

THANKSGIVING

Continued from Page 1B

4. In a bowl, combine the butter, salt, pepper, parsley, thyme, marjoram, rosemary, garlic and lemon, mixing until evenly combined to form an herb spread. Rub the herb spread evenly under the skin and over the skin of the bird.

5. Place the turkey, skin-side up, on the rack, tucking the wing tips under the breasts. Position the bird so the legs and wings are contained in the pan so they don't drip onto the oven while the turkey cooks.

6. Place the turkey in the oven and roast for 20 minutes. Reduce the temperature to 375 degrees and continue roasting until a thermometer inserted in the thickest part of the breast and thigh reaches 160 degrees, an additional 50 to 80 minutes (timing will vary depending on the size of the bird). Rotate the turkey every half hour or so for even roasting. If any part of the turkey browns too quickly, tent that part with foil.

7. Remove the turkey from the oven and cool for 15 minutes before carving.

ROASTED BRUSSELS SPROUTS WITH PEARS AND BLACK FOREST HAM

50 minutes. Serves 8 to 12.

3 pounds Brussels sprouts, trimmed and halved (quartered if large)
4 ounces thinly sliced Black Forest ham
½ cup plus 1 tablespoon olive oil, divided
Kosher salt
Freshly ground black pepper
4 Forelle or similar sweet firm pears, cored and sliced
3 tablespoons cider vinegar
3 tablespoons maple syrup
2 tablespoon stone-ground mustard

1. Heat the oven to 400 degrees.
2. In a large bowl, combine the Brussels sprouts, ham, 6 tablespoons oil, 1 teaspoon salt and several grinds of black pepper, or to taste. Spread the sprouts in a single layer on a foil-lined rimmed baking sheet. Tuck in the sliced pears right before roasting.
3. Roast, uncovered, until the sprouts are caramelized and tender, 30 to 40 minutes, tossing every 15 minutes or so for even coloring.
4. While the sprouts are roasting, in a small bowl, whisk together the remaining 3 tablespoons oil along with the vinegar, syrup and mustard.
5. Remove the sprouts from the oven and drizzle over the sauce, tossing to combine. Spoon the vegetables into a serving dish to serve.

HASSELBACK POTATOES WITH GARLIC AND ROSEMARY

About 1 hour, 15 minutes. Serves 8 to 12.

4 pounds new potatoes
1/3 cup olive oil
2 teaspoons minced garlic
1½ teaspoons chopped rosemary
1½ teaspoons kosher salt
Freshly ground black pepper

1. Heat the oven to 400 degrees.
2. Prepare the potatoes: Place the potatoes, one at a time, on a spoon or on a cutting board between a pair of chopsticks. Slice the potatoes crosswise every 1/8-inch, cutting until you reach the spoon or chopsticks (these will prevent you from slicing through the potatoes completely). Gently fan the potatoes out on a foil-lined rimmed baking sheet.
3. In a small bowl, toss the olive oil with the garlic, rosemary, salt and pepper. Drizzle the mixture over the potatoes, making sure to coat the slices.
4. Roast the potatoes until golden-brown and tender, about 1 hour. Remove from heat and serve warm.

TURKEY GRAVY

1 hour, 45 minutes. Serves 8 to 12.

2 tablespoons olive oil
Reserved turkey neck, back and tail, coarsely chopped
1 onion, coarsely chopped
1 large carrot, coarsely chopped
1 large stalk celery, coarsely chopped
2 tablespoons tomato paste
¼ cup dry white wine
2 quarts chicken broth, preferably low-sodium
4 sprigs parsley
3 sprigs thyme
1 bay leaf
1 teaspoon black pepper
¼ cup (½ stick) butter
1/3 cup flour
Salt and pepper

1. In a large saucepan, heat the oil over medium-high heat until hot. Stir in the turkey pieces, turning until browned on all sides, 5 to 7 minutes.
2. Add the onion, carrot and celery, stirring until softened and lightly browned, 8 to 10 minutes. Stir in the tomato paste, cooking until it darkens, 1 to 2 minutes. Stir in the wine, scraping any flavoring from the bottom and sides of the pan. Add the broth, parsley, thyme, bay leaf and peppercorns. Bring the mixture to a boil, then reduce the heat and very gently simmer for 45 minutes to make your stock.
3. Remove from heat and strain the stock into a large

measuring cup, preferably fitted with a fat separator, discarding the solids. Skim and discard the fat from the stock.

4. In another saucepan, melt the butter over medium heat. Add the flour and cook, stirring to form a roux. Slowly add the stock, whisking to

incorporate it with the roux and prevent any lumps. Bring the mixture to a gentle simmer and cook, stirring frequently, until thickened and the gravy is reduced to about 6 cups, 20 to 30 minutes. Season to taste with salt and pepper. Serve warm.



GUN SHOW

BUY - SELL - TRADE
November 24th & 25th
Saturday 9am - 6pm • Sunday 9am - 3pm
\$5.00, Children under 12 free

Baker County Event Center (The Old Armory), Baker City, OR 97814

Reservations: Ray (541.519.7482) or e-mail: traderrays@eonl.com

Children under 18 shall be accompanied by an adult.
All Federal, State and Local laws shall be enforced.



APPLIANCES & MORE

Sales, Service, Parts & Mattresses
We service what we sell!



