

Local

5J: Parents introduce idea to return to 5-day school week

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From South Baker, Lupita Rodriguez was presented the “Promise of Baker Student of the Month.” Baker High School Student Jake Bobo was presented the “Promise of Baker Student of the Month of September.” Kaci Anderson from Haines was presented the “Promise of Baker Student of the Month.”

Bobo and Kourtney Lehman were recognized for their work with FFA. Bobo was at nationals in FFA and won first place in Specialty Animal Production. Lehman was a finalist at FFA nationals in Public Speaking.

The board also recognized new staff in the schools. Brooklyn Elementary welcomed Tanner Denne, Kate Johnson, Ami Livingston, Trace Richardson, and Daisy Walden. South Baker welcomed Lisa Davis, Julie Gentry, and Zack Kimball. Baker Technical Institute welcomed Amanda Johnson and Ellen Jacobs. Haines welcomed Lacey Hirst. Baker Middle School welcomed Laura Morley, Angela Johnson, Brandon Young, and Amanda Grove. Baker High School welcomed David Laws.

Superintendent Mark Witty presented board appreciation stating, “I’ve been in education for 31 and been an administrator for 21 and, quite frankly, I’ve never worked with a board that has this much dedication. And that’s the truth. I’ve worked with a lot of different boards in four districts. This board, I just want the community to understand and know, this board is committed, they work above and beyond what I’ve seen other boards even come close to. They have the interests of our community, students, and staff in mind as a whole. And I strongly believe that this board’s leadership, over time, is re-



Samantha O’Conner / The Baker County Press

Jerry Peacock presenting the BTI Promise of Baker Student of the Month to Kaeli Flanagan.

ally making a difference in our district. I’m very grateful to have the privilege to work with them and I can’t overemphasize how much time, dedication, integrity, and thought goes into what these guys bring to the table every day.”

Board member Autumn Harrell has resigned from the school board as of January 12, 2017.

Josey Gaslin was approved and welcomed as the new member of the Budget Committee.

The Baker Valley Education Foundation update was presented to the board, presenting its bylaws. It was presented to the board to approve the bylaws or make amendments to them.

On a handout given to the board, the purpose of the nonprofit organization is;

“The purposes for which this corporation is formed are, in general, to promote, sponsor, facilitate, and support innovative teaching and education of children within the Baker 5J School District. In furtherance of these goals, this corporation may, without limitation of the foregoing, receive, hold, own, manage, use, purchase, mortgage, and dispose of property of all kinds, real, personal,

and intangible whether held absolutely or in trust, or by way of agency or otherwise, for the benefit and support of the Baker 5J School District, its students in the K-12 programs, and its patrons.”

Witty began the board reports, discussing school closures.

He explained that they have enough hours built into their calendar to be able to lose one more day. If they lose a second day, they will have to make that up.

Witty discussed the State School Fund Budget. The fund from Governor Brown’s office started at 8.015 billion, they have added 141 million with that, and he believes that translates to \$400 per student and that is post eighth grade to 12.

In a handout given out at the meeting, Witty presented the update on the Facility Planning. In the handout, it states; “Since the November BSD5J board meeting, the District has made great progress on the Long-range Facility Planning (LRFP) Process. The District is in the process of submitting its paperwork to ODE to access the \$25,000 in Technical Assistance

Program LRFP grant funds for this process and formally brought on board the Wenaha Group to provide support to the District’s effort.”

He then discussed Board Replacement. The running for the open board position will open February 6 to March 16.

Assistant Superintendent Betty Palmer discussed the Science Curriculum Update and will discuss it further during their work session on January 16. CFO/Business Manager Doug Dalton discussed damages caused by the snow.

Two greenhouses were damaged, interior damages to buildings, and roof leaks.

He moved his financial report and the rest of his reports to be discussed during the February 16 meeting.

During the public comment, parents and community members presented a letter to the board, asking them to revisit the option of a five-day school week with reduced school hours. The presented concerns, observations, and questions regarding why they prefer a five day school day.

The letter is currently under discussion.

City-County

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County Commissioner Nichols said, “One thing I’d like to see is, we don’t talk about ‘we,’ and ‘them,’ and ‘us,’ and so forth (Harvey agreed). We’re the County; Baker City’s part of the County, Halfway’s part of the County, the people out in the County are part of the County, and everybody uses Baker City, as well. The 911 Center is run for the County, and is funded by the population...” He said he’d spoken to Lindsey, and he sees the percentages of calls received for the year, but it’s difficult to say for certain what the ratio of shared costs should be, but that the City should be paying more than 71%. He said that funds should be set aside in reserve each year for equipment costs, etc.

Warner, Jr. said, “To me, the most important thing is that we get an agreement, and move on...We want to make sure that, when it comes to our budget time, we have fully vetted the budget...It’s very incumbent on both groups to figure out a very good working relationship, and we come up with a budget that both entities, Hope, and both Dispatches can live with...”

County Commissioner Bennett recommended an alternate makeup of the 911 Board, which would include a law enforcement representative, the Baker County Sheriff, in one of the remaining positions, and he said, “...I came to that, merely because I was checking at the Center, and 80% of the calls were law enforcement in nature. So, if we’re justifying a rural EMS person—which goes without question—then, also, law enforcement should have a voice...” Harvey said he disagreed with placing the Sheriff in that position, and that the Board would already have representation from the City and the County. He said that members of the public within the County should be allowed to have an opportunity to apply for the position. Several attendees said that they agree that the remaining positions should be open to County-wide applicants.

