



## BOB'S THOUGHTS

BOB BAUM

## A career covering bad football

In these challenging times, fans have been craving sports. Even bad sports would do.

Which got me thinking about bad football. Believe me, you'd be hard-pressed to find a sports writer in the country who has seen more bad football than I have.

It's a mix of Ducks in the days before they were good, Beavers during a historic string of losing seasons and the NFL's Arizona Cardinals, a league laughingstock for decades.

I became the Oregon sports editor for The Associated Press in 1976, at the ripe old age of 24.

That fall, in Don Read's final season as coach, the Ducks went 4-7. Oregon State, in Craig Fertig's first season, went 2-10. The teams tied for last in the Pac-8 at 1-6.

And so it went from there.

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## Growing Your Own Herbs



Gretchen McKay/Pittsburgh Post-Gazette-TNS

Tarragon, a leafy green herb widely used in French cuisine, pairs especially well with chicken.

# HOMEGROWN FLAVOR

■ Coronavirus pandemic has encouraged more people to start an herb garden

By Gretchen McKay  
Pittsburgh Post-Gazette

PITTSBURGH — Every cloud has a silver lining, right?

Even the coronavirus pandemic, awful as it has been, has had some good come out of it. With everyone forced to spend more time together under one roof, the family dinner has become a thing again.

The virus has gotten more of us outdoors, too, dirtying our hands in the soil. And a gardening boom has been ushered in as people search for ways to occupy their time with kid-friendly and soul-soothing activities.

Anxiety over food supplies and availability of fresh vegetables this summer has led to a surge in searches for "growing vegetables," according to Google Trends. People are more interested than ever in trying to cultivate herbs, as well.

Both Pennsylvania-based Burpee Seeds, which has been helping people to garden for more than 140 years, and Stokes Seeds in Canada had to temporarily suspend sales in spring because of the growing interest in gardening.

There's also been a heightened interest in gardening workshops and volunteer opportunities, although most classes have been canceled for the year, or at least until the pandemic stay-at-home order is lifted.

Tara Rockacy, owner of Churchview Farm, an organic farm in Baldwin, says more Pittsburghers than ever are interested in its CSA workshares and more-informal volunteer programs, which allow people to work on the



Gretchen McKay/Pittsburgh Post-Gazette-TNS

A Mexican herb garden offers fresh seasonings at the ready.

"They're very easy to grow, because they don't need a lot of care or attention or fertilizing," says Peggy Trevanion, a Penn State Master Gardener and herb expert.

Because most herbs are fragrant, they're mostly deer resistant, too, a definite plus for Western Pennsylvania gardeners plagued by hungry four-legged interlopers.

Herbs tend to be "less fussy" than vegetables, and they're also incredibly versatile in their uses. A cook's best friend, these aromatic bits of green brighten sauces, bring fresh flavor to soups, stews and stocks, and make meat and vegetables sing, often in foreign languages. A sprinkle of something green as a finishing touch also makes food look pretty.

They smell good on your porch, windowsill or garden. And a little can go a long way.

Some of the easiest herbs to start in the garden from seed are cilantro and dill. Mint also is a wonderful herb, though its roots — called runners — can be invasive if it's not grown in a confined space. Trevanion suggests planting it between the sidewalk and the house, or in a pot sunken into the ground.

Mediterranean herbs such as basil, parsley, sage, oregano and thyme are

great for picks for novices, especially since they all do just as well in a pot as they will in the ground — a definite plus for those who don't have large yards or porches.

Growing conditions for each herb should be taken into consideration, too. Some herbs love sun and water while others can thrive in the shade. For instance, woody herbs like thyme, rosemary and sage are much more drought tolerant than basil, chives and parsley, which like plenty of water.

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Wild rose in bloom



## BETWEEN THE ROWS

WENDY SCHMIDT

## Celebrating the original rose blooms

My grandmother's rose is a species of wild rose. All roses started out that way before natural, then man-caused hybrids or crosses between rose species began to occur. Grandma's rose is Rosa pimpinellifolia, plena or White Burnet, a wild rose from Scotland.

Quite a few wild roses live around our towns. A yellow rose, Harrison's yellow, which often came west in wagon trains (it's called the wagon train rose, and also the yellow rose of Texas and Persian rose); and an orange rose, Austrian copper, are two well-loved old wild roses that often grow together.

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# La Grande's Liberty Theatre and its ghost signs history

By Ginny Mammen

In my last article I told about La Grande's ghost signs and the artists who painted them. Today I will share with you the story of the Liberty Theatre and its ghost signs.

Stephen A. Gardinier, born in New York in 1865, traveled west to settle in La Grande in 1889. By 1890 this young entrepreneur was purchasing land in the downtown area. In 1892 Stephen married a young lady from Ohio named Madlin, brought her to Oregon and together they were quite active in the La Grande social and business scenes.

They established the Scenic Theatre, the first theater in town, in 1902. Over the next few years Stephen and Madlin constructed several other buildings and created new businesses. In 1910 he purchased the land at 1010 Adams and built one of the finest vaude-

ville houses in the Northwest, the Orpheum Theatre, with seating for 682. The Orpheum presented its final show on Feb. 11, 1911, but the following Monday the theater opened under the new name, Arcade.

A major remodel in 1923 changed the Arcade into the premier theater of La Grande and in 1929 the first "talkie," "The Shop-worn Angel," starring Gary Cooper, was shown. Tickets were 50 cents for adults, 25 cents for children and 75 cents for loges.

Around 1930 the name was changed to Liberty and it continued operating until May of 1959, when it went dark. The final movies shown were a double feature of "The Spider" and "The Brain Eaters."

This building is one of two remaining dozen or so theaters built in La Grande in the first third of the 20th century.



Photo courtesy of Ginny Mammen

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Ghost signs on the Liberty Theatre in downtown La Grande.