

TOGETHER

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Turkeys need to be thawed in the refrigerator, not the counter, and cooked to an internal temperature of 165 degrees Fahrenheit.

Keep cold foods cold and hot foods hot until serving time. Refrigerate leftovers within 2 hours of serving, to prevent the growth of bacteria which can cause food borne illnesses (food poisoning).

Finally, remember why you are together. People gather together at Thanksgiving to “give thanks.”

Try a new tradition: Have everyone go around the room or table and say one thing they are grateful for. Write down each one and make copies for everyone. These can be posted on the refrigerator as a reminder of the people with whom we spent the most unusual Thanksgiving ever.

SAUCY

Continued from Page 1B

CACIO E PEPE

Yield: 6 servings

1 pound pasta, your choice
Salt
1 cup grated Pecorino Romano, plus more as needed for serving
1/2 cup extra-virgin olive oil
2 teaspoons black pepper, plus more if needed

1. Bring a large pot of salted water to a boil over high heat. Add the pasta and stir to submerge and separate the pieces. Cook uncovered until the pasta is just tender (al dente), according to the instructions on the package. Reserve about 1/2 cup of the pasta cooking water for finishing your sauce.
2. Drain the pasta in a colander. Pour the drained pasta into a heated serving bowl. Add the cheese, oil and pepper. Stir until the ingredients are evenly distributed. Add about 1/4 cup of the reserved cooking water to moisten

the pasta slightly — it should appear creamy, not oily. If necessary, add a bit more of the pasta water.

3. Taste, and stir in more pepper if needed (pepper should be one of the main flavors). Serve immediately, with additional cheese on the side.

Per serving: 589 calories; 30 g fat; 9g saturated fat; 39 mg cholesterol; 22 g protein; 58 g carbohydrate; 2 g sugar; 3 g fiber; 935 mg sodium; 422 mg calcium

— Adapted from “Pasta” by Gianni Scappin, Alberto Vanoli and Francesco Tonelli

PAPPARDELLE WITH BROCCOLI RABE AND MUSHROOMS

Yield: 4 servings

3 tablespoons olive oil
1 garlic clove, crushed
1 sprig rosemary, about 4 inches long
12 ounces mushrooms,

preferably a variety, sliced
1 bunch of broccoli rabe (also called rapini), trimmed of tough stems
12 ounces dried pappardelle or dried egg fettuccine
1/2 cup freshly grated Parmigiano-Reggiano cheese
Salt and pepper to taste

1. Heat the olive oil in a heavy nonstick skillet over medium-high heat. Add the garlic and rosemary and cook until the garlic is fragrant and the rosemary starts to sizzle, about 1 1/2 minutes. Add the mushrooms and cook until they start to brown, about 10 minutes; shake the pan and stir often. Remove from the heat and keep warm.
2. Meanwhile, bring a large pot of salted water to a boil. Add the broccoli rabe and simmer until tender, about 5 minutes. Remove the broccoli rabe and set aside (keep the water boiling). Add the pasta to the same boiling water and cook until al dente, according to the instructions on the package. Drain the pasta, leaving a little water clinging to it.
3. Add the pasta, broccoli

rabe and cheese to the skillet with the mushrooms and toss together. Season to taste with salt and pepper, and serve.

— Recipe from “The Rose Pistola Cookbook” by Reed Hearon and Peggy Knickerbocker

SPAGHETTI WITH CAPERS

Yield: 4 servings

4 tablespoons olive oil
2 or 3 anchovy filets
2 garlic cloves, peeled but whole
2 tablespoons capers, rinsed
12 ounces spaghetti

Heat the oil in a pan, add the anchovy and garlic, and cook over low heat, stirring frequently, until the anchovies have dissolved and the garlic has turned golden brown. This will take several minutes. Remove the pan from the heat, discard the garlic and add the capers. Meanwhile, cook the spaghetti in a large pot of salted, boiling water until al dente, then drain, toss with the sauce and serve.

— Adapted from “The Silver Spoon,” which has no listed author

NUTTY PASTA

Yield: 6 servings

2 ounces almonds
2 ounces pine nuts
2 ounces shelled pistachios
Leaves from 1 bunch parsley
Leaves from 1 bunch mint
12 ounces spaghetti
3 tablespoons olive oil
Parmesan cheese, for grating
Zest from 1/2 orange, optional

1. Put the almonds, pine nuts, pistachio, parsley and mint into a food processor and chop until fine but not completely pulverized — it should still have a bit of texture.
2. Cook the spaghetti in boiling water until al dente, according to the package directions. Drain. Toss with the nut paste, olive oil, cheese and zest, if using. Serve immediately.

— Adapted from “French Taste” by Laura Calder

THEATER

Continued from Page 1B

They managed the theatre until July of 1927 when the Trulls sold it to Francis Greulich, according to The Observer of Nov. 1, 1929, in an article telling of Harry Trull’s death. The theater, totally remodeled and redecorated complete with a Robert Morgan pipe organ, was then reopened as the Colonial Theatre according to The Observer of July 5, 1927.

The theater business changed hands a few years later and became the State Theatre. It was during this time and into the late 1930s that my friend, Dorothy Fleshman, remembers as a kid picking up her Karmelcorn or hot buttered popcorn

from Mrs. Barnhill or Mrs. Wallace at the Karmelcorn Shop before going into either the State or down the street to the Liberty to enjoy a Saturday movie.

Ed O’Brien owned the building until his death in December 1918, when it was purchased by his friend N. K. West and his partner, William Siegrist.

As I earlier mentioned, the history of the owners and inhabitants of this building really make the story. So far we have only covered the street level occupancy. The second floor also had a colorful collection of interesting people who operated a variety of businesses. In our visit next time I will share with you some of those.

Keep looking up! Enjoy!



HAPPY Holidays

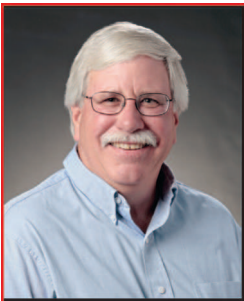
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TUESDAY, NOVEMBER 17, 2020

CROSSWORD PUZZLER

ACROSS

- 1 Baby beaver
- 4 Has cold feet
- 9 Which person
- 12 England’s Isle of —
- 13 Cabinet post
- 14 Swing off-course
- 15 Nest on a crag
- 17 Reduce (2 wds.)
- 19 Viking name
- 21 — kwon do
- 22 Boast (2 wds.)
- 25 Game fish
- 29 Not they
- 30 Deep black
- 32 Small band
- 33 “That — — lie!”
- 35 Ms. Davis of films
- 37 24-hour info station
- 38 Part of Batman’s garb

DOWN

- 1 Type of parrot
- 2 Seine sight
- 3 Innsbruck locale

Answer to Previous Puzzle

A	B	S		A	S	P	C	A		I	L	L
L	A	C		M	A	H	A	L		R	O	B
F	R	A	C	A	S		J	O	Y	O	U	S
		R	A	H		Q	U	E	E	N		
A	H	A	B		F	U	N		M	E	A	D
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M	O	D	E	L		B	E	A		U	T	E
A	I	R	Y		F	U	R		R	T	E	S
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110 Announcements

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