



BY BETTY KAISER
For the Sentinel

Cook's Corner

Chick-chick-chicken—it's what's for dinner!

20 minutes or overnight. Any combination of spices can be used. The following recipes are for four servings. But if you like them, be sure and quadruple the recipe and store it in an airtight container for future use.

BTW: If you don't like the combinations below, be brave and experiment with your own. Lawry's makes a great lemon marinade that I change up with soy sauce and whatever suits my fancy. Enjoy!

Citrus Herb Marinade

1/4 cup olive oil
2 tablespoons lemon juice
1/2 teaspoon rosemary
1/2 teaspoon thyme

Asian Ginger Marinade

1/4 cup light soy sauce
1 teaspoon sesame oil
1 garlic clove, minced
1 teaspoon ginger
1/2 teaspoon minced parsley leaves

Honey Mustard Marinade

2 tablespoons mustard
1/4 cup soy sauce
4 teaspoons honey
1 tablespoon lemon juice
1/4 teaspoon ground ginger

Hot and Spicy Rub

1 1/2 teaspoons chili powder
1/2 teaspoon cumin
1/2 teaspoon garlic salt
1/4 teaspoon cayenne pepper

Spicy Mediterranean Rub

1 tablespoon ground cumin
1 teaspoon paprika
1 teaspoon pepper
1/2 teaspoon cayenne pepper

Indian Ginger Rub

1 teaspoon cardamom
1 teaspoon ground ginger
1/2 teaspoon nutmeg
1/2 teaspoon garlic salt
1/2 teaspoon pepper

SPICY HONEY BRUSHED CHICKEN THIGHS

8 skinless, boneless, chicken thighs
Spice Rub
2 teaspoons garlic powder
2 teaspoons chili powder
1 teaspoon salt
1 teaspoon cumin
1 teaspoon paprika
1/2 teaspoon ground red pepper
Basting sauce
1/3 cup honey
3 teaspoons cider vinegar

Turn on the oven broiler. Combine six spices in a large bowl. Add chicken to bowl; toss to coat. Place chicken on a broiler pan coated with cooking spray. Broil chicken 5 minutes on each side.

Combine honey and vinegar in a small bowl, stirring well. Remove chicken from oven; brush half of honey mixture on chicken. Broil 1 minute. Remove pan from oven and turn pieces over. Brush chicken with remaining honey mixture. Broil until chicken is done. Serves 4 (2 thighs per serving).

NOTE: Serve with garlic-roasted potatoes and a green salad.

BAKED HONEY MUSTARD CHICKEN THIGHS

CHICKEN: 8 bone-in, skin-on

chicken thighs

RUB
1 tablespoon olive oil
1 tablespoon whole grain mustard
Kosher salt and freshly ground black pepper, to taste

SAUCE
3 tablespoons Dijon mustard
3 tablespoons whole grain mustard
3 tablespoons honey, or more, to taste
2 tablespoons chicken stock, or more, to taste
1 tablespoon olive oil
3 sprigs rosemary

Preheat oven to 400 degrees F.

To make the mustard rub, combine olive oil and whole grain mustard in a small bowl; season with salt and pepper, to taste. Using your fingers or a brush, work the mixture onto both sides of the chicken.

Make the sauce: In a large bowl, whisk together Dijon mustard, whole grain mustard, honey and chicken stock. Add more chicken stock as needed until desired consistency is reached. Set aside.

Heat olive oil in a large oven-proof skillet over medium high heat. Add chicken, skin-side down, and sear both sides until golden brown, about 2-3 minutes per side. Add mustard sauce and sprinkle with rosemary.

Place into oven and roast until completely cooked through, reaching an internal temperature of 175 degrees F, about 25-30 minutes. Serve immediately with rice and veggies.

Keep it simple and keep it seasonal! Betty Kaiser's Cook's Corner is dedicated to sharing a variety of recipes that are delicious, family oriented and easy to prepare. Contact her at 942-1317 or email bchatty@bettykaiser.com

COMMUNITY BRIEFS

912 meeting

Lane County Commissioner Faye Stewart will speak at the next meeting of the Cottage Grove 912 Project on Monday, May 4 at 6:30 p.m. at the Covered Bridge Restaurant, 401 E. Main St. Stewart will discuss his involvement with the Association of Oregon Counties and the feasibility of transferring federal land in Oregon to the state.

Silk Creek Cemetery Assn.

The annual meeting of the Silk Creek Community Cemetery will be held Tuesday, May 12 at 6:30 p.m. at the Silk Creek Chapel by the cemetery. All are welcome.

Taylor-Lane Cemetery clean-up

A work party to clean up Taylor-Lane Cemetery will meet Saturday, May 16 at 9 a.m. at the cemetery. For more information call 541-206-9756 or 541-607-1156.

