

Funky fondue for frugal foodies



EAT, PRINT, LOVE

Anna Axelson
Co-Editor-in-Chief

Black light posters, beaded curtains, art deco furniture and sitar music isn't the only way to enjoy a retro classic meal of molten cheese, dippable delights and diners armed with long, tiny pronged forks. Nor is it required to trek out to Gustav's or the Melting Pot, unless you truly feel like spending your hard earned financial aid dollars on a gourmet take and ambiance.

Believe it or not, there's an easy and affordable way to have your friends clamor around a warmed carafe of oozing goodness for an interactive entrée; luckily Eat, Print, Love is to the rescue with an amazingly easy recipe for you to give a taste.

Funky Fondue

2-3 cans cheddar cheese soup
1-2 small blocks of cheese*
3-5 cloves of garlic
1/4 tsp mustard powder
salt and pepper (to taste)
milk (as needed)

**While any of the usual suspects will do swimmingly with this recipe (cheddar, Swiss, Monterey jack, mozzarella, pepper jack), it's also a chance to pay a visit to somewhere like Grocery Outlet that occasionally features several less traditional cheeses at a cost considerably less than most local super markets such as hawarti and feta.*

Funky Fondue Dippables**

French, rye and wheat bread, pretzels, soft pretzels, crackers, chips, croutons, Lil' Smokies, kielbasa, salami, carrots, cauliflower, celery, black olives, apples

***"Dippables" refers to pretty much anything and everything you could possibly want to drown with in your creamy, cheesy concoction.*

In a midsize sauce pan or even a small slow cooker, fire the cheddar cheese soup from its tin confines and slowly stir in roughly half a can of milk, garlic and mustard powder. Warm over medium heat – do not let it boil and stir frequently. Once the soup has warmed through, add roughly half the cheese (shredded or small cubes make the melting process easier) and continue stirring until cheese has reached creamy goodness.

Using the additional shredded or cubed cheese and balancing it with a tablespoon at a time of milk, stir until reaching a slight elasticity, adding more milk if it begins to resemble something more suiting to a pizza topping, and adding more cheese if it's too thin to coat a spoon when dipped.

Using a small chunk of bread (best if left open for a few hours to get a little crispy and better able to withstand the drenching power of the dip), sample your brew, adding salt and pepper to taste.

At this point, it's all about keeping it warm while people are chowing down. It's time to transfer your molten mix into a classic fondue pot, traditionally either electric or perched above a candle or Sterno can. If using a slow cooker, the crock pot can easily just be transferred to the dining room table as a centerpiece and you're good to go.

Break out the fondue forks and pile all your dippables into bowls, platters or straight from the package and let your friends loose.

Part of the fun of fondue is the convention, the rules. First, don't double dip. Next, be mindful of dripping. Last and most important, don't drop your dippable into the cheese (consequences may vary based on your social circle).

Ermatinger house set to be restored in near future



Luke Frank The Clackamas Print

For now, the Francis Ermatinger house sits empty, but there are plans to completely restore the home to the condition it was in when it was built in the mid 1800s. The house has been moved a few different times and if Oregon has a bad winter this year, there is a chance that Ermatinger house will fall apart. It is currently closed because of the bad shape and is not structurally sound.

Luke Frank
Associate Arts & Culture

"The Clearing" is what they called it, though we all know it now as the city of Portland. Oregon's biggest city could have easily been called Boston, but for a flip of a simple penny.

That toss might have happened in the Francis Ermatinger House. It is rumored to have occurred in the parlor of the home during a discussion of who had the privilege of naming the then prospective town. Best two out of three wins resulted in "The Clearing" being named Portland, after Francis Pettygrove's hometown Portland, Maine, rather than Asa Lovejoy's hometown of Boston, Mass.

The now famous penny resides in the Oregon Historical Society Museum. It was minted in 1835 as a copper one cent piece. Now known as the Portland Penny, the coin is as important historically as the Ermatinger house is, to Portland, and Oregon City as well.

