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512



A Pie-Lover's Tour of America



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There's something special about embracing the flavors and experiences that make life richer. From weekend escapes to homemade treats, it's often the small, meaningful moments that lift our spirits and bring richness to everyday life.

For those with a sweet tooth, nothing beats the joy of savoring America's best pies. From the coastlines to the heartland, each state offers its own take on this beloved dish.

After satisfying your cravings, why not head to the Berkshires for a quick escape? Whether you're hiking through lush trails or simply enjoying the quiet beauty by the lake, this serene destination provides the ideal backdrop for both relaxation and adventure.

When it's time to entertain, there's nothing like crostini to bring people together. These small but flavorful creations offer a canvas for endless combinations.

Whether you're whipping up savory spreads, biting into another slice of pie or relaxing with friends and family, this season provides the perfect opportunity to create moments worth savoring.

— From the Publisher



If you had to eat an entire pie, what would it be?

Scan the QR code to cast your vote!



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Flourless Chocolate Cake

- ½ c. salted butter
- ¾ c. sugar
- 3 large eggs
- 1 c. semisweet chocolate chips
- 1 tsp. vanilla extract
- ½ c. unsweetened cocoa powder

1. Line a round 8" round cake pan with parchment paper and spray with non-stick spray. Set aside. Preheat the oven to 375° F.
2. Melt butter in a large glass bowl in the microwave. Add the chocolate chips and let sit for 3-4 minutes. Stir until chips melt. Let cool for 5 minutes.
3. Whisk the sugar and vanilla into the chocolate mixture. Whisk in eggs until blended. Stir in the cocoa powder.
4. Pour batter into prepared pan and bake for 25 minutes.
5. Cool in the pan for 15 minutes, then move to a cooling rack. Cool completely, then serve with fresh berries.

Contents

02 **Crostini Creations Worth a Bite**
An easy appetizer that's as beautiful as it is delicious

07 **Discover the Bliss of the Berkshires**
Step into a world of peace and scenic wonder

13 **Luxury on a Budget**
Transform your home without the splurge

18 **Pie Your Way Across America**
From sweet to savory, discover the pies of America

24 **Family Trip Made Happy**
Smart tips for stress-free adventures

26 **Dumpling Days**
Get wrapped up in homemade comforts

30 **A Visual Guide to Reindeer**
Roaming through the arctic wilds

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Crostini Creations

WORTH A BITE

Crostini are the perfect canvas for creating bite-sized bursts of flavor. These creative recipes, featuring everything from creamy Brie to savory French dip, put a fresh spin on the classic appetizer. Whether you're entertaining guests or enjoying a quiet night in, these crostini offer the perfect way to indulge in delicious, flavorful bites.



Lox & Bagel Crostini

If a lox bagel is your go-to breakfast order, this creative crostini is for you!

Prep Time: 5 minutes | Cook Time: 10 minutes
Yield: 4 servings

INGREDIENTS

- 1 everything bagel
- 1 tbsp. olive oil
- 2 tsp. everything bagel seasoning
- ¼ c. cream cheese, room temperature
- 8 oz. smoked salmon
- ¼ c. pickled onions
- 3 tbsp. capers

INSTRUCTIONS

1. Preheat the air fryer to 350° F and line a baking sheet with parchment paper.
2. Slice the bagel in half, then slice each half again lengthwise. Next, carefully slice the four slices of bagel into bite-sized pieces.
3. Transfer the bagel pieces to a bowl, then drizzle olive oil over them. Sprinkle the everything bagel seasoning and toss to combine before spreading over the prepared baking sheet.
4. Place in the air fryer to bake for 8-10 minutes, until golden brown. Allow to cool for five minutes.
5. Garnish each bagel piece with cream cheese, smoked salmon, pickled onions and capers. Then enjoy!



Shrimp & Cucumber Crostini

This shrimp crostini is a quick and delicious snack for any gathering.

Prep Time: 10 minutes | Cook Time: 10 minutes
Yield: 6-8 servings



INGREDIENTS

- 1 tbsp. olive oil
- 2 cloves of garlic, minced
- 2 c. medium-sized shrimp, peeled and deveined
- 2 tsp. lemon juice
- 1 tsp. garlic powder
- 1 tsp. pepper
- ½ tsp. salt
- 1 cucumber, sliced
- 1 avocado, pitted
- Microgreens, for garnish
- Sesame seeds, for garnish
- Sriracha, optional

INSTRUCTIONS

1. Add the olive oil to a medium-sized pan and heat over medium heat. Next, add the garlic and sauté for two minutes before adding the shrimp. Stir to combine.
2. Next, season the shrimp with lemon juice, garlic powder, pepper and salt. Cook for 2-3 minutes, then flip the shrimp to evenly cook the other side. After three minutes, remove from heat and allow to cool.
3. Prepare the cucumber by slicing into 1 ½-inch-thick pieces. Then, set to the side.
4. Slice the avocado, remove the pit and skin, then add both halves to a bowl. Use a fork or potato masher to pulverize until smooth.
5. Add roughly two teaspoons of the smashed avocado to each piece of cucumber. Then, place one shrimp on top.
6. Garnish with microgreens and sesame seeds. If you're looking to add a little heat, add a splash of sriracha before serving.

French Dip Crostini

A savory crostini that's sure to impress guests at any gathering!

