

FOOD & DINING

Simple meal tailor-made for busy families



ALL NEW DINNER SPECIAL!
2 Entrees FOR \$20.00
 Sunday - Thursday 4pm-6pm

AND Don't forget our
2 FOR \$16.00
 Breakfast and Lunch Menus
 Monday - Friday

Surfside Restaurant
 Call: 541-997-8263

Where good friends & great food come together!

1285 RESTO BAR

PIZZA PASTA SEAFOOD

Wednesday dinner special:
 10 oz. Prime Rib and Salad,
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Great Food

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 Enjoy discount food and drink specials at the bar!

1285 Bay Street in Old Town Florence • (541) 902-8338

Handcrafted Sandwiches
 created to mouthwatering perfection!

All of our fresh menu items are made to order, so exactly what you want is exactly what you get.

Daily Happy Hour 3-6pm

Open Daily for
 Lunch menu offered from 11-6pm
 Happy Hour menu daily from 3-6pm
 Beer, Wine, Cocktails

THE GRILL & LOUNGE
 AT SANDPINES
 1201 35th Street at Kingwood, Florence
 Highway 101 & 35 St. 541-997-4623

Many families strive to eat dinner together every night, but family schedules tend to be hectic. Still, simple recipes can make it that much easier to routinely sit down to family meals no matter how busy everyone's lives become.

While award-winning cookbook author Diana Henry admits she's never eaten the following recipe for "Turkish Baked Eggplant with Chile, Feta and Mint" in Turkey, she insists that lack of authenticity does nothing to affect the meal's flavor. This and many additional Henry recipes can be found in her cookbook, "Pure Simple Cooking: Effortless Meals Every Day" (Ten Speed Press).

Turkish Baked Eggplant with Chile, Feta and Mint
 Serves 4 as a starter or side dish

- 4 eggplants
- Olive oil
- Salt and pepper
- 2 onions, thinly

- sliced
- 6 cloves garlic, thinly sliced
- 2 medium fresh red chiles, halved, seeded and thinly sliced
- Juice of 1/2 lemon
- 4 ounces feta cheese, crumbled
- 3/4 cup Greek-style yogurt
- 1 handful of fresh mint leaves, torn
- Extra virgin olive oil

1. Preheat the oven to 400 F. Halve the eggplants lengthwise and then score a diamond pattern into the flesh of each half on the cut surface, being careful not to cut all the way through. Pour about 10 tablespoons of olive oil over them and season with salt and pepper. Turn them over to make sure they are well coated. Roast for 40 to 45 minutes.
2. While the eggplants are cooking, sauté the onions in 1/4 cup olive oil until soft and golden. Add the garlic and chiles and cook for another 2 minutes, until they are soft as well.
3. When the eggplants are tender, put them on a serving plate, cut-side up, and squeeze lemon juice

over them. Gently press the cooked flesh down to make a bit of room for the onions. Fill the eggplant cavities with the onion and sprinkle the feta on top.

4. Daub the yogurt over the eggplants and throw on the mint leaves. Drizzle extra virgin olive oil over the top before serving. You can serve this warm or at room temperature.

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Mo's Restaurant

GRILLED OR BLACKENED FISH TACOS \$12.95
 and for dessert...
 SNICKER OR PEANUT BUTTER PIE FOR \$5.95

Every Month Mo's has brought in special "Motivation for Kids" tables which raise money for local charities that are devoted to helping the wellbeing of local children. This month Siuslaw STEAM Camp is the local charity being honored.

Mo's Old Town, Florence • Daily 11 am - 8 pm
 Serving Bowls of comfort for Over 50 Years