

# Local

## Ways to cook with cherries



**Homemade Goodness**  
By Eileen Driver

I know it's really hot outside, but have you noticed the cherry trees? They are bursting with ripe luscious cherries. It is time to go cherry picking. I love fresh cherries right off the tree, yum. I am not a big fan of cherry pie though, so let's see if you'll like these alternatives to use those fresh cherries once you pick them.

### Cherry Jam

2 ½ pounds fresh tart cherries pitted  
1 (1 ¾ oz) package powdered fruit pectin  
½ teaspoon butter  
4 ¾ cups sugar  
In food processor or blender process cherries in batches until finely chopped. Transfer to large heavy pot, stir in pectin and butter. Bring to a full rolling boil over high heat stirring constantly. Stir in sugar, return to full boil and stir 1 minute.

Remove from heat and skim off foam. Ladle into hot sterilized half-pint jars leaving ¼ inch headspace. Remove air bubbles and add more as necessary to adjust headspace. Wipe rims. Center lids on jars and screw on bands until finger tight.

Place jars in canner and cover with water. Bring to a boil. Process 5-7 minutes. Remove and cool. I can taste those wonderful peanut butter and cherry jam sandwiches now. Still got cherries to use up? Try making this delicious BBQ sauce to go with those ribs or chicken you are fixing for dinner.

### Cherry BBQ Sauce

1 medium chopped onion  
2 tablespoons butter  
2 cloves minced garlic  
2 cups fresh dark sweet cherries pitted and chopped  
1 cup ketchup  
¾ cup packed brown sugar  
¼ cup cider vinegar  
1 tablespoon worcestershire sauce  
2 teaspoons ground mustard  
½ teaspoon pepper  
½ teaspoon liquid smoke  
In large saucepan, saute onions in butter until tender. Add garlic and cook 1 minute longer. Stir in remaining ingredients and cook over medium-low, uncovered for 20 minutes stirring occasionally until cherries are tender and sauce has thickened.

Makes about 3 ½ cups.

I am going to have to tell my husband to get the BBQ ready because just thinking about how wonderful that's going to smell and taste is making my mouth water.

If you can't wait for the BBQ to get done before digging into those fresh picked cherries try this refreshing lunch or dinner

idea.

### Cherry Chicken Lettuce Wraps

¾ pound boneless skinless chicken breast cut into bite-size cubes  
1 teaspoon ground ginger  
¼ teaspoon salt  
¼ teaspoon pepper  
2 teaspoons olive oil  
1 ½ cups shredded carrots  
1 ¼ cups coarsely chopped, pitted fresh sweet cherries

4 green onions, chopped  
½ cups chopped almonds  
2 tablespoons rice vinegar

2 tablespoons teriyaki sauce  
1 tablespoon honey  
8 bibb lettuce leaves  
Season chicken with salt, pepper and ginger. In large skillet heat oil over medium-high heat. Add seasoned chicken and cook and stir 3-5 minutes or until cooked through.

Remove from heat and stir in carrots, green onion, almonds and cherries. Mix together in small bowl, rice vinegar, teriyaki sauce and honey. Stir into chicken mixture. Spoon into lettuce leaves and wrap. Makes 4 servings.

I have really enjoyed learning about lettuce wraps and how to make them, since having to go gluten-free and these are one of the best. But how can you go wrong using fresh in-season ingredients. Now for the reward for all your hard work picking those cherries in the hot sun.

### Cherry Sherbet

4 cups fresh dark sweet cherries pitted and quartered  
1 cup sugar  
2 liters black cherry

soda, chilled

1 can (14 oz) sweetened condensed milk

In a large saucepan, bring cherries and sugar to a boil over medium-high heat, stirring constantly.

Reduce heat, cover and simmer 10 minutes stirring occasionally. Pour into a large bowl, cover and refrigerate until cold.

Stir in soda and sweetened condensed milk. Fill the ice cream freezer cylinder ¾ full and freeze according to the directions for your ice cream maker.

If it doesn't all fit refrigerate remaining mixture until ice cream maker is ready to use again. Eat soft or put in freezer container and freeze 2-4 hours until firm. Makes about 3 quarts. If you want a cherry pie to serve under that sherbet they tell me this one is fast, easy and delicious.

