



BRING THE FAMILY TOGETHER
THIS **EASTER**
WITH EASY, MEMORABLE RECIPES

Family Features

Easter is a time for honored family traditions. From Easter hats, egg hunts and meals shared with those you love, each celebration creates its own special memories.

Here are ways to bring some familiar flavors to the Easter table in a whole new way, including savory Slow Cooker Marmalade Pork Tenderloin, a family favorite from Tamie J. of Prosper, Texas, last year's Grand Prize Winner in the Spreading Smucker's® Traditions Recipe Contest; as well as sweet Citrus Apple Tart, a favorite dish from the Smucker family cookbook.

These easy, delicious recipes can be made or prepared in advance, leaving more time to enjoy your family's cherished traditions.

For more Easter recipes to help your family celebrate, visit www.smuckers.com.

Slow Cooker Marmalade Pork Tenderloin

Cook Time: 4 hours
Prep Time: 20 minutes
Yield: 8 servings
2 tablespoons olive oil
3 pounds pork tenderloin
1/2 cup teriyaki sauce
1 cup chicken broth
1 10-ounce jar Smucker's® Sweet Orange Marmalade
2 teaspoons fresh ginger, grated
1/4 cup brown sugar
3 cloves garlic
1 large onion, sliced
1 package fresh mushroom caps
1/4 teaspoon black pepper
1/2 teaspoon salt
1 teaspoon red pepper flakes
Heat olive oil in skillet over medium-high heat. Brown tenderloin on all sides.
In blender, mix teriyaki sauce, chicken broth, orange marmalade, fresh ginger, brown sugar and garlic. Blend until a smooth sauce.
Put browned tenderloin into slow cooker. Slice onion and add

to slow cooker. Add mushrooms, pepper, salt and pepper flakes. Cover with the teriyaki sauce mixture. Cook on high for about 4 hours.
Turn tenderloin a couple of times while cooking.
When done, remove the tenderloin and let rest for about 10 minutes. To serve, slice diagonally and pour sauce, mushrooms and onions over top.

Citrus Apple Tart
Prep Time: 25 minutes
Cook Time: 1 hour, 5 minutes
Yield: 8 servings
1 9-inch single Classic Crisco® Pie Crust
4 medium Granny Smith apples (about 2 pounds)
1/2 cup sugar
3/4 teaspoon ground cinnamon

1/4 teaspoon salt
2 tablespoons butter, diced
1/4 cup Smucker's® Sweet Orange Marmalade OR Smucker's® Organic Orange Marmalade
Prepare recipe for single crust pie. Roll out dough, place in a 9-inch tart pan with removable bottom. Press to fit without stretching dough. Trim edges even with tart pan. Chill until ready to fill. Heat oven to 350 degrees F.
Peel and core apples. Cut in half, end-to-end. Slice apples crosswise into 1/4-inch thick slices. Combine sugar, cinnamon and salt in large bowl. Add apple slices and toss to coat. Randomly place about 1/2 of apples into bottom of crust in two layers, cutting apples as necessary to fill all gaps. Arrange row of apples lengthwise along outside edge of

pan, overlapping the slices about 1/8 inch. Fill in center with smaller pieces of apples. Dot with butter.
Bake 55 to 65 minutes or until apples are fork tender and edges of apples begin to brown. Cool on wire rack. Heat orange marmalade in small microwave-safe bowl on HIGH for 20 seconds; stir. Brush marmalade over tart.

Strawberry Spring Salad

Prep Time: 10 minutes
Yield: 6 servings
1/2 cup Smucker's® Strawberry Syrup
2 tablespoons Crisco® Pure Canola Oil
2 tablespoons white vinegar
1 5-ounce package spring salad greens or other salad greens mix
4 green onions, thinly sliced
1 tangerine or small orange, peeled, seeded, cut into bite-size pieces
12 strawberries, sliced vertically
1/4 cup sunflower kernels
1/4 cup blue cheese, crumbled
Combine syrup, oil and vinegar to make vinaigrette. Whisk until blended.
Place salad greens, green onion, orange pieces, strawberries and sunflower kernels in a large salad bowl.
Add vinaigrette. Toss lightly. Crumble blue cheese over top. Serve immediately.



