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*Sausage Vegetable Soup*

JANUARY 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
			1 NEW YEAR'S DAY	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20 MLK. JR. DAY	21	22	23	24	25
26	27	28	29	30	31	

## The Frontside Features a Larger Calendar New Backside with Easy to Read Instructions

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*Sausage Vegetable Soup*

JANUARY 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
		1 NEW YEAR'S DAY	2	3	4	
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20 MLK. JR. DAY	21	22	23	24	25
26	27	28	29	30	31	

#### *Sausage Vegetable Soup*

##### Ingredients:

- 1 lb. kielbasa sausage (sliced)
- 1/2 medium onion (chopped)
- 2 cloves garlic (minced)
- 30 oz. vegetable broth
- 1 cup water
- 3 large Yukon potatoes (peeled)
- 2 medium carrots (peeled & sliced)
- 1 tsp. dried oregano
- 1 tsp. cumin
- 1/4 cup of fresh chopped parsley
- 2 Tbsp. olive oil
- Salt & pepper to taste



**Instructions:** Cut potatoes into large chunks. Set aside. In a large pot, heat oil and sauté onions and garlic for 2 minutes. Add the kielbasa slices, and cook until they are lightly browned. Add in the broth, water, potatoes, carrots, oregano, and cumin. Bring soup to a boil, then reduce to simmer for 15 minutes, or until the vegetables are tender. Add salt and pepper to taste. Stir in parsley before serving.



*Cherry Bars Delight*

JULY 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
		1	2	3 INDEPENDENCE DAY	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

#### *Cherry Bars Delight*

##### Ingredients:

- 1/2 cup butter (softened)
- 1 cup powdered sugar
- 2 large eggs
- 1 tsp. almond extract
- 1-1/2 cups flour (sifted)
- 1/2 tsp. baking powder
- 1 - 21 oz. can. cherry pie filling
- 1 prepared pie crust



**Instructions:** Heat oven to 350°. Grease an 11" x 7" pan. In a large bowl, beat butter and powdered sugar with an electric mixer until pale and fluffy. Add 1 egg and almond extract. Fold in flour and baking powder. Mix on low until smooth. Spread dough over the bottom of the pan, and then spread cherry pie filling over dough to edges of pan. Roll prepared pie crust into a thin rectangle, and cut into 1/2" strips. Place strips in a loose lattice pattern over pie filling. Beat 1 egg, and brush over crust strips. Bake for 30 minutes or until top is golden. Allow to cool. Makes 12 bars.



*Rich Fudge Brownies*

FEBRUARY 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
9	10	11	12	13	14 VALENTINE'S DAY	15
16	17 PRESIDENT'S DAY	18	19	20	21	22
23	24	25	26	27	28	

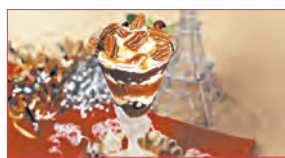
#### *Rich Fudge Brownies*

##### Ingredients:

- 4 squares (1 oz. ea.) unsweetened chocolate (melted)
- 1 cup semi-sweet chocolate chunks
- 3/4 cup butter (melted)
- 2 cups sugar
- 4 eggs (beaten)
- 1 cup flour (sifted)
- 1 tsp. vanilla
- 1 cup toasted chopped walnuts (optional)
- pinch of salt
- 3 Tbsp. powdered sugar



**Instructions:** In bowl, beat eggs, sugar and salt. Add melted chocolate and butter. Add flour. Fold in vanilla and 1/2 cup of the chocolate chunks. Spread mixture onto a greased brownie pan. Top with remaining chocolate and nuts. Bake at 325° for 30 minutes (do not overbake). Cool. Dust with powdered sugar.



*Turtle Cheesecake Parfait*

AUGUST 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
				1	2	
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24/31	25	26	27	28	29	30

#### *Turtle Cheesecake Parfait*

##### Ingredients:

- 1 - 8 oz. tub frozen whipped topping (thawed)
- 1 - 8 oz. pkg. cream cheese (softened)
- 1 - 6 oz. bag pecan halves
- 1/4 tsp. vanilla extract
- 1 pt hot fudge sauce
- 1 bottle caramel sauce



**Instructions:** In a pan, toast pecans until nuts are darker in color. Chop half portion of nuts, reserving the rest for topping. Whip cream cheese and vanilla with an electric mixer until fluffy. Add whipped topping and blend well. Assemble parfait by warming up some hot fudge and spoon into a glass flute. Layer with spoonfuls of cream cheese mixture, followed by caramel sauce. Sprinkle chopped pecans on top. Repeat the steps until the glass is full, and top with remaining pecan halves.