### County Fair Cherry Pie

1 ¼ cups sugar  
2 tablespoons cornstarch  
Dash salt  
4 cups pitted tart cherries  
Pastry for double crust pie

In large saucepan combine sugar, cornstarch, salt and cherries. Let stand 30 minutes. Cook and stir over medium heat until mixture boils and starts to thicken.

Pour into bottom crust in 9" pie pan and cover with top crust in your chosen design leaving breather holes in top crust.

Place in preheated 375 degree oven Bake 45 minutes or until crust is golden brown and filling is bubbly. Cover edges during last 20 minutes to prevent over browning. Cool on wire rack.

## Tragedy strikes during parade

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A candlelight vigil was held at the Baker County Courthouse at 8:30 p.m., organized by Jason Todd in coordination with the Baker City Police Department, the Baker County Sheriff's Office and the Baker County Courthouse. A large crowd of maybe 300 gathered to show support with several stepping forward to give accounts of the precious life lost. There was mention of this tragedy possibly leading to more strict guidelines being required on floats.

A Gofundme account was set up by Jeff Hale, a cousin of Dylan's mother, Megan Thomas, and as of Wednesday morning had raised nearly \$29K. Community Bank also set up an account for donations for the family. Meal train accounts were established in both Baker City for Megan and Kaydance, and in Burns for his father, Shad Thomas and family.

Predawn Adventures, a company based out of Prineville that specializes in bird hunting excursions, set up a hunting auction with 100% of proceeds to

go to the Thomas family.

New Directions Northwest offered free, open grief counseling.

The Baker Summer Academy cancelled classes on Tuesday.

The Baker County Library offered reading materials that may help with feelings over the tragedy.

Brooklyn Primary School Principal Phil Anderson wrote, "We ask that you keep Dylan's family close to your hearts, as well as community members, first responders and spectators who were involved in the parade. When death occurs in our community, people have different reactions and range of emotions including shock, fear, anger or no reaction at all. These reactions can come and go in an hour, or a day, or in days to come. All of these feelings are normal responses to the death of someone we know or who was part of our school community."

Sheriff Ash said, "The Baker County Sheriff's Office would like to extend our deepest condolences to the family and friends of Dylan Thomas. Our thoughts and prayers are also with those who wit-

nessed and were affected by this unspeakable tragedy. The community as whole has suffered an unimaginable loss. However, in the midst of this terrible event I am thankful for the many individuals who came forward and provided assistance and support. I would like to thank Baker County District Attorney Matt Shirtcliff who was on scene with me from beginning to end as we managed the tragic situation."

Ash continued, "I am also grateful to my Search and Rescue Volunteers whose own parade entry was very near the float that Dylan fell from. Search and Rescue administered first aid until Baker City Fire Department arrived and transported. SAR also halted the parade and directed parade spectators and participants away from the area to create a safe buffer zone. I would like to extend appreciation to Shari Selander, Marji Lind and the New Directions Crisis Response staff who came without hesitation as soon as I asked to provide support to community members in dealing with traumatic events of the day.

"Also appreciated were clergy members who

comforted people at the scene of the accident and worked closely with New Directions in providing grief counseling later in the day at the Baker County Courthouse. Finally, I am thankful for local law enforcement officers from The Oregon State Police, Baker City Police Department and the Baker County Sheriff's Office (including some of our off-duty personnel) for investigating the accident, rerouting traffic, helping YMCA staff reunite families, comforting kids and adults, and doing what we always strive for—bringing calm to chaotic situations. Words cannot express the sincere sympathy I feel for Dylan's family during this time, but I am comforted that we live in a community that supports one another and pulls together in times of need."

A makeshift memorial has been set up in the middle of Second Street where the incident occurred. The memorial consists of balloons, stuffed animals, flowers, candles and messages. Dylan was laid to rest on Tuesday, July 18, after overwhelming turnout at the Baker City Christian Church in his honor.

## Brown sentenced to 59 months

On July 14, 2017 Geoffrey Brown (dob 3-17-1996) of 1905 17th St. Baker City, Oregon was sentenced to 59 months in prison. Brown was sentenced by visiting Circuit Court Judge Erin Landis.

Brown was sentenced to 24 months in prison based on a probation revocation hearing. In that case Brown had pled guilty on May 26, 2016 to one count of Sexual Abuse in the Second Degree.

