

CAKES

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3. Make the frosting: Cream the butter well. Add the cream cheese and beat until blended. Sift in the sugar and add the vanilla. If too soft to spread, chill a bit. Refrigerate if not using immediately, but bring to a spreadable temperature before using.

4. Assemble the cake: Pre-heat the oven to 300 degrees. Spread the coconut on a baking sheet and bake for 10 to 15 minutes until it colors lightly. Toss the coconut occasionally while it is baking so that it browns evenly. Cool completely. Have the filling and frosting at a spreadable consistency. Loosen the cake in its pan and invert onto a serving plate. With a long serrated knife, carefully split the cake into 3 horizontal layers (keep the cake flat while doing this). Spread the filling between the layers. Spread the frosting over the top and sides. Pat the toasted coconut onto the sides of the cake. If desired, reserve ½ cup of the frosting and color half with green food coloring and half with orange. Then decorate the top of the cake with green and orange icing piped through a 1/16-inch wide, plain pastry tube to resemble little carrots. Serve the cake at room temperature.

Note: This cake is most easily made if you start it at least a day ahead, because the filling, for one thing, is best left to chill overnight. In fact, the different components can all be made even several days in advance and stored separately until you are ready to assemble the cake.

Per serving: 1,008 calories; 65 g fat; 27 g saturated fat; 145 mg cholesterol; 7 g protein; 104 g carbohydrate; 84 g sugar; 3.5 g fiber; 515 mg sodium; 85 mg calcium.

— Recipe from “The Frog Commissary Cookbook,” by Steven Poses, Anne Clark and Becky Roller

YELLOW CAKE

Yield: 12 servings

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
½ cup vegetable shortening, butter or margarine, softened
1¼ cups granulated sugar
3 large eggs
1 teaspoon vanilla extract
1 cup milk
Silky Chocolate Frosting, recipe follows

1. Preheat oven to 350 degrees for round cake or 325 degrees for square cake. Grease and flour two 8-inch round cake pans or one 9-inch square metal baking pan.

2. In a medium bowl, stir together flour, baking powder and salt.

3. In a large bowl or stand mixer, with mixer on medium speed, beat shortening and sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each. Beat in vanilla. Reduce speed to low, add flour mixture alternately with milk, beginning and ending with flour mixture. Beat just until smooth, scraping bowl frequently with rubber spatula.

4. Spoon batter equally into prepared pans. Bake round layers about 30 minutes, or bake square cake 40 to 45 minutes; toothpick inserted into center of cake should come out clean. Cool in pans on wire racks 10 minutes. With small knife, loosen layers from sides of pans; invert onto wire racks to cool completely.

5. For layer cake, place 1 cake layer, rounded side down, on cake plate; spread with 2/3 cup frosting. Top with second

layer, rounded side up. For both round and square cakes, frost sides and top of cake.

Per serving: 588 calories; 33 g fat; 20 g saturated fat; 121 mg cholesterol; 7 g protein; 68 g carbohydrate; 47 g sugar; 2 g fiber; 237 mg sodium; 114 mg calcium

— Recipe from “The Baker’s Book of Essential Recipes,” by Good Housekeeping

SILKY CHOCOLATE BUTTER FROSTING

Yield: 12 servings

¾ cup granulated sugar
¼ cup all-purpose flour
3 tablespoons unsweetened cocoa
1 cup milk
1 tablespoon vanilla extract
2 sticks butter or margarine (1 cup), softened
4 ounces semisweet chocolate, melted and cooled

1. In a 2-quart saucepan, stir together sugar, flour and cocoa until evenly combined. Gradually stir in milk until smooth. Cook over medium heat, stirring, until mixture thickens and boils. Reduce heat to low; cook 2 minutes, stirring constantly. Remove from heat; cool completely.

2. In large bowl or stand mixer, with mixer on medium speed, beat softened butter until creamy. Gradually beat in cooled milk mixture, vanilla and melted chocolate.

Per serving: 253 calories; 18 g fat; 11 g saturated fat; 41 mg cholesterol; 2 g protein; 23 g carbohydrate; 19 g sugar; 1 g fiber; 11 mg sodium; 32 mg calcium

— Recipe by “The Baker’s Book of Essential Recipes,” by Good Housekeeping

RED VELVET CAKE

Yield: 12 servings

½ cup butter (1 stick) at room temperature, plus 2 tablespoons to prepare pans
3 tablespoons cocoa powder, divided
1 ½ cups granulated sugar
2 eggs
2 teaspoons vanilla
2 tablespoons (1 ounce) red food coloring
1 teaspoon salt
1 teaspoon baking soda
2 ½ cups all-purpose flour
1 cup whole buttermilk
1 tablespoon vinegar
Ermine frosting (recipe follows) or other fluffy white frosting

1. Preheat oven to 350 degrees. Prepare 3 (8-inch) or 2 (9-inch) cake pans by buttering lightly and sprinkling with 1 tablespoon of the cocoa powder, sifted, tapping pans to coat and discarding extra cocoa.

