

Local

Delectably delicious appetizers



Homemade Goodness
By Eileen Driver

Appetizers! How can you cram so much goodness into such a little bite?

I love finding out whenever possible.

My favorite thing to do is to make a whole meal of just appetizers and Christmas Eve is my favorite night to do it. I look forward to this all year and look for new recipes to try in anticipation of the event. Then I make all the usuals like BBQ Little Smokies, sweet and sour meatballs, a fruit tray and potato skins, then I throw in something extra special like seafood!

Creamy Crab Wontons

1, 8 oz. package cream cheese, softened

¼ cup plain bread crumbs

½ teaspoon garlic powder

2 cups imitation crabmeat, chopped (about ¾ pound) or use real crab meat if you feel extravagant

30 refrigerated wonton wrappers (½ pound)

Preheat oven to 350 degrees. Coat a baking sheet with cooking spray.

In a medium bowl, combine cream cheese, bread crumbs and garlic powder. mix well with electric mixer.

Add crab and stir until thoroughly mixed.

Place 1 teaspoon crab mixture in center of each wonton wrapper.

Brush edges lightly with water then fold in half, like turnover, and press to seal.

Place on baking sheet.

Bake 20 to 25 minutes, until crisp and golden, turning once halfway thru baking.

*Note wonton skins can usually be found in the produce section or made from scratch at home

I can't resist having seafood whenever possible and these appetizers make it affordable and delicious.

Of course with any meal you have to include vegetables in some form or another and my least favorite vegetable is spinach, which makes it ironic that my favorite dip is Spinach & Artichoke Dip. Which I probably would not have tried had I known it had spinach in it at the time I ate it. Which just goes to show that you really should try everything at least once.

This recipe is a wonderfully different way to serve this great dip.

Spinach & Artichoke Bites

1, 8 oz. package cream cheese, softened

¼ cup mayo

½ cup fresh grated parmesan cheese

2 cloves garlic, peeled and chopped

1, 14 oz. jar artichoke hearts, drained and chopped

1 cup frozen spinach, thawed and drained make sure to squeeze out all the excess water

2 tubes crescent rolls shredded mozzarella for sprinkling on top

Preheat oven to 375 degrees. Lightly spray mini muffin tin with cooking spray.

Combine first 6 ingredients in large bowl stirring well. Set aside.

Place crescent roll dough 4 rolls at a time on large cutting board.

Pinch all the perforations together to form one large sheet of dough. Using pizza cutter or knife cut into 12 squares.

Press each square into a mini muffin slot.

Using a teaspoon fill each cup with spinach & artichoke dip. Sprinkle with mozzarella cheese.

Bake for 12 minutes then cool for a few minutes and place on serving platter, enjoy.

Of course I don't really think that counts real high on the "eat your vegetables" list but I know the next one does and it happens to be one of my favorites, mushrooms.

Mushrooms are a much overlooked vegetable in my opinion. They are loaded with vitamin D, iron, potassium and dietary fiber all much needed by the body. But really I just eat them cause they are so versatile and yummy.

Like when you stuff them full of other good things and make them an appetizer.

Stuffed Mushrooms

24 ounces white button mushrooms

½ pound Italian sausage

½ medium onion, finely diced

4 cloves garlic, finely minced

½ cup dry white wine

8 oz. cream cheese

1 egg yolk

¾ cup parmesan cheese

grated

salt & pepper

Wash mushrooms in cold water separate stems from caps and reserve both.

Chop stems and set aside.

Brown and crumble sausage. Remove sausage from pan. Set aside.

Add onion and garlic to same pan sausage was cooked in. Cook for 2 minutes over medium low heat. Pour in wine to deglaze pan and allow liquid to evaporate.

Add in chopped mushroom stems and cook for two minutes. Add salt and pepper to taste.

Set aside to cool.

In a bowl combine cream cheese, egg yolk, and parmesan cheese.

Add cooled sausage and cooled mushroom mixture. Stir together, then refrigerate for a short time to firm up.

Spoon mixture into mushroom caps making a sizable mound over the top of the mushroom.