Whirlpool

Jay & Kristin Wilson, Owners
2036 Main Street, Baker City
541-523-6284 • ccb#219615

“Locally owned and operated Retail Business Proudly providing a service that has been missing from our community. If we don't have it, Bob will find it!! Come meet our friendly staff and see what Western Steel & Supply can offer you.”

Western Steel & Supply
5419626389

10218 Willowa Lake Hwy
Island City, OR

Aluminum Full-View Doors



Wayne Dalton
GARAGE DOORS

Model 451

NE-HI ENTERPRISES
Big enough to do a large job. Small enough to care.
2122 10th St, Baker City • 541-523-6008 • ccb#155399

GARDEN

Continued from Page 1B

Crows do not put you at risk for disease, even though their droppings are messy as they tend to roost in large groups.

Crows mate for life and form lifelong relationships with friends, siblings, aunts, uncles, grandparents. The groups you see on your lawn or in your trees are not random groupings — they are families.

Crows are more intelligent

than dogs, pigs, and even more intelligent than non-human primates — crows can MAKE their own tools, rather than simply using existing items AS tools. They can think.

- There have been a few frosts. Time to start feeding our feathered friends if you are in the habit of doing so. They also appreciate a source of water.
- Leaf debris on the lawn prevents growth, best keep leaves raked so that the turf can get the sunlight benefit.

- Some houseplants are sensitive to fluoride and chlorine in tapwater. Water containers should stand overnight before using this water on houseplants.
- Wash the dust off of house plant leaves on a regular basis. This allows the leaves to gather light more efficiently and will result in better growth.
- Set the plots of humidity-loving plants on trays filled with pebbles and water. Pots should sit on the pebbles, not in the water.
- Allow tapwater to warm to room temperature before using on house plants.
- Fluffy, white mealy bugs

on house plants are easily killed by touching them with a cotton swab soaked in rubbing alcohol.

- Insecticidal soap sprays can be safely applied to most house plants for the control of many insect pests.
- To clean heavily encrusted clay pots, scrub them with a steel wool pad after they have soaked overnight in a solution consisting of 1 gallon of water, and one cup each of white vinegar and household bleach.

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

DORY

Continued from Page 1B

We rode up to the new house set back from Railroad Avenue with great curiosity, for it was said to have 50 rooms. It and a playhouse in the yard where we were later to spend many happy hours were almost hidden behind huge maple trees set along the roadside and were now in the midst of tumbling their summer coverings to the ground. Examining the interior of the house was yet to come in locating our very own bedrooms and wondering over its having summer and winter kitchens and secrets behind closed doors. This was now and all we could see were the masses of yellow leaves on the ground and others cascading through the air as though in welcome.

My sister, much beyond the playing stage, carefully selected a huge leaf for a keepsake book and walked on while examining its perfect points, but my brother and I ran and kicked through the piles of already fallen yellow leaves, throwing them into the air in glee, laughing in excitement.

Our father, carrying a load of belongings from the trunk of the car, stood for a moment observing the scene as though to correct us, then shook his head and sighed and moved on with his load, already knowing the work ahead to clear the ground from the fruits of so many trees.

The leaves fell and before long snow took their place just as it surely would again these many 82 years later as I stood and gazed out a different window in a different place but the feelings were the same tinged with a moment of sorrow for the intangible.



THE MAIN PLACE

Café, Grill, Lounge, Hotel

OPEN 7AM - 10PM TUES - SAT

DINNER SERVED UNTIL 9PM

LOUNGE OPEN TO 10PM

Prime Rib every Saturday

541-742-6246

SEE OUR MENU ON FACEBOOK

COMFORTABLE LODGING IN THE REMODELED HOTEL

Featuring Rooms with Shared Bath

541-742-6245

146 MAIN, HALFWAY



TAWNY'S TOY BOX

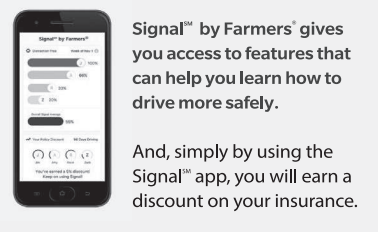

We Wrap & Ship!

1735 Main Street, Baker City • 541-523-6526

1102 Washington Avenue, La Grande

Check out all the new Legos!

Classic, Unique, Educational & Fun Toys for All Ages



Signal™ by Farmers® gives you access to features that can help you learn how to drive more safely.

And, simply by using the Signal™ app, you will earn a discount on your insurance.

KEEP AN EYE ON THE ROAD AND ON YOUR FAMILY

Call me today for more information.

541.963.8611
Terry Hughes
Your Local Agent
1430 WASHINGTON AVE
LA GRANDE, OR 97850
thughes@farmersagency.com
https://agents.farmers.com/thughes




FARMERS INSURANCE

Once you enroll in Signal™ by Farmers® and complete 10 qualifying trips using the app, you will receive a 5% discount on your Farmers Insurance® auto policy*. At renewal, the Signal™ discount may increase or decrease based on the percentage of enrolled drivers on your auto policy using the app and their driving scores. Incorporating safer driving habits and ensuring that all enrolled drivers are active in the program may qualify you for a larger discount. Your discount could be as high as 15%.

*Only one discount can be applied per policy, regardless of the number of enrolled drivers who complete 10 trips.

YOUR SOURCE


OF POWER. AND INFORMATION.




Your Touchstone Energy® Cooperative

Visit us at www.otecc.com

Sometimes, the best patient care we provide is simply a human touch.



Happy Thanksgiving from our Family to Yours



Grande Ronde Hospital