

**504 Homes for Sale**

\$92,900- A must see home! 2 bedroom, 1 bath, 842sf(m/l) home. Newer vinyl windows, vinyl siding. This home offers an oversized garage/shop, private fenced backyard. Kevin 541-969-8243 cell. #17162183

**Coldwell Banker Whitney**  
541-276-0021

\$100,000- With garage conversion it has 1,109sf(m/l). Add doors to the conversion it's a 3 bedroom, 1 bath. Updated vinyl windows. Patio, fenced w/garden space. Dawn 541-310-9563 cell. #17272241

**Coldwell Banker Whitney**  
541-276-0021

\$73,500- WESTON. Recently remodeled doublewide home. Updated from the studs out! On foundation. 3 bed, 2 bath, 1107 sf(m/l). Hardiplank siding, new comp roof. Jerry 541-969-6378 cell. #17443571

**Coldwell Banker Whitney**  
541-276-0021

\$110,000- Large Ukiah lot w/3 possible rentals plus an A-frame cabin. 24x40 shop w/power. Being sold "as-is." All within minutes of great hunting areas. Carolyn 541-786-0822 cell. #16264941

**Coldwell Banker Whitney**  
541-276-0021

How Much is your Home Worth? Call Matt Vogler, The Weekend and After Hours Realtor, for a free Market Analysis. 541.377.9470. More Listings needed to meet current buyer demand!

**John J. Howard & Assoc.**  
(541) 377-9470

NEW LISTING 5.2 acres of mountain property 3 b/r 2 bath manufactured home with detached garage and large shop. Year round living. Secluded. \$212,900 Call Cathy for more info (541) 215-0103.

**Garton & Associates**  
(541) 276-0931

Pendleton - \$105,900- NEW! Sherwood Sweetie!! Great 1st home or rental! 2 bedroom on one level. F/A heat. Covered patio.Storage shed for those extras! MLS#16530010

CALL: MARGE LAPP  
**Pendleton Southgate Realty**  
(541) 276-1957

Pendleton - \$105,900- NEW! Sherwood Sweetie!! Great 1st home or rental! 2 bedroom on one level. F/A heat. Covered patio.Storage shed for those extras! MLS#16530010

CALL: MARGE LAPP  
**Pendleton Southgate Realty**  
(541) 276-1957

**504 Homes for Sale**

\$499,999- Beautiful home with amazing views. 4+/- acres. Priced below assessed values. Call Shane at 541-379-7802

**Garton & Associates**  
(541) 276-0931

\$369,900- 3.34acres w/Umatilla River running through, 3246sf(m/l), 3 bedrooms, 2 bonus rooms (currently being used as bedrooms), 3 bathrooms. Updates! Shop, barn, green house, water rights. Cari 541-377-5058 cell. #17015650

**Coldwell Banker Whitney**  
541-276-0021

**Classified Ads work hard for you!**

**504 Homes for Sale**

\$124,500- East end CONDO IN CLIFFDWELLERS. 3 bedrooms, 1.5 baths. Deck overlooking river. Condo complex includes swimming pool. Vicki 541-969-9441 cell. #17141137

**Coldwell Banker Whitney**  
541-276-0021

\$164,900- REMODELED. Main floor w/gas fireplace, 2 bedrooms, 2 baths, attic w/knotty pine. Daylight basement w/separate entrance, bedroom, full bath, kitchen. Seller licensed Oregon realtor. Molly 541-969-418 8cell. #17234050.

**Coldwell Banker Whitney**  
541-276-0021

**504 Homes for Sale**

House DOWNTOWN?? Opportunity for residential or Commercial..3 Bed 2 Bath with huge bonus room \$145 000-Drive by 328 SW Court then call 541 379 8690 to take a tour

**Turn Here Realty & Travel**  
541-377-6855

Almost New...2014 Stick built beautiful home backing onto open field in Pilot Rock-high ceilings, lovely cabinetry, kitchen island, 3 Bed 2 bath \$169,500. #17450356. Call 541 377 6855 or drop by the office-

**TURN HERE REALTY**  
--Court Ave--  
541-377-6855

**504 Homes for Sale**

Attention Investors! Reduced Price, Modern Duplex built in 2012, Stucco Exterior with great city views. 3 bedroom and 2 bedroom units.Now \$179,900. Call Matt Vogler, 541.377.9470.

**John J. Howard & Assoc.**  
(541) 377-9470

Only \$79,900-.CHURCH for home or business---Make this one your own special place--currently used as home --Cathedral ceilings in the Great Room, Kitchen, bedrooms, bonus rooms.... #17615728 Water St Weston.

**Turn Here Realty & Travel**  
541-377-6855

**504 Homes for Sale**

Call the "Weekend & After Hours Realtor" to view homes at a convenient time for you. Available on Short Notice, Special Financing Program Information! Call Matt Vogler, 541.377.9470

**John J. Howard & Assoc.**  
(541) 377-9470

\$89,000 - Two Bedroom, 2 baths. 1848 Sq Ft. Could be 4 bed. Detached shop. Large lot. Valley/Mountain view. Priced to sell quickly. MLS# 17233330

Rocky Mikesell  
**Blue Jeans Realty**

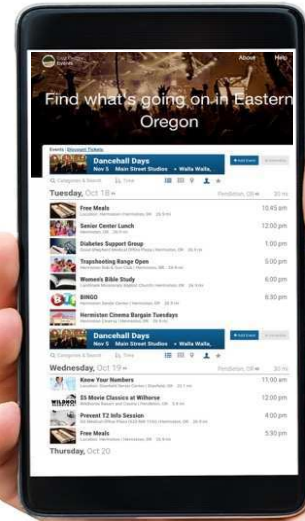
"Our office is wherever you are"  
541-379-8690

