



## DORY'S DIARY

DOROTHY SWART FLESHMAN

## A bit of fair confusion

In years gone by and from time to time in my column I would write about something that had come to my attention because I felt it worthy of mention in case it needed to be addressed for clarity.

This year it has to do with the Union County Fair and the free breakfast mentioned in the well-put-together premium book included in *The Observer* and also left in stacks for convenient pickup with information for those planning to attend or enter items in the fair for judging.

Because of something mentioned to me specifically, I am wondering if it was an oversight in planning that led to the loss of some fairgoers.

This is what happened.

Some seniors attended the free breakfast offered on Thursday as has been done for years in the past. Then they had planned to spend the day at the fair, also as done in the past because it had always included Senior Day on Thursday; however, they were told at the gate that they would have to pay the \$6 entry fee with no explanation. They turned away, confused.

Whether this happened to others I have no way of knowing at this point.

Studying the premium book for myself, I finally realized that the Senior Free Day was not on Thursday but on Wednesday with the breakfast event following on Thursday, making it a two-day event but for different senior free activities.

See *Dory* / Page 2B



## BETWEEN THE ROWS

WENDY SCHMIDT

## Dandelions: A feast from weeds

Dandelions are more nutritious than the other green vegetables you grow in your garden. There are a few people who appreciate this and still eat them, including James Beard, the famous chef.

Beard was so fond of dandelion crowns that he served them au gratin on the menu of the first conference on gastronomy at the founding of the American institute on Wine and Food (Hamstead, 1988).

The small white section of the dandelion which connects the roots and leaves is called the "crown." It, too, is good eating. It lacks the bitterness of the leaves and tastes a bit like artichoke and asparagus combined. When you clean your dandelions, save the crowns in a separate bowl and prepare according to one of the recipes below to serve as a separate side dish.

### BASIC DANDELION CROWNS

**Fresh dandelion crowns**  
(about 6 per person)  
**Salt to taste**  
**Butter or margarine**  
**Fresh ground pepper**

Put washed dandelion crowns into a pot with water just to cover. Bring to a boil, simmer for 5 minutes, strain and repeat; (this time adding a dash of salt to the water). Strain; return to the pot with a pat of butter and a dash of freshly ground pepper. Heat slowly until butter melts and serve.

See *Garden* / Page 2B

## Shrimp Recipes



Hillary Levin/St. Louis Post-Dispatch-TNS

Fennel-Lemon Shrimp

# FULL-SIZE FLAVORS

By Daniel Neman  
St. Louis Post-Dispatch

Shrimp are special. Not, of course, if you look at them — especially if they still have their heads. Then they're kind of gross.

I decided to celebrate everything that is so wonderful about shrimp by using them to cook four dishes. I could have made more — far, far more — but I already had four pounds of shrimp to peel and devein.

And that's as much fun as it sounds. I was saving a little money, but honestly it's worth it to buy the peeled, easy-peel or already deveined varieties. Especially if you're cooking four pounds of it.

The shrimp I bought, incidentally, were frozen. Here in the middle of the country, shrimp are almost always going to be frozen. Even if you go to a store and they have a lovely selection of clearly unfrozen shrimp sitting in a refrigerated cooler on ice, they were still frozen at one point.

And while frozen food is almost never as good as fresh, shrimp is one of the very few exceptions. Shrimp is flash-frozen when it is caught or farmed, sometimes right on board the boat, and it loses very little of its flavor. To defrost it, just leave it in the refrigerator overnight or take it out of the bag and run cold water over it for five minutes.

Here's one of the recipes I made with my

quickly frozen, easily thawed shrimp in hand. This dish is of my own design, something I created a few months ago out of what we had in the house. I call it Fennel-Lemon Shrimp, and I (humbly) think it is a delightful blend of big flavors.

A thinly sliced fennel bulb — some stores call it anise — provides just a hint of a licorice taste; certainly not enough to discourage people who, like me, generally dislike licorice. Soy sauce, garlic and ginger edge the dish toward Asia, but a handful of small tomatoes brings it back to the New World. And everything is tied together with lemon, both in lemon juice and preserved lemons.

Intensely flavored, preserved lemons are among those things I keep in the fridge that most people probably don't have. They used to be available at some specialty stores, and you may still be able to find it at international markets. I make my own and keep it for the right occasion, which often involves shrimp or chicken.

