



BETWEEN
THE ROWS

WENDY SCHMIDT

For a fall filled with flowers, mum’s the word

Now that autumn is here, the flower that most people associate most with the season is seen everywhere abundantly is the florist’s chrysanthemum, or just plain mum.

Chrysanthemum morifolium are easy to grow, profuse bloomers, and are available in many flower forms, colors, plant sizes and growth habits.

Many times when you go to purchase mums at garden centers the plants are in bloom. This is because plants grown for sale are usually “forced” to provide pretty displays. If you purchase these they will continue blooming for you. After the flowers have faded, prune the plant to one-third to one-half of its height. This will produce a sturdy, compact plant that will bloom again in the spring. Mulch well for keeping over winter.

You should plant your mums in a well-drained spot that gets full sun. Plant them the same depth as they grew in the container they came in. Depending on the mature size of the variety you are planting, space them from 18 to 24 inches apart. Water thoroughly when planting and at least once a week when it is dry. You do not necessarily have to fertilize them, but a good 5-10-5 water-soluble fertilize will encourage vigorous growth. Feed the plants once a month from early spring through mid-July.

Cuttings can be taken in early spring from plants that are already established in your garden. This is a fun and inexpensive way to increase the plants in your own garden or to share with friends. Take cuttings when the new shoots are 3 to 5 inches tall. Use a sharp knife and cut 2 to 3 inches from the end of the shoot. Take the leaves off the bottom half of your cutting.

Insert the cutting up to its first leaves into a container that contains perlite. You can use a rooting hormone if you like, but roots will form just fine without it. Keep the perlite moist at all times. The cuttings will root in 3 to 4 weeks. When roots are 1 to 1 ½ inches long, remove the cuttings and plant them in your garden. Pinch off the top ½-inch of the small plant to encourage it to form branches. Continue to pinch all shoots ever 2 to 3 weeks until late June. This produces a bushy, mound-shaped plant.

Often, as your chrysanthemum plants become crowded in the garden, the older center portion of the plant will die back. When new shoots appear in the spring, dig up the entire plant clump. Use a knife or sharp shovel to cut the clump in wedges as if you were cutting a pie. Then cut off the point of each wedge. This will be the oldest part of the plant and can be discarded.

See **Mums** / Page 6



Mariah Tauger/Los Angeles Times-TNS

Lemon buttermilk cake

BANISH THE BOX WITH THESE CAKES

By Ben Mims
Los Angeles Times

Someone asks you to bring a dessert to a block party, birthday or barbecue. Or you’re heading out of town for a weekend getaway. Or you just need something to keep all the kids happy on a Saturday night. There’s really only one answer and it’s a thing everyone wants to eat: sheet cake.

Think of these as cakes that are as easy to make as a boxed mix but exponentially better-tasting. First, a classic chocolate number that will end your search for the perfect chocolate cake. It’s moist and cocoa-y enough to win over the adults but not turn off the kids. Next, a buttermilk cake packed with so much lemon your cheeks will twinge: zest in the cake, a lemon syrup to soak into the crumb and add moistness, and a final tart glaze for creaminess. Then there’s my favorite, an old-fashioned vanilla cake with shockingly vibrant pink icing. The color is what my grandmother always stirred into canned frosting to make it feel special, so I can’t omit it. Finally, a candy bar slab that hits all the right nostalgic buttons: a fluffy white cake, drowned in butterscotch sauce, showered in chopped toffee or Butterfinger candy bars. All the cakes are served in their pans (you could use disposable foil ones for zero cleanup) and get iced only on the top — no pesky edges to deal with.

Present them with candles for the big blow-out, then set them on a card table for people to devour. If you have leftovers, they’re great for the kind of lazy snacking when the pork shoulder is on its sixth hour of cooking on the smoker or you just woke up from a nap and want a little something to perk you back up. There’s no one setting for these cakes, but they’re always there when you need them.

