



Betty Kaiser

Betty Kaiser's Cook's Corner: Zucchini anyone?

came our best-selling summer lunch special.

The other recipes are for simple side dishes because who likes to cook in this heat. The final two are my favorite way to eat zucchini — a chocolate cake and a simple sweet bread that is great for breakfast, lunch or dinner.

Enjoy!

FYI: You will love today's first recipe because it has nothing to do with cooking! Many years ago, I solicited zucchini recipes from readers. I still have dozens of them in my file. This one was from my friend Carol Pryor. She left this earth too soon but I still laugh every time I read this advice:

BEST ZUCCHINI RECIPE EVER

(Carol Pryor 2001)

- 1 bushel zucchini
- 1 raincoat
- 1 pair of sunglasses
- A moderately fast car

Directions: Go to a busy parking lot. Drive around until you find an unlocked car. Put the zucchini in the back seat and drive away

FAST before you are discovered!

CORN and ZUCCHINI MEDLEY

- 4 slices bacon
- 2 cups chopped zucchini
- 1-1/2 cups fresh corn
- 1 small onion, chopped
- Salt and pepper
- 1/4 cup Jack Cheese

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain bacon on paper towels, reserving 1 tablespoon of drippings. Crumble bacon and set aside.

Next, sauté the zucchini, corn and onion over medium heat in the bacon drippings until tender-crisp, about 10 min. Season with salt and pepper. Mix in half of the crumbled bacon and spoon vegetables into a serving bowl. Sprinkle with cheese and remaining bacon. Serves 4-5.

ZUCCHINI GARDEN SALAD

- 4 tomatoes, chopped or cut into quarters
- 1 medium zucchini, sliced and then halved
- Fresh basil (or dried)
- Salt and pepper
- 1/3 cup red onion, minced
- Italian Dressing to taste

Mix all ingredients in a bowl and refrigerate. Serve cold on a bed of lettuce.

KAISER'S COUNTRY DINER STUFFED ZUCCHINI

- 1 huge zucchini
- 1 pound ground beef
- 1 onion, diced
- 1/2 bell pepper, diced
- 1 cup cooked brown or white rice

• 2 8-ounce cans Hunts tomato sauce with basil, garlic and oregano

• Other seasonings: garlic salt, pepper, basil, Tabasco

Preheat oven to 350° F. and line a baking pan with foil

Wash and split the zucchini lengthwise. Scope out the middle and discard. Steam the shells in the microwave about 3-4 min. Drain and set aside.

Cook the ground beef, onion and bell pepper in a skillet until meat is done. Drain well. Add the rice and 1 can tomato sauce to the meat mixture with other seasonings as desired. Spoon into the zucchini shells and top with the other can of tomato sauce and your choice

of cheese. Bake 30 minutes or until hot and cheese is melted. Serves 8 or more depending on size.

CHOCOLATE ZUCCHINI CAKE

(Southern Living 2002)

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 large eggs
- 3 cups granulated sugar
- 3 (1-ounce) unsweetened chocolate baking squares, melted
- 1 1/2 cups vegetable oil
- 3 cups grated zucchini (about 5)
- 1 cup pecans, chopped
- Powdered sugar
- Preheat oven to 350° F.
- Combine first 4 ingredients and set aside.

Beat eggs at medium speed with an electric mixer. Gradually add granulated sugar; beat until blended. Add chocolate and oil; beat until blended. Gradually add flour mixture; beat at low speed until blended. Fold in zucchini and pecans. Pour batter into a well-greased and floured Bundt pan.

Bake 1 hour and 15 min-

utes or until a wooden pick inserted in center comes out clean. Cool in pan 15 minutes. Remove from pan; cool completely on a wire rack. Sprinkle with powdered sugar before serving. Serves 12.

KAISER'S COUNTRY DINER ZUCCHINI BREAD (Preheat oven to 350° F.) Beat together until blended:

- 3 eggs
 - 2-1/4 cups sugar
 - 1 cup vegetable oil
 - 2 cups grated zucchini
- Add:
- 3 cups flour
 - 1 teaspoon salt
 - 1 teaspoon baking soda
 - 1/2 teaspoon baking powder
 - 3 teaspoons cinnamon

Spray 2 large or 3 small loaf (bread) pans with cooking oil.

Bake 1 hour or until a tester comes out clean. Cool, slice and serve at breakfast, with luncheon salads or a bedtime dessert.

Contact Betty Kaiser's Chatterbox at 942-1317 or bchatty@bettykaiser.com

LORANE NEWS

GRANGE DAY

Today is the opening day of the Lane County Fair and Grange day. Grangers will be serving cookies, coffee and water in the Wheeler Pavilion, where everyone can view all the grange booths.

Be sure to vote for your favorite booth.

Lorane Grange meets on Thursday July 19 at 7 p.m. **COMMUNITY-WIDE GARAGE SALE**

Be sure to get your place on the map for the Lorane community-wide garage sale set for Aug. 4, from 9 a.m. to 3 p.m.

Send your \$10 check to Lorane Community Association mailed to Mina Knittle, LCA Treasurer, PO Box 71, Lorane, Ore., 97451.

Also call Jeri Porter at 541-942-2448 to rent a table at the grange — indoors or outdoors — or sell outdoors at the Dew Drop Inn.

Pat Edwards and other authors will set up the same day in the old Central School on Central Rd.

HELP LOCAL FAMILIES

Please help one of our community families by going to MealTrain.com to see what needs or food Sharon Malcolm might have.

CG 912 to meet next week

The next meeting of the Cottage Grove 912 group will be Tuesday, July 17, 6:30 p.m., at Stacy's Covered Bridge Restaurant, 401 E Main.

The group will watch "End of the Road — How Money Became Worthless." This documentary chronicles the global financial collapse. Some of the world's top economic minds share the hidden tale behind the mishandling of the world's finances and share their personal advice as to how the average person can prepare for their financial future.

Come for a very informative meeting.

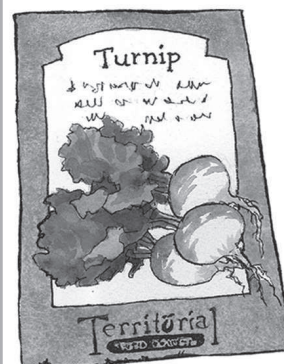
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CONTEST

I LIKE
your garden!

Post a picture of your garden (vegetable, fruit or flower garden) on our Facebook page and earn the chance to WIN A \$200 GIFT CERTIFICATE

CONTEST RULES: Visit the Cottage Grove Sentinel Facebook page at <https://www.facebook.com/pages/Cottage-Grove-Sentinel/> and upload a picture of your vegetable, fruit or flower garden to the photo album section of the page. In the comment space, describe what makes you so proud of your garden. **The person who receives the most "likes" by August 31, 2018** will win the \$200 in gift certificates valid at the participating businesses. The name of the winner will be posted on our Facebook page on August 8, 2018. Participants must be 18 years old or more. Previous winners, employees of this newspaper and participating businesses and their immediate family members are not eligible to participate in this contest.

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