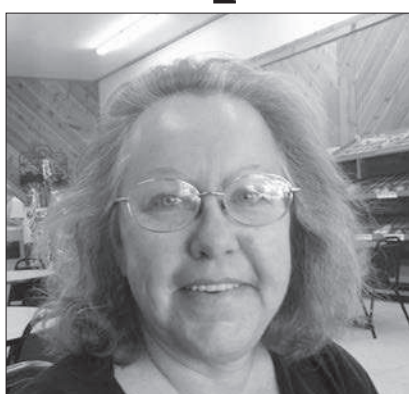


Local

The perfect turkey dinner combo



Homemade Goodness
By Eileen Driver

Fall is my favorite time of the year food wise. Every food has a season, we are use to getting whatever we want at the grocery store year round but when food is ready to eat in it's natural season, it is at it's best.

I have found that if you pair foods according to their season you have the perfect flavor combinations.

For example at the first Thanksgiving dinner they had turkey, apples, pumpkins, squash and corn. All fall season foods. My favorite combination is a beautiful roast turkey basted in apple cider served with apple cider gravy. Oh how my mouth is watering at the thought.

Sage and Cider Turkey

Serves 12

16-18 pound turkey rinsed, patted dry (reserve giblets for dressing)

2 T coarse salt
1 T dried sage
1 teaspoon pepper
¼ cup butter
¼ cup chopped fresh sage
1 cup cold apple cider or juice
1 cup turkey or chicken stock

Preheat oven to 375 de-

grees. Place turkey in roasting pan. Mix salt, dried sage and pepper together. Rub mixture all over turkey. Tuck wings and loosely tie legs of turkey together. Stir butter and fresh sage in small pan over low heat until butter is melted. Brush mixture all over turkey. Pour

cider and stock in bottom of pan. Roast turkey for 1 hour, baste with pan juices.

Reduce oven heat to 350 degrees and continue roasting 2 more hours or until meat thermometer reads 165 degrees, basting with pan juices every 30 to 45 minutes. Place turkey on platter, reserving pan juices, and tent loosely with foil.

Let turkey rest for 30 to 45 minutes.

Carve and eat.

Of course turkey would not be complete without gravy and I do love my gravy all over everything. I especially love cider turkey gravy made from the pan juices above.

Turkey Cider Gravy

Pour pan juices into a large measuring cup. Spoon off fat that rises to the surface and place 2 tablespoons fat in a large heavy saucepan, discard the rest. Set aside.

Place roasting pan on stove covering 2 burners. Add 2 cups stock and ¾ cup apple cider. Bring to a boil over high heat scraping up browned bits of turkey. Boil liquid till reduced to about 1 ½ cups about 6 minutes.

Add pan juice from measuring cup to roasting pan and set aside.

Place saucepan with fat on stove over medium high heat. Add two tablespoons flour, whisk together two minutes. Slowly whisk in stock mixture from roasting pan. Boil until gravy thickens — about six minutes.

Season with salt and pepper. Serve with turkey.

My favorite way to eat gravy is over mashed potatoes and turkey, a close second is over good old-fashioned homemade dressing. I like my dressing moist and flavorful with a crisp top smothered in gravy. I just can't wait for Thanksgiving to get here.

Giblet Turkey Dressing

Serves 1-16

2 loaves day old bread (I prefer a combo of wheat and white)

4 T butter
2 onions minced
2 cups celery minced
6 cloves garlic crushed
4 T poultry seasoning
2 T dried parsley
2 teaspoon salt
2 teaspoons paprika
¼ teaspoon cayenne pepper

4 eggs beaten turkey or chicken stock mixed with giblet water to make 1 cup
Place turkey neck in pot of salted water. Bring to a boil, cover and turn down to simmer for 1 1/2 hours till fall-off-the-bone tender. Remember to keep a watch on the water level.

Add remaining giblets and cook a half hour more.

Drain giblets reserving liquid.

Chop into small pieces, set aside or refrigerate if doing this step the day

before.

Preheat oven to 350 degrees. Slice bread into ½ inch cubes. Toss cubes with dried seasonings and place onto ungreased cookie sheet.

Bake seasoned cubes, turning about every 5 minutes, for 20 minutes or until golden brown and crisp. Remove cubes from oven and leave to cool and crisp.

Saute celery, onion and garlic in butter til tender. Mix bread cubes, celery mixture and remaining ingredients combining thoroughly. Place in buttered casserole dish (might take more than one).

Cover with foil for moist dressing or leave uncovered for crisp top and bake for 30 minutes.

