



BETWEEN THE ROWS
WENDY SCHMIDT

Make your garden a place to relax and refresh

After doing all the work of growing your potted plants, it would be nice to create a peaceful area to de-stress and relax.

Being satisfactorily warm weather this time of year, consider moving your houseplants to a shady porch, leaving enough space for a comfortable chair and perhaps a small table for books or a beverage to help you relax.

The green coolness is refreshing. You deserve a place to retreat to collect your thoughts. Making this space to help your mental well-being makes your gardening well worth the effort.

Garden Chores

- Sow seeds of sunflowers and zinnias.
- Set out any pepper, eggplant, and tomato plants you have left.
- Prune unwanted shoots as they appear on fruit trees.
- Trellis peas and stake or cage your tomatoes.
- Pile mulch over the root zone of your potatoes.
- Early detection is essential for good control of vegetable pests. Learn to identify and distinguish between pests and beneficial predators.
- Repeat plantings of corn and beans to extend harvest season.
- Summer fruiting raspberries are ripening now.
- Trees and shrubs may still be fertilized before July 4.
- Pruning of spring-flowering trees and shrubs should be completed before month's end.
- Water turf as needed to prevent drought stress.
- Mow lawns frequently enough to remove no more than 1/3 the total height per mowing.

If you have garden questions or comments, please write to green garden column@yahoo.com. Thanks for reading!



Steve Mellon/Pittsburgh Post-Gazette-TNS

Margherita pizza that Mike Murphy of Edgeworth prepared and cooked in his outdoor pizza oven on May 17, 2021. Home pizza ovens proved to be extremely popular during the pandemic because cooks had more time on their hands.

OUTDOOR PIZZA

Outdoor cooking, including backyard pizza ovens, is a pandemic trend that could continue

Gretchen McKay
Pittsburgh Post-Gazette

PITTSBURGH — If there was a small silver lining to this pandemic year, perhaps it's this: We got back in our kitchens.

With restaurants temporarily shuttered, most of us did (and are still doing) a lot more cooking. More than a few have used their time cooped at home to experiment with unfamiliar ingredients and/or try different cooking methods. (Remember those flour and yeast shortages caused by the sourdough bread frenzy?)

As a masked-up spring stretched into a socially distanced summer and fall, we also got back to our grills.

Over 14 million grills and smokers were sold between April 2020 and February 2021, according to The NPD Group. That was a 39% increase over the same period a year before and boy, did we pony up: We spent nearly \$5 billion on grills, smokers, camping stoves and accessories in 2020.

Tim Hillebrand, co-owner of Don's Appli-

ances, is among local retailers that saw a rise in outdoor kitchens last year.

"The barbecue business in general was crazy," he said, with many manufacturers struggling to keep up with demand.

Specialty items like smokers and pizza ovens were particularly popular, and Hillebrand said they also sold a lot of outdoor refrigeration units and burners. "People wanted true outdoor kitchens, where in the past they just bought a grill."

He expects a repeat performance in 2021, and not just among carnivores. Eating Well magazine saw a 51% year-over-year increase in views for articles and recipes for grilling vegetables.

"Americans are coming back home, which is a good thing because it allows us to slow down," said Kimberly Stuteville, national sales director for grill manufacturer Napoleon, which saw a double-digit sales increase over last year.

A grill, she added, "brings you to your core, your center, whether it's with neigh-

bors or your nuclear family."

Grills with infrared cooking technology are really big, she noted, and smoke continues to trend in all forms, including pellet grills. Accessories like pancha skillets, rotisserie baskets and charcoal trays — which allow you to cook with charcoal or wood chips on a gas grill — are also increasingly popular.

Doug Satterfield, owner of Rollier's Hardware in Mt. Lebanon, agreed 2021 is shaping up to be a hot year for grill sales, especially now through July 4. The most popular price range is \$500-\$800.

"People are still spending money to stay at home instead of vacationing," he said. "They want to spend more time in their backyards."

So far Rollier's has been able to keep ahead of the pace. "But some companies are running short, and inventory is not quick," he noted. So if you're in the market, you might want to buy sooner rather than later.

