

HOME FOR THE HOLIDAYS



A fiesta tablescape by Lola's Cocina.

PHOTO BY JENNA SPARKS FOR LOLA'S COCIN

ENTERTAINING

Tips for a stress-free holiday gathering for first-time hosts

By Emily Heil and Jura Koncius

Special to The Washington Post

The season of celebration is here, and if this is your first time hosting family or friends in your new home for the holidays, you may be wondering how you're going to pull it off.

Before we delve into the specifics (don't worry, we've got your back), a few words of general advice: You don't have to throw the party your parents (or grandparents) did. This is your show.

If you want to break out your wedding china and serve a traditional dinner menu, do it. But if you're more the chili and beer type, that's fine, too. Are you more of a morning person? Serve mimosas and quiche at a brunch. Hate holiday music? Queue up an R&B playlist. If living through a pandemic has taught us anything, it's to let go of what's not important, and that might include Great-Aunt Trudy's chess pie that nobody really liked, anyway.

Speaking of the pandemic: This year's gatherings will probably be merrier than 2020's thanks to coronavirus vaccines. But covid concerns are still on the menu. Some people might not be traveling, or they might cancel at the last minute. The ingredients you need for that dessert you planned on making might be sitting in a container ship. Stay flexible.

And know your audience, says Darcy Miller, a celebrations consultant and the author and illustrator of "Celebrate Everything! Fun Ideas to Bring Your Parties to Life." If you have guests who are more nervous than others about sitting close to one another, create your own individual mini-graze boards. "People then have their own platter and it's also active decor when you line them up on the table," Miller says. The boards can include savory or sweet foods and be topped with placecards for a personal touch.

We talked to party-planning experts and culinary gurus for advice on how to plan, shop, cook, serve and clean up for your nearest and dearest this holiday season — without losing your mind.

It's all about the game plan

The best way to avoid being frazzled is to be prepared. Many seasoned hosts set their tables several days in advance. "Always pretend your event is a few days before. It's like putting a fake date on your calendar," says Miller. There is always work you have to do at the end, such as cooking and getting fresh flowers. She recommends cleaning the house, rounding up an extra dining chair and buying beverages a few days in advance.

Miami-based Amanda Gluck, who writes the blog Fashionable Hostess, makes a detailed timeline. "My dinner is at 7 p.m., so at 5 p.m., the pot roast goes in the oven. At 5:30, fill the water glasses. At 6 p.m., light the candles. At 6:30, put the bread on the table," she says. She lays out platters with serving forks and spoons, with a note on each that says what will go where. "So even if someone else helps me to serve, they won't be searching through my cabinets." You might also realize you don't have a crucial piece: Gluck once had to call her mom to bring a gravy boat.

It's OK to ask for help, says Lola Wiarco Dweck, a recipe developer and cooking instructor at Lola's Cocina in Denver, but be careful what you ask for. "I usually don't like people to bring anything that is really essential to the menu," she says. "Extras are good, such as drinks or dessert. I want to have things ready to host, as you never know who will be late or early."

This year, there's one more thing on the prep list: checking the rules. The Centers for Disease Control and Prevention's guidelines for the holidays have recommendations for minimizing coronavirus risks. Also consult local guidelines for mask-wearing and how many guests to host. Individual households must de-

cide what works best for them when it comes to unvaccinated family members or celebrating outdoors.

Pick a serving setup

Before you choose your menu, determine your serving style. Buffets are good if you don't have a large dining table. If you've got the space for it, a family-style meal — where people sit around a table and food is passed on platters — can cut down on the need for elaborate decorations, notes Amber Mayfield, an event planner and the founding editor of the magazine *While Entertaining*.

"Food can be part of the design, so you're not going crazy with flowers or anything," she says. "And the beautiful platters of food give you a 'wow' moment."

Most entertaining veterans counsel against having "plated" meals, where a host makes up individual plates and serves them. With a larger guest list, the food could be cold by the time it gets to the table.

Embrace a hybrid menu

The pandemic has made takeout an option not only for family dinners, but also for entertaining, because restaurants have bumped their offerings up a notch. Many now offer specific holiday dinner dishes to take home.

Mayfield likes to outsource the main dish and focus on "low-lift" sides. "Think about the local restaurant you love that has a chicken or a leg of lamb," she says. "Buy the big thing from someone who is great at it. It takes the pressure off you."

Accompaniments can be as simple as a sheet pan of colorful roasted vegetables or a hearty grain salad, she says. She's also a fan of a "semi-homemade" dessert, such as a premade pie shell that you fill with fruit and serve with good ice cream.

Dress the house in your own style

Small touches can add warmth to your gathering, whether it's personalized place cards made by your kids or party favors that include chocolates.

Designer and author Justina Blakeney of the Jungalow lifestyle brand goes outdoors for inspiration. "Rely on seasonal greenery as a jumping-off place," she says. "Pluck some maple leaves and use them as a runner to create a lush look." She also likes "botanicals and bling": greens paired with gold, silver, bronze or mercury glass.

You can zhuzh up your everyday white plates with cloth napkins, jewel-toned glassware and lots of candles, Blakeney says. Or, if you are a so-called "grand-millennial," use your flowered family china along with other vintage pieces.

Most importantly, try to be relaxed. "A house doesn't have to be perfect or completely done for it to feel festive or inviting," says Blakeney, who designs products for Target. "Chill out. These are family and friends, and they are not judging you."

Establish your own traditions

Holiday traditions are a blend of old and new. Dweck, who grew up "Mexican Catholic," says it has been easy for her and her husband, who is Jewish, to combine traditions, because "everything centers on family and food," she says. For generations, several dozen women in Dweck's family have gathered to make tamales before Christmas. They assemble, bag and freeze hundreds of tamales that are then served in all of the families' homes. The main recipe comes from her great-grandmother — slow-cooked pork with red chile sauce — but her husband doesn't eat pork, so now they make a chicken version and a vegetarian one.

Some families have a tradition of reflecting on why they gather. If this speaks to you, jot down a few thoughts or ask an older relative or your funny cousin



PHOTO COURTESY OF DANAE HORST FOR JUNGALOW

A holiday tablescape featuring pomegranates, grapefruit and greenery by Jungalow.



PHOTO COURTESY OF JUNGALOW

Euphorbia Ammak is decorated for the holidays by Jungalow.

to prepare a toast. "It's a moment to slow down the dinner, a moment for reflection and to share things that are happening in our lives," Gluck says.

And if hosting a large dinner seems overwhelming, throw a party that isn't on the holiday itself. Miller says many people would appreciate something fun to do the day after Thanksgiving. "Start a new tradition of having friends and family come by for a Friday cocktail party." Or host a leftover turkey sandwich bar sometime over the weekend.

MATTRESS LIQUIDATORS
FURNITURE AND MORE FOR LESS!

BLACK FRIDAY SALE

SPECIAL DOOR-BUSTER DEALS!

\$50 off purchase of \$499!

\$100 off purchase of \$999!

\$150 off purchase of \$1499!

\$200 off purchase of \$1999!

Does not apply to previous purchases, floor samples, website prices and advertised items. Cannot be combined with any other offers. Expires 12/06/2021.

ALL MATTRESSES ON SALE!

