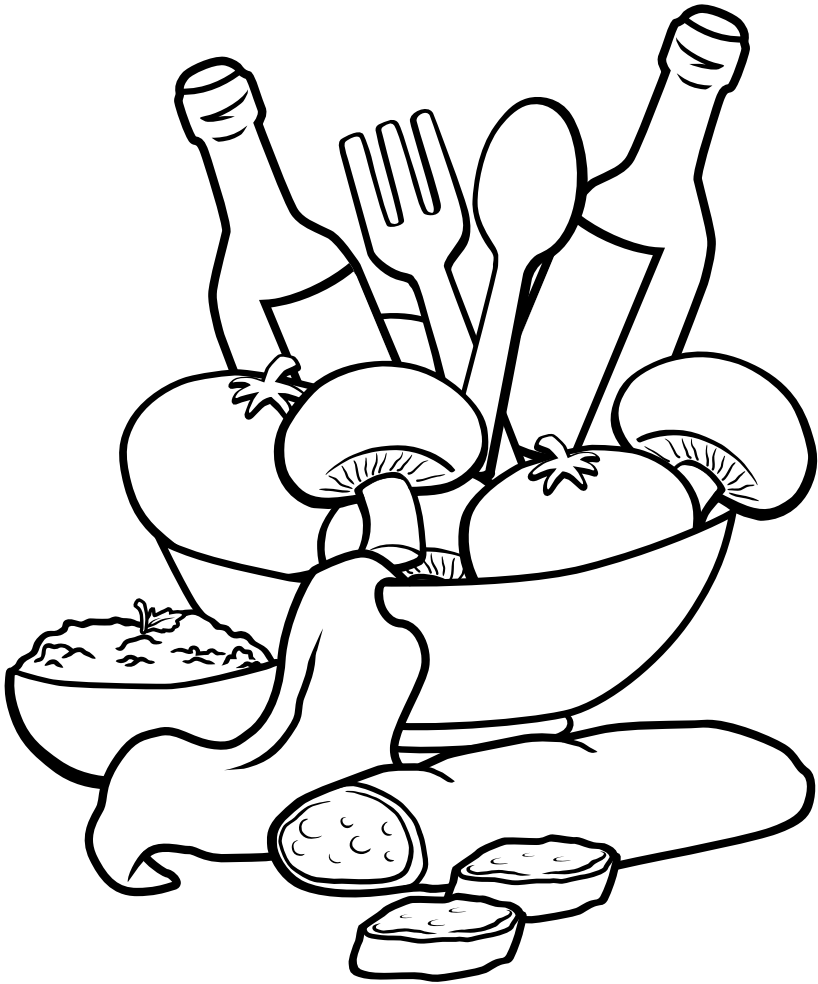


Great Giveaway Recipes ...And More!



**Appetizers, Drinks and Desserts from
the Kitchens of Giveaway Guests**

By Karen Millross and Jeff Fox

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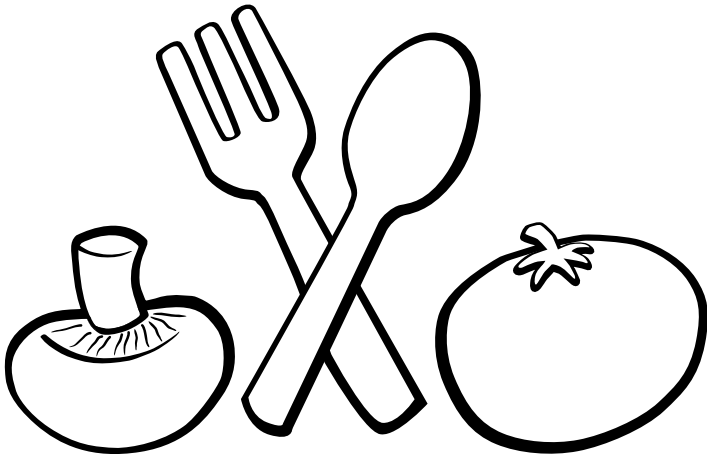
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• Drinks •

Simple Nonalcoholic Punch

2 cans of pink lemonade (use only 2 cans of water)

2 liters of Ginger-ale

1. Ahead of time freeze some Strawberries, Pineapple, Cherries in ice cube trays or in old margarine containers.
2. Mix lemonade and Ginger-ale.
3. Pour in a punch bowl and add frozen fruit.

