

How to Decorate Like a Christmas Elf on a Budget

It's beginning to look a lot like Christmas!!! Break out that Rubbermaid and dust off your ornaments because it's time to decorate your home like the elf that I know you are. Here are two affordable and totally adorable ways to decorate your home with Christmas ornaments.

Christmas Shadow Box

Adding Christmas Cheer to your home couldn't be more easy than this super easy and quick Christmas Shadow Box idea. Shadow boxes are always on sale at Hobby Lobby or Michaels. Grab one of those and a big box of ornaments and boom!



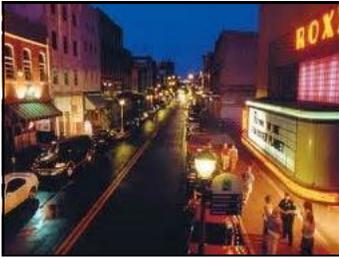
In Glass Vases



Remind your family it is the Most Wonderful Time of the Year with these easy Vase ideas. These apothecary style jars are ideal for cramming red and green M&M's, bows, and Christmas bulbs. Add some fake snow, and POW!, your jars just became a winter wonderland of awesome.

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ROXY REGIONAL

THEATRE

100 FRANKLIN STREET

CLARKSVILLE, TN 37040

BOX OFFICE:

931.645.7699



The Santaland Diaries

[theotherspace]

7pm December 8,9,15,16

By **David Sedaris**

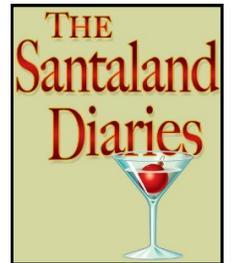
An out-of-work actor decides to become a Macy's elf during the holiday crunch. The job is simply humiliating, but once the thousands of visitors start pouring through Santa's workshop, he becomes battle weary and bitter. His bitterness, however, turns to bliss as he experiences the miracle called Christmas.

Presented in theotherspace.

Recommended for mature audiences

Produced in part by **Barry Kitterman & Jill Eichhorn**

Tickets \$15



A Christmas Carol

[MainStage]

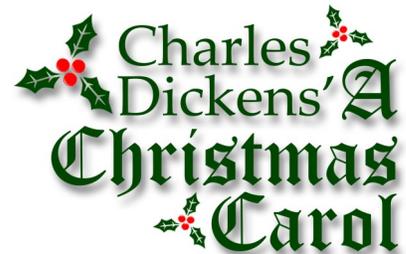
7pm December 10,11,17,18

8pm December 12*,13,19,20

2pm December 13,20

Adapted for the stage by John McDonald

Based on the novella by Charles Dickens



A Roxy tradition returns! John McDonald is Ebenezer Scrooge in this rollicking musical morsel which will soften even the hardest of hearts. Meeting the spirits of Christmas Present, Past and Future, Scrooge finds redemption and rediscovers the true meaning of the holiday in this Charles Dickens classic.

Produced in part by Jill Crow, Dr. Ernest & Joan DeWald, James & Christa Holleman

* "Christmas Over The Cumberland" at 6:30pm (Tickets \$50)

Tickets \$25 (adults) and \$15 (13 and under)



LEGO Program, Clarksville Montgomery County Library

LEGO Program

Saturday, December 13, 2014 2:00 pm - 7:40 pm
Saturday, January 10, 2015 2:00 pm - 7:40 pm
Saturday, February 14, 2015 2:00 pm - 7:40 pm
Saturday, March 14, 2015 2:00 pm



Enjoy playing with LEGOs! Fun for the whole family! We supply the LEGOs and you supply the imagination. We have DUPLO's for the little ones and LEGO's for the rest of the family

Clarksville Montgomery County Library

350 Pageant Ln
Suite 501
Clarksville, TN 37040
Mon-Thurs: 9 a.m. - 8 p.m.
Fri & Sat: 9 a.m. - 6 p.m.
Sun: 1 p.m. - 5 p.m.
931-648-8826

Christmas in Occupied Clarksville

CHRISTMAS
IN OCCUPIED CLARKSVILLE
3-6 PM FREE
FORT DEFIANCE

FEATURING
PERIOD TREE DECORATING,
SANTA CLAUSE,
CAROL SINGING,
AND HOLIDAY REFRESHMENTS

FOR MORE INFORMATION CONTACT:
FORT DEFIANCE: 931.472.3051
120 JONKIN STREET, CLARKSVILLE
WWW.FORTDEFIANCECLARKSVILLE.COM

DEC 14th

Christmas on the Cumberland

CHRISTMAS ON THE CUMBERLAND
NOV. 25 - JAN. 3
McGregor Park

LIGHTED RIVERWALK OPEN DAILY
5:00-10:00 p.m., Sunday - Thursday
5:00-11:00 p.m., Friday - Saturday

GRAND OPENING
Nov. 25 at 6:30 p.m.
Enjoy free hot chocolate, special guests, and the lighting of the Rivewalk!

FREE ACTIVITIES
6:00-8:00 p.m. at McGregor Park Museum

- Nov. 28 Make 'reindeer food,' sing carols, and sip cocoa!
- Nov. 29 Letters to Santa & Holiday Cards
- Dec. 12-13 Gingerbread Houses (Pre-register at respro.cityofclarksville.com)
- Dec. 19 Elf School Relays
- Dec. 19-20 Giving on the Cumberland
- Dec. 20 Holiday Ornaments

FREE ADMISSION
More info: www.cityofclarksville.com/christmas





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"EACH OFFICE INDEPENDENTLY OWNED AND OPERATED."

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Maple Sugar Ginger Roast Pork

1. 2 1/2 pounds boneless pork loin roast, tied
 2. 2 garlic cloves, thinly sliced
 3. 2 tablespoons maple sugar (see Note)
 4. 1 1/2 teaspoons finely grated fresh ginger
 5. 1/2 teaspoon kosher salt
 6. 1/4 teaspoon crushed red pepper
 7. 2 tablespoons extra-virgin olive oil
 8. Blood orange slices, red currants and sprigs of mint, for garnish (optional)
- Using a small, sharp knife, make thin slits all over the pork loin roast and slip a garlic slice into each one. In a small bowl, mix the maple sugar with the ginger, salt, red pepper and olive oil. Rub the paste all over the pork, wrap it well in plastic and refrigerate overnight in a small roasting pan; let stand at room temperature for 1 hour before roasting.
 - Preheat the oven to 450°. Roast the pork for 10 minutes. Lower the oven temperature to 400° and roast the pork for about 35 minutes longer, until an instant-read thermometer inserted in the thickest part registers 135°. Transfer the roast to a cutting board and let rest for 15 minutes before slicing. Discard the string and carve the pork into thin slices. Arrange on a platter, garnish with the orange slices, red currants and mint and serve.
 - Notes Maple sugar, made from reduced maple syrup, is available at specialty-food stores. Alternatively, use granulated brown sugar.

