to Polls**

RECIPES



QUINOA-ALMOND PUMPKIN MUFFINS

Yields 12 muffins

Ingredients

1 cup quinoa flour	1/2 cup almond flour
1 tsp baking powder	1 tsp baking soda
1 tsp cinnamon	1-1/2 tsp pumpkin pie spice
1/2 tsp sea salt	1/2 cup pureed pumpkin
1/4 cup crunchy almond butter	3 large eggs
1/2 tsp almond extract	1/2 cup agave nectar
1/4 cup melted butter or coconut oil	
1 Tbsp sliced almonds or 12 pecans	

Directions

1. Preheat oven to 350°
2. Coat muffin tins with melted coconut oil or line with paper muffin cups
3. Mix flours, baking powder, baking soda, cinnamon, pumpkin pie spice and salt together in large bowl.
4. In another bowl, whisk together pumpkin, almond butter, eggs, extract, butter and agave nectar. Add to flour mixture and mix well.
5. Pour batter into prepared tins, dividing evenly. Sprinkle sliced almonds evenly over batter or top each with 1 pecan.
6. Bake on middle rack for 20 minutes, or until toothpick comes out clean.

Quinoa ...

It is high in protein and is a complete protein - contains all the essential amino acids our bodies can't make on their own.

It is a small, round grain that is either white, red, purple or black.



SEMINOLE PUMPKIN FRY BREAD

Serves 8



Ingredients

4 eggs	1 cup milk
1 cup mashed, cooked, pumpkin	2 Tbsp butter, melted
3 Tbsp sugar	1/8 tsp salt
1 cup all-purpose flour	2 tsp baking powder

Syrup, butter and sifted confectioners sugar for garnish

Directions

1. In a food processor or blender, combine the eggs, milk, pumpkin, melted butter, sugar, salt, flour and baking powder.
2. Blend until smooth, then let stand at least 10 minutes.
3. Pour about 1/2 cup batter onto griddle and fry as you would a pancake, turning after bubbles appear throughout.
4. Serve with butter, confectioner's sugar or sugar.



AVOCADO SALSA

Makes 2 cups

Ingredients

2/3 cup chopped grape tomatoes	3 med avocados, diced
1/2 cup finely chopped pineapple	1 Tbsp lime juice
1/2 chopped sweet onion (Vidalia)	1/8 cup chopped fresh cilantro
1 tsp crushed red pepper flakes	1/4 tsp garlic salt

Black pepper / Tortilla chips

Directions

Combine the tomatoes, pineapple, avocados, onion, cilantro, lime juice, red pepper flakes and garlic salt in a medium bowl. Add pepper to taste. Serve with tortilla chips



CARAMELIZED ONION DIP

Makes 8 servings

Ingredients

1-1/2 cup plain 0% Greek yogurt	1 Tbsp unsalted butter
1 Tbsp canola oil	2 med yellow onions
1 garlic clove, minced	2 Tbsp light mayonnaise
1/2 tsp garlic powder	1/2 tsp onion powder
1 1/2 tsp kosher salt	Chips or crackers

Directions

1. Saute onions and garlic in butter and oil over medium-high heat for 1 minute.
2. Reduce heat to low, cover and cook, stirring every 5-8 minutes until onions are dark, about 30 minutes.
3. Transfer to a bowl and cool completely before stirring in yogurt, mayonnaise, garlic powder, onion powder and salt. Chill before serving.

SPICY EDAMAME DIP

Makes 10 servings

Ingredients

4 large cloves, unpeeled	16 oz shelled edamame beans
1/2 tsp cayenne pepper	1/4 tsp ground cumin
Pinch salt & pepper	4 Tbsp olive oil
1/4 cup fresh lime juice (2 limes)	1/4 cup finely chopped cilantro

Directions

1. In a medium skillet over medium heat, roast the garlic until light brown. Remove from heat, cool, then slip off the skins; set aside.
2. Bring about 8 cups of water to a boil and drop in the beans. Cook 5 minutes after boil. Reserve 3/4 cup of water before draining.
3. In food processor: garlic (chop coarsely), add beans, pepper, cumin, salt & pepper and process. Add oil, juice, cilantro & pulse to combine. Add some of the water until smooth.



