

Local

Delicious autumn apple recipes



Homemade Goodness
By Eileen Driver

Fall is in the air. The temperature outside is much cooler, so baking and cooking no longer means sweating off 10 pounds just to put dinner on the table or to make that sweet treat.

It also means that juicy red, green and yellow apples are ripe and ready to be picked. So run on down to the farmers market and get you a box because you’re going to want to make these recipes ASAP.

There are so many ways to use apples that I had a hard time picking which recipes to use, but I figur you gotta start somewhere so here goes.

Slow Cooker Apple Butter

6 pounds of apples or enough to fill a 6-quar slow cooker
2 to 2 ½ cups granulated sugar, depending on how sweet you like it
1 cup packed brown sugar
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon allspice
¼ cup water
Peel, core and quarter apples. Spray inside of slow cooker with nonstick

spray, fill with apples.

Add rest of ingredients to slow cooker and stir to combine. Cover and cook on low for 10 hours.

Uncover, give it a good stir and continue cooking uncovered for 2 more hours till thickened and cooked down. Using a hand blender puree

until smooth.

Put in pint size jars and keep in refrigerator for a few weeks, freeze it or can using proper techniques to store in pantry.

Just imagine enjoying this on a slice of toasted homemade bread with a cup of tea for breakfast or on a peanut butter sandwich for lunch so, so yummy. But since that pleasure is about 12 hours away let’s make this while we wait. After all what’s two more apples after all the rest.

Apple Fritter Pull Apart Bread

1 can Grands biscuits or homemade buttermilk biscuit dough for 8 biscuits
Filling:
2 granny smith apples finely dice
1 teaspoon lemon juice
½ cup brown sugar
2 tablespoon granulated sugar
½ teaspoon vanilla
1 teaspoon cinnamon
¼ teaspoon ginger
½ teaspoon nutmeg
¼ teaspoon allspice
Glaze:
1 ½ cups powdered sugar
¼ cup half & half
1 teaspoon vanilla

Add filling ingredients to a large saucepan over medium heat. Cook, stirring occasionally, until apples have softened, browned and sauce has thickened. Set aside to cool.

Heat oven to 350 degrees. Spray a 9x5 loaf pan with nonstick spray.

Stand the pan so one of the small ends is on the counter and the pan is standing vertically.

Cut biscuit dough rounds in half horizontally making 16 thinner biscuits. Flatten out even more and place first round in bottom (small end as bottom) of pan, top with about a tablespoon of filling. Continue alternating biscuits and filling until last biscuit round (without filling on top) fills the pan.

Set pan on counter as normally sits. Cover with foil and bake for 30 minutes. Remove foil and continue cooking, checking every 5 minutes or so til loaf is golden brown and cooked through.

Remove from oven, let set in pan 5 minutes then remove from pan.

Whisk together powdered sugar and half & half.

Add vanilla and whisk again. Drizzle glaze liberally over loaf.

This is a wonderful breakfast treat to tide you over till the apple butter is done and is really a lot easier than it sounds once you’ve made it a time or two or ten (Warning! This is so good it can be addicting!)

If you want a fancy looking dessert that is inexpensive and easy to make this next recipe is just for you.

Hasselback Apples

2 large firm baking apples peeled, cored and cut in half
4 tablespoons brown sugar, divided
2 ½ tablespoons butter melted and divided
¾ teaspoon cinnamon
2 tablespoons old fashioned rolled oats
1 teaspoon flour
¼ teaspoon salt
Vanilla ice cream
Preheat oven to 400 degrees

Set apples on cutting board rounded side up. Make ¼ inch slices from one end to the other not cutting all the way thru but almost. Place apples halves in 8 inch square baking dish coated with nonstick spray.

Combine 1 tablespoon brown sugar, 1 tablespoon melted butter and ½ teaspoon cinnamon, brush evenly over apples. Cover pan with foil, cook 20 minutes. Remove foil, bake 10 minutes or till tender. Remove from oven, let set 10 minutes.

Combine remaining brown sugar, melted butter and cinnamon with oats, flour and salt

Carefully fan out apples and evenly spoon oat mixture over top. Bake 10 minutes, leave pan in oven turn to broil for 2 minutes. Remove from oven, serve with scoop of ice cream.