PINK BIRTHDAY SHEET CAKE

1 hour. Serves 12 to 16.

Inspired by the birthday cake my grandmother made me every year, this is a from-scratch version of boxed cake and frosting that is just as easy as the store-bought version.

For the cake:
Nonstick baking spray
2 cups all-purpose flour
¼ cup dry milk powder
3 tablespoons cornstarch
1 tablespoon baking powder
1 teaspoon fine sea salt
2 cups granulated sugar
1 cup whole milk
½ cup vegetable oil
1 tablespoon pure vanilla extract
4 large eggs

For the frosting:
¼ cup all-natural vegetable

shortening
2 tablespoons unsalted butter
2 cups powdered sugar, sifted
2 to 3 tablespoons heavy cream
½ teaspoon vanilla extract
¼ teaspoon fine sea salt
Red liquid or gel food coloring (optional)

1. Heat the oven to 325 degrees. Grease a 9-by-13-by-2 ½-inch metal baking pan with baking spray.

2. In a large bowl, whisk together the flour, milk powder, cornstarch, baking powder and salt. In a medium bowl, whisk together the sugar, whole milk, oil, vanilla and eggs until smooth. Pour the liquid ingredients over the dry ingredients and whisk until just combined. Pour the batter into the prepared pan and smooth the top. Bake until golden brown on top and a toothpick inserted in the center of the cake comes out clean, 40 to 45 minutes.

3. While the cake is in the oven, make the frosting: In a large bowl, beat the shortening and butter together with a hand mixer on medium speed until smooth. With the mixer on low speed, slowly spoon the sugar into the fat mixture until completely incorporated and smooth; add two tablespoons cream, the vanilla and salt. Slowly add drops of food coloring until it’s the shade of pink you want; go light for a baby pink or heavier for

a more magenta-like hue. Continue mixing until the color is homogeneous; if the frosting seems too thick, add the remaining one tablespoon cream so that it is spreadable.

4. As soon as the cake is ready, remove the pan from the oven and scrape the frosting onto the cake. Use a rubber spatula to quickly spread it evenly over the top as it melts. The frosting will separate into opaque and solid sections, that’s OK; continue spreading it as it melts until it no longer is separated and the frosting forms an even, solid layer on top. Let the cake cool until the frosting becomes a crackly doughnut-like glaze over the cake, then serve while still slightly warm from the pan. This cake is also great served cooled completely to room temperature.

Make ahead: The cooled, frosted cake can be wrapped in plastic wrap and kept at room temperature for up to two days. The frosting can be refrigerated for up to five days. Let come to room temperature and beat again before using on the hot cake.

See **Cakes** / Page 6

New message

To Baker & Union Counties

Subject Outstanding Computer Repair

Outstanding Computer Repair is providing personalized mobile in-home computer support in Baker City, and La Grande. We are available Monday-Saturday from 7am-7pm. Please text or call 541-297-5831 to get on the schedule.

Send

We provide:

Windows 10 upgrade
Solid state drive instillation that will speed up your computer
Tuneup
Printer install and setup
Fix wireless issues

Outstanding Computer Repair sells refurbished Laptops, desktops, all-in-ones and monitors. We always carry new printers, keyboards and mice.

Mobile Service

Outstanding Computer Repair

Any issue
\$40 flat rate
Call or Text 24/7
Dale Bogardus
541-297-5831

VISA

MasterCard

Discover

AMERICAN EXPRESS

All credit cards accepted

Johnson Family Fruit's

Pumpkin Patch

Thousands of pumpkins to choose from!



Highway 82
4 mi North of Imbler
(Follow Signs)
Open 7 a.m. - Dusk
541-786-1493

SAVE UP TO 40% ON SELECT WATERPROOF FLOORS

CARPET ONE FLOOR & HOME

LA GRANDE 541-963-6033
ENTERPRISE 541-426-9228
BAKER CITY 541-523-1533

www.CarpetoneEO.com

WATER PROOF FLOORING SALE