



BETWEEN THE ROWS
WENDY SCHMIDT

Science of scarecrows

It was shocking this morning to see half of the leaves gone from the persimmon tree. It happened overnight. My first thought was that we had had a freeze overnight, as the leaves had yellowed. On close examination, I noted that there were many half-leaves and bite marks. Dang deer! This is a bad sign. They're hungry and winter not started yet ...

Scarecrows may sort of work for birds, but deer are more difficult to frighten. I found an article concerning the use of scarecrows.

It started as an idea of scaring birds with their own feathers. This could have been the very first scarecrow: a potato stuck with feathers erected on a stick.

Then there were bird kites: silhouettes of a bird of prey suspended on a wire. This system worked well only when there was a breeze to make the kite look more real.

The first written account of a scarecrow dressed in a farmer's old clothes dates from the 16th century. The farmer would use his old clothes on a pole with cross-arms outstretched. Just like a crucifix — looking and feeling like a human sacrifice.

Some say the scarecrow is not effective unless accompanied by loud noises, such as a musket blast or recordings of baby birds in distress.

In Britain, the scarecrow is known by various names. In Somerset he is a mommet.

In Devon, he's a murmet.

On the Isle of Wight, he's a hod-medod.

In East Anglia, a mawhini.

When placed in potato fields, scarecrows are tattie bogies or bouies.

Garden Chores

- Continue watering, especially evergreens if soil is dry.
- Fall color is past its peak.
- Remove and/or compost all yard debris to prevent diseases.
- Root crops such as carrots, radishes, turnips, or Jerusalem artichokes store well in the ground. Just before the ground freezes, bury these crops under a deep layer. Harvest as needed during winter by pulling back this protective mulch.

- Mulch strawberries for winter with straw. Do this after several nights near 20 degrees but before temperatures drop to the teens. Apply straw thick enough to hide foliage, but loosely.

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

An Orchard Favorite, Baked In Your Kitchen



Dreamstime/TNS

Baked apple cider doughnuts.

APPLE CIDER DOUGHNUTS FINE WITHOUT FRYING

By Jamila Robinson
The Philadelphia Inquirer

Among the highlights of visiting an apple orchard are those hot, crispy apple cider doughnuts. After a day of picking apples, they are a treat. There's no need to wait until the next apple-picking season to enjoy these fall favorites when you can make your own.

Many recipes call for the doughnuts to be fried. We're taking a simpler approach with a rich cake batter version, then baking them in specialty pans. They can be brushed with butter, then dredged in cinnamon and sugar, or dipped in glaze.

Cinnamon and freshly grated nutmeg usually hold court for that nostalgic apple-cider doughnut flavor. You can also consider anise, ginger, allspice, and cardamom. For more depth of flavor, you'll want to simmer the apple cider into a reduction.

Of course, just like at the apple orchard, the doughnuts are best served warm, or eaten on the same day.

APPLE CIDER DOUGHNUTS

For more apple flavor, reduce 1 cup of fresh apple cider to 1/3 cup by heating in a small saucepan. Bring to a boil, then reduce to a sim-

mer until it has cooked down to 1/3 cup.

Note: If you don't have doughnut pans, you can use a muffin tin.

Makes about 2 dozen 2-inch doughnuts

FOR THE DOUGHNUTS

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon freshly ground nutmeg
- Zest of 1 lemon
- 1 stick (4 ounces) unsalted butter, softened
- 1/2 cup brown sugar, lightly packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1/3 cup apple cider (See headnote)
- 1/4 cup buttermilk
- 1 teaspoon vanilla extract

FOR THE CINNAMON-SUGAR DIP:

- 4 tablespoons butter, melted
- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon

Preheat oven to 350 degrees. Spray doughnut pans with nonstick baking spray.

In a separate bowl, combine flour, baking powder, salt, cinnamon, nutmeg, and lemon zest.

In the bowl of a stand mixer fitted with the paddle attachment, combine the butter, brown sugar, and sugar. Mix on high until light and fluffy, 3 to 4 minutes. Add eggs, one at a time, mixing well after each addition.