Prep Time: 15 minutes
Cook Time: 20 minutes
Yield: 12 servings



INGREDIENTS

- 1 French baguette
- ¼ c. mayonnaise
- 3 garlic cloves, grated
- 3 tbsp. freshly minced parsley, plus more for serving
- 1 lb. skirt steak
- 1 tbsp. Worcestershire sauce
- 1 tsp. garlic powder
- 1 tsp. salt
- 1 tsp. pepper
- 2 tbsp. salted butter
- ½ c. caramelized onions, optional
- 8 oz. Swiss cheese, freshly grated

INSTRUCTIONS

1. Preheat the oven to 400° F and line a large baking sheet with parchment paper.
2. Slice the baguette into two-inch-thick pieces and arrange them on the prepared baking sheet.
3. In a small bowl, whisk together the mayonnaise, garlic and parsley. Brush the mixture generously over the top of each piece of bread.
4. Bake in the preheated oven for 5-7 minutes, or until golden brown. Keep an eye on the bread to prevent burning, then remove from the oven.
5. Pat the skirt steak dry with a paper towel and trim off any pieces of fat.
6. Place the skirt steak in a bowl and add Worcestershire sauce, garlic powder, salt and pepper. Toss to coat evenly and season both sides.
7. Heat butter in a skillet over medium-high heat. Once hot, add the steak and cook for about two minutes on each side. Remove from heat and let the steak rest for at least five minutes before slicing against the grain.
8. If desired, add caramelized onions to the toasted baguette slices. Then, top with one to two slices of steak and garnish with cheese. Repeat with each piece.
9. Return to the oven to cook for 3-5 minutes, or broil on high for two minutes.
10. Remove from the oven and garnish with more parsley before serving.



Loaded Hash Brown Crostini

Potatoes make everything better, and that's definitely true for this unique crostini recipe!



Prep Time: 5 minutes | Cook Time: 10 minutes
Yield: 5 servings

INGREDIENTS

- 5 premade hash browns
- ¼ c. sour cream
- 3 tbsp. chives, minced
- ¼ c. bacon, cooked and crumbled
- ¼ c. cheddar cheese
- ¼ c. green onions, sliced

INSTRUCTIONS

1. Preheat the oven to 400° F and line a large baking sheet with parchment paper.
2. Place the hash browns on the prepared baking sheet and then transfer to the preheated oven to bake for 10-12 minutes (or according to package directions).
3. While the hash browns are cooking, add the sour cream to a bowl with the chives. Mix to combine.
4. Once the hash browns are cooked and golden brown, remove from the oven and allow to cool for five minutes.
5. Then, spread the sour cream mixture over each hash brown and garnish with bacon, cheese and green onions.



Honey Brie Crostini

This delectable puff pastry crostini topped with baked Brie, fig jam, walnuts and honey is the ultimate party appetizer!

Prep Time: 10 minutes

Cook Time: 25 minutes

Yield: 12 servings

INGREDIENTS

- 1 sheet of puff pastry dough, room temperature
- 8 oz. Brie cheese
- $\frac{1}{3}$ c. fig jam
- $\frac{1}{4}$ c. walnuts, crumbled
- Honey, to garnish
- Rosemary, optional

INSTRUCTIONS

1. Preheat the oven to 400° F and grease a 12-cup muffin pan.
2. Take your room temperature puff pastry dough and cut into squares to fit the muffin tins, then fold the squares into the individual tins.
3. Add a small piece of Brie cheese to each square, then cover with roughly two teaspoons of fig jam, then top with another small piece of Brie cheese.
4. Transfer the muffin pan to the oven and place on the center rack to bake for 25 minutes.
5. Before serving, drizzle honey over each bite, then sprinkle crumbled walnuts on top. Repeat with each bite. Garnish with rosemary if desired, then enjoy!

DISCOVER THE BLISS OF THE **Berkshires**

Nestled in the western Massachusetts countryside, the Berkshires offers a serene escape from the hustle and bustle of city life. With its rolling hills, picturesque villages and abundant natural beauty, this region is a haven for outdoor enthusiasts and those seeking a peaceful retreat. Whether you're looking to hike, bike, explore charming towns or simply relax in nature, a long weekend in the Berkshires is sure to leave you refreshed and rejuvenated.





DAY ONE



Start your weekend in Lenox, a town steeped in history and culture. Begin with a visit to The Mount, the grand estate of famed author Edith Wharton. Wander through the beautifully manicured gardens, explore the historic rooms and immerse yourself in Wharton's world of early 20th-century literature.

Just a short drive away, Ventfort Hall Gilded Age Mansion & Museum offers a glimpse into the lives of the wealthy elite during the Gilded Age. Tour the lavish interiors, admire the stunning architecture and learn about the history of the estate.

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Later in the day, head over to Stockbridge for an afternoon of art and music. This quaint town boasts a historic main street lined with charming shops, galleries and cafés. Enjoy a delicious lunch at the Red Lion Inn, a historic hotel dating back to the 18th century.

After grabbing a bite to eat, visit the Norman Rockwell Museum, dedicated to the beloved American artist who spent much of his life in the Berkshires. The museum showcases Rockwell's iconic illustrations and offers insight into the town's influence on his work.





