

Local

Recipes in white ...



Homemade Goodness
By Eileen Driver

Well the snow has melted and the green hills are quite beautiful. One of my favorite colors is green. However I am one of those people who happen to love the snow and I actually miss the clean crisp whiteness of the snow. So to help me make the transition from clean white to spring green and wet, I am cooking up white food.

Since the Huntington Chambers annual Chamber Auction and Cinco de Mayo Lunch is coming up on May 6th we will start with:

White Chicken Enchiladas

8 flour tortillas
2 cups shredded, cooked chicken
2 cups shredded Monterey Jack cheese
3 tablespoons butter
3 tablespoons flour
2 cups chicken broth
1 cup sour cream
1 (4 oz) can diced green chilies
Preheat oven to 350 degrees and spray 9x13 oblong pan.

Mix chicken and 1 cup cheese.

Divide chicken and cheese mixture equally between tortilla and roll in to long tube.

Place tortillas seam side down in pan.

In small sauce pan melt butter on low heat. Whisk in flour and cook about one minute. Add broth and whisk until smooth. Allow to thicken. Remove from

heat and stir in sour cream and chilies.

Pour sauce over enchiladas and top with remaining cheese. Bake 25-30 minutes till warm and melty.

Mexican food is one of my favorite things to eat especially enchiladas.

However there is nothing better on a rainy spring day than a big bowl of chili. So try this white version instead of the reddish brown one.

White Chicken Chili

6 boneless, skinless chicken breasts
1 tablespoon ground cumin
1 tablespoon ground coriander
2 teaspoons dried oregano
½ teaspoon paprika
½ teaspoon red pepper flakes
Salt
White pepper
1 pound dried great northern beans soaked overnight and rinsed
4 stalks celery chopped
4 cloves garlic minced
2 cans chopped green chilies
2 medium diced onions
2 green bell peppers chopped
1 jalapeno sliced
4 cups chicken broth
1 cup whole milk
¼ cup masa
1 ½ cups frozen sweet corn
Juice of 1 lime
½ cup shredded Monterey jack cheese
Add chicken breast to slow cooker.
In a bowl mix first 7 spices and sprinkle over chicken. Add beans, celery, garlic, chilies, onions, bell pepper and jalapeno.
Pour in chicken broth and cook on low 8 hours until beans are cooked.
Mix the milk and the

masa and slowly add to cooker. Add frozen corn and continue to cook until thickened about 30 minutes. Remove the chicken and shred. Return to cooker with lime juice and jack cheese, stir to melt.

Ladle in to bowls and serve with a dollop of sour cream and extra jack cheese.

If Italian food is what makes you happy then you will really love this next one even without the red sauce.

Creamy White Chicken Lasagna Roll ups

9 lasagna noodles
2 cups boneless, skinless chicken breasts cooked and shredded
2 cups shredded mozzarella cheese
¼ cup finely shredded parmesan cheese
¼ cup finely shredded romano cheese
¼ cup chopped fresh parsley
2 (8oz) packages cream cheese softened
1 cup milk
1 ½ tsp dried basil
½ tsp garlic powder
½ tsp onion powder
Salt & pepper
Preheat oven to 350 degrees.
Cook lasagna noodles according to package directions and place in a single layer on large piece of wax paper.

Toss together shredded chicken, 1 cup mozzarella cheese, parmesan, romano and 3 tablespoons of the fresh parsley and set aside.

In mixing bowl on low speed, blend cream cheese, milk, basil, garlic powder, onion powder and salt & pepper to taste. Pour half of cream cheese mixture in to chicken and toss to evenly coat.

Spread ½ cup of cream cheese mixture evenly along the length of the noodles then roll up.

Spread ¼ cup of cheese mixture in bottom of 9x9 baking dish. Place rolls

snugly side by side in baking dish making 3 rows of 3.

Cover tops of lasagna noodle completely with remaining cream cheese mixture. Sprinkle with mozzarella cheese.

