

Local

Catfish corndogs!



Homemade Goodness
By Eileen Driver

It is the time of year when the sun is starting to shine bright more often, the grass is green again. Flowers are poking through and the fish in the river are biting. Sounds really good right?

Except it also means that Memorial Weekend is just around the corner. Not a bad thing you say?

You would be right of course, however Memorial Weekend is the Annual Catfish Derby here in Huntington, also a good thing! But it is also means that I am wracking my brain to come up with a new awesome recipe for the Catfish Cookoff held the Saturday of Memorial Weekend!

My husband and I have had the privilege to compete in and win this cookoff three times so we have a reputation to uphold. No pressure right?

Seriously, we really enjoy the competition and the challenge to try to serve up delicious food that people will love regardless of whether we win or not and the more competition the better so I challenge you to polish up your recipes and

come on down and try your best to out cook us.

Not a cook? Then just come and sample all the entries and get inspired. My husband and I never use the same recipe twice so here's last years winning recipe for you to try at home. All made with homemade goodness in mind.

CATFISH CORNDOGS

Batter:

3 cups Bisquick
1 ½ c. cornmeal
2 tablespoons sugar
1 tablespoon salt
2 ½ cups + 2 tablespoons water
8 catfish fillets, cut in half lengthwise and patted dry
4 tablespoons Old Bay seasoning or Cajun seasoning (we used Cajun)
16 wooden skewers about 6 inches long
Oil for frying

Heat about three inches of oil in fry pan or deep fryer to 350 degrees.

Combine all batter ingredients except the two tablespoons of water. Mix together till there are no lumps and is the consistency of pancake batter. If too thick add the additional 2 tablespoons of water. Season the fish with your choice of seasoning and weave onto wooden skewer. Coat with batter. Fry about 45 minutes until fish is cooked thru and batter is golden. Serve with tartar sauce. These are re-

ally easy to make and taste great. There is no better way to get your kids to eat good, healthy fresh caught fish of any kind than on a stick with lots of dipping sauce.

And I bet you didn't know that you can make Bisquick at home by scratch with ingredients in your pantry for a fraction of the cost of the name brand or even the generics. With this next recipe you'll never have to pay that high cost again.

Homemade Bisquick

9 cups flour
¼ cup baking powder
1 tablespoon salt
2 cups shortening
Mix flour, baking powder and salt together. With pastry cutter or fork cut in the shortening till it well mixed and looking basically like thick fluffy white sand. Store in shortening can or coffee can. (Cover with saran and then attach lid) Will last three months without refrigeration.

Any recipe that calls for Bisquick can be made with Homemade Bisquick and you don't have to run to the store to get it. Since we are on a roll for creating that homemade goodness let's not stop there, after all that Tartar Sauce also needs that special healthy homemade touch that only you can give it and it will taste so much better too.

Tartar Sauce

1 cup mayonnaise
1 tablespoon finely chopped onion
1 tablespoon finely chopped dill pickle
½ teaspoon mustard

1 tablespoon pickle juice

Mix all together and chill in refrigerator at least 1 hour to give the flavors a chance to meld.

And just for the heck of it and because it is so easy to do, lets go one step further:

Homemade Mayonnaise

All ingredients should be at room temperature to start as they will blend better that way.

1 large egg
1 ½ cups vegetable or canola oil
1 tablespoon dijon mustard
4 teaspoons freshly squeezed lemon juice
salt & pepper

Blend egg and mustard in food processor with blade attachment until well combined.

With the processor running slowly add the oil in a thin stream until completely combined. Add the lemon juice and pulse until smooth. Salt and pepper to taste.

Store in airtight container for four days.

While you are trying these recipes, and perfecting the homemade goodness cook in you, I will continue to search for this years Catfish Cookoff winning recipe for my husband and I to put our stamp on.

Part of the fun is discovering how many new ways there are to make the fish you just walk down to the river and catch, taste great and for the cost of a worm you have dinner on the table that will bring you rave reviews.