If you don't happen to have them on hand, you can certainly leave them out.

Next, I made Shrimp Avocado Quesadillas. If you're already picturing how good that tastes, you're wrong — because these also come with a liberal sprinkling of tarragon. So that's shrimp (which goes great with tarragon) and avocado (which apparently goes great with tarragon) and tar-

ragon (which goes great with shrimp and avocado) and some nicely melted cheese between two flour tortillas.

And sour cream, which is spread on one of the tortillas. With just the right amount of richness, it brings the whole thing together, like the mayonnaise on a BLT. Try one, and your life might never quite be the same again.

### FENNEL-LEMON SHRIMP

Yield: 4 servings  
**1 pound shrimp**  
**2 tablespoons olive oil**  
**¾ cup fennel bulb, thinly sliced**  
**½ teaspoon minced garlic**  
**¾ teaspoon minced ginger**  
**1 tablespoon soy sauce**  
**½ lemon, juiced**  
**4 cocktail tomatoes or 12 cherry tomatoes**  
**½ preserved lemon, skin only, rinsed and chopped, optional, see note**

1. Peel and devein the shrimp. Set aside.
2. Heat oil in a large skillet over medium-high heat. Add fennel and cook until softened, about 3 minutes. Add garlic and ginger, and saute 30 seconds. Add soy sauce, lemon juice and tomatoes; stir briefly until mixed.

See *Shrimp* / Page 2B

## History revealed in a sack of mementoes

In June I was contacted by the secretary of the First Presbyterian Church telling me of a woman from Tacoma, Washington, who had



## OUT & ABOUT

GINNY MAMMEN

called the church regarding a man by the name of Clayton Ingle. It seems that a woman named Alice in the Tacoma area had a sack of Mr. Ingle's personal belongings and she wanted to have them returned to the family.

This all appeared quite a mystery, and not knowing who Mr. Ingle's family was or why she chose our church made it even more so. Knowing that I was interested in genealogy and the church history led the secretary to call me in for help.

A day was chosen when Alice and her son were going to be in La Grande and a meeting was set for us to meet at the church. It was quickly revealed as to the reason she contacted First Presbyterian. Among the memorabilia was a letter from the Rev. George Clark, pastor of the church when the letter was written in 1917. It was to Clayton, whom the pastor addressed as "my boy," on the occasion of Clayton going into the military at the age of 18.

The memorabilia in addition to the letter had a small Bible with Clayton's La Grande address, several pictures of perhaps parents

and a wife, military records and medals and a variety of other small objects. This sack which had apparently been discarded had been

found by a young couple who had entrusted them to Alice, not because she knew Clayton or his family but because she worked at Lewis Army Museum as a volunteer and could perhaps find more information from his military records.

She had worked on this for a period of time and then decided that La Grande would be the best place to complete the answer to the mystery and return the objects to the family. We met one morning at the church and after 50 years as a member there the only family I could think of was that of Dr. Joe and Dr. Margaret Ingle and felt there had to be a connection. It was then up to me to find that connection.

This being the kind of thing I love to do set me to work that very afternoon to get the answers she was seeking. She had done quite a bit of preliminary work so I knew his full name, date of birth and death and his parents' names. My only real job was to connect Dr. Joe and Clayton. That proved to be an easy task for I knew that Dr. Joe's mother was named

Stella and soon found out that his father was also Joe, as was Clayton's. Further Census records and other documents cemented these facts for me.

I learned that Clayton was born in Wisconsin and yet the family had settled in La Grande. Why had they moved and when? Clayton had died in Germany. What was that all about? For me there were still lots of unanswered questions so I dug deeper into my resources to see what I could find. The story I found included many trials but just as many or more triumphs.

Stella and Joe Ingle were married in the late 1800s and had two sons — Joe and Clayton. Then in 1900, at the age of 42, Joe contracted pneumonia and died, leaving Stella with an 8-year-old and baby Clayton not yet a year old. Stella moved to La Grande in 1901 and taught school while raising her two boys. Joe became an osteopathic physician and Clayton entered a military career earning numerous medals. Stella was quite active as a teacher. She opened La Grande's first kindergarten in 1902 and taught first grade at Central from 1906 until 1937. In 1913 she was elected the first woman president of the Oregon State Teachers association, Eastern Division.

See *History* / Page 2B