TWIN MATTRESSES STARTING AT ONLY \$99
LARGE SELECTION OF MATTRESSES IN-STOCK! TAKE IT HOME TODAY!

WHILE QUANTITIES LAST! 30% OFF
ALL PILLOWS, SHEETS, MATTRESS PROTECTORS, RUGS, LAMPS & BED FRAMES!

POWER ADJUSTABLE BASE Free
WITH PURCHASE OF ANY PREMIUM MATTRESS SET! WHILE SUPPLIES LAST!

Sealy SIMMONS

Beautyrest

ASHLEY
FURNITURE INDUSTRIES, INC.

PILLOWTOP MATTRESS
DOOR-BUSTER \$299
QUEEN
TWIN... **NOW \$199**
FULL... **NOW \$249**
KING... **NOW \$449**

Beautyrest FIRM MATTRESS
DOOR-BUSTER \$549
QUEEN
TWIN... **NOW \$419**
FULL... **NOW \$519**
KING... **NOW \$799**

CUSHION FIRM MATTRESS
DOOR-BUSTER \$699
QUEEN
TWIN... **NOW \$499**
FULL... **NOW \$679**
KING... **NOW \$1049**

Beautyrest PILLOWTOP MATTRESS
DOOR-BUSTER \$749
QUEEN
TWIN... **NOW \$619**
FULL... **NOW \$719**
KING... **NOW \$1079**

5 YEARS INTEREST-FREE FINANCING! NO CREDIT CHECK FINANCING OR FREE LAY-A-WAY!
With approved credit. See store for details.

DOOR-BUSTER YOUR CHOICE!

RECLINING SOFA OR RECLINING LOVESEAT
\$599 AFTER DISCOUNT OR \$23 A MONTH

DOOR-BUSTER
REVERSIBLE CHAISE SOFA
\$999 AFTER DISCOUNT OR \$38 A MONTH

DOOR-BUSTER
GET BOTH THE SOFA & LOVESEAT
\$1078 AFTER DISCOUNT OR \$41 A MONTH

DOOR-BUSTER
5-PC. BEDROOM SET CHOICE OF COLORS!
\$599 AFTER DISCOUNT OR \$23 A MONTH

DOOR-BUSTER
5-PC. BEDROOM SET CHOICE OF COLORS!
\$799 AFTER DISCOUNT OR \$30 A MONTH

SHOP SMALL BUSINESS SATURDAY! WE'RE LOCALLY OWNED!

MATTRESS LIQUIDATORS
FURNITURE AND MORE FOR LESS!

www.MattressLiquidators.net
Fri 10-8 • Sat 10-6 • Sun 12-5
Mon 10-8 • Tues, Wed & Thur 10-6
Phone 586.949.1416 • 46460 Gratiot • Chesterfield 2 blocks south of 21 Mile Rd. - Fairview Plaza
*Does not apply to advertised items, previous purchases, floor samples or online prices. Cannot be combined with any other offers. With approved credit. See store for details.

No Credit? Bad credit? No Problem! **Make Your Dreams A Reality!**

ENTERTAINING



PHOTOS COURTESY OF METRO CREATIVE CONNECTION

This Thanksgiving, hosts can try something new by deep frying or smoking their turkeys.

2 UNIQUE WAYS TO COOK A THANKSGIVING TURKEY

Thanksgiving is a beloved holiday. Families may have their own unique Thanksgiving traditions, but one staple of this kickoff to the holiday season is bound to make its way to Thanksgiving dinner tables no matter how unusual families’ holiday celebrations may be: turkey. Much effort goes into picking and preparing a Thanksgiving turkey. Depending on the size of the bird, turkeys can take many hours to cook. Thanksgiving celebrants are no doubt familiar with oven-roasted turkey, which is the most traditional way to cook turkey. But this year hosts who want to expand their horizons and think beyond the oven can consider two popular alternative methods to cooking a Thanksgiving turkey.

1. Deep frying

Deep frying is a popular way to prepare foods at outdoor events. For example, stroll through the parking lot on game day and you’re liable to find football fans deep frying their favorite foods at their tailgate parties. Turkey can be deep fried and this method makes for an ideal option for hosts who want to enjoy the great outdoors while welcoming friends and loved ones to their homes. Deep frying imparts a juicy flavor that can be hard to replicate when roasting a turkey. Deep frying is a much faster way to cook a turkey than cooking it in the oven. However, deep frying also can be more dangerous, so it’s imperative that cooks remain attentive when setting up the fryer and while the turkey is frying. Where to deep fry the turkey also bears consideration. The turkey experts at Butterball® recommend deep frying the turkey outside on a flat surface that’s far away from structures, including your home, garage, deck, etc. The time

required to deep fry a turkey will depend on the size of the bird, but experts note that it typically takes about 3 to 3.5 minutes per pound. Electric fryers may take significantly less time and they typically require less oil, so this is another option to consider. Many experts note that it’s best to deep fry turkeys that are 15 lbs. or less, as the turkey will need to be completely submerged in oil when frying. In addition, turkeys larger than 15 lbs. may cook unevenly, which can affect flavor.

2. Smoking

Smoking has grown in popularity in recent years as grills that make this method possible have become more affordable. Smoking is a “low and slow” method of cooking, so this option is ideal for people who intend to be home all day on Thanksgiving and want to infuse their birds with a smoky flavor. However, even busy hosts can still consider smoking, as electric smokers now allow cooks to remotely control the temperatures in their grills. That’s important, as smoking requires cooks to periodically check the temperature on their grills to ensure it has not dropped too low or risen too high. Smoking a turkey typically requires maintaining a temperature between 225 and 250 F. Cooking times for smoked turkeys are typically around 30 minutes per pound, though it can take longer if the temperature is lower. Because of the extended cooking time, hosts may want to pick a turkey that weighs around 15 lbs., especially if they don’t have much experience smoking. This Thanksgiving, hosts can try something new by deep frying or smoking their turkeys.

Courtesy of Metro Creative Connection



This year hosts who want to expand their horizons and think beyond the oven can consider two popular alternative methods to cooking a Thanksgiving turkey.

SANTA IS COMING TO WHISTLE STOP!



Nov. 27th, Saturday at 11AM | Bring your camera for this **FREE** event!



(586) 771-6770
Shop Online at whistle-stop.com
Mon-Sat 10-8 • Sun 12-5
21714 Harper Ave - 8 1/2 Mile, St. Clair Shores

Asbestos, Mesothelioma, and Lung Cancer

Know your options when faced with a diagnosis.

Happy Holidays from our families to yours!

- Insulators
- Pipefitters
- Railroad Workers
- Bricklayers
- Plumbers
- Boilermakers
- Electricians
- Paper Mills
- Steel and Auto Workers
- Other Trades



Serling & Abramson is here to help

Michigan's first & finest in mesothelioma & asbestos litigation

- ✓ Represent union members of every major Michigan building trade in asbestos disease cases
- ✓ Represent auto, chemical, utility, and steel plant workers
- ✓ Specializing in Railroad and Ship Exposure litigation
- ✓ Represented 335 school districts across Michigan against asbestos manufacturers
- ✓ Represented over 5000 Michigan plaintiffs in asbestos-related disease cases over the past 5 decades
- ✓ We know the asbestos products that were used in Michigan and where the exposures occurred
- ✓ Don't be fooled by out of state lawyers that have no knowledge of asbestos-containing products in Michigan
- ✓ Avoid Michigan firms that only broker cases and have NO expertise in Michigan asbestos litigation



Whenever I needed something, I called them and they took care of it. They went above and beyond their duties.