15 MINUTE BLACK BEAN AND CORN SALSA

Ingredients

- | | |
|---------------------------------|------------------------------|
| 1 can black beans | 1 can yellow corn |
| 1 can of Rotel | 1/4 cup finely chopped onion |
| 3 Tbsp freshly chopped cilantro | dash of lime juice |

Directions

1. Rinse and drain black beans and corn and dump in bowl.
2. Open can of Rotel and add to beans and corn.
3. Add onions and cilantro and stir. Add lime just to taste.



ZESTY PIMIENTO CHEESE

Ingredients

- | | |
|------------------------------------|----------------------------------|
| 4 oz cream cheese | 1/4 c mayonnaise |
| 2 Tbsp marinated hot peppers | 2 Tbsp marinated garlic cloves |
| 1 Tbsp Dijon mustard | 8 oz shredded cheddar cheese |
| 4 oz jar chopped pimientos drained | 8 oz shredded pepper jack cheese |

Directions

1. In a food processor, combine cream cheese, mayonnaise, hot peppers, garlic and mustard. Process until smooth.
2. Add the pimientos and pulse just until combined.
3. Transfer to a medium bowl. Add cheddar and jack cheeses, then stir to combine.

Serve immediately or refrigerate

Salt Hint ...

To remove onion scent off hands: Wet hands, pour on a generous amount of salt and then rub your hands with the salt like it's soap.

Remove coffee stained coffee cups: dampen a paper towel and pour a small amount of salt into the cup. Scrub with towel and stain easily comes out.



BLUEBERRY-COCONUT SNACK BARS

Serves 24

Ingredients

2 cups shredded unsweetened coconut

1 cup raw chopped almonds

1 cup dried blueberries

1/4 cup whole-wheat flour

1/4 cup packed light brown sugar

1/2 cup maple syrup

1 cup raw cashews

1 cup rolled oats

1 tsp salt

1/2 cup coconut oil, melted

1 tsp vanilla extract

Directions

1. Preheat oven to 375°. Evenly spread shredded coconut on a rimmed baking sheet and roast until lightly browned in spots, 3-5 minutes. Transfer to a large bowl and add nuts, blueberries, oats, flour, sugar and salt. Stir to combine.
2. In a small bowl, combine oil, syrup, and vanilla; stir into dry ingredients until thoroughly combined.
3. Line a 9x13 inch pan with parchment; scrape mixture into pan. Top with a sheet of wax paper and press to pack firmly. Remove wax paper and bake until golden, 30-35 minutes. Cool completely on a rack, then cut into 24 squares. Store in an airtight container at room temperature for up to 2 weeks.

ENGLISH CUCUMBERS - WHAT ARE THEY?

These long, thin cukes are sometimes labeled "seedless," although they do contain seeds - just small ones. They have a milder, sweeter flavor than traditional cucumbers.



SPICY-SWEET MOLE PUMPKIN SEEDS CLUSTERS

Serves 12

Ingredients

1/2 cup almond butter	1/2 cup honey
1/2 to 1 tsp cayenne pepper	1/2 tsp kosher salt
1 Tbsp cocoa powder	1 cup toasted pumpkin seeds
2 cups flaked corn cereal, lightly crushed	

Directions

1. Line a rimmed baking sheet with waxed paper.
2. In a medium saucepan over medium-high heat, combine the almond butter, honey, cayenne (amt depends on your taste), salt and cocoa powder. Bring to a simmer and cook for 2 minutes.
3. Remove the pan from the heat and add the pumpkin seeds and cereal.
4. Stir to combine, then drop heaping tablespoon clusters onto prepared pan. Set aside to cool.



CHICKEN RICE-A-RONI SOUP

Ingredients

4 cans chicken broth (12oz)	1 cup chopped cooked chicken
1 bag sliced frozen carrots	1 cup chopped celery
salt & pepper to taste	1 box chicken, garlic Rice-a-Roni

Directions

Mix all ingredients and cook on high for 3-4 hours in crock pot.



TAILGATE CHILI

Serves 8-10

Ingredients

3 lbs ground beef	1 lg white onion, diced
2 bell peppers, seeded & chopped	3 (15 oz) chili beans, drained
2 (28 oz) cans diced tomatoes, with juice	
1 (10 oz) bag frozen corn kernels	1 (6 oz) tomato paste
1 cup beer	3 Tbsp chili powder
1 Tbsp bacon bits	2 tsp garlic salt or two cloves
1 tsp cumin	1 tsp sugar
Salt & pepper to taste	Hot sauce, to taste
1 (8oz) package cheddar cheese, garnish	

Directions

1. In a large stockpot, evenly brown meat and onions over medium-high heat until meat is cooked through, stirring often. Drain fat.
2. Add in the (spicy) chili beans, tomatoes and paste, bell peppers, corn, bacon bits and beer. If using chili pepper and/or minced garlic, add in here. Stir well.
3. Flavor with chili powder, cumin, sugar, and salt and pepper. If using hot sauce or garlic salt, use here.
4. Stir, cover and simmer, on low heat for 1-2 hours.
5. Remove from heat and serve or chill and serve the next day.