Serve with lots of gravy! In case you don't have poultry seasoning it's real easy to make

Homemade Poultry Seasoning

Makes about 1 ounce
2 teaspoons ground sage
1 ½ teaspoons ground thyme
1 teaspoon ground marjoram
¾ teaspoon ground rosemary
½ teaspoon nutmeg
½ teaspoon finely ground black pepper

Mix all ingredients together and store in clean old spice bottle tightly covered.

Have a Happy Thanksgiving and remember eating foods in their natural season makes them healthier, fresher, much more flavorful and usually less expensive.

That's what homemade goodness is all about.

BHS honor roll

Below is the first quarter honor roll for Baker High School.

Freshmen: *Koedi Birmingham, *Dylan Mastrude, *Jackson Rohner, *Morgan Stone, Colton Anderson, Emily Black, Brittanee Conant, Jessica Fiala, Marisa Fuzi, Jazmyne Gregg, Reno Hammond, Alyc Hayes, Abigail Hobbs, Hannah Johnson, Abigail Martin, Chania Miller, Justin Miller, John Nelson, Andrea Pettit, Jayme Ramos, Ayana Rea, Rylee Roseborough, Kaden Sand, Zachary Schwin, Liam Severson, Kendra Smith, Corrina Stadler, Griffin Stone, Caden Stuart, Paetyln Werner.

Sophomores: *Nickolas Blair, *Kaeli Flanagan, *Mason Tomac, Josie Ash, KaeLee Blaylock, Mikayla Burton, Emily Carter, Ashlie Chastain, Cody DeCarli, Andrew Dunn, Isabella Evans, Lisa Finley, Taylor Folkman, Madisyn Hampton, Emily Holm, Carson Lien, Duncan Mackenzie, Kaylan Mosser, Cayn Osborn, Charity Rushton, Jacquelyn Sanders, Sydney Slobig, Delaney Van Arsdall, Chey Anne Watkins, Michaela Watkins.

Juniors: *Micah Bradford, *Josephine Bryan, *Kourtney Lehman, *Jared Miller, *Marcus Plumley, *Elizabeth Rea, *Erik Ruby, *Ryan Schwin, *Blake Stone, Marissa Arenas, Kara Bennett, Erin Blincoe, Ashlee Brinton, Theodore Brown, Zechariah Compos, Maggie Crabill, Rylie Dickison, Thomas Dunn, Logan Dyke, Gracie Huggins, Khail Macy, James Mazzagotte, Naomi Meider, Kayley Pointer, Alexander Schott, Bryson Thomas.

Seniors: *Samuel Baxter, *Amelia Bott, *Porter Cline, *Robinita Davis, *Madison Elms, *Isaac Farber, *Adina Fast, *Melissa Foltz, *Dusty Gyllenberg, *Koby Hansen, *Gracie McCarrell, *Danielle McCauley, *Mackenzie Patterson, *Morgan Scilacci, *Rory Scilacci, *Braden Staebler-Siewell, *Autumn Weideman, Hilaria Arenas, Cody Bingham, Hannah Boruch, Megan Burk, Dylan Chaves, Joyce Clark, River Colton, Christopher Conant, Raelin Davis, Kailey Dolby, Daniel Drake, Naomi Forsyth, Jayden Freeman, Victoria Gentili, Taylor Hawes, Kassidy Hertel, Nathaniel Illingsworth, Wyatt Knadle, Ashley Knoll, Hannah Lien, Lindsay Livingston, Sierra Mastrude, Molly McCrary, Hannah Myers, Jacob Rilee, Hollis Robb, Brielle Sand, Emily Sandefur, Kylie Severson, Dailon Sherman, Mitch Simonis, Bryson Smith, Teancum Taylor, Trace Thamert, Alexandria Wachtel, Chandler White, Hannah Wilson, Heather Wright, Nathaniel Wright.

*Denotes a 4.0 GPA.

Burnt River honor roll

Below is the first quarter honor roll for Burnt River:

Seniors: Selina Lienhard, Valeria Orsoni, Aryanna St. Armand, Shelby Swindlehurst, Tien Tran.

Juniors: Caffrey Chen, Daniel Isenberger, Laura Fuentes, Mayra Shertzman, Lucy Marlow, Tyler Belveal, Matt Siddoway.

Sophomores: Kenny Lien, Gino Maneepakthorn, Frederike Gruben, Hanna Hansen.

7th Grade: Grace Isenberger, Sarah Parks.

Below is the first quarter honorable mention for Burnt River:

Juniors: Diego Nunez, Jannis Weinkopf, Melissa Erickson.

Sophomores: Gustavo Biazzzi, Tim Yeleussizov, Shea Swindlehursts.

Freshmen: Noah Ray.

7th Grade: Devalynn Allen.

5th Grade: Mercy Isenberger.

