

GARDEN

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If a soil test reveals overly acid or alkaline conditions, raise pH with lime or lower it with sulfur into the 6.5 to 7.5 range. (Check the label for how much to use). A pH within this range discourages clubroot disease and permits maximum availability of soil nutrients.

Cabbage can be shredded and fried until some of the pieces brown and caramelize. The cabbage will cook down some, so be sure to cook plenty and to the doneness you desire. The caramelization causes the cabbage to taste quite sweet. Cooks great in a wok.

Blanching cabbage leaves then filling them with spicy ground meat, closing with a toothpick, then steaming them will give you cabbage rolls. You don't even have to cover them with gravy or tomato sauce. They are good just like they are. In the Near East, the people do similar things with grape leaves and call them Sarma or Dolma.

If you have garden questions or comments, please write: greengardencolumn@yahoo.com Thanks for reading!

SAUCY

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I added brown sugar and maple syrup to sweeten the sauce, but I brought out the tangy side with apple cider vinegar — which I knew would also enhance the flavor of apple.

Cinnamon went into the pot, too, as a natural friend of apples, with just enough bourbon and Worcestershire sauce to blend into the background without being immediately noticeable.

To keep the flavor fresh, I waited until the sauce was almost done simmering before adding a grated apple and the zest of a lemon. The result was lightly sweet, sweetly light and wholly unusual.

Try it on chicken or pork. They'll be surprised, and most appreciative.

TEXAS BARBECUE SAUCE

Yield: 18 servings

- 2 tablespoons vegetable oil
- ½ onion, diced
- 3 cloves garlic, smashed
- 1 cup chopped tomatoes, fresh or canned
- 1 cup ketchup
- ½ cup coffee
- 3 tablespoon molasses
- 2 tablespoons Dijon mustard
- 3 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 2 chipotle peppers, chopped

Place oil in a medium saucepan over medium heat. When hot, add onion and garlic, and cook for 3 minutes. Add tomatoes and simmer for 8 minutes. Add the remaining ingredients and bring to a boil. Reduce heat and simmer 15 minutes. Remove from heat and puree in blender or food processor. Serve immediately or let cool and refrigerate.

— Recipe by Jack McDavid, via Food Network

NORTH CAROLINA BARBECUE SAUCE

Yield: 12 servings (1½ cups)

- 2 cups apple cider vinegar
- 2 tablespoons dark brown sugar
- 1 tablespoon ketchup
- ½ teaspoon cayenne pepper
- 1 teaspoon crushed red pepper
- 1 teaspoon black pepper
- 1 teaspoon salt

Place all ingredients in a pan over medium-high heat. Bring to a boil and whisk until sugar and salt are completely dissolved. Cool to room temperature before refrigerating. Shake or stir before serving. This sauce is best if refrigerated at least one day before serving. Use with pulled pork or chicken.

Per serving: 17 calories; no fat; no saturated fat; no cholesterol; no protein; 3 g carbohydrate; 2 g sugar; no fiber; 210 mg sodium; 6 mg calcium

— Recipe from aforkstale.com

APPLE-BOURBON BARBECUE SAUCE

Yield: 16 servings (2 cups)

- 1 tablespoon oil
- ½ sweet onion, chopped
- 1 cup ketchup
- 1 tablespoon mustard
- 1 tablespoon apple cider vinegar
- 1 tablespoon brown sugar
- 2 tablespoons maple syrup
- 3 tablespoons bourbon
- ½ tablespoon Worcestershire sauce
- ½ teaspoon cinnamon
- ¼ teaspoon red pepper flakes, optional
- 1 large apple
- Zest from 1 lemon

1. Put oil into a medium pot over medium-high heat; when hot, add onion and cook 3 minutes, stirring frequently. Stir in ketchup, mustard, vinegar, brown sugar, maple syrup, bourbon, Worcestershire sauce,

cinnamon and optional crushed pepper. Bring to a low simmer and cook gently for 5 minutes.

2. While sauce is cooking, peel apple and grate it, avoiding the core. Add the grated apple and lemon zest and cook at a low simmer for 5 minutes more. Serve with chicken or pork.

— Recipe by Daniel Neman



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DORY

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I decided to number each tape and file them in drawers. With only numbers showing on the tape, it was impossible to pick out any one desired tape to view, so this meant also identifying the contents on each tape and cover as well as in a notebook alphabetically and list the main performers, the filed number, and other pertinent information as desired. My simple project had now grown immeasurably but I started the task with my usual will.

By August I had finished numbering and identifying the main group of videotapes that had been stacked around looking more like clutter than a movie studio's file cabinet and I felt good about what I had finally accomplished, especially since there were several movies or programs to a tape; however, there is still much to be done

before I can accept the project as being completed.