CORNBREAD SALAD

Serves 6

Ingredients

Crumbled day-old cornbread	1/3 cup olive oil
3 Tbsp red wine vinegar	1 tsp grainy mustard
1 can (15 oz) black beans, rinsed and drained	
4 slices cooked bacon, crumbled	2 ripe tomatoes, diced
2 avocados, diced	1 small red onion, thinly sliced
1 cucumber, thinly sliced	1/4 cup chopped cilantro

Directions

1. Place (roughly) 6 cups cornbread on a greased baking sheet; bake at 400° until crunchy, about 7 minutes.
2. Meanwhile, whisk together olive oil, red wine vinegar, and mustard.
3. Place cornbread in a large bowl. Add black beans, bacon, tomatoes, avocados, onion, cucumber, and cilantro. Toss to combine; season with salt and pepper. Toss with the dressing

FARMER'S MARKET PASTA SALAD

Ingredients

2 cups chopped heirloom tomatoes	2 small zucchini, thinly sliced
1 sm red bell pepper, thinly sliced	1 cup fresh corn kernels
1 cup diced firm, ripe peaches	1/2 cup sliced green onions
1 (8 oz) pkg penne pasta	2 cups shredded chicken
1/3 cup torn fresh basil	1/3 cup torn fresh cilantro

Directions

1. Toss together first 6 ingredients in large bowl; let stand 10 minutes.
2. Meanwhile prepare pasta. Add hot cooked pasta and chicken to tomato mixture; toss gently to coat.
3. Season with salt and pepper to taste.
4. Transfer to serving platter and top with basil and cilantro.



MEDITERRANEAN MASON JAR SALAD

Makes 4 servings

Ingredients

1/3 cup red wine vinegar	3 Tbsp extra virgin olive oil
1 garlic clove, minced	1 tsp oregano leaves
1 cup diced cucumber	1/2 cup chopped red onion
1 cup garbanzo beans, rinsed/drained	6 cups romaine lettuce
2 cups cooked diced chicken	1 tomato, seeded and diced
4 canned artichoke hearts, chopped	1/2 cup feta cheese

Directions

1. In a small bowl, whisk together red wine vinegar, oil, garlic, oregano, salt and pepper.
2. Divide dressing evenly among 4 (16 oz) wide-mouth canning jars
3. Layer cucumber, beans, red onion, lettuce, chicken, tomato, artichoke hearts and feta evenly in each jar in the order listed.
4. Cover with the lids and refrigerate until serving time.

CHICKEN SALAD - LIGHT AND SPICY

Makes 6 servings

Ingredients for Dressing

1 tomato, cut into quarters	1/3 c red or white wine vinegar
1/2 tsp dried oregano, crushed	1/2 tsp ground cumin
1/2 tsp chili powder	1/2 tsp salt
1 tsp honey	Dash cayenne pepper
1 clove garlic, minced	1 Tbsp extra virgin olive oil

Ingredients for Salad

2 cups cooked chicken breast, cut into bite-size pieces	
1 can cooked beans (black, pinto, or white)	
1/3 cup finely chopped red bell pepper	
1/3 cup finely chopped green onions	1/4 cup sliced black olives
1/3 cup chopped fresh cilantro	1 Tbsp fresh lime juice

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CHICKEN SALAD - LIGHT AND SPICY

CONTINUED

Ingredients for Salad - continued

9 cups salad greens, divided use

6 Tbsp light sour cream, divided use

9 Tbsp reduced-fat cheddar cheese, divided use

Directions

1. For the dressing, place the tomato quarters in a food processor or blender. Add the vinegar, oregano, cumin, chili powder, salt, honey, cayenne pepper, garlic and olive oil. Blend or process until the tomato is pureed. Store in the refrigerator until needed.
2. In a large bowl, combine the chicken, beans, bell pepper, green onions, olives, cilantro and lime juice. Add about half of the dressing to the chicken, and store in the refrigerator until needed.
3. To serve, place 1 1/2 cups of salad greens on each of six plates. Add about 3/4 cup of the chicken mixture, 1 Tbsp of sour cream, and 1 1/2 Tbsp of cheddar cheese. Use the remaining dressing on the greens as needed.