Bake at 350 degrees for 20 to 25 minutes or til golden brown.

Let cool at 10 minutes and serve.

Served with some hot apple cider or hot cocoa, these appetizers will fill you up fast and more than satisfy the hunger of even the pickiest of eaters.

Oh yeah, don't forget that tray of assorted Christmas fudges and dandies to top it all off.

What could possibly be better than that?

BTI

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Peacock answered, "Yes. We prepare them so they can graduate and go right to work, but they are also prepared to go to university and continue learning in their field."

Peacock went on to explain, "For example, in the Construction Industry Pathway, the students may start out thinking they just want to be carpenters, or hang sheet-rock but, as they move through the program and learn the other aspects of building, they may come to the realization that they would like to manage entire construction sites. They can then move on to college and pursue a degree in Construction Management."

BTI currently offers Career Pathway programs in a variety of fields including FFA Ag, CNA (with CNA-2 planned to be added next year), Welding, Robotics, Engineering, Aquaculture, and more.

Peacock explained the reason the Institute had developed the Welding Pathway as a separate entity from the Ag pathway.

"We used to teach basic welding as part of the Ag program," he said, "but we realized that welding itself is a career path. We decided to offer welding taught to industry standards as one of the Pathways students could take."

Barreto, himself an inventor and founder of a large company that designs and builds equipment such as tillers, trenchers, grinders and more, talked about welding, engineering and product development, and the need within the industries for qualified skilled workers. "I couldn't leave my company in Cove and go to Salem for weeks at a time in the Legislature without a strong and competent workforce," he explained.

The tour then proceeded to the 3D printers used by the students to produce the designs they have developed using CAD programs in their engineering classroom.

Peacock displayed a shelf of machine and tool parts which were all designed and developed by the students.

"They spend hours in design and development," Peacock explained, "and then they can come in here and create the parts they designed. It is fascinating to hear the conversations between these students as they work out the flaws in their design. They understand the process and how a thousandth of an inch may make the difference between an object that functions correctly and one that doesn't. And they collaborate with each other to solve problems."

In the Aquaponics/Aquaculture room, Barreto explored the thriving plants and the hundreds of tilapia being raised. "The sustainable agriculture methods used here offer many options for communities and areas which may have difficulties in growing enough food," Peacock said.

The current crop being grown is basil, with lettuce coming next. "Paizano's Pizza buys all we can produce of this basil," Peacock told Barreto. "They said it's the best they have ever found"

The tilapia being raised is a healthy food source, as well as producing fertilizer for the plants.

In the room are also the robotic experiments built by students. "They come in fascinated by the robots, but then become aware of the many possibilities of robotic design," Peacock said.

The tour continued with Peacock showing the construction area, the welding shop and the old machine shop.

Barreto displayed interest in every area, and was vocal in his opinions that BTI was a strong resource much needed by the area. He encouraged further networking with other Institutes in the state and across state lines.

Bryan explained that, in his position as a School Board member and newly appointed Legislative Liaison for the Oregon School Board Association, he is invested in developing regional partnerships.

The tour ended with further discussion about future planning and some of the options available to the students who graduate from BTI.

Barreto said he saw the Institute as a good example of community development, and that BTI would be key in persuading new industry to locate to the area.

Man dies in log truck collision

On December 3, 2015 at about 12:30 p.m., OSP Troopers and emergency personnel responded to the report of a two vehicle crash involving a log truck and a passenger vehicle on Highway 395 near milepost 9 (south of Pendleton).

Preliminary information indicates a 2005 Chevrolet sedan was traveling southbound on Highway 395 when it attempted to make a left turn onto Spring Creek Road. The Chevrolet turned into the path of northbound log truck loaded with logs.

The log truck pushed the Chevrolet for over 200 feet after impact.

The driver of the Chevrolet, James S. Miller, age 91, of Pilot Rock, was pronounced deceased on scene. The driver of the truck, George E. Tester, age 26, of Pendleton was

not injured.

OSP was assisted by Oregon Department of Transportation, Pendleton Fire Department, and Pilot Fire Department. This is an ongoing investigation and more information will be released when it is available.