Learn PastPerfect

Learn PastPerfect

Workshop 2 of the Collections Care Series is being held Tuesday, May 12 from 6:30 to 8:30 p.m. at Lane Community College in Cottage Grove. This class teaches the use of PastPerfect, a widely used collection management software program. The \$10 fee is payable at the door, cash or check only. For more information, call 541-463-4202.

Garden work party

There will be a garden work party in honor of Marlece and Kim on Sunday, May 3 from noon to 4 p.m. at the Arthurs' home, 31212 Veatch Rd. Volunteers are asked to bring gloves, a snack to share, and be ready to work and are asked to contact Pat Daniels if they plan to attend at 541-942-2824 or email pat@cgfarmhouse.com.

Join us May 5th
Cinco De Mayo

SPECIALS ALL DAY!
DINNER SPECIALS!
COCKTAIL SPECIALS!

TORERO'S Open 7 Days A Week
FAMILY MEXICAN RESTAURANT 1205 HWY 99N • 541-942-1155

NEW: Digital X-Rays (use less radiation)
Implants • Teeth Whitening • Extractions
Lumineers (no prep veneers as seen on TV)

Cottage Grove Dental
Dr. Brent Bitner, DDS
350 Washington, Cottage Grove (behind Better Bodies)
541.942.7934

ECKSTINE

Continued from page 3A

paramedic Rick Settlemeyer and others including Howard Schesser and began to volunteer with the fire department, later studying to become a paramedic to be even more helpful. In the late 80s, he signed on full-time and has answered the call ever since.

"We focus on fixing a problem, on doing our job," he said, "and there's plenty to do. This town is pretty busy, and there are thousands of calls — it's a way of life."

The only aspect of the job Eckstine said he didn't relish is having anger directed his way, an occasional by-product of the life of a fire marshal. But he's always gotten by with a little help from his friends and family.

"You can be great at something if you love what you do, and my success is directly related to my friends," he said. "They've made the job so fun for me. And I have a good family; my wife's an angel, and I wouldn't be able to do anything without her."

Eckstine said it'll be a pleasure to schedule many of the outings that went by the wayside in his younger years, in addition to making time for his wife, Denise, and his kids, most of whom still live nearby.

"There's traveling to do; it's going to be fun," he said. "But we love this town and have no intention of leaving."

On Monday, Fire Chief John Wooten called Eckstine "an integral part of building our fire prevention program." He said the department will have to fill

a void with its building inspection program until Danny Solesbee can be trained as the new fire marshal, and SLFR hopes to promote a new division chief from among its current captains.

"His knowledge and abilities will be missed," Wooten said. "He's had a great career, and the board and everybody here thanks him for his service."

"There are great people coming up, so I feel good about stepping out," Eckstine said. "If they miss you when you're gone, you know you didn't really do your job."

Sears

Appliances • Lawn & Garden

BUY MORE SAVE MORE PLUS GET AN EXTRA 5% OFF ALL APPLIANCES

OR
12 months special financing over \$499 w/Sears Card

OR
Free Delivery over \$499 w/Sears Card

118 Gateway Blvd., Cottage Grove
541-942-7377 (Next to Bi-Mart) Open 7 days/week

Save 10%
When you buy TWO appliances*

Save 15%
When you buy THREE appliances*

Save 20%
When you buy FOUR OR MORE appliances*

*When you buy appliances over \$399.00 each
Sale Valid thru May 2nd

South Lane
Wheels

Everyone Can Ride to Local and Metro Destinations

Providing Public, Accessible Transportation to the region

541.942.0456
Cottage Grove, OR 97424
www.southlanewheels.org

Cottage Grove Sentinel
Our Community Newspaper since 1889

Subscribe and SAVE

Shady Oaks Plants & Produce

Girls Just Want to Have Fun!
Giggles – Grins – Fine Wine – Food – Friends

CHICK'S NIGHT OUT
Friday May, 10th 5:30-Dark
Get out of your coop and come "Free Range"

Dinner served from 6:00-7 with shopping and live music By the Fret Boys

We have a fun filled evening lined up just for the girls. Husbands are more than welcome. Enjoy some pampering, relax to music, have dinner in the garden and indulge in a bottle of wine from Saginaw Vineyards while lounging among the lovely flowers and plants. Then shop for Mother's Day with a wide array of vendors to top off the evening

We have many vendors who have arranged to stop by.
We will offer Door Prizes. (Must be present to win)

Dinner will be served in the garden under the Shady Oaks.
Dinner - pasta with a variety of sauces, salad and a dinner roll.
Beverages: Tea, lemonade and coffee. Cost will be \$12.00 including your beverage.
Scripicious desserts will also be available to purchase separately.

Hope to See You here.
77380 Hwy. 99 South • CG • 541-942-5004