



## Holiday Guide

Travel off the beaten path to some of your fellow members' favorite shopping spots to find gifts for the holiday season.

Our TV and radio hosts have tasty recipes that will delight your guests.

Looking for something else to do on Black Friday? We have alternatives!

# Tastes of the Holiday

WCNY TV and Radio hosts share their favorite holiday recipes, and stories!



## Lobster Fra Diavolo

By Jim Battaglia  
Host on 'Ciao!'



*Catch Jim's show on Classic FM, Sundays at noon.*

This recipe is one of my favorites, it's simple, easy, and fun to make. Fra Diavolo is typically served on Christmas and New Year's Eve. Though, for special occasions, my family and friends always enjoy it. Make sure to use live lobster, it gives the recipe a lot of flavor.

### INGREDIENTS:

- 2..... Live lobsters (1 ½ pounds each)
- 1..... Medium onion
- 4..... Cloves garlic
- 2 - 29 oz. cans..... Crushed tomatoes
- 1 can..... Whole or diced tomatoes
- 6-8..... Fresh basil leaves or 1/2 tsp. dried
- 1 pound..... Your favorite pasta (spaghetti is my choice)
- Olive oil
- Salt and ground pepper to taste
- Optional: 1-2 diced hot chili peppers; 1 pound raw shrimp*

### DIRECTIONS:

- 1 In an 8 qt. pot, sauté onion, garlic, basil, salt, pepper in olive oil for 3 minutes.
- 2 Rinse live lobster under cold water. Remove the pouch on the top and rinse well.
- 3 Break off claws and legs add to sauté mix, add the body of the lobster also, and more olive oil. Sauté until the lobster turns orange (about 10-15 minutes).
- 4 Add the tomatoes and basil and a little water if needed to simmer. Cover for 40 minutes to 1 hour. Sauce is done.
- 5 Cook your favorite pasta in boiling water until al dente. Drain and toss in a little olive oil. Mix with the sauce and orange lobster on top.

*Optional: Add a 1 pound bag of raw shrimp 10-15 minutes before sauce is done (shell on or off). This sauce is especially great when it's spicy, so add chili pepper to taste.*



# Mom's Hearty Potato Filling

By Susan Kennedy  
Host of 'Cycle of Health'

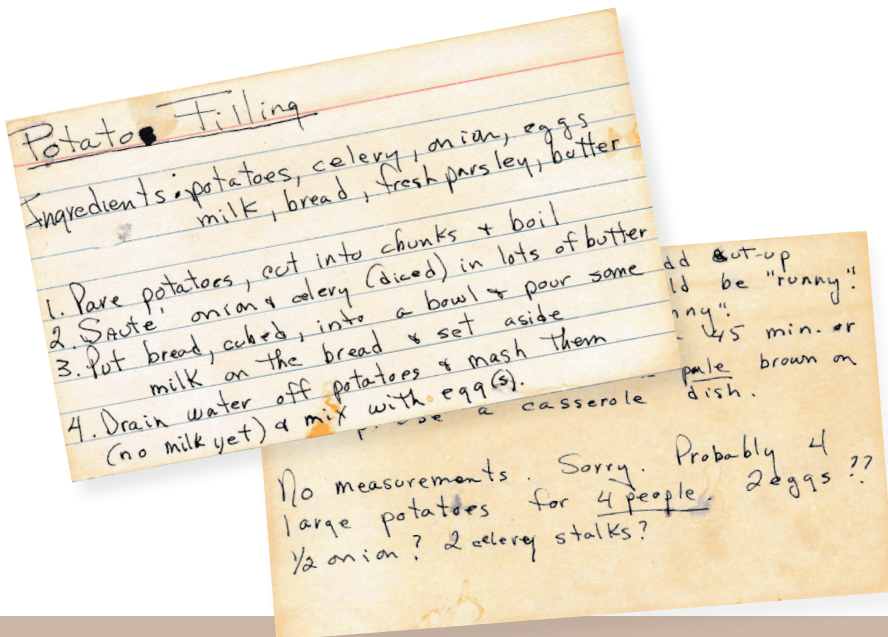


Watch a new Season of Cycle of Health Thursdays at 8 p.m. on WCNY

Both of my parents hail from Pennsylvania. Mom was born and raised in Lancaster County, and Dad in Berks County. It's the land of the Amish and the Mennonites, and good hearty fare. Despite being raised on meals heavy with potatoes and gravy and pie (served in a bowl with milk for breakfast!), my parents amended their ways through the decades and served us more fruits and vegetables than starch. My Dad is tall, lean, and active and my mother was too, (she passed in 2008). We were always a healthy family, but starch is a must have!