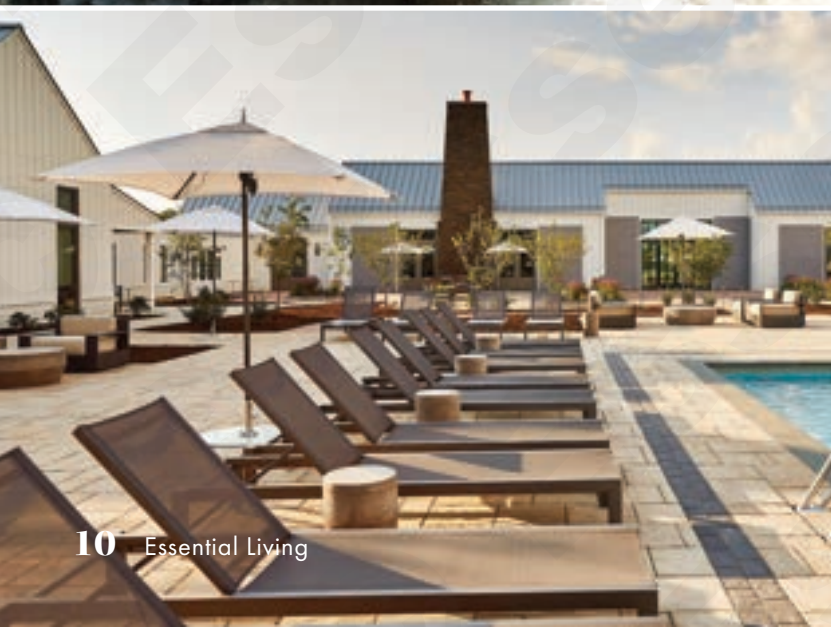
DAY TWO



Begin your day with a hike up Mount Greylock, the highest peak in Massachusetts. With a range of trails suitable for all skill levels, you can choose your own adventure. For stunning panoramic views, hike to the summit, where you'll feel on top of the world.



WHETHER YOU'RE LOOKING TO HIKE, BIKE, EXPLORE CHARMING TOWNS OR SIMPLY RELAX IN NATURE, **A LONG WEEKEND IN THE BERKSHIRES** IS SURE TO LEAVE YOU REFRESHED AND REJUVENATED.





In the afternoon, drive to Mass MoCA in North Adams, one of the largest contemporary art museums in the country. Housed in a converted factory, this innovative space features cutting-edge exhibitions that push the boundaries of art. It's a must-visit for any art lover looking to be inspired by bold and unique works.

For another art experience, head to nearby Williamstown to visit the renowned Clark Art Institute. This world-class museum houses a magnificent collection of European and American art, including works by masters such as Renoir, Monet and Degas. Wander through the galleries, admire the exquisite paintings and sculptures and learn about the history of art from the Renaissance to the early 20th century.



DAY THREE

On your final day, relax in the charming town of Great Barrington. Stroll through the lively main street, enjoy a cup of coffee at a local café and browse the unique shops and galleries.

After a leisurely morning, take a short drive to Bash Bish Falls, the tallest waterfall in Massachusetts. A scenic hike leads you to this natural wonder, where you can relax by the rushing water and soak in the peaceful atmosphere.

End your getaway with a visit to Tanglewood, the summer home of the Boston Symphony Orchestra. Even if there isn't an orchestra performance, Tanglewood offers a full calendar of musical events year-round.

A weekend getaway to the Berkshires provides a perfect blend of cultural experiences, natural beauty and relaxation. From exploring historic mansions and world-class art museums to hiking through scenic landscapes and enjoying the peaceful atmosphere, the Berkshires provide an unforgettable experience for everyone.



Luxury ON A BUDGET

Transforming your home into a luxurious sanctuary doesn't have to break the bank. With a few thoughtful upgrades, you can inject sophistication and style into every room. Here are some simple yet impactful ways to upgrade your space.



ADD UNDER-CABINET LIGHTING

Under-cabinet lighting has the power to completely transform the atmosphere of your kitchen or bathroom. It not only brings elegance but also enhances functionality by making everyday tasks like meal prep and cleaning more efficient. With options like LED strips or puck lights, this easy-to-install upgrade combines beauty with practicality.



INSTALL CROWN MOLDING

Crown molding is a timeless design element that can infuse any room with a touch of sophistication. Whether adorning the living room, bedroom or dining area, this architectural detail brings an air of grandeur and charm. Affordable, pre-made crown molding is available at most home improvement stores, or you can opt for peel-and-stick versions that require minimal tools and expertise.

LAYER TEXTURES

Layering textures throughout a room can add depth and richness. Incorporate soft throws, decorative pillows, rugs and curtains to create a cozy, inviting ambiance.



SWITCH TO SCREWLESS WALL PLATES

Replace traditional wall plates with screwless designs to give your space a sleek, sophisticated feel. These minimalist plates eliminate visible screws, offering a smooth, contemporary look that enhances any home's overall style.

UPGRADE WITH A PULL-DOWN FAUCET

Transform your kitchen's functionality and style by adding a faucet with a pull-down sprayer. It makes everyday tasks like washing dishes or rinsing vegetables easier, all while adding a modern touch to your space.





INSTALL SOFT-CLOSE HINGES

Give your cabinets a more refined feel with soft-close hinges. This simple upgrade prevents slamming, offering a smoother, quieter operation that elevates the sense of quality in your cabinetry.

REPLACE YOUR HARDWARE

One of the simplest ways to refresh any room is by swapping out old hardware for more stylish options. Replacing door handles, cabinet pulls and faucets with sleek, modern designs can effortlessly update the look of your space. Whether you prefer a minimalist design, vintage charm or a bold statement, new hardware can make a world of difference.

A modern bathroom featuring a light-colored wooden vanity with a white countertop. On the wall, a white ladder-style shelf holds various bottles and towels. To the left, a wicker basket is filled with white towels. A teak bath mat is placed on the floor in front of the vanity. A circular callout box highlights the bath mat.

ELEVATE WITH TEAK

Bring a touch of luxury to your bathroom with a teak bath mat. Not only is teak stylish, but it's also water-resistant, making it the perfect choice for high-moisture areas. The warm, natural wood tones add an earthy, luxurious feel that can elevate even the simplest bathroom.

