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MONDAY & FRIDAY
AT CHEVRON IN CJ
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SATURDAYS
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Weather Watch

Cave Junction

**Thursday, May 2**
Clear
High -- 86 Low -- 46

**Friday, May 3**
Clear
High -- 91 Low -- 48

**Saturday, May 4**
Partly Cloudy
High -- 86 Low -- 48

**Sunday, May 5**
Clear
High -- 86 Low -- 46

**Monday, May 6**
Clear
High -- 93 Low -- 43

**Tuesday, May 7**
Partly Cloudy
High -- 73 Low -- 43

**Wednesday, May 8**
Chance of Rain
High -- 73 Low -- 43

Following are the high & low temperatures, and rainfall recorded at The End of the Road in O'Brien by Cheryl & Harry Johnson:

Apr	High	Low
19	67.8	40.5
20	70.7	34.2
21	71.2	35.4
22	72.0	38.7
23	73.4	47.3
24	77.9	43.7
25	79.7	36.1

April Rain: 3.86" YTD Rain: 58.4"

Illinois Valley Rotary Club Student of the Year

Jasun Hanshaw (left) the father of Rotary Student of the Year Jasun Hanshaw, his step mother Rebecca Carlton and Evergreen Principal Mr. David Regal Principal after returning from a luncheon at the Wild River Brewing and Pizza Company Pub in Grants Pass.

What's cooking: by Oregon Caves Chateau Chef Michael Yingling

Fettuccine Alfredo. We see it on almost every Italian restaurant menu in the U.S. and don't think twice about what it is; however, if you're ever lucky enough to find yourself in a restaurant in Italy and you order it by name, all you're liable to get is a funny look and perhaps the question, "Who is Alfredo?" Fettuccine Alfredo is a pasta dish made from fettuccine pasta tossed with Parmesan cheese and butter. According to the Wikipedia, a restaurateur, Alfredo Di Lelio, named the dish at his restaurant Alfredo on the Via della Scrofa in Rome in 1914. The story is that Di Lelio came up with the dish as a variation of fettuccine al burro (fettuccine with butter). When butter is added before and after the pasta is added to the serving bowl it is known as doppio burro (double butter). Di Lelio, in an attempt to help his then pregnant wife keep down food, doubled the butter added before the fettuccine, therefore making an triplo burro (triple butter). After his wife began eating again without trouble, the dish was

put on the menu and the rest is history. Fettuccine Alfredo is very popular here in the States, and of course we've added our own spin to this traditional Italian dish, adding cream, vegetables, and a variety of meats and seafood. Today I'm going to share my personal recipe for this American pasta favorite. This makes quite a bit, so feel free to halve the ingredients. In a heavy bottomed sauce pot, add the half and half and the egg yolks. Stir until the eggs have been entirely incorporated into the cream. I like to add the egg yolks before I put any heat under it in order to avoid making cream with scrambled eggs. Begin to heat the mixture over medium-low heat, stirring often. Do not heat too quickly; we don't want to scald the cream. Once the sauce gets up to temperature, beginning to steam, add the chicken base, butter and half of the Romano. Stir until it's almost entirely melted before adding the remainder of the cheese. Next add the provolone, tearing and adding a couple of pieces at a time. Now, we baby-sit,

standing and stirring until all of the cheese has been incorporated into the sauce and we get a nice creamy texture. If you'd like your sauce a little on the thicker side, you can use a corn starch slurry (corn starch and water), adding a little at a time until you reach the desired consistency. Serve over your favorite pasta with whatever additions you like, such as sautéed chicken or shrimp, steamed broccoli, peas or spinach, just to name a few. With Mother's Day approaching, this could make for a simple, delicious homemade surprise Mom is sure to love.

Ingredients:

- Half and half or heavy cream, ½ gal.
- Butter, ½ lb. (2 sticks)
- Egg yolks, 10
- Shredded Romano cheese, 1 cup
- Sliced provolone cheese, 10 slices
- Chicken base, 1 tbsp.

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