Abstinence on the Beach

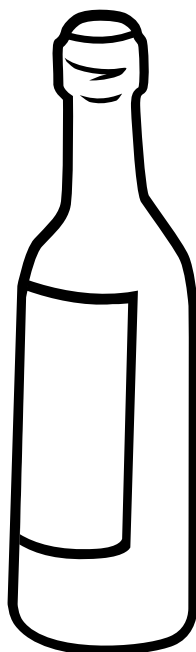
1 (12 oz.) can frozen concentrated grapefruit juice

1 (12 oz.) can frozen cranberry juice concentrate

$\frac{1}{4}$ cup coconut milk

9 cups cold water

1. In a 6 quart container, combine concentrated grapefruit juice, concentrated cranberry juice and water.
2. Put about 1 cup of juice and coconut milk in food processor or blender.
3. Blend until smooth and pour back into main juice mixture. Stir to incorporate.
4. Chill at least 2 hours. Serve in punch bowl or pitcher.



• Salad Dressing •

“Olive Garden” Italian Salad Dressing

$\frac{2}{3}$ cup water
1 $\frac{1}{2}$ tbsp. dry pectin
 $\frac{1}{2}$ cup white vinegar
 $\frac{1}{4}$ cup corn syrup
1 $\frac{1}{2}$ tsp. salt
1 tsp. lemon juice
 $\frac{1}{2}$ tsp. minced garlic (1 clove)
 $\frac{1}{4}$ tsp. dried parsley flakes
pinch of dried oregano
pinch of crushed red pepper flakes
 $\frac{1}{4}$ cup egg substitute
2 $\frac{1}{2}$ tbsp. grated Romano cheese

1. In a small saucepan, combine the water, the dry pectin, and whisk until the pectin is almost dissolved.
2. Add the remaining ingredients, except for the Romano cheese, and place the pan over medium heat. Stir often until the mixture begins to boil, then remove the pan from the heat. Cool for about 10 minutes.
3. Stir the Romano cheese into the thickened mixture.
4. Allow the mixture to cool thoroughly, then pour it into a sealed container and chill for at least 2 hours.

Makes approximately 1 $\frac{1}{3}$ cups.

• **Appetizers** •

Sun dried Tomato and Brie Dip

550 g wheel of Brie (you can buy one the same size as the opening of your dish and adjust the recipe as needed)

15-18 sun dried tomatoes (packed in oil)

2-3 cloves

garlic (medium to large cloves)

1 handful fresh parsley

Note: This recipe depends on the size of dish you will be using to serve it in. You need a dish that is microwave safe and can withstand the heat from melted cheese. This recipe will be based on a 550 g wheel of Brie.

1. Remove the top and side fungus of the Brie (leaving only the bottom covering on).
2. Pat some of the oil off the tomatoes between paper towels.
3. In a food processor, mix tomatoes, garlic and parsley. Blend into a paste.
4. Spread mixture over the Brie wheel.
5. When ready to serve, microwave on high until cheese is melted. Stir the top mixture and cheese occasionally as heating.
6. Serve with fresh baguette pieces.



Almond Swiss Cheese Dip

1 package Philly Cream Cheese™

1 1/2 cups grated swiss cheese

1 cup mayo

1/2 cup diced green onion

1/2 cup toasted almonds

1. Mix cream cheese to soften using a hand mixer.
2. Add in swiss cheese and mayo, mix together until blended.
3. Fold in onion and almonds.
4. Bake at 350 degrees until bubbly and brown at edges.
5. Serve with crackers (best with Bacon Dippers™).

Meatballs with Connie's Sauce

Meatball Recipe

- 1 1/2 lbs hamburger meat
- 2 eggs
- 2 cups crackers or bread crumbs
- 1 cup milk
- 1 tsp. garlic salt
- 2 tsp. soya sauce

1. Mix together all ingredients.
2. Shape into balls.
3. Bake at 350 degrees until cooked. Time will depend on the size of meatballs you shape. Test meatballs by cutting into one. Note: meatballs can also be cooked in the sauce as it is simmers.

