



By Betty Kaiser

When I was a kid, Memorial Day was always celebrated on May 30. It could be any day of the week, but tradition said it had to be on the 30th. Like most kids, I thought of it as a no-school day with a family picnic at a park.

Now that I'm older and wiser, I know it is a day to commemorate all of the military men and women who died fighting for our country's freedom.

Originally called Decoration Day, it officially became Memorial Day by an act of Congress in 1971 and the date was changed to the last Monday in May.

The reason was to ensure that every year the now more than 1.1 million military deaths in a dozen major wars would be honored by our nation.

Here in Cottage Grove, one way we can show our respect is by attending the ceremony on May 26. It begins at 11 a.m. in the Cottage Grove Armory. Afterwards, there is a procession that leads to Memorial Park at River Road and Main Street.

Attendees walking to the park are led by a bagpiper, police and members of a motorcycle club. A variety of speakers address the group and the event concludes with a 21-gun salute. It's always very touching.

Also, a few years ago, the National Moment of Remembrance Act was put into place. Please pause at

Cook's Corner

Memorial Day is more than BBQ and picnics

3 p.m. on Monday, May 26, for a nationwide minute of silence to remember and honor those who died.

Then, after the ceremonies — because everyone knows that most holidays involve food — we will all either head home for a barbecue or to the park for a picnic.

Today's recipe is for a delicious cake that has been around since the late 1800s and was named after Confederate General Robert E. Lee. I chose it because it combines my favorite lemon and orange fillings and frostings — yummy!

If the cake seems too daunting, you could probably use a lemon cake mix but prepare the filling and frosting from scratch.

It must be made the day before eating.

Enjoy, and God bless America!

Robert E. Lee Cake

- 2 cups flour (all-purpose), sifted
- 1/2 teaspoon cream of tartar
- 1 1/2 teaspoons baking powder
- 8 eggs, separated and room temperature
- 2 cups sugar (granulated)
- 1 tablespoon lemon zest, grated
- 1/4 cup lemon juice, fresh-squeezed

Lemon Filling

- (See Instructions below)
- 3 tablespoons lemon zest, grated
 - 1/2 cup lemon juice, freshly-squeezed
 - 1 1/2 cups sugar (granulated)
 - 6 tablespoons butter
 - 3 eggs, lightly beaten

Lemon-Orange Frosting

(See instructions below)

- 1/4 cup butter, room temperature
- 1 tablespoon lemon zest, grated
- 3 to 4 tablespoons orange zest, grated
- 2 tablespoons lemon juice, freshly-squeezed
- 6 cups powdered sugar (confectioners' sugar), sifted
- 1/4 cup orange juice, freshly-squeezed

Preparation Instructions:

Preheat oven to 350 degrees F. Grease and flour two 9-inch cake pans.

1. In a medium bowl, sift together flour, cream of tartar, and baking powder; set aside.

2. In a large bowl, beat egg yolks until very thick and creamy. Gradually add sugar, a few tablespoons at a time, and continue beating until mixture is smooth and pale yellow. Stir in lemon zest and lemon juice; gently fold in the flour mixture until well incorporated.

3. In a large bowl of your electric mixer, beat egg whites until stiff peaks form. Fold 1/3 of the beaten egg whites into the egg yolk batter, then fold in remaining egg whites until no streaks remain.

4. Spoon batter into prepared cake pans. Bake approximately 20 to 25 minutes or until cake begins to pull away from sides of the pan. Remove from oven and let cool 10 minutes in the pan.

Loosen edges with a knife and turn out onto wire cooling racks to finish cooling.

5. Prepare the Lemon Filling and Lemon-Orange Frosting.

6. When cake is completely cool, with a long-blade serrated knife, cut each layer horizontally in half to make four (4) layers.

ers.

7. Spread Lemon Filling between layers of the cooled cake. To keep cake from sliding to one side, insert a long wooden skewer into the middle and all the way to the bottom. Spread Lemon-Orange Frosting on sides and top of the cake.

8. Store cake in the refrigerator until serving time.

9. Makes 8 to 10 servings.

Lemon Filling instructions:

In a medium saucepan over medium-high heat, combine lemon zest, lemon juice, and sugar. Bring just to a boil; reduce heat to medium-low and simmer 5 minutes. Add butter and stir until it has melted. Remove from heat and let mixture cool to room temperature.

When cool, beat eggs into the lemon-sugar mixture until well blended. Return to heat and cook, stirring constantly, 10 to 15 minutes or until mixture thickens and coats a spoon.

Remove from heat. Cool in refrigerator until ready to use.

Lemon-Orange Frosting instructions:

In a medium bowl, beat butter until it has the appearance of thick cream. Beat in the lemon zest, orange zest, and lemon juice. Stir in the powdered sugar and orange juice, a little at a time; continue beating until mixture is very smooth (stir in enough orange juice to make a spreadable frosting).

Betty Kaiser's Cook's Corner, call 942-1317 or email her at bchatty@bettykaiser.com



Pet Tips 'n' Tales

By Mary Ellen
"Angel Scribe"

'Paw-pet-ual' Shedding



Angel Scribe's cat, Myster E., displays the fur he and his sister, Whyspurr, shed this spring! The pile has since grown to 16" in height and contains enough fur to create four short-haired cats!

