

Local

Recipes for the barbecue



Homemade Goodness
By Eileen Driver

Last month we made delicious salads and dressings, a summer must have. Well that's all well and good but I am a meat eater and summer to me means BBQ!

My husband is the BBQ master in our house. He will just start grabbing bottles of stuff out of the fridge and cupboards, throw them together and it always ends up tasting great.

I like recipes. I like tasting that sauce and remembering when I had it before.

This recipe is the first homemade BBQ sauce I learned to make and is still my favorite today.

Black Jack BBQ Sauce
½ cup strong black coffee

½ cup Jack Daniel's whiskey
1 cup catsup
½ cup cider vinegar
½ cup dark brown sugar
3 tablespoons chili powder
2 teaspoons salt
2 cups chopped onions
¼ cup minced hot chili peppers
6 cloves garlic, minced

Combine all ingredients in a saucepan and simmer for 25 minutes. Use chunky, strained or pureed. Refrigerate between uses. Makes 5 cups.

I remember getting that recipe, way back in the 70s from a "Marlboro Man" cowboy was cool, I just had to try it. But if you like a little sweet with your spicy this next recipe will be for you.

Sweet & Spicy BBQ Sauce

½ cup chopped sweet onions
2 cloves minced garlic
1 seeded & minced jalapeno pepper
1 tablespoon olive oil
1 (32-oz) bottle catsup
1 cup brown sugar
1 cup cider vinegar
½ cup apple juice
½ cup honey
1 tablespoon worcestershire sauce
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon celery seed
½ teaspoon crushed red pepper flakes

Saute onions, garlic and jalapeno in olive oil over medium high heat in a large saucepan 4-5 minutes or until tender. Stir in remaining ingredients. Bring to a boil, stirring occasionally. Reduce heat to low and simmer 30 minutes. Refrigerate for up to 1 month. Makes 5 cups. I have become more and more into making chinese

food since I really can't afford to go out to eat very often.

So this next recipe was also one I just had to try.

Hoisin BBQ Sauce

1 tablespoon vegetable oil
½ cup yellow onion diced
3 cloves garlic, chopped
¾ cups hoisin sauce
½ cup catsup
½ cup dry sherry
½ cup rice vinegar
¼ cup honey
2 tablespoons sriracha
½ teaspoon szechuan peppercorns, ground
½ teaspoon white pepper
¼ teaspoon Chinese 5-spice powder
Saute onion in vegetable oil until tender. Add garlic and cook 30 seconds more.

Add remaining ingredients and stir to combine. Bring to a boil, then reduce heat to low and simmer 20 minutes until slightly thickened stirring occasionally.

Blend sauce until smooth with stick blender. Cool to room temperature and store in refrigerator up to a month.

Makes 2 cups.

Below are the perfect meats for the BBQ that cost less but still make for a great cookout if the more expensive cuts are just not on the menu for your pocketbook.

Chuck steaks are a great alternative to more expensive steaks and the chuck eye steak is the best of this cut.

They will benefit from a good marinade as they are not as tender. Avoid overcooking chuck steaks as they are perfect at

medium-rare but are tough at well done no matter how much you marinate it.

Untrimmed Beef Brisket is still one of the least expensive cuts of beef. Of course, once you cook it (low and slow) you will only get about half the weight in meat, but few things are better than BBQ brisket.

Whether you like beef for pork, ribs are an inexpensive solution to any cookout. The secret to any rib is to cook it low and slow so you get tender meat and great flavor.

Pork shoulder is divided between picnic roasts and butt roasts and are among the least expensive cuts of pork.

The secret of turning these tough pork roasts into a wonderful meal is to smoke them low and slow and turn it into a great BBQ pulled pork.

Chicken is a great choice for any cookout. Buy a whole chicken, cut it up and throw them on the grill over a medium fire with some BBQ sauce.

Don't forget the turkey; it's an economical way to feed a lot of people. As with chicken, you get a better deal buying a whole turkey and cutting it up yourself, the larger pieces just take a little longer to cook.

All of these BBQ sauce recipes will work with any cut of meat. Whether you are a recipe person like me or a throw it all together person like my husband just enjoy every minute of the BBQ season and don't be afraid to experiment and find your favorites.

Man arrested for assault

On May 30 at around 8:45 p.m. Baker City Police responded to a report of an assault between two adult males in the 1200 block of Valley Street. During the assault, Mr. Michael Clark assaulted a 57 year old male with a piece of Crete board siding, causing a significant injury.