The main portion of the house was built between late 1843 or early 1844 and maybe even in 1845 – depending on who you talk to – by Dr. John McLoughlin, then the Chief Factor of the Columbia District of the Hudson's Bay Company, for Ermatinger and McLoughlin's granddaughter Catherine Sinclair.

Marge Harding, of the Oregon City Heritage Coordinating Committee explains the discrepancies.

"There is no documented date on when the house was built," said Harding. "What is known is that the house was built for Ermatinger as the head of the HBC store here in Oregon City."

The house has been added to many times over the years, mostly for historically unknown reasons, but each addition was saved along with the original building when it was moved first in 1910. It was moved again in 1986.

Ermatinger, an employee of the HBC, lived in this house for about a year until he was transferred to Canada when the company shut down the community store in 1846. Territorial disputes

between the U.S. and England had forced the company to move to British Columbia, thus ending its influence in the Oregon City area. Ermatinger's wife Catherine and their daughter Francis Marie followed him to Canada in 1848 reuniting their family.

Ruth Powers, well known for her passion of saving historic buildings in Oregon, was instrumental in the effort to find, save, and move the Ermatinger house. Powers bought the house and property in 1977 and for various reasons, the house could not be moved until 1986.

"She was on a senior adult mission to preserve as many historic homes in Oregon as she could," said Harding. "Her objective was to establish it [the Ermatinger House] as a museum."

Originally built near the Arch Bridge, it was moved in 1910 when the downtown area was transitioning from a mostly residential presence to a more commercialized and industrialized area. The building was moved again in 1986 from 1018 Center Street, to its current home near the corner of 6th and John Adams.

Rocky Smith, Jr., Oregon City Commissioner, has an obvious interest in the historic landmark.

"It was on a hillside right next to a cliff, [and the house] had a wraparound porch that wasn't consistent with the look and feel of the building," said Smith. "Two years ago we thought the house would fall apart and would never be fixed."

"It's a lot of work, but it's also very exciting because we know we're going to save the house," Smith continued.

When the house was moved to the site in 1910 it was put on a foundation that wasn't consistent with the way it was originally built. That was one of several reasons the home was moved in 1986. Compound that with the home being placed by a cliff and in a poor location, you have the reasons why the building was moved to its present location.

The Ermatinger house is Clackamas County's oldest house, and is one of Oregon's oldest surviving buildings according to Brandon Hartle of the Historic Preservation League of Oregon.

This most important building is on the Historic Preservation League of Oregon's list of Oregon's Most Endangered Places for 2011.

"Since 1986 almost no money has been put into the building," said Hartle. "We see this around the state. We call this 'demolition by neglect.' We think it has to be saved for the history of the state."

Suggestions for the monetary upkeep for the home range from a small coffee shop, to renovating a few of the rooms to accommodate office space while keeping its integrity as a historical structure.

"We haven't done any market studies and we haven't figured out what it should be, but it's got to be pertinent if there's going to be public money poured into it," said Hartle.

Christina Robertson-Gardiner, Oregon City's Community Development planner, states that the plans for the renovation of the Ermatinger House are extensive. There have been studies on the

old paint chips, surviving wallpaper, and historic pictures in order to restore the houses interior to the condition that it was in from 1845 to 1854, as the home has been extensively modified in the 167 years the house has been in existence.

The aim of the restoration of the Ermatinger house is to recreate its appearance from when it was built until Ermatinger's death in 1858 when the home was sold.

According to Smith, the total cost for the rejuvenation of the Ermatinger house could cost as much as \$600,000 with approximately \$420,000 of those funds being raised so far.

As of now, there is no real way the community in general can contribute to the funds that are needed to restore the Ermatinger House. The city of Portland has contributed a considerable amount of funds towards the project, as has the city of Oregon City and other agencies.

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