

Come Out To Enjoy A Few Rounds Of Bingo

Most people know how to play Bingo. If you don't, there will most certainly be a bevy of friendly folk at this event who are more than willing to fill you in. It's a traditional game that everyone can enjoy in a comfortable, small-town atmosphere.

On Saturday morning from

9:00 a.m. to 12:00 p.m. the Thursday Nite Lions will host bingo in the new Barnesville Event Center (former American Legion building).

The Barnesville Thursday Nite Lions are greatly appreciated for offering their services.







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Many Ways To Make Delicious Potatoes

Potato Bread

Potato breads are extra rich and soft, provide nutritional variety for bread lovers, and toast with distinction. Incorporating potato into bread also creates a texture ideal for sandwiches. A recipe adapted from "The Bread Machine Cookbook V" uses leftover mashed potatoes in place of the more typical potato flakes -- a thrifter and more wholesome approach. Kneading by hand in the absence of a bread machine is a bit of a workout, but yields a loaf that's just as tasty. The dough can also be formed into homemade burger and hot dog buns to elevate the next backyard barbecue.

Southern Potato Salad

Almost everyone has their own way of making potato salad. From a mustard-based salad to sour cream and chive, the differences are often regional; a summertime staple, the rich and creamy Southern style is a cooling component for meals with heavily spiced foods or sauces. Make a basic, traditional cold potato salad and it will adapt well to twists and changes, such as reducing the quantities of mustard and mayo for a tangier



and lighter dressing, or adding favorite vegetables -- leftovers make perfectly fine mix-ins.

Warm Potato Salad

Hearty and satisfying German potato salad is fuller in flavor yet lighter than its mayonnaise-based counterpart. This recipe combines bacon and onion to draw out the earthy and savory side of potatoes; cooking the bacon until crisp and browning the onion in the bacon grease packs each bite with umami-rich flavor. (Vegetarians could substitute mushrooms for the bacon.) But the key is to use add-in ingredients as supporting

actors and let the delicious and inexpensive spuds be the star.

Potato Filling

Soft and creamy and sometimes laced with spice, potatoes make a hearty filling for dishes from pierogi to samosas. Spud stuffing is a satisfying alternative to meat and a frugal way to use potato leftovers, whose mild flavor and adaptable texture make them ripe for experimentation. Potatoes and chorizo is a combination that shows up often in sandwiches, tacos, and burritos in Mexico. The cheese topping in a papas con chorizo recipe is a nice

touch when serving the skillet dish, but unnecessary when using the mix as a filling. For a healthful alternative that doesn't stint on traditional taste, swap out the chorizo for broccoli, or another vegetable, and add chorizo spices such as cumin, chili powder, and vinegar.

Potato Soup

Cooks have been puréeing

potatoes into soup to thicken the texture for years, yet potatoes can also hold their own as a silky and satisfying soup, even after swapping out heavy cream for milk to lower the calorie count. Some recipes call for blending all the ingredients to ensure the smoothest consistency, but this one keeps some chunks

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