



BY BETTY KAISER
For the Sentinel

Cook's Corner

Thanksgiving — traditions and variations

It's Thanksgiving. For some of us it's a wonderful time of year. We love planning the menu, prepping the turkey, preparing traditional dishes, setting the table and gathering the family from far and near to celebrate a wonderful time of thanksgiving.

For others, it's a day of frustration. It's eating the same old food they have since childhood. 'Times have changed and so should Thanksgiving dinner.' They say. So I asked this question of some friends and readers: What is your Thanksgiving tradition?

Frankly, I was surprised at how many folks are changing traditions. The old way is "too much work" was a consistent answer. And I frequently heard, 'We're going out to dinner this year.'

Some, like my daughter-in-law Betsy and I, have wonderful memories of a tablecloth set with the best china, fine stemware and cutlery. The meal began with shrimp cocktails and an appetizer tray. Roast turkey, stuffing, vegetables and fresh yeast rolls were followed by pumpkin pie with whipped cream. There will be few changes.

My friend Susie made me laugh with this: "My brother and I always looked forward to lime Jello salad with pears. Soo 50s," she said. Those of us from that era can nod our heads in agreement.

Several people mentioned that their menus totally changed when family members became vegetarians. I know from experience that can really throw a monkey-wrench in menu-planning. All kinds of foods were suddenly acceptable—ravioli, etc. — but not turkey.

On the other hand, one family I talked with is having a hilarious war over changing the traditional green beans and mushroom soup casserole. Mom is

tired of it but the "kids" still want it. There's just one problem. One sibling now must have it made with French-Style green beans and another with cut green beans. A compromise is coming.

There are also decorating traditions. My friend Toni still puts out a paper turkey decoration that she bought when her son was a small boy. He is now 40 years old, but it's not Thanksgiving unless that paper turkey is on the table. I get that too.

And while this may not be traditional but we can all relate to this memory...Alison remembered Thanksgiving at Wiesbaden Air Base in Germany, where somehow the sixth-grade pet cat mysteriously disappeared from the classroom and was smuggled into her family's apartment by her brother. Later, after dinner, while the family was busy with other things, the wayward kitty was found helping himself to the leftover turkey! Theirs was truly a hospitable family.

The following recipes are variations on traditional foods and will spice up any menu. The dip borders on the gourmet while the chutney transforms ordinary cranberry sauce into extraordinary. And if you're short on time, the Apple Pie bars will serve a crowd. FYI: there are vegetarian substitutions for the cream cheese and butter.

Thanksgiving is a wonderful time to enjoy and celebrate our differences. Then, as we look around the table we can relax and say, "We are blessed."

A toast from my family to yours—for a peaceful yet joyful time of Thanks-giving to one and all!

BLUE CHEESE and WALNUT SPREAD

1 8-Ounce package cream cheese, softened
3 tablespoons butter, softened
1/4 cup high quality soft blue cheese

1/4 cup diced walnuts, toasted
2 tablespoons chopped chives

Mix together all ingredients. Cover and chill mixture at least 8 hours. Let stand at room temperature to soften. Garnish with parsley or chopped nuts. Serve with sliced apples and pears and/or toasted baguette slices. Makes 1 cup. Serves 4.

CRANBERRY CHUTNEY

1 Apple, peeled, cored, and diced
1 12-ounce package fresh cranberries
1/2 cup golden raisins
1/2 cup each chopped onion and celery
2 cups brown sugar
1/4 cup white vinegar
1/4 cup water
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon ginger
1/4 teaspoon allspice
1/4 teaspoon dry mustard

Combine all ingredients in a large saucepan. Slowly bring to a boil, stirring constantly, until the sugar is dissolved. Boil gently for about 20 minutes or until the mixture has reached a jam consistency. Spoon into hot, clean jars and seal. Can be refrigerated or processed in a canner according to your directions.

APPLE PIE BARS

Philadelphia Cream Cheese recipe

1 (8 ounce) package Cream Cheese, softened
1 cup butter, softened
3 1/4 cups flour, divided
10 Granny Smith apples, peeled, sliced
1 1/4 cups granulated sugar
1 teaspoon ground cinnamon
3/4 cup powdered sugar
1 tablespoon water

Heat oven to 400 degrees F.