Connie's Meatball Sauce

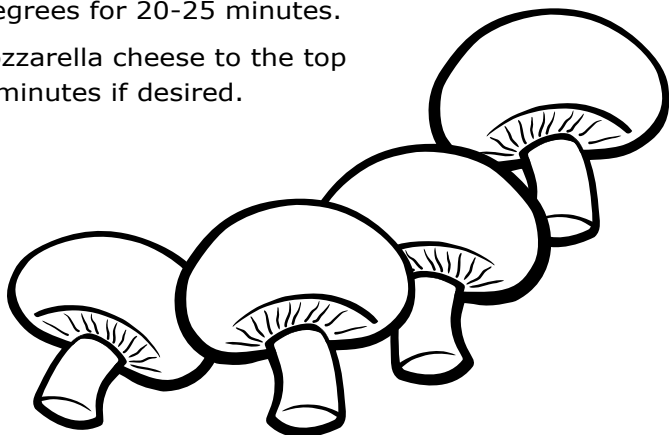
- 2 cups brown sugar
- 1 1/3 cups water
- 4 tbsp. soya sauce
- 4 tbsp. corn starch
- 1 cup vinegar
- 4 packages chicken bouillon

1. Mix dry ingredients together in sauce pan.
2. Slowly add liquids.
3. Cook stirring constantly until clear and thick.
4. Pour over meatballs and simmer together.

Karen's Mom's Stuffed Mushroom Caps

- 2 lbs large fresh mushrooms
- Chopped mushroom stems from above mushrooms
- $\frac{1}{2}$ cup Parmesan cheese
- $\frac{3}{4}$ cup bread crumbs
- $\frac{1}{2}$ cup grated onion
- 2 cloves garlic crushed
- 3 tbsp. parsley
- 1 tsp. salt
- 1 tsp. pepper
- $\frac{1}{2}$ tsp. oregano
- $\frac{3}{4}$ cup olive oil (do not substitute)
- $\frac{1}{4}$ cup mozzarella cheese grated

1. Clean mushrooms and remove the stems.
2. Put small amount of olive oil in bottom of glass dish (additional olive oil from what is listed above).
3. Finely chop stems.
4. Mix all ingredients, including the chopped stems, but not the caps.
5. Spoon into caps.
6. Bake at 350 degrees for 20-25 minutes.
7. Add grated mozzarella cheese to the top for the final 5 minutes if desired.



Feta Spinach Mushroom Caps

1/2 cup finely chopped onion
1 clove garlic minced or 1/4 tsp. powder (optional)
2 tsp. hard margarine (or butter)
10 oz. box of frozen spinach, thawed squeezed dry and finely chopped
Seasoned salt
Pepper, heavy sprinkle
1 cup crumbled feta cheese
1 tsp. parsley flakes
1/4 tsp. dried sweet basil
1/4 tsp. dried whole oregano
1 lb fresh medium mushrooms (about 40), cleaned stems removed

1. Saute onion and garlic in margarine in frying pan for about 3 minutes until onion is soft.
2. Add spinach, seasoned salt and pepper. Sauté for 3-4 minutes until spinach is tender. Drain.
3. Turn into medium bowl. Cool Completely.
4. Add cheese, parsley flakes, basil and oregano.
5. Stir.
6. Pack about 2 tsp. filling in each mushroom cap.
7. Arrange on ungreased baking sheet.
8. Bake, uncovered, in 450 degree oven for 6-8 minutes, until hot. To cook from frozen, bake for about 10 minutes until heated through.

Makes about 40 mushroom caps.



Mustard Ranch Drummettes

1 cup Ranch dressing

$\frac{1}{4}$ cup grainy mustard

1 tsp. mustard powder

3 lbs chicken drummettes (or whole wings, split in half tip discarded)

1 $\frac{1}{3}$ cups fine dry bread crumbs

1. Combine Ranch dressing, grainy mustard and mustard powder in a shallow dish.
2. Pour marinade over chicken.
3. Stir to coat.
4. Cover and allow to marinate in the refrigerator for several hours or overnight, stirring several times.
5. Roll chicken in bread crumbs until completely coated.
6. Discard marinade.
7. Arrange drummettes in a single layer on greased foil-lined baking sheet.
8. Bake, uncovered, in a 425 degree oven for 15 minutes.
9. Turn drummettes over on the baking sheet.
10. Bake for about 15 minutes until brown and crispy.

