

CELERY

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CELERY STIR-FRY

Yield: 6 servings
2 tablespoons canola oil or other cooking oil
1/8 teaspoon crushed red pepper or 3 small dried chile peppers, broken in half
4 cups julienned celery, cut

into 2-inch pieces
1 to 2 tablespoons soy sauce, to taste
A few drops of dark sesame oil, optional
 Heat the oil and the pepper flakes in a wok or frying pan over high heat until fragrant, about 60 to 90 seconds. Add the celery and stir-fry for 3 minutes. Add the soy sauce and stir-fry 1 minute more. Remove from the heat and add the sesame oil, if desired. Serve hot or at room temperature.

CELERY SODA

Yield: 8 servings
7 or 8 large ribs of celery, about ¾ pound, plus inner ribs for garnish
1 large lemon
1 tablespoon black peppercoms
8 green cardamom pods
1¼ cups water
1 cup granulated sugar
2 quarts soda water
 1. Clean and thinly slice the celery. It should measure about 3 cups when

firmly packed into a measuring cup. Set aside.
 2. Remove the zest in strips from half of the lemon. Lightly crush the peppercorns and cardamom pods. Set aside.
 3. Bring water and sugar to a boil in a medium saucepan. Once it reaches a boil, add the sliced celery and return it to a boil for about 1 minute. Stir once or twice in the process. Remove from the heat.
 4. Add the lemon zest, pepper and cardamom to the celery mixture. Stir to

combine, then cover the pan and allow to cool to room temperature.
 5. Strain the celery syrup through a fine mesh strainer into a jar or other suitable storage container. Feel free to nibble on the candied celery, if you like. Juice the lemon and add it to the syrup. Stir to combine. Store covered in the refrigerator until ready to use.
 6. To serve, add ¼ cup syrup to a glass, add 1 cup of soda water and top with ice. Garnish with a tender inner celery rib, if desired.

PIE

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4. Heat butter in large deep skillet over medium-high until melted; add pears, apples and fresh cranberries. Cook, stirring, until nicely coated with butter, about 2 minutes. Cover and cook to soften the fruit, 3 minutes. Add sugar and cornstarch; cook and stir until glazed and tender, about 5 minutes. Remove from heat; stir in dried cranberries, orange zest and salt. Spread on a rimmed baking sheet; cool to room temperature. While the fruit mixture cools, heat oven to 425 degrees.

5. Pile the cooled fruit into the prepared bottom crust. Use a very sharp knife to cut the rolled top crust into 18 strips, each about ½-inch wide. Place nine of those strips over the fruit filling positioning them about ½ inch apart. Arrange the other nine strips over the strips on the pie in a diagonal pattern. (If you want to make a woven lattice, put one strip of dough over the 9 strips on the pie and weave them by lifting up and folding to weave them together.)

6. Crimp the edge of the bottom crust and the lattice strips together with your fingers. Use a fork to make a decorative edge all the way around the pie. Use a pastry brush to brush each of the strips and the edge of the pie with cream. Sprinkle strips and the edge with the coarse sugar.

7. Place pie on a baking sheet. Bake at 425 degrees, 25 minutes. Reduce oven temperature to 350 degrees. Use strips of foil to lightly cover the outer edge of the pie. Continue baking until the filling is bubbling hot and the crust richly golden, about 40 minutes more.

8. Cool completely on a wire rack. Serve at room temperature topped with whipped cream or ice cream. To rewarm the pie, simply set it in a 350-degree oven for about 15 minutes.

DOUBLE-CRUST PIE DOUGH

Prep: 20 minutes
 Chill: 1 hour
 Makes: Enough for a double-crust 10-inch pie

This is our family's favorite

pie crust for ease of use with a flaky outcome. We use vegetable shortening for easy dough handling and maximum flakiness; unsalted butter adds rich flavor.

2½ cups flour
1 tablespoon sugar
1 teaspoon salt
½ cup unsalted butter, very cold
½ cup trans-fat free vegetable shortening, frozen

1. Put flour, sugar and salt into a food processor. Pulse to mix well. Cut butter and shortening into small pieces; sprinkle them over the flour mixture. Pulse to blend the fats into the flour. The mixture will look like coarse crumbs.

2. Put ice cubes into about ½ cup water and let the water chill. Remove the ice cubes and drizzle about 6 tablespoons of the ice water over the flour mixture. Briefly pulse the machine just until the mixture gathers into a dough.

3. Dump the mixture out onto a sheet of wax paper. Gather into two balls, one slightly larger than the other. (Use this one later for the bot-

tom crust.) Flatten the balls into thick disks. Wrap in plastic and refrigerate until firm, about 1 hour. (Dough will keep in the refrigerator for several days.)

GINGER PRALINE PUMPKIN PIE

Prep: 40 minutes
 Cook: 1½ hours
 Makes: 8 servings

Prebaking the crust helps ensure the proper texture in the finished pie. You can replace the ginger snap cookies here with just about any spice cookie; I also like to use speculoos cookies or homemade molasses cookies. The recipe calls for canned pumpkin pie mix, which has sugar and spice already.

Half-recipe double-crust pie dough, see recipe

Filling:
2 large eggs
1 can (30 ounces; or two 15-ounce cans) pumpkin pie mix (with sugar and spices)
½ teaspoon each ground: cinnamon, ginger
¼ teaspoon ground cloves

2/3 cup heavy whipping cream
2 tablespoons dark rum or 1 teaspoon vanilla

Topping:
3 tablespoons butter, softened
2 tablespoons dark brown sugar
¼ cup finely chopped crystallized ginger, about 1 ½ ounces
1 cup roughly chopped or broken ginger snap cookies, about 2 ounces or 12 cookies
Whipped cream for garnish

1. For crust, heat oven to 425 degrees. Roll pie dough between 2 sheets of floured wax paper to an 11-inch circle. Remove the top sheet of paper. Use the bottom sheet to help you flip the dough into a 9-inch pie pan. Gently ease the dough into the pan, without stretching it; roll the edge of the dough under so it sits neatly on the edge of the pie dish; flatten attractively with a fork.