SPICED TEA

1-1/2 cups of Tang

2 cups sugar

1/2 cups Instant Tea

1 teaspoon Cinnamon

1/2 teaspoons Ground Clove

Mix all ingredients and store in air-tight container. To serve, stir 1-1/2 teaspoon mix into 1 cup of hot water.



SLOW COOKER PULLED-PORK SANDWICHES

Makes 6-8 servings

Ingredients

2 -1/2 lbs boneless pork shoulder, patted dry with paper towel	
1 tsp dried thyme	1/2 tsp kosher salt
1/4 tsp pepper	1 dried mild chile (ancho)
3 Tbsp olive oil	1/2 large onion, thinly sliced
1 clove garlic, sliced	1 cup barbecue sauce
1/2 cup cider vinegar	2 slices bacon, cut into thirds

Directions

1. Rub pork with thyme, salt, and pepper. Place skillet over medium-high heat; add chile and toast, flipping once, until fragrant, about 2 minutes per side. Place in slow cooker. Warm oil in same skillet, add pork and brown on both sides, about 10 minutes total. Place in slow cooker.
2. Turn heat to medium-low and add onion to skillet. Cook, stirring occasionally, until softened, about 3 minutes. Stir in garlic and cook 1 minute more. Add barbecue sauce and cider vinegar; stir, scraping up browned bits. Remove from heat and add to slow cooker, along with bacon. (Liquid should cover about 1/3 of pork; if not, add water or broth.) Turn pork to coat.
3. Cover slow cooker, set on low and cook for 7 hours, until pork is very tender. Remove meat to a 9 x 13 inch baking dish. Strain cooking liquid into a small saucepan, discarding solids, spoon off some fat, if desired. Place saucepan over medium-high heat and simmer until reduced by one-third, about 10 minutes. Using two forks, shred pork; pour sauce over. Serve on rolls and top with coleslaw and pickles, if desired.



ZUCCHINI HASH BROWNS

Ingredients

- | | |
|---------------------------------|--------------------------|
| 1 cup shredded zucchini | 2 medium eggs |
| 1 tsp garlic powder | 1 tsp onion powder |
| 1 dash salt | 1 Tbsp olive oil |
| 1 Tbsp unsalted butter | 1/2 chopped medium onion |
| 1 thinly sliced red bell pepper | |

Directions

1. Heat oil in skillet.
2. Saute onions and pepper in skillet; set aside to cool.
2. Mix together all ingredients in a bowl.
3. Drop by spoonfuls into the hot skillet.
4. After browning on one side flip and brown the other side.

DEBBIE YAGID'S COFFEE CAKE

Ingredients

- | | |
|----------------------------------|--------------------------|
| 1 (18.25 oz) box yellow cake mix | 3 large eggs |
| 3/4 cup oil | 1 (8 oz) sour cream |
| 1-1/4 brown sugar | 1 Tbsp ground cinnamon |
| 2 cups confectioner's sugar | 3 Tbsp milk |
| 1 tsp vanilla extract | 1/2 tsp butter flavoring |

Directions

1. Preheat oven to 350°. Lightly grease a 9x13 baking pan.
2. In a large bowl, beat cake mix, eggs, oil, and sour cream at medium speed until smooth. Spread half of cake mixture on bottom of pan.
3. In a small bowl, combine brown sugar and cinnamon. Sprinkle evenly over cake mixture in pan. Gently spread remaining cake mixture over brown sugar mixture. Bake for 35 to 45 minutes until done. Let cool in pan for 5 minutes.
4. In a small bowl, whisk together confectioner's sugar, milk, vanilla and flavoring until smooth. Using a fork, pierce cake at 1-inch intervals. Drizzle icing over cake—let set for 20 minutes before cutting .



DELICIOUS CHOCOLATE PIE

Ingredients

1 fully baked 9-inch pie shell
1-1/2 cups sugar
2 tsp vanilla extract
4 eggs, room temperature
Semisweet chocolate

1 cup (2 sticks) butter softened
4 oz unsweetened chocolate,
melted and cooled
Whipped cream

Directions

1. Beat sugar and butter on medium-high speed for 15 minutes.
2. Add chocolate and vanilla; beat briefly. Add 2 eggs; beat 5 minutes; add remaining 2 eggs; beat 5 minutes.
4. Scrape chocolate mixture into pie shell (should be silky smooth).
5. Cover and chill overnight.

