

Hospice volunteer stunned by family's generous gift



DEAR ABBY
ADVICE

DEAR ABBY: For a few years, I volunteered to tend to an elderly woman through a hospice organization. My role was to visit with her while her son ran errands or enjoyed an evening of entertainment. I grew fond of her and her family.

For my 70th birthday, her daughter, son and daughter-in-law hosted an at-home dinner in my honor. It was good fun. In addition to a tasty dinner and homemade birthday cake, there were presents: wine, a wine glass and a birthday card with a gift card

enclosed. The wine is long gone, and I have used the wine glass ever since.

I left the gift card in the birthday card and set it aside. I recently wanted to buy a \$20 coffee mug online, so I pulled out the gift card and was shocked to see the value of the card is almost four times more than the mug I fancied. I feel the gift is too much. How do I gracefully return the very generous gift? — **OVERWHELMED IN WASHINGTON**

DEAR OVERWHELMED: Your heart is in the right place, but please do not reject that family's gift of gratitude for what you did for their mother — and for them — during a difficult time. To do otherwise would be a

breach of etiquette. Your acts of kindness are worth every penny, and you are deserving of what was given to you.

DEAR ABBY: My husband of 55 years never talks to me anymore. Unless I initiate conversation, he sits in silence, staring off into space. He says he has "nothing to say." It drives me crazy. I suppose, after all these years, anything he says has been said before, but still, it leaves me feeling lonely and unloved.

When I tell him how it makes me feel, he says it isn't the case, but he never changes. We don't have TV, and I can read and do crossword puzzles by myself for just so long. I really look forward to the evening, when I can start drinking my whiskey, so I

have a little pleasure in my life. I don't have more than a couple of drinks because I understand the health risks, but tell me, what else can I do? — **TALKING TO MYSELF IN TEXAS**

DEAR TALKING: What you can do is quit drinking to ease your loneliness and get out of the house. Socialize with others at least once a week. Look into opportunities to volunteer in your community. Take your husband with you if you can pry him out of his chair. The only thing you should not do is continue on the path you're on.

P.S. If your husband's passivity is new behavior, consider going with him to the doctor so he can be screened for depression. (While you're there, it might

not be a bad idea for you to be screened for it as well.)

DEAR ABBY: This is not a big drama, but I think that if someone wants to give out my email address, they should first ask me for permission. I just received an email from an acquaintance telling me they had given out my email and THEN asking me if that was OK. No, it wasn't! Abby, I'm not in witness protection, but my email address is private. Am I crazy? — **CRANKY ON LONG ISLAND**

DEAR CRANKY: Crazy? Not at all. What your nervy acquaintance did was breach whatever privacy is left in our society these days, which was thoughtless, rude and inexcusable.

LEMONS

Continued from Page B1

or rosemary leaves
1/4 cup olive oil
Salt and pepper to taste
2 tablespoons oil (not olive oil) if cooking on stove

1. Place chicken in a large bowl. Put lemon juice, garlic, shallots, mustard, thyme or rosemary, olive oil and salt and pepper in a blender and blend until smooth. Pour marinade over and around chicken and let sit at room temperature for 1 hour. Meanwhile, preheat oven to 425 degrees.

2. Place chicken on a rack in a roasting pan (if you don't have a rack, place it on top of potatoes, carrots, celery or a combination).

For the best appearance, truss the legs and wings. Roast in oven until done, about 1 1/4 to 1 1/2 hours, depending on the size of the chicken; if it is getting too brown on top, cover with aluminum foil. The chicken will be done when the legs move freely in their joints.

3. Tent with aluminum foil and wait at least 5 to 10 minutes before carving.

Per serving (based on 4): 565 calories; 41 g fat; 9 g saturated fat; 217 mg cholesterol; 44 g protein; 3 g carbohydrate; 1 g sugar; 1 g fiber; 814 mg sodium; 21 mg calcium

— Recipe by Daniel Neman

LEMON SHAKER TART

Yield: 8 servings

For the crust

1 1/2 cups all-purpose flour
2/3 cup powdered sugar
1 1/2 teaspoons salt
12 tablespoons (11/2 sticks) melted unsalted butter

For the filling

1 Meyer lemon or 1 regular lemon, very thinly sliced, seeds removed (see notes)
1 cup granulated sugar
3/4 cup Meyer lemon juice or regular lemon juice
3 large egg yolks
2 large eggs
1/4 cup all-purpose flour
1/4 teaspoon salt

Notes: Use a sharp or serrated knife to cut the lemons; do not use a mandoline.
— Crust can be baked 2

days ahead, tart can be baked 1 day ahead.

