



**BETWEEN THE ROWS**  
WENDY SCHMIDT

## Summery weather inspires planting of new roses

The last several days have certainly been spring, bordering on summer weather in April. I wasn't done with spring, but I have no power here, and as for weather control I can only wish like everyone else and deal with what I get.

Yesterday and today I spent lots of time and effort planting three rose bushes that were shipped to me from a nursery in Wisconsin. One rose variety is new to me, the other two I grew in Missouri.

The "new" rose is "White Meidiland," named after the rose breeder who first grew it. It's a rose growing in cascades over slopes, banks, and walls, is pure white and double and supposed to bloom from spring until it snows in fall. First introduced in 1987, this rose is low to the ground and very full and bushy. I'm hoping it will be a great addition to the landscape.

One of the others I planted is "New Dawn." It's a large-flowered climber introduced in 1930. I had great success with it covering an arbor the last time I grew it. With light pearly-pink color, lovely double spicy-scented blooms, it gets a lot of attention on the arbor since it blooms well all summer.

"William Baffin" is the final addition to the garden. A deep pink double and semi-double flower appears in big clusters. Introduced in 1980, the catalog says it grows eight to 10 feet tall and is a large-flowered climber. Trying to confine it to a trellis or arbor did not happen for me in Missouri. It grew up through the wild plum trees and bloomed above them, at least 15 feet in the air and at first I couldn't believe the rose was that tall. I saved one of the previous year's dead canes for a very stout walking stick. It only has a light fragrance.

There are no secrets to growing huge rose bushes successfully.

Buy from a reputable company and only buy roses on their own roots. I no longer buy grafted rose bushes unless I'm willing to consider them annuals, not perennials. If they freeze to the ground you will still have the same rose. A grafted rose will send up a plant from the rootstock (ugly, dark red, semi-double Dr. Huey usually) if it freezes to the ground.

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Hillary Levin/St. Louis Post-Dispatch-TNS

Despite the complex flavors of a curry, the egg shines through in this egg curry.

# CURRYING FAVOR

**Daniel Neman**  
St. Louis Post-Dispatch

My house smells amazing.

I just cooked six types of curry, and my house smells like a food stall in Calcutta, or a kitchen in Guangzhou, or a home in Thailand, or a crowded street in Tibet, or a cafeteria in Kashmir, or a pub in England.

Actually, it smells like all of them, all at the same time.

It's heaven. Absolute culinary heaven.

Curry, in its original incarnation, is any kind of sauce or gravy in Indian cooking. Usually, it is heavily seasoned with a mixture of pungent and potent spices such as cumin, fennel or cinnamon. The British, who colonized India, loved the flavor of these dishes but apparently misinterpreted the Tamil word "kari," which might have meant "sauce." They thought it meant the assortment of spices that flavor it.

Eager to bring these tastes back to England, British soldiers blended a mixture of their favorite Indian spices and called it curry powder. It is this powder that went around the world, creating what most of the globe thinks of as curries.

The exception is Thailand. While some dishes in that country do use a mixture of dry spices similar to the English conception of curry powder, most Thai curries begin with one of several pastes made from ground-up herbs.

I set out to do a quick world tour of curries, looking both at how different countries make them and different proteins that are used in them.

I started where curries began, in India, to



Hillary Levin/St. Louis Post-Dispatch-TNS

Dishes made with curry includes this Chicken Fried Rice with Green Curry Paste.

make an egg curry. Egg curries are not as popular in this country as they are in India, but they should be. It's like eating a very young version of a chicken curry.

I love them. Along with ginger and onion, the one I made is flavored with cinnamon, fennel and turmeric, plus tomatoes. In what strikes me as a brilliant beginning, the hard-cooked eggs are browned in hot oil — they're really pan-fried, but I don't want to scare anyone away with that information — before the curry is made.

Despite the complexity of the curry, the bright taste of the egg shines through. It is a

marvelous contrast: the simple purity of the egg sitting amid a mélange of wonderfully mild spices.

Next, I headed north to the mountainous region of Tibet for a chicken curry that is easy to make. But the stellar flavor belies its ease of cooking.

Chickens in Tibet are quite small, about two pounds each, with firm flesh. In these respects they are not unlike Cornish game hens, so I used Cornish game hens to make mine, but you could use a regular small chicken.

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## EXPLORING THE HISTORY OF THE 1000-1100 BLOCK OF ADAMS AVENUE

# The move to modern buildings — and technology

By **Ginny Mammen**

The history of the buildings in the 1000-1100 block of Adams Avenue is an interesting one as it was constantly evolving. As mentioned in the last article this was very early on the location of homes and businesses for many of the Chinese living in La Grande. After 1893, most of these previous buildings were removed and sites were developed for new homes and businesses. The Sanborn Maps from 1903 through 1923 show that several fairly large Chinese businesses had been reestablished — a laundry and a restaurant.

The building currently housing Guyer and Associates CPAs at 1005 Adams is a newcomer, having been constructed on ground that originally housed a Chinese laundry which was later converted to a Chinese restaurant. Accord-



Fred Hill Collection

The original building at 1009 Adams Ave. housed a stove shop and photograph shop. A larger, two-story concrete building was constructed between 1910 and 1913.

ing to the National Register of Historic Places, "This structure was probably the last wooden building associated with the nineteenth century Chinese presence in downtown La Grande to be demolished. It stood until 1961 until the cur-

rent building was erected for professional office use.

The new brick building was constructed by Dr. Robert Stewart to house his medical office, which had previously been located in the Foley Building for 14 years.

The next building, at 1009 Adams, sits on the former site of two of the small wood frame shops that located in this area in the late 1880s and early 1900s — a stove shop and a photograph shop. By 1903 the Sanborn Map shows at this location a two story building offering "furnished rooms." This had its designation changed to "Japanese lodgings" in 1910.

Since all of the early buildings in downtown La Grande were wood frame construction it was just a matter of time until they would be replaced by buildings made of sturdier materials. Between 1910 and 1913 a larger, two-story, concrete building was constructed at 1009 Adams to house the Home Independent Telephone Company.

The year 1898 was when telephone, telegraph, and

electric lines came to La Grande. In March of that year The Observer reported "Mr. S. Sandburg with a force of ten men arrived from Hilgard last night and will begin the work of placing the telephone wire for the Inland Telephone Company." April 6 news was "La Grande is becoming quite metropolitan, if innumerable telegraph, telephone and electric wires are an indication." On April 9 it was reported, "The Inland Telephone Company had had a force of men at work today putting in the telephone boxes and a stranger would almost think that the city was full of alarm clocks from the sound of telephone bells."

By November of 1901 there were 185 telephones in La Grande. It appears that Inland Telephone Company lost its City franchise in 1907 to Home Independent Tele-

phone Company. With the expectation of expansion in the business, it was probably wise to move to a new modern building.

It is interesting to note that even in those early days competition was prevalent. Someone was always ready to step in to cash in. There was a lawsuit involving Home Independent Telephone Company and the Eastern Oregon Co-operative Telephone Association over service to various Eastern Oregon communities according to a May 1913 Observer. Then in 1929 Home was taken over by West Coast Telephone.

1009 Adams was still home to the telephone business in 1925. It is currently the location for two businesses — Bugs and Butterflies and Brother Bear Cafe.

Keep looking up! Enjoy!