

# HAPPY THANKSGIVING

**Husband  
and Sons  
Approved!!!**

**Prep  
Instructions:**

Heat warm water to boiling. Pour hot water into a french press with desired coffee grounds. Stir. Sit 3 min. Pour coffee in favorite mug.

Sip and begin part one of these yummy dinner rolls...



## Homemade Dinner Rolls

Makes 15-20 Rolls, Prep & Bake = 1 Hour

By Stephanie Anderson

### Part One:

Ingredients:

1 Cup + 2 TBSP warm water  
2 TBSP yeast  
1/3 C Vegi Oil  
1/4 C White Sugar

Instructions:

Mix, Sit (Rise) 15 minutes

### Part Two:

Then add the following  
Ingredients:

1 + 1/2 tsp Salt  
4 + 1/4 C Flour

Instructions:

Mix

### Part Three:

Instructions:

Grease baking pan

Roll dough into 1.5 inch balls and place on the pan 2 inches apart, Rise 25 minutes

Bake @ 375\* for 12 minutes (Watch! they may bake sooner.) Brush with butter, sprinkle with garlic salt, rosemary or herb of choice and enjoy!

# Keeping It Simple And Still Pretty

By Stephanie Anderson

I love nice table settings for special occasions, but with children, boys especially, sometimes it seems like it's not worth the work, the charm or the price. Pictured here are a few ways you can add charm to your table this holiday season for free if you already have something similar at home or go as fancy as you'd like to make it. Have fun and enjoy!

Ideas:

1. Prep the night before.
2. Ask your husband or oldest kiddo to help you.
3. Make some hot cocoa or coffee to sip with your favorite holiday tunes or show in the background.



Give Them A Part To Play: Your oldest might like staying up past bed time to help you prep for tomorrows festivities. While your littles can color pictures for the fridge, the hallway, or the restroom to keep folks busy, \*Limit the crayons to specific colors or stickers.