When serving, add whipped cream on top and shaved chocolate.

* Eggs in this recipe are not cooked. Choose a carton marked "pasteurized" if you have raw-egg concerns.



OPTIMUM TIMES FOR PICKING YOUR FAVORITE FRUITS

APPLES: JULY—OCTOBER (DEPENDING ON TYPE)

APRICOTS: JUNE AND JULY

BANANAS: ALL YEAR

CHERRIES: MAY-AUGUST

CRANBERRIES: SEPTEMBER-JANUARY

GRAPEFRUITS: JANUARY-MAY

GRAPES: JULY-DECEMBER

LEMONS: ALL YEAR

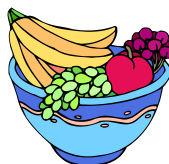
CANTALOUPE: MAY-SEPTEMBER

WATERMELONS: JUNE-AUGUST

PEACHES: AUGUST-NOVEMBER

PEARS: AUGUST-NOVEMBER

STRAWBERRIES: START IN JANUARY, BUT BEST IS LATE FEBRUARY-JUNE





SMOOTH YUMMY VANILLA BUTTER CREAM FROSTING

Ingredients

- | | |
|-----------------------------|-------------------------|
| 1/2 cup shortening | 1/2 cup unsalted butter |
| 2 tsp meringue powder | 2 tsp vanilla extract |
| 1 tsp butter flavor extract | 3 cups powdered sugar |
| 2 Tbsp water | |

Directions

1. In a large bowl, mix shortening and butter at high speed until smooth and fluffy (about 3 to 4 minutes).
2. Reduce mixer speed to low and add meringue powder and extracts. Increase speed and blend for another minute.
3. Reduce mixer speed to low again and begin to add powdered sugar, one cup at a time. Scrape down sides with a spatula to ensure all powdered sugar is blended.
4. Once all the powdered sugar has been added, check the consistency.
5. If too stiff, add water (little at a time) and blend.

BAKED CHICKEN DINNER

Ingredients

- 3 chicken breast cut in half
- 2 cans green beans
- Red-skin potatoes, cut in fourths
- 1 pkt Zesty Italian dressing
- 1 stick of melted butter

Directions

1. Preheat oven to 350°
2. In a 9x13 pan, place chicken in middle of pan, put cut up potatoes on one side of chicken and green beans on the other side.
3. Sprinkle packet of dressing over top and drizzle the melted butter of it.
4. Cover with aluminum foil and bake for 1 hour.



BEST ROAST BEEF EVER!

Ingredients

- 3 lbs beef roast (chuck roast)
- 1 envelope each (dry): Italian salad dressing, Ranch salad dressing, brown gravy mix
- 2 cups of water

Directions

1. Mix all three envelopes in water; mix until blended completely.
2. Brown the roast (if desired). Add the meat to your slow cooker and pour in seasoned water mix over roast.
3. Cook on high for 4 hours or low about 8 hours.



SLOW COOKER MAC AND CHEESE

Ingredients

- | | |
|-------------------------------|-------------------------------|
| 10 oz cooked macaroni | 1/2 stick butter, cubed |
| 1 (12 oz) can evaporated milk | 1-1/2 cups whole milk |
| 3 cups cheddar cheese, grated | 1 cup parmesan cheese, grated |
| 1 cup Romano cheese, grated | 1 tsp salt |
| 1/2 tsp freshly ground pepper | 1/2 tsp nutmeg |
| Cooking spray | |

Directions

1. Spray 4 quart slow cooker with spray.
2. Place cooked macaroni in slow cooker and add butter. Stir until butter is melted.
3. Add rest of the ingredients and stir well.
4. Cover and cook on low for 3 hours. Stir well and sprinkle with parmesan and another dash of nutmeg and serve hot.
5. For baking method (not slow cooker). Put ingredients in a large baking dish and bake at 350° for 50 minutes.