Bake 25-30 minutes until heated thru and cheese is melted. Sprinkle with remaining parsley, serve.

Of course no tribute to white would be complete without some wonderfully delicious white chocolate fudge.

Okay yes there is peanut butter in it as well but I suppose you could add any white chocolate candies of your choice..

White Chocolate Reeses Fudge

1 bag white chocolate Reeses
1 cup sugar
½ cup heavy cream
½ tsp salt
½ cup butter
2 ½ cups white chocolate chips
1 tub marshmallow fluff

Take the wrappers of the white Reeses cups and cut into fours.

Line 9x9 pan with parchment paper. Put white chocolate chips and marshmallow in large bowl and set aside.

In pan melt the sugar, heavy cream, salt and butter on medium heat until it starts to boil. Cook 5 minutes.

Pour the hot stuff onto the chips & mallow and mix with mixers until smooth and soft.

Fold in half of the white chocolate Reeses and pour into pan.

Sprinkle remaining Reeses on top. Place in fridge for 3-5 hours to set. (If you can wait that long to eat it!)

I hope you enjoy my ode to white but don't expect an ode to green because hot & green just don't sound like I would like to eat it.

County

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Chandler provided copies of a Baker County Behavioral Health Profile for 2015, including Technical Notes, and she discussed some of the statistics and the issues, including the lack of homeless shelters for veterans and others. She had addressed a letter, along with New Directions Northwest, Inc. Chief Executive Officer Shari Selander, to the Board, stating that May is also National Mental Health Awareness Month, "... which recognizes a commitment to decreasing the stigma associated with mental health conditions and treatment; encourage those living with mental health conditions to get the help they need; and affirm our pledge to ensure those who need help have access

to the support, acceptance and resources they deserve.

"Baker County continues forward progress in providing and expanding mental health supportive services and promotion/prevention programs throughout our County. We have taken an active approach to Trauma Informed Care and have become a leader in our great state. Moreover, Baker County is advancing the conversation about mental health as a proven connection to overall health and how good mental health is critical to the well-being of our families, communities and schools..." Chandler expressed praise to the Board for its continuing support, kindness, respect, and efforts in this mission, which the Board also expressed to Chandler and many others, for the same.

An Oregon State University (OSU) Extension Service Intergovernmental Agreement, between the County and OSU, for the purpose of the delivery of

OSU educational programs to the citizens of the County, in exchange for funding from the County, was discussed. No decision was made during the session (nor was this planned for this session), as more information and analysis is needed, and this topic may be addressed during the next, regular session, scheduled for Wednesday, May 3, 2017, 9 a.m.

During Commissioner Update, Nichols commented that the new location for Powder Basin Watershed Council (PBWC) meetings, which were previously held at the Baker School District 5J Office, at 2960 Broadway Street, are currently held at 2034 Auburn Avenue, Suite B (at the corner of Auburn and 2nd Street, across from the Crossroads Carnegie Art Center). According to PBWC, meetings are normally held on the first Wednesday of the month, 3:30 p.m.

Bennett mentioned the City-County Community

Meeting, to address Solar Eclipse questions and concerns, to be held at the Unity Community Hall, on Monday, May 1, 2017, 5 p.m., which will include Ash, Baker County Tourism Director Tim Bishop, Baker County Planning Director Holly Kerns, and Yencopal.

He also said that staff of the Oregon Broadcasting System (OPB) had planned to travel to the area this week to acquire information from an eastern Oregon viewpoint, including surveying the situation via aircraft, in order to form a more complete picture, regarding the issues with wolf depredation in the region.

Harvey said that there are seven County fuels reduction team projects locked in currently (with up to 60 customers signed up for the program), with a possible start date of May or June, and that the work is worth about \$1.4 million, and could take around three years to complete.

Fire Department

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Much time and effort is required on the part of staff to enter data and track for compliance into a program called Image Trend made available by the State Fire Marshall.

As Blair explained, "The paper forms didn't have much room on them to write additional notes and were difficult to read."

