



Berkshire Hathaway Home Services
Northwest Real Estate Netarts Bay, OR
Pam Zielinski Principal
 Mobile **503.880.8034** Broker
HOMES BY THE WATER



www.PamZielinski.com



OCEANVIEW ESTATE. Beautiful midcentury home plus 3 rental units. 3-car garage. 3 building lots and dividable main lot. Secluded setting in the trees. Oceanside MLS 19-565 **\$1,325,000**



DRAMATIC & SWEEPING ocean view panorama. View deck off the master suite & also off living/dining area. Immaculate & inviting. Oceanside MLS 19041954 **\$509,000**



AFFORDABLE GEM! Decks on all 3 levels look out to a beautiful green wall of trees. Upscale interiors. Elevator. Beach access without crossing the highway. Oceanside MLS 19521074 **\$325,000**



BEAUTIFUL OCEAN VIEWS. High at head of beach trail. Light, bright modern architecture with soaring ceilings. Detached & separate from other units. Oceanside MLS 19259642 **\$319,500**

UPCOMING EVENTS

JANUARY 18-19
 Artistry in
 Wood Show

FEBRUARY 7-8
 Dwight
 Yoakam

FEBRUARY 8
 Cupid's Arrow
 Fun Run

FEBRUARY 8-17
 Antique &
 Collectibles Week

Visit ExploreLincolnCity.com for details

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**FRESH PACIFIC
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\$6.99
 lb

**FRESH PACIFIC
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 DUNGENESS CRAB**



\$8.99
 lb

Prices good through Jan 7; fresh items subject to availability



Quinoa Salad with Roasted Vegetables



Ingredients

1 carrot, peeled and sliced into 1/4- inch pieces
 2 medium beets, peeled and chopped
 1 medium leek cut in half lengthwise, sliced
 1 small sweet potato, peeled and chopped
 1 small red onion, chopped into 1/2- inch pieces
 1 teaspoon dried tarragon
 1/2 cup quinoa
 1 cup water

Dressing

1 1/2 Tablespoons olive oil
 1 1/2 Tablespoons white wine vinegar
 1 1/2 Tablespoons orange juice
 1 teaspoon orange zest
 Salt to taste
 Freshly ground pepper to taste

Directions

Preheat oven to 450 degrees F. Lightly coat large baking sheet with cooking spray. Prepare dressing in small bowl by whisking together oil, vinegar, orange juice, zest, salt and pepper.

Arrange carrot, beets, leek, sweet potato and onion in single layer on baking sheet. Sprinkle with tarragon. Drizzle 1 1/2 tablespoons of dressing over vegetables. Bake 30 to 35 minutes, stirring occasionally.

While vegetables are roasting, rinse quinoa (in fine mesh sieve) under cold running water; drain. In saucepan, place quinoa and 1 cup water; bring to boil. Reduce heat to low and cook, covered for 12 to 15 minutes or until water is absorbed and quinoa is translucent. Transfer to large bowl and let cool. When vegetables are tender, remove from oven and let cool to room temperature. Add vegetables to quinoa. Toss with remaining dressing. Serve immediately or cover and refrigerate.

