



Maryana's Cheese Sauce

- 3 tablespoons butter
- 3 tablespoons flour
- 1/2 teaspoon chicken bouillon
- 3/4 cup chicken broth
- 1 cup milk
- 2 tablespoons white wine (or vinegar)
- 3 tablespoons grated Parmesan cheese
- 1/2 cup light sour cream

In a saucepan over medium heat melt butter. Add flour and salt and stir until blended. Add broth and stir until slightly thickened. Add milk, wine and Parmesan cheese; stir until smooth and flavors are blended, about 2 minutes. Remove from heat and whisk in sour cream. Makes about 2 cups.

To assemble: Grease an 8x8" size Pyrex or Corning-style baking pan (or whatever will fit ingredients). Spoon in the filling. Cover with sauce. Top with pastry and crimp edges. Pierce the crust with a sharp knife to cut vents for steam to escape during cooking. Bake @ 425° F. 25-35 min. until filling is bubbling and crust is brown.

Pot pie experiments

I love a good chicken pot pie but they are hard to find. I've tried the frozen ones in the supermarket. I've tried ordering them for dinner at diners and fine restaurants. Most of them are either boring, completely inedible or all hard-as-nails crust and no filling. The only solution was to make my own!

One night last week I was faced with a familiar dilemma—what to make for dinner. I had just about an hour to get it on the table. What to do? I had baked a whole chicken a couple nights before so there were leftovers in the refrigerator. I also had the usual celery, onions, carrots and frozen vegetables on hand. A light bulb went off—I'll make a pot pie!

The problem was that I seldom make pot pies and I didn't have a written recipe. My mother's recipe file doesn't even have one. I am basically starting from scratch every time I make one. This time I wrote down the ingredients and three-step procedure.

For me, a pot pie is as much about the crust as the filling. I like a flaky top crust (no bottom) and lots of sauce covering the chicken and veggies. I began with the crust. Pie dough is simple. I knew the ingredients that I wanted for the filling—chicken, celery, onion, carrots, pea and potatoes. The sauce I wasn't so sure about.

Under the best of circumstances, I probably would use a thinned down gravy to cover the filling. But the family (Chuck and I and the dogs) had polished off the gravy. Some kind of cream sauce was in order. But what kind? In situations like this I have two references: My 1956 Betty Crocker's Cookbook and Maryana Vollstedt's "What's for Dinner?" cookbook.

Betty Crocker's options were to extend leftover gravy with a white cream sauce or just use a white cream sauce. Her two suggestions for a crust were—a puff pastry or southern style biscuits. I didn't like either one. So, I checked out what well known cookbook author, columnist and teacher Maryana had to say about sauces.

Maryana, who passed away last summer at the age of 91, is my very favorite cookbook author. She lived in Eugene, Oregon, where she and her husband founded Reed and Cross, a small nursery and garden center. When I moved here in 1989, Reed and Cross was the place that you took visiting friends for lunch. Its roots were in gardening but eventually housed a gift shop, clothing, gourmet cookware, a landscape service, wine shop, a florist and a deli. It is now a shoe store but then, it was a shopper's dream!

I became acquainted with Maryana through her freelance recipe columns in the Register Guard. I not only clipped her columns but I own two of her now well-thumbed and splattered cookbooks "The Big Book of Casseroles" and "What's for Dinner?" I used her Parmesan Cheese Sauce recipe for the filling. It was good but next time I'm going to spice it up a little. Maybe some sharp cheddar or green Tabasco. Enjoy!



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BETTY'S CHICKEN POT PIE

- Pastry**
- 1 1/2 cups flour
 - 3/4 teaspoon salt
 - 1/2 cup + 2 tablespoons shortening
 - 1/4 cup ice water
- Mix salt and flour; cut in shortening until pea-sized. Mix with ice water (add more if needed). Round into a ball. Roll out on a floured surface to fit pan. Set aside.

- Filling**
- 1/2 cup celery, sliced
 - 1/2 cup onion, diced
 - 3/4 cup carrots, sliced
 - 1/2 cup potatoes, cooked and diced
 - 3 cups cooked chicken, cubed
 - 1/2 cup frozen peas, thawed
 - 1/2 cup corn
- Season with salt, pepper and 1 teaspoon thyme. Cover with hot water and parboil celery, onion and carrots until tender-crisp. Drain off hot water. Add seasonings, chicken, peas and corn. Set aside.

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131 W "A" St. Drain, OR
541-315-1617
Pastor: Lura Kidner-Miesen
Fellowship & Song: 11:30am
Potluck Lunch: 12:00pm
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
Service times: 9am & 10:30am
Sunday School: 9am for all ages
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.
csllcottagegrove@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
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Sunday School: 9:45am
AWANA age 3-8th Grade,
Wednesdays Sept-May, 6:30pm
www.cg bible.org
- Cottage Grove Faith Center**
33761 Row River Rd.
541-942-4851
Lead Pastor: Kevin Prueett
www.cg4.tv
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- Delight Valley**
Church of Christ
33087 Saginaw Rd. East
541-942-7711
Pastor: Bob Friend
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9am - Classic in the Chapel
10:30am - Contemporary in the Auditorium
- First Presbyterian Church**
3rd and Adams St
541-942-4479
Pastor: Karen Hill
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Sunday School: 10:00am
www.cgpresbynews.com
- Hope In The Grove**
700 E. Gibbs • 401-855-5668
Pastor: Wayne Husk
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Coffee Fellowship: 10:15am
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United Pentecostal Church
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- United Methodist Church**
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Pastor: Lura Kidner-Miesen
Worship: 10:30am
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