At Thanksgiving, regular mashed potatoes just won't do. Hearty Potato Filling with extra butter on top will! I've added two other must-haves on my holiday table. As the host of a health and wellness show, I should steer you toward the brussel sprouts recipe, available at [wcn.org/recipes](http://wcn.org/recipes). The other recipe, which happens to be my favorite: the darn peanut better prunes, also available at [wcn.org/recipes](http://wcn.org/recipes).

Below is my mom Carol Merkel's recipe for hearty potato filling.



## INGREDIENTS:

- 4.....Potatoes, large
- 2.....Celery stalks, diced
- 1/2.....Onion, diced
- 2.....Eggs
- 2.....Slices bread
- 1/2 cup....Milk
- 1 Stick Butter
- Fresh parsley to taste, chopped

## DIRECTIONS:

- 1 Peel potatoes, cut into chunks, and cook in boiling water until tender.
- 2 Sauté diced onion and celery in lots of butter.
- 3 Put cubed bread into a bowl, pour milk over the bread and set aside to soak.
- 4 Drain water off potatoes and mash them (no milk yet) and mix with eggs.
- 5 Combine sautéed vegetables, potatoes, and bread mixture together and add parsley. Mixture should be "runny." If it isn't, add more milk.
- 6 Bake in a casserole dish at 350 degrees for 30-45 minutes or until it rises and is a pale brown on the top.



# Fran's Clam Dip

By Susan Arbetter  
Host of The Capitol Pressroom and 'Insight'



*The Capitol Pressroom, streams in HD on [wcny.org](http://wcny.org)*

Back in the 70's and 80's my mom and dad loved to throw parties. They were a young couple with a bunch of young artsy politically-engaged friends. Fifty or 60 people would show up to these events, sometimes in wild costumes, or dressed as political figures in the news at the time. Once I saw fake Leonid Brezhnev in our recreation room.

My sister, brother and I were sent to bed before the festivities started, but the clinking of the ice, the laughter and the strange smell of cigarette smoke and perfume lured us out of bed. We took turns sneaking downstairs in our footie pajamas to see what was going on. We never understood what the adults were laughing about, but it didn't matter because Mom (Fran) was in a great mood and let us try some of the exotic dishes she put out for guests. One dish that we loved was her warm Clam Dip with melted cheese. Just dip a hunk of bread in it and let the butter run down your chin. Don't get any on the couch.



## INGREDIENTS:

- 3 sticks.....Butter
- 1 head.....Garlic, chopped
- 6 cans.....Minced clams
- 1/3 cup.....Oregano (to taste)
- 4 cups.....Italian breadcrumbs
- 1 cup.....Shredded sharp cheddar cheese
- Salt to taste

## DIRECTIONS:

- 1 Melt butter in a sauté pan on medium high heat.
- 2 Add the garlic and let it cook until translucent, about 5 minutes.
- 3 Add the clams and half the clam juice as well as the oregano (discard the rest of the clam juice).
- 4 Simmer on medium heat about 15 minutes. Take the mixture off the heat.
- 5 Mix in 4 cups breadcrumbs or enough to create an oatmeal-like texture.
- 6 Transfer to a serving dish. Top with cheese and let it melt (or pass under a broiler to brown). Serve hot with bread or crackers.



# Balsamic Glazed Pearl Onions

By Diane Jones

Classic FM Host *Tune in to Diane's show weekdays 10 a.m. - 1 p.m. on Classic FM*

This is one of my favorite recipes, good for anytime of the year. Perfect as a side dish, or right on top of your favorite main course.



## INGREDIENTS:

2 ½ pounds ..... Assorted pearl onions  
(about 8 cups)

1 cup ..... Balsamic vinegar

2 Tablespoons ..... Extra virgin olive oil

½ cup ..... Water

*\*SPECIAL NOTE:* Glazed onions may be prepared up to 2 days ahead. Refrigerate onions and glaze separately. Reheat onions in glaze, adding water if necessary.

