

# Local

## Recipes for good, old-fashioned comfort food



**Homemade Goodness  
By Eileen Driver**

I always try to keep a positive attitude because I think it's important but it's getting hard to do so when all around me I hear people saying how tired they are. Tired of being sick, tired of being cold and believe it or not, tired of the snow!

Well the only cure for that, that I know of, is some good old-fashioned comfort food.

With a meal of good comfort food you can start to believe that nothing lasts forever and if it does at least your stomach is happy.

### Home Style Meatloaf

2 beaten eggs  
½ cup ketchup

½ cup milk  
1 cup Italian style bread-crumbs  
¼ cup chopped onion  
1 lb lean ground beef  
¼ cup ketchup  
Preheat oven to 350 degrees.

In large bowl combine all ingredient except ¼ cup ketchup. Mix well. Press mixture into 8x4

loaf pan and cook for 40 minutes. Remove from oven and spread ¼ cup ketchup over top.

Return to oven and cook an additional 20 minutes or until done. Let stand 10 minutes before serving.

### Homemade Italian Breadcrumbs

4 ounces stale bread in 1" pieces

1 tablespoon Italian seasoning

½ teaspoon garlic powder

¼ teaspoon salt  
Preheat oven to 300 degrees.

Place all ingredients into blender or food processor and pulse until coarse

crumbs form about two minutes. Spread crumbs evenly onto a cookie sheet.

Bake about 5 minutes until crumbs just begin to brown and crisp. Cool crumbs on pan for 15-20 minutes. Store in airtight container at room temperature for up to 2 weeks. Makes 3-4 cups.

Usually my favorite side comfort food to go with meatloaf is some delicious mashed potatoes and gravy.

I'm a big mashed potatoes and gravy fan. However I think a different double header comfort food is what is called for with this weather we are having because it is also hard to beat a good mac and cheese.

### Bacon Mac & Cheese

16 ounces elbow macaroni

½ cup butter

½ cup sifted flour

4 cups milk

2-3 teaspoons hot sauce (optional, but good)

16 ounces shredded sharp cheddar cheese

16 ounces (or more) cooked crumbled bacon

Cook macaroni according to package directions

and set aside. In medium saucepan melt butter over low heat, slowly add flour and stir constantly till smooth. Turn heat up to medium and add milk stirring constantly till thick about 10 minutes. Add hot sauce, stir until evenly mixed. Add pasta, bacon and cheese. Stir until cheese is melted and everything is evenly mixed and coated.

Bake in preheated 350 degree oven in 13x9 baking dish for 25-30 minutes. Bacon makes everything taste better, don't it?

So far so good, however we need an amazing comfort food dessert to go with this meal. This takes a little time to prepare but is sooooo worth it.

### Buckeye Brownies

½ cup cocoa

½ cup + 2 tablespoons boiling water

2 ounces finely chopped unsweetened chocolate

4 tablespoons melted butter

½ cup + 2 tablespoons vegetable oil

3 eggs

2 teaspoons vanilla

2 ½ cups sugar

1 ¾ cup flour  
½ teaspoon salt

### Peanut Butter Filling

¾ cup creamy peanut butter

½ cup butter

2 ½ cups powdered sugar

2 tablespoons whole milk

1 teaspoon vanilla

### Glaze

½ cups milk chocolate chips

½ cup creamy peanut butter

Preheat oven to 350 degrees. Line a 13x9 in baking pan with parchment or foil leaving a 1" overhang and spray with non-stick coating. In large mixing bowl whisk together cocoa and boiling water till smooth. Add unsweetened chocolate and whisk till melted. Add butter and oil.

Add eggs and vanilla, continue to whisk till smooth. Add sugar and whisk till fully incorporated.

Mix in flour and salt with spatula until fully combined.

Bake in prepared pan for 30-35 minutes or until toothpick inserted in between center and side comes out with just a few moist crumbs on it. Cool

on rack 1 ½ hours.

On medium speed beat together peanut butter, butter and salt until smooth.

On low speed alternate adding small amounts of powdered sugar and milk till well combined.

Beat in vanilla, then on medium high beat till smooth and creamy, adding dash or two of milk if necessary to make spreading consistency.

Spread evenly on top of brownies.

Melt together chocolate chips and peanut butter in microwave stirring every 15 seconds until melted and combined.

Spread over top of peanut butter filling. Chill for 30 minutes or until set.

Remove from pan by grasping overhang, cut into squares and serve.

When you bite into one of these delicious brownies, trust me, you will soon be belting out, "The sun will come out tomorrow."

And if you don't devour them all in one sitting these are good to freeze the bars individually so they are always on hand for those chocolate emergencies.

