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Chinook fishing open on the Powder River

The Oregon Department of Fish and Wildlife plans to release approximately 150 spring Chinook salmon into the Powder River to create a unique fishing opportunity for anglers.

A season has been established to harvest these fish June 8 - Sept. 1. The open area is from Hughes Lane Bridge near Baker City to Mason Dam. The daily bag limit is four spring Chinook.

The salmon will be released immediately below Mason Dam. The release is tentatively planned for June 9. Actual release dates will depend on fish availability and trapping conditions at Hells Canyon Dam. Interested anglers should contact the ODFW Northeast Region Office at (541) 963-2138 to confirm fish release dates.

This opportunity is due to an anticipated fair return of spring Chinook returning to Hells Canyon Dam on the Snake River, according to Tim Bailey, ODFW district fish biologist.

Salmon smolts are released at Hells Canyon Dam to provide fisheries in the Snake River.

When salmon numbers are determined by the fishery co-managers to be in excess of this need, some salmon are trapped at Hells Canyon Dam and transported to tributaries to provide unique fishing opportunities.

Anglers are reminded to “ask first” before entering private lands.

Ideas for summer goodness



Homemade Goodness
By Eileen Driver

The weather is definitely telling us that summer is just around the corner.

In fact, if the current heat is any indication, we better tune up the air conditioners if we want to make it to fall.

On the more positive side of summer is the fact that the 4th of July is right around the corner as well.

The 4th is the quintessential all-American holiday filled with all-American foods like hot dogs, burgers and BBQ.

I'm having jumbo hot dogs and brauts this year so I'll pull out the homemade honey dijon mustard—and we can't have dogs without some great dill pickle relish.

Homemade pickle relish

- 1 ½ cups apple cider vinegar
- 1 teaspoon mustard seed
- 1 teaspoon coriander seed
- 2 tablespoon sugar
- 8 large dill pickles, finely diced
- 1 small red pepper, grilled, seeded, peeled and finely diced
- 1 small yellow pepper, grilled, seeded, peeled and finely diced

1 small white onion finely diced

2 tablespoons chopped fresh dill

Bring vinegar, mustard seeds and coriander seeds to a boil in a medium saucepan on the stove or grates of the grill.

Cook until reduced by half and slightly

syruy. Remove from heat, add remaining ingredients and gently toss to coat.

Season with salt and pepper to taste.

Cover and refrigerate for at least one hour before serving.

I love the cold crisp relish in contrast to the warm grilled hot dog, yum!

Of course you have to have a cool, juicy slice of watermelon, some crunchy potato chips and some awesome baked beans on the side to make it the perfect picnic/BBQ 4th of July meal.

Quick but Awesome Baked Beans

- 8 slices bacon, halved
- 1 medium onion, diced
- ½ green pepper, diced
- 3 large (28oz) cans pork and beans
- ¾ cup of your favorite BBQ sauce
- ½ cup brown sugar
- ¼ cup apple cider vinegar
- 2 teaspoons dry mustard or 2 tablespoons dijon mustard

Heat oven to 325 degrees and set rack at just below middle.

Fry bacon in large skillet until partially cooked, just till you have about ¼ cup bacon drippings in the pan.

Remove bacon from pan and drain on paper towels.

Add onions and peppers to drippings in pan and sauté until tender, about 5 minutes. Add beans and remaining ingredients bring to a simmer.

Pour flavored beans into a greased 13 by 9 inch ovenproof pan.

Arrange bacon on top to mostly cover, then bake until beans are bubbly and sauce is the consistency of pancake syrup, about two hours.

Let stand to thicken slightly and serve.

Now that we have the perfect 4th of July meal we need the perfect 4th of July dessert. Everyone knows that Apple Pie is the all-American dessert, but although I really like apple pie, I like it warm and it's hot enough outside without eating a hot dessert. So I believe I have found the best of both worlds.

Homemade Apple Cinnamon Ice Cream

(Makes 68 servings)

- Ice Cream base**
- 2 ¼ cups heavy cream
- 1 cup milk
- ¾ cup powdered sugar
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- ½ teaspoon sea salt
- Cinnamon Apple Swirl
- 2 tablespoons butter
- 2 large apples, peeled, cored and chopped in bite size pieces
- ¼ cup packed brown sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1/8 teaspoon ground cloves

In mixing bowl whisk together the cream, milk,

sugar, vanilla, cinnamon and salt until well combined.

Cover and refrigerate for at least 2 hours until thoroughly chilled.

Meanwhile, melt butter in skillet over medium heat. Toss the apples with the brown sugar and spices, then add to skillet. Cook, stirring often, until apples are tender, about 2-3 minutes.

Remove from heat, cover and refrigerate along with the cream base.

When it's time to make the ice cream, whisk the cream base a few times and pour into a 1 ½ quart ice cream maker.

Following manufacturer's directions, churn until frozen and fluffy, usually about 20-25 minutes.

About five minutes before ice cream is done, carefully pour in the cinnamon-apple mixture and continue churning.

Ice cream will be soft-serve when done, eat as is or freeze for 12 hours for firmer texture.

I had my first taste of cinnamon ice cream at a farmer's market in Seattle with my oldest granddaughter about a year and a half ago and I thought I had died and gone to heaven it was so good.

So imagine adding the apples and other spices to it. If you serve it in a waffle bowl or cone it would be like eating apple pie ala mode right out of your hands.

I hope this helps you enjoy your 4th of July even more and don't forget the fireworks display at Farewell Bend State Park brought to you by the Huntington Lion's Club. See you there.

Quail Ridge Ladies Day golf scores

The results of the Quail Ridge Ladies Day scores for June 1, 2016 are as follow:

Golf Winners.

1st Flight: 1st Jennifer Godwin, 2nd Sammie Linzel; 2nd Flight, 1st Myrna Evans, 2nd Margo Kenworthy; 3rd Flight, 1st Carol Irvine; Birdie: Virginia Babski, Jennifer Godwin.

Bridge Winners.

1st Lavelle Woodcock
2nd tie Carmen Ott-Sandy Grover
3rd Deni Smith



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OTEC teaches about electrical safety



Submitted Photo.

OTEC's Manager of Loss Control, Jeff Anderson, taught the students at South Baker Elementary on Tuesday about what electricity is, how it is generated, what makes electrons flow, the differences between electrical conductors and insulators and the rules of electrical safety. OTEC sends many thanks to Mrs. Leatherburg and South Baker Elementary School for allowing them to visit and teach their fantastic students.

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