Make 24 drummettes or 36 wing pieces.

Cranberry Feta Pinwheels

1 (8 oz.) package reduced fat cream cheese, softened
1 cup crumbled feta cheese
 $\frac{1}{4}$ cup chopped green onions
1 (6 oz.) package dried cranberries
4 (10 inch) flour tortillas

1. In a small bowl combine the cream cheese, feta cheese and onions.
2. Stir in the cranberries.
3. Spread about $\frac{1}{2}$ cup mixture over each tortilla and roll up tightly.
4. Wrap with plastic wrap and refrigerate for at least 1 hour.
5. Cut each roll into 10 slices.

Makes 40 appetizers.

“Lone Star” Original Salsa

(aka Chop House Salsa)

- 3 1/2 cups chopped cilantro
- 300 fl. oz crushed tomatoes
- 300 fl. oz fresh diced tomatoes
- 100 fl. oz diced onion
- 2 1/2 cups fresh chopped jalapenos*
- 3/4 cup garlic salt
- 1/2 cup salt
- 1 cup vegetable oil

*always taste the heat in the jalapenos and adjust accordingly.

1. Mix all ingredients together and serve!

Makes 20 quarts.

Quick and Easy Three Layer Nacho Dip

- 1 small tube sour cream
- 1 cup mayonnaise
- 1 jar Tostitos™ Salsa
- 1 1/2 cups grated cheddar cheese

1. Mix sour cream and mayo and spread in the bottom of a serving dish (9 inch pie plate works great).
2. Spread salsa on top of sour cream and mayo as second layer.
3. Spread cheese on the top as the third layer.
4. Serve with Nacho chips.

Shrimp and Cocktail Sauce

- 1 bag PC medium cooked and peeled shrimp, frozen
- 1 jar Hornes Cocktail Sauce (available at LOEB stores)

1. Thaw shrimp overnight in refrigerator or place frozen shrimp in a strainer and rinse for 3-5 minutes under cold water.
2. Place thawed shrimp on serving dish with small bowl of cocktail sauce in centre.

NOTE: It is also appropriate to provide an empty dish for your guests to place "shrimp asses" (a.k.a. tails) in. You can also try throwing shrimp asses in a bush in an attempt to grow a shrimp tree (please let us know if this actually works for anyone!)

B's Bean Salad

19 oz. can kidney beans

19 oz. can green beans

19 oz. can yellow beans

Additional cans of beans as desired

(black-eyed peas, chick peas, white kidney beans, etc.)

1 green pepper, chopped

$\frac{1}{2}$ cup sliced onion

$\frac{1}{2}$ cup celery, chopped

Dressing:

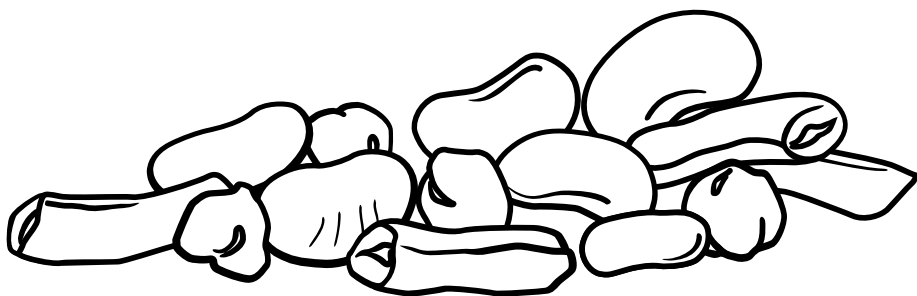
$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup oil

1 tsp. salt

$\frac{1}{2}$ tbsp. worcestershire sauce

1. Mix sugar, oil, salt and worcestershire sauce.
2. Add beans, onion, green pepper, celery and onion.
3. Marinate at least overnight, or 1-3 days.



