

Cottage Grove Sentinel
116 N. Sixth St.
Cottage Grove, Ore. 97424

Opinion

The First Amendment
Congress shall make no law respecting an establishment of religion or prohibiting the free exercise thereof; or abridging the freedom of speech, or of the press, or the right of the people peaceably to assemble, and to petition the Government for a redress of grievances.

"I never considered a difference of opinion in politics, in religion, in philosophy, as cause for withdrawing from a friend." —Thomas Jefferson (1800)



LETTERS

POPE SHOULD EXPAND APOLOGY BEYOND MEXICO

In an article published Oct. 12 in the *Register-Guard*, Mexico's President asked the Pope for an apology for the abuses of the Indigenous people during the Mexican con-

quest.

I would hope the Pope would also extend an apology for the roughly 50 million Anabaptists and others who were abused and slaughtered during The Dark Ages and beyond the Roman Empire.

Those atrocities are described in "The Trial of Blood," "The Church of the Valleys of Piedmont" and "Foxes Book of Martyrs."

—Joan Davis
Creswell

ON THE LIGHTER SIDE

Humor at the Speed of Life

James Kazad — (Remembrances of life before COVID)

food service industry. And like most writers, it was there that I was able practice my craft and eventually acquire something that all good writers must have:

A Food Handler's Card.

Because of this, I can stand before you as someone highly qualified to talk turkey.

So let us begin.

Unless you actually live on a turkey farm (in which case you'll be serving ham or nachos or meat loaf or microwaveable pork rinds or ANYTHING but more turkey this Thanksgiving), your bird has probably been somewhere in the bottom of the freezer since last January — in most cases, right next to that unlabeled container of something which, in its frozen state, has become completely unrecognizable.

This means that you will have to thaw your turkey before cooking it.

To estimate how long the thawing process should take, the rule of thumb is 24 hours for every five pounds. That means if you forgot to pull your bird out ahead of time, you'll be thawing your turkey with a blow torch like the rest of us.

Once it's thawed, reach into the abdominal cavity and remove the giblets which, apparently, all turkeys conveniently wrap in wax paper and then swallow moments before death.

Next, you need to immediately place the giblets into the refrigerator. This will ensure they don't end up on the kitchen floor and, as a result, get thrown away after being mistaken for cat vomit.

If you choose to cook the stuffing inside the turkey, make sure that you don't over stuff the body cavity. This can impede the cooking process and provide a

breeding ground for food-borne illness.

In addition, the expansion of cooked bread crumbs in a confined space can lead to what culinary experts call "Exploding Turkey" syndrome. Though it's not lethal, it will mean a substantial delay in festivities while family members wait for you to scrape the stuffing from the ceiling.

Important tip for first-timers:

Once the bird has been stuffed, remember to put the legs into a tucked position using twine or a metal clip. This is important because, if you don't, the legs WILL spring up and do the splits at some point during dinner.

Okay, not really.

But if that does happen, you may want to put the turkey back into the oven for a while — assuming you haven't lost your giblets.



Make your first Thanksgiving turkey without losing your giblets

The countdown has begun. Tomorrow, thousands will be in the kitchen preparing their very first Thanksgiving turkey.

As a service to readers, I felt a responsibility to help educate people about food-borne illness by offering a special holiday feature that I'd like to call:

Don't lose your giblets this Thanksgiving.

Being a writer, I've naturally spent a good portion of my career working in the



USPS#133880 Copyright 2020 © COTTAGE GROVE SENTINEL

Letters to the Editor Policy

The *Sentinel* welcomes letters to the editor as part of a community discussion of issues on the local, state and national level.

Emailed letters are preferred. Handwritten or typed letters must be signed. All letters need to include full name, address and phone number; only name and city will be printed. Letters should be limited to about 300 words. Letters are subject to editing for length, grammar and clarity. Publication of any letter is not guaranteed and depends on space available and the volume of letters received.

