

RECREATION REPORT

HIKE PLANNED TO EXPLORE LOWER POWDER RIVER

The Powder Basin Watershed Council is celebrating the 50th anniversary of the Wild and Scenic Rivers Act with a hike along the lower Powder River. The hike is set for Saturday, Oct. 13, 9 a.m. to 1 p.m. The trip includes strenuous hiking. Hikers should bring water and a lunch.

To reserve a spot, call the Watershed Council at 541-523-7288 or email pbwced@qwestoffice.net

ANTHONY LAKE

Was stocked with approximately 5,000 trophy-size rainbow trout in July and will be stocked again this week with 500 trophy trout. With good numbers of fish still in the lake from the July stocking and with more being stocked this week, fall fishing should be very good.

BALM CREEK RESERVOIR

Recent fish sampling by ODFW indicates that trout numbers are very good, and they are in great condition. The trout are running 8 to 15 inches in length. Reservoir water level is good for this time of year. There should be some good fishing this fall.

EAGLE CREEK

Approximately 4,000 legal-size rainbow trout were stocked in July at West Eagle Meadows and Main Eagle upstream of Forest Road 77.

To measure the catch rate of trout stocked in Eagle Creek, ODFW marked some of these with an orange colored tag just under the dorsal fin. If you catch one of these tagged fish, please report the tag number to Tim Bailey, District fish biologist, at 541-962-1829. Some of these tags will have a \$50 reward available.

TAYLOR GREEN POND

Will be stocked this week with some 1-pound rainbow trout. These fish should provide some good fall fishing. From Highway 203 at Union, turn left staying on Highway 203 toward Medical Springs. At the summit between Union and Medical Springs, turn left onto USFS Road 7700 (opposite snopark area). Proceed east on 7700 road for about 9 miles to USFS Road 7740 on the right. There is a popular camping area just beyond the 7740 road on the right. Proceed on the 7740 road for about ¼ mile. The rock pit and pond are on the right.

From valley to the summit



THE NEXT RIDE

MAVIS HARTZ

This seven-day camping and road cycling adventure begins and ends at The Mountain Works Bicycles in La Grande. Each day covers between 16 and 58 miles for a grand total of 290 miles of splendid locomotion.

The segments conclude at seasonal campgrounds suitable for tent camping and cover a wide range of isolated pavement. You will forge through differing forest and grassland ecosystems filled with interesting history. There are a number of streams and water sources along the way but to truly travel in comfort, I strongly encourage carrying a water filter.

There are four main summits spaced out over the adventure starting with the Blue Mountains, followed by Battle Mountain, Pearson's Ridge and culminating with the Elkhorn Mountains at the Anthony Lakes Basin for an incredible consumption of 17,900 feet of elevation. In general, cyclists who feel some of the mileages are short should combine days to their heart's content. I would, however, keep an eye on elevation gain and remember that this is a self-contained trip, necessitating pulling a trailer or hefting panniers.

Day one begins on Adams Avenue in La Grande, tackles the Blue Mountain Summit and terminates at the Woodward Campground on Langdon Lake, 41 miles away. First, roll away from the bike shop traveling west briefly before turning north onto Fir Street. Fir Street travels from south to north La Grande without stop signs until Y Avenue. Turn west on Y Avenue then north on North Spruce Street. North Spruce Street borders the beautiful Riverside Park and becomes Mount Glenn Road. Once on Mount Glenn Road the journey of the day begins.

Enjoy miles of minifarms, ranches and orchards on the flank of Mount Emily. Just short of mile 4 is the dirt lane turn off for Pioneer Monument Park or Ackles Cemetery. This old

DAY ONE OF A SEVEN-DAY BICYCLING AND CAMPING ADVENTURE



Photo by Mavis Hartz

Dessia Shank celebrates at the summit of the Blue Mountains near Tollgate.