*Pineapple Pork Chops*

MARCH 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
2	3	4	5 GOOD FRIDAY	6	7	8
9 EASTER SUNDAY	10	11	12	13	14	15
16	17 EASTER MONDAY	18	19	20	21	22
23/30	24/31	25	26	27	28	29

#### *Pineapple Pork Chops*

##### Ingredients:

- 4 - 4 oz. pork chops (1/2-inch thick)
- 1 - 20 oz. can crushed pineapple (undrained)
- 1 - 20 oz. can pineapple chunks (drained)
- 1/4 cup soy sauce
- 1 Tbsp. fresh lime juice
- 1 Tbsp. brown sugar
- 2 garlic cloves (minced)
- 1/4 cup olive oil
- 1 cup chopped red onion



**Instructions:** In bowl, combine pork chops, soy sauce, lime juice, crushed pineapple, brown sugar, garlic and oil. Chill for 1 hour. Cut pineapple chunks into smaller pieces. In heated oil pan, sauté onions until lightly browned. Fold in the pineapple. Salt and pepper to taste. Set aside. Drain marinade from pork. Grill over medium heat until done. Serve with pineapple-onion mixture.



*Herb-Baked Codfish*

SEPTEMBER 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
		1 LABOR DAY	2	3	4	5
7	8	9	10	11 SEPTEMBER 11	12	13
14	15	16	17	18	19	20
21	22 COLUMBUS DAY	23	24	25	26	27
28	29	30				

#### *Herb-Baked Codfish*

##### Ingredients:

- 4 - 6 oz. each cod fillets
- 1 large tomato (sliced)
- 1 orange bell pepper (thinly sliced)
- 1 large lemon (thinly sliced)
- Juice from half of lemon
- 2 Tbsp. olive oil
- 1 Tbsp. thyme
- Salt & fresh cracked pepper
- Kitchen strings



**Instructions:** Place each fish fillet on a piece of parchment paper, and season with thyme, salt and pepper. Drizzle lemon juice and olive oil over the top of fish. Top each fillet with sliced tomatoes, bell pepper and lemon slices. Fold both ends of parchment paper into a shape of a boat, and tie with kitchen strings. Place each package on a sheet pan and bake at 400° for 12-15 minutes or until fish flakes easily with a fork. Serve immediately.



*Slow-Cooker Beef Pot Roast*

APRIL 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12 EASTER SUNDAY
13 EASTER MONDAY	14	15	16	17	18 GOOD FRIDAY	19
20 EASTER SUNDAY	21	22	23	24	25	26
27	28	29	30			

#### *Slow-Cooker Beef Pot Roast*

##### Ingredients:

- 3 lbs. boneless beef chuck roast
- 1 medium yellow onion (quartered)
- 5 large garlic cloves (chopped)
- 4 thick medium carrots (cut into 2" pieces)
- 1 lb. medium Yukon Gold potatoes (skin on & cut half)
- 1-1/4 cups beef broth
- 4 bay leaves
- 2 fresh sprigs rosemary
- 2 tsp. Worcestershire sauce
- 2 Tbsp. cornstarch
- 2 Tbsp. olive oil
- Salt and pepper to taste.



**Instructions:** Rinse meat and pat dry. Season generously with salt and pepper. Dust with cornstarch. Heat oil in a large pan over medium-high heat, and brown the roast on all sides. Remove. Add onions and garlic to pan, and cook for one minute. Transfer all to a slow cooker. Add the carrots, potatoes, and remaining ingredients. Cook on high for 5-6 hours, or until the roast is tender.



*Pineapple Chicken Curry*

OCTOBER 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
		1 COLUMBUS DAY	2	3	4	
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31 Halloween	

#### *Pineapple Chicken Curry*

##### Ingredients:

- 3 lbs. boneless chicken thighs
- 16 oz. bag frozen pineapple chunks
- 1 small onion (chopped)
- 3 cloves garlic (minced)
- 2 fresh lemons (juiced & zested)
- 3 Tbsp. curry powder
- 1/4 cup, or coconut milk
- 1/2 cup chicken broth
- 2 Tbsp. chopped fresh cilantro
- 2 Tbsp. olive oil
- Salt and pepper to taste



**Instructions:** Cut the chicken into bite-size pieces, and season well with salt and pepper. Heat oil in a large pot, add onions, garlic, ginger, and cook for one minute. Add chicken, curry powder and cook for 5-7 minutes, or until done. Fold in the pineapple chunks, coconut milk, broth, paprika, and bring to a boil. Reduce heat and simmer for 15 minutes until sauce thickens. Add cilantro before serving.



