

**SPORTS**

**Cecil Cooper**

By Bob Samuelson  
Special to The Reporter

When Cecil Cooper was traded to the Milwaukee Brewers, he altered his batting stance to resemble Hall of Famer Rod Carew.

The new stance helped the left-handed batting Cooper in hitting outside pitches to left field and pulling inside pitches to right field.

The stance was effective for Cooper, who hit .302 as a Brewer compared to .283 in his earlier years with the Boston Red Sox.

Cooper, a five-time All-Star, hit .300 or more from 1977 to 1983. His most productive season was 1980 when he hit a career-best .352, finishing second behind Kansas City Royal great George Brett in the American League batting race.

In 1983, Cooper hit .307 with 30 home runs and a career-high and a league-leading 126 RBIs.

He also posted three seasons with 200 or more hits in 1980, 1982 and 1983.

Cooper was named Brewer Most Valuable Player in 1980, 1982 and 1983.

He concluded his Major League career with 11 seasons with the Brewers, including an appearance in the 1982 World Series.

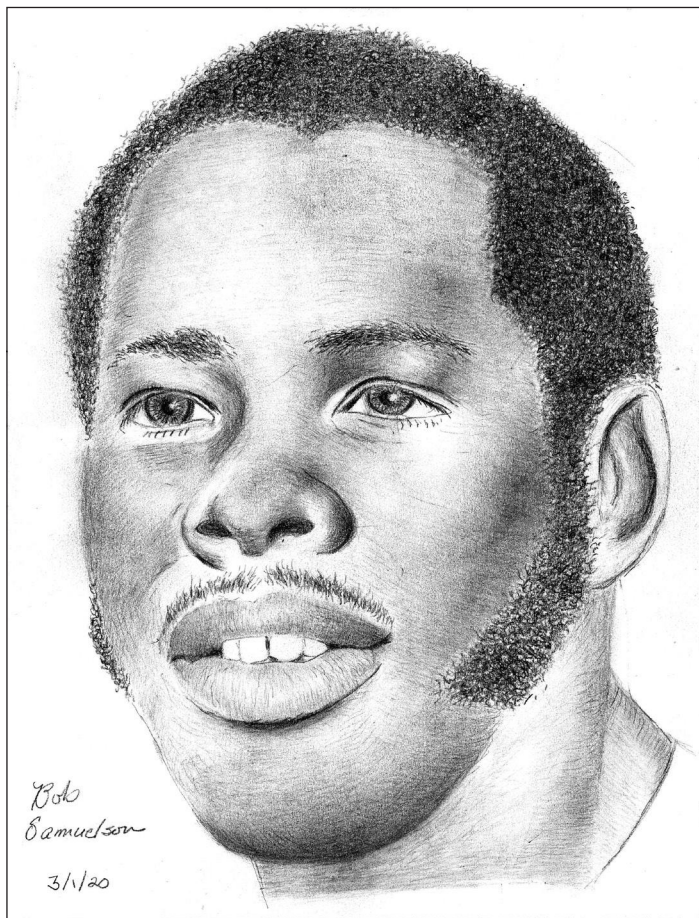
Cooper holds the Milwaukee franchise record for hits in a season with 219. He also had the RBI record at 126 until Prince Fielder broke the mark in the 2009 season against the Houston Astros, whom Cooper was managing at the time.

Cooper was one of three Brewers who had four 100-RBI seasons. The others are Fielder and Ryan Braun.

After working as an agent for a number of years, Cooper was recruited to return to the Brewers as a Director of Player Development or Farm Development, a post he held for three years.

He was named bench coach for the Brewers in 2002 and also managed the Triple A Indianapolis Indians in 2003 and 2004.

Cooper returned to the Major League coaching ranks in 2005 as a bench coach for the Astros.



Cecil Cooper - Brewers

Drawing by Bob Samuelson

On Aug. 27, 2007, Cooper was named interim manager of the Houston Astros following the firing of Phil Garner, which made him the first African American manager in Astro history.

Cooper's previous managerial experience was with Class AAA Indianapolis, which was a Milwaukee Brewer farm. In two seasons, Cooper's team went 130-156, finishing fourth in 2003 and third in 2004.

On Sept. 28, 2007, Cooper's interim tag was dropped and he became the Astro's 16th manager.

He was released as Houston manager on Sept. 21, 2009.

In 2007, Cooper was elected to the Wisconsin Athletic Hall of Fame.

The first baseman and future manager played for the Boston Red Sox from 1971 to 1976 and the Brewers from 1977 to 1987.

But first, he attended Prairie View A+M University in Prairie View, Texas, and was selected by Boston in the 1968 draft. He made his Major League debut on Sept. 8,

1971, and ended his 17-year career on July 12, 1987 with the Brewers.

For his career, he hit .298 with 241 homers and 1,125 RBIs. He had 1,192 hits and scored 1,012 runs.

Cooper's managerial record was 171-170. He managed the Astros from 2007 to 2009.