Principals

CONTINUED FROM PAGE 1

Lehman's position at Haines School has helped prepare her for her new adventure at South Baker; she currently not only teaches but also has been carrying the responsibilities of TOSA, Teacher on Special Assignment. As a TOSA, Lehman's duties include administrative responsibilities. The duties include financial planning, scheduling, and so on. As Lehman said, "The only thing I am not legally able to do in my role as TOSA is the teacher evaluation piece."

That will soon change, as she moves into the administrative role at South Baker.

Along with her active teaching career, Lehman has almost completed her Pre-Doctoral requirement. She spent her year as Oregon's Teacher of the Year travelling locally, nationally and internationally, representing Oregon's teachers. Lehman speaks of her excitement with the opportunities for exchanging educational ideas, information and learning and the chance to "stay current in research and the new trends in education across the globe."

With her move to South Baker, Lehman said, "I will miss teaching every day, and definitely want to build in some opportunities for teaching, as well as my administrative duties at South Baker."

She goes on to explain how her experiences nationally and internationally will benefit the students and teachers at the school. "I believe I can use my contacts and networking across the globe in a very positive way, to help others better prepare our students," she said. "I see the trends that will be affecting students in the very near future, where they will be in competition with the global market, not just local competition."

Nanette Lehman has two high schoolers here in Baker, and her eldest daughter is a P.E. and Health teacher in Boise. Her adult son has his own ag business locally.

With Lehman's move from Haines, there arose the need for a principal at that school. Mindy Vaughn, Baker Middle School Principal, will be taking on that position. An interview was scheduled to discuss the new position with Vaughn but, not surprisingly in a school full of middle schoolers, an unexpected discipline issue arose and interrupted those plans.

The successful applicant for the position of Principal of Baker Middle School is Chris Carmienke.

Baker's been Binged



Kerry McQuisten / The Baker County Press

This Bing car with a 360-degree-camera mounted on top is one of several mapping Baker County over the past two weeks. This one was spotted on David Eccles Road.

• MAPPING PROJECT UNDERWAY FOR ONLINE SEARCH ENGINE

BY KERRY McQUISTEN
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Vehicles imprinted with the word "Bing" and mounted with 360-degree cameras on top, have been spotted in every corner of Baker County over the past two weeks.

Formerly known as Live Search, Windows Live Search, and MSN Search, Bing is a being marketed by Microsoft as a decision engine, in what that company hopes will make it stand out from other search engines.

The vehicles—white, black and sometimes navy blue—are mapping as much of the world as possible, street by street, to present their own online version of Google Earth. Bing also unveiled a new maps app this spring.

Sightings of the speedy little cars occurred last week in Durkee, Ontario, Halfway, Richland, Haines, Baker City, Unity, Hereford and most points in between.

Police caution to lock vehicles

Baker City Police would like to remind the public that as always, it's a good idea to keep car doors locked when away from the vehicle. Baker City has seen an uptick in unauthorized vehicle entries over the past two weeks.

Said Police Chief Wyn Lohner, "Just because we live in a very safe community, it does not mean that we are without crime. We have our own criminals in town and we occasionally have criminals come in from other communities and target our citizens. Therefore, it is important that citizens don't store valuables in their vehicles and that they keep them locked. The vast majority of car break-ins are through open doors. I can only recall one group that actually broke numerous vehicle windows to get in and steal items. They were arrested. The same principle applies in homes, garages and shops. Keep your valuables locked up and keep your doors and windows secured."

BLM LEO introduced to miners

BY TODD ARRIOLA
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A discussion with Bureau of Land Management (BLM) Vale District Manager Don Gonzalez, along with the introduction of BLM Law Enforcement Officer (LEO) Stephanie Cox, was the main focus of the Eastern Oregon Mining Association's (EOMA) meeting last Friday.