2. Cream butter and sugar together. Add eggs one at a time and beat vigorously until each is incorporated. Mix in vanilla.

3. In a separate bowl, make a paste of the remaining 2 tablespoons cocoa and the food coloring. Blend into butter mixture.

4. Sift together salt, baking soda and flour. Add half of these dry ingredients to the butter/sugar/eggs mixture, and mix thoroughly. Add half the buttermilk, and mix. Add the remaining dry ingredients, and mix. Add the vinegar to the remaining buttermilk, add this mixture to the bowl and mix until blended.

5. Divide batter among 3 pans (or 2 pans) and bake for about 20 to 25 minutes (if using 2 pans, it will take closer to 25 minutes). Cool completely in pan on a wire rack.

6. To assemble, remove one cake from its pan and place

flat-side down on a serving platter. Spread about ¼ of the frosting on the top of the cake (or 1/3 of the frosting if using 2 pans). Remove the second cake from its pan and place flat-side down on top of the first layer. Spread ¼ of the frosting on the top (or, if using two pans, spread the remaining frosting all over the cake). Remove the third cake from its pan, place flat-side down and spread the remaining frosting all over the

cake.

Per serving (without frosting): 292 calories; 11 g fat; 7 g saturated fat; 28 mg cholesterol; 4 g protein; 47 g carbohydrate; 26 g sugar; no fiber; 323 mg sodium; 32 mg calcium

Nutrition analysis used unsalted butter.

— Recipe from The New York Times



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SUCCULENT

Continued from Page 1B

I was unable to bring any of my plant collection with me to Oregon, and had to start over. Sedums were here at the house I got, as were a lot of my other favorites, luckily.

There are many beautiful types of sedum and often the plants are just as colorful and interesting without flowers as with. The “Ruby Glow” has red stems and blue-green foliage which is tinted with red. The stems reach about 12 inches but tend to sprawl from the weight of their pink blossoms that age to a darker

tone.

Another sedum is the S. maximum atropurpureum. Its stems and leaves emerge smoky purple and then as they mature become a lovely maroon. It produces pinkish red blossoms in late summer that are borne on somewhat lax 1½-foot stems.

The sedum “Autumn Joy” is hardy down to minus 35 degrees F. They like a well-drained soil, but are not fussy about the fertility or type of soil. When the clumps get too crowded so the plant starts to lose quality, you can divide them in early spring and share some with friends. In addition to dividing, you can

increase the plants from stem cuttings in early summer.

GARDEN CHORES

- Plant summer bulbs now.
- Place a stake by seeds of squash and cucumbers when planting in hills to locate root zones for watering later.
- Plant seeds of sunflowers and zinnias now.
- Set out plants of tomato, pepper, and eggplant.
- Install screening over lettuce to slow bolting and extend harvest into hot weather.

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

DORY

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Sometimes we say that the weather isn't as bad as it used to be and wonder at those who complain. But, then, we aren't sure we would want it to be that way again — like it used to be, especially after the first shovel of snow has been lifted or more seriously the pains that the world suffers.

On cold winter mornings and there was no heat in the house, seeped away by nighttime temperatures, would we really want to replace our automatic furnace and thermostat with the wood-burning

stove and the daily chore of building and lighting a fire? Then waiting for the heat it makes to filter through the house? The long wait. Would we still want to chop and carry the wood and turn down the damper to control the heat up the stovepipe?

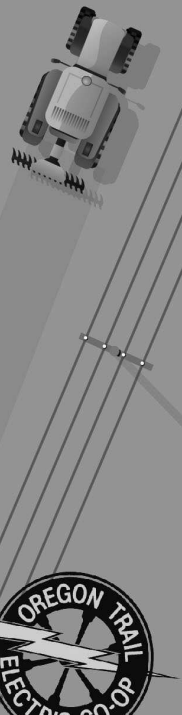
Memory does wonderful things with nostalgia. It gets all rosy pink in our minds as to how it used to be because we had loved ones with whom

to share it. Then we think of the losses through war and famine and nature and the destruction they bring, memories hardly tolerated.

Yes, there are some things we would like them to be like they used to be, but only if we can handpick them. Memorial Day is a good time to look back at the days between war and peace and be grateful for those who stand between them for us.

Farm Safety Tips

- Use care when operating large machinery near power lines.
- Inspect the height of equipment to determine clearance.
- Always keep equipment at least 10 feet away (in all directions) from power lines.
- Remember to lower extensions when moving loads.
- If a power line is sagging or looks to be dangerously low, please call us immediately.



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