



Betty Kaiser

Betty Kaiser's Cook's Corner: Peach canning in full swing

pears if you didn't put them up the previous summer

They were smart, thrifty and tired after working together to process hundreds of cans of meat, fruit and vegetables.

We are so blessed.

I learned to can (in jars) back in the late 1970s thanks to my neighbor Sallie in Ventura, Calif. She and Jim were married at the turn of 20th century and lived for awhile in a sod hut in Texas. Talk about pioneers! Later, they moved to different cities because of Jim's job as an engineer with Kaiser Gypsum plants.

But everywhere they moved, Sallie canned. And when they got to Calif. she taught me how to "put up" tomatoes, apricots, apples, peaches, green beans and more.

Fortunately, my husband Chuck has always been willing to help. At the end of a long day at our restaurant, we were pooped so we began canning together.

Ventura was surrounded with fields and orchards so

produce was readily available. Somehow, Chuck always found time to grow tomatoes and I purchased fruit and veggies from local stands.

My first canning project was a disaster. Deep in a nearby canyon was a U-pick apricot orchard. One hot summer day after work, we picked several bags of dead-ripe apricots. By the time, we got home they smelled wonderful. Inside the bags, they were hot, squished together and unusable.

Note to self: Do not pick dead-ripe fruit!

So far this summer I have put up frozen strawberry jam, blueberries, peaches and green beans. There's only two of us eating at home most of the time, so my inventory is small. I seldom put up more than 36 jars of anything. Still, it's work. This year I decided to not wait for the freestone peaches but to go with the semi-cling suncrest peaches.

Note to self: next year go with the freestone.

Now, if you're not a canner. Do not despair. I freeze

my blueberries and sometimes a few peaches. They keep well. The following recipes are for pies that I picked up from Detering's years ago.

Mr. and Mrs. Detering are gone now, but the family carries on the business and her recipes are timeless. I especially like her suggestions on how to combine peaches with other fruits.

Be sure and check out the easy turnover recipe.

Enjoy!

Maries' Everyday Fresh Peach Pie

- 5 cups sliced fresh peaches (about 8 medium size)

- ¾ cup sugar
- 2 tablespoons tapioca
- 1 tablespoon lemon juice
- 1/8 teaspoon cinnamon
- Dash of salt
- 1 tablespoon butter, cut into bits

• Pastry for two=crust 9-inch pie

• 1 teaspoon sugar (to top pie crust)

Preheat oven to 400° F.

Mix first 7 ingredients.

Line 9-inch pie pan with

pastry. Pour in peach mixture. Cover with top crust. Seal, flute, prick with fork.

Brush lightly with cold water.

Sprinkle with sugar. Bake on lowest rack in oven for 40-50 minutes.

Peach Pie Variations

- Peach Strawberry Pie: Use 3 cups sliced fresh peaches and 2 cups fresh strawberries, halved. Use ¼ teaspoon almond extract instead of cinnamon.

- Peach Dark Berry Pie: Use 3 cups sliced fresh peaches and 2 cups blueberries or black berries.

- Peach Apple Pie: Use 3 cups sliced fresh peaches and 2 cups apples.

- Peach Pear Pie: Use 3 cups sliced fresh peaches and 2 cups sliced pears.

Diane's Fresh Peach Turnovers

(Recipe as written)

Preheat oven to 425° F.

Filling:

- 3 cups sliced peaches with the juice drained off

- 1/3 cup sugar

- 1 tablespoon flour

- 1/4 teaspoon cinnamon
- Mix sugar, flour and cinnamon together. Pour over peaches, gently mix all together and set aside.

Crust:

Sift together:

- 2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt

- Mix well and stir into flour mixture:

- 3/4 cup shortening, 1 egg yolk and 1/2 cup hot water

Cut crust into 5-inch squares ¼ inch thick. Put on pan and add as much filling as needed. Fold crust to a triangle; press edges together. Bake 40 minutes.

After cooked you may pour icing over them.

Makes 7-9 turnovers.

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

Community-wide ice cream social to be held at Cottage Grove Armory next week

Friends, family and neighbors have been gathering together to enjoy a frigid treat on a hot summer day for centuries, and ice cream often finds itself at the forefront of the year's biggest celebrations.

This year, the City of Cottage Grove will host one of the biggest celebrations on the Cottage Grove calendar, and it's only fitting that ice cream stands out as the star of the show.

The city will present the second

annual Cottage Grove Armory Ice Cream Social on Saturday, Aug. 25, from 1 to 5 p.m. at the armory, located at 628 Washington Ave. in downtown.

The event will offer an afternoon full of snacks, music and classic games, and a street fair will also be taking place outside the building that will include demonstrations from LifeFlight and South Lane County Fire and Rescue's new firetruck.

Though it has served as one of Cottage Grove's premier gathering places and a hub of cultural activity since its construction in 1931, The Armory now needs the public's help and major renovation work before it can again attain its potential to serve all members of this community and attract visitors for a quality Cottage Grove experience.

"While it's primarily planned as a community celebration, city officials

hope the Ice Cream Social can also serve for many as a sign of the armory's potential, and that for others it can conjure fond memories of happy times spent there," said Christina Lund of Lund Development Solutions, manager of fundraising efforts to restore the armory.

Last summer, visitors of all ages enjoyed classic carnival games, music and of course, ice cream at a classic price that's almost unbelievable today

— everything costs just a nickel. All funds raised during the social will go toward the armory restoration effort.

For more information about the Cottage Grove Armory Ice Cream Social, or to find out how you or your organization can become involved, contact Christina Lund at christinamlund@gmail.com or 541-942-2411.

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