This is a beautifully elegant dessert that looks like it was hard to make but is delicious and healthy at the same time. I can’t wait to see what else fall will bring us to enjoy!

Three arrested on meth charges

On September 3, 2015 Baker City Patrol Officers were following up on information they had received about possible drug activity at the El Dorado Inn motel, 695 Campbell Street, Baker City, OR 97814. The subsequent investigation revealed approximately one ounce of methamphetamine, items used to deliver methamphetamine and a small amount of cash. One suspect was also in possession of a restricted weapon. The following suspects were arrested at the scene and lodged at the Baker County Jail:

Dustine Lynn Dougherty 10/27/69, Unlawful Possession of a Controlled Substance (Fentanyl) 1442 6th St Baker City, OR 97814.

William Gabriel Rogers, 7/15/80 Unlawful Possession of Methamphetamine, 1102 H Ave, Unlawful Manufacture/Delivery Methamphetamine, La Grande, OR 97850, Felon in Possession of a Restricted Weapon.

Harvey Franklin Spivey 9/21/54 Criminal Trespass II 3255 10th Street, Baker City, OR 97814.

As the investigation continued Baker City Police Officers gathered information, which ultimately lead to the service of a search warrant in La Grande. Baker City Police Officers, in collaboration with the Union County Drug Task Force, executed the warrant on September 4, 2015. During the service of the warrant, additional drug-related items, cash and weapons were located. Three additional subjects were arrested and lodged in the Union County Jail. (Contact the Union County Task Force for further details on the warrant service).

It should be noted that the information gained during the investigation linked the drug enterprise between La Grande and Baker City. Both investigations are ongoing at this time.

Vinyl wraps



Gina K. Swartz / The Baker County Press

Left to Right: Mary Miller, Mike Kee Corrine Vegter, Brian Vegter, Derek Hosler and Ann Mehaffy.

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“There is an adhesive on the back and it’s not destructive,” said Mehaffy.

The Committee agreed to on their own take photos and compile a list of the traffic boxes they each feel need addressed the most and bring back to the next meeting their findings so that the committee can begin to make decisions as to which boxes are going to be done first and get the project moving forward.

Miller brought up another idea for the “freak alley” project behind Thatcher’s Ace Hardware and The Dollar Tree along the parkway. The group agreed that was a great place, tossed about ideas and it was decided approaching Thatcher’s about the idea was necessary.

The Committee then began talking about the Public Arts Master Plan. At a previous meeting it was decided that in an effort to begin constructing their own master plan the members would research other cities Public Art Committee Master plans and bring back to this meeting some of what they found in an effort to begin finding models to build upon.

Corrine Vegter found a plan from Lakewood, Colorado, outside of Denver.

All the members agreed that they had found it difficult to locate a lot of information. Vegter noted several things in the Lakewood plan that she found interesting one of which was having mobile murals in the community. That idea was received well among the committee.

Other plans presented outlined goals and setting of timelines.

Miller said she had found a good plans from Ashland and Grants Pass in Oregon and another from Coeur d’Alene, Idaho. All were simple and to the point talked about accessibility to the public, had vision and set priorities. Mehaffy also advised concern over making the Public Arts Committee accountable to City Council and the public by releasing all financials, plans, meeting minutes to and giving regular updates on projects and their progress.

She said she felt this was an important dynamic to the success of the future for the committee and education of the community.

It was agreed that at the next meeting the committee would really begin to focus on developing their master plan.

Ladies golf

The ladies’ golf winners for August 26, 1st flight were: 1st Judy Karsens, 2nd Sammye Linzel; 2nd flight, 1st Margo Kenworthy; 3rd flight, 1st Roxanne McAdams. Bridge winners were: 1st Marlene Cross, 2nd Carol Stevens, 3rd Betty Combs.

September 2 Bridge winners were: Bridge winners: 1st Glenda Cole, 2nd Deni Smith, and 3rd Karen Lewis.