## DIRECTIONS:

- 1 In a saucepan of boiling water, blanch 1/3 of the unpeeled onions for 3 minutes, then drain. Blanch remaining onions in 2 more batches in the same manner. Cool onions and peel.
- 2 In a large heavy skillet, heat oil over moderately high heat until hot but not smoking, and sauté onions until lightly browned, about 5 minutes. Add vinegar and water and simmer, stirring occasionally, until onions are tender (about 15 minutes). Transfer onions with slotted spoon to a platter, reserving liquid.
- 3 Simmer reserved liquid until thickened into a syrupy glaze and reduced to about 1/2 cup.\* Spoon sauce over onions and serve warm or at room temperature.

*(Adapted from Gourmet Magazine)*

# Hello Dolly Bars

By Jim Aroune

Host of 'Insight' *Airs Fridays at 9 p.m.*



Growing up, the holidays were spent house hopping from my grandma's, to my aunts and uncles, Thanksgiving nights at my Aunt Anne's home and back to our home for New Year's Eve. The one treat at all of these holiday destinations? Hello Dolly Bars. It was the dessert that introduced me to coconut, and the sweet that went best with Christmas Eve coffee. Enjoy!



## INGREDIENTS:

1 ½ cups ..... Graham cracker crumbs

½ cup ..... Butter, melted

1 (14 ounce) can ..... Sweetened condensed milk

1 ½ cups ..... Semisweet chocolate chips

1 cup ..... Chopped walnuts

1 cup ..... Shredded coconut

½ cup ..... White chocolate chips

## DIRECTIONS:

- 1 Preheat oven to 325 degrees F (165 degrees C).
- 2 Mix graham cracker crumbs and melted butter together in a bowl until evenly moistened. Press into the bottom of a 9x13-inch baking dish.
- 3 Pour 1/2 the can of sweetened condensed milk over the graham cracker crust. Sprinkle semisweet chocolate chips, walnuts, coconut, and white chocolate chips over the graham cracker crust. Gently press chocolate, nuts, and coconuts into the crust. Drizzle remaining 1/2 can of condensed milk over the top.
- 4 Bake in the preheated oven until fragrant and coconut is golden, 25 to 30 minutes.
- 5 Cool completely before cutting into squares.

# Alternatives to Black Friday

Ditch the long lines, the jam-packed roads, and save your hard-earned money for other things like....(shameless plug) Travel Auction which is coming in January to WCNY-TV and for those who like kicking back and shopping online, [wcnyc.org/travel](http://wcnyc.org/travel).

But really, the region has so much to offer. Start a new tradition this Black Friday Holiday with a few alternatives below.



## Watch the 'Downton Abbey' TV Marathon at Home!

**Dates:** Nov. 25 to 28 from 8 a.m. to 6 p.m.  
Nov. 29 from 8 a.m. to 3:30 p.m.  
**Address:** Your favorite spot to watch TV  
**Channel:** WCNY's Plus channel  
**Cost:** Free

If you don't feel like leaving home, enjoy back-to-back episodes of Downton Abbey Seasons 1 to 5. Watch while you cook or settle in with a friend or two. It's the Downton fan's alternative to both shopping and football. Catch missed episodes, revisit favorites, or get to know the characters for the first time!



## Get in the Holiday Spirit at the Parade of Lights in Corning

**Date:** Nov. 29  
**Time:** 4 to 6:30 p.m.  
**Address:** The Information Center of Corning  
607-937-6296  
**Cost:** Free

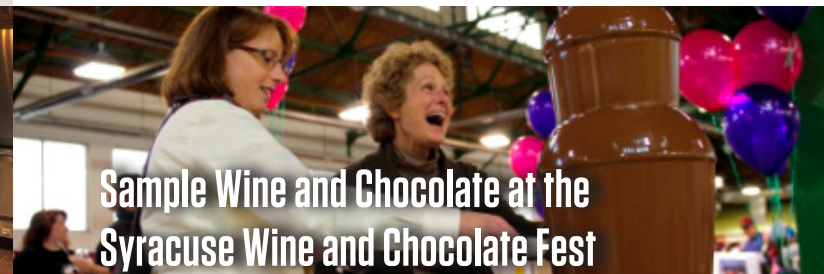
This holiday parade in Corning's Gaffer District lights up the street with floats and displays.