• **Desserts** •

Old-World Raspberry Bars

2 1/4 cup all purpose flour
1 cup sugar
1 cup chopped pecans
1 cup butter or margarine, softened
1 egg
10 oz jar raspberry preserves (or your favourite flavour preserves)

1. Heat oven to 350.
2. In large mixer bowl combine all ingredients except raspberry preserves.
3. Beat at low speed, scraping bowl often, until well mixed (2-3 minutes).
4. Reserve 1 1/2 cups mixture; set aside.
5. Press remaining mixture into greased 8 inch square baking pan; spread preserves to within 1/2 inch from edge.
6. Crumble reserved 1 1/2 cups mixture over preserves.
7. Bake for 40 to 50 minutes or until lightly browned.
8. Cool completely; cut into bars.

“Best Ever” Brownies

Brownies

- 1/2 cup butter or margarine
- 1 cup sugar
- 1 tsp. vanilla extract
- 2 eggs
- 1/2 cup all-purpose flour
- 1/3 cup Cocoa
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup chopped nuts (optional)

1. Stir together butter, sugar, and vanilla in large bowl.
2. Add eggs; beat well.
3. Combine flour, cocoa, baking powder and salt; gradually add to butter mixture, beat until well blended. Stir in nuts.
4. Spread in greased 9 inch square pan and bake 20-25 minutes at 350 degrees or until brownies begin to pull away from sides of pan.
5. Cool; frost with Creamy Brownie Frosting.

Creamy Brownie Frosting

- 3 tbsp. butter or margarine, softened
- 3 tbsp. Hershey's Cocoa
- 1 tbsp. light corn syrup or honey
- 1/2 tbsp. vanilla extract
- 1 cup powdered sugar
- 1-2 tbsp. milk

1. Beat butter, cocoa, corn syrup, and vanilla.
2. Add powdered sugar and milk; beat until spreadable.

Pumpkin Spice Cookies

- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/2 cup (packed) golden brown sugar
- 1/2 cup sugar
- 1 large egg
- 2 tbsp. pure maple syrup
- 1 cup canned solid pack pumpkin
- 1 tsp. grated orange peel
- 1 tsp. maple extract
- 2 tsp. ground cinnamon
- 1/2 tsp. ground allspice
- 2 cups all purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 cup raisins

1. Preheat oven to 350 degrees.
2. Butter heavy large baking sheets.
3. Beat first 5 ingredients in large bowl until well blended.
4. Add pumpkin, orange peel, maple extract, cinnamon and allspice and beat to blend.
5. Mix flour, baking soda and salt in small bowl.
6. Add to pumpkin mixture and beat just until combined.
7. Mix in raisins.
8. Drop batter by rounded tablespoonfuls onto prepared baking sheets. Bake cookies until edges are golden brown and centers are firm to touch, about 10 minutes.
9. Transfer to racks and cool.

See next page >

10. Drizzle Orange Glaze over cookies (below).
 11. Let stand until glaze sets, about 30 minutes.
- Makes about 4 dozen.

Note: These cookies can be prepared up to 1 day ahead. Store between sheets of waxed paper in airtight containers at room temperature.

Orange Glaze

- 2 cups powdered sugar
- 4 tbsp. orange juice
- 1 tsp. lemon juice
- 1 tsp. grated orange rind

1. Combine sugar, orange juice, lemon juice and orange rind.
2. Stir thoroughly to blend.
3. Spoon glaze over cooled cookies and serve.

Karen's Cereal Peanut Butter Balls

- 1 1/2 cups peanut butter
- 1 cup corn syrup
- 1 cup sugar
- 4 cups rice crisp cereal

1. Mix together all ingredients.
2. Roll into 1" balls.
3. Store in covered in fridge.

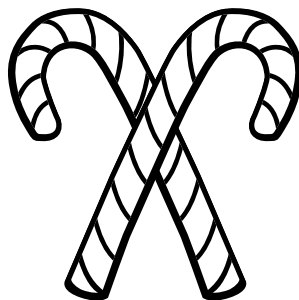
Makes about 6 dozen.