JOANNE G.



We also specialize in personal injury litigation



Roundup

Millions who have used Roundup are at risk of cancer and are coming forward.



Sexual Abuse

Justice against abusers and institutions that negligently allowed them to do so.



Auto Accidents

Billing insurance isn't the only thing you can do to hold others accountable.



Wrongful Death

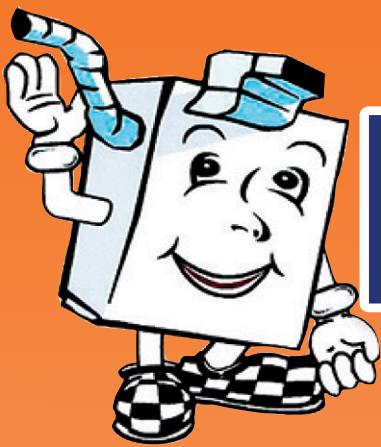
The wrongful death of a loved one calls for accountability for negligence and misconduct.

Offices in Birmingham and Allen Park

Call us for your free case evaluation

LAW OFFICES OF
SERLING & ABRAMSON, PC
The First And Finest In Michigan.

www.serlinglawpc.com (248) 647-6966 • TOLL FREE (800) 995-6991



Mr. Furnace

MICHIGAN'S #1 FURNACE COMPANY

*Over 30 Years
Experience*

SAVE BIG

FURNACE OR A/C

**A/C OR
FURNACE TUNE-UP**

ALL MAKES • ALL MODELS

\$69⁹⁵
only

Mr. Furnace Must be operational at time of tune-up.
Not valid with any other offer.

**Cut Gas Bill up to 50%
with a 95% Furnace!**



SAVE UP TO

\$1,900
**ON QUALIFIED
SYSTEMS**

Mr. Furnace INCLUDES INSTALLATION. Call for details.
Not valid with any other offer.

**SERVICE
CALLS**

\$59⁰⁰
only

Mr. Furnace Not valid with any other offer.

We Service All Makes & Models



Call Today!



SPACE PAK

586-777-6666 | MrFurnace.com

**HOME
FURNISHING
DESIGNS**

McLaughlin's

*A family-owned
business serving
metro Detroit for
over 69 years.*

69th Anniversary Sale! STOREWIDE 25-50% OFF



Bassett®

**MAGNIFICENT MOTION
SOFAS, SECTIONALS,
& RECLINERS**

NOW IN STOCK!!!



Bassett®

Metro Detroit's Quality Home Furnishing Stores!
www.McLaughlins.com

SOUTHGATE

14405 Dix Rd.
734-285-5454
Mon. - Sat.: 10 am to 5 pm
Sun: Noon to 5 pm
Closed on Wed.

NOVI

42200 Grand River Ave.
248-344-2551
Mon. - Sat.: 10 am to 5 pm
Sun: Noon to 5 pm

LAKESIDE

45490 Utica Park Blvd.
586-803-8108
Mon. - Sat.: 10 am to - 5 pm
Sun: Noon to 5 pm

Discounts off MSRP. Sales ends Monday, November 29th 2021.

Certain restrictions apply. See store for details. Prior sales excluded. Products vary by location and limited quantities available.



HEARING CARE CENTER



Dr. Christin Peyer, Au.D.
15 Years Experience!

You'll Like What You Hear

Today's hearing aids are barely visible,
highly effective and easy to afford.
Come hear for yourself.



Accepting HAP, Aetna and
Cigna Members

Servicing our local retirees:
UAWs, Teachers, Clinton Twp.,
Macomb County Employees, State and Federal
Try our safe curbside service. Wait in your vehicle while your
devices are cleaned and checked. All new patients are welcome!

49050 Schoenherr Rd., Suite 200, Shelby Twp.
North East corner of 22 Mile and Schoenherr Rd.
(586) 803-4740
www.shelbytownshipaudiology.com

WE ARE DIFFERENT!

Offering bundled and unbundled hearing aid
pricing options.
Are you looking to save money on current
hearing aid technology?
Do you travel out of the area?
STOP PREPAYING FOR SERVICES, PAY AS YOU GO!
**INQUIRE ON THE NEW WAY OF
BUYING HEARING AIDS**



WELCOMING
Dr. Mallory Humphrey,
Au.D., CCC-A
Formerly Dr. Rode

IT'S THE MOST WONDERFUL TIME OF THE YEAR TO HEAR!



During the holidays, there's nothing better
than family time. Don't let hearing loss
keep you from making memories.
Hear life's sweetest sounds this year
with Oticon More™.

Oticon More helps your brain decipher
the intricate details of relevant sounds for
**better speech understanding with less
effort** and the ability to **remember more**.
All in a rechargeable hearing aid with
easy connectivity for endless connections
with family this holiday season.



oticon
PEOPLE FIRST

Oticon More delivers

30%
more sound
to the brain*

15%
Increase in speech
understanding*
compared to industry
leading Oticon Opn S.™

You're invited to our HOLIDAY HEARING EVENT

Mon.-Wed., Dec. 13th-15th

This holiday season, treat yourself to the gift of better
hearing during our **Holiday Hearing Event**.
If you've been curious about the latest hearing aid
technology, now is your chance to learn how
Hearing Care Center can help you hear better!

Schedule your complimentary appointment during our Holiday Hearing Event and receive:

- **Personalized** Hearing Screening and Consultation
- **Live Listening Demonstration** of Oticon's Life Changing Technology
- **Complimentary** Otoscopic Video Examination of the Ear Canal
- **Complimentary** Hearing Aid Clean and Check - for current wearers



*Santurette, et al. 2020. Oticon More clinical evidence. Oticon Whitepaper.

Call to schedule your appointment
and live listening demonstration today!
586-803-4740

Thumb Coast CBD

One of the only Seed to Sale
CBD Businesses in Michigan!



Michigan Grown-Family Owned

What is CBD?

CBD is a compound that naturally exists in the hemp plant.

What are the possible benefits of using CBD?

- Arthritis and joint pain relief
- Relief from anxiety and depression
- Improves focus and mental clarity
- Helps regulate the central nervous system and promotes the bodies ability to heal itself



PRODUCT CATEGORIES

- CBD Edibles
- CBD Flower
- CBD Lip Balm
- CBD Oil Tinctures
- Topical CBD Lotions
- Bath bombs with CBD
- Dog treats with CBD

All products have less than 0.3% THC

Do you have any questions? We offer personalized consultations and CBD education.

Black Friday Doorbusters!

All CBD Products

BUY ONE GET ONE

FREE

IN STORE ONLY

ALL DAY - FRI., NOV. 26TH • WHILE SUPPLIES LAST

CYBER MONDAY MADNESS

BUY ONE GET ONE

FREE

SHOP ONLINE

ALL DAY - MON., NOV. 29TH • WHILE SUPPLIES LAST

ALL CBD PRODUCTS

USE CODE: CYBERMON

For More information call 810-328-4523

Visit our website at thumbcoastcbd.com Order Online, we will ship it to you!

