



MERRY

Christmas!

Spanish Version



*All Ortonville
Wants For
Christmas Is...*

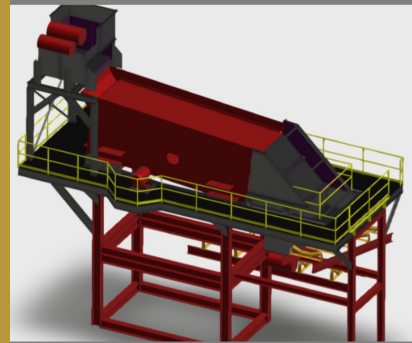


On Ortonville's Christmas list this year is a new Diester 7x20 triple

deck screen. This machine will not fit in Santa's sleigh but will be delivered this spring. The preparations for its' arrival though are well underway. This new screen will increase production and efficiency. The existing structure was built in the 1950s for a dam project in Arkansas and was moved to Ortonville in 1972. The structure was last modified over 39 years ago.



Old Equipment



New Upgrades

The bones of the original structure will remain as we fabricate new steel to **accommodate** the bigger screen. Santa's Elves (Engineering) got involved back in August with an inspection of the existing screen and structure to define the work and decide the type and size of a new screen. It was decided to put in a wider screen which required a completely new upper deck platform and supports with new feed and discharge chutes. A new Diester was ordered in October and structural design was completed and sent to the Detailing Elves (ARC Fabricator)s for detailing and manufacturing. A contractor Elf will be picked and the teardown of the old screen and deck will start in February with completion by the first of April. LG Everist Engineering with the help of ARC Fabricators and the Ortonville crew will have gone from concept to completion in less than 8 months. Thanks to all involved in this team effort.

Merry Christmas!

Kevin Oliver

Project Engineer

L. G. Everist, Inc



Happy Birthday!



December 25

Eugene Day
Summit

Christopher Park
D & I Railroad

December 26

Steven Dunbar
Ace Ready Mix - Sioux Falls

December 29

Stone Jensen
East Sioux Quarry

December 31

Shawn Bellis
Akron



Christmas Traditions From Other Countries

The Holiday Season is my favorite time of year. When my children were born I knew that I wanted to carry on the traditions I had as a child and that I still cherish to this day. Over the next few weeks, I will showcase a tradition and recipe from different countries. Enjoy learning about other Christmas traditions and recipes and reminisce about your own family's traditions and recipes.



African Christmas Traditions

Christmas on the African continent

is festive, colorful, and loud! Everyone counts down to the end of the year when all their pent-up party mood is released. This is unarguably the most popular holiday in all of Africa, and Christians – who are the originators of Christmas – are not



the only ones to celebrate the birth of Christ. It is not unusual to see a Muslim vendor selling Santa hats or decorative Christmas lights, or people who aren't particularly religious wishing their neighbors a very merry Christmas on top of their voices. It is indeed a season to be jolly!

Africa is known to party big, and Christmas is just the perfect time to get out enjoy the company of your family and friends, preferably over bottles of cold drinks and steaming platters of yummy meals.

This is how you know it is Christmas in Africa:

If you want to feel the intensity of rural-urban migration, you should visit an African city at Christmastime. Cities become empty at Christmas when city-dwellers flock back home to the countryside. What's the point of hustling so hard in the city if you don't get to buy a few gifts, travel home to your village, enjoy spending time with your family and visit old friends?

In Nigeria, most city dwellers build beautiful houses in their villages just so they can receive their kin whenever they go home for Christmas. In cities like Lagos, Accra, Nairobi, etc., traffic is usually reduced to a trickle at this time of the year because people are usually back home celebrating.

Most Africans will tell you how their parents bought them new clothes in September, to be worn at Christmas. This is because clothing items are usually very expensive around Christmas. Sellers will hike prices because they are sure people will still buy, which is a simple matter of demand and supply. Adults are usually not left out of this fun, as

special clothes are bought and set aside to be worn on Christmas day. Tailors, pinned under the high number of orders, will usually stop taking orders around November. It is considered a travesty to disappoint a customer by not delivering their Christmas clothes on time.