Luxury living doesn't have to be out of reach. With these small but powerful upgrades, your home will feel elegant and elevated, all while staying within your budget.

Pie Your Way

ACROSS AMERICA

Pie has long been a beloved dessert in American culture and every state has its own twist on this classic treat, from fruit-filled delights to savory concoctions.



Washington

APPLE PIE

Washington is known for its crisp, juicy apples, and its apple pie showcases the state's bounty.



Montana

HUCKLEBERRY PIE

Huckleberry pie is a Montana favorite, with sweet and tangy huckleberries in a buttery, flaky crust.

Oregon

MARIONBERRY PIE

This pie boasts a sweet-tart flavor and a buttery, flaky crust that's a true taste of Oregon.



Idaho

MASHED POTATO PIE

Famous for its potatoes, Idaho boasts a savory pie filled with hash browns and topped with scallions.

Wyoming

CHOCHECHERRY PIE

This pie packs a punch with its bold, tart chokecherry filling wrapped in a flaky, golden crust.

Nevada

GÂTEAU BASQUE

This traditional dessert features a light, fluffy cake texture filled with rich pastry cream or cherry jam.



Utah

JELL-O PIE

A playful twist on the classic dessert, this pie features a smooth, fruity Jell-O filling set in a graham cracker crust.

Colorado

CHERRY PIE

This classic dessert features a sweet, juicy filling that's perfectly complemented by a flaky, buttery crust.



California

LEMON MERINGUE PIE

Tangy lemon filling, fluffy meringue and a buttery crust — this pie is a perfect slice of California sunshine.



Arizona

CACTUS PIE

Cactus pie is a unique dessert featuring prickly pear cactus. Its sweet yet slightly tart flavor, combined with a buttery crust, makes it a distinctive treat offering a true taste of the desert.

New Mexico

FRITO PIE

If it has pie in the name, it counts, right? Frito pie is a beloved New Mexican dish where chili and shredded cheddar are piled into a bag of Fritos for a tasty, on-the-go snack.



New Hampshire

WHOOPIE PIE

This handheld dessert, made of two soft cakes with a creamy filling in between, is a perfect treat — no fork required!

Maine

BLUEBERRY PIE

With its perfectly tart blueberries nestled in a buttery, flaky crust, this pie is the taste of summer in every bite.



Vermont

MAPLE CREAM PIE

With a smooth, creamy filling and a delicate, buttery crust, this pie is a sweet tribute to Vermont.



New York

GRAPE PIE

A unique New York treat, this pie combines sweet, juicy Concord grapes with a buttery, flaky crust, making it a one-of-a-kind pie.

Massachusetts

BOSTON CREAM PIE

Boston cream pie is a classic Massachusetts dessert made with layers of sponge cake, vanilla custard and a rich chocolate glaze. This iconic pie is as delicious as it is famous.

Rhode Island

COFFEE MILK PIE

This indulgent pie features a chocolate pie crust filled with rich coffee custard, topped with whipped cream and chocolate shavings.

Pennsylvania

SHOOFLY PIE

A Pennsylvania Dutch treat, this molasses-based pie has a sticky, sweet filling topped with a crumbly streusel.

Connecticut

PUMPKIN PIE

Connecticut is known for its perfectly spiced pumpkin pie, made with pumpkins from the state's fertile farmlands.

Ohio

BUCKEYE PIE

It's the perfect combination of rich chocolate and peanut butter goodness, just like the candy it's named after!

New Jersey

TOMATO PIE

While not your typical pie, or pizza for that matter, this Trenton classic layers cheese directly onto the dough before smothering it with a rich, tangy tomato sauce — an inside-out creation that's surprisingly delicious.

Maryland

BALTIMORE BOMB PIE

This Maryland specialty combines chocolate, cream and caramel.

Delaware

PEACH PIE

Delaware's peach pie features a buttery, flaky crust and perfectly ripe peaches. It's the ultimate dessert for summer.





Kansas

BANANA CREAM PIE

This dessert combines a rich, creamy custard with fresh banana slices, all nestled in a buttery crust and topped with a light, fluffy layer of whipped cream.



Oklahoma

FRIED PIES

These handheld delights are deep-fried to golden perfection, filled with sweet fruits or even savory fillings.



Texas

PECAN PIE

A rich and nutty dessert made with the state's prized pecans, all wrapped in a buttery crust.



Missouri

PLATTE COUNTY PIE

This local favorite has a rich, buttery chew with a crisp, caramelized top and a soft, gooey center, tasting like a cookie baked into a pie crust.



Arkansas

POSSUM PIE

Possum pie is a layered dessert, not made with actual possum but rather a rich filling of chocolate, vanilla and cream cheese. It's a beloved Southern treat with an amusing name that adds to its charm.

Mississippi

MISSISSIPPI MUD PIE

Mississippi mud pie is rich, fudgy, full of chocolate goodness and topped with whipped cream.

Louisiana

NATCHITOCHE MEAT PIE

A spiced mixture of beef, pork and seasonings wrapped in a golden, crispy crust, it's the perfect snack to enjoy with a bit of Louisiana flair.



Alaska

PIROK

Pirok is a traditional Alaskan dish, typically made with flaky crust and filled with a mixture of salmon, vegetables and seasonings.

Hawaii

HAUPIA PIE

Haupia pie is a tropical treat that features a rich, coconut-flavored custard filling. Its smooth, creamy texture and crisp crust make it a must-try dessert in Hawaii.



North Dakota

SUNFLOWER PIE

Roasted sunflower seeds in a sweet, custard-like filling, creating a tasty, nutty dessert.