Located inside the Birchwood Mall
4350 24th Ave., Fort Gratiot
By the food court, Target
or movie entrance

29303 Southfield Road
Southfield, MI 48076

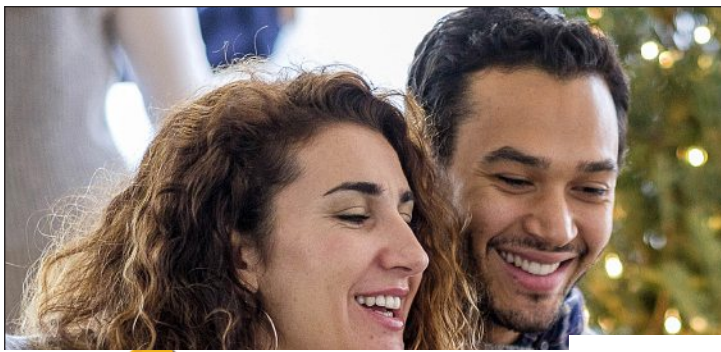
St. Clair Plaza
201 N. Riverside Ave.
St. Clair, MI 48079

Davison Farmer's Market
8110 E Court St,
Davison, MI 48423

MEALS, MESSSES & MEMORIES *Made Here*



kitchentune-up®



**REFACING &
REDOORING
1 DAY TUNE-UP
CABINET PAINTING
CUSTOM CABINETS
& MORE**



*Locally owned &
operated by Terry &
Cheryl Wojcickij -
LIC #262000013*

**810.488.9778
kitchentuneup.com**

HOLIDAY DECOR

A GUIDE TO PICKING THE PERFECT FRESH CHRISTMAS TREE



PHOTOS COURTESY OF METRO CREATIVE CONNECTION

Selecting a tree is a yearly ritual and each person has his or her set of criteria for what makes the ideal Christmas tree.



Look for trees that have a desirable shape and allow for adequate space between branches.

Come the holiday season, perhaps no tradition evokes the warm and fuzzy “feels” more than a family outing to pick a Christmas tree. Whether it’s a trek to a live Christmas tree farm or a short drive to the nearest pre-cut tree lot, the process of selecting a tree that will serve as the crown jewel of the entire season is a great way to make lasting memories.

Selecting a tree is a yearly ritual and each person has his or her set of criteria for what makes the ideal Christmas tree. These tips can help families find the right tree.

Choose your species

Do some homework on the type of tree you want prior to buying the tree. Balsam fir and Fraser fir are popular Christmas tree varieties, but there are many others, such as noble fir and Norway spruce. Balsams are known for having the most fragrant smell, but Frasers tend to keep their needles the longest. For those who prefer a Douglas fir, keep in mind that they sometimes drop their needles prematurely due to foliar diseases like needle-cast fungus.

Space for ornaments

In addition to aroma and needle longevity, look for trees that have a

desirable shape and allow for adequate space between branches, advises the home and garden resource The Spruce. Trees groomed to be lush and full will look beautiful unadorned, but once ornaments are added, full branches may cause those ornaments to hang low or even fall off. Trees with sparse branches allow for ornaments to hang straight.

Measure your space

Trees in the field or in a lot may look much smaller than they do when brought into the living room. Don’t make the mistake of selecting a tree that is too large for your home. The agricultural firm Ragan & Masey says to measure the room from floor to ceiling and subtract the height of the tree stand and tree topper. It’s equally important to measure the width of the area where the tree will stand and allow for ample space for foot traffic around the tree.

Perform a needle check

Every tree will drop some needles, and most evergreens hold their foliage. Modest needle loss is not an indicator of a poor tree. However, Decker’s Nursery in Greenlawn, NY says if 50% of the needles are lost when you swipe your hand down three to five different branches around the tree,



A heavy pre-cut tree means it is full of water and has been cut more recently. A healthy, fresh tree is going to require an effort to lift.

the tree likely is not a good choice. In addition, avoid a tree that has glaring defects in the trunk as it can impede water flow through the tree.

Heavier is better

A heavy pre-cut tree means it is full of water and has been cut more recently. A healthy, fresh tree is going to require an effort to lift. Older, dried out trees will not be heavy. Upon arriving home, make a fresh cut off the tree trunk and get it in water as soon as possible — even if that’s a bucket until the tree stand can be set up.

Story courtesy of Metro Creative Connection

IN THE KITCHEN

Celebrate the holidays with special centerpieces

Few things bring family and friends together quite like the holidays, and serving up an elegant, seasonal meal centered around a mouthwatering main dish is a recipe for creating lasting memories with the ones you love.

Forging a fabulous holiday experience for the special people in your life starts with choosing a flavorful, tender cut of meat to serve as the centerpiece of the meal. Hand-cut by expert butchers, an option like Spiral-Sliced Ham

from Omaha Steaks can serve as the focal point of a memorable holiday dinner. Flash frozen to capture freshness and flavor, you can select a standout cut of meat from the comfort of your home and have it delivered directly to your door in time to put together a tender, juicy main course.

Find more holiday recipe inspiration at OmahaSteaks.com/blog/recipes.

Courtesy of Family Features



PHOTO COURTESY OF FAMILY FEATURES/OMAHA STEAKS

Spiral-Sliced Ham from Omaha Steaks can serve as the focal point of a memorable holiday dinner.

Rum and Cola Holiday Ham

- Recipe courtesy of Omaha Steaks Executive Chef David Rose Prep time: 30 minutes Cook time: 80 minutes Servings: 10-12
- Ham: 1 Omaha Steaks Spiral-Sliced Ham (8 pounds)
- Glaze: 1 cup cherry fruit spread ¾ cup dark spiced rum ¾ cup cola 2 teaspoons Worcestershire sauce 1 tablespoon Dijon mustard ¼ teaspoon kosher salt
- To make ham:
- Thaw frozen ham in refrigerator 24-48 hours.
- Remove from refrigerator and let ham come to room temperature, about 30-45 minutes.
- Preheat oven to 325 F. Remove ham from foil and film. Return ham to foil wrapping and place in oven-safe roasting pan. Roll foil down leaving 2 inches of foil around bottom of ham.
- Place roasting pan with ham in oven on lower rack and heat uncovered 60-75 minutes, until ham starts to brown. While ham cooks, make glaze.
- To make glaze:
- In medium saucepot, whisk fruit spread, rum, cola, Worcestershire sauce, Dijon mustard and salt until well incorporated. Bring to boil then reduce heat to medium. Simmer over medium heat 10 minutes then remove from heat. Cool to room temperature.
- During last 15 minutes of cooking, glaze ham every 5 minutes.

YE OLDE TOY SHOPPE

NEW, USED AND COLLECTIBLE TOYS

29929 HARPER • ST. CLAIR SHORES

N. OF 12 MILE

586-775-7927

EBAY SELLER

Mon-Thurs 11-5; Fri.12-5; Sat.11-6; Closed Sun.

Now accepting credit cards

10% off
New and
Collectibles

50% off
Basic Used Toys!
THRIFTY THURSDAYS
75% off
All Used Toys

VISA

AMERICAN EXPRESS

MasterCard

DISCOVER

GENERAC®

**NEVER BE WITHOUT
POWER AGAIN**

From our families to yours Wishing you a Wonderful Thanksgiving Day!