In addition to being an All-Star in 1979, 1980, 1982, 1983 and 1985, he also won Gold Gloves in 1979 and 1980.

Cooper won Silver Slugger Awards in 1980, 1981 and 1982. He also won the Roberto Clemente Award in 1983.

He led the American League in RBIs in 1980 and 1983 and defensively had a .992 fielding percentage.

Cooper is also on the Milwaukee Brewers Hall of Honor and the American Family Field Walk of Fame.

**SPORTS**

**Phelps, Vonn among those included in US Olympic & Para Hall**

Associated Press

Lindsey Vonn, Michelle Kwan, Mia Hamm, Billie Jean King and the late Pat Summitt are among the nine individual women who were inducted into the U.S. Olympic and Paralympic Hall of Fame this summer, along with Michael Phelps and hurdling great Roger Kingdom.

Others voted onto the 2022 class on a crowded ballot were Natalie Coughlin (swimming), Muffy Davis (Para Alpine skiing and cycling), David Kiley (Para Alpine skiing, track and field and wheelchair basketball), Trisha Zorn-Hudson (Para swimming) and Gretchen Fraser (skiing).

The 1976 women's 4x100 freestyle relay swimming team, anchored by Shirley Babashoff in its stunning upset over the East Germans, and the 2002 men's Paralympic sled hockey team also were voted into the hall by a mix of Olympic and Paralympic athletes, media and administrators and fans.

The induction ceremony took place on June 24 at the U.S. Olympic and Paralympic Museum.



Lindsey Vonn shows medals from her career as she holds a press conference after taking the bronze medal in the women's downhill race at the alpine ski World Championships in Are, Sweden, in 2019.

Photo courtesy AP

This was the first hall class since 2019; before that, there hadn't been a class since 2012. The gaps have led to a large list of worthy candidates. Among those who did not make the cut this year were Bode Miller,

Julia Mancuso, Dawn Staley and two-time Olympic gold-medal wrestler John Smith.

Led by a record-setting 28 medals and 23 golds won by Phelps, this year's class has captured a total of 129 medals, including 86 gold.



**Sugo di Pomodoro**

from "Nick Stellino's Family Kitchen" (G.P. Putnam's Sons)

**Homemade tomato sauce adds zest to meals**

Tomato sauce is a staple in Italian cooking and other cuisines. Many families have special recipes for their own tomato sauces. Such sauces are served during leisurely Sunday afternoon meals featuring pasta and meats.

Tomato-based sauces have many names among Italians. "Sugo" is a word that broadly defines "sauce," and can be applied to tomato-based varieties. "Ragoe" implies that the sauce was reduced to obtain a more concentrated flavor profile after cooking it for hours. Marinara originated in Naples and means "sailor-style." It is a classic sugo made from a few simple ingredients. An alternative to simmered sugo is salsa, which is made quickly with pureed tomatoes and does not contain meat or vegetables. It's ideal as a summer dressing for pasta and needn't be cooked for long.

It's relatively easy to make homemade tomato sauce, and by doing so one can save quite a bit of money over the jarred varieties sold at supermarkets. The freshness of homemade sauce cannot be replicated, especially if the sugo is made with tomatoes plucked from a backyard garden. For those new to homemade sauce, this recipe for "Sugo di Pomodoro" from "Nick Stellino's Family Kitchen" (G.P. Putnam's Sons) is a fine place to start.

Sugo di Pomodoro (Tomato Sauce)  
Makes 5 1/2 cups



**INGREDIENTS**

- 6 tablespoons olive oil
- 6 whole garlic cloves, peeled
- 1 cup finely chopped onion
- 1/4 teaspoon red pepper flakes
- 1 28-ounce can peeled Italian tomatoes with basil, drained and chopped, juice reserved (see tip below)
- 12 fresh basil leaves, or 1 1/4 teaspoons dried
- 1/4 teaspoon dried oregano
- 1 teaspoon salt (see tip below)

**DIRECTIONS**

In a 3-quart saucepan, heat the oil, garlic, onion, and red pepper flakes over medium-high heat. Cook for 5 minutes, stirring well. Reduce heat to medium-low and cook for 10 minutes, stirring every 5 minutes. Add the tomatoes, basil, oregano, and salt. Stir well and cook 5 minutes over medium heat.

Add the reserved tomato juice, and bring to a boil over high heat. Reduce heat and simmer for 30 minutes, stirring occasionally. When the sauce has finished cooking, let it cool to room temperature, and then process to a smooth consistency in a food processor. You may notice that the color changes slightly in the processor; do not worry, this is normal, and it will not affect the flavor. The sauce can be frozen for up to a month.

Chef's tips: The best canned tomatoes to use in this sauce are those packed in Italy; the American product tends to be too tart. If you use American tomatoes, add 1/2 teaspoon sugar when you are cooking them.

This is a basic sauce used mainly to prepare other sauces. If you want to use it over pasta, you might add a bit more salt, according to your taste.

