



Music is INSTRUMENTAL FUNRAISER 2020



\$35

FRIDAY, FEBRUARY 21
DOORS OPEN AT 7:00 P.M.

Taft High School Jazz Band
Kate Morrison & David Captein



SATURDAY, FEBRUARY 22

DOORS OPEN AT 5:00 P.M.
Silent Auction • Live Auction,

with Auctioneer Patrick Alexander

3 Leg Torso to perform • Heavy hors d'oeuvres



\$95

Tickets for
both nights:

\$115

Buy Tickets:
<https://musicisinstrumental.net>
Both events held at Salishan Resort

Music is Instrumental (MII), a grassroots organization, is implementing innovative ways to keep music education within reach of all K-12 students and music echoing up and down the halls of Lincoln City schools - a sound absent from many other schools across the state due to budget cuts.

A nonprofit organization, MII was founded in November 2018 with the mission of ensuring that all children have access to quality music education, performances and instruments. Swinging into action at the end of a five-year Oregon Community Foundation (OCF) grant, which fueled the city's Studio to School program, MII visionaries teamed with local educators to not only sustain this effort, but to expand it.

As a result, this year 1,400 students will benefit from music education and exposure to a variety of music genres. In fact, music education is now required for all elementary school students at Oceanlake and Taft elementary schools, and is a popular elective for older students at Taft 7-12 High School. In addition, the OCF has awarded MII a grant to expand music education into Waldport Middle School under the direction of Principal Amy Skirvin and music teacher Tim Chase.

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**MEDIUM SIZE DELICATE
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**FRESH PACIFIC
DOVER SOLE FILLET**

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Prices good through Jan 14; fresh items subject to availability

**Easy Fettuccine with Smoked Salmon,
Peas and Toasted Pecans**

Recipe

Ingredients

4 ounces cream cheese
4 Tablespoons (1/2 stick) butter
1 Tablespoon minced garlic
1 can (12 oz.) evaporated milk
1/2 teaspoon black pepper

1/4 teaspoon salt
1 cup finely grated Parmigiano Reggiano, divided
1 pound fettuccine
1 cup frozen petite peas
3 ounces smoked salmon, chopped
1-1/2 cups toasted pecan halves

Directions

In the top of a double boiler (or a large bowl set over a simmering pot of water), combine cream cheese and butter. Heat to melt, stirring occasionally. Add garlic and whisk mixture until blended. Whisk in evaporated milk, pepper, and salt until blended. Stir in 1/2 cup Parmigiano cheese and set aside.

Cook fettuccine in salted water according to package directions. During the last two minutes of cooking, add peas to boiling pasta water in pot. Drain fettuccine and peas; toss with reserved sauce. Add half the salmon and pecans, mixing gently. Serve immediately, topping each portion with a sprinkling of remaining salmon and pecans.

For a special touch, add a generous sprinkling of chopped parsley when serving this dish to brighten the rich taste of pecans and smoked salmon.