**Financing available
starting as low as
\$79.00 per month!***

**OVER 39 YEARS
OF SATISFIED
CLIENTS!**

**A permanently installed automatic standby generator
protects your family and home from damaging,
dangerous power outages:**

- We strive to create continuous customer satisfaction, at the highest quality
- Free In Home Consultation
- No pressure sales - We strive on our service, to assist you & your family
- 24/7 automatic power protection from blackouts
- Hands free operation: no gas cans, no extension cords
- Runs on home's existing natural gas or LP fuel supply

**CALL US
TODAY**

for more information on the turnkey installation of an automatic standby generator and to schedule an in-home consultation.

**RECEIVE A 10 YEAR
EXTENDED WARRANTY!***

**WITH THE PURCHASE OF YOUR GENERAC® GENERATOR!
(A \$1000.00 VALUE!) OFFER EXPIRES 12-31-21.
\$300.00 BONUS FREE Whole House Surge Suppression with your Generator Installation!**

GENERAC®

*Terms and Conditions: Offer only valid on purchases made 10-1-21-12-31-21, and when the Generac home standby generator is purchased directly from Joe Pizik. Refurbished products are excluded from this promotion. The only Generac home standby generators that are eligible for this promotion are Model #'s 7172,7224,7226,7043,7209. Generator must be installed and activated in order for the warranty to be applied. Joe Pizik reserve the right to rescind or change this offer at any time. The free warranty is provided by Joe Pizik, not Generac Power Systems, Inc. For questions related to eligibility, please call Joe Pizik Electric 248-362-3608.



Licensed & Insured

***Terms and conditions apply. Call for details.**
JOE PIZIK ELECTRIC, INC.
375 Oliver, Troy, Michigan 48084
Service (248) 362-3608 • www.joepizikelectric.com

TRAVEL

TIPS TO ENSURE HOLIDAY ROAD TRIPS ARE SAFE AND STRESS-FREE

After a 2020 holiday season in which the pandemic forced the postponement or cancellation of festivities, families are planning to get together once again in 2021. Many people will head home for the holidays this year, and the vast majority will take to the highway to do so. The U.S. Bureau of Transportation Statistics says the Thanksgiving and Christmas/New Year's holiday periods are among the busiest for long-distance travel. The highways will be busy with motorists criss-crossing the country to visit loved ones. Holiday travel may require covering a long distance in a limited amount of time. Finding ways to be efficient in regard to time management can reduce stress and improve safety.

- Travel at night. If you can safely manage it, you may experience considerably less traffic in the evening hours than during other times of day. In addition, if kids are in tow, they may sleep much of the way, helping to reduce the number of times they ask, "Are we there yet?" Share driving responsibilities with another person so that each driver can take a break to prevent drowsy driving.
- Get a vehicle maintenance check. No one wants to get stranded on the side of the road with a car filled with gifts and treats. It's well worth the investment to have a mechanic give a vehicle a checkup prior to leaving. Get an oil change even if it's a little early to do so. Look at tire tread wear and ensure that you have the right tires for the road conditions where you'll be



PHOTOS COURTESY OF METRO CREATIVE CONNECTION

Holiday travel may require covering a long distance in a limited amount of time. Finding ways to be efficient in regard to time management can reduce stress and improve safety.

- headed.
- Plan your route. People often rely on mobile phone or dashboard GPS systems to get where they need to go. However, it helps to have a general idea of the route so that if service drops out you can still find your way. Scout out rest stops or acceptable restaurants online prior to leaving so you have a plan for making stops in safe areas.
- Stock the car. While presents may be taking up valuable real estate, pack a cooler with snacks and beverages to help reduce how many times you need to get off the highway. Also, games or other forms of entertainment can keep children occupied on long trips.

- Slow down in inclement weather. The holiday meal can be reheated if you're late, so don't feel compelled to speed or drive erratically when the weather is stormy. It's not worth the risk of getting into an accident that can cause serious injuries. Travelers United, a nonprofit organization that represents all travelers, also warns that quick storms that pop up after a long dry spell can immediately make road surfaces extremely slippery. Use caution.

Planning and preparation are essential to getting home safely this holiday season.

Story courtesy of Metro Creative Connection



Planning and preparation are essential to getting home safely this holiday season.



Celebrate at
Viviano Flower
Shop!



**Black Friday 11/26
& Small Business
Saturday 11/27**

15% off
Your purchases, including
in-store holiday pre-orders

Gift Card
1 per customer with purchase
Mystery amount from \$5-\$50

Free
Viviano's calendar with
monthly coupons

Offers available in-store only. Visit any of our 5 stores to participate.

CYBER MONDAY 11/29

15% off
Your online viviano.com
orders with coupon code
JOYOUS

Yes, you can use the
coupon more than once
during the day!



All discounts exclude weddings, events, funerals, wire, and phone orders. Discounts cannot be combined with other discounts, offers, or coupons.

Rochester • Shelby Twp. • Chesterfield • Grosse Pointe Woods
St. Clair Shores • 1-800-VIVIANO • www.viviano.com



**THE
Pleasure
ZONE**

Are you on Santa's Naughty list? There's still time!

50% off
All In-Stock DVD's
THRU NOV 30TH

**BLACK FRIDAY
SALE 20% OFF**
We-Vibe Products
Womanizer Products
(In-store Only)
11/26 - 12/3



What's your pleasure?

Lingerie • Corsets • Queen Size Lingerie • Hosiery • Shoes • Dancewear
• Clubwear • Jewelry • Adult Toys • Adult Games • Costumes • Massage
Oils • Lubes • Creams • Bachelorette Party Supplies • Gifts and DVD's

Visit Our Website
thepleasurezonestore.com



35806 Van Dyke, Sterling Heights
South of 16 on the east side

**Mon-Thur 10am-9pm
Fri & Sat 10am-10pm
Sun 12noon-5pm**

**35806 VAN DYKE AVE. - STERLING HEIGHTS,
MI 48312 @ 15 1/2 MILE RD.**
(586) 722 - 7913



SHOPPING

HOW TO HANDLE THE RETURN OF BLACK FRIDAY

The holiday season figures to feel more familiar in 2021 than it did a year ago, when a global pandemic forced people to change how they celebrated and shopped. Though the pandemic is not yet in the rearview mirror, the rollout of a trio of effective vaccines should make it possible for millions of people to celebrate safely this holiday season.

A return to normalcy should be welcome news for local retailers, and Black Friday could start the beginning of a busy and lucrative holiday season. With a more normal holiday season on the horizon, shoppers may benefit from a refresher course on how to get the best Black Friday deals.

- **Start early.** Black Friday may not begin until the day after Thanksgiving, but savvy shoppers know that many retailers post or leak their sales well in advance of the big day. Various websites are devoted to helping consumers find the best Black Friday deals. Many such websites update their listings as retailers release more sales information. Consumers can bookmark Black Friday websites and then periodically visit them to learn about the latest deals.

- **Comparison shop.** Getting a head start on Black Friday shopping also affords shoppers a chance to comparison shop. PriceGrabber.com makes it easy to compare deals from a wide range of retailers on everything from appliances to furniture to pet supplies.

