



BY BETTY KAISER
For the Sentinel

Cook's Corner

You, too, can make a famous Diner Omelet

Customers at our family business (Kaiser's Country Diner) would often stick their heads in the kitchen window and ask, "Is Chuck cooking today?" My husband was known as a creative, generous cook who didn't cut corners. If Chuck was working the line or just in the kitchen, you were in for a good meal—especially if it was one of his specialty omelets.

Chuck was not a trained chef in the classical sense. He started out in the food business as a wholesale food and beverage purveyor to hospitals, military bases and restaurants. His territory ranged from Los Angeles to Santa Maria, Calif. He was successful in sales, but I was the cook in the family. After going into the restaurant business, he became a great cook under the tutelage of an elderly Japanese chef who was a former customer.

Chuck met Tom Yononaka on a cold-call sale to his small café in Ventura. Tom was getting ready to retire from his business at about the time that we opened Kaiser's Country Diner. We desperately needed a good cook, and Tom needed something to keep him busy a few hours a day. He stayed with us for 10 years.

Tom was a quiet, soft-spoken gentleman with an interesting background. When World War II broke out, his parents and siblings were one of the Japanese families living on the West Coast, where they were interned. Tom was about 18 years old when he was recruited to join the U.S. Army. A loyal U.S. citizen who spoke Japanese, he was trained as a sniper to be parachuted behind the lines in Japan. After the

war, he returned to Los Angeles, where he trained as a chef. His career was exhibition cooking at the famous Clifton's Cafeteria until he retired and moved to Ventura.

Clean, neat and efficient, his cooking skills were breathtaking, and he was a stabilizing force for the short-order cooks who wanted to be part of our kitchen. He made chefs out of those who were teachable, and Chuck was his best pupil. Nothing went out of our kitchen unless it met Tom's standards. His culinary skills would put today's television cooks to shame.

Our breakfast business was renowned for its omelets. Thanks to Tom, they were tall, fluffy and tasty. They were never heavy and greasy like so many restaurants serve. Chuck was Tom's first and best pupil. He says that Tom taught him everything he needed to know except how to flip two omelets at the same time!

Today, my husband still makes the omelets at our house. They are still light and fluffy and so good that I seldom order one at a restaurant. When I asked him to share his secrets with my readers, he smiled and said, "It's no secret. It's a skill." So here goes. If you've always wanted to make an omelet like a professional...read his Omelet 101 directions carefully. You can do it!

Before attempting the omelet, practice flipping — not eggs, but toast! Chuck said that Tom taught him and all of our cooks how to practice flipping toast before they flipped eggs. You'll understand why as you keep reading. Omelet-tossing is a skill that I've never perfected but I can do oven omelets. Thankfully, my husband is a pro. Enjoy!

CHUCK'S OMELET 101

(Serves one generously)

3 eggs, whipped until fluffy
3 tablespoons milk or cream
A dash of salt and pepper
3 teaspoons butter

Add cream, salt and pepper to whipped eggs. On high, melt butter in a skillet until it sizzles. Pour egg mixture into skillet. As the eggs on the bottom start to set, start lifting the set part slightly with a spatula.

Let the uncooked portion flow underneath and cook. When the bottom is cooked, take the pan to the kitchen sink, swirl eggs to be sure the omelet is loose. (Professional cooks flip them at the stove. I don't recommend it for beginners!)

Tilt pan downward, pull back, flip up and catch with pan. Put back on the stove, turn off the heat (the bottom will continue cooking and fill with desired ingredients. As soon as the mixture seems set, fold or roll it over. Garnish as desired. Serve immediately with country fried potatoes, toast or biscuits.

EASY PUFFY OVEN OMELET

(An old Betty Crocker recipe)

4 eggs
4 tablespoons cream
Salt and pepper to taste
1/4 teaspoon cream of tartar
2 tablespoons butter

Preheat oven to 350 degrees,

Separate eggs and beat egg

whites until stiff with cream of tartar. Beat egg yolks until thick and lemon colored; beat in cream. Fold into beaten whites. Pour into sizzling butter in a heavy, ovenproof skillet. Turn heat to low. Cook slowly until light brown underneath (about 10 minutes) and no fingerprint shows when touched. Bubbles will appear and mixture will look moist.

Place in skillet in oven and bake until light brown on top about 10-15 minutes. Make half-inch deep crease across omelet. Slip turner under, tip skillet to loosen omelet and fold in half. Roll omelet top side down onto hot platter.

Serve with a hot cheese or mushroom sauce or a creamed chicken, ham or asparagus sauce. Serves 2 with a side dish of fruit and rolls.

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 bcatty@bettykaiser.com

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The City of Cottage Grove Public Works Department will be conducting its annual Leaf Pickup during the following weeks:

November 14th-18th • December 5th - 9th • December 19th-23rd

Tips for Leaf Placement in Street

- ✓ Only piles of loose leaves will be picked up
- ✓ Pile leaves on the street surface near the gutter, keeping gutter and catch basins free of leaves so storm water is not obstructed
- ✓ On streets without curbs and gutter, pile the leaves near the street surface away from ditches
- ✓ Stack the leaves so that they don't block bike and traffic lanes
- ✓ Leaves should be piled in rows so they do not block the flow of water along the curb and do not encroach on the traffic lane
- ✓ Do **not** place leaves in the streets where curbside parking does not exist. You may bring those leaves to the designated area outside the Row River Water Treatment Plant at 3300 Row River Road
- ✓ Do **not** place your leaves in plastic bags
- ✓ Branches will **not** be picked up
- ✓ Shrub prunings and blackberry vines will **not** be picked up
- ✓ Do **not** include rocks, metal or other debris in your leaf pile
- ✓ Lawn clippings will **not** be picked up

For more information please contact the Public Works Department at (541)942-2042 during working hours of Monday through Friday, 8:00AM to 5:00PM.



The progression of a perfect omelet: Above left, the omelet is ready to flip. Left: The omelet is plated. Above, garnished with cheese and avocado, buttermilk pancakes on the side.



Worship Directory



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: 11:45
Worship: 12:30pm

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 S 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

Center for Spiritual Living
Cottage Grove
700 Gibbs Ave. (Community Center)
Rev. Bobby Lee
Meets Sunday 3:00 p.m.
clscottagegrove@gmail.com

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
AWANA 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
152 S. M St.
541-942-4422
Pastor: Cindy Slaymaker
Sunday School: 9:30am
Worship 10:30am

Delight Valley
Church of Christ
33087 Saginaw Rd. East
541-942-7711
Pastor: Bob Friend
Two Services:
9am - Classic in the Chapel
10:30am - Contemporary in the Auditorium

First Presbyterian Church
3rd and Adams St • 541-942-4479
Pastor: Karen Hill
Worship: 10:00am
Sunday School: 10:00am
www.cgpresbynews.com

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
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467 S. 10th St. • 541-942-2612
Pastor Rulon Combs
Worship & Children's
Church 10:00 am
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.pennoyeravecc.com

Old Time Gospel Fellowship
103 S. 5th St. • 541-942-4999
Pastor: Jim Edwards
Sunday Service: 10:00am
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Our Lady of Perpetual Help and St. Philip Benizi
Catholic Churches
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 Holbrook Lane • 541-895-8686
Sunday: 8:30am

St. Andrews Episcopal Church
1301 W. Main • 541-767-9050
Rev. Lawrence Crumb
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Worship: Sunday 10:30am
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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: James L. Markus
Sunday School & Adult Education 9:15am
Sunday 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
Worship Service: 10:00am
Message: 11:00am
"WE BELIEVE IN MIRACLES"

Our Worship 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.