UNSTUFFED CABBAGE

Ingredients

- | | |
|------------------------------------|---------------------------------|
| 1-1/2 to 2 lbs lean beef or turkey | 1 Tbsp oil |
| 1 lg onion, chopped | 1 clove garlic, minced |
| 1 sm cabbage, chopped | 2 cans (14.5 oz) diced tomatoes |
| 1 can (8 oz) tomato sauce | 1/2 cup water |
| 1 tsp ground black pepper | 1 tsp sea salt |

Directions

1. In large skillet, heat oil over medium heat. Add the ground meat & onion cook until meat is no longer pink and onion is tender then add garlic, continue cooking for 1 minute.
3. Add the chopped cabbage, tomatoes, tomato sauce, pepper and salt.
4. Bring to boil and cover and simmer for 20-30 minutes, or until cabbage is tender



BENEFITS OF SOY



Research shows that soy can increase levels of a protein hormone that rebuilds cartilage in the knee. And if you already have sore knees, eating foods like edamame may have an ache-reducing effect, since soy helps fend off inflammation in the body. To benefit, aim for at least 20 g soy per day, which is the equivalent of 2-1/2 cups of soy milk or 1 cup of tofu.



VIRGIN / EXTRA-VIRGIN COCONUT OIL

An extremely healthy fat, coconut oil is derived from the meat of mature coconuts. Composed mostly of beneficial medium-chain fatty acids, coconut oil resists oxidation and rancidity. It's high in lauric acid, which helps to strengthen the immune system. Coconut oil is solid at temperatures below 70 F. When chilled, it can be used as a substitute for shortening or butter in baked goods. When melted, it can be substituted for any kinds of oil in recipes.



BACON

Running bacon under cold water before cooking will reduce shrinking by up to 50%.



Also, always cook bacon in the oven for 10 minutes at 365° for maximum flavoring.



WHAT YOU CAN DO WITH COFFEE GROUNDS

- Keep ants outside by sprinkling grounds in front of your door.
- Banish odors in the fridge with an open bowl of grounds.
- Add 1 Tbsp fresh grounds to a meat rub to give the meal a mild smoky flavor.
- Sprinkle damp grounds on fireplace ashes to reduce airborne dust when cleaning.
- Mix used grounds with compost to boost plant-friendly nutrients like potassium and magnesium.
- Take a small amount of grounds and add soap to remove garlic, onion scent on hands.



KAREN'S CHEESE DIP

Ingredients

- | | |
|----------------------------|------------------------------|
| 1 lb hamburger | 1 lb Jimmy Dean Sausage-Mild |
| 1 lg Velveeta cheese | 1 can Rotel Tomatoes |
| 1 medium jar picante sauce | Milk |

Directions

1. Fry and drain sausage and hamburger.
2. In crockpot: add meat mixture, Velveeta cheese Rotel, add a little milk, picante sauce.
3. Cook slow.

KAREN'S RICE & MUSHROOM

Ingredients

- 1 can Campbell's French Onion soup
- 1 c raw Uncle Ben's rice
- 1 can Campbell's Beef Consomme soup
- 1/2 to 1 stick of butter
- 1 small can mushrooms, diced

Directions

1. Mix all together
2. Bake at 350° for one hour.



DID YOU KNOW?

Franklin Delano Roosevelt was elected president four times. He died in 1945. In 1951, the 22nd Amendment to the Constitution was ratified, limiting the US presidents to only two terms in office.





THINGS YOUR MOTHER SHOULD HAVE TOLD YOU!

- Take your bananas apart when you get home from the store to keep them from ripening too fast.
- Store your open chunks of cheese in aluminum foil. It will stay fresh much longer and not mold.
- Add a teaspoon of water when frying ground beef. It will help pull the grease away from the meat while cooking.
- To make rich scrambled eggs or omelets; add sour cream, cream cheese or heavy cream in and then beat them up.
- Add garlic immediately to a recipe if you want a light taste of garlic and at the end of the recipe if you want a stronger taste of garlic.
- Leftover snickers bars make a delicious dessert. Chop them up with a food chopper. Peel, core and slice a few apples. Place them in a baking dish and sprinkle the chopped candy bars over the apples. Bake at 350° for 15 minutes. Yum!
- Easy Deviled Eggs: Put cooked egg yolks in a zip lock bag. Seal, mash till they are all broken up. Add remainder of ingredients, reseal and mash until thoroughly mixed. Cut the tip of the baggy, squeeze mixture into egg white. Throw away bag when done!
- Expand your store bought frosting by whipping it with your mixer for a few minutes. It will double in size and frost more.
- Shoo Squirrel! Sprinkle cayenne pepper where squirrels are foraging in your plants. The pepper doesn't hurt the plants and the squirrels won't go near it.