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INVESTIGATING THE HISTORY OF THE BUILDING AT 1117 ADAMS AVE. IN LA GRANDE

From tobacco shop to chop house to optometrist

By **Ginny Mammen**

I heard a saying the other day, "History will find you." Well, with this next building, at 1117 Adams Ave. in La Grande, currently the home of Edward Jones Investments, I was hoping that was true. However, with a little help from a friend and much patience I was able to gather more than I ever expected.

The National Register of Historic Places has this building constructed in 1892, but I believe it to have been built sometime between 1903 and 1910 because that is when it appeared on the Sanborn maps. I was not able to find who constructed the building, but a photograph from my friend and fellow historian, Bob Bull, gave me enough information to start my search for its occupants.

As with many of the older businesses, this building sometimes had only one occupant, but for the most part had two. The earliest businesses I could locate were a tobacco shop and a restaurant, side by side, which were shown on the 1910



Bob Bull Collection

A La Grande fire engine passes the building at 1117 Adams Ave., around 1914-15.

Sanborn Map. The tobacco shop was the Union Cigar store, which was purchased by Claude Thatcher in 1912 from V. E. Kirk. According to The Observer in February 1912, Thatcher promised "it to be run as an up-to-date cigar store with high class shining parlor, suitable for ladies and gentlemen, strictly American." Some women in the early 1900s were looking for equal rights and although this might have been edgy for some, others were ready to have new experiences and opportunities. Thatcher was

ready to provide this. The sign on the store front read in part "Ladies and Gents Parlor." A later newspaper advertisement indicated there were "private areas for the ladies."

The restaurant in 1912 was the La Grande restaurant. I was unable to locate any other information about this business. However, we know that it was no longer in operation in late 1916 or very early 1917 because that is when the "Oyster House" came into being. In my research I found that a man by the name of

George J. Carres had the La Grande Chop and Oyster House at 1117 Adams (actually 1117 1/2) in 1917 and he and his family lived over the restaurant. Advertisements appeared in the paper for diners of fresh crawfish, crabs and lobster. These ads lasted only until September of 1917 when the restaurant came under new ownership and management of R. A Crawford and was renamed The Empire Cafe.

So who was George Carres and what happened to him? George John Athansopoulos was born in Greece in 1885 and arrived in New York in 1902. Shortly after, he changed his last name to Carres. In the early 1900s he moved to Oregon and was living in Portland where he had married Hazel Dell Glandon. They had two children, John and Annie. George was working as a cook and restaurateur in Portland, when the new frontier of prosperous growing La Grande appears to have called to him. George soon became the proprietor of the

La Grande Chop and Oyster House.

It was a rough year for the business and for George. Shortly after the restaurant opened in 1917 there was a fire. The Observer reported that it "was caused by an attempt of a waiter at 3:40 a.m. to fill a burning coffee urn with gasoline." I imagine that George was soon looking for a new waiter. Then on July 5 a group of young boys were playing with firecrackers in the alley behind the Foley Hotel. An 11-year-old had a "giant firecracker, over two inches long" explode in his face, according to The Observer, and it was George that took him in and helped care for him until his mother could arrive.

Further research found that in August of that year Hazel became quite ill and her mother, Annie Glandon, came to La Grande to care for her. As we now know by September, George was no longer in business at the restaurant. The family returned to Portland and it was there in 1922 they added another son, Paul,

to their family. George Carres died in Portland in 1956 at the age of 71.

Various businesses came and went over the years. Some of these were La Grande Electric (1945) which became Vaughan's Electric (1947) selling household appliances. In 1949 The Craft Shop was located at 1117 1/2 Adams.

The business located in this building for the longest period of time was that of optometrist Curtis Clifford Votaw. Dr. Votaw was born in Tacoma, Washington, in 1925. He married Mary Alice Durbin and served in the Navy before coming to La Grande in 1957 to practice. Nearly 40 years later he was still listed as an occupant of 1117 Adams in the City Directory.

Some of his neighbors in the building over the years were Bertha's Alterations and Corset Shop in the 1950s and '60s, Bennett's Studio of Photography in the 1970s, Wise Owl Boutique in the 1980s and Sandy's Fashions in the 1990s.

Keep looking up! Enjoy!