

# SHRIMP

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Add optional preserved lemon pieces and shrimp. Cook until shrimp are pink and have curled; about 5 minutes, but time depends on size of shrimp. Serve over rice.

## PRESERVED LEMONS

Yield: varies

**Lemons** (see note)

**Salt, preferably coarse**

**1 bay leaf, optional**

**½ teaspoon coriander seeds, optional**

**1 dried chili, optional**

**1 cinnamon stick, optional**

Note: Smaller lemons are best for this recipe, and Meyer lemons, in season, are ideal. I fit 10 Meyer lemons into a 38-ounce jar.

1. Wash lemons. Cut off the stem, if attached. Slice lengthwise from the other end of the lemon, stopping about 1-inch from the bottom; then make another downward slice, so you've incised the lemon with an X shape.

2. Pack coarse salt into the lemon where you made the incisions. Don't be skimpy with the salt: use about 1 tablespoon per lemon.

3. Put the salt-filled lemons in a clean, large glass jar with a tight-fitting lid. Add a few coriander seeds, a bay leaf, a dried chili and a cinnamon stick if you want, or a combination of any of them. Press the lemons very firmly in the jar to get the juices flowing. Cover and let stand overnight.

4. The next day do the same, pressing the lemons down, encouraging them to release more juice as they start to soften. Repeat for 2 to 3 days until the lemons are completely covered with liquid. If necessary, add freshly squeezed lemon juice to cover them completely.

5. Store for 1 month, until the preserved lemons are soft. At this point they are ready to be used. Use or keep preserved lemons in the refrigerator for at least 6 months. Rinse before using to remove excess salt.

6. To use, remove lemons from the liquid and rinse. Split in half and scrape out the pulp. Slice the lemon peels into thin strips or cut into small dices. You may wish to press the pulp through a sieve to obtain the juice, which can be used for flavoring as well. Discard the pulp.

Recipe from David Lebovitz

# SHRIMP AND AVOCADO QUESADILLA

Yield: 1 serving

**1 teaspoon olive oil**

**2 flour tortillas**

**1/3 to ½ cup diced cooked shrimp**

**½ cup avocado, diced**

**3 tablespoons shredded cheese, such as a combination of Monterey jack and cheddar**

**1 teaspoon fresh tarragon**

**1 tablespoon sour cream**

**Salsa, optional**

1. In large skillet, heat olive oil, and place 1 tortilla in it. Remove quickly, set aside. Add the second tortilla to the pan and sprinkle the shrimp, avocado, cheese and tarragon on it. Spread the sour cream on the other tortilla and place it oiled-side up on top of the other tortilla. Press down with a spatula. Cook for 1 minute.

2. Flip the tortillas, press down again, and cook for 1 to 2 minutes longer, or until the cheese melts. Cut into quarters and serve immediately with optional salsa.

Recipe from "The New Legal Sea Food's Cookbook," by Roger Berkowitz and Jane Doerfer

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# GARDEN

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## MARINATED DANDELION CROWNS

**Fresh dandelion crowns** (about 6 per person)

**½ cup olive oil**

**¼ cup vinegar**

**1 teaspoon salt, ¼ teaspoon ground pepper, 1 clove garlic (sliced)**

**1 small onion (finely chopped)**

Prepare dandelion crowns as in the above recipe but don't add butter. Drain crowns thoroughly. In a ceramic or glass bowl, mix olive oil, vinegar, salt, pepper, garlic, and onion. Add the crowns and marinate at least four hours before serving.

## DANDELION PETAL SOUP

**2 Tablespoons butter**

**2 Tablespoons onion, finely chopped**

**2 Tablespoons flour**

**4 cups milk**

**1 teaspoon salt, ¼ teaspoon pepper, pinch of nutmeg**

**2½ cups dandelion petals**

Melt the butter in a heavy saucepan. Add onion and sautee until tender. Add the flour and blend well. Scald 3 cups of the milk and add gradually to the flour mixture, stirring constantly. Add the salt, pepper, and nutmeg. Simmer for 20 minutes. Add 2 cups of the dandelion petals and stir. If soup is at all lumpy, beat a little. Add the remaining milk gradually, stirring. Simmer for another 10 minutes. Garnish with the remaining ½ cup of dandelion petals (Hanle, 1971).

Dandelion petals can also be added to muffins. You can also deep-fry dandelion blossoms dipped in batter to make delicious snacks or hors d'oeuvres that taste a little like morel mushrooms prepared the same way. Cut off the stem ends close to the flower heads, leaving only enough to hold the petals together. The stems and greenery are bitter.

