

Free Riders Press is proud to welcome back the infamous Laura the Potter. Enjoy the holidays as well as the recipe...

Laura the Potter

Hello Folks! Haven't written in a while...I just read somewhere that if you are 50 and haven't grown up yet...you never will...well, that is fitting to what happened to me last Sat. night...my youngest daughter Hayley (age 20), a couple of her friends and I decided to go sliding...Hayley bought a round saucer. I went down the hill 4 times on my own and was having a blast...then on the last slide down Hayley decided to hop behind me. I was sitting crossed legged in the front, and she was behind me with her legs on top of mine...all I remember is her saying "We're slipping!" My boots were tucked inside the lip of the saucer, and I did a head plant into the snow...with her behind me. She landed on top of me and bent my neck like I never knew it could bend that way! That was not a good idea! The Dr. said between C5 and C6 is narrowing on one side...but no fracture...all I know is it hurts - bad! I didn't get much sympathy from my boyfriend...his words were..."Do you think that was a good thing to do?" Hence...the statement on the top. Anyway...it's always fun till somebody gets hurt - right?

I'm starting something - different - gotta tell you - I am a really good cook! I'm going to start submitting monthly recipe's, and I really hope you all will try them. I am constantly making up my own meal, and Tony is always asking me to write it down...cuz I really don't measure things...you know...so I wrote down this recipe of our favorite chili...it is with chicken thighs, and has a good bite to it...and I wrote it down...so here you go!

Spicy Chicken Chili - by Laura

3 tbs. Olive oil
 1 onion, chopped
 3 stalks of celery, diced
 3 lg. cloves of garlic - chopped
 6 - skinless chicken thighs, remove all fat and cut into thin strips
 4 tsp. chili powder
 1 tbs. Ground cumin
 2 tsp. dried oregano
 1 tsp. salt
 2 or 3 jalapeno peppers, remove seeds and dice
 1 - 15oz. cans crushed or chopped tomatoes
 2 ½ cups chicken broth
 1 - 15oz. can pinto beans, rinsed
 1 - 15oz. can black beans - rinsed
 1 tsp. fresh ground blk. Pepper
 1/3 cup chopped cilantro

Cook oil, onion, garlic, celery till soft...add chicken and cook till they aren't pink. Add remaining ingredients and simmer for ½ hour on med-low heat, stirring constantly. Enjoy.

So...let me know if you try this recipe and your thoughts! E-mail me at laurathepotter@yahoo.com Thanks! Take Care, Laura the Potter

Supporting Our Veterans

Free Riders Press has always prided itself with it's support of our troops at home and in harms way. But this is only half of the equation. We also strongly support the family and friends that are left at home during a deployment to carry on best they can. Past and present.

Since our son and the 32nd deployed to Iraq (and has since come home), Lorie and I have done what we can to make life just a bit easier for all above mentioned. From helping set up the send-off to being part of the Family Readiness group that conveys messages to loved ones through a phone chain while deployed to still sending Free Riders Press to multiple troops stationed around the world, so they get a little piece of home front every month.

One thing I found to be hard during my son was deployment in 2010, is that during the holidays you can't help but wonder if your soldier is ok. In the past everyone sat around the table and you knew for certain what was going on in their life. I can't make the empty seat be filled with the smiling face, but I can say that during the year, at least during the holiday's there is a lot of people out there that hold the same feelings I do. Point in case Lou LeCroix, commander of the American Legion Post No. 6 in Stevens Point.

For the third year Lou has put on a Freedom Feast that is open to ALL veterans and their families for Thanksgiving dinner held at Grafitti's in Stevens Point. Troy, Samantha and Jason along with the rest of the staff, that gave around 50 meals to the veterans and/or veterans families this past Thanksgiving, giving them a chance to chance in the midst of other heroes like themselves for the day.



Some of the dinner attendees.



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