

# Local

## Recipes for the Catfish Derby



**Homemade Goodness  
By Eileen Driver**

I can't believe it's been a whole year and its time once again for Memorial Weekend and the Catfish Derby and Cookoff.

I am still debating between two different recipes to prepare this year and am running out of time to decide. While I'm thinking about my current choices I will be happy to give you the prize winning recipe we, my husband and I, made last year. It's not your usual way to prepare catfish but it was a big hit and is very easy and economical to make so enjoy.

### Catfish Chili

4 tablespoons vegetable oil

2 large onions, minced  
6 garlic cloves, minced  
4 tablespoons chili powder

2 teaspoons ground cumin

1 teaspoon ground coriander  
2 teaspoons cinnamon  
2 teaspoons oregano  
1 teaspoon cayenne pepper

2 (16 oz) cans kidney beans, drained and rinsed  
2 (16 oz) cans diced tomatoes

2 chopped green peppers  
1 teaspoon sea salt  
½ teaspoon pepper

2 pounds catfish fillets, diced  
In a large saucepan over medium heat, cook the oil with the onions, garlic cloves, chili powder, cumin, coriander, cinnamon, oregano and cayenne pepper for 2 to 3 minutes, stirring constantly.

Add the tomatoes, green peppers, kidney beans, sea salt and pepper. Stir for one minute.

Place the diced catfish on top of the chili mixture and gently stir into the chili. Turn down heat and simmer 15-20 minutes.

Makes 56 servings. If you need to stretch to serve more people or have extra hearty appetites to feed, you can serve it over rice to make it even more filling.

Of course if you aren't cooking for a Catfish cookoff you could use bass, halibut, tilapia or any other fish you have on hand.

With the Snake River just down the road I am lucky to always have plenty of catfish to experiment with in my recipes. What would be better with catfish than Hush Puppies? And that just happens to be the second category for the cookoff.

There seems to be just as many different hush puppy recipes as chili recipes. I found this one when we were planning to enter the cookoff the very first time and it was a winner so I thought I would share it with you as well.

### Sweet Potato and Ba-

### con Hush Puppies

Canola or vegetable oil for frying  
1 (8.5 oz) box corn bread or muffin mix

¼ cup cornmeal  
¼ cup chopped onions  
1 egg  
½ cup sweet potato puree  
¼ cup cooked crumbled bacon (45 strips)

Use a deep fryer or heavy bottomed medium sized pot filled with enough oil to come ½ of the way up the sides. Over medium heat and heat to 350 degrees.

In a large bowl mix together the cornbread mix, cornmeal, onions, eggs, sweet potato puree and bacon until well combined.

When oil has reached correct temperature, carefully drop batter by heaping tablespoons full into the oil using spoons or a small ice cream type scoop.

Fry in batches until golden brown and cooked through, 34 minutes.

Remove from the oil and drain on a tray lined with paper towels. Serve immediately. Makes 24 hushpuppies.

These are really good floating in the chili or by themselves but as I am obsessed with dips and gravies and sauces of all kinds, my favorite way to eat them is by dipping them in this:

### Creamy Honey Mustard Dip

¼ cup sour cream  
¼ cup honey mustard  
1 teaspoon lemon juice  
Combine sour cream, honey mustard and lemon juice in a bowl until well blended.

Chill several hours for flavors to meld. Serve

We learned how to make dijon mustard in the very first Homemade Goodness Column 18 months ago. Here is that same recipe but with just a little twist to make Honey Mustard.

### Honey Mustard

1 ½ cups (4oz) dry mustard  
½ cup water  
2 cups (16 fluid oz) dry white wine or flat champagne

1 yellow onion finely chopped

3 cloves garlic finely chopped

2 teaspoons salt

2 tablespoons honey  
Have hot sterilized jars and lids ready.

In bowl mix mustard and water together until smooth.

Set aside.

In small saucepan combine wine, onion and garlic.

Bring to boil over high heat.

Reduce heat to medium and stir in salt.

Simmer uncovered about 20 minutes or until reduced by half.

Pour wine mixture through sieve into mustard and stir to combine.

Transfer to sauce pan and cook over medium heat, stirring frequently until thickened, about 20 minutes.

Remove from heat, stir in honey. Spoon hot mustard into jars and seal tightly with lid. Store in refrigerator up to one year.

I hope you will join us for the Catfish cookoff on Saturday, May 28th. I promise whichever recipe I decide to make, along with the other contestants, will make it worth the trip.

## Near miss at Keating School



Submitted Photo.

Tuesday at about 4:40 p.m. while the bus driven by Janice Wirth was about to unload a student at the Keating school, a front-end loader used on a local ranch lost power and went out of control, crashing through the school yard gate and fence, and into the playground narrowly missing a power pole. Luckily no one was injured.

## Boaters rescued

On May 5 at 5:02 p.m., the Baker County Sheriff's Office received a report of a stranded boat with two occupants on Brownlee Reservoir, between Hewitt Park and Brownlee Dam.

At about 2050 hrs, the Baker County Sheriff Office launched a rescue boat and eventually located the victims approximately 13 miles from Hewitt Park. Sheriff Ash and Deputy Wayne Paxton were able to repair the disabled boat and led the two occupants back to Hewitt Park arriving around 2337hrs.

At the time the boat became disabled, there was an intense storm that had traveled through the area. The boaters were found wet but not injured.

The Baker County Sheriff's Office would like to remind boat operators and passengers to pack extra supplies and to be prepared for water related outings.

