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Tuesday, October 1, 2019

www.walterborolive.com

Deadline: Oct. 25th PUBLISHES: NOV. 7TH

Tales of Valor shares the real stories of local heroes who have put their lives on the line for our freedom.



TALES OF VALOR SUBMISSIO FORM

To add your honored veteran fill out form below and submit with picture to The Press and Standard.

Veterans' Name: _			
Branch:		Rank:	
Years Served:	Birth:		
Wars Served In: _			
Medals/Awards: _			
_			

To mail/drop off:

The Press and Standard 1025 Bells Hwy. Walterboro, SC 29488 843-549-2586

Pictures Submitted O Yes O No

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O Yes I want pictures returned! must pick up from office

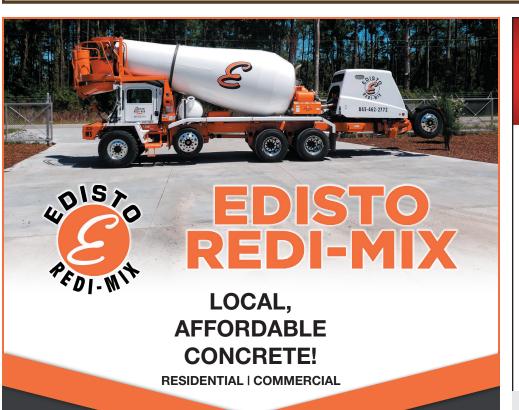
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Name of person

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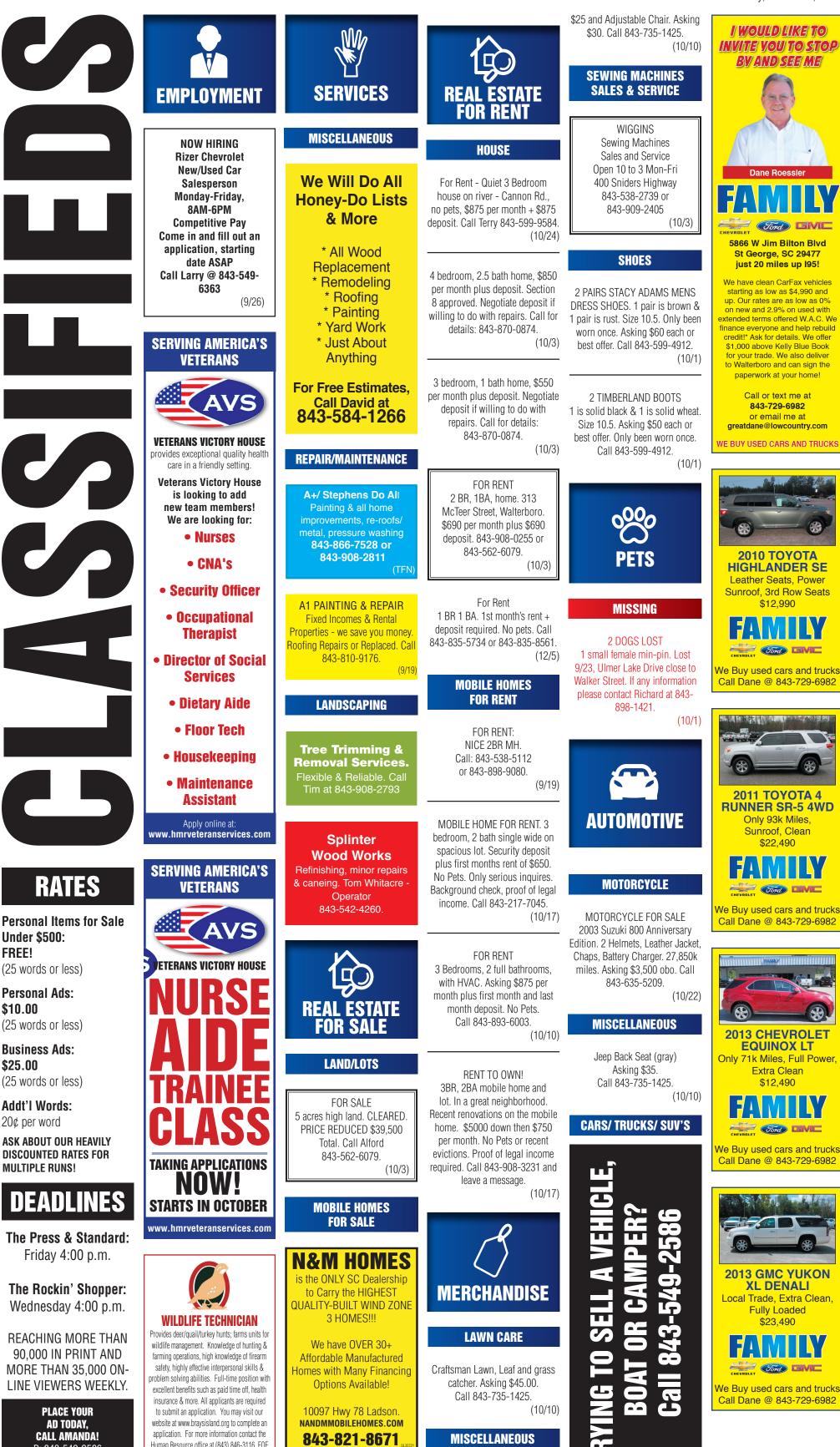


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FAMILY FEATURES

hether you prefer watching your favorite teams in-person or on TV, tailgate season means it's time to break out your party's favorite foods from appetizers and snacks to allout meals.