Photo by Mavis Hartz

A wheat field along Mount Glenn Road.

cemetery has beautiful headstones that harken back to 1879. It holds a large number of children and infants, some of whom passed away short days after their birth. The love and loss can still be felt in the beautiful words and marble carvings left to look out over the breathtaking valley and rising foothills.

Continue on your way and nod to the old school building at Waite Creek before Mount Glenn Road peaks at 2,911 feet and dead ends into Stanley Lane. Swoop down Stanley Lane to Hunter Road in a glorious loss of elevation. Continue north on Hunter Road.

Both Mount Glenn and Hunter Roads have experienced increased traffic in the recent years. When scheduling a time to begin your adventure, remember these roads service bedroom communities whose residents travel daily to work in La Grande. Savor the rural slowdown the farther from La Grande you get and the cows and horses that greatly outnumber the cars. Just short of mile 13 is the cute, well-kept Pleasant Grove Grange Number 475.

Granges were originally part of a nationwide movement, led by a farmer

and activist from Minnesota, to bring communities together and economic stability to farmers. At the time, 1867, unions were making great gains in wage and working conditions for factory workers but the isolated farmer was at the mercy of the local merchant. Some systems and shifts that they have helped advocate in the past are: mail-order catalogs, the Extension Service, farms credits, rural education and utilities, volunteer fire departments and the women's vote. Now the Pleasant Grove Grange is a sweet little building that houses events like the annual Cider Fest, funerals and weddings. It also, for the wandering cyclist, has a functional water spigot on the exterior of the building.

Follow Hunter Road until Dry Creek Road plummets east. Relish the incredible view of the Grande Ronde Valley before entering Summerville Road and traveling north. Enjoy the fragrant and beautiful ponderosa pines and the last moderately undulating section of the day before meeting the Weston-Elgin Highway 204.

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Top cuts: Turning your deer into lots of tasty meals

I love big game hunting. The planning, the hunting, the camping, everything. But after the hunt if you drop your game off at the processor then your hunt is over. Why not extend your hunt and cut it up yourself? It's going to be a little hard to explain how-to in an article, but we can do it.

If you only bone out one deer every few years then it will be hard to get proficient, so if you have a pile of deer you can practice and get good. Before you panic, remember, cavemen have been cutting up game and getting by without knowing all of the cuts for hundreds of years, so even if you screw up but get it in the pot, it's not a crisis. I'm going to show you how to market it a little better and get some unique cuts off your game.

FORE SHOULDERS

Separate the front shoulders off the carcass. You'll be surprised. There is a seam that you hit and it'll practically fall off.

If you bone out the front

shoulder for sausage you'll only end up with a handful of meat due to all of the gristle and tendons. You're going to smoke the whole shoulder and all of the gristle will disappear. Check out this E-article — https://www.amazon.com/COOKING-DEER-MEAT-Tom-Claycomb-ebook/dp/B006E22M5Y/ref=sr_1_2?s=amazon-devices&ie=UTF8&qid=1537634096&sr=8-2&keywords=tom+claycomb

Put it on your smoker for 3 hours and then put it in a turkey roasting pan in your oven on 180 degrees. Add 2 to 3 cups of water and sprinkle with seasoning salt. If it runs out of water it is ruined. If low, add more water. The next morning if it falls off the bone it's done, if not, turn it up to 325 degrees to finish it fast. It's not ready unless it falls off the bone with a fork.

Pull all of the meat off. All



Photo by Tom Claycomb

After the nephews take their pics who do you think gets stuck with all of the boning?

of the gristle has disappeared. Chop it into ¼- to ½-inch pieces. Put butter in a black skillet and toast buns on both sides. Slap on a handful of meat and douse with BBQ sauce and Tabasco sauce. It

will rival any Texas chopped brisket sandwich.

BACKSTRAPS

Make a cut down the backbone on each side. You'll hit a bone at the hindquar-

ter which is the pelvic bone. Scoop out the backstrap down to the fourth rib. I make chicken fried steak out of these.

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