

TURKEY: Ways to spend the holiday

Continued from Page 1

Also, Thanksgiving is not just about turkey and mashed potatoes; sometimes people have unique meals or cultural food. Maybe this season, try a cultural twist on dinner. Try a roasted chicken and red potatoes, a hearty soup and biscuits, or make a chocolate cake for dessert instead of pies.

Want to do something nice for other people or for the people who don't have the opportunity to eat turkey on Thanksgiving? Associated Student Government is hosting a food drive, which ends Nov. 20.

ASG's Public Affairs Senator Inessa Stefano helps run the drive. "The student and family can sign up for the food boxes for Thanksgiving," Stefano said. "They write how many people

are in the family. ...We did 35 boxes last year and we expect 40 to 45 [this year]. We also give out coupons, like 30 to 40 that give you a free turkey."

The Clackamas Print asked students about their plans for Thanksgiving. And while most follow the tradition of eating with family, there are some that have alternative ways to celebrate Thanksgiving:

Josh Jackson: "I have

gone hunting in the past on Thanksgiving. We also just shoot guns at a firing range."

Danielle Lafferty: "I go to see a movie on Thanksgiving."

Alisha Lingren: "On Thanksgiving we pick out who to get presents for on Christmas. We draw names."

Ezra Molina: "I do what my family does. We look through Black Friday magazines. If I did do something different, other than

sitting and eating, I would go to the zoo. That would be fun."

Christian McKeldin: "I go to Washington to see my extended family and have dinner. I like the tradition. We are family oriented."

Feras Aljohani, originally from Saudi Arabia: "I have been in this country for a year and three months. Last year I just spent the holiday with my friends and family."



Grandparents' sweetest fruit salad around

You Need:

6 to 8 cups fruit, such as pineapple chunks, mandarin oranges, red grapes, green grapes, sliced strawberries, sliced bananas, maraschino cherries or canned fruit—but not fruit cocktail. 1 REPEAT:

NO FRUIT COCKTAIL.

Fresh fruit is always preferred.

Variety is good. Try cantaloupe, watermelon or honeydew. Be wild in your fruit selections.

1 quart heavy cream (Grandpa

says if you have trouble lifting it, it's good heavy cream. Not entirely sure if he was joking on that bit.)

2 to 4 tablespoons sugar
2 teaspoons vanilla

Directions:

Place all fruit in colander and

set in sink to drain.

In a large bowl, beat heavy cream until soft peaks form.

Add sugar and vanilla and continue beating until stiff peaks form.

Do not over-beat or cream will turn into butter, and that's

gross.

Fold fruit into whipped cream, and serve.

Keep leftovers refrigerated.

— Compiled by Erin Carey

Peanut butter cups for gluten-free hunger

Gluten-Free Vegan Peanut Butter Cups

Filling:

1 cup creamy peanut butter
1/8 cup Earth Balance butter
1/8 teaspoon salt (optional)
1/4 teaspoon pure vanilla extract
1 cup confectioners' sugar
chocolate coating:

9 ounces 70 to 100% dark chocolate (crushed)

1 tablespoon vegetable shortening

Directions:

Put peanut butter, butter and salt into a microwavable bowl.

Heat ingredients in microwave for one minute, stirring every 30 seconds.

Once ingredients are completely combined, stir in confectioners' sugar. Combine until smooth. Set aside.

Combine crushed chocolate and shortening into a microwavable bowl. Microwave on high for 30 seconds at a time, stirring in between until completely smooth.

Line mini or normal-sized cupcake liners in a cupcake pan. Place about one spoonful of chocolate in the bottom of each cupcake liner. Let cool for 5 to 10 minutes in freezer.

Place about a spoonful or two of peanut butter in the middle of the cupcake liners.

Pour remaining melted

chocolate over the top of the peanut butter until completely covered.

Cool in refrigerator or freezer until firm. Enjoy!

Store in refrigerator or freezer for best results.

— Compiled by Karina Gustafson

Salatka Jarzynowa: Polish vegetable salad

I come from Polish heritage. My parents immigrated to the United States in 1986. I grew up eating traditional Polish dishes, and while we would have the traditional American-style Thanksgiving, we would sneak in some European food as well. This recipe is bit of everything thrown together in a salad that has been a favorite of my family and guests.

Ingredients:

3 eggs
3 potatoes
3 carrots
3 apples
16 oz can of peas
4 dill pickles
4 to 5 tbs. of mayonnaise

Put the eggs (whole, in shell), potatoes and carrots (all unpeeled) in a pot and bring them to a boil. Reduce the heat and

allow the pot to simmer until the carrots become soft.

Remove from heat and let the pot cool, then drain the water.

Peel the eggs, carrots and potatoes.

Chop the eggs, carrots, potatoes, pickles and apples and combine everything together.

Add 4 to 5 tbs. of mayonnaise, mix everything up and salt and pepper to taste.

Cranberry Sauce in a can:

When my family moved to the U.S., we didn't really have enough money and had to scrape together a first Thanksgiving meal. Since then, we've been able to have bigger and better Thanksgivings, but we always include a simple cheap serving on the table to remind us of our past: cranberry sauce out of a can.

Buy a can of cranberry sauce.

Open it up and pour it out on a serving plate. If you did it right it should come out in one or two chunks in the shape of a can — ridges and all.



— Compiled by Chris Browarski

Carrots to cake

Cake:

2 cups sugar
1 1/2 cups vegetable oil
3 eggs
2 teaspoons vanilla
2 1/4 cups flour
2 teaspoons cinnamon
2 teaspoons baking soda
1 teaspoon salt
2 cups shredded carrot
2 cups flaked coconut
1 8-ounce can crushed pineapple, drained
1 cup walnuts (optional)

Frosting:

6 ounces cream cheese, room temperature
1/2 cup (1 stick) melted butter
1/4 cup milk
2 teaspoons vanilla
1/4 teaspoon salt
3 to 4 cups powdered sugar

Cake Directions:

Preheat oven to 350 degrees F.

Generously grease 9x13-inch baking pan. Combine sugar, oil, eggs and vanilla in large bowl and blend using wooden spoon. Stir in flour, cinnamon, soda and salt and mix well. Fold in carrot, coconut, pineapple, and walnuts. Pour into prepared pan. Bake until tester inserted in center comes out clean, about 50 minutes. Let cool in pan 5 minutes. Invert onto rack and let cool.

Frosting Directions:

Combine cream cheese, butter, milk, vanilla and salt in medium bowl and blend well using electric mixer. Beat in enough powdered sugar to make mixture spreadable. Frost top and sides of cooled cake. Yields 16 to 20 servings.

— Compiled by Denee Shelton