Minnesota

FRENCH SILK PIE

French silk pie is a Minnesota favorite, known for its rich and smooth chocolate filling. Topped with a generous layer of whipped cream, this pie is as indulgent as it gets!



Wisconsin

CRANBERRY PIE

Bursting with vibrant, tangy cranberries, this pie is sweet, tart and utterly irresistible!

Michigan

SOUR CHERRY PIE

Michigan's sour cherry pie is a tart, flavorful treat with a sweet, buttery crust.



Iowa

SOUR CREAM RAISIN PIE

Iowa's sour cream raisin pie is a unique, creamy dessert. With a tangy, sweet filling and a rich custard texture, it's unlike any other pie.

Nebraska

RUNZA PIE

Nebraska's Runza pie is a savory delight filled with beef, cabbage and onions in a soft, doughy crust.



Illinois

PUMPKIN PIE

Spiced to perfection with cinnamon and nutmeg, this pie is all about cozy, autumnal flavors.



Indiana

SUGAR CREAM PIE

Indiana's sweet, creamy masterpiece. A treat that's perfect for satisfying your sweet tooth.





Kentucky

DERBY PIE

This beloved Kentucky classic combines chocolate, walnuts and bourbon in a rich, gooey filling.

West Virginia

FRIED APPLE PIE

What's better than an apple pie? A fried apple pie, of course!

Virginia

PEANUT PIE

Virginia's peanut pie is a nut lover's dream, with a sweet filling made from the state's famous peanuts.



North Carolina

SWEET POTATO PIE

This pie is a beloved treat that never fails to hit the spot. The earthy flavor of the sweet potatoes is complemented by a touch of cinnamon and a buttery crust that makes it irresistible.

Tennessee

CHESS PIE

The sweet, custard-like filling is complemented by a flaky crust, making it a comfort food favorite.



South Carolina

COCONUT CREAM PIE

This pie is a tropical dream, featuring a creamy coconut filling topped with fluffy whipped cream and toasted coconut flakes.

Alabama

BUTTERMILK PIE

A buttery, flaky crust filled with sweet, velvety custard and a perfect hint of tang.

Georgia

PEACH PIE

With a perfectly sweet and juicy filling, it's a slice of Southern hospitality in every bite.



Florida

KEY LIME PIE

The combination of tart lime filling, graham cracker crust and whipped topping makes Florida's key lime pie an irresistible treat.



FAMILY TRIP MADE HAPPY

A FAMILY TRIP SHOULD BE FULL OF GREAT MOMENTS, NOT MELTDOWNS AND CHAOS.

A little planning — and a lot of flexibility — goes a long way in keeping things fun for everyone. Here's how to make your next trip smooth, stress-free and packed with memories.



Keep It Simple

You don't have to do everything to have an amazing trip. Pick a destination with activities that your family enjoys. A beach? Built-in entertainment. A city? Choose one with parks and walkable areas. A national park? **Less planning, more fresh air.**

Make the Journey Fun

Getting to your destination doesn't have to be the boring part. Turn the trip itself into an adventure with fun distractions and planned pit stops.

These classic road games will help keep everyone entertained:

- **License Plate Game:** See how many different state plates you can find. Bonus points for rare ones like Hawaii and Alaska.
- **The Alphabet Game:** Spot objects that start with each letter from A to Z.



Stay Somewhere Comfortable

A **family-friendly hotel** or a **rental with space to spread out** makes a big difference. Look for places with pools, a kitchenette for quick meals and easy access to restaurants and parks.

Capture the Moments, Not Just

Take plenty of pictures, but **don't forget to soak in the moment.** Let kids get involved by starting a fun travel tradition — collecting postcards from each stop, keeping a family travel journal where everyone adds a daily highlight or picking out a small local souvenir from each destination to **create a memory shelf at home.**

Avoid the “I’m Hungry” Meltdowns

Hungry kids can derail even the best day. Keep snacks on hand and have a plan for meals — whether that's **kid-friendly restaurants** or **packing sandwiches for the road.**



ROLL WITH IT

No trip goes exactly as planned, and that's part of the fun. Rainy day? Make it a movie night. Wrong turn? Maybe you'll find the best meal of the trip. Laugh at the little mishaps and enjoy the ride.

The most memorable family trips aren't the perfectly planned ones — they're the ones filled with laughter, adventure and shared moments. Keep it simple, stay flexible and enjoy the journey!



Dumpling Days

Dumplings are the ultimate comfort food, with their soft, pillowy dough wrapping up a world of savory fillings. Whether steamed, fried or boiled, each bite offers a satisfying mix of textures and flavors. Their versatility makes them a perfect dish for any occasion, bringing warmth and joy to the table with every serving. From mini empanadas to pierogies, we've got a collection of mouthwatering dumpling recipes that are sure to spark your next culinary adventure.



These savory bites make for delicious appetizers and are a unique way to serve up ordinary ingredients.

