

Cook's Corner

Zucchini, anyone?

For the Sentinel

The sun is shining and the zucchini are growing! Wow. One minute the weather is cool and overcast and the zuchs are just blossoms. The next week the sun is brightly shining, the thermometer hovers in the low nineties and there are a dozen 12inch zuchs in the garden.

What to do?

We've tried palming them off on friends across town; our yard guy (he doesn't cook) and visiting utility employees don't accept gifts. I suggested putting them in neighbor's mailboxes, but my husband nixed that idea. It looks like Community Sharing is going to be on overload.

My first year as a Cook's Corner columnist I solicited zucchini recipes from readers. Hands down, it was the most response that I have had from any column request that I have ever made. Recipes came in from all over the West Coast. People were desperate

Every year at this time all of us gardeners have the same problem. This year the Kaisers have double trouble. Chuck's pumpkin patch is also sprouting zucchini! Evidently one of the pumpkin seed packers slipped in some zucchini seeds, and they are growing like weeds!

So last week Chuck when proudly presented me with another basket of the beautiful green orbs, I thought I was going to cry. It was especially depressing because I still have a couple of packages of frozen shredded zucchini in the freezer! I had to buckle down, make a plan and get serious about dealing with this bounty.

I began, of course, with zucchini bread. It's everyone's favorite and it uses up a couple of our inventory. I moved on to stuffed zucchini for dinner. Over the years I have changed my recipe ever so slightly. I now precook the zucchini in the microwave (see directions) and use ground turkey instead of ground beef. The recipe is easily divided to

Today's last recipe is from my neighbor, Nancy. Everything she makes is wonderful, and you will love her Zucchini Pancakes as a side dish at dinner. And yes, I still have more zucchini. I also have more recipes. Maybe next month we'll continue this saga. Enjoy!

OLD FASHIONED ZUCCHINI BREAD

- 1 cup vegetable oil 3 large eggs, beaten
- 2 cups sugar
- 2 cups zucchini, grated
- 2 teaspoons vanilla 3 cups flour sifted with...

Stuffed zucchini pairs well with candied carrots, coleslaw and sourdough rolls.

1 teaspoon baking soda

1/4 teaspoon baking powder

1 teaspoon salt

3 teaspoons cinnamon Optional to at the end: 1 cup chopped

Preheat oven to 324° F. and grease two 9" x5" x3" loaf pans. Set aside.

Combine the oil, eggs, sugar, zucchini and vanilla in a large bowl. Blend well. Stir in the dry ingredients and mix just until moistened.

Fold in the walnuts if using them. Pour batter into the prepared loaf pans and bake for 1-1/4 hours or until a toothpick inserted into the center comes out clean. A crack down the middle of bread is normal. Cool on a rack. Makes 2 loaves. Eat one loaf and freeze the other. Good with cream cheese.

BETTY'S STUFFED **ZUCCHINI**

1 cup uncooked rice

2 12-inch long zucchini

1 pound ground turkey

1 medium onion, chopped

2 8 ounce cans tomato sauce w/ basil

1/3 cup salsa

1 teaspoon basil

1 teaspoon garlic salt

1/2 teaspoon lemon pepper 1 tablespoon Taco Seasoning

Several dashes Tabasco Sauce 1 cup mozzarella cheese, shredded

Preheat oven to 350° F.

In a saucepan, bring 2 cups of water to boil; add rice, salt lightly and cook about 25 minutes or until water is absorbed.

In the meantime, sauté onion in a pan with the ground turkey. Drain well and set aside. When rice is cooked, add tomato sauce and other seasonings. Stir in turkey and onions.

Using a table fork, pierce the length of the

zucchinis on both sides. Place in the microwave on a paper plate layered with several paper towels. Cook 2 minutes. Turn the zucchini over and cook about another 1-1/2 minutes. If you hear them "screaming" turn off the microwave!

Remove the zucchini and slice them lengthwise on the paper towels. Liquid will ooze out. Scrape out the seeds and you will have 4 nice canoes to put your filling in. Distribute evenly. Put a piece of aluminum foil on a cookie sheet with sides. Spray with Pam. Put the zucchini on the cookie sheet; salt the shells and spoon in the fill-

Lay a sheet of foil over the top, place in oven and cook about 15 min. Remove from oven and set foil aside. Top with mozzarella cheese and cook until hot and cheese is melted. Serves 4-8 depending on appetites.

Note: Good served with brown sugared carrots, coleslaw and hard sour dough rolls.

ZUCCHINI PANCAKES

Nancy Robinson

3 eggs

2 tablespoons oil

3 cups zucchini, grated 1 small onion, chopped

1 teaspoon Italian seasoning

Salt and Pepper

1 cup Bisquick (more if needed)

Beat eggs and oil in large bowl until well-blended. Add zucchini, onion and seasonings. Blend. Add Bisquick. The mixture should be the consistency of pancake batter. If too moist add a little more Bisquick; if too dry add a little milk.

Pour about 1/2 cup batter for each pancake onto a hot, greased griddle. Spread to make a circle. Cook until edges appear dry and bubbles form and just start to pop on the surface. Turn pancakes with a wide spatula and lightly brown other side. Turn only once. Serve immediately. Good with sour cream. Serves 4 hungry people.

Note: I also make a sweet version of this recipe. I substitute cinnamon for the Italian seasoning and added a few pecans and 1/4 cup sugar. It is good!