1. Make the crust: Preheat oven to 350 degrees.

2. Combine the flour, powdered sugar and salt in a medium bowl. Drizzle in the melted butter and mix until it's well combined (it will have a sort of Play-Doh-type texture). Press this into the bottom and up the sides of a 9-inch tart pan or 9-inch springform pan. Use a measuring cup to flatten it and make sure it's all even.

3. Bake the tart shell until it's a pale golden brown on the edges and baked through on the bottom (it will lose that greasy shine), about 20 minutes.

4. Make the filling: Toss the lemon slices, granulated sugar and lemon juice in a medium bowl. Let this sit out at least 1 hour or up to 24 hours to soften the peels.

5. Whisk the egg yolks, eggs, flour and salt in a medium bowl, making sure zero lumps remain (if there are stubborn bits of flour, then strain the mixture; otherwise they'll float to the top and won't

disappear when baked), and add the mixture to the bowl with the lemon slices. Toss everything to combine, then transfer to the crust.

6. Bake the tart until the edges are set and the center just barely jiggles, about 25 to 30 minutes. Let cool completely before slicing.

Per serving: 327 calories; 21 g fat; 12 g saturated fat; 162 mg cholesterol; 6 g protein; 58 g carbohydrate; 36 g sugar; 1 g fiber; 533 mg sodium; 28 mg calcium
— Adapted from "Dining In" by Alison Roman

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weather

TONIGHT	WED	THU	FRI	SAT
Increasing cloudiness	Rain and drizzle	Colder with a shower	Clouds and sun; warmer	Partly sunny
Baker City 39 Comfort Index™ 10	63 37 5	50 30 0	60 34 5	65 41 9
La Grande 45 Comfort Index™ 10	63 38 4	51 32 0	61 32 9	63 45 9
Enterprise 41 Comfort Index™ 10	60 34 6	46 31 2	57 33 9	63 44 10

Comfort Index takes into account how the weather will feel based on a combination of factors. A rating of 10 feels very comfortable while a rating of 0 feels very uncomfortable.

ALMANAC

TEMPERATURES	Baker City	La Grande	Elgin
High Sunday	74°	76°	77°
Low Sunday	35°	42°	42°
PRECIPITATION (inches)			
Sunday	0.01	0.03	0.38
Month to date	0.63	1.34	2.87
Normal month to date	0.65	1.08	1.16
Year to date	2.56	5.12	12.74
Normal year to date	3.53	7.53	11.45

SUNDAY EXTREMES

NATION (for the 48 contiguous states)

High: 112° Ocotillo Wells, Calif.
Low: 21° Angel Fire, N.M.
Wettest: 2.58" Jacksonville, Fla.

OREGON

High: 88° Ontario
Low: 32° Crescent
Wettest: 0.57" Hillsboro

WEATHER HISTORY

When floods surged in Maine on May 17, 1814, many stored logs lumbered downstream with nothing to block them. During the 19th century, logs were stored in the rivers of Maine as logging operations proceeded.