Brown had been on probation in that case with a 24 months suspended prison sentence.

The Sexual Abuse in the Second degree charge stemmed from Brown having consensual sexual contact with a 14 year-old girl. On July 14, 2017 Brown pled guilty to one count of Rape in the Third Degree and admitted to violating his probation. He was sentenced to 35 months in prison consecutive to the 24 months he received in the case in which his probation was revoked.

The Rape in the Third Degree charge stemmed from consensual sexual contact that Mr. Brown had with a 15 year-old girl in August of 2016 while on probation in the first case. Brown will be required to register as a sex offender and will be on post-prison supervision for three years when he is released from prison.

District Attorney Matt Shirtcliff said, "In both cases Mr. Brown engaged in sexual relations with teenage girls when he was 20 years old. He was given an opportunity for probation but committed the same type of offense while on probation in the first case. Brown had only been on probation for three months when he committed a new sex crime. Although the sexual acts with both girls were consensual, Mr. Brown ignored the rules of probation and has proven to be a community safety risk, which required that he go to prison."

## Stolen vehicle recovered in arrest near Oregon Trail Interpretive Center

On July 13 at 7:26 a.m., the Baker County Dispatch Center received a complaint of an intoxicated driver on SR 86 near the Oregon Trail Interpretive Center. The complainant described the vehicle as a tan Chevrolet Impala and stated that it was driving erratically and into oncoming traffic.

A Baker County Sheriff's Deputy located the vehicle and initiated a traffic stop. After an investigation, the deputy determined that the vehicle had been reported stolen from Ada County, Idaho. Oregon State Police arrived on scene to assist with the investigation.

The driver of the vehicle, Crystal Renay Gradian (DOB 2/6/81), was arrested for Unauthorized Use of a Motor Vehicle. The passenger, Matthew David Brooks (9/10/89), had a valid, extraditable felony warrant from the Idaho Commission of Pardons and Parole and was arrested for a parole violation and Unauthorized Use of a Motor Vehicle.

Both subjects were transported and lodged in the Baker County Jail without incident.

## Crossroads to hold holiday card contest

Crossroads is inviting local and regional artists to submit artwork to its 2nd Annual Winter Holiday Card Contest. The subject is open to artist interpretation of the holiday season. All media types will be accepted.

The winning submission receives a \$100 prize and 12 printed cards. The original artwork will be returned to the artist. The winning artwork will be reproduced as a 5" x 7" card which will be the official 2017 Crossroads holiday card. Proceeds from the sale of the cards will go to support Crossroads programs.

The contest is open to professional and amateur artists aged 18 and older.

The subject is open to artist interpretation of the winter holiday season.

All artwork must be original. All media types will be accepted.

Lettering which is a part of the design of the artwork must be clear and easy to read. Please keep signatures modest.

Please submit original, unframed artwork: minimum 3" x 5", maximum 12" x 18."

For 2-D artwork over 12" x 18" and all 3-D work, artists shall submit for judging a high-quality digital image along with the original work.

The image must present well for reproduction.

Artwork is to be submitted without a frame and in a protective sleeve or paper.

More than one entry may be submitted. Each entry must be accompanied by a signed entry form.

Crossroads will photograph the winning submission for reproduction. The image must photograph well for reproduction.

The card will be printed 5" x 7". The final image will have a border to fit to size.

Original artwork will remain the property of the artist.

Artist agrees to allow their name to appear on the finished card and promotional material.

## Jubilee gold panning winners announced

The 2017 Eastern Oregon Mining Association announced the winners of this year's gold panning contest winners.

### Kids Panning.

Kane Hellberg of Baker City 1st.

Xander Rexroad of Baker City 2nd  
Evangeline Rexroad of Baker City 3rd.

### Gold Panning Amateur.

Emma Kersgaard of Lorene, Oregon 1st.  
Gary Gear of Eagle,

Idaho 2nd.

Caden Schroder of Gladstone, Oregon 3rd.

### Gold Panning Professional.

Dakota Martin of Baker City 1st.  
Dennis Rexroad of Baker

City 2nd.

Ken Martin of Baker City 3rd.

The cash prize for the first place winner in each category were \$30, \$75, and \$125, with lesser amount for second and third.