Harvey said that, historically speaking, a discussion of this type, which helps to form City and County budgets, has been held in February, and he wishes to continue that process. Bennett said that the County prefers a cost share of 75% from the City, and 25% from the County, and it was agreed upon, as a conceptual target ratio for the two entities. Harvey emphasized to the public that ideas presented during the discussion don’t represent a final decision yet.

An Economic Development Council (EDC) proposed agreement, between the City and the County, entities that act as partners to maintain a sustainable local economy, was also discussed. Warner, Jr. explained the purpose of some changes he recommended, and Harvey and Bennett discussed some other items of concern, including funding weaknesses, project assessments, and language in the agreement regarding funding. Nichols said he would work on drafting the proper language, so that both City Council and the Board could review it at a later date.

Artists needed

The Baker City Farmers Market is seeking artwork for the 2017 Market Poster. Submissions must be received by April 14, 2017.

Artwork should depict an aspect of Farmers Market (such as fresh produce or colorful vendor stalls) that will translate well into poster form. Prize awarded to selected artist.

For more information please call Ann Mehaffy, 541.519.0698. Baker City Farmers Market, PO Box 794, Baker City OR 97814.

Valentine’s Day recipes



Homemade Goodness
By Eileen Driver

It’s snowing really hard outside again and making some delicious treats for Valentine’s Day is a great way to spend the day. It will be fun and make a gloomy day happy and sunny inside. It really is easier than you think to make your Valentine a rich and chocolatey treat and it will mean so much more if you make it with your own two hands and what else do you have to do on a snowy day, right? These recipes all use about the same ingredients and you can do them all at once very easily.

Chocolate Covered

Cherries

2 ½ cups powdered sugar
¼ cup softened butter
1 tablespoon milk
½ teaspoon almond extract
2 (8 oz) jars maraschino cherries with stem on
2 cups (12 oz) semisweet chocolate chips
2 tablespoons shortening

Combine together in small bowl, sugar, butter, milk and almond extract. Knead until mixture is smooth and pliable. Shape mixture into 1 inch balls and then flatten each ball into a 2-inch circle.

Wrap each circle around a cherry and shape with hands. Place each ball stem side up on wax paper lined baking sheet. Cover loosely and refrigerate 4 hours to overnight.

Melt chocolate and shortening stirring until smooth. Dip the cherries by the stem into the chocolate until covered allowing

excess to drip off. Place on wax paper till set, store in covered container in refrigerator. Chill completely before serving.

While you are waiting for the cherry wrap to chill you can start on these next treats which will work for Valentine’s day or St. Patrick’s Day if you can make them last that long.

Chocolate Covered Mint Patties

½ cup light corn syrup
5 tablespoons softened butter
1 ½ teaspoons mint extract
½ teaspoon salt
Green food coloring (2-3 drops then to desired color)
4-5 cups powdered sugar
2 cups semisweet chocolate chips
2 tablespoons shortening
Combine in medium size bowl corn syrup, butter, mint extract, salt and food coloring, stirring until well combined.

Stir in powdered sugar 1 cup at a time until mixture is too stiff to stir. Continue mixing with your hands adding more powdered sugar as needed until

mixture no longer sticks to your hands.

Roll into 1 inch balls and place on wax paper lined baking sheet. Flatten balls with bottom of cup or palm of your hand.

Cover with more wax paper and chill for 60-90 minutes or until firm.

Melt chocolate and shortening stirring until smooth. Dip candies in chocolate with fork, tap to remove excess and place back on wax paper. Let candies set until firm and store in airtight containers. Can be frozen in single layers if desired.

Of course no candy collection would be complete, at least in my household, without a peanut butter version or 2. This first one has the added bonus of having rice krispies inside for a fun crunch.

Chocolate Covered Peanut Butter Balls

2 cups peanut butter, creamy or crunchy
1 stick softened butter (½ cup)
3 ½ to 4 cups powdered sugar
1 teaspoon vanilla extract

2 cups crispy rice cereal
3 cups semi sweet chocolate chips

3 tablespoons shortening

In a large mixing bowl combine butter and peanut butter until well mixed. Stir in vanilla. Add powdered sugar gradually ½ cup at a time until smooth and can be easily rolled into balls. Stir in crispy rice cereal. Shape into 1 inch balls, place on wax paper lined baking sheet and refrigerate for 30 minutes.

Melt chocolate and shortening together, stirring until smooth.

Dip peanut butter balls into chocolate with fork or toothpick letting excess drain off.

Place on wax paper, sprinkle with chopped peanuts or sprinkles if desired and let set. Store in airtight container.

Now that you are tired of dipping candy but still have melted chocolate to use up, you could not possibly be considering wasting that chocolate, this is the best way to use it up and delicious too. I also

love the name of it.

Tiger Butter

16 1-oz white chocolate baking squares finely chopped

¾ cup creamy peanut butter

2 cups (12 ounces) semi-sweet chocolate chips

Combine white chocolate and peanut butter in a 2 quart microwavable bowl.

Microwave on high 2 ½ minutes or until melted, stirring twice. Pour into a wax paper lined, rimmed 10x15 baking sheet, spreading evenly.

Melt chocolate chips the same way and pour over white chocolate.

Swirl with a knife and chill until firm. Break into pieces. Store in an airtight container in the refrigerator.

If you don’t think you have enough candy for all your Valentine’s yet head on down to the Historical Society Candy Sale at Howell’s Cafe Saturday morning February 11th and get all the homemade goodness you need without having to make it any more yourself.