2. Line the bottom of the pie crust with a sheet of foil; fill the foil with pie weights or dried beans. Bake, 8 minutes. Remove the beans using the

foil to lift them out of the crust. Return pie crust to the oven; bake until light golden in color, about 2 minutes. Cool. (Crust can be prebaked up to one day in advance; store in a cool, dry place.)

3. Reduce oven temperature to 350 degrees. For filling, whisk eggs in a large bowl until smooth. Whisk in pumpkin mix, cinnamon, ginger and cloves until smooth. Whisk in cream and rum or vanilla.

4. For topping, mix soft butter and brown sugar in a small bowl until smooth. Stir in crystallized ginger; gently stir in the cookies to coat them with the butter mixture.

5. Carefully pour pie filling into cooled crust. Set the pie pan on a baking sheet; slide into the center of the oven. Bake, 40 minutes. Remove pie from oven. Gently distribute the topping evenly around the outer rim of the pie, near the crust. Return the pie to the oven; bake until a knife inserted near the center is withdrawn clean, about 40 more minutes. Cool on a wire rack. Serve cold or at room temperature with whipped cream.

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SETTLER'S PARK ACTIVITIES

1st FRIDAY (every month)
Ceramics with Donna
 9:00am to Noon (prices starting at \$3)

SUNDAY
Church Services
 3:00pm

MONDAY NIGHTS
Nail Care
 5:15pm (FREE)

LAST TUESDAY (every month)
Poker Night (FREE)
 6:00pm

WEDNESDAY
Public Bingo, 1:30pm
 (.50 cents per card)

EVERY MORNING (Monday - Friday)
Exercise Class
 9:30am (FREE)

114 Self-Help Group Meetings

UNION COUNTY AA MEETINGS LA GRANDE

MONDAYS Primary Purpose Group
 12 - 1:00pm
 2620 Bearco Loop

TUESDAYS Into Action Group
 12 - 1:00 pm
 Presbyterian Church
 1308 Washington Ave.
 (entry 6th & Spring St.)

Surrender Group
 7 - 8:00 pm
 2620 Bearco Loop

City of Elgin Greater Elgin Group
 7 - 8:00 pm
 St. Mary's Catholic Church
 93 S 12 St., Elgin

WEDNESDAYS Primary Purpose Group
 12 - 1:00 pm
 2620 Bearco Loop

Surrender Group
 7 - 8:00 pm
 2620 Bearco Loop

Island City Soul Sister's
 5:30 p.m.
 10801 Walton Rd.
 Blue Springs Apartments
 Community Room

Turning Point Group
 7 - 8:15 pm
 63161 Gekeler Lane
 Fort Union Grange Hall
 (Corner of McAllister & Gekeler)

THURSDAYS Surrender Group
 7 - 8:00 pm
 2620 Bearco Loop

City of Cove Cove Group
 7 - 8:00 pm
 Baptist Church
 707 Main St.

FRIDAYS Primary Purpose Group
 12 - 1:00 pm
 2620 Bearco Loop

City of Elgin Elgin Group (Winter only)
 6:00 PM
 70564 Valley View Rd
 (in shop)

SATURDAYS Surrender Group
 10 - 11:00 am
 2620 Bearco Loop

Grande Ronde Valley Group
 7 - 8:00 pm
 Presbyterian Church
 1308 Washington Ave.
 (entry 6th & Spring St.)

SUNDAYS Miracles Meeting
 10 - 11:00 am
 2620 Bearco Loop

Questions call AA Hotline: 541-624-5117
www.oregonadistrict29.org

111 Baker County Legal Notices

PUBLIC NOTICE
 Meeting November 22nd at 10am to discuss the application for a \$500,000 dollar cleanup grant for the central building as well as a \$600,000 dollar community wide assessment grant. This meeting will be held at the Baker 5J School District Office

Legal No. 154726
 Published: November 18, 2019

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 Classifieds get results.

114 Self-Help Group Meetings

WALLOWA COUNTY AA MEETINGS

Enterprise MONDAYS Enterprise Group
 7:00 pm
 113.5 E Main St.

TUESDAYS Enterprise Group
 12 - 1:00 pm
 113.5 E Main St.

Enterprise Group
 7 - 8:00 pm
 (Big Bk Study)
 113.5 E Main St.

WEDNESDAYS Enterprise Group
 7:00 pm
 113.5 E Main St.

THURSDAYS Enterprise Group
 12 - 1:00 pm
 113.5 E Main St.

All Saints (Mens Mtg)
 7:00 pm
 113.5 E Main St.

FRIDAYS Enterprise Group
 7:00 pm
 113.5 E Main St.

SATURDAYS Enterprise Group
 7:00 pm
 113.5 E Main St.

City of Joseph MONDAYS Grace and Dignity (Womans Mtg)
 6:00 pm
 Joseph United Methodist Church
 301 S. Lake St., Corner 3rd & Lake Side Stairs on Lake St.

WEDNESDAYS Grace and Dignity (Womans Mtg)
 12 pm
 301 S. Lake St., Church Basement

City of Wallowa SUNDAYS Assembly of God Church
 7pm

Questions call AA Hotline: 541-624-5117
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