

Local

Sumpter holds spaghetti feed

Submitted Photo.

Sumpter volunteers banded together to feed community members and hunters in the twenty-sixth annual Spaghetti Feed Fire Department Fundraiser on Tuesday, October 29th. Sumpter Valley Community Volunteers (SVCV) said that members of SVCV planned the event and shopped for supplies. Members of SVCV, Sumpter Volunteer Fire Department, and Powder River Rural Fire Department cooked and served 7-8 gallons of sauce and fifteen pounds of noodles to around 100 people. They netted a bit over \$900. This will be split between the two fire departments.



School Board training held

BY SAMANTHA O'CONNOR
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Thursday, November 3, the 5J School Board met for their second session in working on the Promise Scholarship Project (PSP) with a discussion on data and how to make data work for them. The PSP is a program through the Oregon School Board Association (OSBA). According to the OSBA website; "OSBA is looking for nine districts to participate in this 2016 pilot program. Selected districts who complete all five parts of the program outlined below will receive \$5,000 of scholarship money for their student(s)."

According to their website, "The board and OSBA facilitator will co-create the overall project using the five board roles as outlined in the Iowa Lighthouse research. The board will: Learn as a board team; Set clear expectations; Provide support to insure success; Hold the system accountable; Advocate effectively to build community will to succeed."

Steve Kelley, the Director of Board Development from the OSBA presented the session and led the training discussion. Kelley has been the Director of Board Development for a year and a half and worked in education for 35 years. Formerly, he worked as assistant superintendent for the Lebanon Community School District then the South Umpqua School District for six years. He was a middle school principle and a charter school principle.

"I tell people the part of being superintended I enjoyed the most was working with the board, working with the community, my administrators, kind of the teaching and coaching that goes on," Kelley stated. "And that's what I get to do at OSBA all the time."

The focus of Kelley's presentation was reading and understanding data. In their practice discussions, Kelley prepared a slide presentation with on student reading divided into different grades and compared Baker's schools to all of Oregon and like districts.

The Board members were given an article to read called "Making Data Work for You" and opened the discussion about the article and thoughts concerning it.

"The thing that's been tough for me is I've had to almost try to simplify what I'm looking at to see trends in it," said Board Chair Kevin Cassidy. "Because it gets into these really deep discussion about what this number is but what does that really mean to me to say that that student is completing four years of college, is graduating, is employable, all the things that I measure as success of what we're trying to provide for our students to be successful. And so looking at data, it's been hard for me to trust just the numbers but I have a better sense of being able to look at groups of numbers from different things and see trends."

"This notion around the accountability and the driving of the data, sometimes I think we've chosen to go about business that we narrow the accountability so tightly that we might be forgetting the humanity within the child and trying to assist them to actually explore who they are. And so I always want to be able to counter balance data for me has a place but then the humanity may be even more of a place and I always want to counter balance that," stated Superintendent Mark Witty. "One of the things the data has done for me over the years is demonstrate that there are groups of students we don't reach and that is an important piece for me to recognize because without going in to segregating the data to that level that might have culturally gone over my head. And so I appreciate understanding that there are sectors of students that we're struggling with and that makes me rethink how we're approaching it."

The Board discussed monitoring improvement in student learning and monitoring progress in their students. Kelley expressed the importance of interacting with teachers and administrators.

Kelley also explained that the Board members need to be aware of what the data does not tell them as much as they are aware of what it does tell them. In understanding the data, they will be able to have open discussions regarding what is there and what isn't and how they can use the data in discussions and goals for the District.

Fall favorites in the kitchen



Homemade Goodness
By Eileen Driver

Fall is my favorite time of year, the extreme heat of summer is over and the cold, cold of winter is not yet here.

The cool, crisp sunny days lend themselves to getting done those outside chores you put off because of the heat and make me want to spend time in the kitchen cooking and baking up a storm.

My shopping list for Thanksgiving is complete and I'm looking forward to the leftovers. While I love turkey on bread with mayo all by itself if you are like me and always have lots of leftovers you might want to try some of these recipes as well. They will work for lunch or dinner served with or without all the leftover side dishes that are filling up the fridge.

Cuban Sandwich

1 cup mayonnaise
5 tablespoons italian dressing
4 hoagie rolls, cut in half lengthwise
4 tablespoons mustard
1 cup dill pickle slices
½ pound sliced turkey
½ pound sliced ham
½ pound sliced swiss
Olive oil
Mix together mayonnaise, italian dressing and

mustard in small bowl.

Spread on hoagie rolls.

Layer turkey, ham, swiss cheese and dill pickle slices on bottom of roll.

Top with other half of roll and brush top and bottom of sandwich with olive oil.

Heat a skillet over medium-high heat. Place sandwiches in skillet weighted down with plate covered in aluminum foil.

Grill two minutes on each side or until cheese melts.

Remove from heat and place on plate. Cut diagonally and eat.

I am a huge fan of my mom's homemade dill pickles so this Cuban sandwich is right up my alley.

This next one I fell in love with when I had it for the first time at the Blue Bayou Restaurant in the Pirates of the Caribbean ride at Disneyland many, many moons ago.