That often left a staff member entering information to have to contact Blair or whomever conducted the inspection for clarification.

The Baker City Fire Department decided to develop their own electronic form. That form can be used on Surface Pros that the department now has available for use and as Blair stated, "streamlines things a lot."

The electronic form, which has only been utilized within the last month, allows for all the additional notes needed and is clear and concise. The form can be emailed to the business being inspected or Blair says they can print a copy if someone wants a paper copy in lieu of an email.

According to Blair, most violations are minor like needing to get a fire extinguisher serviced or improper use of extension cords. In those instances, generally two weeks are given for the violation(s) to be corrected. If a violation is significant and requires a contractor perform work to correct issues more time is allowed.

Blair stated in addition to the new electronic forms they are handing out compliance postcards that can be mailed back to the Department giving information that violations have been corrected. She said, "It just makes it easier for everyone, less tracking for us and then we don't have to continually go back. We've already had a couple returned so it seems to be working."

She noted the Department has seen a high volume of calls recently and that is cutting into time that inspections can be completed. "We currently have one person on light duty and they have been conducting a lot of the inspections," she said.

Blair says that while all staff are capable of conducting inspections she is an Inspector 1, which allows her to inspect Hotels, Restaurants, Churches and Schools while other Department members are only certified to inspect mercantile type businesses.

Blair expressed, "A lot of folks who aren't familiar with our inspections get a bit uneasy when they see us coming but we talk them through and by the time we're done with the inspection they are like 'oh that wasn't so bad'. We just want the community to know we're here to be helpful."

Currently the Baker City Fire Department only conducts business fire inspections but Blair felt if an individual home owner called and requested an inspection they could accommodate. The State Fire Marshall, and those acting on behalf of the Fire Marshall are legally allowed to inspect public entities at any time. Private homes are another story and would require a request said Blair. "Which we just don't get," she said.

She went on to add, "We don't charge for inspections, I know that there are some cities out there that do; we don't."

The Baker City Fire Department also has the smoke alarm program where the Department will issue a smoke alarm and install it free of charge to homeowners throughout the City.

Blair felt it important that Baker City Businesses and individuals know that the Baker City Fire Department is committed to improving the safety and livability of the community.

In addition to fire safety inspections and the smoke alarm program, the Baker City Fire Department offers free blood pressure checks and are available for pre-arranged facility tours for any interested community members or groups, not just youngsters.

A FireMed membership is available through Baker Fire also, contact them at 541.523.3711 for more information.

Ed Staub and Sons explodes

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The cause of the fire is under investigation.

The multi-agency response consisted of the La Grande Police Department, Union County Sheriff's Office, Union County Parole and Probation, Oregon State Police, La Grande Fire Department, La Grande Rural Fire Department, and Oregon Department of Transportation.

A temporary evacuation of the La Grande Rendezvous RV Resort and closure of adjacent roadways was in place while the fire was active.

This is a preliminary release, more information will be released when it becomes available.

Kindergarten screenings ahead in August

The Baker School District will be conducting individual assessments for children planning to enroll as kindergarten students in August, 2017. This screening is offered to assist parents and teachers

in determining the readiness skills of pre-school children for kindergarten entry in the fall. Children must be 5 years of age by September 1, 2017.

The assessment covers three main areas of child

development: motor skills, concepts and language. Children participate for about 45 minutes, one-on-one, with an adult in a variety of activities at four separate stations.

Children who are not

enrolled in a pre-school will be screened at the Baker School District Office, 2090 Fourth Street, Baker City on April 25th, 26th and 27th between the hours of 8:30 a.m. and 4:30 p.m. Please contact Ellen

Dentinger at 524-2260 to schedule, allowing 45 minutes to an hour.

During the assessment, parents will be asked to pre-register their child to assist the school district in planning for the next

school year. The child's birth certificate (or a copy) will be recorded at that time.

All students will, however, need to be officially registered in August.