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Dr. Brent Bitner, DDS
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541.942.7934**BY BETTY KAISER**
For the Sentinel

‘Tis the season for celebrations! The summer months are chock full of graduations, weddings, Father’s Day and of course, the Fourth of July. This summer, our family has two graduations (high school and college), two weddings (son and grandson), two birthdays and an anniversary. It’s a busy time.

All of these events include food, and since it’s summer, some of them will call for outdoor grilling. I must admit that I’m pretty basic in the grilling department. Any recipe that begins by saying, “It takes a little while to prepare, so be patient...” loses my interest. I will gladly eat my host’s perfectly smoked Steelhead Trout, but I will not cook it.

The day that Kraft’s summer edition of “food & family” arrived was just in time for cooks like me to begin planning a Fourth of July barbecue. It was also the day that my husband burned some pork spareribs on the grill at dinner. Coincidentally, one of the recipes in the summer edition is for barbecue slow-cooker ribs. I’m ready to give them a try!

For those who like it hot, Kraft also has a recipe for Sriracha hot dogs. Guests will think they’re gourmet (hot dogs?) and they’re so simple. The secret is in the jalapeño cheese, fresh jalapeño peppers and a Sriracha sauce/catsup blend. Easy-peasy. And if you don’t like it hot just substitute a milder cheese and Anaheim green chiles.

Sriracha sauce has taken the cooking world by storm. This bright red, multi-purpose hot sauce is made from red chili peppers, garlic, vinegar, salt and sugar. It is the hint of sweetness that sets it apart from similar sauces. Like most hot sauces it is versatile. It can be added to meats and marinades, soups and stews, egg and cheese dishes,

Cook's Corner

Summer supper celebrations from Kraft

dips and sauces or even tomato and vegetable juices.

Kraft also scores in the dessert department. They suggest a made-from-scratch Patriotic Pound Cake that looks terrific. Red, white and blue sprinkles give color to the sour cream batter and it can be topped with fresh berries, whipped cream or ice cream.

I have also included one of my favorite, never-fail pineapple cream cheese pie recipes. This one has a lemon topping. It’s a no-bake, no-hassle recipe that even the kids can help put together. Enjoy!

THAI BARBECUE SLOW-COOKER RIBS

Juice from 1 lime
1 tablespoon brown sugar
1/2 teaspoon cracked peppercorns
1/4 teaspoon ground ginger
2/3 cup chopped fresh cilantro, divided
2 Thai red chiles, divided (can substitute mild green chiles)
4 pounds pork baby back ribs, cut into 3-rib sections
1/3 cup A.I. Sweet Chili garlic Sauce
1/4 cup Kraft Original Barbecue Sauce

Blend first 4 ingredients, half the cilantro and 1 red chile in blender until smooth. Place ribs in slow cooker. Pour prepared sauce over ribs; cover with lid.

Cook on LOW 6-7 hours (or on HIGH 3-4 hours). Remove ribs from slow cooker, discard drippings from slow cooker. Return ribs to slow cooker. Mix A.I. and barbecue sauce until blended. Brush onto ribs. Cook, covered, on HIGH 30 min.

Transfer ribs to platter. Cut remaining chile into thin slices; place over ribs. Sprinkle with remaining cilantro. Serves 8.

SRIRACHA HOT DOGS

1 package Oscar Mayer Bun-length Franks
8 hot dog buns
1-1/2 cups shredded Jalapeno cheese
2 fresh jalapeno peppers, thinly sliced
1/2 cup catsup blended with Sriracha Sauce

Heat grill to medium-high heat. Grill franks 5 minutes or until heated through, turning occasionally. Add buns, cut sides down, to grill for the last minute. Fill buns with franks; place in 13X9-inch disposable foil pan. Top franks with cheese and peppers. Grill 3-4 min. or until cheese is melted. Drizzle with catsup. Serves 8.

PATRIOTIC POUND CAKE

3 cups flour
1/4 teaspoon baking soda
1 cup butter, softened
3 cups sugar
6 eggs
1 cup sour cream
2 tablespoons + 1/2 teaspoon vanilla, divided
1 small container red-white-blue sprinkles
4 ounces (1/2 8-oz pkg.) Philadelphia Cream Cheese, softened
1 cup powdered sugar
1/2 cup milk
2/3 cup fresh raspberries
1/4 cup fresh blueberries

Heat oven to 325° F.

Combine flour and baking soda. Beat butter and sugar in large bowl with mixer until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Add flour mixture alternately with sour cream, mixing well after each addition. Blend in 2 tablespoon vanilla. Stir in sprinkles.

Pour into greased and floured 10-inch tube pan.

Bake 1 hour 20 min. or until toothpick inserted near center comes out clean. Cool cake in pan 10 min. Loosen cake from sides of pan with knife. Invert onto wire rack, gently remove pan. Cool cake completely.

Beat cream cheese, powdered sugar and remaining vanilla with mixer until blended. Add milk, mix well. Drizzle over cake. Top with berries. Serves 10.

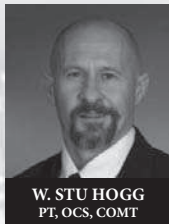
LAYERED PINEAPPLE-LEMON CHEESECAKE PIE

1 package (8 ounce) Philadelphia Cream Cheese, softened
1/4 cup sugar
2 cups thawed Cool Whip topping
1 can (8 ounces) crushed pineapple, drained, divided
1 store bought or homemade graham cracker crumb crust
1 package (3.4 ounces) JEL-LO-O Lemon Instant Pudding
1-1/3 cups cold milk

Beat cream cheese and sugar in large bowl with whisk until well blended. Stir in Cool Whip and half the pineapple. Spread into crust.

Beat pudding mix and milk in medium bowl with whisk 2 min. (Mixture will be thick.) Stir in remaining pineapple. Spoon over pie. Refrigerate several hours or until chilled. Serves 8.

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

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London Springs 4-H Club news

BY ISABELA HERMANSEN
For the Sentinel

The London Springs 4-H Club held its monthly community meeting at the London Grange Hall on June 1. This month’s meeting was all about the W.O.E. Fair! Pablo Garibay and Isabela Hermansen led the Pledge of Allegiance and 4-H pledge. Committee reports were given about the following projects: Archery, Fiber Arts, Dog and Small Animal. A report was given on London Grange activities for June that included a potluck at the London Grange on June 3. Grange events are free to the public. London Springs 4-H Club fundraisers are con-

tinuing. Cosmos Popcorn for \$4 a bag with proceeds going to the club and Lane County 4-H and a Papa Murphy’s Savings book for \$5 are still being sold.

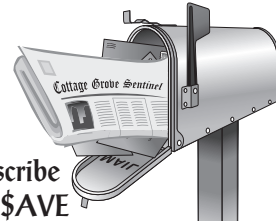
Clubs discussions included setting up for the Lane County Fair, preparing animals for fair, showmanship workshops and static fair entries. The club voted to also participate in the WOE fair Aug. 18-21 in Cottage Grove. Oregon State 4-H Fair will be held Aug. 26-Sept. 5 in Salem. The London Springs 4-H Club would like to thank all who voted to support 4-H in the last election. The club’s next meeting will be July 6 at the London Grange. There will be no community meetings in the months

of August and September. New member registration will begin in September. London Springs 4-H club community leader, Jennifer Bryant, can be reached at noahs-arc@earthlink.net.

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