



Cook's Corner

What's for lunch: A presidential look

"What's for lunch?" Amidst the celebratory fanfare, that was my question after Donald J. Trump was sworn in as President of the United States last month. And evidently lunch is also on the mind of presidents and their guests after the inaugural ceremony.

Since 1879, the Joint Congressional Committee on Inaugural Ceremonies has answered that question by hosting an elaborate inaugural luncheon. It's a grand occasion to toast to the new administration. It is also a time to eat some delicious and diverse food...the new president gets to choose the menu!

Thanks to the Internet I was able to scare up menus for the last nine inaugural luncheons. James E. Carter's luncheon was to be held on January 20, 1977. For some reason he cancelled it and the armored limousine for the inaugural parade. Instead, he and wife Rosalynn strolled hand-in-hand down Pennsylvania Ave. as the crowd cheered. I'm not sure when they ate lunch!

Ronald Reagan's second inaugural luncheon was on January 21, 1985. It featured a hot mousse of sole, sautéed spinach with lobster, shrimp and truffle sauce. The dessert caught my eye—a cold praline soufflé with raspberry sauce.

George H.W. Bush on January 20, 1989 served a Lobster Scallop Ragout followed by a Grilled Poussin (chicken) with four grain rice pilaf and asparagus. Dessert was a simple Brandied Pear Crisp with vanilla ice cream.

William J. Clinton's luncheon on Jan 20, 1993, featured Grilled Salmon with Sorrel Sauce with Rosemary Chicken with pecan rice, as the second course. An Apple-Cranberry Brown Betty with crème anglaise rounded out the meal. For his second inauguration, the meal ended with "Beggars Pudding" topped with quince ice cream.

The first course at George W. Bush's luncheon on January 20, 2001 was Lobster Pie followed by Grenadine of Beef and Supreme Toffee Pudding with vanilla ice cream. In 2005 he went a little wild with Scalloped Crab and Lobster followed by Roasted Missouri Quail with Chestnut brined Root Vegetables. A Steamed Lemon Pudding and Apple Wild Cherry Compote finished the meal.

Barack Obama's first luncheon in 2009 featured a Seafood Stew His second luncheon kicked things up a notch. Lobster Tails and New England Chowder followed by Hickory Grilled Bison with Red Potato Horseradish Cake & Wild Huckleberry Reduction. Dessert was Hudson Valley Apple Pie with Sour cream Ice cream, Aged Cheese and Honey.

This year, the first official meal that President Donald Trump

served guests, was a Maine lobster and Gulf shrimp with saffron sauce and peanut crumbles. Next came an Angus beef in a dark chocolate juniper jus served with a side of potato gratin. Dessert was a chocolate soufflé with cherry vanilla ice cream. I'm sure that guests licked the platters clean. In a manner of speaking.

All of these meals sound interesting but the names of some courses really piqued my interest. "Red Potato Horseradish Cake?" I had never heard of these spicy potato cakes but I found a recipe by Carrie Sheridan at food.com. It's today's choice for a side dish recipe.

"Beggars pudding?" Never heard of it either. Abigail Adams supposedly introduced this no-frills bread pudding to the White House around 1800. It's today's dessert choice although I substituted a plain rum sauce for the "Sack Sauce" because I couldn't find a recipe for it. Enjoy!

RED POTATO HORSERADISH CAKE

Obama Inauguration Luncheon

12 ounce red potatoes cut into 1-inch dice with skin on
1 tablespoon prepared horseradish
1/2 tablespoon whole grain Dijon mustard
3 tablespoons butter
1/2 cup heavy cream
2 tablespoons kosher salt
1 teaspoon white pepper
1/4 cup chives
1/2 gallon water
1 cup micro greens available in specialty markets (kale?)
2-4 tablespoons olive oil

In a large heavy-bottomed pot, place 1 Tb of salt and potatoes in 1/4 -1/2 gallon of water (or just enough to cover the potatoes). Bring to a boil over high heat. Allow to simmer for 10-15 minutes until tender. Drain water and allow potatoes to sit in a strainer for 5 minutes to allow all water to drain.

Place potatoes, Dijon mustard, horseradish, 2 tablespoons of butter, heavy cream, remaining salt, pepper and chives (or green part of scallions or leek) back into the same pot you used to boil the potatoes. Smash and stir the potatoes until mashed but still chunky. Adjust seasoning of salt and pepper to taste.

