The Cedar Blue Entertainment Committee presents:

**KEEP CALM AND SPARKLE ON!**

the 2019 Independence Day Celebration

(see separate flyer for event times)

**Slow-Cooked Tuscan Pork Chops**

- 2 teaspoons Italian seasoning
- 4 cloves of garlic, minced
- ½ teaspoon salt and pepper
- 1 onion, chopped
- 6 bone-in pork chops, cut up
- 2 14½ ounce cans diced tomatoes
- 2 tablespoons balsamic vinegar
- 2 zucchini, cut into 1” pieces
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 4 ounces cooked orzo, kept warm

In a small bowl, combine Italian seasoning, garlic, salt and pepper. Place onion in a 5 to 6 quart slow cooker. Add half of the pork chops over the onions. Sprinkle with half of the seasoning mixture. Repeat layering with remaining pork chops and seasoning mixture. Top with both cans of tomatoes and balsamic vinegar. Add zucchini pieces. Cover and cook on LOW for 8-9 hours, or on HIGH for 4½ hours. Transfer meat and vegetables to a serving platter; cover and keep warm. In a saucepan over medium heat, stir together cornstarch and cold water. Add in cooking juices from the slow cooker. Cook and stir together until thickened and bubbly; cook and stir 2 more minutes. Serve over meat and vegetables, with orzo on the side.

**Strawberry Dump Cake**

- 1 pound of strawberries
- 15.25 ounce yellow cake mix
- ½ cup of butter, softened

Preheat oven to 350 degrees. Slice strawberries. Line a 9 x 13 baking sheet with the sliced strawberries. Soften butter and mix with the yellow cake mix. Pour the cake mix over the strawberries. Bake in the oven for 30-40 minutes. **Optional:** top with whipped cream or vanilla ice cream.
Breakfast Casserole Supreme

¾ cup margarine  
1 small sweet onion, chopped  
1 small green pepper, chopped  
1 24 ounce bag of frozen hash brown potatoes  
12 eggs, beaten  
½ pound cooked bacon  
3 cups of shredded cheddar cheese

Melt margarine and place in the bottom of a 9 x 13 baking pan. Spread the potatoes, (still frozen is okay) in the bottom of the pan. Sprinkle chopped onion and green pepper over the potatoes. Add salt and pepper to taste. Sprinkle the bacon over the potatoes and the vegetables. Add the beaten eggs evenly over the potato mixture. Bake at 350 degrees for 45 minutes. Remove from the oven and sprinkle the cheese evenly over the top. Bake for another 5 – 10 minutes or until the cheese is hot and bubbly. Remove from the oven and let set for 5 minutes before serving. Cut into 3” squares.

Limb Yard & Landfill  
Location Information

There is a landfill between Sulphur and Dickson called Southern Oklahoma Regional Disposal, (SORD). Their address is 31 Sord Drive, Ardmore, OK. The contact phone number is 800-680-7673. This landfill is open Monday – Friday 8-5 and Saturday 8-12 noon. No tree limbs allowed. Cost for disposal is per ton.

Another location is in Sulphur at the Sulphur Municipal Authority. Fridays only: 8-2. Hours are subject to change. Call first. The address is: 600 W. Broadway Avenue, Sulphur OK. The contact number is 580-622-2298. The instruction for dumping bigger items is to purchase a permit by the truck load for $10.00 or the trailer load of $20.00, (subject to size of the trailer). The permit is purchased first and the ticket is taken to the city barn to dump the bigger trash items. No tree limbs allowed.

The Sulphur limb yard is open Fridays only from 8-2:30. You are allowed to take tree limbs there and dump free of charge. On Hwy 177 from Cedar Blue heading north to Sulphur the turn is about 2.1 miles. As you come down the hill going into Sulphur where the speed limit changes to 45 mph just before the right turn to the Veterans Center; there is a left turn onto a gravel road that angles sharply back to the southwest. Follow the road and it will take you to the limb yard. Be sure and call first at 580-622-2298 to make sure the yard will be open. Tree limbs and brush only. No trash is allowed.

The Annual Board meeting is Sunday, September 1, 2019 at 1:00pm. Please make plans to attend. There are 3 board positions up for re-election. Resumes will be taken until Saturday, July 20, 2019 at 5:00pm.

Did you know ..........

Americans consume 155 million hot dogs in the month of July every year. America spends 1.9 billion dollars annually on fireworks.

Welcome all new property owners to Cedar Blue....

On rare occasions an emergency situation can happen. All properties are required to have identifying signs and are visible from the roadway.