*Salt-N-Vinegar Wings*

MAY 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11 MEMORIAL DAY	12	13	14	15	16	17
18	19	20	21	22	23	24
25 MOTHER'S DAY	26	27	28	29	30	31

#### *Salt-N-Vinegar Wings*

##### Ingredients:

- 3 lbs. chicken wings
- 2 Tbsp. olive oil
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1/2 cup apple cider vinegar
- 1/2 tsp. garlic powder
- 1 Tbsp. sea salt
- 1 tsp. sugar
- 1/2 tsp. red pepper flakes
- 1/2 tsp. dried parsley
- 1/2 tsp. paprika



**Instructions:** Preheat oven to 400°. Pat chicken dry. Add salt, pepper, oil, and toss well. Arrange wings on a wire rack on a baking sheet and bake for 35-40 minutes, flipping them over halfway through. In a large bowl, combine the remaining ingredients and mix well. Transfer wings to bowl and coat with sauce. Return wings to wire rack, and broil on high for 2 minutes per side until crispy.



*Almond Cheesecake Bars*

NOVEMBER 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
2 DREXEL DAY	3	4	5	6	7	8
9	10	11 VETERANS DAY	12	13	14	15
16	17	18	19	20	21	22
23/30	24	25	26 THANKSGIVING	27	28	29

#### *Almond Cheesecake Bars*

##### Ingredients:

- 2 - 5 oz. bags almonds (toasted and chopped)
- 2 cups semi-sweet chocolate chips
- 2 cups white chocolate chips
- 1 cheesecake (frozen)
- 4 Tbsp. shortening
- 6 Popsicle sticks



**Instructions:** In separate bowls, combine each cheesecake with 2 Tbsp. shortening, and melt in microwave for 60 seconds. Stir and heat every 30 seconds until chocolate is smooth. Let cool a little but keep warm. Insert a stick into a piece of frozen cheesecake, and dip into the chocolate. Twirl to remove excess. Quickly sprinkle nuts on all sides. Place on wax paper, and transfer immediately to the freezer to set. Makes 6.



*Strawberry Walnut Salad*

JUNE 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
1	2	3	4	5	6	7
8	9	10	11	12	13	14 JUN 14
15 JUN 15	16	17	18	19 JUN 19	20	21
22	23	24	25	26	27	28
29	30					

#### *Strawberry Walnut Salad*

##### Ingredients:

- 1/2 cup light balsamic vinaigrette (dressing, or salad dressing of your choice)
- 2 Tbsp. crumbled blue cheese
- 1 - 5 oz. bag of mixed greens
- 1/2 cup walnuts (halves)
- 1 pint fresh strawberries
- 1/4 cup sugar



**Instructions:** In a non-stick skillet, combine walnuts and sugar on medium heat, and stir well. Remove when sugar is melted and walnuts are slightly browned. Let cool. Cut strawberries into wedges or slices (use as many as you want). In a large bowl, toss the mixed greens with strawberries, blue cheese and dressing. Sprinkle caramelized walnuts on top. Serves 4.



*Lemon Sage Ravioli*

DECEMBER 2025						
SUN	MON	TUES	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

#### *Lemon Sage Ravioli*

##### Ingredients:

- 1 - 16 oz. pkg. cheese ravioli (fresh or frozen)
- 1/4 cup minced shallots
- 2 fresh lemons (juiced & zested)
- 1/4 cup heavy cream
- 1-1/2 sticks cold butter (cut into pieces)
- 1/2 tsp. Worcestershire sauce
- 1 Tbsp. fresh sage leaves (finely chopped)
- Salt and pepper to taste



**Instructions:** Cook ravioli according to package directions. To make the sauce, combine lemon juice and shallots in a saucepan. Cook the mixture over medium heat, and bring to a boil. Reduce heat to medium low, and simmer until the mixture reduces by half. Add the cream, and continue to simmer for 2 minutes. Remove from heat, and whisk in the butter. Add lemon zest, Worcestershire sauce and chopped sage leaves. Pour sauce over ravioli, and season with salt and pepper to taste.

2026						
JANUARY		FEBRUARY		MARCH		
S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28