On June 1 at around 4:00 p.m. hours, Mr. Michael Clark was arrested on a traffic stop at H Street and 10th Street, Baker City, Oregon, and lodged in the Baker County Jail on a charge of Assault in the Second Degree.

The investigation is ongoing.

Pine-Eagle handles graduation threat

On June 1 at approximately 1:37 p.m., the Baker County Consolidated Dispatch Center received a call from Pine Eagle School District Superintendent Cammie DeCastro regarding a threat complaint against the student body. Superintendent DeCastro reported a student, JW Chetwood, had stated he was going to shoot everyone at the graduation. Pine Eagle High Schools graduation is to be held at 2 p.m. on Saturday, June 4th, on the school grounds. Superintendent DeCastro reported Chetwood was no longer on school property.

During the investigation it was learned the threat made was not as specific regarding date or location, but a threat regarding an act of violence was made, on school grounds, during the graduation practice. Multiple witnesses were interviewed, to include Chetwood. At the conclusion of the investigation Jarold Wyatt Dean (JW) Chetwood (18 years of age) of Halfway, Oregon, was arrested and charged with Disorderly Conduct in the First Degree. Additionally, Chetwood was trespassed from the Pine Eagle School grounds.

The Baker County Sheriff's Office will have personnel present during the graduation ceremony at Pine Eagle High School on June 3rd.

Anyone with additional information regarding this incident is asked to contact the Baker County Sheriff's Office at 541-523-6415.

Theater renovation continues

BY SAMANTHA O'CONNOR

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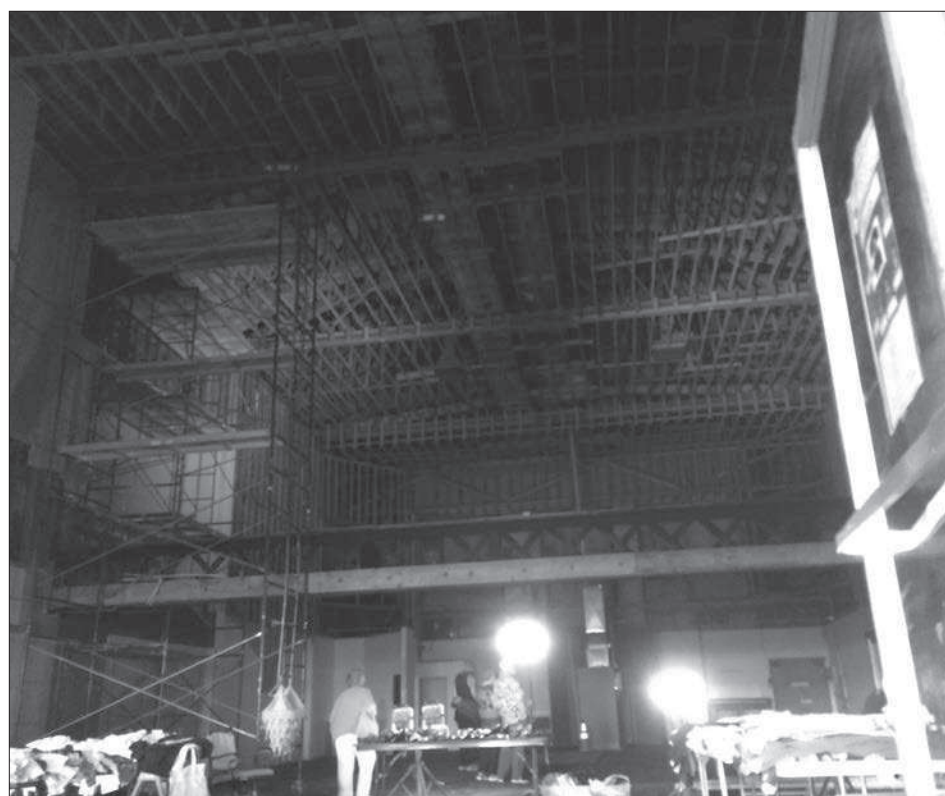
Friday, June 2nd, the Eastern Oregon Regional Theater (EORT) had their First Friday at the Orpheum Theater, to give updates on the status of the project.

They also held a costume sale, selling older costumes from the theater, and the kid's theater was selling lemonade, s'mores cones, and dream catchers outside the theater.

