



## DORY'S DIARY

DOROTHY SWART FLESHMAN

## Back when bathing was really a chore

This morning when I was taking a shower I couldn't help but really enjoy its easy access, the water at a predetermined temperature, the luxury of everything connected to it. It hardly ever fails but what the process reminds me of being seven years old and taking a bath when I first lived up on the hill.

I'm sure I've mentioned it before, but bathing has not always been so convenient for everyone over the years.

Just to reiterate, our bathtub was a round galvanized tub that my father brought into the house and placed on the kitchen floor. It was filled with water and added to as each person took their turn. When we children had been washed, dried, and dressed in bedclothes, then my father would empty the tub of water via a bucket, taking it outside and throwing the water out over the front hill. My mother would dry out the tub, gather the wet towels and washcloths, and mop the kitchen floor after my dad had removed the tub and returned it to its nail in the little shed next to the house. The wet towels were hung on the outside clothesline to dry. The parents had their own bathing time while we slept.

This was a Saturday evening process — every Saturday.

I can hardly say that it was the pleasure that I experience these days with everything so...well, so convenient is the only word that seems to fit here at the moment. Yes, it seems like it was just a "process" and one we were glad to get-it-over-with.

See *Dory* / Page 2B



## BETWEEN THE ROWS

WENDY SCHMIDT

## Will the monkey tree make a home in La Grande?

Sometimes I wonder if it's crazy to drive for hours and to walk back and forth on the beach, bent over, intensely looking for agates and other interesting things. Then I roll the little jar of beach rocks and agates in my hand and admire them and remember the time chilling out at the beach. They're so beautiful...

Last week it was another agate trip. After all that walking on the sand, rest was necessary. I started talking to a friendly local guy at one of the picnic tables about various subjects, and he told me he grows monkey trees from seeds. I asked if I could buy one from him, and he drove to his house and was back in a couple of minutes. He gave me the monkey tree and asked that I send him some tree seeds from the La Grande area. Now it is up to me to find out if a monkey puzzle tree will grow here.

Araucaria (Araucariaceae) is an evergreen tree. These strange-looking conifers provide a defined silhouette with their evenly spread tiers of stiff branches. They are prominent skyline trees in many parks and old estates in California.

See *Garden* / Page 2B

## Making The Most Of Summer's Bounty



Abel Uribe/Chicago Tribune-TNS

This grilled corn relish is good as a piquant side to any summer supper.

# How Sweet! It's Corn Season

By Robin Mather  
Chicago Tribune

Finding sweet corn at a roadside stand or farmers market is one of the best treats of summer. Every year, growers try new hybrid varieties to tempt their shoppers to buy more.

This year, you might see sweet corn with unfamiliar names:

- **Tempress:** Promises exceptionally tender kernels and great sweet corn flavor.
- **Supersweet Jubilee:** Sometimes said to be the best-tasting supersweet variety available.
- **Gotta Have It:** A Gurney's hybrid that is fantastic for freezing (and we have tips for that).
- **Kate:** A new bicolor supersweet that also boasts excellent eating quality.
- **Super Surprise:** Another bicolor sweet corn that does well at farmers markets and roadside stands.
- **Caliber:** Best for eating fresh with superb flavor.

I look hard for older, sometimes heirloom varieties of corn, like Country Gentleman, Golden Bantam and the venerable Trucker's Delight. But they are the very devil to find.

As Americans have cultivated palates that prefer sugar over all other flavors, farmers find their customers prefer the supersweet and sugary-enhanced varieties. These hybrids, conventionally bred so their sugars are high and take longer to convert into starch, hold and ship better, too. They are not genetically engineered.

Some new varieties, however, have been bred to allow the use of Roundup and other pesticides. If the grower tells you the name of the variety is some combination of letters and numbers, that's probably the case. Ask the grower if you can.

Some varieties are better for freezing and canning than others. Gotta Have It freezes well, but Tempress, bred to have tender kernels with thin skins, may turn mushy after freezing. Again, ask the grower if you can.

### HOW TO FREEZE

Freezing corn is the easiest way to preserve it. It may be frozen as whole ears, in the husks, without blanching. After freezing, cook it, still in the husks, in the microwave for 3 to 4 minutes on high. Let it cool a bit before shucking. If you prefer to freeze it on the cob without the husks, blanch medium-size ears for 7 to 8 minutes and cool immediately in an ice-water bath. Then freeze.

Blanch kernels cut from the ears, too; blanch the whole ears for about 4 minutes, cool immediately, then cut the kernels from the ears. If you tumble the kernels onto a



Abel Uribe/Chicago Tribune-TNS

Use up some of that wheelbarrow-load of zucchini in this simple souffle, which is also studded with corn.

rimmed baking sheet and freeze before packing in zip-close bags, you'll find it easier to portion out the frozen corn later.

### HOW TO CAN

Canning corn must be done in a pressure canner for food safety reasons (the exceptions are vinegary relishes such as the one we offer here). Pints need to process for 55 minutes; quarts for 85 minutes. It's best to consult a canning resource such as the National Center for Home Food Preservation ([nchfp.uga.edu](http://nchfp.uga.edu)) for specifics. Note that supersweet and sugary-enhanced varieties may brown a little from the caramelization of their sugars in the canner.

### CORN-ZUCCHINI-CHEESE SOUFFLE

Prep: 50 minutes  
Stand: 30 minutes  
Cook: 45-50 minutes  
Makes: about 10 servings

This simplified souffle relies on the creaminess of the melted cheese to thicken its base, rather than a flour-based roux. Like all souffles, it will deflate if it stands too long after cooking, so serve it hot from the oven. Pro tip: Dig out your tube pan or bundt pan when you cut the kernels off the cob; stand the cob upright in the center hole, and the kernels will fall into the pan as you cut.

- 2 medium ears sweet corn, to yield about 1 cup kernels
- 2 medium zucchini (about 1½ pounds), grated
- 2½ teaspoons salt, divided use
- 2 green onions, thinly sliced
- 6 large eggs
- ¼ teaspoon each: pepper, grated nutmeg
- 1¼ cups half-and-half or whole milk
- 1 cup cubed cambozola, fontina or Brie cheese

1. Heat oven to 350 degrees. Grease a 2 ½-quart souffle dish; dust lightly with flour. Cut corn from cobs; place kernels in a large bowl.
2. Place zucchini in a colander set into the sink; sprinkle with 1 teaspoon salt; toss. Let stand, 30 minutes. Rinse and drain well; blot dry with paper towels or wring in a clean cloth towel. Add zucchini and green onions to corn kernels.
3. Meanwhile, separate eggs; let stand at room temperature, 30 minutes. After standing time, beat egg yolks well in a small bowl. Add to corn-zucchini mixture.
4. Stir in the remaining 1½ teaspoons salt, plus the pepper and nutmeg; gradually stir in half-and-half or milk. Stir in cheese.
5. In a large bowl, beat egg whites with an electric mixer on high speed until stiff but not dry. Gently stir a fourth of the egg whites into the corn mixture. Fold in remaining egg whites. Transfer to prepared dish.
6. Bake until top is puffed and center appears set, 45-50 minutes. Serve immediately.

See *Corn* / Page 2B