

GRILLING

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HOUR-AND-A-QUARTER BREAD

Yield: 12 servings

1½ cups warm water (105 to 115 degrees)
1½ tablespoons (2 packets) active dry yeast
1 tablespoon granulated sugar or honey
¾ to 1 cup all-purpose flour
1½ teaspoons salt

Note: This recipe is just an example. Feel free to bake any bread you choose on the grill in the manner described in Steps 1 and 4.

1. Prepare grill for indirect heat. Cover one side of the grate with aluminum foil. Preheat grill to hot.

2. In a large bowl, combine water, sugar and yeast. Whisk or stir with a fork. Allow to sit 5 to 10 minutes, until the top becomes frothy.

3. In a separate bowl, stir together the ¾ cups of flour and salt. Slowly add flour mixture to the yeast and water, stirring with a fork until it begins to form a stiff dough. Knead by hand on a lightly floured work surface, adding additional flour as necessary, until the dough is smooth and no longer sticky, about 5 to 7 minutes. Form into a loaf shape and place on a greased baking sheet. Dust the top with flour and cover with a towel. Place in a warm place and allow to rise until doubled in volume, about 30 minutes.

4. Place grate on grill with foil side away from the coals or flames. Cut slashes in the top of the dough and place on the foil. Cover and cook until done and bottom of loaf sounds hollow when you tap on it. The time varies depending on your grill and how it retains heat, but it will be anywhere from 20 to 40 minutes

for this type of bread; other breads may take longer. Cool on a rack before serving.

GRILLED PIZZA

Yield: 2 servings

1 pizza crust dough, recipe follows, or use store-bought dough
1 tablespoon olive oil
¾ cup pizza sauce, recipe follows, or use store-bought sauce
2 to 4 ounces mozzarella cheese
Toppings (your choice)

1. Prepare grill for direct heat. Preheat to medium hot. Lightly coat back of a baking sheet with nonstick spray or oil. Have toppings prepared and available.

2. On a lightly floured surface, using a lightly floured rolling pin, roll out dough to 1/8-inch thickness. Brush both sides with the olive oil and place on prepared back of baking sheet.

3. To transfer the dough to the grill, hold the baking sheet at an angle. Grab top edge of the dough and quickly invert it onto the grill (don't worry if it is not a circle). Cook until bottom is golden, about 2 to 3 minutes, making sure the bottom does not burn. Flip the crust over with tongs and quickly add the sauce, cheese and toppings. Cover the grill and cook until the dough is cooked, the toppings are hot and the cheese is melted, about 3 to 5 minutes.

BASIC PIZZA DOUGH

Yield: 2 pizzas (4 servings)

1 package active dry yeast
1 cup warm water, around 110 degrees
Pinch granulated sugar
1½ teaspoons salt
1½ tablespoons extra-virgin olive oil, plus more for coating bowl
2½ to 3 cups all-purpose

flour, divided

1. In a large bowl, mix yeast, water and sugar, and stir well to combine. Set aside until foamy, about 5 to 10 minutes. Add the salt, olive oil and 1¼ cups of the flour, and mix well to thoroughly combine. Add another 1¼ cups flour and mix well with your hands, working to incorporate the flour little by little. The dough should be slightly sticky to the touch.

2. Transfer dough to a lightly floured work surface and knead for 5 to 7 minutes, adding additional flour as necessary to form a smooth and elastic dough that is not sticky. Transfer to a lightly oiled 2- or 3-quart bowl and turn to coat with oil. Cover with a damp towel and let rise in a warm place until doubled in size, about 1 hour.

3. Divide dough into 2 equal portions and form into balls. Use immediately or wrap individually in plastic wrap and refrigerate for up to one day.

EASY PIZZA SAUCE

Yield: Sauce for 2 pizzas

1 tablespoon olive oil
¼ cup finely chopped onion
1 garlic clove, smashed
1 (15-ounce) can tomato sauce
1 teaspoon oregano
Pinch crushed red pepper
½ cup shredded Parmesan cheese
Salt and pepper

Heat a small saucepan over medium-high heat and add oil. When hot, stir in onions and cook until softened, 3 to 5 minutes. Add garlic clove and cook 30 seconds. Stir in tomato sauce, oregano, red pepper and cheese. Simmer until thickened, about 15 to 20 minutes. Taste and add salt and pepper, if needed.

GRILLED POLENTA

Yield: 8 servings

1 package (1½ pounds) cooked polenta
2 to 3 tablespoons olive oil
1 garlic clove, minced
1 tablespoon chopped fresh rosemary or other herb
1 cup grated Parmesan cheese
Freshly ground black pepper

1. Unwrap the polenta and cut it crosswise into ½-inch thick slices. Combine the olive oil, garlic and rosemary in a small bowl and stir with a fork. Lightly brush polenta slices on both sides with the flavored oil.

2. Set up the grill for direct grilling and preheat to high.

3. Arrange the polenta slices on the hot grate and grill until lightly browned, 2 to 4 minutes per side. Sprinkle with Parmesan and pepper before serving.

TRULY GRILLED CHEESE SANDWICH

Yield: 1 serving

2 slices bread
1 ounce easily melted cheese, such as American or cheddar
½ tablespoon butter

Prepare a grill for direct heat and heat to medium-high. Melt butter in a small skillet. Place cheese between slices of bread and place both sides of sandwich in pan to soak up the butter. Place sandwich on grill and cook until bottom is golden brown and toasty. Flip and cook until other side is golden brown and toasty.

GRILLED ROMAINE LETTUCE

Yield: 1 serving

1 whole head Romaine lettuce

LAVENDER

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It grows to 3 feet tall. Gray green, narrow leaves, 1-1½ inches long, with square-toothed edges. Lavender purple flowers in short spikelike clusters topped with tuft of petal-like bracts. In mild-winter areas, French lavender will bloom almost continually.

