

JANOSKI'S COUNTRY GIFT SHOP

1714 Rt. 30, Clinton, PA 15026

(724)899-3438 Hours: Monday thru Friday 8a.m.-7p.m., Saturday & Sunday 8a.m.-7p.m.

Up Coming Events

Christmas time is right around the corner and most of us are making our list and checking them twice. When making that list be sure to put **Shopping at Janoski's Christmas Open House** at the top. This year's Open House will be **November 26th, 27th, and 28th**. And what an open house it will be this year. We will have a Chinese Auction, Door Prizes, 30 Instant Wins a day, and Refreshments. Many of our product Representatives will be available also... So be sure to take the time to visit us where you can relax and enjoy a fun filled afternoon. Don't forget about our staff that is always willing to

Feature Product

Renaissance Glass Jewelry

How many of us have heard of dichroic glass but do not know much about it? I was one of those people, but no longer.

We now carry Renaissance Glass Jewelry and along with that a new found knowledge.

Dichroic glass results from micro thin layers of metal oxides with in the glass. How does it get into the glass you ask, well light is bent as it enters the glass and returns back to the eye in a brilliant color.

There are many layers of glass which is fired in a kiln as many as four times over 1400 degrees; each firing is several hours long. This is a very long process that produces some of the most beautiful jewelry. **We carry four different styles of earrings that range from \$7.95 - \$14.95, and 2 different styles of pendants that range from \$12.95 - \$14.95.** Be sure to stop in and check it out.

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Just A Few Words.....

A good friend comes along once in a lifetime (**Hopefully with Chocolate**).

Heritage Lace

We have recently become a Heritage Lace Showcase Store. This means we now can take special orders. We have catalogues you can take home and look through that offer curtains, tapestries, dollies, placemats, tablecloths and much more. For more details be sure to ask one of the girls. They are always ready to help.

Highlights

- ✓ Refreshments on weekends in October (tea & cider).
- ✓ Different styles of music on weekends.

Recipes – Main DishVegetable-Burger Soup

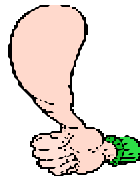
1lb. ground beef
 2-1lb. cans of stewed tomatoes
 2-8oz cans tomato sauce
 4 cups water
 1-16oz pkg. frozen vegetables
 1 envelope dry onion soup mix
 2 tsp. sugar

In Dutch oven or large heavy saucepan, lightly brown ground beef, drain off excess fat. Stir in tomatoes, tomato sauce, water, frozen vegetables, onion soup mix and sugar. Bring to a boil. Reduce heat, cover and simmer for 20 minutes.

- **Donated by Barb Dantry**
 - **Suggestion:** Stewed tomatoes can be put into a blender to make the tomatoes bite size. Soup can be served over noodles or macaroni.

DessertLemon MeltawaysCookies:

1 ¼ cup all purpose flour
 ¾ cup butter, softened
 ½ cup cornstarch
 1/3 cup powdered sugar
 1 tbsp lemon juice
 1 tsp grated lemon peel



A big thumbs up on this recipe. Cookies are small but well worth it.

Frosting

¾ cup powdered sugar
 ¼ cup butter, softened
 1 tsp fresh lemon juice
 1 tsp grated lemon peel

In large mixing bowl combine all cookie ingredients. Beat at low speed, scraping bowl often, until well mixed (2 to 3 minutes).

Divide dough in half. Shape each half into 8x1

Inch rolls. Wrap in plastic food wrap. Refrigerate until firm (1 to 2 hours).

Heat oven to 350 degrees. With sharp knife, cut each roll into ¼ inch slices. Place 2 inches apart on cookie sheet. Bake for 8 to 12 minutes or until set. (Cookies will not brown). Cool completely.

In small mixer bowl combine all frosting ingredients. Beat at medium speed, scraping bowl often, until fluffy (1 to 2 minutes). Frost cooled cookies.

Preparation time: 45 minutes
 Baking time: 8 minutes
 Chilling time: 1 hour
 Cooling time: 15 minutes

Scent of the Month

Apple Cider (Root). Purchase our scent of the month and receive 15% off.

Boyd's Bear Contest

Simply send us a picture of you and your Boyd's Bear (creativity a must) with your name, address and phone number on the back by December 10, 2004. 1st, 2nd and 3rd place winners will receive \$25, \$15 and \$10 gift certificate to our Gift Shop. We look forward to seeing you and your bears!

Don't forget

A comb can be used for holding nails in place while you hammer them in.

The Pie- Pumpkin

The pumpkin is more than just a carved, candle-lit symbol of a favorite spooky day in October. Cooking pumpkin, or "pie pumpkin" as we see in the farm market can weigh an average of 4-7 pounds. From a 4-4 ½ pound pie pumpkin you will get about 3 ½ cups of cooked pumpkin puree.

Here is how you do it:

Wash and cut the pumpkin into large pieces. Remove seeds and strings. Arrange pieces in a single layer, skin side up in a large shallow baking pan. Cover with foil. Bake at 375 for 1 – 1 ½ hours or until tender. Cool. Remove the pulp discarding the skin. Place pulp, half at a time, in a food processor. Cover and process until smooth, scraping down sides as needed. Line a strainer with a double layer of 100% cotton cheesecloth. Transfer the pumpkin pulp to strainer. Press to remove excess liquid. Repeat with remaining pumpkin puree. You can also put this puree in the freezer. Try a favorite recipe using the fresh pumpkin puree. You'll be glad you did.

Pumpkin Seeds

Ever have toasted pumpkin seeds? Here is all you do:

First separate the seeds from the pulp and gently rinse them to remove pulp and any strings. Drain the seeds. Place in a bowl and toss with about a tablespoon of cooking oil. Then spread coated seeds on wax paper or lined baking sheet. Let stand for 24-48 hrs. Remove seeds from wax paper and place on the baking sheet. Toast seeds in a 325 degree oven for 40 minutes, stirring once or twice. You can also season to taste with your favorite seasoning or just salt.



Helpful Hint

To clean a window that has build up or film, spray good with window cleaner. Then wipe over surface with **X-Fine Steel Wool**. Then dry with paper towel. You'll be surprised at the

Boyd's Bears Special Event

Boyd's Silver Anniversary Event

You have been invited to join us for Boyd's Bear's Special Event, October 16, 2004. Janoski's Gift Shop will proudly present, **Elder & Newton**.

Elder & Newton will be available in a careworn gold chenille (plush) and intricately sculpted bearstone (resin). We will also have the Silver Anniversary Bear. Boyd's has also donated a 30" version of the Silver Anniversary Bear (sorry, not for sale) that we will be raffling off.

So for those of us who have

Check it out

Be sure to check out our new line of Girl Power product. We offer backpacks, hats, purses and wallets.

Janoski's Photo Album

How many times have you been to Janoski's and had such a good time, you think "Wow wish I had my camera?" Well don't be surprised if someone is taking your picture. We thought how can we show what a great time our customers are having shopping here at Janoski's? Well, why not a Photo Album? So when you're visiting take a few minutes to check out our pictures. We will be adding new ones every chance we get. And who knows you just might be next!

HAPPY HALLOWEEN!