Prep Time: 30 minutes
Cook Time: 20 minutes
Yield: 20 empanadas



Mini Empanadas

Ingredients

- 1 15-oz. can of sweet corn
- 1 c. red bell peppers, diced
- $\frac{1}{3}$ c. Colby Jack cheese, freshly grated
- $\frac{1}{3}$ c. sharp cheddar cheese, freshly grated
- 2 oz. cream cheese, softened to room temperature
- 1 tbsp. chili powder
- 2 tsp. cumin
- 2 tsp. lime juice
- $\frac{1}{2}$ tsp. pepper
- $\frac{1}{2}$ tsp. salt
- 1 package of refrigerated pie crust
- 2 tsp. olive oil
- 2 tsp. tajin
- Sour cream, for serving
- Sliced green onions, for serving

Instructions

1. Preheat the oven to 400° F and line a large baking sheet with parchment paper.
2. In a large mixing bowl, combine the corn, diced bell peppers, cheese, cream cheese, chili powder, cumin, lime juice, pepper and salt.
3. Unroll the pie crust and carefully slice into four-inch circles. As you go, roll the scraps of the dough together to create more circles until you have 18-20 individual circles.
4. Place one teaspoon of the filling in the center of a circle. Fold over and use the edges of a fork to seal the dough together. Transfer to the lined baking sheet and repeat with the remaining filling and dough.
5. Drizzle olive oil over the prepared mini empanadas, then sprinkle tajin over the top. Bake in the oven for 20 minutes until golden.
6. Serve warm with sour cream and sliced green onions and enjoy!

Gyoza

These dumplings are crispy on the outside and feature a mixture of pork and cabbage in the filling to create a delectable bite.

Prep Time: 35 minutes

Cook Time: 30 minutes

Inactive Time: 30 minutes

Yield: 16-20 gyoza



Ingredients

For the Gyoza

- ¼ head of cabbage, minced
- 1 tsp. salt
- ½ lb. lean pork, minced
- 1 tsp. pepper
- 1 garlic clove, grated
- 1 tsp. ginger paste
- 2 tbsp. green onions, sliced
- 1 tsp. cane sugar
- 1 package dumpling wrappers
- Canola oil

For the Sauce

- 2 tbsp. ketchup
- 1 tbsp. red chili sauce
- 1 tbsp. soy sauce
- 1 tbsp. rice wine vinegar
- 1 tbsp. sriracha
- 3 garlic cloves, grated
- 2 tsp. ginger paste
- 2 tbsp. green onions, sliced
- 1 tbsp. sesame seeds
- Red chili flakes, optional

Instructions

1. Add the minced cabbage and salt to a medium bowl and mix to combine. Next, transfer to a colander and set over the bowl for 15 minutes to expel excess moisture. Then, use a tea towel or paper towels to wring out any additional liquid.
2. Add the cabbage to a large bowl with the pork, pepper, garlic, ginger paste, green onions and sugar. Use your hands to combine the ingredients. Then, set to the side.
3. Line a baking sheet with parchment paper and add water to a shallow bowl, then set the wrappers next to it with the pork mixture.
4. Start by taking one wrapper and placing roughly a spoonful of the pork mixture in the center of the wrapper. Next, dip one finger in the bowl of water and run it along the edges of the wrapper to wet it in order to fold the wonton into the signature gyoza shape.
5. Carefully seal the filling inside by folding the wrapping into a crescent shape, then pinch the two edges together to pleat before sealing the edges. Press firmly to ensure the filling stays in the wrapper when cooking.
6. Once sealed, transfer the gyoza to the lined baking sheet and repeat with the remaining filling and wrappers. Then, transfer the baking sheet to the freezer for 30 minutes.
7. To cook the gyoza, heat a nonstick pan over high heat, then reduce to medium heat and add one tablespoon of canola oil. Add roughly 5-6 gyoza at a time, carefully cooking for 1-2 minutes to get the bottom of the gyoza golden brown.
8. Then, add half a cup of water and cover with a lid before increasing the heat to medium-high to steam the gyoza. Allow to steam for 3-5 minutes, then remove the lid and continue to cook the gyoza. Carefully rotate the gyoza with a spatula to ensure they don't stick to the bottom of the pan. After two minutes, remove from the pan and transfer to a plate.
9. Repeat steps 7-8 with the rest of the gyoza.
10. For the sauce, add the ketchup, red chili sauce, soy sauce, rice wine vinegar and sriracha to the pan. Stir to combine and heat over medium heat until it begins to simmer, then reduce to low.
11. Add the garlic and ginger paste. Continue to cook for 5-7 minutes. Add a tablespoon or two of water if the sauce begins to thicken too much.
12. Then, add the gyoza. Stir to coat in the sauce before garnishing with green onions and sesame seeds. Serve warm and enjoy!



Pierogies

Pair these pierogies with sweet, caramelized onions and minced parsley for the ultimate cozy, yet decadent recipe.

Prep Time: 35 minutes
Cook Time: 50 minutes
Yield: 4 servings

Ingredients

For the Pierogies

- 2 c. all-purpose flour, plus extra for dusting
- ½ tsp. salt
- ¼ c. vegetable oil
- ¾ c. water
- 1 russet potato
- 1 c. sharp cheddar cheese, freshly grated
- 1 tsp. pepper
- Freshly minced parsley, for garnish

For the Caramelized Onions

- ½ c. unsalted butter
- 1 yellow onion, julienned
- ½ tsp. pepper
- ¼ tsp. salt
- 2 tbsp. chicken broth
- 1 tsp. Worcestershire sauce

Instructions

For the Caramelized Onions

1. Add the butter to a large pan and melt over medium heat. Once melted, add the julienned onion.
2. Stir for five minutes, then season with salt and pepper.
3. Reduce the heat to medium-low and continue stirring for 15 minutes.
4. Add the chicken broth to deglaze the pan, using the spatula to scrape up any browned bits (but do not discard as these are full of rich flavor).
5. After five minutes, add the Worcestershire sauce. Continue sautéing the onions for 15 more minutes, or until onions are a dark golden brown.
6. Remove from heat or reduce the heat to low and continue to stir occasionally.