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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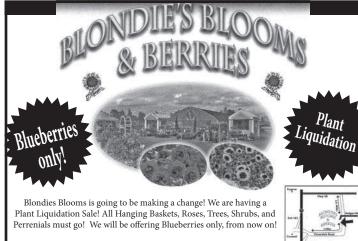
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DRAIN: Gateway Family Fellowship Church of the Nazarene

337 "C" St. Drain, OR Sunday School 9:30am Worship 10:45am Living Hope Free Lunch Wed. at 12:30pm 541-836-7051 www.drainnaz.org

HOPE U.M.C.

131 W "A" St. Drain, OR 541-315-1617 Pastor: Lura Kidner-Miesen Bible Study: 10:45am Potluck Lunch: Noon Worship: 12:45pm

COTTAGE GROVE: 6th & Gibbs Church of Christ

195 N. 6th St. • 541-942-3822 Pastor: Aaron Earlywine Youth & Families Pastor: Seth Bailey Services: 9am and 10:30am Christian Education Nursery for pre-k - 3rd Grade www.6thandgibbs.com

Calvary Baptist Church

77873 Š 6th St • 541-942-4290 Pastor: Riley Hendricks Sunday School: 9:45am Worship: 11:00am The Journey: Sunday 5:00pm Praying Thru Life: Wednesday 6:00pm

Calvary Chapel Cottage Grove 1447 Hwy 99 (Village Plaza) 541-942-6842 Pastor: Jeff Smith Two Services on Sun: 9am & 10:45am Youth Group Bible Study Child Care 10:45am Service Only www.cgcalvary.org

Church of Christ

420 Monroe St • 541-942-8565 Sunday Service: 10:30am

Cottage Grove Bible Church 1200 East Quincy Avenue

541-942-4771 Pastor:Bob Singer Worship 11am Sunday School:9:45am AWAŃA age 3-8th Grade, Wednesdays Sept-May, 6:30pm www.cgbible.org

Cottage Grove Faith Center 33761 Row River Rd. • 541-942-4851 Lead Pastor: Isaac Hovet

www.cg4.tv Summer Schedule: Sunday Service 10am Full Children's Ministry available Covered Bridge Nazarene Church

Pastor: Cindy Slaymaker Sunday School: 9:30am Worship 10:30am

152 S. M St.

541-942-4422

Delight Valley

Pastor: Karen Hill

Worship: 10:00am Sunday School: 10:00am

www.cgpresbynews.com

Church of Christ 33087 Saginaw Rd. East 541-942-7711 Pastor: Bob Friend Two Services: 9am - Classic in the Chapel Auditorium

10:30am - Contemporary in the First Presbyterian Church 3rd and Adams St • 541-942-4479

Grove Community Church 77820 Mosby Creek Rd.

Cottage Grove, OR 97424 541-942-0123 Pastor: Bryan Parsons Worship: 10:30 a.m. Nursery: Infant - Pre-K Kid's Church: K to 5th grade

Hope Fellowship United Pentecostal Church

100 S. Gateway Blvd. • 541-942-2061 Pastor: Dave Bragg Worship: 11:00am Sunday Bible Study: 7:00pm Wednesday www.hopefellowshipupc.com "FINDING HOPE IN YOUR LIFE"

Living Faith Assembly 467 S. 10th St. • 541-942-2612

Pastor Rulon Combs

Sunday School All Ages 9am Worship & Children's Church 10:00 am Sat Evening Service 6:00pm Youth 180 Mondays 5:30-8pm

Non-Denominational **Church of Christ**

1041 Pennoyer Ave * 541-767-0447 Preachers: Tony Martin & Robert Evans Sunday Bible Study:10:00am Sunday Worship: 10:50am & 5:30pm www.pennoyeravecoc.com

Old Time Gospel Fellowship 103 S. 5th St. • 541-942-4999 Pastor: Jim Edwards Sunday Service: 10:00am Join us in Traditional

Christian Worship

Our Lady of Perpetual Help and St. Philip Benizi

Catholic Churches

All Welcome

1025 N. 19th St. 541-942-3420 / 541-942-4712 Pastor: Roy L. Antunez, S.J. Euch. Liturgies; Sat. 5:30pm Sun. 10:30am St. Philip Benizi, Creswell: 552 Holbrock Lane • 541-895-8686 Sunday: 8:30am

St. Andrews Episcopal Church 1301 W. Main • 541-767-9050 Rev. Lawrence Crumb "Church with the flags." Worship: Sunday 10:30am

Seventh-day Adventist Church 820 South 10th Street 541-942-5213 Pastor: Kevin Miller Bible Study: Saturday, 9:15 am Worship Service: Saturday, 10:40 am Mid-week Service: Wednesday, 1:00 pm

Trinity Lutheran Church

6th & Quincy • 541-942-2373 Pastor: Jamés L. Markus Sunday School & Adult Education 9:15am Sundway Worship 10:30 am Comm. Kitchen Free Meal Tue & Thur 5:00pm TLC Groups tlccg.com

United Methodist Church

334 Washington • 541-942-3033 Pastor:Lura Kidner-Miesen Worship: 10:30am Comm. Dinner (Adults \$5, Kids Free) 2nd & 3rd Monday 5-6:00pm cottagegroveumc.org

"VICTORY" Country Church 913 S. 6th Street • 541-942-5913 Pastor: Barbara Dockery

Our Worship

Worship Service: 10:00am "WE BELIEVE IN MIRACLES"

Directory is a weekly feature in the newspaper. If your congregation would like to be a part of this directory, please contact the Cottage Grove Sentinel at 541-942-3325.