



Ben Lonergan/East Oregonian

Becky Conant purchases Hermiston watermelons at the Bellinger Farms shop on Highway 395 in Hermiston. Conant is bringing the watermelons to a family reunion in Florence as a remembrance of growing up in Hermiston.

## First Hermiston watermelons ready

By JADE MCDOWELL  
East Oregonian

HERMISTON — Hermiston's most famous crop is shaping up nicely this year.

Bellinger Farms started selling their first batch of watermelons this week and Jack Bellinger said he was pleased with the sugar content and weight.

"All indications suggest that it's going to be a good year, quality-wise," he said.

He said he was surprised with how much the early melons weighed this year, making him cautiously optimistic about the season.

Heavy snow in February had put the crop behind schedule, Bellinger said, and he had expected to see a gap between when his early fields and late fields were ready. Instead, ideal weather in June helped

speed things up and will help keep watermelons rolling into the store.

"I would have guessed we wouldn't start until July 15 or so," he said.

Watermelons are already available for purchase, however, and Bellinger said their operation would start shipping them outside of Hermiston on Friday.

Walchli Farms watermelons are not quite ready yet, but Patrick Walchli said they are looking good and will be here "shortly." The large family-owned farm sells its melons out of a warehouse on Loop Road.

"Right now they're not ripe, but I expect to have good quality from what we've seen," he said.

He said in Eastern Oregon you never know what you're going to get, weather-wise, during a growing season.

# Local foods, local recipes, local folks

*Editor's Note: This is the first of what will be a monthly column devoted to local foods, local recipes and the local people who make good food happen.*

This column is shepherded by Lynne Curry and the Wallowa Slow Foods organization. We hope you enjoy it!

### Janie Tippett's Strawberry Cream Pie

Makes 6 to 8 servings  
A beautiful, delicious pie. This recipe is best when you use your own home-grown strawberries or those purchased from someone locally.

— Janie Tippett  
Ingredients:  
½ cup granulated sugar  
1 tablespoon cornstarch  
¼ cup water  
1 cup fresh strawberries, mashed, or unsweetened frozen strawberries  
1 tablespoon lemon juice  
2 packages (8 ounces each) cream cheese, softened  
1 cup confectioner's sugar

1 cup whipping cream  
1 fully baked nine-inch pie shell  
2 cups fresh whole strawberries

Blend together the sugar, cornstarch and water in a saucepan and stir in mashed strawberries. Bring to a boil over medium heat, then cook, stirring, until thickened, about 2 minutes. Remove from the heat, stir in lemon juice and cool to room temperature.

Beat the cream cheese and confectioner's sugar in a bowl until smooth. Whip



Ellen Morris Bishop

Janie Tippett's Strawberry Pie requires no baking--except for the crust. Fresh local strawberries are the best, of course.

the cream until it holds peaks. Fold in the whipped cream. Spoon the cream mixture into the pastry shell and arrange the whole strawberries over it. Spread the cooked strawberry mixture over them, and refrigerate until set, about 3 hours.

Talking pie with Janie Tippett:

How long have you been making this pie recipe?

Oh my gosh. Probably for 20 years. I do a lot of experimenting. This one seemed to click, so I keep making this one. I usually just use my homegrown strawberries. That's the secret! I don't have any homegrown strawberries right now. The

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ones I made my jam from I got those from Cove. They're so sweet.

I do my own creative stuff and use nectarines and strawberries. You can do it with peaches. It's really good with wild blackberries also. Of course, my all-time favorite is the huckleberry cream pie. You just make it the same way. Oh my gosh, is it good!

Is it for special occasions?

The reason I make it is because if I get the fresh fruit in season and there happens to be an occasion, that's when I do it. (By the way, frozen blueberries work great in this pie.) I generally serve it when I'm having more of a lighter meal, I serve a pie. But not always. I have big eaters in my family.

Do you miss writing Janie's Journal for Agri-Times Northwest?

I still belong to two writing groups. I do an essay a week. I have to write and I have to take pictures. After 31 years, you gotta do it. Like this morning, I just went over to the garden and weeded and came home with a handful of Swiss chard. I have my own chickens, so I just scrambled up these eggs and put the fresh Swiss chard in and had to take pictures. So, it's on Facebook.

That's what people liked in my column, too. I love to take pictures of food. It has to be fresh. It's the freshness of the ingredients that makes the food good. And the simpler you can make it...I could put all kinds of spices in my Swiss chard, but you can't beat pullet eggs. And the pullets are eating alfalfa, so their yolks are yellow. Just freshly ground pepper and salt, Swiss chard and eggs. You can't go wrong.

What's your life look like these days?

I'm going to be 86 in September. So, I just pretty much do what I want to do. I have the place on the creek and go down there a lot and write and entertain. Always got family. I live between two sons and this whole herd of great grandchildren. I haven't slowed down a whole lot. I'm pretty laid back.

