

ECES

Bright red blooms, white sand beaches and crystal blue waters mean that summertime is surely here. No matter what the occasion, show your patriotism all summer long with a little red, white and blue food and flare.

Treat guests to a delectable feast with a display of colors and flavors that will delight all the senses. A true celebration of Americana starts with two fruits native to North America — the cranberry and blueberry. These fruit flavors provide a flavorful and beautiful foundation to your favorite meal or beverage. From cool cocktails and mocktails to zesty dressings and glazes, add fresh bursts of flavor and color to your next backyard bash.

While guests mix and mingle, offer the ultimate red, white and blue cocktail assortment — Ocean Blue, The Patriot, and the Federal Hill. Perk-up your punch bowl with fun, flavorful Patriotic Coolers with Independence Ice Cubes. Or deliver fresh, clean flavors with festive yet modern dishes like the Watermelon, Feta and Arugula Salad.

Whimsical treats like Star-Spangled Chunky Chip Cookies will also help keep little hands and tummies filled.

For more great recipes to heat up your taste buds but cool down your summer, visit www.oceanspray.com or follow us at [Facebook.com/OceanSpray](https://www.facebook.com/OceanSpray) and [Twitter.com/OceanSprayInc](https://twitter.com/OceanSprayInc) to learn more about sizzling summer contests and other special offerings.



RED, WHITE AND BLUE SHORTCAKES

Shortcakes:
2 1/3 cups all-purpose baking mix
1 cup Craisins® Original Dried Cranberries
1/2 cup milk
3 tablespoons sugar
3 tablespoons butter or margarine, melted

Fruit Filling:
1 can (14 oz.) Ocean Spray® Whole Berry Cranberry Sauce
2 cups sliced fresh strawberries
1 cup fresh blueberries
2 teaspoons fresh lemon juice

Topping
Whipped cream
Directions:
Preheat oven to 425°F. Mix baking mix and dried cranberries. Prepare shortcakes as directed on package for a drop biscuit.

Drop by spoonfuls, forming 8 shortcakes, onto ungreased baking sheet. Bake for 10 to 12 minutes or until golden brown. Cool 10 minutes on a wire rack.

Meanwhile, combine all filling ingredients in medium bowl, mixing well.

Slice shortcakes in half horizontally. Place bottom halves on individual plates; top with 1/2 cup fruit mixture for each shortcake. Place shortcake tops on fruit. Top with whipped cream. Garnish with lemon rind, if desired.

MAKES 8 SERVINGS.

HELP FOR CREATING A PATRIOTIC BASH:

Visit Ocean Spray's new online community at www.oceanspray.com/planit

- Let us inspire your culinary creativity with fun themes, endless recipes and usage tips.
- Get cooking and share how you do Red, White and Blue via our online community www.facebook.com/oceanspray
- Download a free reader from your Mobile App Store or visit us at www.OceanSpray.com

NEWS AROUND THE CLOCK

www.yankton.net

Celebrate With Hues Of Red White & Blue



WATERMELON, FETA AND ARUGULA SALAD

MAKES 6 SERVINGS.

Salad:
6 cups arugula, washed and dried
4 cups cubed watermelon, drained for 10 minutes
1 cup diced feta cheese
1/2 cup Ocean Spray® Craisins® Blueberry Juice Infused Dried Cranberries
1/2 cup thinly sliced red onion
Dressing:
1/4 cup vegetable oil
3 tablespoons Ocean Spray® Blueberry Juice Cocktail
1/2 teaspoon salt
1/4 teaspoon freshly cracked pepper

Combine all salad ingredients in large bowl. Combine dressing ingredients in a small glass mixing bowl using a wire whisk. Pour dressing over salad; toss well to coat.

OCEAN BLUE

2 ounces Ocean Spray® Blueberry Juice Cocktail
1 1/2 ounces vodka
1/3 ounce elderflower cordial
1/4 ounce lemon juice
Wild blueberries, rinsed, garnish

In a cocktail shaker filled half way with ice, add all ingredients, except garnish and shake well. Strain into a martini glass. Garnish with wild blueberries.

MAKES 1 SERVING.



STAR-SPANGLED CHUNKY CHIP COOKIES

2/3 cup butter or margarine, softened
2/3 cup brown sugar
2 large eggs
1 1/2 cups old-fashioned oats
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup Ocean Spray® Craisins® Original Dried Cranberries
3/4 cup Ocean Spray® Craisins® Blueberry Juice Infused Dried Cranberries
2/3 cup white chocolate chunks or chips

butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in both varieties of dried cranberries and white chocolate chunks.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

MAKES APPROXIMATELY 2 1/2 DOZEN COOKIES.

