



In memory of my mother: 1928-2020

In memory of Betty Evanglyn Morse, 1928-2020.

My mom was one of my flower friends. That’s how I think of my gardening buddies. No matter where or when, she was always ready to talk about flowers and plants. What the plant was and how to grow it. She was an avid reader and loved all kinds of plants and she wanted to learn every-thing.

I learned the difference between flowers and weeds before I went to grade school and learned the names of all the wildflowers when we went walk- ing in the woods. All of us went hiking in the woods together.

The love of gardening is contagious, and Mom inspired us to love nature and nurture all living things.

As I remember my mother I also give thanks for all gardeners. There’s a special place in heaven for those who till the earth with love and care and the ones who nurture all of life.

Thanks for reading and making and caring for gardens to beautify the earth and bring forth sustenance. Let’s care for God’s creation and all His plants and creatures in our care.

If you have garden questions or com-ments please write to greengardencol-umn@yahoo.com.

J.E. Foley’s legacy lingers in La Grande

By Ginny Mammen

J.E. Foley was born into a poor family in Illinois in 1850. Early in his life the family moved to Missouri. As a young man with little education, he went to work for Union Pacific Railroad where he developed a talent for bridge building. His work with the railroad brought him farther west until he finally landed in La Grande in 1881, working with the OR & N Railroad.

Jerome Foley, Jerry as he was called by his friends, saw promise in this flourishing town of nearly 3,000 resi- dents and he decided this was the place for him to settle down. It was on his birthday, July 7, 1886, when he mar- ried Mary Theresa Gangloff of Union.

Foley was also an entrepreneur. It was said that nothing appealed more to Jerry than to erect buildings and that he could not stand vacant lots. After the construction of the railroad station one of his first known ventures was the two-story wood Golden Rule Hotel at the corner of Depot and Jefferson. Then in 1891 he built the Foley House, later called the Foley Hotel, the corner of Adams and Chestnut. As the town kept expanding, so did Jerry. In 1904 he added more rooms to the hotel.

In 1912, across Chestnut Street from the Foley Hotel, he constructed the 5-story Foley Building for \$40,000 as the first skyscraper in La Grande. From the beginning it was planned to be an “up to the minute” office building including a relatively new concept — an elevator. This was only eight years after the first electric elevator had been installed in New York.

The original intent for the building was to serve as offices for the Union Pacific Railroad.

The Tofu Of Meat



Hillary Levin/St. Louis Post-Dispatch-TNS

Ground turkey tamale pie.

VERSATILE BIRD: GROUND TURKEY

■ Because it absorbs other flavors, ground turkey can be the basis for all sorts of dishes

By Daniel Neman
St. Louis Post-Dispatch

After a day of taking pictures of dishes made with ground turkey — the same pic- tures you see on these pages — photographer Hillary Levin had an insight. In a moment of clarity and understanding usually attain- able only by solitary meditation on a remote mountaintop, she said, “Ground turkey is the tofu of meat.”

Lightning split the heavens. A dense bank of clouds parted, allowing a blinding ray of sunlight to shine brightly through. Some- where, a distant church bell chimed.

Ground turkey is the tofu of meat.

It has no particular flavor of its own, and no one would want to eat it by itself. But it absorbs the flavors of the food around it, and amplifies them and adds texture. It acts as a catalyst; you add it to other ingredients and it makes them taste better.

It is also inexpensive. To my eye, that makes it an ideal base for lunch or dinner.

For this week, I made four entrees with ground turkey. Why? Because I could.

One thing I did not make was turkey burgers. Turkey burgers are fine in their limited way, but in the end they are just ... turkey burgers. They are only worth eating if you put something interesting on them or in them (because ground turkey is the tofu of meat).

When I was doing research for this story, however, most of the recipes I found were for turkey burgers. They were always dolled up in some way — jerk turkey burgers, Asian turkey burgers, Southwest turkey burgers — but you couldn’t hide the fact that they were still just turkey burgers.

So I made four decidedly unburgerish dishes using ground turkey. And they were so much better than their pattied and grilled cousins.

I started with a dish I make frequently as part of my regular lunchtime rotation. I never gave it a name before, but it looks kind of sloppy so I am calling it Dan’s Turkey Mess.

Essentially, it is chili, but without the liq- uid. It’s the meat — ground turkey instead of ground beef — seasoned with a few essential seasonings and mixed with canned diced tomatoes and beans.

Yes, it is a bit of a mess. But it is hearty and quite satisfying. I like to make it spicy and serve it on rice.

For my next dish, I made a recipe that



Hillary Levin/St. Louis Post-Dispatch-TNS

Dan’s turkey mess.

I was frankly embarrassed to try: Three- Cheese Turkey Manicotti. It takes shortcuts I am loath to take. It uses ingredients I prefer not to use (Italian seasoning, onion powder, garlic powder). It uses a bizarre amount of sweet onion. It puts sugar in tomato sauce.

But I had already bought the ingredients apparently without sufficiently examining the recipe. So I begrudgingly made it, after cutting the sweet onion in half, eliminating the sugar, making my own tomato sauce instead of getting it from a jar, using chopped onion instead of onion powder and going to the store to buy Italian seasoning.