Livestock Producers give scholarships

The Baker County Livestock Producers Foundation continues to reward college students who study an agriculture-related subject. Two \$500 scholarships were awarded for the 2015-2016 school year.

The students are Luke Coomer and Sierra Saunders. Coomer, of Baker City, is a student at Oregon State University / Linn-Benton Community College. His major is Agriculture Science / Agriculture Education. He has an American Future Farmers of America (FFA) degree and remains active with FFA. He looks at his many community service projects and work experiences as learning opportunities for his goal of agriculture teacher and FFA advisor.

Saunders is from Richland and attends Treasure Valley Community College. Her major is Ranch Management. She has a sheep shearing certificate as well as tractor driving certificate, which are a plus for her goal to work on a ranch or feedlot as well as her family ranch.

Private donations and memorial donations to the Foundation make it possible to offer scholarships each year without using any of the principle money. Applications are available at the OSU Extension Office at 2600 East Street or online at extension.oregonstate.edu/baker.

Local businesswoman guest at Nampa meeting

Local business owner Barbara Sidway was one of two special guests in Nampa this week at a meeting discussing a vision of downtown Nampa. Sidway, who owns Main Street's Geiser Grand Hotel, currently chairs the National Main Street Center, a subsidiary of the National Trust for Historic Preservation.

Man dies in Powder River crash



Gina K. Swartz / The Baker County Press

The driver of this vehicle was killed in the crash.

On November 11, 2015, at about 10:40 a.m., the Oregon State Police Southern Command Center received a report of a vehicle that ran off the roadway and into the Powder River on Hwy 7 near milepost 44.5 (near Baker City). OSP Troopers from the La Grande Area Command and Baker County Sheriff's Office responded to the scene.

Preliminary information indicates a 1988 Dodge Aries was traveling northbound when it left the roadway for unknown reasons. The vehicle traveled down an embankment, rolled over onto its top

into Powder River. The operator was pronounced deceased upon arrival of emergency crews.

Members of the Baker County Sheriff's Office, Baker City Fire Department, and Oregon Department of Transportation worked together in order to remove the deceased driver from the scene. At this time there is no evidence to suggest that speed or intoxicant impairment were factors in the crash.


The identity of the deceased driver will be released after this issue went to print, to allow for the notification of next of kin.

Family fun day at Interpretive Center

The National Historic Oregon Trail Interpretive Center and Trail Tenders are hosting a variety of activities and crafts for family groups who visit during "Family Fun Day." This will take place day after Thanksgiving, Friday, Nov. 27 from 10 a.m. until 2 p.m.

For families and holiday visitors looking for an alternative to shopping on the day after Thanksgiving, the event will offer opportunities to learn more about the natural history of the region and foster intergenerational connections. Crafts will include making bird feeders, ornaments, paper quilt blocks and family tree paintings. Activities include a pioneer costume photo booth, a wildlife "skulls and scat" table and a variety of Junior Explorer workbooks.

Family Fun Day will also feature a chance for visitors to participate in the Great Thanksgiving Listen, a Story-Corps initiative to engage people of all ages in the act of listening. A limited number of spaces will be offered for visitors to record a facilitated interview with a member of their family. Interested parties may call (541) 523-1835 to sign up for a time slot in advance.



**COMPUTER
AIDED DESIGN AND
DRAFTING (CADD)/
SCADA
TECHNICIAN**

Oregon Trail Electric Co-operative (OTEC) with headquarters in Baker City, Oregon, has an immediate opening for a CADD/SCADA Technician in the Baker City office. This position reports to the System Engineer. Successful candidates will be responsible for data entry in computer aided mapping and data base software to produce maps, data and drawings, including substation and station equipment drawings, system one-line drawings and system base maps. Responsibilities include coordinating map, drawing and document production within the engineering department, and creating and maintaining OTEC one-line drawings. SCADA duties include continual support and maintenance of the SCADA system, and database management, including set-up, reporting and revisions on a continual basis. This position assists system engineers in the development and reliability of the SCADA system including modeling and performance. Applicants must be able to take appropriate action on their own initiative, have strong interpersonal skills, and be a team player with a willingness to work with other departments and the public. An associate's degree is preferred in computer-aided drafting (CAD) or the equivalent. A minimum of three years' experience in electrical utility industry is preferred. This position requires that the employee possess and maintain a valid Oregon driver's license. Salary DOE. Excellent benefit package includes retirement and 401(k) plan. OTEC has 83 employees and four district offices serving over 30,000 customers located in Eastern Oregon, known for its excellent hunting, fishing, and outdoor recreation. Resumes may be sent to the attention of Human Resources, 4005 23rd Street, Baker City, OR 97814 or email to humanresources@otecc.com. We encourage all interested individuals to apply. Applications will be accepted until position is filled.