## Take a Cooking Class in Canandaigua at the New York Wine and Culinary Center

**Dates:** Nov. 27 (open all year)  
**Time:** 5 to 8:30 p.m.  
**Address:** New York Wine and Culinary Center  
800 S. Main Street | Canandaigua, NY 14424  
585-394-7070  
**Cost:** \$80

At the Nov. 27 Chef's Table, you'll learn to make Beef Tenderloin Roast and Potato Galette, Spaghetti with Marinara and Meatballs, Teriyaki Tuna Steaks and Miso Soup. Learn the history of these recipes as well as proper knife skills and other professional culinary techniques.



## Sample Wine and Chocolate at the Syracuse Wine and Chocolate Fest

**Date:** Nov 28  
**Time:** 3 to 9 pm.  
**Address:** NYS Fairgrounds/ Empire Expo Center  
581 State Fair Blvd | Syracuse, NY 13209  
315-471-9579  
**Cost:** \$25 for tasters, \$15 for Designated Drivers

Looking for something to do for the whole family? Sample wines from New York State wineries and distilleries, and enjoy all kinds of chocolate. Admission includes a free glass of wine and a treat.





## Taste Wine in the Finger Lakes

**Dates:** All weekend and year-round  
**Times:** 10 a.m. - 6 p.m.  
**Address:** Three Brothers Winery  
623 Lerch Rd. | Geneva, NY 14456  
315-585-4432  
**Cost:** Various

For wine enthusiasts, consider taking a trip to the Finger Lakes region. Three Brothers Winery features three wine tasting rooms and a brewery overlooking Seneca Lake. For those who prefer to buy local, hand-crafter wines, microbrews, and hard cider is available.



## Dickens Christmas Opening Day

**Date:** Nov. 28  
**Time:** Opens at noon  
**Address:** Village of Skaneateles  
20 Genesee Street | Skaneateles, NY 13152  
**Cost:** Free  
315-685-0052

The 22nd anniversary edition of Dickens Christmas opens with the World's Smallest Christmas Parade. Charles Dickens and his entourage will meander down Fennell Street to Jordan Street to Genesee Street, ending on the porch of the Sherwood House. Dickens Christmas continues every Saturday and Sunday, noon to 4 p.m., through Dec. 20, with an abbreviated production (noon to 3 p.m.) Dec. 24



## Hike Ithaca

**Dates:** You pick  
**Address:** Robert H. Treman State Park  
105 Enfield Falls Rd. | Ithaca, NY 14850  
607-273-3440  
**Cost:** Free

Robert H. Treman State Park is an area of wild beauty, with the rugged gorge called Enfield Glen as its scenic highlight. Winding trails follow the gorge past 12 waterfalls, including the 115-foot Lucifer Falls, to where visitors can see a mile-and-a-half down the wooded gorge as it winds its way to the lower park. Campers can choose from tent or RV sites or cabins.



## Watch the Musical: The Wizard of Oz

**Date:** Nov. 27 and Nov. 28  
**Time:** 7:30 to 10 p.m.  
**Address:** The Stanley | 259 Genesee Street  
Utica, NY 13501  
315-724-7196

Click your heels together and join Scarecrow, Tin Man, Lion, Dorothy and her little dog Toto, as they journey through the magical land of Oz to meet the Wizard and obtain their hearts' desires.



## Festival of Trees in Canandaigua at the Granger Homestead

**Dates:** Nov. 12 to Dec. 13  
**Times:** Mon.-Wed. and Sunday 1 to 5 p.m.  
Thurs.-Fri 1 to 7 p.m.  
Sat. (and Fri. Nov. 28) 11 a.m. to 5 p.m.; closed on Thanksgiving  
**Address:** 295 N Main St, Canandaigua, NY 14424  
585-394-1472  
**Cost:** \$5 adults, \$4 Seniors & Members, \$1 Students K-12, Free under age 5

Local businesses, organizations and individuals will feature more than 100 Christmas trees, wreaths, tabletop decorates and gift baskets.



## Relive history at the Farmer's Museum for Thanksgiving at the Farm

**Dates:** Nov. 28 and 29  
**Time:** 10 a.m. to 4 pm.  
**Address:** 5775 State. Rte. 80 | Cooperstown, NY 13326  
888-547-1450  
**Cost:** \$12

Journey back to the 1840s to discover how rural New Yorkers celebrated Thanksgiving. The two-day event takes place at the Farmer's Museum.



