

Ride: The Stingray took about a year to get show-ready

Continued from 1C

they had seen advertised online.

William never made it past the first one, which he decided he had to have. The man selling it said his recently deceased mother had owned it for 20 years, but it hadn't been driven for the past two and he wasn't even sure it would run any more.

A new battery and a few fluids later, however, William drove it from Portland all the way home.

"He surprised me with it," Christy said, re-enacting her shock when she saw the classic car in the driveway.

It was a fun surprise though — she was and is supportive of the hobby.

The car took about a year to get show-ready, including a new paint job in the original brown, now with tiny gold and bronze flecks to make it shine. Everything in the car was kept except for the stereo, which was upgraded from the 8-track player.

William said whoever the



Staff photo by E.J. Harris

William McMillen buffs out excess wax while detailing his Stingray.

original owner was "loaded it up" with every amenity offered for the model in 1976 including air conditioning, rear defrost, extra horsepower, telescopic steering and something called Gymkhana suspension. It has little more than 133,000 miles on it and runs "great."

"It was well taken care of," William said. "Somebody loved it for a long time before me."

Matt Price, an organizer for Corvettes on the Columbia, said show judges look for things like the quality of the interior, the paint job, engine condition and how accessories enhance the car.

Something like a small ding in the paint or a rock chip on the window will count against it.

For the McMillens to win a top award, their car had to be "presented very well."

"It garnered a lot of respect," he said.

Price said there have been seven generations of



Staff photo by E.J. Harris

William McMillen has a beauty bag of supplies he uses for his Stingray to detail his car before car shows.

Corvettes since they first came on the market in 1953 (William's belongs to the third), and all seven generations were represented at this year's show. The annual event is a fundraiser for the Make a Wish foundation, which serves children with life-threatening medical conditions.

William's Corvette has also won a few other awards, including recent honors at Echo's car show. The couple had to miss a few shows last year while getting the car touched up after he nudged a pole.

"The front end's really long on it, so you can kind of misinterpret how close you are," he said.

Before each show, he cleans and polishes every inch of the vehicle. Since he doesn't have a trailer to transport the Corvette, he then has to scrub bugs off the exterior again once he drives it to wherever he is going.

Some days, instead of driving it to a car show, the McMillens cruise around town or on the highway for the pure joy of it. When William took it for a spin last week he pointed out the people who were doing double-takes or turning to stare at the car as it cruised by.

"I think it's an attention-getter," he said.

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Asparagus sings with a red pepper, almond and tomato sauce

By ELIZABETH KARMELE
Associated Press

It's time to revisit grilled vegetables! I was recently tagged in a post where the author said that she was taught to grill vegetables dry and then season them when they come off the grill.

I don't know what she was grilling and she seemed very happy with that method but it made me think about all the people who were now going to try to grill their summer vegetables without oiling them first. And anyone who has read one of my books, articles or grilled with me knows, my mantra is "oil the food, not the grates."

It makes sense that you would oil the vegetables to keep all the juices inside and prevent them from drying out. After all, dried fruit and vegetables are made by slowly dehydrating (the juices out of) them. A little bit of oil creates a barrier that prevents the natural juices from evaporating as the vegetables cook and the oil promotes caramelization, a.k.a. those great grill marks. This is important because grill marks equal flavor, and a juicy vegetable is much tastier than a dried-out one.

Grilled vegetables are good all on their own, but they are even better with a great Romesco sauce to drizzle over them or dip them into. Romesco sauce is a red pepper, almond and tomato sauce that hails from the Catalonia part Spain where it was originally served with seafood and charred onions.

My version calls for fire-roasted tomatoes and one large roasted red pepper, so it is more tomatoe-y than pepper-y which is my preference. If you prefer the taste of red peppers to tomatoes, switch the ratios and use 1/2 the amount of tomato that I call for and double the red peppers. I don't not use the bread which is in the classic recipe to thicken the sauce because I don't want to muddle the pure vegetable and roasted garlic flavor, and I like a looser texture.