Proposed Owyhee monument

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Joyce said that ONDA and other groups are working to collect 100,000 signatures as part of their effort to push toward the designation, but he finds it interesting that Malheur County’s total population is only about 31,000, which means that the majority of support for it is most likely coming from the west side of the State.

Joyce also noticed something else that piqued his curiosity. He said, “The proposal, you can lay it right on top of the (Greater) Sage-Grouse maps, and it’s almost identical. Interesting.”

Joyce said the designation would have a devastating effect on the local economy, which is already in poor shape.

He also mentioned veterans returning from Iraq and Afghanistan, who may lose access to the Canyonlands.

Joyce said, “We know veterans have an interest. They’ve said, ‘We really need this area, because it gives us relief from Post Traumatic Stress Disorder (PTSD),’” etc.

He also said handicapped individuals, in general, would be singled out, because of lack of access.

“It’s about closing roads off. There’s a pretty significant road system in Malheur County,” he said.

The designation has miners concerned, he said, and would halt any exploration of any natural resources. “I don’t think the inten-

tion of the Antiquities Act was to have that amount of property in one spot.”

“If people get educated, they’ll probably end up voting correctly. We’ll keep plugging along,” he said, speaking about the continued effort.

Commissioners from neighboring counties voiced their support to Malheur, including strong opinions from Baker County Commission Chair Bill Harvey, and Commissioners Mark Bennett and Tim Kerns.

Harvey said, “My thoughts? I think the federal government is trying to steal land, and I think they ought to keep their hands off of it. I’ve talked to owners of land down there (in Malheur County). It really is stealing land, and taking it out of production, and Malheur County suffers greatly with financial issues, because it’s the lowest income county in the State.

“They’re dead set against it (the designation). That’s their livelihood. This rules out the potential of Malheur County actually having jobs. They don’t need someone to protect the rivers, etc. They already do that, and they don’t need a national monument. I’m just so angry with people thinking it’s a wonderful idea to take somebody else’s land.”

Harvey said, “Do you know what that would do to Baker? It locks out mining, locks out grazing, locks out any further development of farming,

locks out exploration for oil and gas. You and I both know, that’s the exact purpose. He’s (Obama) going to steal as much as he possibly can, while he’s still in office, and, as far as I’m concerned, it should be illegal. That’s misusing the Antiquities Act.”

Bennett said, “You’re looking at 2.5 million acres that would be pulled out of production. Where that starts to put a crunch is, you’ll start to see a lot more pressure on just rental property in Baker County, and land. You really will.

“It’s going to be good if you’re the guy that rents out ground, but not so great if you’re the guy that rents ground. That’s where it’s going to be tough. Our economies are linked together, whether you like it or not. It could be potentially a disaster.”

Bennett continued, “The thing is, I think, clearly, we have enough monuments. I don’t think, as a cow guy, that having cows down in there really detracts from your rural wilderness experience. There aren’t that many cows that are allowed to run in these places anymore. It’s not like there are millions of head of cattle on 2.5 million acres.

“It’s something like, less than 8,000 head. Grazing has kept the grasses growing. Grazing keeps the natural meadows from growing into a willow patch.

“I don’t see it (the designation) offers anything, but

to exclude grazing, minerals, and other uses from that piece of ground. And besides that, there isn’t any PILT (Payments in Lieu of Taxes) or SRS (Secure Rural Schools) money for national monuments.

“The County would lose a big chunk of ground, and opportunity, and quite frankly, tourism will not pick up the difference. We, as the eastern Oregon counties, need to be sticking together, and the communities, too, and watch this,” he said.

Kerns said, “I don’t see why we need any more national monuments, and to lock up anymore land. It’s unnecessary. We have enough wilderness. It’s (the Owyhee Canyonlands) is a big area, and there’s a lot of activity, because it is so big. We’ve (the Commission) talked about it, and we’d be happy to support them (Malheur County).”

Kerns noted that it’s premature for Baker County to do much more than voicing its support for Malheur County at this point, but he said he realizes the potential for more designations.

In July, the U.S. House did pass a proposal tucked inside a funding bill for the Department of the Interior, which would stop the Obama administration from declaring any national monument in Malheur County, including the Owyhee Canyonlands monument.

To date, the bill has not been passed by the Senate.