*Introducing***Eastern Oregon Events**

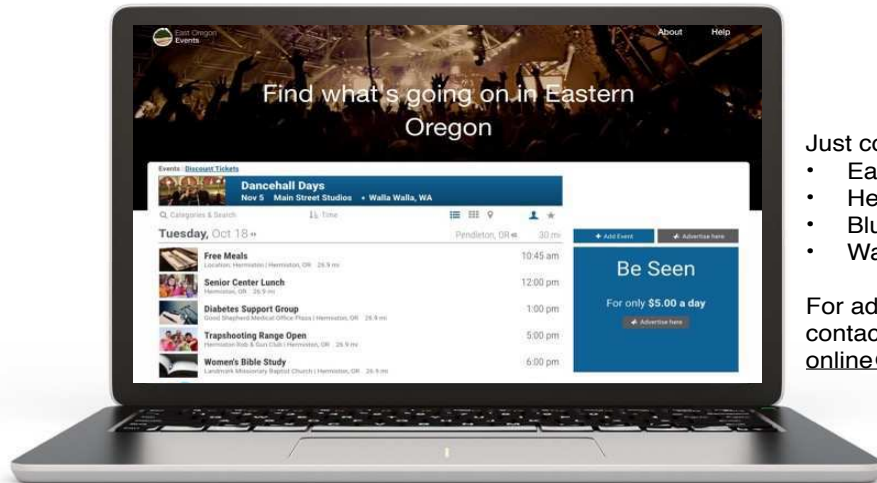
The Eastern Oregon Events Calendar is the place to find everything happening in Eastern Oregon including all events from A to Z!

**Auditions, Bird Watching and Concerts ... to Youth Camps and Zumba Classes!**

**If it's happening, it's posted in the Eastern Oregon Events Calendar!**

**Have you posted your events? It's fast and easy!**

1. Simply go to [EasternOregonEvents.com](http://EasternOregonEvents.com) and click on the Calendar tab
2. Click on the **+ Add Event** button
3. Set up an account using your email or Facebook/Google+ login
4. Enter your event details

**And we can help you promote your event!**

Just contact your Advertising Consultant:

- East Oregonian: 800-522-0255
- Hermiston Herald: 541-567-6457
- Blue Mountain Eagle: 541-575-0710
- Wallowa County Chieftain: 541-426-4567

For additional calendar posting assistance, contact our calendar team at [online@eomediagroup.com](mailto:online@eomediagroup.com)

# Holiday Baking for Family and Friends

(Family Features)

A holiday season filled with gatherings calls for simple recipes that make baking for family and friends easy and enjoyable.

Traditions are often enjoyed more around the holidays and some classic flavors are must-haves for seasonal parties and dinners. Individually portioned desserts are ideal for entertaining, and these smooth, creamy cheesecakes with vivid holiday color are a perfect single serving that is sure to brighten any dessert table. Or put a festive twist on apple pie with a cinnamon roll-inspired crust.

Each of these desserts features quick and easy preparation, and the delicious flavors of Lucky Leaf Fruit Fillings, which use high-quality fruit and contain no high-fructose corn syrup, for great tasting desserts every time. An array of popular flavors like apple, blueberry, cherry and strawberry make it possible to prepare your favorite holiday desserts in minutes.

Find more inspiration for this season's holiday baking at [luckyleaf.com](http://luckyleaf.com).

**Mini Marbled Cherry Cheesecakes**

- 18 chocolate cookies with white filling
- 2 packages (8 ounces each) cream cheese, softened
- 1/3 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 can (21 ounces) Lucky Leaf Premium Cherry Fruit Filling, divided

Heat oven to 350 F. Line muffin tins with 18 paper liners.

Place one chocolate cookie in bottom of each paper liner.

In mixing bowl, beat cream cheese, sugar, eggs and vanilla until light and fluffy. Fold in half of fruit filling. Fill each muffin liner about three-fourths full with mixture

Bake 20-25 minutes, or until done. Cool. Top each cheesecake with spoonful of remaining fruit filling.

**Cinnamon Apple Pie**

- 1 refrigerated pie crust
- 1 tablespoon butter, melted
- 2 teaspoons ground cinnamon
- 2 cans (21 ounces each) Lucky Leaf Premium Apple Fruit Filling
- 1 stick (8 tablespoons) butter, softened
- 1 cup flour
- 1 cup light brown sugar
- 1/2 cup powdered sugar, plus additional (optional)
- 1/4 teaspoon vanilla
- 1/4 teaspoon cinnamon
- 2 teaspoons milk, plus additional (optional)

Heat oven to 400 F.

On lightly floured surface, unroll pie crust. Brush with melted butter and sprinkle evenly with cinnamon. Roll up tightly and slice into 1/2-inch rounds, like miniature cinnamon rolls.

Press miniature cinnamon rolls evenly into bottom and sides of 9-inch pie plate, making sure there are no spaces between rolls. Pour fruit filling on top of crust.

In large bowl, using pastry blender, combine stick of butter, flour and brown sugar, until crumbly. Sprinkle over apple filling.

Bake pie until top and crust are golden brown and filling is bubbling, about 40-45 minutes (cover top and crust with foil, if necessary, to prevent from getting too dark). Remove from oven and allow to cool.

In small bowl, whisk together powdered sugar, vanilla, cinnamon and milk to form icing. Add more sugar or milk, if necessary, to reach desired consistency. Drizzle icing over cooled pie.

#13996

Source: Lucky Leaf