Beat cream cheese and butter in large bowl with mixer until well blended. Gradually add 3 cups flour, mixing on low speed after each addition just until blended. Shape into 2 balls. Place 1 ball on large lightly floured sheet of waxed paper; flatten slightly. Cover with second floured sheet of waxed paper. Roll out dough to 15-1/2x10-1/2-inch rectangle. Discard top sheet of waxed paper.

Spray 15x10x1-inch pan with cooking spray; invert over rolled-out dough. Flip dough and pan together. (Pan will be on bottom.) Remove second waxed paper sheet; gently press dough onto bottom and up side of pan. Toss apples with remaining flour, granulated sugar and cinnamon; spread onto bottom of crust.

Repeat rolling out of remaining dough ball to make second rectangle. Remove top sheet of waxed paper; carefully flip dough over apples. Discard waxed paper. Tuck edges of dough down sides of pan to enclose apples. Make several slits in top crust to vent.

Bake 35 to 40 minutes or until golden brown. Cool bars 15 min. Meanwhile, mix powdered sugar and water. Drizzle glaze over dessert. Cool 30 minutes before cutting into bars. Serve warm with vanilla ice cream. Serves 12.

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 bchaty@bettykaiser.com.

POLK COUNTY CRAFT FESTIVAL:
FRIDAY, Nov. 27 • 9am-5pm
SATURDAY, Nov. 28 • 9am-5pm
POLK COUNTY FAIRGROUNDS
520 S. Pacific Hwy. W., Rickreall, OR
Two buildings full, over 100 craft spaces with a variety of handmade crafts

FREE Admission Donations Accepted

QUESTIONS?
Call 503-623-3048
Proceeds to go toward FFA & 4H projects

FOOD AVAILABLE ON SITE

MEDICARE OPEN ENROLLMENT
Ends December 7th
Do you need to Review next years choice?

Call Paul to help simplify the complicated.

541-517-7362

Paul Henrichs ~ Independent Agent
coverage4oregon@gmail.com

Douglas G. Maddess, DMD
FAMILY AND GENERAL DENTISTRY
Brightening Lives One Smile at a Time

Comprehensive Family Dentistry
Now Offering Digital X-Rays
Financing Options Available
Welcoming New Patients
Call for an appointment today!

914 South 4th St. • CG • 541-942-1559
See our new website:
douglasgaddessdmd.com

Give the gift that never goes out of style...

The Cottage Grove Sentinel

Don't know what to buy for some of the people on your list? Why not give them the gift of local news, local sports & community happenings? Delivered Wednesdays in the mail. The newspaper is one present they'll never grow tired of! Call today and take advantage of this great holiday offer!



Get 2 gift subscriptions for \$30 (that's a savings of over \$30) when you Subscribe or Renew your subscription today for \$31.25

Cottage Grove Sentinel

116 N. Sixth Street • PO Box 35 • Cottage Grove, OR 97424

541-942-3325 YOUR Community Newspaper

Please send subscription to:		Gift purchased by:	
Name: _____	Address: _____	Name: _____	Address: _____
City: _____ Zip: _____	State: _____	City: _____ Zip: _____	State: _____
Phone: _____	Start subscription on: _____	Phone: _____	Start subscription on: _____
Check one: <input type="checkbox"/> Send gift card to recipient		Payment Method: <input type="checkbox"/> Check <input type="checkbox"/> Money Order <input type="checkbox"/> Visa <input type="checkbox"/> Master Card	
<input type="checkbox"/> Send gift card to person giving gift		Account Number: _____	
		Expiration date: _____	
		Signature: _____	

Holiday Bazaar

Stacy's Holiday Bazaar
Shop from local artisans and crafters.
Hand made jewelry, lots of gift ideas, and much more

Hot chocolate and coloring contests for the kids.

Friday, Nov. 27th (12 - 7pm) and Saturday, Nov. 28 (10a - 7p)

SAVE THE DATE
Second Annual **HOLIDAY GIFT BOUTIQUE**
Sat., Dec. 5 • 9am-6pm
Hosted by Bre & Judy Seiffert AT SHADY OAKS 77380 Hwy. 99 S

Lunch will be offered by Shady Oaks

Handmade & Quality Gifts OVER 20 VENDORS
Check us out on facebook!

Announcing!!
Thurston High School Choir's **Holiday Craft Faire**
Friday & Saturday 10am - 6pm / 10am - 5pm
November 27 & 28
Hand-Crafted Items!
Food!
Movies for Kids!
FREE ADMISSION!
THURSTON HIGH SCHOOL 333 N. 58TH ST SPRINGFIELD, OR 97478