Attendance included EOMA President Ken Alexander, Executive Director Chuck Chase, Treasure Bobbie Danser, Recording Secretary Carmelita Holland, Director of Governmental Affairs Terry Drever-Gee, Director of Mineral Policy Jan Alexander, Board Members Wanda Ballard and Alice Knapp, Tork Ballard, Charles Cree, and County Commissioner Bill Harvey.

Forest Access.

Ken asked Harvey, "Where are we at on the (Blue Mountains Forests) Travel Management Plan?"

Harvey said, "They're (the U.S. Forest Service) still gathering the information they want. Wednesday (during the County Commission meeting), we've received verbal approval of me sitting down with them first, before they let those maps out again. And, I did say I'll meet with them as many times as it takes to coordinate it with Baker County, and our road plans. So, that's where we're at at this point in time, with travel management."

Jan said, "They were going to release those maps again?"

Harvey said yes, and

Danser explained to Jan that, as Harvey just discussed, there would be future meetings before the maps are released, in order to resolve map accuracy issues.

BLM LEO.

Gonzalez introduced Cox, and said, "She begins officially on the 17th of this month. She used to work in the Salem/Eugene area."

Cox said, "I've been with the BLM for 15 years. The mining stuff is new to me. I dealt a little bit with it in Salem, but, I'm very excited to be here. BLM is my family, I really like the agency, and plan to retire with them. I've been here for about three months on detail." Cox also worked in Idaho in two locations, in addition to the Salem area. She talked about her experience and current training/learning opportunities in the area. Cox will be stationed in Baker City.

Cox was asked questions about her position, including what other BLM LEOs are in the area, to which she replied she's the only one. She responded to a question about whether there is an agreement between the Baker County Sheriff's Office and the BLM, and she affirmed.

Harvey expressed concerns about some experiences in the past, and asked Gonzalez if he had information for Cox regarding mining laws and violations, and Cox responded that if there are any doubts, she wouldn't be issuing violations, but rather, she would research regulations and the laws

more thoroughly. She said, "I'm reasonable," and she intends to work with and gain the public's trust.

Firefighting.

Gonzalez said there's been a decrease in the number of wildfires over the last few decades, and that last year, there were "only" 57, but he said, "The bad thing is, the average size of the fire is going up." Last year, wildfires claimed 306,000 acres, but the initial firefighting response has been quick, he said.

Drever-Gee asked Gonzalez how the BLM is funded to fight fires, and he said that the agency has funds specifically earmarked for fire prevention, and firefighting. He said, "When we fight it, we fight it," stating there aren't really any budget constraints.

Gonzalez mentioned an idea involving the use of existing roads as fuel breaks in the drier, more southern areas of the state, stating that it may be a better organized, safer method in certain cases. He also said the plan is to keep the roads in better condition.

Gonzalez said that coordination with rural fire departments is working very well, and the responses from the departments are usually quick ones. He talked about potential issues with firefighting on federal land, and sage grouse issues, but said, "Number one is the safety of firefighters, and the public."

Gonzalez handed out documents on the topic of locatable mineral withdrawals and mining project



Todd Arriola / The Baker County Press
BLM law enforcement officer Stephanie Cox.

updates for the Vale District area, for May 2015, and a fact sheet about the BLM and U.S. Forest Service (USFS) Greater Sage-grouse conservation effort.

Gonzalez gave the group a noxious weed chemical update, explaining that potentially, 17 additional chemicals could be at the County's disposal once an environmental analysis is completed to determine which ones could be used successfully.

Issues regarding the Boardman to Hemingway (B2H) Transmission Line Project were discussed, and when Gonzalez was asked about the ratio of positive to negative public comments, he responded he wasn't certain. He said a total of 381 substantive comments were received, and could be viewed online at the project website. Gonzalez said there will be public engagements again, before a Final Environmental Impact Statement (FEIS) is issued.

The drawing for the EOMA silver medallion followed the meeting and was received by Wanda Ballard.