The movie subject of one video produced the thought of how people get together, for one of the last ones I previewed was called "The West" with many episodes. It was wonderfully done and certainly gave a subject for strong discussion in the variety of settlers coming west and their reasons for doing so. In my case it was the fact that my own ancestors came from Holland, arriving in this country in the 1660s to help settle the city of Schenectady just northwest from Albany, New York, and again in the late 1800s and early 1900s from Ireland, Scotland and Switzerland. In time love had its way as individuals met and married, integrating our family members of the four countries and born-ing me as an American in the process.

Without going into the right or wrong of the early settling of the United States,

since I personally had nothing to do with it, it was the gold rush and the railroad that brought part of my people to the western section of the country and the desire for adventure and freedom that brought the others later. My Swart and Adams families were living in Umatilla County where they met and their relationship produced my father who was born in 1894 at Gibbon, 10 years after the train went through this area. In time he hired on at the railroad and moved to La Grande where he met and married my mother. This match reminds me that my mother was only 2 years old when she came through Ellis Island with her family from Switzerland and grew up in Oregon's Union County. Of course, because of my parents' marriage, eventually I was born.

This is where another thought caught my attention, one of folks being born on holidays, for my

mother's birthday had been on April Fools' Day, April 1, 1904. Mother's mother, my grandmother, was born on Christmas Day in 1877. Another surprise was our own youngest son's being born on Labor Day even though that holiday isn't stationary, and, a cousin was born on a Leap Year in 1928. We had even moved into our house on the hill in 1963 on Washington's traditional Birthday of Feb. 22 before the observance was changed.

In this way, thoughts have a way of connecting themselves to all sorts of things and make for an interesting study. There are a lot of families with birthdays on other special occasion dates ... Valentine's Day, Fourth of July, Thanksgiving, and on and on should we stop and think about it. Lastly, this being the month of September I can't help but think of the fact that four of our family — George, Dorothy, Terry, Randy — were all born in this fall month.

With that in mind, may I just say a HAPPY BIRTHDAY to everyone regardless

of when it occurs and what linking of thoughts made me think of it just now — a special day to each of us.

LAMENT

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But move we did and the newspaper has continued to be published and delivered every Monday, Wednesday and Friday from our new location at 1668 Resort St., Suite B. We're along the Leo Adler Memorial Parkway just across Auburn Avenue from Clark Auto Electric and the Baker City Police Department.

It's a place that people still seem to have great difficulty finding, myself included when my wheels start turning toward the center of town rather than over to the south side where our new building sits.

Because we were busy moving a lifetime's accumulation of files, folders and photographs during the time we normally would be starting our garden, the process was delayed. And then the weather stalled our plans.

But finally, around the Fourth of July, we started planting the tomatoes, green beans and zucchini to grow among the flowers and trees in our backyard.

I'm so glad we were finally able to accomplish our garden goals and get the seeds in the ground. The daily progress brings joy to my heart as I've watched the green tomatoes turn to red and the green bean tendrils reach for an anchor to pull the vines skyward. Several squash have been harvested and will soon be made into a sweet bread or pickles.

And now that we're settled into our new office building I've turned my heart to the future. There's no looking back.

And that goes for late summer harvesting and

gathering. Cherries have been canned to give us a treat to enjoy throughout the year and raspberries were delivered and have been sealed and frozen for later consumption. Next will come peaches and then we'll begin preserving our homegrown delights.

I am not a poet, but I know there are those whose rhyming verse can better express my thoughts about gardening. For those words, I turned of course, to the internet.

And, to my surprise, Rudyard Kipling was there to express my feelings in his poem titled "The Glory of the Garden," which includes the line "Gardens are not made by singing 'Oh, how beautiful,' and sitting in the sun."

He writes of England as a garden "that is full of stately view," but adds "the Glory of the Garden lies in more than meets the eye" a fact that anyone who's spent any time at all tending the beauty that's produced knows well.

Kipling continues:
"For where the old thick laurels grow, along the thin red wall
You find the tool-and-potting-sheds which are the

heart of all
The cold-frames and hot-houses, the dungpits and the tanks

The roller, carts and drain-pipes, with the barrows and the plants"

Of course, he's describing a much larger garden than I have the pleasure to be a part of, but still the idea is the same. Similar tools and strategies are needed to do similar work to weed and water and keep the bugs at bay in our small backyard space.

It's not easy, but like many other things in life, the effort, care and perseverance expended is well-rewarded.

I join Kipling in acknowledging the creator's role in the wonders of gardening as he ends his poem with these lines:

"Oh, Adam was a gardener, and God who made him sees

That half a proper gardener's work is done upon his knees,

So when your work is finished, you can wash your hands and pray

For the Glory of the Garden, that it may not pass away!"

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