



Photo Courtesy of Elizabeth Hagen

Hagen Helps Women Become Extraordinary



Has disorganization ever caused you to be late for an appointment, miss an important event in your children's lives, or lost you a client in your career?

Everyone has moments where clutter takes over and threatens the peace and tranquility of life, but author, motivational speaker, small business coach, mother and wife Elizabeth Hagen has the

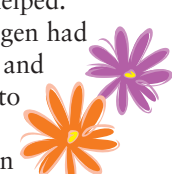
answers and she's coming to Yankton to share.

Hagen will present "Now Is Your Time: The Steps to Be Fearless and Extraordinary," during the 2012 Her Voice magazine's Celebrate Women April 26.

In 1985 Hagen and her husband, Bruce, were raising four children, all under 5 years old. Organization wasn't a choice, it was necessary for survival, Hagen said.

"I wasn't born organized," she said. "But I gained a lot of confidence from having control of my home as much as I could. Having things put away where they belonged and having all the soccer and doctor's appointments in my DayPlanner helped."

By 1992, when the fifth and final child arrived, Hagen had developed a new way of living for her and her family and eventually she decided it was something she wanted to share.



"I loved to share my tips and methods," she said. "In 2000, I started a business working with women in their

Cooking with Chef Staci

Grilled Fish Tacos

Serves 4

- 1 1/2 Lb. Mahi Mahi, Swordfish, or other firm fish
- 2 Lemons - zested and juiced
- 2 T Olive Oil
- 1 t ground Cumin
- 1 t ground Chili Powder
- Salt and Pepper to taste

- 1 package flour or Corn Tortillas
- 1 bag shredded coleslaw Mix
- Cilantro Dressing (recipe follows)
- Diced Avocado and Tomato - if desired

*In a large ziplock bag, marinate fish with lemon zest, juice, olive oil, cumin and salt and pepper, 15 minutes. Preheat grill to medium heat. Grill fish 3-4 minutes per

side, until cooked through. Dice into 1 inch pieces and serve on grilled Tortillas with shredded coleslaw and cilantro dressing, and diced Avocados and tomatoes.

**This could also be pan seared. Cube the fish into 1 inch cubes, and marinate, then sauté over medium heat in a large sauté pan 5-6 minutes, until cooked through.

Cilantro Dressing

- 1/2 c Sour Cream
- 1/2 c Mayonnaise
- 1 Lime - zested and juiced
- 2-3 T Fresh Cilantro - chopped
- Salt and pepper to taste

*Stir together the sour cream, mayonnaise, lime zest and juice, chopped cilantro and season to taste with salt and pepper. Keep refrigerated until ready to serve. If you like spicy, you can add a couple dashes of tabasco to this mix, or stir in a little salsa.



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