

LOCALNEWS

Diwali feast returns to Fort Frances

JOURNAL STAFF REPORT

St. John’s Anglican Church in Fort Frances will once again host an East Indian supper to commemorate the festival of Diwali.

A celebration including a traditional buffet of East Indian cuisine is set for 6 p.m. Saturday at St. John’s Anglican Church.

According to a release, Diwali is the Indian equivalent of Christmas — a time when people of all religious traditions, including many Christians, celebrate the triumph of good over

evil, light over darkness.

While Diwali is popularly known as the “festival of lights,” the most significant spiritual meaning has to do with “the awareness of the inner light,” the release said.

The history of Diwali goes back many years encompassing many legends which vary from region to region. One of those legends speaks of the homecoming of Rama after a 14-year exile in the forest and his victory over the demon, Ravana. In the legend, the people of Ayodhya — the capital of his kingdom — welcomed

Rama and his wife, Sita, by lighting rows of lamps, thus its name “dipwali” or “diwali,” meaning “rows of lights.”

During Diwali, the release said many will celebrate by sporting new clothing and sharing sweets and snacks with friends and neighbors. Flowers are brought into homes and temples, incense is burned, special curries are made, traditional songs are sung, and of course, lamps are kindled.

During Saturday’s celebration, vegetarian and non-vegetarian will be

served, including chicken curry, dal (curried lentils), channa (chick pea curry), and many different kinds of vegetables, all cooked using fresh herbs and spices. The meal will conclude with one of India’s exotic sweets and a cup of homemade masala chai (spiced tea).

Curries will be served both mild (for the novice) and hot for the experienced palate.

The cost of the dinner is \$20 and because seating is limited, reservations must be made in advance by calling Sarah Gervais at 807-274-5872 or 807-275-9330.

Falling oil values lead to lower gas prices

Average retail gasoline prices in Minnesota have fallen 0.7 cents in the past week, averaging \$3.16 per gallon Thursday, according to GasBuddy’s daily survey of 2,856 gas outlets in Minnesota. This compares with the national average that has decreased 3.3 cents per gallon in the last week to \$3.26 per gallon, according to gasoline price website MinnesotaGasPrices.com.

Gas prices in International Falls Sunday ranged from \$3.25 to \$3.44, according to the website.

Including the change in gas prices in Minnesota during the past week, prices Sunday were 8.2 cents per gallon lower compared to the same day one year ago and are 10.8 cents per gallon lower than a month ago. The national average has decreased 12.8 cents during the last month and stands 24.2 cents per gallon lower than this day one year ago.

“The downward movement in national gasoline prices has continued for yet another week, thanks to a fall in commodity prices,” said GasBuddy.com Senior Petroleum Analyst Patrick DeHaan. “Oil prices continue to shed value, leading the way to lower gasoline prices. Five states — all in the nation’s midsection — are now seeing their

average prices under \$3 per gallon: Missouri, Oklahoma, Arkansas, Texas, and Kansas, and motorists in those states certainly have a “there’s no place like home” advantage,” DeHaan said.

GasBuddy operates MinnesotaGasPrices.com and over 250 similar websites that track gasoline prices at more than 140,000 gasoline stations in the United States and Canada.

You are invited to an Open House
Baby Shower honoring
**Ashley Mitchell
and
Charli Mae.**
Sunday, November 10, 2013
1:00-4:00 p.m.

Lenard's Banquet Room
1500 Highway 71
International Falls, MN

The gift of book to start Charli's
library would be very
special and greatly appreciated.
Ashley is also registered at Target

Wedding
Invitations

Custom Printed by
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“Top the Tater”
Thursday, Nov. 7
5:00-6:30 pm

**\$6.00 per person includes:
Baked Potato & Toppings,
Salad, Dessert & Beverage**

Supper precedes Backus Series Concert
Hard Travelin' with Woody (Guthrie)
Randy Noojin - One-Man Show
7:00 p.m. in Backus Auditorium

Backus is fully accessible to persons
with disabilities – please call our
office for specific accommodations. 

**Cross River Community
HUNTER’S MEAL**
Sunday, November 10th
Serving 12 noon-7pm

At Cross River Hall
6 Miles South of Littlefork on Highway 65

**Turkey with all the
Trimmings &
Homemade Pies**

Adults - \$8⁵⁰

**Children
Under 12 - \$4⁰⁰**

PreSchoolers - FREE

**Proceeds to
Scholarships**

Helping you stay linked to your community

ifallsjournal.com

Tchotchke

(choch•key)

meaning:
trinket, doohickey, gizmo, whatchamacallit

Deluxe Party Potatoes
Serves 8

Ingredients:
1/2 cup butter or margarine, divided
1lb country-style frozen hash browns, thawed
1/4 cup green onion, chopped
1/2 cup sour cream
1 cup shredded sharp cheddar cheese
1/2 can condensed cream of chicken soup
1 cup crushed corn flakes

Directions:

- Preheat oven to 350 degrees. Melt 1/4 cup butter in an 8x8 casserole dish in the oven while it heats.
- Meanwhile, combine hash browns, green onion, sour cream, cheese and soup in a large bowl. Transfer mixture to the casserole dish after the butter has melted. Bake, uncovered, for 30 minutes.
- Melt remaining 1/4 cup butter in the microwave, then mix with crushed cornflakes. Sprinkle on top of the potatoes evenly and bake for 15 more minutes.

Giant Salted Pumpkin Chocolate Chunk Cookies

INGREDIENTS

- 1 stick/8 tablespoons unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1/2 cup pumpkin puree
- 2 tablespoons molasses
- 1 large egg
- 1 teaspoon pure vanilla
- 1 1/2 cups all-purpose Gold Medal Flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- one 10 ounce bag chocolate chunks or 2 cups
- A few pinches sea salt for sprinkling on top of cookies

DIRECTIONS

- Preheat oven to 350 degrees F. and line a baking sheet with a silpat liner or parchment paper.
- Place butter and sugars into stand mixer, beat until light and fluffy, about 2 minutes. Add molasses, pumpkin, egg and vanilla, beating until well combined. Add flour, salt and baking soda, mixing to combine then add in chocolate chunks. Using a large scoop (I used my ice cream scoop, holds about 1/4 cup) scoop dough onto prepared baking sheet. Flatten cookies with hands then sprinkle lightly with salt if desired.
- Bake for 15-17 minutes or until baked through. Please keep in mind if you bake smaller cookies cooking time will be much less. Bake accordingly to size. Let cool for 10 minutes on baking sheet then transfer to cooling rack.

Makes 6 Large cookies

- Don't throw that wilted celery or broccoli away!
Instead, revive and use it. Cutting about an inch off the stem and place the vegetables, stem down, into a bowl or jar of cold water in the refrigerator. A couple hours and the vegetables will be firm and fresh again. The veggies will keep well for days if they are covered while in the cold water in the refrigerator

**EASY THANKSGIVING HOLIDAY
TABLE DECORATION**
Find a seasonally-colored serving dish or basket and display varying sizes oranges that have each been studded in different patterns with dried cloves. Throw a couple plain, undecorated oranges into the mix to add appeal. Tie bows, made of string or straw, around a few of the oranges. The fragrance of cloves and oranges will permeate a warming room.

- Getting ready to add plastic to your windows before the snow starts flying?
It's important to first remove the sticky residue left behind on window frames from last year's effort. Add a tablespoon or two of oil - vegetable, olive, baby oil will work - and rub vigorously. Try on a small area to make sure the window frame's finish is color fast. The sticky tape gum normally breaks down quickly and is removed easily with minimal effort. Cleanup is as easy as using plain detergent/soap in hot water.