

The Front Porch News

The Farm's Quarterly Newsletter

Winter 2006 Edition

Welcome to **The Farm's** "Front Porch News". We invite you to relax and sit awhile. And remember, the lights are on and the front door is always open! Call us at (574) 825-2340, visit us at www.countrylanedevelopment.com or just come on over!

Sites, Sounds & Wildlife

All is calm...all is bright. Beautiful in any season, THE FARM is like *walking* (and living) *in a Winter Wonderland. Do You Hear What I Hear? Heaven and nature sings* in the *Silent Night* of the serene and pastoral countryside. With a fresh covering of snow blanketing the open meadows *It's Beginning to Look a Lot Like Christmas* so... *let it snow, let it snow, let it snow!* Choruses of *O Christmas Tree* ring out as the white lights illuminate the dark sky. *I'll Be Home For Christmas* brings new meaning as family and friends gather near and pray for *peace on the earth and good will toward men.* Snow covered hills wait for the young and young at heart to experience the thrill of *o'er the hills we go, laughing all the way.* The ponds beckon ice skaters of all ages to practice their spins while *the stars are brightly shining.* When *It Came Upon a Midnight Clear, Frosty the Snowman* and several of his snow friends mysteriously appeared to welcome all that came to THE FARM and just as mysteriously disappeared as the weather turned warm. Herds of deer (or was it *Rudolph the Red Nosed Reindeer?*) have been seen *dashing thru the snow.* In this most joyous holiday season may we all remember *What Child Is This?* From our home to yours... *We Wish You a Merry Christmas and a Happy New Year.*

From The Farm's Kitchen...

These tangy cheese balls are guaranteed to spread cheer at your next gathering.

Pine Cone Cheese Ball

1 package (8 oz.) cream cheese, softened	2 cups (8 oz.) shredded cheddar cheese
1 jar (5 oz.) sharp American cheese spread	1 jar (5 oz.) pimiento cheese spread
3 tablespoons finely chopped onion	1 tablespoon lemon juice
1 teaspoon Worcestershire sauce	dash garlic salt
Toasted Whole Almonds	Assorted crackers

In a mixing bowl, combine the cream cheese, cheddar cheese, cheese spreads, onion, lemon juice, Worcestershire sauce and garlic salt. Beat until blended. Cover and refrigerate for 15 minutes or until easy to handle. Shape into oval "pine cones". Starting at one end, place almonds on cheese ball overlapping slightly to form pine cone. Garnish with a sprig of pine needles. Cover and refrigerate. Remove from refrigerator 15 minutes before serving with crackers.

Happy Holidays!!

Country Lane Development Group

P.S. If you haven't done so already, **be sure to come and see all the exciting changes** that are happening on **The Farm.** Ask about our winter specials!!