Most Christians go to church on Christmas morning. In Nigeria, you'll be hard-pressed to find people not wearing their brand-new Christmas attires to church. Most people prefer to spend the morning in church, listening to the same Christmas message they've heard a million times over. This repetition does not make church service any less fun. Praise and worship sessions are boisterous because there is no better way to herald the birth of a king. Children dazzle the congregation with Nativity plays. Ministers implore on their congregation to show the same love and selflessness Christ had shown by coming down to be born of a woman.



Egyptian Kahk

Ingredients

- 3 cups flour (375 g)
- 3 tablespoons toasted sesame seeds
- 1 tablespoon granulated sugar
- ½ teaspoon ground cinnamon
- 1 teaspoon instant yeast
- 1 pinch kosher salt
- 1 cup ghee (220 g), room temperature
- ⅓ cup warm water (80 mL)

Pistachio honey filling

- 1 tablespoon ghee, or butter
- 1 tablespoon flour
- 1 teaspoon sesame seed
- ¼ cup honey (85 g)
- ½ cup pistachio (50 g), coarsely ground



- powdered sugar, for dusting

Preparation

1. In a large bowl, combine the flour, sesame seeds, sugar, cinnamon, yeast, and salt. Stir with a fork, then add the ghee and warm water and beat with an electric hand mixer until a soft, pliable dough forms.
2. Cover the bowl with plastic wrap and let the dough rest for 1 hour.
3. Meanwhile, make the pistachio honey filling: In a small pot over medium heat, melt the ghee, then add the flour and stir until golden brown.
4. Reduce the heat to low, add the sesame seeds and honey, and stir until thickened, for about 5 minutes.
5. Remove the pot from the heat, add the pistachios, and mix well to incorporate.
6. Let the filling cool for 10 minutes, then form into 24 small balls.
7. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper.
8. Once the dough has rested, roll into 24 balls.
9. Press a ball of the pistachio filling into the center of a dough ball, then wrap in the dough and roll again into a ball that completely encases the filling. Repeat with the remaining dough and filling. Arrange the cookies on the prepared baking sheet.
10. Press the cookies lightly into a Mamoul tool or make a crosshatch pattern using a fork.
11. Bake the cookies for 18–20 minutes or until the bottoms are golden brown.
12. Let the cookies cool on a wire rack.
13. When ready to serve, dust the cookies with powdered sugar.

Enjoy and have a very Merry Christmas!



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MERRY

Christmas!



*Todo lo que
Ortonville
quiere para
Navidad es..*

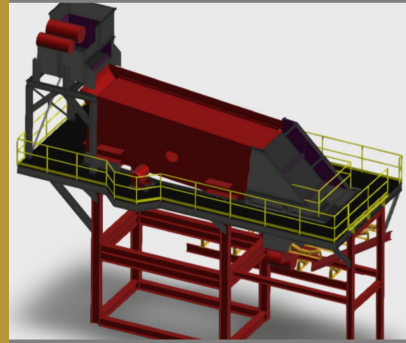


En la lista navideña de Ortonville de este año hay una nueva pantalla de

triple piso Diester 7x20. Esta máquina no cabe en el trineo de Papá Noel, pero se entregará esta primavera. Sin embargo, los preparativos para su llegada están en marcha. Esta nueva criba aumentará la producción y la eficiencia. La estructura existente se construyó en la década de 1950 para un proyecto de presa en Arkansas y se trasladó a Ortonville en 1972. La estructura se modificó por última vez hace más de 39 años.



Old Equipment



New Upgrades

Los huesos de la estructura original permanecerán mientras fabricamos acero nuevo para acomodar la pantalla más grande. Santa's Elves (Ingeniería) se involucró en agosto con una inspección de la pantalla y la estructura existentes para definir el trabajo y decidir el tipo y tamaño de una nueva pantalla. Se decidió instalar una criba más ancha que requería una plataforma de piso superior completamente nueva y soportes con nuevos conductos de alimentación y descarga. Se ordenó un nuevo Diester en octubre y se completó el diseño estructural y se envió a los Elfos Detalladores (Fabricantes ARC) para su detalle y fabricación. Se elegirá un Elf contratista y el desmontaje de la pantalla y la plataforma antiguas comenzará en febrero y se completará el primero de abril. LG Everist Engineering con la ayuda de ARC Fabricators y el equipo de Ortonville habrán pasado del concepto a la finalización en menos de 8 meses. Gracias a todos los involucrados en este esfuerzo de equipo.