For the Pierogies

1. Make the dough by combining the flour and salt in a large mixing bowl. Next, combine the vegetable oil and water in a small bowl. Add three-quarters of the wet ingredients to the dry ingredients and begin to combine using your hands. Knead for roughly 5-7 minutes. The dough should be lightly sticky but hold together. If it's too dry, add a little more liquid and if it's too sticky, add a touch more flour.
2. Set the dough aside to rest for 15 minutes. While the dough is resting, peel the potato and slice into three large pieces. Then, boil in salted water for 10 minutes, or until tender.
3. Add the boiled potato to a bowl and use a potato masher to lightly mash. Grate in the cheese, then continue to mash the potato as the cheese melts. Add salt and pepper to taste, then set the mixture aside once the potato is fully mashed and the cheese has melted to create a creamy mixture.
4. Flour your work surface and transfer the dough to it. Divide the dough into four even pieces, then roll out each piece into a log that's roughly 1 ½" thick. Next, divide each log of dough into six pieces. Flatten and roll each piece of dough into a disk that's ¼ inch thick and roughly four inches wide.
5. Place a tablespoon of the potato mixture in the center of a disk before folding the dough over the filling. Use your fingers to firmly press the edges together to seal the filling. Set to the side, then repeat with the rest of pierogies.
6. Bring a large pot of salted water to boil and drop roughly six pierogies in at a time. After 2-3 minutes, the pierogies should float to the surface. After 30 more seconds, you can remove each pierogi from the water and place on a plate to the side. Repeat this process with each pierogi.
7. Then, reheat the large pan with the caramelized onions and add the pierogies. Stir to combine to coat each pierogi. Finally, add freshly minced parsley before serving warm.

Wonton Soup

Ingredients

For the Soup

- 1 tbsp. chili garlic paste
- 2 tsp. soy sauce
- 1 tsp. sugar
- 1 tsp. ginger paste
- 2 c. seafood broth
- Cooked bok choy, for serving
- Green onions, for garnish
- Sesame seeds, for garnish

For the Wonton Dumplings

- 7 oz. shrimp, peeled and deveined
- 1 tbsp. green onions, minced
- 2 tsp. ginger paste
- 2 tsp. soy sauce
- 2 tsp. cooking sake or mirin
- 1 tsp. pepper
- ½ tsp. salt
- Wonton wrappers

Instructions

For the Soup

1. Add the chili garlic paste, soy sauce, sugar and ginger paste to a large pot. Heat over medium heat, stirring the ingredients to combine. Once simmering, add the seafood broth and increase the heat to high.
2. Once boiling, cover and reduce the heat to low and allow the soup to simmer for 5-10 minutes.
3. Add the cooked bok choy, green onions and sesame seeds.

For the Wonton Dumplings

1. Place the shrimp, green onions, ginger paste, soy sauce, cooking sake or mirin, salt and pepper in a food processor. Pulse until the shrimp is finely chopped and the ingredients are combined.
2. Place the mixture next to the wonton wrappers with a bowl of water to the side and a large baking sheet lined with parchment paper.
3. To prepare the wonton dumplings, lay down one wrapper at a time. Place two teaspoons of the filling in the center. Then, brush the edge of the wrapper with water. Fold one edge of the wrapper over to the other side so that the wonton resembles a triangle. Be sure to seal the edges. Next, lightly fold in the two outer edges and point them down before crossing them over one another. Pinch to close. Your wonton should be pointed at the top and have the two other edges now crossed over the bottom.
4. Repeat step three until all of the filling has been used and the baking sheet is full of prepared wontons.
5. To cook the wontons, bring a large pot of water to a boil. Carefully place five wontons at a time in the water to cook for four minutes, or until they float. Then, remove from water and transfer to the pot with the broth or place in individual bowls and ladle the broth and toppings over the wontons.

This easy and filling recipe features homemade wonton dumplings in a warm, flavorful broth. It's the ideal dish for a cold night that's guaranteed to warm you up.

Prep Time: 25 minutes
Cook Time: 20 minutes
Yield: 4 servings



A VISUAL GUIDE TO REINDEER

Reindeer are some of the most fascinating and uniquely adapted creatures in the animal kingdom. From their impressive migrations to their ability to thrive in freezing temperatures, they've got plenty of surprises up their hooves.

BY THE NUMBERS

HEIGHT

up to 53" tall at the shoulder

WEIGHT

Depending on the time of year, males can weigh up to 550 pounds and females can weigh 300 pounds.

LIFESPAN

15-18 years in the wild

HERD SIZE

Herds can range from 10 to a few hundred members. During the spring, they may form super herds of 50,000-500,000 reindeer!



ALL ABOUT ANTLERS

Unlike other deer species, both male and female reindeer grow antlers. Males have larger ones, measuring up to 51 inches long, which they shed in late fall or early winter. Females keep theirs until spring to help defend food sources while pregnant.

EXPERT TRAVELERS

Reindeer are known for their incredible migrations. In the wild, some herds can travel up to 3,000 miles in a year, following food sources and adjusting to the changing seasons.

IMPRESSIVE SWIMMERS

With buoyant coats that trap air in their fibers, reindeer can stay afloat while swimming. They can reach speeds of up to 6 mph, making it easy for them to cross wide, rough rivers during migration.