L. d. candicans. Has somewhat larger leaves than French lavender and dense grayish-white down on young foliage.

Spike Lavender (L. latifolia). Zones 4-24. Much like English lavender in appearance, but with broader leaves and flower stalks that are frequently branched.

- Spanish Lavender (L. stoechas).

Zones 4-24. Stocky plant 1½ to 3 feet tall, with narrow gray leaves ½ to 1 inch long. Flowers dark purple, about ½ inch long, in dense, short spikes topped with tuft of large purple, petal-like bracts. Blooms early summer.

All lavenders are somewhat drought-tolerant.

GARDEN CHORES

- Watch for bagworms feeding on many garden plants, but especially juniper and arborvitae.
- Deadhead bulbs and spring-flowering perennials as blossoms fade.
- Thin seedlings to proper spacing before plants crowd each other.
- Stop harvesting asparagus when the spears become thin.

- Plant pumpkins now to have Jack-o-lanterns for Halloween.

- Early detection is essential for good control of vegetable pests. Learn to identify and distinguish between pests and beneficial predators.

- Apply organic mulches as the soil warms. These will conserve moisture, discourage weeds, and enrich the soil as they decay.

- Control corn earworms. Apply several drops of mineral oil every 3 to 7 days once silks appear.

- Water lawns as needed to prevent drought stress. Remove no more than 1/3 the total height per mowing.

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

DORY

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After, life was not kind to me in other ways. I had to drop out of band physically but not in desire so in 2017 the members of the band made it possible for me to return again, supplying another horn and a ride to rehearsals.

I was now of an age when I knew I had no business trying to play with the group again, but if you know folks in the realm of music they will do anything legal to help you attain your goal.

Even the painful looks brought by my bad notes and slow physical movements were accepted as only one more challenge to integrate me into the band.

Again I had to start over with all that goes into handling an instrument, breath support, fingering, and reading notes through granny glasses that goes with playing an instrument in company with others.

I admit it was a struggle in the face of what I saw as obstacles but the will was

there to see to completing yet another term.

Now with a happy concert behind us under Conductor Keith Van Vickle, playing such pieces as the Aquarium, Porgy and Bess, and a march among others I end on a sad note.

The next time of rehearsal isn't until the fall in September and that is a long time for someone of my age, for what I have gained will be lost all over again in the interim and there may be no next time of determination and opportunity.

But it will be there for others who want to join in with a group of all ages, desires, and abilities to play an always interesting selection of music with some wonderful folks and a cheering section that warms the heart.

Band, orchestra, choral groups await everyone. I just happened to be a band member of brass, woodwind and percussion players and recommend it highly for its mental and physical stimulations and compensations regardless of age or abilities or musical group selected.

Should this have been my last concert and term of involvement I'll have it to remember. Should I still be filled with the tenacity to overcome when the new term begins in September, I may still be there. Time will tell.

We closed the concert by playing the old Scottish melody of "Auld Lang Syne," written from a poem by Robert Burns in 1866, a theme song of sorts usually played and sung at the sad ending of another year at New Years parties and one that I remember since childhood telling about the remembering of old friends and old times together. It always made me feel sad. It was like hearing Taps played over a military grave. The fear of forgetting them as years go by and yet wanting to remember even the bad years with kindness stayed with me. Many versions have come of the accompanying choruses, drinking to a "cup of kindness" being one and not wanting to forget one's friends from the olden days..or the war days. For the band it is a rather sad ending for those players

who won't meet again until September. The words and tune "Should auld acquaintance be forgot"..."? went with me as I walked away from the concert hall with a chorus of my own, "I put a kiss within the cup for Auld Lang Syne."

Whether with or without me, the band plays on.



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1 teaspoon olive oil

Prepare grill for direct heat and heat to medium-high. Brush or rub olive oil all over exterior of lettuce. Place whole head of lettuce directly over the coals or gas, and cook until charred grate marks are visible, about 2 to 3 minutes each side. For Caesar salad, serve drizzled with Caesar dressing, a sprinkling of lemon juice and optional croutons.

GRILLED WATERMELON

Yield: 6 servings

Zest and juice of 1 lime
¼ cup honey
1 tablespoon olive oil
1 small watermelon, cut into 1-inch thick slices
Mint leaves, for garnish
Flaky sea salt, for garnish

Note: Do not omit the salt at the end.

Heat grill or grill pan to medium heat. In a medium bowl, whisk together lime zest, lime juice, honey and olive oil. Brush mixture over both sides of melon. Place on grill and cook until grill marks form and fruit softens slightly, about 1 minute per side. Sprinkle with mint and flaky sea salt, and serve.

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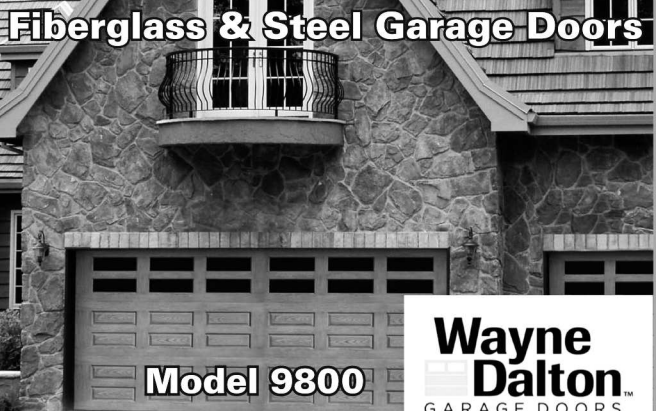

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