Grilled asparagus and Romesco is my favorite combination. And, this time of year, asparagus abounds. So, the recipe that I am featuring is for Grilled Asparagus with Fire-Roasted Romesco Sauce but you can use the same basic principle for any quick-cooking vegetable. Just remember to place the vegetables horizontally across the cooking grates so you get maximum grill marks and they won't fall through the grates. If you place them parallel to the grates, it will be easy for them to slip through and fall through the grates, and that would be a pity!

GRILLED ASPARAGUS WITH FIRE-ROASTED ROMESCO SAUCE

Serves: 4

Start to finish: 1 hour

Grilling Method: Direct/medium Heat

Grilled asparagus is my favorite, but don't stop there. Charred whole scallions, zucchini, yellow squash, roasted cauliflower, potatoes and mushrooms are all better for a bit of Romesco sauce. It's all good. Throw in some grilled bread and it's great! 1 pound fresh asparagus (Look for large stalks with firm deep green or purplish tips and moist ends)

Olive oil

Kosher salt, about 1 teaspoon

Romesco Sauce (recipe below)

Rinse asparagus and snap or cut off bottom. Place asparagus in a re-sealable plastic bag and drizzle just enough oil in the bag to coat all the spears. Seal bag and turn spears to coat evenly in the bag. Sprinkle with salt, reseal bag and turn again to evenly distribute the salt. Place asparagus on the cooking grate over direct heat for 3-5 minutes or until marked and caramelized. Turn spears occasionally to grill each side. Asparagus should begin to brown in spots (this indicates that the natural sugars are caramelizing) but should not char. Remove from grill and serve immediately with Romesco sauce.

Fire-roasted Romesco Sauce

Servings: 32, or about 4 cups

Grilling Method: Indirect/medium high heat

2 pounds of ripe plum tomatoes or 2 cans Fire-Roasted Tomatoes

1 roasted red pepper (see recipe below)

1 head garlic, roasted (see recipe below)

3 tablespoons red-wine vinegar, more if needed

1/2 cup blanched or Marcona almonds

1 tablespoon freshly ground ancho chili

1 tablespoon smoked Spanish paprika

1/2 cup extra-virgin olive oil, preferably Spanish

1-2 teaspoons kosher salt or sea salt; more to taste

1/4 teaspoon freshly ground black pepper

Wash and dry tomatoes. Cut out the core and drizzle the center of each tomato with olive oil and season with salt and pepper. Place in a disposable aluminum tray and place in the center of the cooking grate. Grill-roast for 30-45 minutes or until tomatoes are caramelized and soft. (Note, this is also a good time to roast the pepper and the garlic the pepper will take about 15 minutes and the garlic will take about 45 minutes.) Remove from grill and let cool in the pan, making sure to keep any of the juices that escaped. Peel and seed peppers and remove garlic from skin and set aside. Using a food processor or a blender, place tomatoes, their juice, roasted pepper and roasted garlic together and puree. Add vinegar and almonds and puree until smooth and uniformly chunky. Add ancho chili and smoked paprika and pulse to combine. Slowly add olive oil until you like the consistency of the sauce. Add salt and pepper and pulse to combine. Taste and adjust seasoning if necessary with salt and pepper. Use immediately or store covered in the refrigerator for up to 1 week. (I store the sauce in glass mason jars this recipe fills 2 pint jars, you can keep one and give one away!)

Roasted Red Pepper

Rinse and dry pepper. Grill over high direct heat, turning until skin blackens and blisters all over. Remove from grill and immediately put in a paper bag or sealed plastic container until cool. Note: the steam will loosen the skin from the flesh of the pepper. Skin and seed the pepper (the skin will slip off easily). Use as directed in recipe.