Add the cider, buttermilk, and vanilla. Mix on low speed, then add the flour mixture until well combined.

Transfer the batter to a piping bag or large zipper bag with a corner snipped off, and pipe into the prepared doughnut pans, about 2/3 full.

Bake until the doughnuts spring back, about 10 to 14 minutes. Turn onto a wire rack. Brush with melted butter, then dip in cinnamon sugar. Serve warm.

— Adapted from "The Barefoot Contessa" by Ina Garten

GLAZE

- Vanilla: Whisk 1 cup confectioner's sugar with 1 teaspoon milk and 1/2 teaspoon vanilla extract until well combined.

- Maple: Whisk 1 cup confectioner's sugar with 1 teaspoon milk and 2 teaspoons maple syrup until well combined. Spoon over doughnuts.

Tropidera added character to historic building

By Ginny Mammen

The building at 1106 Adams Ave. is given the historic name of I.O.O.F. (International Order of Odd Fellows) Bldg./Post Office. The National Register of Historic Places states that it was constructed in 1892 as a 2-story building. A Sanborn Map of 1893 shows this building as the Post Office on the first floor and a "Hall" on the second floor.

The newspaper ran an article on Jan. 14, 1898, reporting that "The dedication of the Odd Fellow's new building will take place on Saturday afternoon. The ceremony will be public."

For 20 years this remained the home of both the Post Office and the Odd Fellows. Then in February 1913 the Post Office moved to the new Federal Building. (In a previous article I stated incorrectly that the Post Office had moved from the I.O.O.F.



Fred Hill Collection

The building at 1106 Adams Ave. in downtown La Grande was a rather nondescript place until the mid-1950s when Lou Carpenter and her dad, Elmer, opened the Tropidera there.

Building on the corner of Washington and Depot to the new Federal Building.) Then, just about 2 years later, during December 1914, the I.O.O.F. moved to its new location at the northeast corner of Washington and Elm.

It is unknown to me at this time as to what, if anything,

moved into the space after the I.O.O.F. left. The Sanborn Map of 1920 still listed the third floor as a Lodge Hall.

The ground floor of the building didn't remain empty for long. Only 4 months after the Post Office vacated its space, a Northwest chain store called the Hub moved

in. During that summer and fall of 1913 the building facade was being remodeled to make it "one of the most modern structures of the city."

The remodel included the installation of large display windows on the street level. The Observer reported that the Hub manager stated, "We can sell goods and accommodate our trade during these summer months without any front in the building ... for it is the goods at the right prices the people want."

The Hub was called a "sample store" where samples from successful manufacturers were sold at prices nearly cut in half. It carried clothing for the whole family.

For example women's white canvas button shoes sold for only \$1.95, tan calf button shoes for \$3.45, and house dresses from 85 cents to \$3.45.

Men were also able to find wonderful bargains.

Ties were 19 to 35 cents and pants 45 cents for lightweight khaki to \$1.95 for cashmere. Those prices look pretty good until you realize that the average income at that time was roughly \$1,300 a year or \$25 a week.

The third story was added to the building, with blond bricks being installed on the facade, sometime between 1913 and 1916.

Things began changing in the mid-1920s. About 1925 "Hub" was printed at the bottom of the newspaper advertisements for the store while the name C. J. Breier & Co. began showing up as the official name of the store. This was a larger dry good chain, operating over 50 stores in Oregon, Washington and Idaho, that had acquired the Hub stores.

In January 1938, during the great recession of 1937-38, C. J. Breier & Co. announced a closing out

sale. It was a rough time for businesses and buildings and for at least the next 5 years the lower part of the building stood empty. There was occasional activity of a rummage sale by various organizations and at one point there was a week of Chautauqua Lectures on the Bible, but otherwise the building remained closed. During significant events various organizations created exhibits in the front windows.

This is one of those buildings where no personalities seemed to emerge during these early years. It was all business and building. But by the mid-1950s personality was no longer lacking when Lou Carpenter and her dad, Elmer, opened the Tropidera. Who could forget the black velvet paintings, the yummy mashed potatoes in ceramic potato shells or the lady known as Lou?

Keep looking up! Enjoy!