

UPCOMING EVENTS

FEBRUARY 8-17

Antique & Collectibles Week

FEBRUARY 14

Valentine's Dance

FEBRUARY 8

Cupid's Arrow Fun Run

FEBRUARY 15

Beachcombing Explorience

Visit ExploreLincolnCity.com for details

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\$14.99
lb

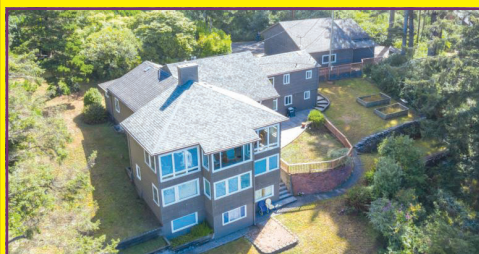
Prices good through Feb 4 ; fresh items subject to availability



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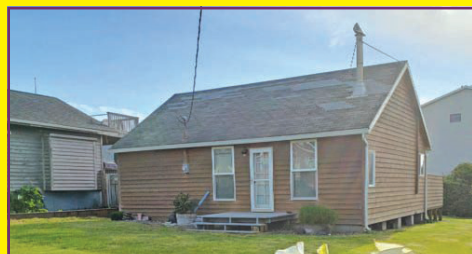
SECLUDED OCEANVIEW ESTATE. Rare opportunity to invest in .94 acre dividable parcel with a beautiful midcentury home plus 3 rental units. Detached 3-car garage. Also includes 3 building lots. Oceanside MLS 29-565 **\$1,325,000**



SALE PENDING
DAZZLING OCEANVIEW. Brilliantly remodeled interiors show off sleek contemporary architecture. Light & airy with many windows bringing the outside in. Private setting. Oceanside MLS 19-559 **\$349,000**



CONTEMPORARY OCEANVIEW BEACH COTTAGE. 2-story vaulted ceiling. Large open living area includes alcove for guest sleeping & spacious kitchen/eating area. Ext. maint. included. Oceanside MLS 19-734 **\$315,000**



STEPS TO LONG SANDY BEACH. Ocean view, huge private deck, cozy cabin with certified woodstove, level yard. 2 bedrooms. Beachcombing, fishing, canoeing/kayaking, hiking. Cape Meares MLS 19-236 **\$299,000**



Creole Rockfish



Ingredients

2 pounds fresh or frozen rockfish fillets	1/2 cup diced green pepper
6 Tablespoons teriyaki Sauce, divided	1/2 cup diced onion
4 Tablespoons lemon juice, divided	1/4 teaspoon Tabasco pepper sauce
1 Tablespoon vegetable oil	1 cup diced tomatoes
1/2 cup diced celery	

Directions

Preheat oven to 350 degrees F. Cut fish fillets into serving portions and pat dry with paper towels.

Combine 4 tbsp teriyaki sauce and 1 tbsp lemon juice in large shallow ovenproof dish.

Arrange fish in single layer, in sauce; marinate 15 minutes, turning over once.

Bake fish for 12 to 15 minutes, or until fish flakes easily with fork.

Meanwhile, heat oil in large frying pan. Add celery, green pepper and onion and saute over medium heat until tender, yet crisp. Stir in remaining 2 tbsp teriyaki sauce, 3 tbsp lemon juice and pepper sauce; bring to boil. Add tomatoes and cook only until heated through, stirring constantly.

To serve, remove fish from sauce and top with tomato mixture. Serve immediately.