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**CLUES ACROSS**

- Fashionable
- Largest amount
- Moisture on the lawn
- Former Milan money
- Wheels
- Division of history
- Biblical ships
- Courage
- Mew
- Pattern
- Sincere
- "\_\_\_ You Tonight"
- MacDonald had one
- Accompanied
- Musical combo
- Exclamation of contempt
- Distance runner
- Pipe joint
- Beak
- Petted
- Kill, as a dragon
- Tug
- Not messy
- Of slanting type
- Increase
- Double
- Crisp, filled tortilla
- Bring action against
- \_\_\_ in a lifetime
- At all times
- "I Was Made to Love \_\_\_"
- Rose starter
- Isolated

**CLUES DOWN**

- Garbed
- Give a job to
- Annoys
- Gambling house
- Attractive
- Belonging to us
- Recipe direction
- Lug
- Announces
- Take a wrong turn
- Path
- Wheat \_\_\_
- Toward the back, matey
- Impede
- Agitate
- Form
- Declines
- Ground
- Strainer
- Went off the tracks
- Sublet
- Oven-cleaner chemical
- Hockey player
- Turmoils
- Harmony
- Volcano flow
- Froster
- Center
- Volcanic dust
- Payable
- Tennis point

# Church Directory

<p><b>Church of Christ</b></p> <p>502 W. 2nd Street • Wallowa 541-398-2509</p> <p>Worship at 11 a.m. Mid-week Bible Study 7 p.m.</p>	<p><b>Grace Lutheran Church</b></p> <p>409 West Main -Enterprise</p> <p><b>SUNDAY WORSHIP at 9am</b> Mission Project: "Bag It for School" School clothes for Foster Children phone (message): 541-426-4633 web: gracelutheranenterprise.com</p>
<p><b>St. Katherine's Catholic Church</b></p> <p>Fr. Thomas Pudupulliparamban 301 E. Garfield Enterprise</p> <p><b>Mass Schedule</b> Sundays: St. Pius X, Wallowa - 8:00 am St. Katherine of Siena, Enterprise 10:30am Saturdays: St. Katherine of Siena, Enterprise 5:30am Weekday: St. Katherine of Siena, Enterprise - 8:00am (Monday - Thursday and First Friday) <i>All are welcome</i></p>	<p><b>St. Patrick's Episcopal Church</b></p> <p>100 NE 3rd St, Enterprise NE 3rd &amp; Main St</p> <p>541-426-3439 Worship Service Sunday 9:30am</p>
<p><b>Joseph United Methodist Church</b></p> <p>3rd &amp; Lake St. • Joseph Pastor Cherie Dearth Phone: 541-432-3102 Sunday Worship Service 10:00 am</p> <p>JosephUMC.org</p>	<p><b>Summit Church</b></p> <p>Gospel Centered Community Service time: 10:30 am Cloverleaf Hall in Enterprise 541-426-2150 Interim Pastor: Rich Hagenbaugh</p> <p><b>Summit Church</b> www.summitchurchoregon.org</p>
<p><b>Enterprise Christian Church</b></p> <p>85035 Joseph Hwy • (541) 426-3449</p> <p>Worship at 9 a.m. Sunday School at 10:30 a.m. Evening Worship at 6 p.m. (nursery at A.M. services)</p> <p>"Loving God &amp; One Another" David Bruce, Sr. - Minister</p>	<p><b>Christ Covenant Church</b></p> <p>Pastor Terry Tollefson Church Office: 541-263-0505</p> <p><b>Family Prayer: 9:30 am</b> <b>Worship Service: 10:00 am</b></p> <p>723 College Street Lostine</p>
<p><b>Lostine Presbyterian Church</b></p> <p>Discussion Group 9:30 AM Worship Service 11:00 AM Childrens program during service Blog: dancingforth.blogspot.com</p> <p>541.398.0597 Hwy 82, Lostine Stephen Kliever, Minister</p>	<p><b>Enterprise Community Congregational Church</b></p> <p><b>The Big Brown Church with an open door</b> Pastor Archie Hook Sunday Worship 11am Bible Study 9:30am Ark Angels Children's Program Ages 4-6th grade, 11am Nursery for children 3 &amp; under 301 NE First St. • Enterprise, OR Find us on Facebook! 541.426.3044</p>
<p><b>Wallowa Assembly of God</b></p> <p>702 West Hwy 82 Wallowa, Oregon 541-886-8445</p> <p><b>Sunday School • 9:am</b> <b>Worship Service • 10:am</b> Pastor Tim Barton Visit Us on </p>	<p><b>Seventh-Day Adventist Church &amp; School</b></p> <p>305 Wagner (near the Cemetery) P.O. Box N, Enterprise, OR 97828 541-426-3751 Church 541-426-8339 School</p> <p><b>Worship Services</b> Sabbath School 9:30 - 10:45 a.m. Worship Hour 11:00 a.m. - Noon Pastor Jonathan DeWeber</p>

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