Angel tree up at police dept.

The Baker City Police Department (BCPD) is once again hosting, in partnership with the Salvation Army, an 'Angel Tree' decorated with Angel Tree gift tags located in the lobby of the Department (1768 Auburn Avenue).

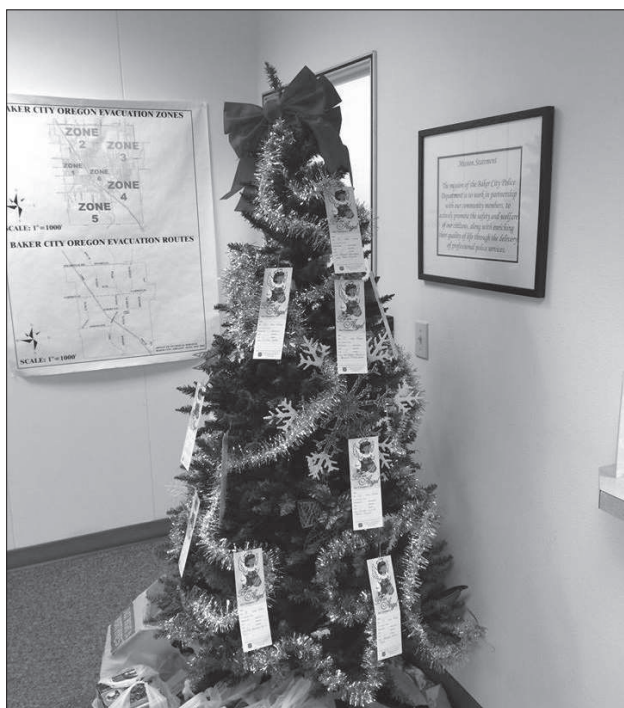
Angel Tree gift tags are special wished-for items given during the holiday season to children in need within our community. In addition, donations of non-perishable canned/boxed items for Christmas food baskets, which are then provided to families in need throughout our community, are also being accepted at the Police Department.

If you would like to pick up an Angel Tree gift tag and purchase the wished-

for gift for a local child, you can then return the unwrapped gift to the Police Department or call to have an officer pick up the item from you.

If you would like to donate any non-perishable food item(s) for the Christmas food baskets, please drop them off at the Police Department in the food barrel or call to have an officer pick up your food items.

If you do wish to have an officer pick up any of these items, please call the department reception desk at (541) 524-2014. The lobby is open Monday thru Friday, from 10:00 a.m. -5:00 p.m. The last day to turn in a gift is Friday, December 18, 2015.



Submitted Photo.

Gift tags are still available on the BCPD angel tree.

Power outage affects 511

Early the afternoon of December 7, at 12:38 p.m. multiple outages were reported in the rural areas of the Baker City District due to a damaged wire.

511 members were affected in the North, Northeast and Northwest areas of Baker to Haines, as well as, the Anthony Lakes area.

OTEC crews were on-site and able to restore power to most members at 2:09 p.m. and are currently working to restore power to the remaining 31 members in the Anthony Lakes area.

Please report outages to our OTEC outage number: 1-866-430-4265

City Council vacancy

The City of Baker City is looking to fill one open position on the City Council. The City will accept applications through the office of City Recorder beginning on December 2nd until January 7th at 12:00 p.m. The individual who is appointed by a majority vote of the City Council will serve a partial term on the Council through December of 2016. An applicant must be a registered voter in the State of Oregon and have resided within the City of Baker City for 12 months immediately preceding the appointment.

New twist reported on phone scam

There is a new twist on an old telephone scam being perpetrated locally.

A concerned citizen contacted City Hall to report that she had received a call from a person who

gave his first name as Bill claiming to be calling from the "city courthouse."

The caller stated that there was a problem with her account in an attempt to obtain personal informa-

tion.

Please be cautious of people calling your house or cell phone unsolicited and asking for money or personal information.

Legitimate government

agencies and public entities do not call requesting personal information and/or attempt to collect money utilizing scare tactics over the phone.