



***Be Joyful always, Pray Continually,
Give Thanks in all circumstances.***

May you and your family be blessed this Thanksgiving

Happy Thanksgiving

Dixi & Gary

Brenda, Chantal, Darcy, Paulette & Tanya

And CoCo.

Psalm 28:7

Psalm 95:2-3

*Dixi Robertson
Senior Investment Advisor
Director, Private Client Group
HollisWealth
a division of Industrial Alliance Securities Inc.*

*Gary Robertson
Senior Financial Advisor
Executive Director, Private Client Group
HollisWealth
a trade name of Investia Financial Services Inc.*

Hope you enjoy trying some of our Special Thanksgiving Family Recipes.

Stuffing

1. Choose a Bread

Chop your choice of bread into 1/2-inch cubes to make 16 cups. Stale bread works best for stuffing—if yours is fresh, spread out the cubes on baking sheets and dry in a 300 degrees F oven, 15 to 20 minutes.

2. Make the Base

Heat 1 stick butter in a large skillet over medium heat. Add 2 cups chopped onions, leeks or scallions, 2 cups diced celery, 1 tablespoon each minced fresh sage and thyme, and salt and pepper to taste. Cook, stirring, until the vegetables are tender, about 5 minutes. Add 3 cups low-sodium chicken or turkey broth; bring to a simmer and remove from the heat.

3. Prep Your Mix-Ins

Meanwhile, prepare 1 or 2 mix-ins (see list below). Beat 2 eggs with 1/4 cup chopped parsley in a large bowl; stir in the bread cubes, the vegetable-broth mixture and the prepared mix-ins.

Mix Ins

Mushrooms: Slice 1 1/4 pounds and saute in butter.

Fennel: Chop 1 large bulb, toss with olive oil and roast at 400 degrees F, 25 minutes.

Kale: Stem and chop 1 bunch; blanch 2 minutes.

Butternut squash: Peel, seed and cube 1 large squash; toss with olive oil and roast at 400 degrees F, 35 minutes.

Wild rice: Cook 1/2 cup as the label directs.

6. Bake the Stuffing

Transfer the mixture to a buttered 3-to-4-quart baking dish and dot with 2 tablespoons butter. Cover with foil and bake at 375 degrees F, 30 minutes. Uncover and bake until golden, about 20 more minutes.

From the Kitchen of Darcy Carr

Blueberry Cake

Blueberry Cake

Ingredients:

¼ cup Shortening	2 cups Flour
¾ cup Sugar	3 tsp Baking Powder
1 egg	½ tsp Salt
1 tsp Vanilla	2 cups Blueberries – tossed in Sugar
¾ cup Milk	

Directions:

- Beat Sugar and Shortening. Add in Egg and Vanilla and mix well.
- Sift dry ingredients and add to wet ingredients.
- Pour ½ of the batter in 9" square pan. Sprinkle with ½ the blueberries. Add remaining batter and top with remaining blueberries. Press into mixture lightly.
- Bake @ 375 degrees for 45 minutes.
- Cool completely
- Top with Cream Cheese Frosting.
- Cut into squares (your choice of size).
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Cream Cheese Frosting

Ingredients:

1 8oz pkg Cream Cheese	1 cup Icing Sugar
¼ cup Butter	1 tsp vanilla

- Ensure Cream Cheese and Butter brought to room temperature. Beat well until smooth. Add Vanilla and Icing Sugar and beat well.

From the Kitchen of Paulette Collins