



Cook's Corner

Presented by Betty Kaiser

Memorial Day was borne out of the Civil War to honor the dead and first known as Decoration Day. Congress changed it to Memorial Day to fall on the last Monday in May. One thing has not changed—the day honors those who have died in the service of our country. It is a solemn day of memorial parades, speeches and visits to cemeteries.

May 29 is also our day to remember, with gratitude, all those who have served or are serving our country. Following the public events, everyone is hungry. Picnics and potlucks are a welcome time to share memories and scarf down someone else's cooking. I like to bake an apple pie. They are easy to prepare, travel well and there are seldom any leftovers.

It is said that during World War II soldiers coined the phrase "As American as mom and apple pie." Maybe that's why an apple pie seems to be an appropriate addition to the tradition of Memorial Day. Of course, any day is a good day to bake (and eat) an apple pie.

Today's first recipe is for a two-crust apple pie with the addition of spices, orange juice and cranberries. Sometimes I substitute cherries for the cranberries and if cherries are out of season and my freezer is bare...my secret ingredient is a can of cherry pie filling! The second recipe sounds more complicated than it is. If you're an expert at pie dough you can just roll the dough over the rolling pin and skip the waxed paper step. Enjoy!

Keep it simple and keep it seasonal with Betty Kaiser's Cook's Corner. Contact her at 942-1317 or email bchatty@bettykaiser.com

Memorial Day Observance in CG

On May 29 at the Cottage Grove Armory, 7th and Washington, the annual Memorial Day Observance will be held. Organized by American Legion and Veterans of Foreign Wars members to honor those military men and women who gave their lives to preserve the freedoms we enjoy here and around the world. Names of local veterans who died since last Memorial Day will be read. Following the service at the Armory, a parade leads participants down Main Street to Veteran's Park on River Road for the traditional 21 gun salute and laying of a memorial wreath.

PLANT SALE



Friday May 26th • 9am – 4pm
Saturday May 27th • 9am-3pm

American Legion Hall • 826 W. Main

Vegetables, Annuals & Baskets

RAFFLE

Beautiful Hanging Basket

Drawing on Saturday

Do not need to be present to win

All proceeds help animals in our area.

Memorial Day apple pies

CRANBERRY APPLE PIE

- 2 cups sugar
- ¼ cup cornstarch
- ¼ cup orange juice
- ½ teaspoon cinnamon
- ½ teaspoon apple pie spice
- 1/8 teaspoon nutmeg
- ¼ teaspoon lemon juice
- 4 cups tart apples, peeled and cored
- 2 cups fresh or frozen cranberries
- Pastry for 9-inch double crust pie
- 2 tablespoons butter

In a large bowl, combine the first 7 ingredients. Add apples and cranberries; toss gently. Line a 9-inch pie plate with bottom pastry. Add filling; dot with butter.

Roll remaining pastry to fit top of pie. Cut vents in pastry, using a small apple cutter if desired. Place over filling; seal and flute the edges. Reduce heat to 350° F; Bake 50 min. longer or until crust is golden brown and filling is bubbly. Serves 6-8.

Crust variation: a lattice-top pie crust

Cut top crust dough into 12 strips. Place 6 of the strips over filling. Weave lattice crust with remaining strips by folding back alternate strips as each cross strip is added. Fold trimmed edge of lower crust over ends of strips. Seal and flute edge. Bake as directed.

APPLE PIE BARS

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 cup butter, softened
- 3-1/4 cups flour, divided
- 10 Granny Smith apples, peeled, sliced (about 9 cups)
- 1-1/4 cups granulated sugar
- 1 tsp. ground cinnamon
- 3/4 cup powdered sugar
- 1 Tbsp. water

Heat oven to 400°F.

Beat cream cheese and butter in large bowl with mixer until 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 combined granulated sugar, cinnamon and remaining flour; 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. Cut several slits in top crust to vent steam.

Bake 35 to 40 min. or until golden brown. Cool 15 min.

Mix powdered sugar and water; drizzle over dessert. Cool 30 min. before cutting into bars. Makes 16 servings.

Free dental care for vets June 24

WHAT: Aspen Dental is offering free dental care for local veterans as part of its Healthy Mouth Movement

WHEN: Eugene, OR, 9 AM – 3 PM Roseburg, OR, 9 AM – 3 PM

WHO: Local veterans, Aspen Dental dentists and team members

WHERE: Aspen Dental, Eugene, OR and Roseburg, OR

WHY: Of the more than 21 million veterans across the U.S., fewer than 10 million are enrolled for U.S. Department of Veterans Affairs (VA) health benefits, which for many does not include dental care benefits, because the VA only provides dental benefits to veterans who are classified as 100% disabled, have been a prisoner of war, or have a service-connected dental condition or disability.

Shane Parsons, DMD



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The Slow Ponies - Folk/Country

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