**Share your favorite dish with us!**  
Send recipe (& photo if you want) to [info@edgertonreporter.com](mailto:info@edgertonreporter.com)

**ADVERTISE YOUR BUSINESS HERE!**

Our readers love these recipes and for only \$50 per week, your business can be seen by each one of them.  
Call 608-884-3367 to claim this space today!

**Heartfelt Thanks**

**TAKE A VET FISHING**  
A DAY OF GIVING BACK

Take A Vet Fishing and Operation Healing Heroes Foundation would like to thank all donors, sponsors, golfers, volunteers and everyone at Towne Country Club for making the Take A Vet Fishing Golf Outing a huge success! The generosity and passion to support great causes in the Edgerton area and surrounding area is truly inspirational and will help us continue to honor and support our military veterans.

**Coachman's Golf Resort**

984 County Road A • Edgerton, WI 53534 • (608) 884-8484

**60's Party**

**Thursday, August 25th!**  
**60th Anniversary Party**  
**1960's Theme!**

**Let's eat, drink and dance the night away!**  
**1960's era outfits encouraged!**

**Cocktails: 5:30**  
**Dinner: 6:30**

**60's music and so much more throughout the night.**

**Menu**  
**Korean BBQ Pork Sliders**  
**Thai Peanut Chicken Skewers**  
**Marinated Beef Tenderloin Skewers**  
**Salmon Skewers**  
**Wild Rice**  
**Mediterranean Pasta Salad**  
**Mixed Green Salad and Rolls**  
**2 cocktails per person**

**\$30 per person or \$60 a couple**  
**Please RSVP by Saturday, August 20th**

To sign up or for more information please call us at  
608-884-8484 ext. 6 or email  
[theresa@coachmans.com](mailto:theresa@coachmans.com)

**VISIT US ONLINE AT [coachmans.com](http://coachmans.com)**

**FREE Stock Book**

**PAL STEEL** T&E TOOLS  
New • Used • Surplus The Professional Advantage...

**MULTI-METAL DISTRIBUTION CENTER**  
Pipe - Plate - Channel - Angle - Tube - Rebar - Bar Grating, Expanded Metal - Sheet - Lintels - B-Decking - Pipe Bollards - Decorative Iron Parts  
I & H Beams \$3 & up per foot

**STAINLESS STEEL & ALUMINUM**  
**ROUGH SAWN LUMBER & BUILDING SUPPLIES**  
**STEEL ROOFING & SIDING**

**FABRICATION • CRANE SERVICE • STEEL PROCESSING**  
414 3rd Street, Palmyra • 262-495-4453 • [www.PalSteel.com](http://www.PalSteel.com)

**GARAGES**

Protect Your Valuables Year-Round

- Employee-owned local company.
- We bring PRICES, PLANS & SAMPLES to your home.
- Our construction exceeds the Wisconsin Building Code.
- We do the entire job: Tear down old garages, remove old concrete, pour new driveways.
- Excellent workmanship on all scopes of work: Concrete, building, and electric.
- Complete Insurance coverage for your protection during construction.
- A written Guarantee you can read and understand.
- Financing: low interest, long term loans. No money down.

See our **ACTION VIDEO!** at [AmericanGarageBuilders.com](http://AmericanGarageBuilders.com)

**AMERICAN GARAGE BUILDERS**  
\*Free Estimates\*  
**JANESVILLE**  
**(608) 756-0400**

**30 HOMEOWNERS** will receive special savings!

**FREE Installation** on a cabinet refacing project!

**18 MONTHS No Interest, No Payments!**

**\$50 Amazon Gift Card** with in-home estimate!

**mad city KITCHENS** CALL TODAY! **262-290-2405**  
[www.MadCityPro.com](http://www.MadCityPro.com)

ACCREDITED BUSINESS

Does not include material costs. Not valid with any other offer or previous job. See representative for details. Financing available with minimum purchase and approved credit. Mad City Windows & Baths, LLC is neither a broker nor a lender. Financing is provided by third-party lenders unaffiliated with Mad City Windows & Baths, LLC. Under terms and conditions arranged directly between the customer and such lender, all subject to credit requirements and satisfactory completion of finance documents. Any finance terms advertised are estimate only. Ask for details. New orders only. Not valid with any other offer or previous job. Interest will be charged to your account from the purchase date if the purchase balance is not paid in full within the 18 month period or if you make a late payment. With in-home estimate and product demonstration to homeowners. Limit one per household. Electronic gift card (e-gift card) voucher given upon completion of demonstration to be mailed in by homeowners. Salespersons do not carry e-gift cards for security reasons. E-gift card valid on in-home visits only, not applicable to Virtual Sales Appointments. Offer not sponsored or promoted by Amazon and is subject to change without notice prior to reservation. Allow 2-3 weeks after demonstration to receive e-gift card. E-gift card valued at \$50. New orders only for appointments completed by 8/31/2022. Offer expires 8/31/2022.