You can help end senior hunger.



MARCH FOR MEALS



Liefer-Johnson Wedding

Kari Jo Hofer and Jamin Cody Johnson were married June 25, 2011, at the Joy Ranch, Watertown, SD, with Rev. Jim Patrick (uncle of bride), McKinney, Texas, officiating.

Parents of the couple are Kim and John Slemph of Yankton, Keith Hofer of Yankton, and Jody Kunkel of Pierre, SD, Jim and Diane Johnson Of Devils Lake, ND, and Rich Kunkel of Watertown.

Matron of honor was Danielle (Torgerson) Syrovatka of Lesterville. Bridesmaids were Ashley Lindner (sister of groom) of Watertown and Lexi Kunkel (sister of groom) of Watertown. Flowergirls were Ava Fox (cousin of bride) of Iroquois, SD, and Jocelyn Rumpca (Godddaughter of groom) of Webster, SD. The bride's personal attendants were Molly Fox (cousin of bride) of Iroquois, and Julie Meylor (cousin of bride) of Mitchell, SD. Flower pinners were Pam Patrick (aunt of bride) of McKinney, Texas, and Jana Dockter (aunt of groom) of Garrison, ND.

Best man was Chad Brooks of Mitchell. Honorary best man was Tyler Rumpca of Webster.

Groomsmen Kasey Hofer (brother of bride) of Yankton, and Braydon Kunkel (brother of groom) of Watertown. Ring bearer was Tanner Lindner (nephew of groom) of Watertown. Ushers were Jace Johnson (brother of groom) of Devils Lake; Ryan Lindner (brother-in-law of groom) of Watertown; Matt Christie (cousin of bride) of Brookings; and Jeff Christie (cousin of bride) of Sioux Falls.

The reception hosts were Al and Beth Christie (uncle and aunt of bride) of Pierre. Guest Book attendant was Tatum Dockter (cousin of groom) of Garrison, ND.

The bride graduated from Yankton High School in 2004. She graduated from Mount Marty College - Watertown Campus in 2010 with a degree in Human Services and a minor in Criminal Justice.

The groom graduated in 2003 from Watertown High School, and in 2005 from Lake Area Tech in Watertown with a degree in diesel technology.

The couple resides in Webster.

Bahn-Graiver Wedding

Robyn Marie Bahn and David Alan Graiver were married Sept. 10, 2011, at The Regency Lodge in Omaha, NE, with Rev. Theresa Bernstein officiating.

Parents of the couple are Gerald and Dianne Bahn of Yankton, and Daniel and Mary Graiver of Midland, MI.

Matron of honor was Lisa Taylor of Clovis, NM. Bridesmaids were Denise Dutenhoffer of Aberdeen, SD; Jennifer Valentine of Sioux Falls, SD; and Natalie Graiver of Huntington, WV. Flower girl was Rayven Dutenhoffer of Aberdeen. The bride's personal attendants were Maranda Carlson, Michelle Moragues and Ami Slater.

The best man was Petty Officer 1st Class Jeremy Rican of Lincoln, NE. Groomsmen were James "Jimbo" Benson of Lincoln; Joshua Dodson of Lincoln; and Daniel LeMasistre of Lincoln. Ushers were Staff Sgt. William "Jake" Taylor, Colin Dutenhoffer and Bradley Whitmore.

Following the ceremony, a reception was held at The Regency Lodge. Reception hosts were Jason and Maggie Rief.

The bride is a 1997 graduate of Yankton High School. She graduated from the University of South Dakota in 2002 with a bachelor's degree in Recreational Therapy.



She is currently attending Southeast Community College in Lincoln and is pursuing a degree in nursing.

The groom graduated in 2000 in H.H. Dow High School in Midland. In 2004 he graduated from Michigan Tech with a bachelor's degree in Geological Engineering. He graduated from the University of Nebraska at Lincoln in 2008 with a Master's degree in Environmental Engineering. He is currently employed with the Nebraska Department of Environmental Engineering as an Environmental Engineer.

The couple resides in Lincoln.

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