# Fun *Holiday* Shops

## Members' Choice.

Thank you to our members for submitting unique places to get holiday gifts!

We surveyed members to find out where to get unusual holiday gifts in Central New York, the Mohawk Valley and the Finger Lakes. We're keeping a list (and checking it twice!) of fun places to visit.

See the growing list online at [wcnj.org/holidaygifts](http://wcnj.org/holidaygifts) and submit your own!

Below are a few member favorites.



## Kandied Kernel in Onondaga County



8124 Brewerton Rd.  
Cicero, NY 13039  
315-382-9070

511 East Genesee St.  
Fayetteville, NY 13066  
315-382-9070

663 Old Liverpool Rd.  
Liverpool, NY 13088  
315-439-9404  
[Kandiedkernel.com](http://Kandiedkernel.com)

Need some good snacks to entertain your guests this holiday season? Visit the Kandied Kernel in Cicero, Liverpool or Fayetteville to shop for 15 to 20 flavors of popcorn including Loaded Baked Potato, Honey Mustard, Birthday Cake, Peanut Butter Kup, Pickle Juice, Kreme Cheese, Kuse Mix, Karamel Korn, and plenty of others that will satisfy your taste buds.

Hosting a holiday party? Make it "pop" with a popcorn bar! Old-fashioned Apple bushel baskets are carefully and artfully labeled and decorated. Then, bushels are lined with plastic and filled with more than 10 gallons of our fresh popped gourmet popcorn, made to order in your choice of colors and flavors.



## Sauders in Seneca County



2146 River Rd.  
Seneca Falls, NY 13148  
315-568-2673

This Mennonite store offers great stocking stuffers and unique gifts. For bakers, just about every spice imaginable is available here in bulk packaging. Bring your grocery list to shop for the freshest in Amish meats. Don't miss out on the baked goods, perfect for your holiday dining table. Bring the kids for a walk down the candle aisle!

### Featured Gifts

- Spices
- Candy
- Books and stationery
- Baking equipment and holiday cake mixes
- Home décor
- Bird houses





## Black Cat Gallery in Oswego County

190 Front St.  
Owego, NY 13827  
607-687-5550  
[Blackcatgalleryoswego.com](http://Blackcatgalleryoswego.com)

This charming cooperative shop features art from more than 35 local artisans. Black Cat Gallery believes in the small town spirit of Oswego and hopes to strengthen the artistic community.



### Featured Gifts

- Antique button rings
- Drops of art glass wrapped in sterling silver
- Hand carved and painted gourds embellished with grasses and horse hair
- Hand etched dragonfly pottery
- Hand printed cotton onesies paired with hand crocheted hat and diaper cover sets
- Soft, hand-made necklaces
- Gemstones wrapped on a sterling silver chain



## Bee Man Candle Company in Madison County

115 S. Peterboro St.  
Canastota, NY  
315-875-5382  
[Beemancandles.com](http://Beemancandles.com)

Bee Man carries 100 percent beeswax candles and bayberry wax candles. The candles are not scented and don't contain chemicals. You'll also find wildflower honey, varietal honey (honey made from single flower sources including raspberry, buckwheat, goldenrod, among others), and retro candy including hot balls, old fashion cigarettes, wax lips, baby janes.



### Featured Gifts

- 100 percent beeswax candles
- Oil infused lotion bars
- Cuticle cream
- Pure honey
- Lip balm



## American Crafts by Robbie Dein in Tompkins County

158 East State St.  
Ithaca, NY 14850  
607-277-2846  
[Myamericancrafts.com](http://Myamericancrafts.com)

This gallery in Ithaca is housed in a historical building that was constructed in 1862 and lovingly renovated in 1986. For more than 45 years, owner Robbie Dein has been attending the finest juried craft shows of Handmade in America to bring his customers the joy, creativity, function, and humor that emanates from a diverse range of artistic personalities. Find an eclectic collection of functional, decorative, and sculptural creations in a wide range of prices.

### Featured Gifts

- Exotic wood watches for men and women
- Grain painted mirrors
- Story of Life Bowl
- Silk infinity scarves
- Hand crafted mesquite and turquoise base lamp with copper shade
- Organic bracelet made from oxidized silver, enamel and crystal
- Stone beverage dispensers



Photo submitted by  
Mike Miller, WCNY Member

Educate. Entertain. Inspire.