"We took all the asbestos out," explained new EORT president Leanne Hinkle. "All the walls are out, all the painted murals are out, all the ceilings, and all the asbestos has been removed, which was \$100,000. So, everything is now removed and the next move is to finish the deconstruction and removal of the rest of the walls. We're waiting for the engineer to come in and tell us how structurally sound the brick is or do we need the bracing up. So, that is our next move."

After the engineer examines the wall structures, Hinkle explained that they will need to raise more money to move forward. The next phase for the theater would be to put in restrooms or to build the Black Box, a small theater seating for about 60 people.

The Board is discussing where to put the black box, if they will put in restrooms in the front of the theater, or keep the ones in the back that are still usable.



Samantha O'Conner / The Baker County Press

Refurbishing of the Orpheum theater continues, with asbestos now removed and the walls all out.

Their goal is to raise about \$50,000 to work on the bathrooms and figure out what to do, according to Hinkle.

"It's a two million dollar project. With our grant program," said Hinkle. "Over time we figured we could raise \$1,700,000. But the community, we're going to have to look to \$300,000 to \$400,000."

"So, we're doing like our costumes sales and our 'Camp Omigosh' work out there to help us. We have two entertainments coming in for the Eclipse: Elvis and Patsy Cline imitators and they will be here in August as part of that, the 16th and 17th of August they will be here to

perform."

They are hoping to bring in entertainment at least once or twice a month when they are not doing shows to raise money for the theater.

They are also going to do a pie sale during the Bike Rally. Hinkle explained that they will be selling slices of homemade pies, lemonade, water, and maybe ice cream.

Press release:

Eastern Oregon Regional Theatre will be holding a pie sale on June 24th from 11 a.m. to 6 p.m. at the Baker Orpheum Theatre on Main Street as a fundraiser for the reconstruction of this historical building.

They are looking for pie

makers who can donate one to four pies for this event.

If you have always wanted to help the theatre in some small way, this is it! No acting necessary, just cooking skills.

Please give Leanne a call if you can help in some small way with a pie or if you would like to help serve that would be great too! Shifts are 11 a.m.-1:30 p.m., 1:30 p.m. - 4 p.m., and 4-6 p.m. with cleanup.

Pies can be dropped off on Friday, June 23rd at Random Resales.

Please, give Leanne a call if you can help in any way at 541-554-5549.

Apartment fire

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The Haines Fire Department and Baker Rural Fire Protection District also responded to the fire. At around 1 a.m. the American Red Cross assisted with offers of temporary housing, food, clothing, comfort kits, information about recovery services, and health and mental services. According to Red Cross officials, nine adults, one infant and four pets were affected.

According to Hall, the estimated property value was \$500,000 with \$250,000 in damages sustained. \$100,000 in contents were lost, and about another \$100,000 worth of contents saved.

'Belles' play opens today

Don't miss the next Eastern Oregon Regional Theater production "Belles" opening this Friday night June 9th for a two-weekend run.

Directed by Scot Violette, this play, originally published in 1989 and revised in 1997, has entered the theatre canon as one of our most delightful and endearing plays about southern women, and enjoys popularity to this day.

Written by Mark Dunn, the story is told in "two acts and forty-five phone calls."

Belles visits six southern sisters, Audrey Hart (Sarah Crump), Roseann Johnson (Sydney Bybee), Aneece Walker (Lisa Ensworth), Paige Walker (Savannah Brown), Sherry "Dust" Walker (Elisabeth Munsell) and Peggy Reese (Jorja Culley) who, over the course of an autumn weekend, seek to bridge the physical and emotional distance between them via the telephone, and in the process come to terms with their shattered family history.

The six Walker sisters all hail from Memphis, but now they are scattered all over the country. Only Peggy Reese still lives in Memphis, where she cares for Mama.

When the play begins, Peggy is phoning her sisters with the latest about Mama... whether they want to hear it or not!

This production done by Eastern Oregon Regional Theater opens Friday June 9th at 7 p.m. and will run two weekends, Friday and Saturday nights at 7 p.m. on Sunday afternoon at 3 p.m. at the Irongate Theatre in the Basche Mall in Baker City, Oregon.

Tickets are \$12 Adults, \$10 members and \$8 students available at Betty's Books, on line at bakerlivetheatre.com and at the door.

For further information call 541-523-9652.