



3102 SE Balboa Drive, Vancouver, Washington 98683

RESERVATION LINE: (503) 892-3082

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. 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.

Hoping March Brings Us All Good Luck! Celebrate with a 'Shot' or Two!

Can't do the newsletter without your help. Contributions welcome and needed from all. Please!! Email me your ideas, sending them as Word (only) attachments to your email.

My address: 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. Also DO NOT REPLY DIRECTLY TO MY EMAIL forwarding the newsletter. Thanks. Send me all inputs or questions in an email with unique subject line.



1. Wine Hints



Christine Chisatz provides us with this month's wine hint. She enjoys a California Pinot Noir labeled Pra Vinera Reserve (2016). Christine reports that she has found this wine for \$8.99 at Grocery Outlet! This might be worth the hunt. According to Christine it is mentioned at \$15 a bottle in some publications.

II. Fresh (Air) Dining



Christine C. is also the source for this month's takeout/outdoor restaurant recommendation.

Her favorite takeout dinner is the Taco Bowl with Rockfish from that very yummy Seasons and Regions Seafood Restaurant located at 6660 SW Capital Hwy, OR 97219. Check out the menu and logistics at their website seasonsandregions.com. Remember that all our providers are always coping with multiple changes. Always check for details in advance.

Phone: 503-244-6400

Website: <https://www.seasonsandregions.com/>

III. Refresh Your Recipe Files.

Two St. Patrick's Day Recipes from Jack McSheffrey

Lamb Stew with Carrots

Preparation : 15 minutes

Cooking: 1 hour 40 minutes

Serves 4

Ingredients:

- 3 1/4 lb. Bone-in lamb neck or shoulder chops
- 2 tablespoons butter
- a few sprigs of rosemary and thyme, leaves chopped
- 4 onions, quartered
- 4 carrots, quartered
- 4 1/4 cups lamb or beef stock (broth)
- 6 potatoes, quartered
- sea salt
- chopped parsley to garnish



Steps:

- Season the chops with sea salt
- Melt the butter in a large pan over medium heat and fry the chops in batches for 1-2 minutes on each side until nicely browned.
- Set the chops aside and season with chopped herbs.
- Add the onions and carrots to the pan and fry for 5-10 minutes until soft.
- Return the chops to the pan and add the stock (broth).
- Cover and simmer for 1 hour.
- Add the potatoes and simmer for a further 30 minutes until the meat is tender.
- You can remove the meat from the bones before serving if desired.
- Check the seasoning and adjust as necessary.
- Serve in bowls and garnish with some chopped parsley.



Jack says of the following recipe: “This perfectly encapsulates the Irish infatuation with bread and potatoes. Aer Lingus, the Irish national airline, sells them on board to assemble yourself.” Your editor grew up in an Irish family and never ate one, but Irish cuisine is an oxymoron in my experience. This background accounts for my love of truly good food – cooked by others.

Potato Chip Sandwich

- Spread butter on bread. Plain, white, sliced. Nothing fancy.
- Take one individual packet of potato chips, like Lay’s Original, and lay them on one slice and
- cover with the other.
- Cut in half and enjoy.



And lastly-

From the Winter 2021 Oregon Historical Society Member Newsletter: here is some insight into how groceries were handled both before and after the start of the 1918 flu pandemic. After reading this item from the October 14, 1918, La Grande Observer, your editor wants to return to the really, really, old normal: All my groceries delivered directly inside my home!

On October 14, 1918 “Delivery Notice

“No groceries or meats will be delivered inside the homes of La Grande during the epidemic of Spanish influenza. All such packages will be left on porches of the homes. This is necessary in order to prevent further spreading of the disease.”

