

HOUSE: Bringing it back

Continued from 1C
the house, but it wasn't to be. Darrell died in 2016 after a long illness. Maggie sold to Bill Cope, who sold to Webb last month.

Webb plans to be the first to actually live in the house since the big move. He looks past the peeling paint, cracked plaster and rough-hewn floors and sees beauty. He loves the history of the place.

Back in the house's glory days, Julius and Mary Louise Guderian married in 1888 and raised 12 children there. After the country club bought the house in 1955, a groundskeeper lived there for a while, followed by a golf pro. The club used the house as storage for decades. Then, in 1995, the club sold it to Ashley Prince who wanted to salvage the home's cedar siding. Instead, he sold to the Bains who arranged to move the big house into town.

Darrell and Maggie Bain hired Cope House Moving in Kennewick to transport the house more than six miles. Lorus Cope, who orchestrated the move, said the operation took time and precision. Five men spent about a week preparing the structure. They excavated under the house, jacked it up, placed a grid of steel beams and two eight-wheeled dollies underneath and removed anything that stuck up from the roof, such as the chimney.

This wasn't Cope's trickiest move. He transported a 1905 brick schoolhouse in Colorado and 119 homes across the Grand Coulee Dam.

The Pendleton move came on Aug. 22, 1995, when Cope's crew hauled the 200,000-pound house along Highway 395. The load took up both lanes. "It was wall-to-wall," Cope said.

Power company linemen preceded the load in order to raise wires or take them down, if necessary. Other linemen followed to restore what the first group had undone. Pilot cars escorted the procession. Spotters walked alongside to keep the curious from getting too close.

"It was like a parade," Cope said. "There was a lot of excitement from people."

When the crew finally had the house secured on the new lot, Cope said, "It was an adrenaline rush. You take a deep breath and sigh."

Maggie Bain marveled at the lack of damage to the house.

"There wasn't even a broken window," she said. "It was amazing."

Cope doesn't remember how much the operation cost the Bains, though

Darrell's 1956 Ford Victoria was part of the deal. Generally, Cope charged about ten dollars a square foot in those days to move houses.

The Bains hired a contractor to pour a foundation, replaced the roof, and they put in plumbing and electricity and sheetrocked some of the plaster-and-lathe walls. Maggie eventually sold to Bill Cope, who roofed the house again, placed supports and sided the garage. He sold to Webb last month.

Webb is happily ensconced in the renovation. The 47-year-old set up a bed in the kitchen and spends his days working on the house. For now, he divides his time between Pendleton and Pleasant View, Utah, where he is renovating another historic house. His wife, Gidget, runs a cafe there. Eventually, they will move to Pendleton.

Webb retired about a year and a half ago from a company that buys up smaller companies. Webb acted as the company's eyes and ears, doing due diligence, but eventually wearied of the constant travel. He started buying properties and flipping them. Now a licensed contractor in Oregon and Utah, he runs a small construction company named The Webb Group, LLC.

Tuesday morning in Pendleton, Webb walked around inside the house and pointed out some of its best features. He loves the solid wood doors and original woodwork, the picture rail moulding, transom windows, butler's pantry and the private balcony off the second-floor master bedroom where he looks forward to watching plenty of sunsets.

Webb and his wife, parents of five boys, will be empty nesters after their youngest graduates next year. He said his wife plans to launch a new restaurant when she arrives in Pendleton.

Webb anticipates spending about \$200,000 on the remodel, which will take about a year. When it's finished, he plans to hold an open house. In the meantime, he encourages people to drive by 3320 S.W. Marshall and watch the progress.

"It really needs a lot of work, but it's so beautiful," he said. "We're excited to bring it back to life."

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Staff photo by E.J. Harris

The master bedroom looks out over the McKay Creek neighborhood.



Staff photo by E.J. Harris

The house was moved from its original site, where the Pendleton Country Club is now, in 1995.



Brent Webb has founds many old artifacts while renovating the house including this old post card.
Staff photos by E.J. Harris

COOKING ON DEADLINE

Simple Vegetarian Spring Pasta Salad

By **KATIE WORKMAN**
Associated Press

A great pasta salad is a beautiful thing. It anchors a picnic, potluck or buffet with aplomb. It's portable, flexible, and easily and often vegetarian.

One of the first things I made for my then-boyfriend's (now husband's) parents was a pasta salad, and for whatever reason, it won them over and became a most-requested dish.

Pasta salads are also such a nice way to play around with seasonal vegetables, so you can change things up all year. Spring and summer are peak moments to scoop up the great produce at the farmers' market, grab a box of pasta, and quickly turn all of it into a crowd-pleas-

ing and easy side or main dish. I tend to pack in the vegetables, and the results are beautiful and nicely tilted toward the healthy side.

In this recipe, the asparagus and sugar snap peas get a bit more tender and keep their bright green color after a quick simmer, and the best part is that you can add them right into the pasta at the end of the cooking time; that saves a step and an extra pot.

If you chop the leafy greens, they will blend into the salad more, but sometimes I like to leave them whole and have the whole thing be kind of a cross between a pasta salad and a regular salad.

