Sisters salutes...

• Tennise Thornton wrote:

"Thank you to Bi-Mart pharmacy staff for filling a record number of prescriptions over the last month! Most employees are working overtime each week to fill the demand. Thank you also to the pharmacy manager's wife for making personal face masks for everyone.'

• Kris Calvin wrote:

"Thank you to Hayden Homes' excavation contractor Rickabaugh Construction, who recently used their heavy duty compaction roller to help maintain the Tollgate to Sisters High School trail.

"Last spring, the Sisters Trails Alliance led the effort to rehabilitate the trail with a compactible fine aggregate material that provides

Your Pharmacy of Choice TO COURTESY TENNISE THORNTON

access by wheelchairs and narrow-tired road bikes. Like all porous trail surfaces, heavy rains or melting snow coupled with heavy use can compromise surface quality of well-loved trails.

"The Sisters Trails Alliance has a network of volunteers dedicated to maintaining the quality and safety of many trails around Sisters."

COOKING: Prepare large batches of soup and freeze for future meals

Continued from page 4

bigger batches of your dishes, and then freeze them. You've done most of the work up front and can reheat meals as the week progresses. A few of the meals you can freeze are healthy stuffed peppers, homemade chicken or beef soup, homemade banana bread or any breads for that matter.

If you have kids that are home from school right now,

teaching them some cooking and baking basics can help give them a greater appreciation of the culinary arts. And on a more practical level, it can also make them less-picky eaters. Get kids involved in baking bread, cooking an egg, or creating a homemade salad dressing - then, search the Internet to discover the science behind why ingredients change when they are combined, heated, or blended.

In case you're clueless in the kitchen during this era of coronavirus, here is a healthy comfort food recipe that you can freeze in batches:



- 1 pound boneless, skinless chicken breasts
- 1 pound boneless, skinless chicken thighs Salt and pepper
- 1 shallot, diced
- 3 carrots, peeled and diced
- 1 zucchini, chopped
- 1 yellow squash, chopped
- 2 cloves garlic, minced
- 1/2 teaspoon dried thyme

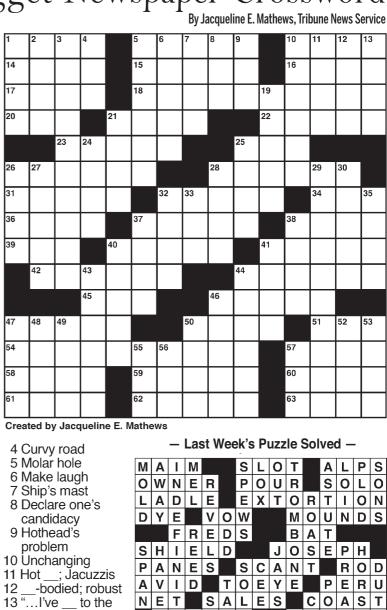
The Nugget Newspaper Crossword

ACROSS 1 "The buck stops 5 Isle of ; resort near Naples 10 Take a ____ at; try Brothers; 14 1950s quartet 15 Frenchman's love 16 Hollow cylinder 17 Tells tall tales 18 Open to attack 20 "The __ Gray Mare" 21 Shine's partner, in phrase 22 Actor Buddy 23 Come together 25 Actor Kilmer 26 Appease 28 Not roundabout 31 Fully alert 32 Arctic floaters 34 Corn unit 36 Head. humorously 37 Actress Sally 38 Tasty cheese served with crackers 39 "Roses __ red, violets.. 40 Blacksmith's

- furnace
- 41 Recipe verb 42 Albert and Van Halen
- 44 Is skeptical about 45 McMahon &
- Marinaro
- 46 Check recipient 47 Social blunder
- 50 Male offspring
- 51 Dieter's concern:
- abbr.
- 54 Starry-eyed
- 57 Movable window
- shutter part
- 58 Work the land 59 Extinguish a fire
- 60 Graceful dance
- 61 Actress Daly
- 62 Possessed
- 63 Acting award

DOWN 1 Ring of light

2 Actor Jannings 3 Taught to think differently



H U G E E A R L ONES DAYS

ENLACE

mountaintop...'

(MLK)

19 Backsides

21 Abundant

brand

25 Competed

26 Piggyback ride

giver, often

29 Part of the brain

33 Piece of chicken

30 Contaminate

32 Evergreens

35 Communists

37 Enemies

38 Depressed

40 ___ Castro

_ out; distribute

27 In the know

28

This Week's Crossword Sponsors

24 Athletic shoe

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NEGATE

RUT

COOPERATE

- 41 Eton students 43 Malign; vilify 44 Waltzed 46 Coolness under pressure 47 Present late and a 48 "_
- dollar short" 49 Non-flowering plant
- 52 Soothing ointment 53 Here to permanent 55 "Do as I say, not

50 Astonish

as 56 Piglet's ma

S U R R E Y

ESSALL

ERNIE

DOGMA

BEAD

RISER

57 "Murder, _ Wrote"



1/2 teaspoon dried oregano 10 cups chicken broth 2 bay leaves



1 15-oz. can cannellini beans, drained and rinsed

1 sprig rosemary

Heat one tablespoon olive oil in a Dutch oven over medium heat. Season chicken with salt and pepper, to taste. Add chicken to Dutch oven in small batches and brown well on both sides; set aside in bowl.

Add remaining one tablespoon oil to Dutch oven. Add carrots, onion, zucchini, squash and garlic, and cook on medium high stirring frequently until browned, about three minutes. Stir in thyme and oregano until fragrant, about one minute.

Whisk in chicken stock and bay leaves; bring to a boil. Stir in cannellini beans, rosemary, and chicken. Reduce heat and simmer about 20 minutes until chicken is cooked through.



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