

ASPARAGUS

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Note: Adapted from Ray Garcia and Jason Mattick at Broken Spanish

CHILLED ASPARAGUS WITH GREEN GARLIC MAYONNAISE AND DIJON EGG SALAD

1 hour. Serves 6 to 8.

Green garlic, the fragrant but mellow stalks that haven't yet matured to full garlic bulbs, bring out the grassy side of asparagus in an easy blender mayonnaise. That creamy base is topped

with a light egg salad dressed with a lemony mustard vinaigrette and laced with fat breadcrumbs. Their crunch is a welcome and delicious shock with each bite. For a final fresh touch, save the lemon rinds from squeezing the juice and zest the peel directly over the whole dish.

Kosher salt
2 bunches (2 pounds) asparagus, trimmed
4 large eggs, room temperature
Dijon vinaigrette (see recipe below)
¼ cup coarse fresh bread crumbs or panko bread crumbs, toasted
2 tablespoons fresh flat-leaf parsley leaves, chopped
1 tablespoon extra-

virgin olive oil
Green Garlic Mayonnaise (see recipe below)

1. Bring 8 cups water to a boil in a large saucepan over high heat and add 2 tablespoons salt. Add the asparagus and cook, turning occasionally, until bright green and just tender, 3 to 6 minutes. Drain and immediately spread on a paper towel-lined baking sheet in a single layer. Refrigerate uncovered until chilled.
2. Meanwhile, put the eggs in a small saucepan and add enough cold water to cover by 1 inch. Bring to a boil over high heat, then cover and remove from the heat. Let stand for 9 minutes. Drain and run under cold water until cool. Peel the eggs and coarsely chop, then

transfer to a bowl with the vinaigrette. Add the bread crumbs and parsley and fold gently until evenly mixed.

3. Pull the paper towels out from under the asparagus and discard. Drizzle the olive oil over the asparagus and sprinkle with salt. Turn the spears with your hands to evenly coat.

4. Spread the mayonnaise all over a serving platter and top with the asparagus, then the egg salad. Serve immediately.

GREEN GARLIC MAYONNAISE

½ cup plus 1 tablespoon vegetable oil
 1 stalk green garlic (1 ounce), trimmed and thinly sliced

(about ¼ cup)
 Kosher salt
 1 large egg
 2 tablespoons fresh lemon juice

1. Heat 1 tablespoon oil in a small skillet over medium heat. Add the green garlic and a large pinch of salt. Cook, stirring occasionally, until bright green and tender but not brown, about 3 minutes. Remove from the heat and cool.
2. Transfer the cooled green garlic to a blender, along with the egg and lemon juice. Puree until smooth. With the machine running, add the remaining half cup oil in a slow, steady stream until the mixture is thick like mayonnaise. Season with salt.

Make Ahead: The mayonnaise can be refrigerated for up to 1 week.

DIJON VINAIGRETTE

2 tablespoons white wine vinegar
1 tablespoon fresh lemon juice
2 teaspoons Dijon mustard
½ teaspoon esepette pepper or hot paprika
Kosher salt
1/3 cup extra-virgin olive oil

1. Whisk the vinegar, lemon juice, mustard, pepper and a pinch of salt in a large bowl. While whisking, add the oil in a slow, steady stream and continue whisking until the vinaigrette emulsifies. Season with salt.

Make Ahead: The vinaigrette can be refrigerated for up to 1 week.

Note: Adapted from Keith Corbin at Alta Adams

SWEET

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GOOSEBERRY PIE

Pastry for a two crust pie.

1¼ cups sugar
½ cup flour
4 cups fresh gooseberries
2Tbsp butter

Heat oven to 425F degrees. Prepare pastry. Stir together sugar and flour. Turn half the berries into pastry-lined pan; sprinkle with half the sugar mixture. Repeat with the remaining berries and sugar; dot with butter. Cover with top crust which has slits cut

in it; seal and flute edges. Cover edge with 2- top 3-inch-wide strip of aluminum foil to prevent excessive browning. Remove foil last 15 minutes of baking. Bake 35-45 minutes or until juice begins to bubble through slits in crust. Cool.

SOUR CREAM RHUBARB PIE

1 uncooked 9" pie crust

4 cups rhubarb, cut fine
3 eggs
¼ cup sour cream
1Tbsp vinegar
¼ cup flour
2 cups sugar
1/8 tsp salt

1Tbsp butter

Beat eggs well. Add sour cream, vinegar and beat again. Mix flour, sugar, and salt and add to egg mixture. Place rhubarb into pie shell and pour egg mixture over top; dot with butter. Bake 425 degrees for 15 minutes then lower heat to 350 degrees and bake 30-45 minutes more or until set.