Over the years, our Persians and I visited an out-of-town friend, Syd, whose home had brown rugs. The cat's four-inch-long fur is white (Persians purr-pet-ually shed like Douglas Fir trees do needles. Is this why they are called fur trees?!)

After a few hours, Syd's dark rugs looked like a category five snow storm had blown through!

Syd declared, "You'd think they'd be bald by now!" He was right. How can pets produce so much fur? Seriously — Persian fur gets up your nose, on your clothes, between your toes and hangs on lamp shades. If you look up, you can also see it twirling on ceiling fan blades.

This is the reason long-haired pets end up in shelters. Their owners are not paw-pared for the hours of housecleaning and grooming that natural shedding creates.

As cats' barbed tongues "wash" their coats, they swallow the dead fur. For this reason, there are products to help them flush the impacting fur out of their bodies, to paw-vent life threatening internal blockages. Our cats like the petro-chemical-free hairball products.

"Tips 'n' Tales is an inspiration," said Penny in Good-year, Ariz. "I've learned so much from reading it. We rescued a beautiful long-haired Tuxedo cat, Fuzzy, from a shelter and he constantly sheds. His fur-bunnies hide all over our house." Penny explained how she had his fur purr-fessionally clipped into a poodle cut. "It solved the shedding and dander problems," she continued. "He looks adorable, loves his 'new do' and we do too! Fuzzy is no longer Fuzzy, but we are all happy."

"In the spirit of optimism, we renamed our dog and cats' massive shedding to 'magical fibers of joy and love,'" said Terri.

TIPS:

- "We use the Furminator grooming tool to thin our cat's and dog's coats," said Peter in Eugene. "We also freeze a can of pumpkin in an ice cube tray and add a thawed square of it to their meal to help them eliminate consumed fur."
- "My mother raised dogs," said Rae. "She told me that, 'flax seed oil is anti-inflammatory and helps them internally.' She'd read that it was helpful on some kinds of cancer when mixed with cottage cheese. Her dogs didn't shed as much when she started them on it and their coats became beautiful!"
- "Our dog's hobby is shedding," declared Donna. "We removed the carpeting for easier maintenance. In summer, his hair is trimmed for his comfort, but he still loves cooling down in his little-round blue pool."
- "Slide a comb or your fingers under a matted hairball and cut on top of the comb/fingers," suggested Mary in Seattle. "Groom kittens with a toothbrush"
- "Rubber kitchen gloves remove fur from FUR-niture," said Erin in Texas.
- "I use a comb with rotating teeth," said Dawn. "Dry winter air gives our Persian static, so I spray him with a pet oatmeal conditioning spray."
- "A rubber broom picks up my dogs' fur-dust-bunnies, or they'll grow into rabbits!" said Adrienne in Connecticut. "The broom's static electricity works like a fur magnet. I then use a Shark vacuum and have to empty it after every room."
- "Our cats purr-fur being combed with the black comb I carry in my back pocket," said Mr. Angel Scribe. "It does not hurt their skin. This is the only grooming tool they love and don't wrestle me over. We also use a fur-minator. It catches 80 percent of the fur before it hits the floor and breeds! In November we trim their arm pit and tummy fur to three-quarter inches, preventing mats from forming from the heat of their bodies."
- "I brush my cats every single day," said Lisa. "It keeps the shedding down."
- "I saw tossed-out fur at the dog park," said Doug. "Birds were flying away with it to fluff their nests."
- "Our robotic vacuum collects Burley's prolific shedding," said Barb.
- "On hot days, we wipe our cats' fur with a wet cloth to help cool them," said Nicki.
- "Thanks for all the wonderful pet tips," said Elda in New Jersey. "Our cat loves being brushed with a lint-roller. The sticky tape picks up her loose fur. She purrs, stretches and turns over, so I can do her underside, and she gets upset with me if I forget."
- Margaret's time-saving advice: "I always color coordinate my decor and clothes with the dominant cat fur in the house. This saves on lint rollers."

Share your fur-avorite pet memory or adventure at angelscribe@msn.com. Visit Pet Tips 'n' Tales on Facebook at www.facebook.com/PetTipsandTales

LORANE NEWS

CONTRIBUTED BY
LIL THOMPSON
FOR THE SENTINEL

• Eleven students represented Crow High School in the State 1A Track meet at Western Oregon Uni-

versity last Friday and Saturday.

- This Friday, May 24, is a half-day and no school on Monday, May 27, for Memorial Day observed.
- Wednesday, May 29 is Senior Recognition at 7

p.m. Come share in their accomplishments, everyone is welcome.

- Baccalaureate for seniors is scheduled for Sunday, June 2, at Crow Nazarene Church in Crow, beginning at 6 p.m.
- Come and celebrate with the seniors of CHS as they graduate on June 7 at 7 p.m.
- Other dates to remember:

June 18 is Eighth-Grade Recognition at 7 p.m.; the last day of school will be a half-day on June 20.

- Mark your calendars for the Territorial Highway meeting on June 20 at Lorane Grange from 6 to 8 p.m.
- Everyone have a safe and happy Memorial Day weekend!

THURSDAY	FRIDAY
73° 49° Partly Cloudy	66° 48° Partly Cloudy
SATURDAY	SUNDAY
70° 49° Partly Cloudy	74° 51° Rain
MONDAY	TUESDAY
77° 51° Rain	76° 50° Partly Cloudy

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