Suzanne's Peppermint Bark

- Merkins™ melting chocolate wafers
- Crushed candy canes

1. Place the chocolate wafers into a double-boiler, melt down then mix in the crushed candy canes.
2. Pour onto a flat tray with wax paper on it. It doesn't matter how thick or thin the chocolate is, that's up to you!
3. Cool the tray in the fridge. Once hard, break into pieces and serve.

Serves a whole Bunch.



Individual Cheese Cakes

$\frac{3}{4}$ cup sugar

2 large package Philly Cream Cheese

2 eggs

1 tsp. vanilla

1 package/box vanilla cookie discs

1 pack small or med. cupcake shells

Your favourite pie filling

1. Cream together sugar and cream cheese.
2. Blend eggs and vanilla with sugar and cream cheese.
3. Place one cookie in each in cupcake shell.
4. Top each cookie with 1 tbsp. of cream cheese mixture.
5. Bake at 350 degrees for 12-15 minutes.
6. Prior to serving, top with favorite pie filling or you can freeze un-topped cheese cakes (once baked and cooled) to serve from frozen. Simply thaw completely and top with pie filling.

Sandi's Mom's Chocolate Macaroons

3 cups quick cooking oats

1 cup coconut

6 tbsp. cocoa (I add a bit more)

A pinch of salt

2 cups sugar

1/2 cup butter (or hard Margarine)

1/2 cup milk (regular or evaporated)

1/2 tsp. vanilla extract

1. Mix together in large bowl the oats, coconut, cocoa and salt.
2. In a medium size saucepan combine sugar, butter, milk.
3. Cook the above 3 ingredients on medium heat, stirring fairly often until mixture melts and boils for 1 minute.
4. Remove from heat and add vanilla.
5. Pour over dry ingredients in bowl.
6. Cool just a little bit as mixture will harden if left too long.
7. Scoop out teaspoon or larger sized portions onto a waxed paper lined cookie sheet.
8. Cool.

Makes about three dozen, depending on size.

Jeff's Easy Creamy Devil's Food Cake

- 1 Package Duncan Hines™ Devil's Food Cake Mix
- 2 Cups Whipping Cream
- 1/2 Cup Granulated Sugar
- 1/4 Cup Cocoa
- 3 Skor™ Chocolate Bars

1. Prepare the Devil's Food cake according to directions, using the 'light tasting recipe' (2 eggs and 1 1/2 cups water instead of 3 eggs, 1/3 cup water and 1/2 cup oil).
 2. Cook in two 9 inch round cake pans. Cool cakes and cut each cake into 2 layers.
 3. Combine whipping cream, sugar and cocoa.
 4. Chill mixture, beaters and bowl.
 5. Whip cream, sugar and cocoa until it's stiff (or until you are).
 6. Crush one Skor™ bar into small pieces and grate two Skor bars with a cheese grater. Fold grated and crushed Skor™ bits into the whipping cream mixture, withholding a small amount of each to use as topping.
 7. Spread the mixture in between layers to create a four-layer cake. Spread mixture on top and sprinkle remaining Skor™ pieces on top. Optional: Decorate with other chocolate or Skor Bites™.
 8. Chill until serving.
- Serves 8-12.



Oatmeal Chocolate Chip Cookies

2 cups butter or margarine, softened
2 cups sugar
2 cups packed brown sugar
4 eggs
2 tsp vanilla extract
6 cups quick cooking oats
3 cups flour
2 tsp baking soda
1 tsp salt
2 cups (12 oz) semisweet chocolate chips

1. Cream butter, sugars, eggs and vanilla. The amount of sugar can be reduced by $\frac{1}{2}$ cup if desired.
2. Combine oats, flour, baking soda and salt; stir into creamed mixture. For a healthier choice, use $1\frac{1}{2}$ cups all purpose flour and $1\frac{1}{2}$ cups whole wheat flour.
3. Add chocolate chips and mix well. You can also substitute 1 cup chocolate chips and 1 cup pecans, or any combination of raisins, pecans and chocolate chips.
4. Chill dough for 1 hour or until firm.
5. Roll dough into $1\frac{1}{2}$ inch balls (2 tbsp/cookie); place on ungreased cookie sheets.
6. Bake at 350 for 11-13 minutes or until lightly browned.