## Business owners discuss Main Street Program



Gina K. Swartz / The Baker County Press

Various business owners from downtown gathered.

**BY GINA K. SWARTZ**  
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Last Thursday night business owners from throughout Baker assembled for a meeting put together by Community Development Coordinator Robin Nudd.

Among the businesses represented were D & J's Taco Shop, Thatcher's Ace Hardware, Barley Brown's Brewpub, Bella's Main Street Market, Short Term Gallery and community entities Crossroads Art Center and Historic Baker City.

The meeting featured a presentation by Sheri Stuart, Oregon Main Street Coordinator.

Stuart began her career in Washington state, her success then took her to serve with the National Main Street program in Washington D.C.

She now finds herself heading up the Oregon Main Street program.

The program is intended to assist in the revitalization of downtown districts in communities that in

many ways are not reaching full potential.

In her presentation she gave examples of communities she'd worked with and the positive results that have been had.

She cited work with Dayton, Oregon St. Helen's, Oregon, Albany, Oregon and Port Orchard, Washington.

By integrating a four-point approach into a practical downtown management strategy, a local Main Street program can produce positive changes in a community's economic base.

The Four Point Model explained by Stuart consisted of 1. Organization 2. Promotion 3. Design 4. Economic Vitality.

Organization includes building Main Street framework to support successful revitalization by ensure adequate people and financial resources are available.

Promotion creates excitement. Street festivals, parades, and image development campaigns are ways

the Main Street Program creates consumer traffic.

The promotion aspect involves marketing in a way that entices consumers and visitors and investors.

The design aspect enhances attractiveness of the business district and included things such as cleaning up streets and alleyways, rehabilitating historic buildings, use of colorful banners or landscaping and lighting.

All of these improvements can make the physical image of the district better making it seen as a quality place to shop, work, live and invest in. Lastly Economic Vitality involves analyzing current market force to develop long-term solutions.

Recruiting new businesses and creatively converting unused space for new uses.

Stuart also expressed looking forward to working with Historic Baker City in the future.

As she navigated through the four-point Main Street model she noted services

she could provide to our community free of charge. Services such as continuing visits to ensure consistent forward movement.

Assistance in developing a mission or vision statement. Ongoing training for Board roles and regulations as well as for committees.

Development of work plans. Hosting workshops, annual conferences and evaluation of local programs.

Assistance in the hiring of an executive director/program manager and continuing guidance in committee development. One question that was raised was; what was the most important piece to the successfulness of this model?

Stuart stated without hesitation, "People." Stuart also noted that years ago she was aware that Baker City had attempted a Main Street type program that did see some success at the time.

Several in the crowd asked what the first step

would be as the majority were in agreement that this was a path in which they'd like to see Baker City pursue.

Stuart explained that rather than throw everyone at one of the four points it would be best for those interested in the development of such a program in Baker City that each person take a good look at the four points and determine where their own talents lie and participate in that piece of the puzzle.

Robin Nudd was charged with taking names and putting together meetings.

The Main Street Model lists organization first so Nudd agreed to take names, 9-12 was the suggested number of volunteers necessary, then put together a meeting in which the framework for what Baker City's Main Street Program may look like.

Nudd indicated that if there were people who were not at the meeting or unable to remain and sign up with her she could be

contacted at City Hall at 541.524.2036 or by email at rnudd@bakercity.com.

Nudd said in an email after the meeting, "Our next step will be to hold a meeting with those interested in working on the structure, bylaws, mission development, etc."

"If you are interested but didn't have the chance to sign up last night, please let me know. After that meeting I hope to pull the larger group together and have another discussion—stay tuned."

"We have something special in this town and it is one of the key elements that Sheri talked about last night—people!"

"It is one of the reasons why I choose to call Baker City my home and it is echoed in many of the visitor's comments that I hear—the people in Baker are so friendly and welcoming. Thank you again and let's get ready to put our 'People Power' to work!"

## Richland man arrested

On March 1, 2017,

Baker County Sheriff's Office Deputies arrested Cody Steenhard at 100 Valley Street Richland, OR, after Baker County Consolidated Dispatch

Center received a 911 call at approximately 11:00 a.m. of a shot fired and family disturbance. Deputies responded to the residence and deter-

mined Steenhard had fired one shot within the city limits of Richland and had been in a verbal argument with family members.

Cody Steenhard was

arrested without incident and lodged in the Baker County Sheriff's Office Jail.

Arrested: Cody J. Steenhard (DOB: 12/21/1979)

100 Valley Street  
Richland, OR  
Charges: Unlawful Use of a Weapon  
Reckless Endangering  
Disorderly Conduct