

Community Arts Project
A Celebration of Art, Wine & Chocolate
A Benefit for Art Literacy

Your Art's Desire

Saturday, February 8, 2020
6:00 to 8:30 pm

Kiawanda Community Center 34600 Kiwanda Drive, Pacific City 97135

♥ Art Sale ♥ Silent Auction ♥ Wine Cork Pull
♥ Complimentary appetizers, desserts and beverages ♥ Live Music

Tickets \$30 at www.communityartsproject.net / \$35 door

Painting by Alberta, age 4

LIVE REGGAE CONCERT FOR
Bob Marley
Celebrating His
75th
BIRTHDAY

Friday
Feb. 7TH
8-11 PM

At The Lincoln City
Cultural Center
Hwy 101 • Lincoln City, OR

LIVE Band • Dancing • Food & Cash Bar • \$10 at Door

JaSkaMon

Kenny's Beachside
IGA
Seafood Grocery
Since 1941

BEACHSIDE SPIRITS
LIQUOR-BEER-WINE

Natural Organic Wellness
For today's healthy lifestyle

NORTH
2429 NW Hwy 101
541-994-3031

Lincoln City, Oregon
Since 1941
kennysiga.com

SOUTH
4845 SW Hwy 101
541-996-2301

FRESH WHOLE DUNGENESS CRAB
\$8.99 lb

DELICIOUS EXTRA LARGE RAW PRAWNS
\$11.99 lb

Prices good through Feb 11 ; fresh items subject to availability

IGA **Crabmeat, Carrot, and Grape Salad Pitas**

Ingredients

2 cups (about 1 pound) shelled cooked crabmeat	1/2 cup mayonnaise
1 cup diced celery	1/4 cup plain yogurt
2 scallions, finely chopped	1 teaspoon fresh lemon juice
1 Tablespoon finely chopped fresh parsley	1 teaspoon fresh orange juice
1 carrot, peeled and grated	Salt, to taste
1 cup seedless green grapes, cut in half	Freshly ground black pepper, to taste
	Dash hot pepper sauce, optional
	6 Pita bread, with the tops cut off
	Belgian endive leaves

Directions
Combine the crabmeat, celery, scallions, parsley, carrot, and grapes in a large bowl.

Whisk together the mayonnaise, yogurt, lemon juice, orange juice, salt, pepper, and hot pepper sauce (if desired), in a small bowl.

Fold the dressing into the crabmeat salad and toss gently to coat. Taste to correct seasonings. Refrigerate, covered, to chill.

Line the pitas with the endive and fill with the crabmeat salad.