Emergency preparedness items such as warm clothing, fire starter, GPS or Compass and a common tarp can increase the odds of surviving storms and unplanned overnight stays.

Also, making friends and family members aware of departure times and specific travel or fishing destinations can decrease time for rescue.

Weather can change drastically in a matter of hours in Eastern Oregon and water rescues are especially dangerous at night, due to decreased visibility and often high winds on Brownlee Reservoir.

Please be prepared and boat safely.

## County, Sunridge talk more about MOU

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In the first quarter of 2011, a late payment was received by Sunridge Inn, and the interest and penalty charge was paid. A late payment was received in the second quarter of 2011, with a penalty charge of \$4,326 assessed, and interest of \$649. In January of 2012 (she said the TLTC doesn't meet throughout the summer), the TLTC forgave that penalty, on the condition that further payments would be made timely. Otherwise, she said, the penalty would be reinstated (an MOU was not yet formed at that point).

Folkman said the current issue began in June 2012, with a late payment for March, May, and June of that year, resulting in another \$4,446 in penalty charges, from the beginning of 2012. The 2011 penalty, \$4326, was also reinstated, per the agreement made at that time, resulting in almost \$9,000 in penalty charges, plus interest.

In February and March 2014, another late payment was received, and the big-

gest hit to the budget, she said, was a late payment for April, May, and June 2014, resulting in a penalty charge of \$4,462. This is how the TLTC arrived at the \$16,362.67, which was owed, per the MOU.

She said the TLTC had discussed the possibility of the Sunridge Inn making monthly payments, and the TLTC needs those vital payments from area lodgers, but the TLTC did not wish to saddle the Sunridge Inn with interest, etc. The TLTC requested the Board form an MOU with the Sunridge Inn, which would require monthly payments from the Sunridge Inn, and it did so, on October 14, 2014. Per the MOU, all penalty charges would be held in abeyance for one year, if payments were made timely.

During the TLTC meeting this January, she said, four members were present, and the vote was 2-2, to discharge the penalties, resulting in no decision at that point. At the next meeting, the vote was to unanimously require monthly payments, she said, and the decision was made to seek assistance with the issue from the Board.

Kerns asked if the Sunridge Inn had been timely with payments since the MOU was formed in October 2014, and Folkman said yes. She said that her recommendation is that the Sunridge Inn continue with monthly payments, per the MOU, in order to avoid future issues.

Wilson was asked to speak about the issue, from the Sunridge Inn's view point, and she said that the obligations have been fulfilled. She sympathizes with the TLTC, and the loss in revenue, but the MOU is pretty clear, and the Sunridge Inn has maintained due diligence in the matter. She emphasized a portion of the MOU, which states, "County and Sunridge, desire to resolve these matters at this time and to provide an opportunity to Sunridge to discharge its obligation relative to such penalties," pointing out what the intent of forming the MOU was.

She said that, if the previous assessed penalties are forgiven, she would agree, at this point, to make monthly payments for a year. She said she stands on that point 100%, per the MOU's language

and intent. Harvey closed the discussion regarding the topic of the MOU, and a decision from the Board will possibly be made at the next regular session.

A smaller segment of the session involved a discussion between the Board and Kee, regarding the ongoing conversation about the possibility of services for inter-hospital, non-emergent transfers, from Med Transport, Inc.

This topic has been discussed, so far, during several sessions, and Kee provided the Board with details about local ambulatory services, showing high praise for those already in service. The Board had previously voiced support for the possibility of services from Med Transport, Inc., assuming existing city services remained funded, and that Med Transport's services would be over-flow. Kee said he's open to additional ambulatory resources, but to take a look at the city's needs first, something echoed by Harvey. A decision was not made at this time, as further discussion will continue, however, Bennett said that any issues are close to being resolved.

## Baker City needs votes for coolest small town

Baker City is a finalist for Budget Travel Magazine's Coolest small town in America. The city is currently in first place but voting continues through June 6th and Baker County Tourism says it could use your help.

Citizens can vote for Baker City at <http://www.budgettravel.com/contest/vote-for-americas-coolest-small-town-2016,25/#baker-city-or> once per day through June 6th. Please take a minute to cast your vote for Baker City and then share the link with your friends.

## Robbery suspect sentenced to 20

Mark Allen Price of Nampa was sentenced to 20 years in prison last week for robbing a bank in Boise last December.

Price will be eligible for parole in five years after his conviction for knocking over the Wells Fargo on Fairview Avenue.

Price was nabbed last December by Baker City Police when the Boise police sent word to Baker City Police Department (BCPD) Lt. Dustin Newman that Price might be in the area, video surveillance footage at the local Maverik on Campbell Street confirmed that suspicion.

The Maverik footage had shown Price in a 1997 Ford Ranger Pickup.

Newman checked all the local hotels and motels with no luck until police were at last able to "ping" Price's cell phone, from which he had made a call only ten minutes earlier at the Super 8 Motel near the freeway.

At 6'2", 370 lbs. and covered in distinctive tatoos on front and back, including some biker gang images, Price was somewhat conspicuous.

Price had been housed in the Ada County Jail after his transfer out of Baker City last year.



Submitted Photo.

Mark Allen Price.

## Dutch oven cookoff on May 19

Learn how to make a mouth-watering Dutch oven dish or dessert during the second annual cookout

on campus, Thursday, May 19. The cookout is from 12-2 p.m. in the campus quad and is \$5 per person.

Those interested in learning more can help prepare and cook the meal from 10 a.m. to 12 p.m.

Contact Michael Hatch at [mhatch@eou.edu](mailto:mhatch@eou.edu) or 541-962-3621.