SUN & MOON

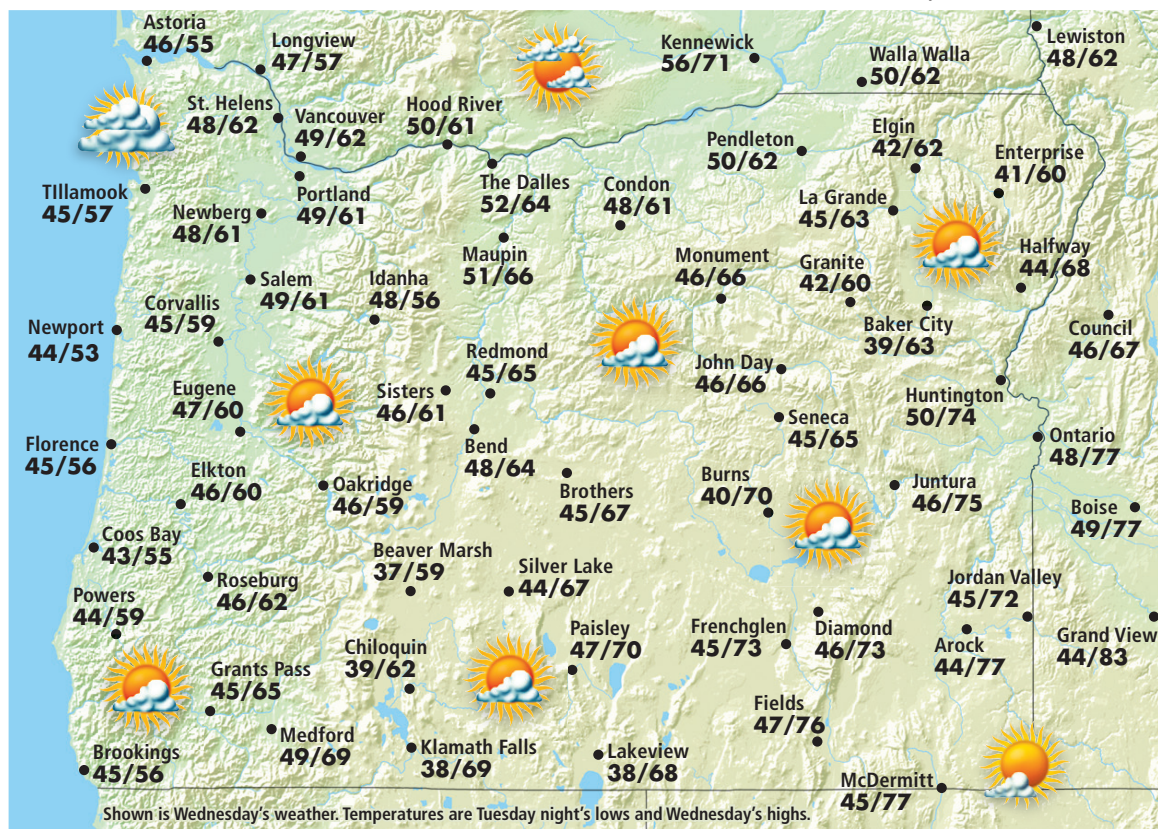
	TUE.	WED.
Sunrise	5:20 a.m.	5:19 a.m.
Sunset	8:18 p.m.	8:19 p.m.
Moonrise	10:55 p.m.	none
Moonset	6:18 a.m.	7:11 a.m.

MOON PHASES



AROUND OREGON AND THE REGION

Forecasts and graphics provided by AccuWeather, Inc. ©2022



REGIONAL CITIES

City	WED.		THU.	
	Hi/Lo/W	Hi/Lo/W	Hi/Lo/W	Hi/Lo/W
Astoria	55/45/sh	56/43/sh	Lewiston	62/46/sh
Bend	64/37/c	58/32/pc	Longview	57/45/sh
Boise	77/48/c	57/37/pc	Meacham	59/38/r
Brookings	56/46/c	60/44/c	Medford	69/49/c
Burns	70/36/c	53/30/c	Newport	53/43/sh
Coos Bay	55/44/c	57/40/pc	Olympia	56/41/sh
Corvallis	59/42/c	59/38/pc	Ontario	77/49/c
Council	67/40/c	54/34/pc	Pasco	69/48/c
Elgin	62/38/r	50/33/c	Pendleton	62/42/pc
Eugene	60/43/c	60/39/c	Portland	61/48/sh
Hermiston	66/47/c	65/46/pc	Powers	59/45/sh
Hood River	61/43/sh	60/40/pc	Redmond	65/34/c
Imnaha	66/40/sh	51/33/sh	Roseburg	62/46/sh
John Day	66/40/c	51/33/sh	Salem	61/44/sh
Joseph	60/32/c	45/33/pc	Spokane	57/39/r
Kennewick	71/47/c	66/45/pc	The Dalles	64/46/pc
Klamath Falls	69/39/pc	57/30/c	Ukiah	60/34/r
Lakeview	68/38/c	58/29/c	Walla Walla	62/43/r

Weather(W): s-sunny, pc-partly cloudy, c-cloudy, sh-showers, t-thunderstorms, r-rain, sf-snow flurries, sn-snow, i-ice

RECREATION FORECAST WEDNESDAY

Location	Forecast	High	Low
ANTHONY LAKES	Rain and snow	42	20
MT. EMILY REC.	Rain and drizzle	51	29
EAGLE CAP WILD.	Cloudy, a shower	46	25
WALLOWA LAKE	A stray shower	60	32
THIEF VALLEY RES.	Breezy in the p.m.	63	37
PHILLIPS LAKE	Cloudy, a shower	62	35
BROWNLEE RES.	Not as warm	67	41
EMIGRANT ST. PARK	Rain and drizzle	54	31
MCKAY RESERVOIR	Mostly cloudy	64	41
RED BRIDGE ST. PARK	Rain and drizzle	63	38

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