My tomatoes are finally tall enough to require cages. I really didn't think that would ever happen. Now that they have blossoms, they deserve cages to support them. The luscious smell of their foliage is intoxicating.

There are many chores to keep you busy outdoors even in the heat:

- Semi-hardwood cuttings of spring flowering shrubs can be made now.
- Summer pruning of shade trees can be done now.
- Divide bearded irises and

Oriental poppies now.

- Harvest onions and garlic when the tops turn brown.
- Set out broccoli, cabbage, and cauliflower transplants for the fall garden.
- Blossom-end rot of tomato and peppers occurs when soil moisture is uneven. Water when soils begin to dry, maintain a 2- to 3-inch layer of mulch.

Prune out and destroy old fruiting canes of raspberries after harvest is complete. Blackberries are ripening now.

Prune out shoots of peach trees wilted by oriental fruit moths.

Apply second spray to trunks of peach trees for peach borers.

If you have garden questions or comments, please write: greengardencolumn@yahoo.com Thanks for reading!

# HISTORY

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Life was good for a number of years. Then in 1953, while Clayton was stationed in Tripoli, he and his wife took a vacation trip to Germany. While there he suffered a cerebral hemorrhage and died. Less than three months later his mother, Stella, passed away following injuries sustained in a fall.

I came to La Grande after both Clayton and Stella had died, but enjoyed a friendship with both Dr. Joe and Dr. Margaret and their daughters, Stella and Mary. After my research I knew where the items passed on to me should ultimately go and my next quest was to locate the great-grandchildren of Stella.

I thought it would be an easy search and it should have been except for the fact that the land line phone no longer existed for the grandchild I was seeking. This has now been remedied and soon I will pass on the sack.

There are things about this mystery that will probably never be solved. Who in Tacoma had the sack of family memories and why? How did it get into a position of abandonment? What prompted this young couple to pick it up and get it to Alice? Why did they never return for it or contact her? And finally, what really prompted the connection between Alice and me? The memories of a man born in 1899 who died in 1953 have come back home thanks to a group of involved strangers led by a higher force.

# DORY

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Unfortunately, I couldn't find anything there or elsewhere explaining the change that would affect these senior folks who were simply following tradition without being aware of the change.

It would have been nice to have explained the change in policy in which the two events — breakfast and fair attendance — were separate and the breakfast no longer part of the fair itself and that the two events normally held on the same day for seniors would no longer be connected.

It truly seems that such an abrupt change in policy should have deserved a paragraph of explanation in the media that the two events were separate and the breakfast no longer part of the fair itself. It would be nice, if the two events are no longer to be included on the same day in the future, that it be more clearly published and stated

specifically for everyone's information.

As seniors are of the elder population and accustomed to years of doing things in the same way, it is easy to see why they may have expected to come to the fair for breakfast and then spend the day "doing the fair" as they always have. I believe I would have done the same thing, thinking it would follow the same pattern. However, since I was unable to attend the fair this year, I have no further personal comment to make regarding the event in any way, but I am aware of

how some little hurts can discolor an otherwise pleasant outing for the unsuspecting.

It is obvious how much attention and work was put into planning and carrying out this year's fair with the thoroughly itemized schedules and rules for each part of the fair. Much credit is deserved and given to those so involved in a sometimes seemingly thankless job, and it is hoped that mentioning what seems to be an oversight on one small part of the overall will be taken as an awareness or helpful suggestion rather than a criticism.

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8:00am-4:00pm	<b>Vendors/Food Booths</b> <b>City-wide yard sales</b>
8:00am-9:30am	<b>Hot Air Balloon Rides</b>
10:00am-10:30am	<b>Community Parade &amp; Cherry Fairy Float</b>
10:30am	<b>National Anthem</b>
11:00am-4:00pm	<b>Hog Wild Train by Lions Club</b> <b>National Guard Games</b> <b>Bouncy House</b> <b>Arts &amp; Crafts with Art Center East</b> <b>Bubble Machine by Cove Fire Dept.</b> <b>Side A Beer Garden</b> <b>Live Music Groups: 1853 - Jezebel's Mother - Elwood</b>
11:30am	<b>Polite Pie-Eating Contest</b>
12:30pm	<b>Hands-free Pie-Eating Contest</b>
1:30pm	<b>Cherry Pit-Spitting Contest</b>
2:30pm	<b>Old-Fashioned Games</b>

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