Using an ice cream scoop, portion a 3-ounce scoop onto a baking sheet oiled with olive oil. Using an ice cream scoop, form potatoes

into patties and top with remaining butter, dividing equally among 10 potato cakes. Place potatoes under the broiler (or in a toaster oven on broil) for 4-5 minutes until golden brown. Yield: 10 cakes.

BEGGAR'S PUDDING (with Rum Sauce)
Originated by Abigail Adams

1 egg, beaten
1 cup milk
1/2 cup brown sugar, packed
1 teaspoon rose water (can substitute almond or vanilla flavoring)
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
10 bread slices, cut in 1-inch cubes
1/2 cup dried currants (raisins will work)
1/4 cup Rum Sauce (see recipe below)

Oil (or spray) an 8 x 1 1/2-inch round or square baking dish.

In a large bowl combine beaten egg, milk, brown sugar, rosewater, ginger, nutmeg, and salt. Stir in bread cubes and currants.

Bake, covered, at 350° till knife inserted half way between center and edge comes out clean, about 25 minutes. Spoon the hot sauce over hot pudding. Garnish with whipped cream. Serves 6.

RUM SAUCE

3/4 cup dark brown sugar
1/3 cup water
1/2 cup butter (1 stick)
1/4 cup dark rum

In a small saucepan, combine the brown sugar, water, butter, and rum. Bring to a boil over medium-high heat and boil gently until thickened, about 10 minutes. Serve warm.

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

OREGON NATIONAL GUARD MOBILIZES UNIT FOR MIDDLE EAST DEPLOYMENT

The Oregon Army National Guard's aeromedical helicopter was honored in a mobilization ceremony January 27, in Salem, Oregon.

Approximately 70 Soldiers with Company G (Golf), 1st Battalion, 189th Aviation Regiment, are scheduled to deploy to the Middle East. The company will provide aeromedical support throughout the Persian Gulf region using Blackhawk helicopters. The unit is scheduled to complete pre-deployment training at Fort Hood, Texas, before deploying overseas.

Golf Company, 1-189th Aviation, has a long tradition of answering the call to duty. The unit conducts medical evacuations (medevac), search and rescues, as well as wildland fire suppression operations utilizing HH-60M Blackhawk helicopters. The unit previously deployed to Bosnia for Operation Joint Forge 7; then three times to the Middle East in support of Operation Enduring Freedom and Operation New Dawn; then to Iraq during Operation Iraqi Freedom; and to Kosovo in support of Operation Joint Guardian.

Aviation assets here in Oregon will continue to backfill to support civil authorities throughout the State of Oregon. Units such as Detachment 1, Alpha Company, 1st Battalion, 112th Aviation, with their UH-72A Lakotas based in Salem; and elements of 1st Battalion, 168th Aviation Regiment, with their CH-47F Chinooks based out of Pendleton are prepared to assist the state when needed.



Oregon Army National Guard Staff Sgt. Jonathan Edwards with Company G, 1st Battalion, 189th Aviation Regiment, holds his son, Grant, after his mobilization ceremony

Pet Cremation

Dignified Options for Our Faithful Friends



At Smith Lund Mills we believe that pets are an important member of any family. When a pet dies it can be very difficult time for everybody involved. We understand the feelings of losing a pet and our professional, caring staff will be ready to assist you during this time of loss.



Funeral Chapel • Crematorium
People you know, people you trust.™

(541) 942-0185
123 S. 7th St., Cottage Grove

Visit smithlundmills.com for more information.

Comprehensive family, medical eyecare and optical services




Cataract exams • Glaucoma exams • Lasik exams • Diabetic exams
Serving Cottage Grove Community since 2006

Welcome new patients
Office hours:
Monday thru Thursday 9-5, Friday 9-4
257 N. 8th St. • 541-942-5000
www.PCVI.com

Cottage Grove Safe Haven

SWEETHEART'S

SPAGHETTI DINNER AND DANCE

Friday, February 10, 2017

Dinner at 5:30 pm • Dance 7:00 pm - 10 pm

OLPH Catholic Church • 19th and Harvey
Adults \$10 • Kids (12-18) \$7
Kids Under 12 \$5
Dance Only \$5

50/50 Raffle Tickets for \$1 each, or 6 for \$5

THANK YOU FOR YOUR SUPPORT!

For information contact
Theresa at 541-520-7341 or Jordan at 541-731-0101

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.
cslcottagegrove@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

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
Worship & Children's
Church 10:00 am
Youth 180 Mondays 5:30-8pm

Non-Denominational Church of Christ
1041 Pennoyer Ave • 541-942-8928
Preacher: Tony Martin
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
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 Hollbrock 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
All Welcome

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.