Go long for a touchdown-worthy tailgate or settle in for game day on the couch with these recipes for a bold burger, sweet-and-spicy wings and creamy coleslaw. For an appetizing pregame warmup, try this assortment of nacho toppings to give your whole party something to cheer about.

Find more recipes to amp up your tailgate atmosphere at Culinary.net.

Homemade Nachos Worth the Hype

Perfect for pairing with game day dishes of nearly any variety, nachos allow a special amount of personalization for guests of all ages and taste preferences. Along with tortilla chips, of course, try nibbling on these topping options throughout your party:

- Shredded cheese
- Melted nacho cheese
- Sour cream
- Guacamole Salsa
- Black olives
- Shredded meat
- Sliced peppers
- Diced tomatoes
- Corn
- Beans



Take Down a Tantalizing Tailgate



Crunch into Coleslaw

Appetizers, main courses and snacks may dominate many tailgate parties, whether at home or the stadium, but don't forget to incorporate sides that can accompany all the flavors of your festivities.

This Honey-Dill Coleslaw, for example, makes for a complementary dish to just about any protein from burgers to wings and beyond. Plus, with only a few simple ingredients, it's an easy side to whip up yourself or enlist help from an eager guest.

Find more sweet side

Honey-Dill Coleslaw

Recipe courtesy of the National Honey Board Servings: 4

- 1/4 cup honey 1/2 cup sour cream
- 1/2 teaspoon dried
 - dill weed 1 package
 - (16 ounces)
- coleslaw mix
- 1/4 cup thinly sliced

onion salt, to taste pepper, to taste In small bowl, combine honey, sour cream and dill.

In large bowl, toss coleslaw mix with onion and honey-sour cream mixture. Season with salt and pepper,

recipes at honey.com.

to taste. Serve immediately.

A Flavorful, Exotic Spin

No tailgate is complete without a game day staple: burgers. For a twist on tradition, try serving a different style of beef to give guests a new take on an all-time favorite.

This Grass-Fed Wagyu Burger with Red Radish Chili Pickles uses First Light 100% grass-fed Wagyu beef from New Zealand, home to some of the world's most natural tasting beef and lamb. With cattle allowed to roam and graze freely over lush green hills and pastures all day, every day, the result is a tender, flavorful meat that tastes as nature intended.

Remember to cook the patties quickly over high heat to help retain juiciness, tenderness and flavor. With a touch of chili pepper in the pickles, you can add just enough spice with a sweet kick.

Find more recipes for game day gatherings at beefandlambnz.com.

Grass-Fed Wagyu Burger with Red Radish Chili Pickles

Red Radish Chili Pickles:

- 2 tablespoons white wine vinegar
- 2 tablespoons water
- 1/2 teaspoon sugar
- tablespoons sliced fresh red chili peppers
- 1/2 cup sliced red radish

Wagyu Burgers:

- 1 1/3 pounds First Light New Zealand Grass-Fed Wagyu Grind salt, to taste
 - pepper, to taste
 - teaspoon grainy mustard (optional)
 - 2 tablespoons rice bran oil
 - hamburger buns 4
 - 2 tablespoons mayonnaise
- 4 lettuce leaves
- vine-ripened tomatoes, sliced 2
- 2 tablespoons onion jam

To make Red Radish Chili Pickles: In small saucepan, heat vinegar, water and sugar. Add chili and radish; remove from heat.

To make Wagyu Burgers: Season Wagyu grind with salt and pepper, to taste. Mix in mustard, if desired. Form into four patties.

Lightly brush both sides of burgers with oil. In frying pan, sear burgers over high heat then reduce heat to medium and cook until well caramelized. Flip and repeat process on other side.

- In frying pan, lightly toast burger buns.
- Spread mayonnaise on buns; top with lettuce, tomato and burger. Spread spoonful onion jam on each burger then finish with Red Radish Chili Pickles.



Photo courtesy of Getty Images



A Sweet-Hot Handheld

Ditch the plates and dive right into a sweet and spicy snack perfect for the whole party with these Honey-Sriracha Grilled Wings. To help simplify prep, try grilling ahead of time and keep in the oven until guests arrive. Or, if you're tailgating in style at the stadium, toss into a pan and cover with foil to keep them warm until it's time for a bite.

Visit honey.com to find more tailgating recipes.

Honey Sriracha Grilled Wings

Recipe courtesy of the National Honey Board Servings: 8

- 4 pounds fresh chicken wings water
- 3 cups rice wine vinegar 1/4 cup Sriracha sauce 2 tablespoons salt

- 2 cups honey, divided

Heat grill to 225-240 F.

In large bowl, rinse wings with cool water. Add rice wine vinegar, Sriracha,

salt and 1 cup honey. Fold to incorporate all ingredients and coat wings evenly. Place wings on grill, cover with lid and cook 12-14 minutes before turning once and cooking additional 15-18 minutes.

Open lid and turn wings. Brush remaining honey on wings. Cook 5-8 minutes, remove from heat and serve.

Photo courtesy of Getty Images



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