Preheat oven to 375°F. Using an electric mixer, beat



THE PATRIOT

4 ounces Ocean Spray® Cranberry Juice Cocktail
1 1/2 ounce Bacardi® Dragonberry Strawberry Rum
1 tablespoon frozen strawberries, thawed
Mint sprig, garnish

In a cocktail shaker filled half way with ice, add all ingredients, except garnish and shake well. Strain into a glass filled with ice. Garnish with mint sprig.

MAKES 1 SERVING.

FEDERAL HILL

4 ounces Ocean Spray® White Cranberry Juice Drink
1 1/2 ounces Campari
Soda water
Lemon twist, garnish

Pour white cranberry juice drink and Campari into a well chilled rocks glass. Top with soda water. Garnish with lemon twist.

MAKES 1 SERVING.



RED, WHITE AND BLUE POPS

Ingredients:
2 1/4 cups Ocean Spray® Cranberry Juice Cocktail or White Cranberry Juice Drink or Blueberry Juice Cocktail
6 frozen pop molds, 3 ounces each
6 wooden craft sticks

Directions:
Pour juice cocktail into molds. Insert craft sticks and freeze for 4 hours or until completely firm.

To serve, dip outsides of molds into warm water to loosen.

MAKES 6 POPS.



PATRIOTIC COOLERS WITH INDEPENDENCE ICE CUBES

Ice Cubes:
1 ice cube tray
1 cup fresh blueberries, rinsed

1/3 cup Ocean Spray® Blueberry Juice Cocktail
1/2 cup Ocean Spray® White Cranberry Juice Drink
1/2 cup Ocean Spray® Cranberry Juice Cocktail

Coolers:
2 cups Ocean Spray® White Cranberry Juice Drink, chilled
2 12-ounce cans lemon-lime carbonated beverage, chilled

Place 4 blueberries in each of 16 ice cube cups. Add about 1 teaspoon blueberry flavored juice. Freeze at least 1 hour or until solid. Add 1/2 tablespoon white cranberry drink to each cup. Freeze 1 hour or until solid. Top with 1/2 tablespoon cranberry beverage. Freeze at least 1 hour or until solid.

In each of 4 tall glasses, pour 1/2 cup white cranberry juice drink and 3/4 cup soda. Add ice cubes to each glass.

MAKES 4 SERVINGS.

Greg and Rita Gall along with Kevin and Tonya DeJong announce the upcoming marriage of their children Kori and Justin.

Kori is a graduate of Scotland High School, Mount Marty College, and Colorado Technical University with her masters in Criminal Justice. She is currently employed in Yankton.

Justin is a graduate of Yankton High School and will be completing education at Southeast Tech this fall. He is



Gall-DeJong

currently employed in Yankton. Their wedding will be July 9th at St. Wenceslaus in Tabor, reception & dance to follow in Lesterville.



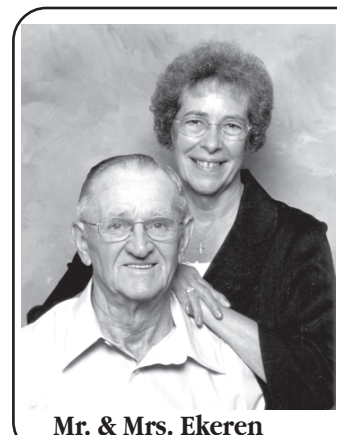
Kaiser-LaCroix

Together with their families, Clark Lake in Yankton, SD, with Christina Elizabeth Kaiser and Neal Lee LaCroix announce their engagement and upcoming marriage.

Christina is a 2003 graduate of Yankton High School and attended the University of Idaho in Moscow, ID. She is employed at First National Bank South Dakota and MagillyOs

Neal is a 2003 graduate of Yankton High School and is employed with his family business, LaCroix Construction and Excavating.

The couple is planning a July 9, 2011, wedding at Lewis &



Mr. & Mrs. Ekeren

Helen and Milford Ekeren of Yankton, SD, will celebrate their 50th wedding anniversary on July 6, 2011. Their family is requesting a card shower in their honor. Greetings may be sent to 2800 Broadway #46, Yankton, SD 57078.

Helen Wagner and Milford Ekeren were married July 6, 1961.

The couple has 4 children: David (Kristi), Yankton, SD; Debbie (Mike) Horlyk, Worthing, SD; Steve (Marina), Rose Mount, MN; and Susan (Randy) Kirchner, Yankton, SD. They also have 9 grandchildren.



Mr. & Mrs. Arens

Celebrating 65 Years

Ben and Theresa Arens will celebrate their 65th wedding anniversary on July 8, 2011.

Theresa Brand and Ben Arens were married July 8, 1946, in St. Helena, NE, at the Immaculate Conception Church.

Ben and Theresa have 13 children.

Their family requests a card shower in their honor. Greetings may be sent to 1004 East 12th St., Yankton, SD 57078.