¡Feliz Navidad!

Kevin Oliver

Project Engineer

L. G. Everist, Inc



Feliz Cumpleaños



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Tradiciones navideñas de otros países

La temporada navideña es mi época favorita del año. Cuando nacieron mis hijos supe que quería continuar con las tradiciones que tenía cuando era niño y que todavía aprecio hasta el día de hoy. Durante las próximas semanas, mostraré una tradición y una receta de diferentes países. Disfrute aprendiendo sobre otras tradiciones y recetas navideñas y recuerde las tradiciones y recetas de su propia familia.



Tradiciones navideñas africanas

¡La Navidad en el continente africano es festiva, colorida y ruidosa! Todos hacen la cuenta regresiva hasta el final del año cuando se libera todo su estado



de ánimo de fiesta reprimido. Esta es sin duda la fiesta más popular de toda África, y los cristianos, que son los creadores de la Navidad, no son los únicos que celebran el nacimiento de Cristo. No es inusual ver a un vendedor musulmán vendiendo gorros de Papá Noel o luces navideñas decorativas, o personas que no son particularmente religiosas deseando a sus vecinos una feliz Navidad en voz alta. ¡De hecho, es una temporada para estar alegre!

África es conocida por la fiesta en grande, y la Navidad es el momento perfecto para salir y disfrutar de la compañía de su familia y amigos, preferiblemente con botellas de bebidas frías y platos humeantes de deliciosas comidas.

Así es como sabes que es Navidad en África: si quieres sentir la intensidad de la migración rural-urbana, debes visitar una ciudad africana en Navidad. Las ciudades se vacían en Navidad cuando los habitantes de las ciudades regresan al campo. ¿Cuál es el punto de apresurarse tanto en la ciudad si no puedes comprar algunos regalos, viajar a tu pueblo, disfrutar de pasar tiempo con tu familia y visitar a viejos amigos?

En Nigeria, la mayoría de los habitantes de las ciudades construyen hermosas casas en sus aldeas para poder recibir a sus familiares cuando regresan a casa por Navidad. En ciudades como Lagos, Accra, Nairobi, etc., el tráfico suele reducirse a un mínimo en esta época del año porque la gente suele estar en casa celebrando.

La mayoría de los africanos le dirán cómo sus padres les compraron ropa nueva en septiembre para usar en Navidad. Esto se debe a que las prendas de vestir suelen ser muy caras en Navidad. Los vendedores subirán los precios porque están seguros de que la gente seguirá comprando, que es una simple cuestión de oferta y demanda. Los adultos generalmente no se quedan fuera de esta diversión, ya que se compran ropa especial y se reservan para usar el día de Navidad. Los sastres, atrapados por la gran cantidad de pedidos, generalmente dejarán de recibir pedidos alrededor de noviembre. Se considera una farsa decepcionar a un cliente al no entregar su ropa navideña a tiempo.

La mayoría de los cristianos van a la iglesia la mañana de Navidad. En Nigeria, será difícil encontrar personas que no usen sus nuevos atuendos navideños en la iglesia. La mayoría de la gente prefiere pasar la mañana en la iglesia, escuchando el mismo mensaje navideño que han escuchado un millón de veces. Esta repetición no hace que el servicio de la iglesia sea menos divertido. Las sesiones de alabanza y adoración son bulliciosas porque no hay mejor manera de anunciar el nacimiento de un rey. Los niños deslumbran a la congregación con obras de Belén. Los ministros imploran a su congregación que demuestren el mismo amor y abnegación que Cristo había mostrado al descender para nacer de una mujer.



Kahk egipcio

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- 3 cups flour (375 g)
- 3 tablespoons toasted sesame seeds
- 1 tablespoon granulated sugar
- ½ teaspoon ground cinnamon
- 1 teaspoon instant yeast

- 1 pinch kosher salt
- 1 cup ghee (220 g), room temperature
- ⅓ cup warm water (80 mL)

Pistachio honey filling

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