Roasted Garlic

1 head garlic

2 teaspoons olive oil

Pinch of kosher salt

Remove first layer of papery skin from garlic. Slice off top 1/2-inch from pointy top. Drizzle with olive oil and sprinkle with salt. Wrap in foil and cook on grill over medium-high indirect for 40 minutes or until cloves are golden-brown and soft. Alternatively, place in a 350 F oven. Remove from grill or oven and let cool. Follow recipe instructions.

Nutrition information per serving: 52 calories; 40 calories from fat; 4 g fat (1 g saturated; 0 g trans fats); 0 mg cholesterol; 122 mg sodium; 3 g carbohydrate; 1 g fiber; 1 g sugar; 1 g protein.



Elizabeth Karmel via AP

This June 16 photo shows Grilled Asparagus with Romesco Sauce from a recipe by Elizabeth Karmel in Amagansett, N.Y.

Dig it: Archaeologists scour Woodstock '69 concert field

By MICHAEL HILL
Associated Press

BETHEL, N.Y. (AP) — Archaeologists scouring the grassy hillside famously trampled during the 1969 Woodstock music festival carefully sifted through the dirt from a time of peace, love, protest and good vibes.

Perhaps they would find an old peace symbol? Or a strand of hippie beads? Or Jimi Hendrix's guitar pick?

The five-day excavation did reveal some non-mind blowing artifacts: parts of old aluminum can pull tabs, bits of broken bottle glass. But the main mission of Binghamton University's Public Archaeology Facility was to help map out more exactly where The Who, Creedence Clearwater Revival, Janis Joplin and Joe Cocker wowed the crowds 49 years ago.

"The overall point of this investigation is to kind of define the stage space," said project director Josh Anderson, kneeling beside a hole that showed evidence of a fence that kept 400,000 fans from the stage.

"We can use this as a reference point," Anderson said. "People can stand on that and look up at the hill and say, 'Oh, this is where the performers were. Jimi Hendrix stood here and played his guitar at 8:30 in the morning.'"

Aging baby boomers might blanch at the thought of archaeologists combing over the place that literally lent its name to their generation — as if it was a Civil War battle site. But Max Yasgur's old farm about 80 miles north of



AP Photo/Richard Drew

Wade Lawrence, right, museum director and senior curator at The Museum at Bethel Woods, looks at artifacts recovered June 14 from a dig at the site of the original Woodstock Music and Art Fair, in Bethel, N.Y. Edgar Alarcon of the Public Archaeology Facility at Binghamton University looks on at left.

New York City is already on the National Register of Historic Places. And the hillside has been preserved since the late '90s by a not-for-profit that runs an adjacent '60s-themed museum (with a psychedelic bus).

"This is a significant historic site in American culture, one of the few peaceful events that gets commemorated from the 1960s," said Wade Lawrence, director of The Museum at Bethel Woods. He said the archaeologists' work will help the museum plan interpretive walking routes in time for the concert's 50th anniversary next year.

Lawrence said aerial shots taken during the August weekend can't be relied upon to show the exact location of the '69 stage and light and speaker towers.

On-site data helps, though the bottom of the hillside was re-graded in the late '90s to accommodate a temporary stage for

anniversary performances. The spot of the original stage is under a layer of compacted fill.

But archaeologists think they've found the spot where a chain-link fence on the side of the stage area met the wooden "Peace Fence" that ran in front of the stage. Now they can match concert photos to a specific spot in the field. That could help them estimate where the corners of the stage were 49 years ago.

During the dig, archaeologists rolled back meter squares of the long green grass and carefully scraped away inches of dirt as they searched for clues about the long-ago layout.

What artifacts they did find along the way will be analyzed and mapped for depth and location. Anderson said obsolete artifacts like the pull tab parts are useful since they suggest where the surface level was at the time of the concert..

Thousands celebrate summer solstice at Stonehenge



Ben Birchall/PA via AP

The sun rises through the stones at Stonehenge as crowds of people gather to celebrate the dawn of the longest day on Thursday in the UK, in Wiltshire, England. The neolithic Wiltshire monument is built along the solstice alignment of the summer sunrise and the winter sunset.