- **Confirm when stores open.** Many retailers abandoned midnight store openings on Black Friday a year ago. Such decisions were made to protect public health and they may remain in place in 2021. Though it might be a family tradition to visit a retailer in the wee small hours of the Black Friday morning, the pandemic has changed the holiday shopping landscape. So confirm when stores open and close before crawling out of bed in the dark this Black Friday.



PHOTOS COURTESY OF METRO CREATIVE CONNECTION

Black Friday figures to feel more normal in 2021 than it did a year ago.

- **Utilize curbside pickup to avoid crowds.** Shoppers who are still nervous about COVID-19 don't have to sit Black Friday out for the second year in a row. Various retailers started offering curbside pickup during the pandemic and that option has proven so popular that it's stuck around even after vaccines became widely available. Shoppers with unvaccinated children at home or those who simply want to avoid crowds can safely land great deals by opting for curbside pickup this Black Friday.

Black Friday figures to feel more normal in 2021 than it did a year ago. Consumers can capitalize on Black Friday sales by revisiting some old shopping strategies and embracing new ones as the 2021 holiday season begins.

Story courtesy of Metro Creative Connection



Shoppers may benefit from a refresher course on how to get the best Black Friday deals.

ENTERTAINING

Warm and wow guests with homemade hot mulled apple cider

When hosting friends and family at home, it's understandable that hosts direct so much of their focus to the foods they plan to serve. The main course is often the focal point and most memorable aspect of a dinner party, and that's true whether the get-together is a backyard barbecue, a holiday meal with the family or a formal affair with colleagues.

Food might be a focal point, but guests also will need something to drink. Traditional spirits like wine and cocktails are the standard, but hosts who want to get a little creative should not hesitate to do so. When choosing a special beverage, timing is everything. Guests will want to cool down on warm summer evenings, so something cold and refreshing can make for the perfect signature cocktail. When hosting on nights when the mercury has dropped, a warm beverage can heat up guests in a matter of minutes. On such nights, hosts can serve this version of "Hot Mulled (Sherried) Apple Cider" courtesy of Laurey Master-ton's "The Fresh Honey Cookbook" (Storey). One added benefit to Master-ton's recipe is it can produce a

welcoming winter aroma, helping hosts establish a warm ambiance for the festivities.

Hot Mulled (Sherried) Apple Cider

Serves 16
1 gallon apple cider
1 orange, unpeeled, cut into slices
¼ cup whole cloves
4 sticks cinnamon
¼ cup honey, preferably cranberry honey
1 cup sherry (optional)
▪ Combine the cider, orange slices, cloves, cinnamon, and honey in a large pot over medium heat. If you are picky about things floating in your cider, make a little bundle out of cheesecloth and place the cinnamon and cloves inside before adding to the cider. I like to chew on cloves, so I just toss everything in. Bring to a boil, and then reduce to a simmer over low heat for an hour or so to spread these lovely winter aromas around your home.
▪ If you're serving it to adults, add the sherry. It might make everyone want to go sledding!

Courtesy of Metro Creative Connection



PHOTO COURTESY OF METRO CREATIVE CONNECTION

When hosting on nights cool nights, a warm beverage can heat up guests in a matter of minutes.

IN THE KITCHEN

HOLIDAY SWEETS MADE TO SHARE



PHOTO COURTESY OF FAMILY FEATURES

With an easy recipe like Peanut Butter Saltine Candy that calls for just a handful of ingredients, you can get the whole family involved in the kitchen.

Among the decorations, gifts and gatherings of loved ones, there’s perhaps nothing quite like family favorite foods that call to mind the joy of the holidays. Whether your loved ones relish building gingerbread houses or dining on an all-in feast, looking forward to annual traditions is part of what makes the season so special.

This year, you can add to the fun with a new annual activity by creating a delightful dessert with the help of little ones and adults alike. With an easy recipe like Peanut Butter Saltine Candy that calls for just a handful of ingredients, you can get the whole family involved in the kitchen.

Ask your little helpers to measure out ingredients while a grownup prepares the pan and uses the stove. Once the base is finished baking, call the kids back to sprinkle chocolate chips and peanut butter chips over the top.

After your candy creation is cooled, just break it into pieces meant to be shared with the entire family. An added benefit: all can enjoy the nutrient-rich flavor of peanuts, which rise to superfood status by delivering 19 vitamins and minerals and 7 grams of protein per serving.

Find more holiday recipes at gapeanuts.com.

Courtesy of Family Features

Peanut Butter Saltine Candy

- Yield: 45 pieces
- Nonstick cooking spray (butter flavor)
- 1 sleeve (4 ounces) regular saltine crackers
- ½ cup butter ¾ cup creamy peanut butter
- 1 cup granulated sugar 2 cups milk chocolate chips ½ cup peanut butter chips ½ cup rough chopped, dry roasted peanuts
- Preheat oven to 400 F. Line 10-by-15-by-1-inch pan with aluminum foil. Spray foil with nonstick cooking spray then lay saltines flat in single layer on prepared pan. Set aside.
 - In heavy duty, 1-quart saucepan over medium heat, combine butter, peanut butter and sugar. Stir constantly until butter and sugar are melted, bringing mixture to boil. Boil 3 minutes, stirring frequently. Pour cooked mixture over saltines and bake 5 minutes.
 - Remove from oven and sprinkle chocolate chips over saltines. Let cool 3 minutes then spread melted chocolate completely over saltines.
 - Sprinkle peanut butter chips evenly over chocolate. Return pan to oven 1 minute to soften chips. Pull pointed tines of fork through softened peanut butter chips to partially cover chocolate. Sprinkle chopped peanuts on top, gently pressing into candy.
 - Let cool on rack about 15 minutes then place in freezer 3 minutes. Remove from freezer and break into pieces. Store in airtight container.

IN THE KITCHEN

Chocolate cookies are a sweet finale to Thanksgiving dinners

Holiday entertaining season begins on Thanksgiving. Anyone who has been tasked with hosting Thanksgiving understands the commitment required to prepare a delicious meal for guests, which often encompasses appetizers, several side dishes and, of course, turkey as the centerpiece. Guests attending a Thanksgiving dinner can give holiday hosts and hostesses a break by providing dessert.

Cookies are a popular treat. Thanks to their flavor, portability and relatively short preparation and cooking times, cookies are a smart choice when bringing dessert to a holiday gathering. This recipe for “Flourless Chocolate Cookies” from Danielle Rye’s “Live Well Bake Cookies: 75 Classic Cookie Recipes for Every Occasion” (Rock Point) offers the added benefit of being flourless. That means that even those with gluten allergies or intolerances can indulge.

Flourless Chocolate Cookies

- Makes 24 to 36 cookies
- 3 cups powdered sugar ¾ natural unsweetened cocoa powder ½ teaspoon espresso powder (optional) ¼ teaspoon salt 2 large egg whites, at room temperature 1 large egg, at room temperature 1

- ½ teaspoons pure vanilla extract
- Preheat the oven to 350 F. Line two large baking sheets with parchment paper or silicone baking mats and set aside.
 - In a large mixing bowl, sift the powdered sugar and unsweetened cocoa powder together, then whisk in the instant espresso powder (if using) and salt until well combined. Set aside.
 - In a separate mixing bowl, whisk together the egg whites, egg, and vanilla extract until fully combined.
 - Add the wet ingredients to the dry ingredients, and stir until the mixture is fully combined and smooth.
 - Using a 1-tablespoon cookie scoop, scoop the cookie dough onto the prepared baking sheets, making sure to leave a little room between each one.
 - Bake for 11 to 14 minutes, or until the tops of the cookies are set. Remove from the oven, and allow the cookies to cool completely on the baking sheets.
 - Store the cookies in an airtight container at room temperature for up to 5 days.

