



Happy New Year from [White Pine Wealth Management](#)! The holidays are over and we're hunkering down these days. The snow is cold, the fire is warm, and the hot chocolate is covered in whipped cream. But when cabin fever starts to set in, we like to get out there and enjoy all the great [activities](#) Maine has to offer. [Skiing](#) isn't the only thing we do up in these parts. We've compiled a list of resources, ideas, and team favorites to keep you busy all winter long.

[White Pine Wealth Management](#) wishes you a fruitful and happy 2020!

#### EVENTS

[Senior Week at Sunday River](#) – Bethel: January 27<sup>th</sup> through January 31<sup>st</sup>

[New England Pond Hockey Festival](#) – Rangeley: January 31<sup>st</sup> through February 2<sup>nd</sup>

[Winter Carnival](#) – Maine Audubon, Falmouth: February 15<sup>th</sup>

[Maine Brewer's Guild Winter Session](#) – Thompson's Point, Portland: February 29<sup>th</sup>

[Maine Audubon](#) – Falmouth, Maine

[2020 Maine Flower Show](#) – Thompson’s Point, Portland: March 25<sup>th</sup> to March 29<sup>th</sup> (*Technically* spring, but we Mainers know better.)

## ACTIVITIES

[Joanne Fabrics Classes](#) – Classes for a variety of crafts, ages, and skill levels. Learn to knit, sew, decorate pastries, and more.

[Ice Skating Rinks](#) – Indoor or outdoor, lace up your blades and get out there!

[Snowshoeing](#) – Discover the beauty and solitude of Maine’s landscape where less adventurous folks dare not tread. Learn how [here](#).

[Muse Paint Bar](#) – Channel your inner Wyeth and paint a [Portland Museum of Art](#)-worthy masterpiece.

[Sledding](#) – Gravity and snow come together for low-tech fun the whole family can enjoy!

[Get Outdoors](#) – There are tons of Discovery Courses and events available through LL Bean, many of them entirely free.

[Maine Huts & Trails](#) – Explore Maine and discover something new.

## FOOD AND ACCOMMODATIONS

[Après Ski](#) – After hauling skis, tripping over boots, warming frozen fingers, and standing in chair lines, the best part of every ski day might just be found off the slopes.

[Getaways](#) – [Three-day weekends](#) and school breaks are a great time to get away, especially when you don’t have to go far.

[Maine Maple Sunday](#) – Sunday, March 22<sup>nd</sup> – Anyone who grew up in Maine remembers school trips to a local sugar shack to pour fresh maple syrup on snow. Maine Maple

Sunday is a great way to experience a quintessential New England tradition. Life is sweet.

[Maine Restaurant Week](#) – March 1<sup>st</sup> – 12<sup>th</sup> – Perhaps our least tourist-populated month, take this opportunity to try that restaurant you’ve been wanting to visit when “folks from away” aren’t packing the place.

## TEAM FAVORITES

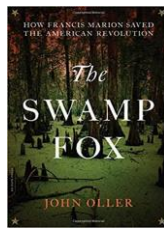
Everyone has different ways of enjoying (or enduring!) the Maine winters. From places to go to products we swear by, we’ve compiled a list of team member favorites for getting the most out of our longest season.

Gibson Wilkes – Needles up! [Mother of Purl Yarn Shop](#)

Melissa Duffy – [Ice skating in Yarmouth - a truly Rockwellian scene.](#)

Grey Terry – Better than working out at the gym – [Pineland Farms Cross Country Skiing](#)

Paige Batchelder – All they’re cracked up to be – [LL Bean Wicked Good Slippers](#)



Matt Emery – Enjoy something to read with your [coffee](#) on a snowy day.

Mary Beth Malone - Enjoy a taste of a great local brew. <http://mainer.co/portland-maine-brewery-map/>

Teri Conley – Not your mainstream movies – [PMA Films](#)

Kellie Myles – Mom’s Sausage Soup



- 1 - 1 1/2 lbs. Sausage out of casing (I use 1/2 sweet and 1/2 hot). Bow Street Market in Freeport has great bulk sausage!
- 1 Large onion chopped (I love the sweetness of Vidalia onions)
- 2T Olive oil
- 2T Butter
- 1 28oz can petite diced tomatoes w/Italian seasoning
- 1 14.5oz can petite diced tomatoes w/Italian seasoning
- 28ozs Beef Bouillon (I always use more, adding more as the soup progresses, maybe 42 ozs.)
- 24ozs V8 original juice
- 2-3 Small Italian Eggplants or 1-2 large globe eggplants
- 2C Medium or large diced carrots, whichever you prefer
- 2C Diced celery
- 4 cloves Garlic finely chopped, or 4 teaspoons of crushed garlic from the jar.
- 1 tsp Salt
- 1 tsp Sugar
- 1/2 tsp Pepper

1/2 tsp          Nutmeg

4T                Fresh Parsley (2T dried)

1-2 C            Ditalini or Elbow macaroni (I put 1C of pasta in the soup and serve the rest in a separate bowl). This way the broth is not totally absorbed into the pasta.

Fresh grated parmesan cheese!

In a deep kettle heat oil and butter on med heat. Brown sausage and onion. Stir until all pinkness is gone. Add tomatoes, beef broth, V8, eggplant, garlic, carrots, celery, salt, pepper, sugar, and nutmeg.

Cover and simmer 45 mins. Add pasta and parsley, cook 10 mins more. (Depending on the type of pasta used) Serve with fresh grated parmesan cheese.

## DOWN TO BUSINESS

We spend most of our time off the slopes and in the office. We want you to be aware of a couple important things that may pertain to you.

[The Secure Act](#): How does it affect you?

[2019 Tax Documents](#): Information on mailings, deadlines, and timeframes.

[White Pine Wealth Management](#) wants to wish you a warm, fun, and [safe](#)

Maine Winter 2020.

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