ABILITY TO SEE UV LIGHT

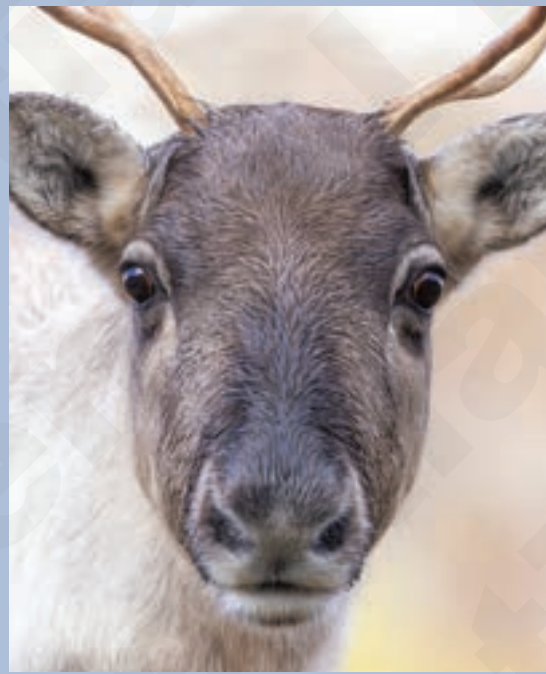
Thanks to their unique ability to see UV light, reindeer can thrive during long, dark winters. Snow, which reflects up to 90% of UV light, looks white to reindeer, while food sources and signs of predators absorb UV rays, making them appear black and easier to spot.





NEW SEASON, NEW HOOVES

In winter, a reindeer's footpads shrink and tighten, exposing the hoof rim to cut into ice and snow for better traction. In summer, the pads become soft and sponge-like, ideal for moving across the soft tundra.

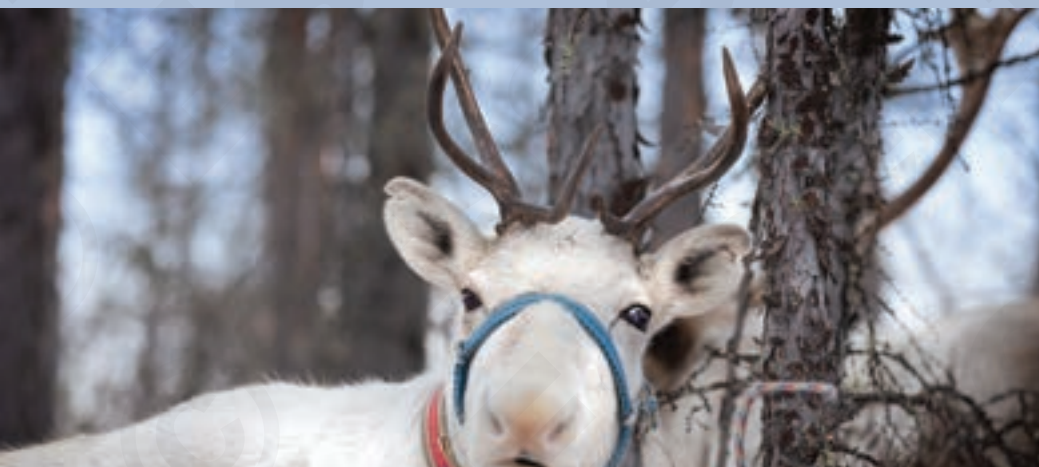


EYES FOR THE SEASON

The color of a reindeer's eyes changes with the seasons. In winter, they turn blue to improve vision in low light, while in summer, they shift to amber to reduce glare from the sun.

LICHEN LOVERS

Reindeer are herbivores, primarily feeding on mosses, ferns and grasses. During winter, they rely heavily on a special type of lichen known as "reindeer moss," which thrives in cold, snowy environments. An adult reindeer can consume up to 18 pounds of vegetation a day!



RED-NOSED WONDERS

Although they don't glow, some reindeer do have red noses due to a dense network of blood vessels near the skin's surface. This unique adaptation helps warm the cold air before it enters their lungs, offering extra protection in freezing temperatures.



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BAKED BURRATA AND MARINARA SAUCE DIP

- 1 baguette, sliced into 1" pieces
- 1 tbsp. olive oil
- 2 c. marinara sauce
- 6 oz. fresh burrata cheese
- ½ tsp. red pepper flakes

1. Preheat the oven to 400° F.
2. Brush the bread with olive oil and sprinkle with salt.
3. In an oven-safe dish, add the marinara sauce. Place the burrata in the center of the dish and sprinkle with red pepper flakes.
4. Bake the bread and dip for 7-8 minutes, until the sauce is bubbling at the edges and the bread is golden brown.
5. Serve immediately and enjoy!

HOMEMADE Cranberry Sauce



PREP TIME: 5 minutes
COOK TIME: 15 minutes
YIELD: 6 servings

You'll never buy canned cranberry sauce again after making this easy recipe!

INGREDIENTS

- 12 oz. fresh cranberries, rinsed
- ¼ c. white sugar
- ¼ c. orange juice
- ¼ c. brown sugar
- ½ tsp. ground cinnamon

INSTRUCTIONS

1. In a medium saucepan, bring sugar, water and orange juice to a boil.
2. Add in the cranberries and cinnamon. Bring to a simmer, stirring occasionally until cranberries start to pop and sauce thickens.
3. Remove from heat and it will thicken as it cools. Cover and refrigerate for at least two hours.



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PREP TIME: 10 MINUTES
COOK TIME: 20 MINUTES
YIELD: 6 SERVINGS



Old-Fashioned Applesauce

INGREDIENTS

- 4 lb. tart apples
- 1 tsp. cinnamon
- 1 c. water
- $\frac{3}{4}$ c. sugar

INSTRUCTIONS

1. Peel, core and quarter the apples.
2. Bring apples, water and cinnamon to a boil in a Dutch oven.
3. Reduce heat; cover and simmer for 10-15 minutes until apples are tender.
4. Remove from heat and add sugar, stirring until dissolved.
5. Mash apples until desired texture is reached.



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