Courtesy of Metro Creative Connection



PHOTO COURTESY OF METRO CREATIVE CONNECTION

These flourless chocolate cookies are delicate and need to be cooled completely before handling.

THEY’RE YOUR
METROPARKS.
LOTS OF
SPACE. EVEN
MORE FUN.

2022 ANNUAL PASSES ON SALE NOW

Residents get \$5 off until December 31, 2021. Enjoy more than a year of access to all 13 Metroparks!

METROPARKS.COM



TREAT YOUR ELF TO NEW FLOORS

FLOORING SPECIAL

UP TO

65%
OFF



SHOP-AT-HOME

FREE NEXT-DAY INSTALLATION**

EASY WE'LL MOVE YOUR FURNITURE, FREE!

LIFETIME INSTALLATION WARRANTY

INTEREST FREE FINANCING⁺

**Next-day installation on in-stock carpet only and subject to availability. ⁺Some restrictions may apply. Offer is for new applicants only and cannot be combined with other promotional discounts or special offers. Special financing subject to credit approval. Not all applicants will qualify. *Minimum purchase required with selected in-stock carpet and flooring only. Includes basic installation and pad, does not include extras. Valid only at the initial consultation. Offers not to be combined with any other discounts or special promotions. Cannot be applied to current or past orders. Some restrictions apply. See sales consultant for details. Sale ends 12/31/2021.



BE WISE. CALL THE CARPET GUYS

586-698-7092

OPEN EVERY SATURDAY 10-3 • OPEN EVERY SATURDAY 10-3 • OPEN EVERY SATURDAY 10-3

PARKWAY'S ULTIMATE

BLACK FRIDAY *Sale* Y

2 DAYS ONLY!

Friday, November 26th • 9am - 6pm
Saturday, November 27th • 10am - 3pm



3 Ways to Save!

EARLY OUT on ALL LEASES

\$3000

or LESS!

Don't spend another dime on your current Lease! Bring it to us as is - We Will Get You Out of it -

NO PROBLEM!

We Will

DOUBLE

Your Down Payment up to

\$2000

No Matter What Make, Model, Condition, etc...

WE CAN HELP!

Best Trade-in Value in Town! Appraised Value PLUS

\$2000 EXTRA

Show up... Sign up... & Ride!

All You Need For Same Day Delivery Is...

- Driver's License • Vehicle Registration
- Title for Trade • License Plate
- Insurance Info • Factory Rebate Info (Employee, Friends & Family, Supplier, CDI)



Purchasing customers will receive a dozen freshly baked homemade
Tom's Mom's Cookies



Show up... Sign up... & Ride!
PARKWAY

CHRYSLER Jeep DODGE RAM



21560 HALL RD.
Located Between Groesbeck & Romeo Plank

www.ParkwayCPJ.com

888-711-0323

SALES HOURS: MON & THURS 9-9 TUES, WED, FRI 9-6 • SATURDAY 10-3
SERVICE HOURS: MON & THURS 7-8 TUES, WED, FRI 7-6 • SATURDAY 8-1

**See dealer for details. Expires 11/27/2021.

OPEN EVERY SATURDAY 10-3 • OPEN EVERY SATURDAY 10-3 • OPEN EVERY SATURDAY 10-3

OPEN EVERY SATURDAY 10-3 • OPEN EVERY SATURDAY 10-3 • OPEN EVERY SATURDAY 10-3

PARKWAY'S ULTIMATE BLACK FRIDAY Sale

2 DAYS ONLY!

Friday, November 26th • 9am - 6pm & Saturday, November 27th • 10am - 3pm

WAGONEER

NEW 2022 GRAND WAGONEER OBSIDIAN



**33
AVAILABLE**

MSRP \$102,855

EMPLOYEE
PURCHASE

\$1169*

48 MONTH LEASE / \$1,995 Due / 10K Per Year

NEW 2022 WAGONEER SERIES II



**36
AVAILABLE**

MSRP \$74,440

EMPLOYEE
PURCHASE

\$769*

39 MONTH LEASE / \$1,995 Due / 10K Per Year

NEW 2022 RAM® BIG HORN 4X4 CREW CAB



**168
AVAILABLE**

MSRP \$54,495

EMPLOYEE
PURCHASE

\$379*

39 MONTH LEASE / \$1,995 Due / 10K Per Year

NEW 2021 JEEP® GRAND CHEROKEE L LIMITED



**142
AVAILABLE**

MSRP \$48,200

EMPLOYEE
PURCHASE

\$417*

39 MONTH LEASE / \$1,995 Due / 10K Per Year

NEW 2022 JEEP® COMPASS LIMITED 4X4



**375
AVAILABLE**

MSRP \$33,135

EMPLOYEE
PURCHASE

\$269*

24 MONTH LEASE / \$1,995 Due / 10K Per Year

NEW 2021 DODGE® CHARGER R/T



**9
AVAILABLE**

MSRP \$43,975

EMPLOYEE
PURCHASE

\$355*

36 MONTH LEASE / \$1,995 Due / 10K Per Year

NEW 2022 RAM® 1500 LARAMIE CREW CAB 4X4



**130
AVAILABLE**

MSRP \$59,860

EMPLOYEE
PURCHASE

\$419*

39 MONTH LEASE / \$1,995 Due / 10K Per Year

NEW 2021 CHRYSLER® PACIFICA LIMITED



**36
AVAILABLE**

MSRP \$51,292

EMPLOYEE
PURCHASE

\$359*

39 MONTH LEASE / \$1,995 Due / 10K Per Year

*Price plus tax, title, plate dest. doc. fee. With Waiver of Security deposit. All leases 10k per year, unless otherwise noted. Must qualify for employee advantage and all available rebates. Picture may not reflect actual vehicle. APR programs in lieu of factory rebates. Expires 11-30-2021. Prices/Payments subject to program changes.

Show up... Sign up... & Ride!
PARKWAY
CHRYSLER Jeep DODGE RAM

**BLACK
FRIDAY
SALES EVENT**



**SALES OPEN
SATURDAY 10-3**

21560 HALL RD.
Located Between Groesbeck & Romeo Plank

Check us out on:
[f](#) [twitter](#)

**100% GUARANTEED CREDIT
24 HOUR HOTLINE
1-800-964-1265
Credit Problems?
NO PROBLEM!**

Get Pre-Approved In Seconds

Rachel Collier INTERNET Shop-On-Line!
(rcollier@parkwaycpj.com)
• Pre-Approved • Inventory On Line



www.ParkwayCPJ.com

888-711-0323

**SALES HOURS: MON & THURS 9-9
TUES, WED, FRI 9-6 • SATURDAY 10-3**

**SERVICE HOURS: MON & THURS 7-8
TUES, WED, FRI 7-6 • SATURDAY 8-1**

OPEN EVERY SATURDAY 10-3 • OPEN EVERY SATURDAY 10-3 • OPEN EVERY SATURDAY 10-3

BLACK FRIDAY

USED CAR SPECIALS!!

