

Happy Holidays!!!!!!



the ridge rag



9th edition

Dec 07, 07

The Casiente at Anasazi Ridge

2232 North Cohonina Circle, St. George, UT
3 Bedrooms/3 Bath/2 Car Plus Garage
Approximately 2308 sq. ft.

Incomparable level of design and quality, a true jewel - custom knotty alder cabinets, gourmet kitchen with three dishwasher drawers, built in bbq, hot tub, outdoor fire/water feature. Offered at \$799,000. For additional information visit www.snowcanyonrealty.com



Holiday Events!!!

Tuacahn's Festival of Lights. Every year from Thanksgiving to New Year's Day, the Tuacahn Center for the Arts is lit up in a dazzling display of lights. A live nativity scene is also featured. For more information visit www.tuacahn.org/lights.html

Main Street Holiday Stroll Downtown Saint George

Friday, Dec. 14th 6-10 pm & Saturday, Dec. 15th noon-10 pm - arts & crafts, holiday gifts, food and entertainment, Santa Village and Carolers. For additional information <http://www.raddowntown.com/event.htm>



First Night Celebration. Each year on New Year's Eve, many businesses and organizations put together a family oriented night of fun. Events include live entertainment, food booths, fireworks and more. The celebration is held on Main Street in St. George. 435-628-1658

Brian Head Ski Resort- This nearby resort offers downhill skiing and snowboarding plus family tubing and other winter sports. Currently 3 runs are open and more to follow. For a current snow report and lift ticket costs visit www.brianhead.com

Incredible Mountain Retreat New Harmony Haven

2261 S. Cottontail(30 Minutes from St. George) 4 bdrm plus office, exercise/spa, guest apartment. Approx. 4200 sf + 2000 sf shop on 5 acre parcel.- \$699,000 for information visit www.snowcanyonrealty.com



UTAH SHAKESPEAREAN FESTIVAL IN CEDAR CITY

A Christmas Carol: On the Air
Conceived and Adapted by Peter Sham and Brad Carroll
Book and Lyrics by Peter Sham • Music by Brad Carroll
Based on A Christmas Carol by Charles Dickens
Directed by Brad Carroll

December 8, 10, 13-15, 17-22

in the Randall L. Jones Theatre
Charles Dickens's beloved Christmas classic is hilariously retold in a 1940s-style radio show which is perfect for the entire family. This delightful story is



fresh and surprising, a wonderful way to slide into the holidays. For tickets online visit www.bard.org or call 1-800 PLAYTIX

Giving Back to the Community - Local Charity

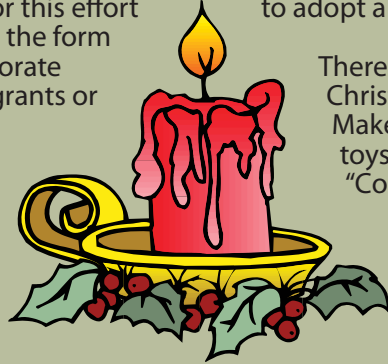
Coins for Kids is a 501(c)3 non-profit, charitable organization dedicated to the goal of providing Christmas for disadvantaged children in the Washington County area of Southern Utah. 100% of all funds raised are used for this purpose. There are no administrative costs or paid staff, everyone working with Coins for Kids is a volunteer. All donations are completely tax deductible. The money that is raised for this effort comes directly from the community in the form of individual donations as well as corporate donations, there are NO government grants or subsidies.

In 2005 we raised over \$100,000 and helped over 2600 children in over 800 families who received the blessings of Christmas through Coins for Kids. Our financial target this year is to raise \$90,000 in order to ensure a proper Christmas for those who qualify.

For the past ten years, on a limited basis, a few Marines from the area have been actively helping the "KONY Radio Station" Coins for Kids Program in the Washington County area. The Mission, Goal, and Objectives of the Marine Corps Toys for Tots Program is emulated by what "KONY" has done with Coins for Kids. (click here to read more about the Coins for Kids / Toys for Tots partnership)

Coins for Kids also encourages individuals and busi-

nesses to "adopt" one of our families and shop, wrap and deliver the gifts themselves. This is one of the greatest ways to experience the true meaning of Christmas; that of "giving". Every year we have numerous "elves" call us back to thank us for giving them the opportunity to experience the true meaning of CHRISTmas for the first time in their lives. (Click here to adopt a family).



There are lots of ways that you can help us make Christmas special for our area's "at risk" children: Make a donation of cash or new, unwrapped toys; drop your change in one of the many "Coins for Kids" boxes located throughout the County beginning November 1st; adopt a family, volunteer to shop and wrap the presents to the children; sponsor an Angel tree in your place of work; have a toy drive; instead of exchanging gifts at your upcoming Christmas party, donate that amount of money to Coins for Kids.

