

SWIM **LIFT**

RUN **PLAY**

PARKS & RECREATION
LINCOLN CITY

OPEN TO THE PUBLIC!

LINCOLN CITY COMMUNITY CENTER
2150 NE OAR PLACE • 541-994-2131
WWW.LINCOLNCITY.ORG/COMMUNITYCENTER

NOW PLAYING

LINCOLN COUNTY AREA EVENTS

- Newport Performing Arts Center: RED OCTOPUS THEATRE CO. - "DOUBT: A PARABLE," MET LIVE IN HD - "MADAMA BUTTERFLY" & "AKHNATEN," OMTA ENSEMBLE FESTIVAL
- Newport Visual Arts Center: NYE BEACH BANNER AUCTION 2019
- Lincoln City Cultural Center: THEATRE WEST - "DEATH TRAP," RONA, CAPPELLA ROMANA - KASTALSKY "REQUIEM"
- Yachats Underground: SWEET & JUICY
- Yachats Commons: YACHATS CELTIC MUSIC FESTIVAL 2019
- Newport Public Library: LITERARY FLICKS - "TRUE GRIT"



OREGON COAST COUNCIL FOR THE ARTS
CELEBRATING 40 YEARS

More online at coastarts.org

Kenny's Beachside
IGA
Seafood Grocery
Since 1941

BEACHSIDE SPIRITS
LIQUOR-BEER-WINE

Natural Organic Wellness
For today's healthy lifestyle

NORTH Lincoln City, Oregon SOUTH
2429 NW Hwy 101 Since 1941 4845 SW Hwy 101
541-994-3031 kennysiga.com 541-996-2301

Holiday Market & Craft Fair

Handcrafted Holidays

Saturday, November 16th & 30th

10am - 3pm

Inside the Lincoln City Community Center
2150 NE Oar Place, Lincoln City, OR 97367
Behind Barnacle Bill's Seafood Market

Brought to you by Oregon Coast Artisans Market

LARGE SHRIMP COOKED AND PEELED
\$9.99_{lb}

FRESH PACIFIC 1 LB CONTAINERS DUNGENESS CRAB MEAT
\$31.99_{lb}

SAVE \$8.00/LB FREEZE SOME FOR THE HOLIDAYS!!

Prices good through 11/12; fresh items subject to availability

THANKSGIVING at Spyglass Otter Crest

Located Between Cape Foulweather & Devils Punchbowl at The Inn at Otter Crest

Gobble Gobble Gobble!

Join us for our **THANKSGIVING BUFFET** With Turkey, Roast Beast and all the fixin's

Two Seatings 2pm and 4pm RSVP required
\$45 per person, 12 and under 1/2 price

[f](https://www.facebook.com/spyglassottercrest) [i](https://www.instagram.com/spyglassottercrest) [t](https://www.tumblr.com/spyglassottercrest) @spyglassottercrest

541-614-4189 • rsvp@spyglass.restaurant

IGA Roasted Autumn Vegetables

Ingredients

- 1 Tablespoon olive oil
- 1 Tablespoon white wine vinegar
- 1 orange; zest/grate to measure 1 tsp zest, then cut orange in half and juice to measure
- 1 Tbsp juice
- Salt to taste
- Freshly ground pepper to taste
- 1 carrot sliced into 1/4-inch pieces
- 2 medium beets, peeled and chopped into 1/2-inch pieces
- 1 medium leek thinly sliced
- 1 small sweet potato, peeled and chopped
- 1 small red onion, chopped
- 1 teaspoon dried tarragon

Directions

Preheat oven to 450 degrees F

Lightly coat large baking sheet with cooking spray.

In a small bowl whisk together oil, vinegar, orange zest, orange juice, salt and pepper.

Arrange carrot, beets, leek, sweet potato and onion in single layer on baking sheet. Sprinkle with tarragon. Drizzle oil and vinegar mixture over vegetables. Bake 30 to 35 minutes, stirring occasionally.

When vegetables are tender, remove from oven and serve immediately.