CHRISTMAS TRIVIA

1. The Germans made the first artificial Christmas trees out of dyed goose feathers.
2. All the gifts in the Twelve Days of Christmas would equal 364 gifts.
3. In A.D. 350, Pope Julius I, bishop of Rome, proclaimed December 25 the official celebration date for the birthday of Christ.
4. The traditional three colors of Christmas are green, red and gold. Green has long been a symbol of life and rebirth; red symbolizes the blood of Christ, and gold represents light as well as wealth of royalty.
5. Christmas trees have been sold in the U.S. since 1850.
6. Alabama was the first state in the United States to officially recognize Christmas in 1836.
7. Christmas wasn't declared an official holiday in the United States until June 26, 1870.
8. Mistletoe is from the Anglo-Saxon word *misteltan*, which means "little dung twig" because the plant spreads through bird droppings.
9. Approximately, 30-35 million real (living) Christmas trees are sold each year in the US.
10. In 1962, the first Christmas postage stamp was issued in the US.
11. In Germany, *Heiligabend*, or Christmas Eve, is said to be a magical time when the pure in heart can hear animals talking.
12. Christmas purchases account for 1/6 of all retail sales in the US.
13. According to the Guinness world records, the tallest Christmas tree ever cut was a 221-foot Douglas fir that was displayed in 1950 at the Northgate Shopping Center in Seattle, Washington.





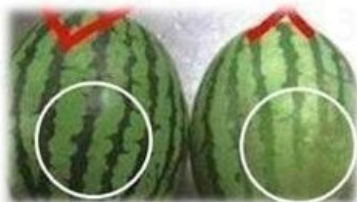
How to pick a sweet melon.



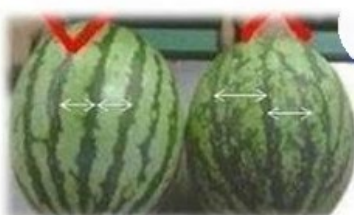
1. Melon with closer gaps between the lines at the bottom is better (It means thinner skin.)



2. Melon with curly stem is sweeter



3. Melon with darker colour skin is sweeter



4. Melon with even lines or neater lines is better



DESTINATION SUMTER

Statistics show (2012 Census) Sumter is a prime place to move to.

WITHIN FLORIDA

Pasco County residents moved to Sumter.....	504
Lake County residents moved to Sumter.....	326
Marion County residents moved to Sumter	300
Broward County residents moved to Sumter.....	212
Pinellas County residents moved to Sumter.....	166
Orange County residents moved to Sumter.....	137
Brevard County residents moved to Sumter.....	121
Citrus County residents moved to Sumter	117
Polk County residents moved to Sumter.....	116

WITHIN THE USA

Florida.....	3,519
New York	455
Georgia	394
Ohio	389
Virginia.....	348
Michigan.....	340
Indiana.....	284
Texas	269
Pennsylvania	171
Alabama	162



Frig Contents OK After Trip?

First: Fill a plastic cup about half-full with water and freeze it.

Second: Place a coin on top of the ice and replace the cup in the freezer.

When you return from trip, check the cup.



....If the coin is still on top of the ice, all is well.

....If, on the other hand, the coin is in the bottom and the cup has ice in it, that means there has been a complete thaw and refreeze when the electricity returned. Contents of the freezer and refrigerator should be discarded.

....If the coin is below the ice surface, but not on the bottom, this indicates a thaw that was not a total thaw. Again, be safe, toss everything out.

From: Hints from Heloise

ANSWERS TO PRESIDENTIAL IQ

1. A - Hayes
2. C - Eight (W. Harrison, Taylor, Lincoln, Garfield, McKinley, Harding, F. Roosevelt, Kennedy)
3. B - Harvard
4. C - Regan, age 69. Theodore Roosevelt, however, was the youngest man to become president - he was 42 when he succeeded McKinley, who had been assassinated.
5. To be photographed: F - John Quincy Adams
To get married while in office: B - John Tyler
To put a telephone in the White House: A - Rutherford B. Hayes
To hold his wedding inside the White House: C - Grover Cleveland
To have an office in the West Wing: D - Theodore Roosevelt
To give a speech over the radio: E - Warren G. Harding



Created by Sumter County Supervisor of Elections
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