Coins for Kids guarantees two things: that your donation will not only put smiles on lots of little faces, but will put a smile on your face as well this Christmas. Please join with us this year in experiencing the true Joy of the Christmas Spirit.

For more information visit them online at

www.coinsforkids.net

Christmas Traditions

Finding the Right Christmas Traditions

Let's face it, with all the hustle and bustle that the holidays bring, it's a challenge to actually sit down and enjoy them. As you know it's difficult to recall the gifts you've been given, even from last year. So be sure to concentrate on the things that children do remember.

Christmas Traditions with Family Albums

One of the things that works for us is putting the photos from last year's Christmas. It never fails, as we're unraveling lights dusting off garlands and racing to be the first to hang the angel on the tree, when we happen upon the Christmas albums, we all take a moment to look through and remember. So gather together and search for an out of the ordinary Christmas album. Buy five or six at a time so you're ready next year and the year after that.

Let these Christmas albums become your family centerpiece. Something you share with guests when entertaining. And a great chance for the children to remember cozy moments with their Grandparents. Of course hearing the work tradition can seem stressful or overwhelming, but this one's designed for a mothers running on empty.

Finding the Right Christmas Traditions

As simple as it sounds just sticking with one or two family traditions that you don't give up on year after year is enough to keep the holidays special. Ask your children what they remember most and stick to it.

Anne-Marie Barton About Home.



Warm Roasted Mushroom and Feta Salad

Recipe courtesy Sally James,
Escape to Yountville, Ten
Speed Press, 2003
Show:
Sara's Secrets
Episode:
Fresh and Healthy



This is one of my favorite salad appetizers for a cool winter night. Roasting mushrooms brings out their earthy and wood flavors, and it also sends some tantalizing aromas through the kitchen. To prepare the mushrooms, it's best to clean them with just a damp paper towel, and to roast them in a rimmed pan that will catch all the juices. You can either use mixed Asian greens for this dish or choose your own selection.

4 cups mixed mushrooms, such as cremini, shiitake and oyster
1/2 red onion, finely diced
4 cups mixed baby Asian greens, such as mizuna or tatsoi, or curly endive
1/3 cup crumbled feta cheese
1/3 cup chopped toasted pecans, walnuts or pine nuts (see note)
2 tablespoons extra-virgin olive oil
1 tablespoon freshly squeezed lemon juice
1 teaspoon Dijon or horseradish mustard
Salt and freshly ground black pepper

To prepare the salad, preheat the oven to 350 degrees F. Line a foil baking sheet or other large rimmed pan with parchment paper or foil, making sure to cover the pan completely and over the rim so it catches all the juices from the mushrooms.

Place the mushrooms in a single layer on the prepared pan. Bake for 15 to 20 minutes, until they have started to soften and lose their juices. Carefully tip the pan to pour the liquid into a bowl; set aside. Let the mushrooms cool slightly, then chop into bite-sized pieces. In a medium bowl, toss the mushrooms with the red onion.

To serve, divide the greens among the plates and top with the warm mushrooms. Scatter the feta and pecans over the mushrooms. Add the olive oil, lemon juice, and mustard to the reserved mushroom juice, mix well, and season, to taste, with salt and pepper. Drizzle over the salads and serve immediately.

Note: To toast the nuts, place them in a skillet over medium-high heat. Toss them continuously in the skillet until they begin to turn a

light golden color. Transfer the nuts to a plate and spread them out in a single layer to cool.

Herbed Pomegranate Salsa



SUBMITTED BY: Chef Brian Aragon
"A delightfully different salsa for the true salsa lover, this bittersweet salsa is often found in Mexican cuisine as well as Persian."

INGREDIENTS

1 1/2 sprigs fresh mint, chopped
1 1/2 bunches fresh cilantro, chopped
1 1/2 bunches Italian flat leaf parsley, chopped
1 small red onion, chopped
1 pomegranate, skin and light-colored membrane removed
6 tablespoons fresh lime juice
2 teaspoons grated lime zest
1 jalapeno pepper, chopped
1 serrano pepper, chopped
1 small tomato, diced
2 tablespoons olive oil
salt to taste
ground white pepper to taste



DIRECTIONS

In a medium bowl, toss together mint, cilantro, Italian flat leaf parsley, red onion, pomegranate, lime juice, lime zest, jalapeno pepper, serrano pepper, tomato, and olive oil. Season with salt and white pepper. Cover, and chill in the refrigerator at least 2 hours before serving.

We have updated our web site and have included a link for homeowners'. Request for service forms, waivers of liability and our current newsletter are now available at www.snowcanyonrealty.com/homeowners.html. If you have concerns, we urge you to communicate them directly to Jodi and Ann during regular business hours or email us.....

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