Makes about 7 dozen cookies.

Note:

Balls freeze well and can be baked from frozen at 350 for 15 minutes.

Joelle's Luscious Chocolate Truffles

1 pkg (12 oz./2 cups) semisweet chocolate chips

2 tbsp. stick margarine or butter

$\frac{1}{4}$ cup heavy whipping cream

2 tbsp. liqueur, if desired

1 tbsp. shortening

Finely chopped nuts, if desired

$\frac{1}{4}$ cup powdered sugar, if desired

$\frac{1}{2}$ tsp. milk, if desired

1. Line cookie sheet with aluminum foil.
2. Melt 1 cup of the chocolate chips in heavy 2 quart saucepan over low heat, stirring constantly; remove from heat. Stir in margarine. Stir in whipping cream and liqueur. Refrigerate 10 to 15 minutes, stirring frequently, just until thick enough to hold a shape.
3. Drop mixture by teaspoonfuls onto cookie sheet. Shape into balls (If mixture is too sticky, refrigerate until firm enough to hold shape.) Freeze 30 minutes.
4. Heat shortening and remaining 1 cup chocolate chips over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Dip truffles, one at a time, into chocolate. Return to aluminum foil-covered cookie sheet. Immediately sprinkle some of the truffles with finely chopped nuts. Refrigerate about 10 minutes or until coating is set.
5. Drizzle some of the truffles with a mixture of $\frac{1}{4}$ cup powdered sugar and $\frac{1}{2}$ teaspoon milk. Refrigerate just until set. Serve at room temperature. Store truffles in air tight container.

Makes approximately 15 candies.

Chocolate Peanut Butter Cookies

1 1/2 cups packed brown sugar
1 cup peanut butter
3/4 cup margarine
1/3 cup water
1 egg
1 tsp. vanilla
3 cups uncooked oats
1 1/2 cups all-purpose flour
1/2 tsp. baking soda
1 1/2 cups chocolate chips
4 tsp. vegetable shortening

1. Preheat oven to 350 degrees.
2. Beat together brown sugar, peanut butter, and margarine until light and fluffy.
3. Blend in water, egg and vanilla.
4. Add combined dry ingredients. Mix well.
5. Shape dough into one inch balls. Place on ungreased cookie sheet, flatten to 1/4 in thickness with bottom of glass dipped in sugar.
6. Bake 8-10 minutes or until edges are golden brown. Cool completely.
7. In heavy saucepan over low heat, melt chocolate and shortening, stir until smooth.
8. Top each cookie with 1/2 tsp. of melted chocolate; sprinkle with chopped nuts.
9. Chill until set.

Chocolate Cherry Brownies

16 oz. Maraschino cherries
2/3 cup margarine
1 cup chocolate chips
1 cup sugar
1 tsp. vanilla
2 eggs, beaten
1 1/4 cups all-purpose flour
3/4 cup uncooked oats
1 tsp. baking powder
1/4 tsp. salt
1/2 cup chopped nuts
2 tsp. vegetable shortening

1. Preheat oven to 350 degrees.
2. Drain cherries, keep twelve aside, chop remainder.
3. In a large saucepan, melt margarine and chocolate over low heat, stir until melted.
4. Remove from heat and cool slightly.
5. Add sugar, vanilla and eggs.
6. Stir in combined dry ingredients, chopped cherries and nuts.
7. Spread into greased 8x8" glass baking pan.
8. Bake 25-35 minutes or until sides of brownies pull away from side of pan.
9. Cool completely.
10. Cut the twelve cherries in half, and place on top of the brownies.
11. In a heavy saucepan over low heat, melt remaining chocolate and shortening. Stir until smooth.
12. Drizzle over brownies.
13. Cut into 16 to 25 pieces. Store in an airtight container.

Acknowledgements

We would like to offer our thanks to everyone who contributed recipes for this recipe book and for Jeffco events through the years.

Special thanks to the following people for passing on their treasured recipes to use in this book:

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Elaine Bornn

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