ACCEPTING ALL REASONABLE OFFERS!

\$

\$

\$

WE BUY CARS FOR CASH!!

\$

\$

\$

CERTIFIED PREOWNED

2019 JEEP COMPASS LIMITED AWD

• Leather • Moonroof

• Navigation

• Safety & Security Group

\$23,945*



25 CHRYSLER PACIFICA'S AVAILABLE

STARTING AT...\$29,495*



15 JEEP CHEROKEE'S AVAILABLE

STARTING AT...\$27,899*



15 JEEP GRAND CHEROKEE'S AVAILABLE

STARTING AT...\$30,989*



25 RAM CREW CAB 4X4'S AVAILABLE

STARTING AT...\$36,499*



2020 RAM 1500 HEMI NIGHT EDITION

• 12" Navigation Screen

• Amplified Speakers with Subwoofers

\$31,899*



CREDIT PROBLEMS?

✓ BAD CREDIT

✓ NO CREDIT

✓ SLOW CREDIT

✓ POOR CREDIT

✓ DIVORCE

✓ FORECLOSURE

✓ REPO'S

✓ BANKRUPTCY



ALL YOU NEED TO BRING IS:

IF YOU HAVE A JOB, YOU'RE APPROVED!

WE CAN HELP!

AFTER HOURS CREDIT HOTLINE

1-800-964-1265

GET APPROVED 24/7!

• Current paycheck stub

• Home phone bill

• Your driver's license

*Plus tax, title and plate. Payments are for 72 months at 3.99% APR; down payment may be required. Photos may not represent actual vehicle. Expires 11/30/2021.

Show up... Sign up... & Ride!

PARKWAY

CHRYSLER Jeep DODGE RAM

586-954-2245

21560 HALL RD.

Located Between Groesbeck & Romeo Plank

www.ParkwayCPJ.com

SALES HOURS: MON & THUR 9-9 • TUE, WED, FRI 9-6

SALES OPEN SATURDAY 10-3

SERVICE HOURS: MON & THUR 7-8 • TUE, WED, FRI 7-6

SERVICE OPEN SATURDAY 8-1



In Stock and Ready for Immediate Delivery

THE RETURN OF AN AMERICAN ICON THE WAGONEER



DRAMATIC SCENES

The full-length single-pane glass roof offers breathtaking views of the outdoors while filling the cabin with the sun or the stars.



AMERICAN BEAUTY

Influenced by both the American landscape and our industrious spirit, the interior features a collection of premium-wrapped materials, hand and heat-treated blackened lacewood with raw accent edging and authentic dual-texture metal framing.



DETAILED DOWN TO THE GRAIN

To elevate interior touchpoints, diamond silver-tipped piping lines the seat and insert panels with a unique perforation pattern. The result is riveting style, comfort and highly dimensional detail.



PIXEL PERFECT

Included in the 45 inches of total display surface, a 12.3-inch digital cluster, 12.1-inch center touchscreen with capacitive controls and a 10.25-inch touchscreen passenger display are artfully sculpted into the instrument panel for a stunning visual experience.

Show up... Sign up... & Ride!

PARKWAY

CHRYSLER Jeep DODGE RAM

BLACK FRIDAY
SALES EVENT

CHRYSLER DODGE Jeep RAM



21560 HALL RD.
Located Between Groesbeck & Romeo Plank

www.ParkwayCPJ.com

888-711-0323

SALES HOURS: MON & THURS 9-9
TUES, WED, FRI 9-6 • SATURDAY 10-3
SERVICE HOURS: MON & THURS 7-8
TUES, WED, FRI 7-6 • SATURDAY 8-1

**See dealer for details. Expires 11/27/2021.

PARKWAY'S ULTIMATE

BLACK FRIDAY *Sale* Y

2 DAYS ONLY!

**Friday,
November 26th
9am-6pm**

**Saturday,
November 27th
10am-3pm**

Meet The Staff



MIKE RILEY
GENERAL MANAGER
mriley@parkwaycpj.com
586-465-7210



BRIAN HUCK
NEW CAR SALES MANAGER
bhuck@parkwaycpj.com
586-465-7210



SAL DELLACASA
NEW CAR SALES MANAGER
sdellacasa@parkwaycpj.com
586-465-7210



JOE SHAW
SALES MANAGER
jshaw@parkwaycpj.com
586-203-2257



DOUG CHAMBERS
NEW CAR SALES MANAGER
dchambers@parkwaycpj.com
586-468-9520



JEFF LAMBERT
USED CAR FINANCE MANAGER
jlambert@parkwaycpj.com
586-954-2227



JOEY GACONA
jgiacona@parkwaycpj.com
586-954-2254



YAZ ABUSAIF
yabusaif@parkwaycpj.com
586-954-2229



TODD TRAYNER
ttrayner@parkwaycpj.com
586-468-9510



KEITH HOUT
khout@parkwaycpj.com
586-468-9526



PATRICK MOSELEY
pmoseley@parkwaycpj.com
586-203-4921



RACHEL COLLIER
rcollier@parkwaycpj.com
586-954-2223



BRIAN SEPETEIAN
bsepeteian@parkwaycpj.com
586-468-9527



EUGENE THOMAS
ethomas@parkwaycpj.com
586-954-2246



STEVE ROUSSEAU
srousseau@parkwaycpj.com
586-468-9519



SCOTT MOROSKY
smorosky@parkwaycpj.com
586-954-2240



STEVEN BREEMEERSCH
sbreemeersch@parkwaycpj.com
586-954-2230



MATT NELSON
mnelson@parkwaycpj.com
586-203-2251



MICHAEL HARRISON
mharrison@parkwaycpj.com
586-954-2258



DEVIN MANN
dmann@parkwaycpj.com
586-203-2263



DAVID ANDERSON
danderson@parkwaycpj.com
586-203-4898



JOEY AZZAWI
jazzawi@parkwaycpj.com
586-468-9517



BRIAN GOSTINGER
bgostinger@parkwaycpj.com
586-954-2228



CHRISTIAN CARRANZA
ccarranza@parkwaycpj.com
586-468-9523



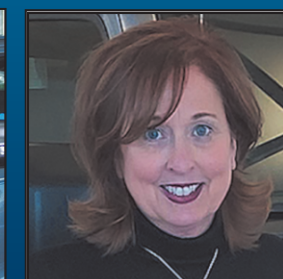
DEMARKO LAWRENCE
dlawrence@parkwaycpj.com
586-203-2256



THOMAS RYMISZEWSKI
trymiszewski@parkwaycpj.com
586-203-4911



KENNETH DESJARDINS
kdesjardins@parkwaycpj.com
586-954-2226



TRACY DEGROVE
tdegrove@parkwaycpj.com
586-203-4889



RICHARD LEGAULT
rlegault@parkwaycpj.com
586-468-9515



CHRISTY SCHMIDT
cschmidt@parkwaycpj.com
586-954-2231



21560 HALL RD.
Located Between Groesbeck & Romeo Plank

www.ParkwayCPJ.com

888-711-0323

SALES HOURS: MON & THURS 9-9
TUES, WED, FRI 9-6 • SATURDAY 10-3
SERVICE HOURS: MON & THURS 7-8
TUES, WED, FRI 7-6 • SATURDAY 8-1