Letters that are anonymous, libelous, argumentative, sarcastic or contain accusations that are unsourced or without documentation will not be published.

Letters containing poetry or from outside The *Sentinel* readership area will only be published at the discretion of the editor.

Political/Election Letters:

Election-related letters must address pertinent or timely issues of interest to our readers at-large.

Letters must: 1) Not be a part of letter-writing campaigns on behalf of (or by) candidates; 2) Ensure any information about a candidate is accurate, fair and not from second-hand knowledge or hearsay; and 3) explain the reasons to support candidates based on personal experience and perspective rather than partisanship and campaign-style rhetoric.

Candidates themselves may not use the letters to the editor column to outline their views and platforms or to ask for votes; this constitutes paid political advertising.

As with all letters and advertising content, the newspaper, at the sole discretion of the publisher, general manager and editor, reserves the right to reject any letter that doesn't follow the above criteria.

Send letters to:

nhickson@cg sentinel.com

HOW TO CONTACT YOUR REPS

Oregon state representatives

• **Sen. Floyd Prozanski**
District 4 State Senator
PO Box 11511
Eugene, Ore. 97440
Phone: 541-342-2447
Email: sen.floydprozanski@state.or.us

• **Rep. Cedric Hayden**
Republican District 7 State Representative
900 Court St. NE
Salem, Ore. 97301
Phone: 503-986-1407
Website: www.leg.state.or.us/hayden
Email: rep.cedrichayden@state.or.us

Oregon federal representatives

• **Rep. Peter DeFazio**
(House of Representatives)
405 East 8th Ave.
#2030
Eugene, Ore. 97401
Email: defazio.house.gov/contact/email-peter
Phone: 541-465-6732

• **Sen. Ron Wyden**
405 East 8th Ave., Suite 2020
Eugene, Ore. 97401
Email: wyden.senate.gov
Phone: (541) 431-0229

• **Sen. Jeff Merkley**
Email: merkley.senate.gov
Phone: 541-465-6750

Cottage Grove Sentinel

541-942-3325

Administration

Jenna Bartlett, Group Publisher

Gary Manly, General Manager... Ext. 1207
gmanly@cg sentinel.com

Gerald Santana, Multi-Media Sales Consultant... Ext. 1216
gsantana@cg sentinel.com

Carla Skeel, Inside Multi-Media Sales Consultant... Ext. 1203
csummers@cg sentinel.com

Editorial

Ned Hickson, Managing Editor... 541-902-3520
nhickson@cg sentinel.com

Damien Sherwood, Lead Reporter... Ext. 1212
dsherwood@cg sentinel.com

Customer Service

Meg Fringer, Office Manager, Legals, Classifieds... Ext. 1200
mfringer@cg sentinel.com

Production

Ron Annis, Production Supervisor... Ext.1215
graphics@cg sentinel.com

Subscription Mail Rates in Lane and Portions of Douglas Counties:

10 Weeks	\$11.50
One year	\$43.50
Senior 62+	\$3.00
e-Edition year	\$35.00

Rates in all other areas of United States: 10 weeks, \$16; 1 year, \$56.50; e-Edition \$35.

In foreign countries, postage extra.

No subscription for less than 10 weeks. Subscription rates are subject to change upon 30 days' notice. All subscriptions must be paid prior to beginning the subscription and are non-refundable.

Periodicals postage paid at Cottage Grove, Oregon.

Postmaster: Send address changes to P.O. Box 35, Cottage Grove, OR 97424.

Local Mail Service:

If you don't receive your Cottage Grove Sentinel on the THURSDAY of publication, please let us know.
Call 541-942-3325 between 8:30 a.m. and 5 p.m.

Advertising Ownership:

All advertising copy and illustrations prepared by the Cottage Grove Sentinel become the property of the Cottage Grove Sentinel and may not be reproduced for any other use without explicit written prior approval.

Copyright Notice: Entire contents ©2020 Cottage Grove Sentinel