



3102 SE Balboa Drive, Vancouver, Washington 98683

RESERVATION LINE: (503) 892-3082

[WWW.EDSO.Info](http://WWW.EDSO.Info)

### Event Reservations

Please call our reservation line (503) 892-3082 to make or cancel reservations for most events. Call by 11:59 pm of the cut-off date.

The line is not monitored after the cut-off date. To reserve or cancel an event after the cut-off date, please do not call the reservation line. Instead, call Ann Stumpf at 503-459-6410 or email her at [stumpf3743@comcast.net](mailto:stumpf3743@comcast.net). She will notify you of the availability of seats. You are responsible for any restaurant charges for reservations not cancelled before the deadline. If edso is charged for your meals, please understand we will need to bill you.

### TIME TO EXTEND OUR HEART-Y GOOD WISHES FOR HEALTH AND HAPPINESS TO ALL.

Thanks to all who have lent a hand to your new newsletter editor. Several folks have contributed items. We need more ideas from more people. Below you can see the new headings we are focused on for now. Soon we will have group dining events to post. Soon.....

Special thanks to Ann Stumpf who is formatting my text and gave our EDSO newsletter a new and cheerful look.

Did anyone take advantage of the great January hotel deal EDSO got for us in Newport? Please send me a few notes on your experience with this very social-distanced, er, occasion.

Can't do the newsletter without your help. Contributions welcome and needed from all. Please!! Email me your ideas, sending them as attachments to your email. My address: [noreenmoconnor@yahoo.com](mailto:noreenmoconnor@yahoo.com). Your email needs to have a unique subject line describing the content. That is so your technically -challenged editor can keep her records on track.



### 1. Wine Finds Under \$30.

Barbara VanWoerken reports the following item from Wine Spectator.

Five Oregon & Washington Wines from Wine Spectators Top 100 Value List for 2020

Precept Wine-Pendulum 208 Cabernet Sauvignon \$15

Maryhill Winery – 2016 Winemakers Red Cab Blend \$16

L'Ecole No. 4 Winery -2018 Frenchtown Merlot Blend \$22

Seven Hills Winery- 2019 Dry Rose \$18

ROCO Winery 2018 Gravel Road Pinot Noir \$25



## II. Fresh (Air) Dining



Bistro Cubano in Oregon City comes highly recommended by Eric Miller. Jim Rankin and I decided to do our research, too. A few years back I fulfilled a long-held wish to visit Cuba, and was astonished by the food. We phoned in our order to this family-owned restaurant, choosing from their interesting online menu. It is a small storefront not far from the pizza joint. The address is 709 Main ST. We easily found parking out front. And NO need to feed the parking meters right now. We enjoyed our take-out lunch at home that rainy day but did note a few basic outdoor tables. We both had the Island Bowl with Picadillo (Ground beef & chorizo), and can highly recommend it. It did have had a spicy kick. “Piquante, pero no caliente.” That is, intense flavor but not from hot peppers. Give us your opinion on Bistro Cubano. Be sure to check website for schedule updates.

Phone: 503-387-5678

Website: <http://bistrocubanooc.com/>

Closed: Tuesdays

## III. Refresh Your Recipe Files.

Speaking of chorizo, the following recipe from Jim Rankin could easily serve as a main dish. It sure gave the Turkey a run for its money at Thanksgiving dinner.

### CHORIZO-CORN BREAD STUFFING with ROASTED TURKEY

Serves 10

#### Ingredients:

- 2 cup chicken stock
- ¼ cup olive oil
- 1 small onion, cut in ½ inch dice
- 3 cloves garlic, minced
- ½ cup each diced celery and diced carrot
- 1 red bell pepper, seeded and diced (optional)
- 2 cups fresh corn kernels (from 4 ears) or frozen (Trader Joes roasted frozen corn)
- 1 pound chorizo pork sausage, diced
- 3-4 cups store-bought corn bread stuffing mix (seasoned) – 18-24 ounces
- 1 bunch scallions (greens and all) 2 Tbs. fresh thyme leaves
- salt and pepper to taste
- 1 turkey, 12-14 pounds, washed and giblets removed (optional)



## Steps

1. In a saucepan over medium-high heat, reduce chicken stock to 1 cup (*Big Maybe Here!*)
2. Meanwhile, heat oil in a large sauté pan.
3. Add onion, garlic, celery, carrot, bell pepper, corn and chorizo; sauté' about 10 minutes, stirring occasionally.
4. Crumble corn bread into vegetable-sausage mixture; add reduced stock; stir until thoroughly mixed. Stir in scallions and thyme. Remove from heat; set aside until ready to stuff the turkey.
5. Preheat oven to **300** degrees. Generously salt cavity and skin of turkey. Pack stuffing loosely in turkey. Place in roasting pan; roast about 4 hours (for a 12 pound bird), or 20 minutes per pound. Baste with drippings each hour. Let rest 20 minutes before carving.

**Separately**, put any extra stuffing mix in a buttered pan and bake with the turkey for the last hour.

Or, bake all separately at 325 degrees for 40-50 minutes.

Notes: (updated November 25, 2020)

Reducing the chicken stock is a “maybe” as extra stock may be needed later for moisture

Trader Joes frozen roasted corn adds a nice flavor.

Total stuffing mix will fill a 9x13x2 glass baking dish.

From the book by Douglas Rodriguez, *Latin Ladles: Fabulous Soups and Stews* and *Nuevo Latino: Recipes That Celebrate the New Latin American Cuisine*, from Ten Speed Press.



Our members are the heart of our group. We pause here from the new format to remember our late member, Betts Coury with some memories that Linda Jaress has provided:



Ten years ago, I sat next to Betts Coury at an EDSO event at The Refectory. She was completely at ease making conversation with me, then a complete stranger, and was full of interesting life stories about California, Hawaii and "ghastly Gaston." She was eager to show me Portland and later introduced me to places like City Liquidators, Restoration Hardware, antique stores, the Rose garden and restaurants with good service and great food. She welcomed me into her very tasteful home.

She talked of David Hill Winery her love of wine, and her wine family and wine community that she was still very much a part of. As you can well imagine, she firmly corrected me once when I served her wine with part of

the foil still attached to the bottle. She was always well-dressed but with a little flair. Big silver rings and bangles come to mind.

Many of you knew her much longer than I and were able to experience many more years of her warm friendship along with her impressive cooking, hostessing and artistic skills. She loved her EDSO friends and our parties and dinners so much that she was often the last to leave. So, of course, it was with very sad hearts we recently learned of her passing.

She used an expression once that I had never heard before to describe someone whose company she especially enjoyed, and it always comes to mind when I think of her: Betts Coury, hail fellow well met.