Although I could not possibly make them as good as they do this tides me over between visits.

Monte Cristo Sandwich

2 slices bread
1 teaspoon mayonnaise
1 teaspoon mustard
2 slices turkey
2 slices ham
2 slices swiss
1 egg
½ cup milk
Spread mustard and mayonnaise on bread. Layer on turkey, ham and swiss cheese.

Heat a greased skillet over medium heat. Whisk

egg and milk together in container just big enough to hold sandwich.

Coat both sides of sandwich in egg, milk mixture and brown on both sides. Sprinkle with powdered sugar and serve with berry jam.

I have made this with just turkey or just ham, it's good either way.

If you have leftover cranberry sauce you could substitute it for the jam.

If want a cold sandwich or need a short break from turkey you can try the recipe below as it takes a good eight hours to sit after mixing together for all the flavors to meld.

Believe me when I say that it is definitely worth the wait.

Turkey Salad

¾ pound cooked, turkey
2 stalks celery
2 green onions
½ red bell pepper
3 tablespoons mayonnaise
2 tablespoons dijon mustard
1 tablespoon cider vinegar
1 teaspoon sugar
¼ teaspoon salt

Dice turkey, celery green onion and red bell pepper into small pieces or place in food processor or blender and pulse until finely chopped.

Put mixture in medium size bowl and mix in remaining ingredients. Cover bowl and refrigerate for 8 hours or overnight before serving.

You can put this in a sandwich or serve with crackers as a dip, either way is delicious. For those of you who don't want all the bread (dieting or gluten free) or just want

to try something different, this next recipe will fill the bill.

Asian Turkey Lettuce Wraps

1 tablespoon olive oil
1 pound ground turkey or chopped cooked turkey
Salt & pepper to taste
2 cloves minced garlic
1 diced red bell pepper
1 small diced onion
¼ cup hoisin sauce
2 tablespoons soy sauce
½ teaspoon ginger
1 cup cooked rice
3 chopped green onions
1 head lettuce

In saucepan over medium-high heat, place olive oil and ground turkey.

Cook till brown and crumbly. Drain fat, remove from pan and set aside.

If using chopped cooked turkey skip this step, just add oil and follow rest of recipe.

Add bell pepper, onion and garlic to pan, cook stirring often till tender, 3-4 minutes.

Stir in hoisin sauce, soy sauce, ginger and turkey. Cook until well combined and heated through. Mix in rice and green onion.

Place several tablespoons in lettuce leaf like a taco and serve with soy sauce or Asian sauce of choice for dipping.

However you enjoy your turkey please don't spend Thanksgiving alone. Join us for a Community Thanksgiving at the VFW Hall in Huntington at 12 noon on Thanksgiving Day.

Just bring your appetite and your favorite side dish, there is no charge.

Turkey, dressing, mashed potatoes, gravy and pie provided

Sumpter City Council hears department reports

BY MEGHAN ANDERSCH
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Sumpter City Council met Tuesday, November 8th. Mayor Cary Clarke and Councilors Samantha Rowan and Robert Armbruster were present with Councilor Greg Lucas out of town.

Utility Manager Report

Jeff McKinney reported the improvements scheduled to take place that week under the street grant were postponed to the next week due to County

emergencies. Under the interagency agreement, the County will be doing the work on the streets.

McKinney said several citizens have expressed concerns over ditch cleaning and the left over spoils. The County requested the City get drainage issues under control before resurfacing streets so the new material is not washed out down the middle of the street. McKinney stated the spoil is being placed on street right of ways.

The City has no dump

truck to immediately haul it away. McKinney asked for patience and said the material will get taken care of. He said they are finding culverts they had no idea were there as the ditches have not been cleaned for a long time.

Tim Peters helped identify some culverts.

The water is running fine, meter boxes are being insulated, and winter preparations are underway.

Clarke added that he and McKinney went down to the County yard to talk

about doing the streets.

The County has an extra four-wheel-drive plow truck with a blade and a road grader with a wing on it that they may be able to work into the road grant if all goes smoothly.

McKinney stated the plow truck is actually a dump truck and could also be used in the summer to haul rock and do road maintenance.

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Avalanche class at EOU

Eastern Oregon University's Outdoor Adventure Program, in partnership with the Wallowa Avalanche Center, is presenting a clinic on the fundamentals of traveling safely in the winter environment where avalanche hazards exist.

The free presentation is from 6:30-8 p.m. Wednesday, Nov. 16 in Ackerman Hall, Room 210.

The clinic addresses avalanche hazard awareness, tour planning and familiarity with avalanche center advisories, basic equipment considerations and the need for skill in companion rescue.

"This presentation is packed with information for anyone who is serious about winter recreation," Hatch added. "Snowmobile riders and backcountry skiers are especially encouraged to attend."

Learn how to identify avalanche terrain, plan travel in avalanche terrain, the basic requirements for an avalanche, warning signs that snow is unstable, how to use information from an avalanche center and more.

The Wallowa Avalanche Center sponsors avalanche awareness presentations like this at no cost to the public. For more information contact Hatch at 541-962-3621 or mhatch@eou.edu.