



CRAIG'S
Bar-n-Que

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Now open at the Pro Lumber parking lot
(Maple and Highway 101 in Florence)
Tuesday & Wednesday 11am till 4pm,
Thursday - Saturday 8:30am to 4p

541-991-7053

Where good friends & great food come together!

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RESTO BAR PIZZA PASTA SEAFOOD

Wednesday dinner special:
10 oz. Prime Rib and Salad,
with your choice of
Pasta or Potatoes!

Great Food

Happy Hour • Monday-Friday 3:00pm to 5:00pm
Enjoy discount food and drink specials at the bar!

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

Mo's Restaurant

**PARMESAN CRUSTED
PETRALE SOLE
FOR ONLY \$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 C.R.O.W is the local charity being honored.

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



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THE GRILL RESTAURANT & LOUNGE
AT SANDPINES

1201 35th Street at Kingwood, Florence
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FOOD & DINING

Satisfy with a simple, spicy app



Hosting often involves serving food, and the following recipe for "Spicy Cheese Balls" from A.J. Rathbun's "Party Snacks!" (Harvard Common Press) is sure to please hosts who want to serve their guests an hors d'oeuvre that's simple but spicy.

SPICY CHEESE BALLS
Makes 35 to 40 bite-size balls


- 1 8-ounce package cream cheese, at room temperature
- 1 cup grated sharp cheddar cheese
- 1 teaspoon minced garlic
- 1 tablespoon chopped fresh parsley
- 1 teaspoon cayenne pepper
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon kosher salt
- 1 cup finely chopped walnuts

1. Put the cream cheese, cheddar, garlic, parsley, cayenne, black pepper, and salt in a food processor. Process for 5 to 10 seconds, until well blended. Scrape the mixture into a bowl, cover, and refrigerate for 1 hour.

2. Spread the chopped walnuts on a plate. Shape the cheese mixture into 35 to 40 small cheese balls, each about the size of a large marble. Roll each cheese ball in the walnuts, coating the outside (you may to press a little to ensure sticking).

3. Serve the cheese balls on a large platter. You can put a toothpick in each ball, but you could also surround them with crackers and let guests use their hands. It all depends on what kind of party you're having.

Le Bouchon
Wine Bar & Kitchen



Menu just announced for the 5 Course Wine Dinner - June 2nd - Only 25 Seats left

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