GARDEN CHORES

- Summer fruiting raspberries are ripening now.
- Start seedling of broccoli, cabbage and cauliflower. These will provide transplants for the fall garden.
- Renovate strawberries after

harvest. Mow the rows; thin out excess plants; remove weeds; fertilize and apply a mulch for weed control.

- Blueberries are ready to pick.
- Apply a balanced rose fertilizer after the first show of blooms is past.
- Soaker hoses and drip irrigation systems make the most efficient use of water during dry times.
- To minimize diseases, water with overhead irrigation early enough in the day to allow the foliage to dry before nightfall.

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

DORY

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I never was sure what was truth and what was fiction because of my Aunt Ruth's shushing him each time he got too involved in his tales of the old days when men pitted themselves against just such steeds and how his relationship with Dan had been one of all times.

It was easy to want to believe in the stories being woven into my teenage imagination because I had a love for horses as well. Based on what the cowboy movies of my day had us believe about western life, my Uncle Bob was up there with Yakima Canutt, Hoot Gibson and Harry Carey, whom my own Dad knew as friends and as some of the finest riders and stunt men at both the rodeo grounds in Pendleton and the movies in Hollywood.

If my Dad said so, they were real and made it easy to believe Uncle Bob's tales based back in Oklahoma and Arkansas because my Dad lived in Umatilla County as a child and young man and spent free time at the local rodeos where he met and became friends with these men and the Indians where he and his sister Myrtle ("Polly") picked up potatoes in the fields with the young Indian children. There is more to tell about that but let it suffice for the moment and go on with my own story.

My own horse was called Cricket, supposedly a race horse in her finer days, now aged at 25 years old, but she took me where I wanted to go, usually in company of my cousin Marilyn on Goldie or a friend, Helen, with rides up into the hills surrounding La Grande.

Finally I let Cricket go to

another child with visions of having her own horse.

Years later we lived up on the hill with hillside acreage where we let other owners pasture their stock temporarily. One horse was a biter and would chase you, so he left our environs in a hurry. Maybe it was Dan. I don't know.

Uncle Bob came up one day to replace shoes on one of the horses (he was a farrier, too) and I stood and watched him hold the horse's leg with difficulty on his bent knee as he cleaned and filed, then nailed the new shoe in place, all accompanied by a flow of words not fit for my tender ears but Aunt Ruthie was not there to shush him.

All the while I re-heard the stories about Dan. What a horse he must have been.

When Uncle Bob, now a widower and moving into a nursing home, sold or gave away his belongings, he saw

to it that his handmade fireplace tongs were given to me. He had forged one of Dan's shoes and made the tongs himself at a blacksmith's shop or more probably in his own barn with a welding blowtorch. He had cut one of Dan's shoes in half and fastened the halves back together as the scissors part of the lifter. The tong is roughly made and black by use in his work and later in his own fireplace to lift the wood pieces into place on the fire. I won't clean it, for it would destroy the history of it in my eyes of Uncle Bob and Dan riding the range together.

Uncle Bob died over 20 years ago but his spirit lives on every time I look at his hand-forged fireplace tongs and Dan's horseshoe a memento of those days. They still ride out together into the blazing sunset as I watch them go.

RECYCLING

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Some steps require more time and thought. Consciously choosing what I buy to avoid plastics that are no longer recyclable. Actually setting up a composting system in my backyard. Gently reminding grocery cashiers that I brought my own bags and don't want plastic or paper. And all of these steps can be a little bit messy.

Kitchen composting is mostly clean. If you have a good pot to collect your food waste in, there isn't much mess or odor in the house. But when you take it out to the backyard composting pile, you do have

to scrape off the slimy lettuce leaves, crumbly coffee grounds and gooey sludge that can stick to the bottom. If you stop using plastic bags or liners in your trash can, you have to deal with more mess in the kitchen and the outside garbage bin.

But the rewards are well worth it. There is more and more evidence of the human health risks and environmental damage caused by the production, use and disposal of plastic packaging. Taking an active role in limiting our personal usage and reducing our waste is a big step in protecting the beauty of Baker City, Oregon, the US and the Earth. I encourage you to embrace the mess and help our planet, one

step at a time.

My tip for the month: Wrap messy items in newspaper before putting them in the garbage to make giving up plastic liners a little easier. Wrap your non-compostable items like fish bones and meat fat and put them right into the outside trash bin to avoid unpleasant smells in the house. If you haven't started composting yet, peel potato skins or place orange rinds onto a sheet of newspaper and fold it into a tidy package to avoid a sticky mess in your kitchen bin.

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