You can make this salad ahead of time, up to one day. Ideally, leave the aru-

gula, spinach and basil out and add them right before serving. Adding the greens at the last minute keeps them from getting wilted and darkening. Also, hold off on the tomatoes: Tomatoes really should never see the inside of a refrigerator, and since you'll have to refrigerate this salad to keep it fresh, tossing in the tomatoes at the very end will keep them from getting slightly mealy.

If you have made the salad ahead, let it sit at room temperature for at least 20 minutes to take the chill off before serving, so the flavors all come shining through. Also, if you refrigerated the salad, the pasta will have absorbed the dressing a bit; add an extra drizzle of olive oil, and give it a toss to get it nice and glistening again.

SIMPLE VEGETARIAN SPRING PASTA SALAD

Servings: 8
Start to finish: 25 minutes

- 1 pound dried spiral pasta (or cavatappi, ziti, fusilli or other salad-friendly shaped pasta)
- 2 cups (8 ounces) halved sugar snap peas
- 2 cups (1-inch pieces) asparagus
- 2 cups baby or roughly chopped arugula
- 2 cups baby or roughly chopped spinach
- 1 bell pepper (red, yellow, or orange), finely diced
- 1 pint cherry tomatoes, cut in half, or quarters if larger
- ½ cup sliced scallions
- ½ cup extra virgin olive oil
- 2 tablespoons mayonnaise
- ¼ cup rice vinegar
- Tablespoon Dijon mustard
- ½ cup chopped shallots
- ½ cup slivered fresh basil
- Kosher salt and freshly ground pepper to taste
- ⅓ cup finely grated Parmesan cheese

Heat a large pot of salted water to a boil. Cook the pasta according to package directions, but 1 minute before the pasta is tender, add the sugar snap peas and the asparagus. Cook for 1 minute, then drain the pasta and the vegetables and rinse under cold water. Drain well.

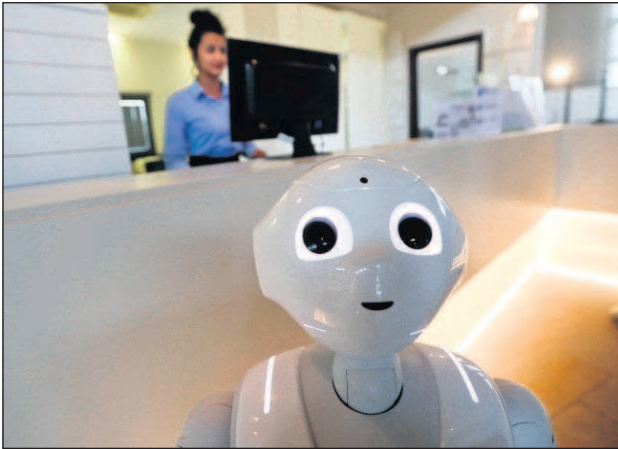


Mia via AP

A simple vegetarian spring pasta salad. In this recipe, the asparagus and sugar snap peas get a bit more tender and keep their bright green color after a quick simmer, and the best part is that you can add them right into the pasta at the end of the cooking time.

Place the pasta, sugar snap peas and asparagus in a bowl with the arugula, spinach, peppers, tomatoes and scallions. In a small bowl or container, combine the olive oil, mayonnaise, vinegar, mustard, shallots, basil, salt and pepper. Pour this dressing over the pasta salad and toss well to combine. Add the Parmesan and toss again. Taste and adjust the seasonings as needed.

Nutrition information per serving: 424 calories; 167 calories from fat; 19 g fat (3 g saturated; 0 g trans fats); 4 mg cholesterol; 268 mg sodium; 53 g carbohydrate; 5 g fiber; 6 g sugar; 11 g protein.



AP Photo/Luca Bruno

Robot Robby Pepper stands at the front desk of hotel in Peschiera del Garda, northern Italy. Robby Pepper, billed as Italy's first robot concierge, has been programed to answer simple guest questions in Italian, English and German.

Italy's robot concierge a novelty on the way to better AI

By **COLLEEN BARRY**
and **CHARLENE PELE**
Associated Press

PESCHIERA DEL GARDA, Italy — Robby Pepper can answer questions in Italian, English and German. Billed as Italy's first robot concierge, the humanoid will be deployed all season at a hotel on the popular Lake Garda to help relieve the desk staff of simple, repetitive questions.

During one of Robby's first shifts, Mihail Slanina, a guest from Moldova, congratulated the robot on his skills.

"He's like a real person, he's really good," she enthused. "He talks, he shook my hand."

Developed by Japan's Softbank Robotics, Robby, as he has been christened by the hotel where he's resident, has been taught a list of questions such as the locations of the spa, restaurants and opening hours, programmed

by the Italian digital services company Jampaa. The summer tourist season will provide Robby with a crash course in unanticipated questions, not to mention accents, which will help improve his knowledge, vocabulary and ability to answer.

The use of such robots is growing in services sectors like tourism, where the scale of business can overwhelm staff with menial tasks. Most of the automations serve mainly as novelties — humanoid versions of an Alexa or Siri meant to marvel customers. They represent an expansion in automation, but one that's likely to be scaled up only when better artificial intelligence is developed.

The International Federation of Robotics, based in Frankfurt, Germany, forecasts sales of professional service robots will grow between 20 percent and 25 percent a year through 2020, from about 79,000 last year.