

HISTORY

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Although he operated his jewelry store in several locations he was in the jewelry business for 59 years. It was said that “he was proud of operating the oldest established business in the city.”

Jack took part in the community. He was active in local and state politics, and as a charter member of the Elks served on the building committee for their new building at the corner of Depot and Washington, which was completed in June 1915. But he didn’t give up his love for sports. He instilled this love in his son and before La Grande could afford professional coaches for the schools Jack volunteered until 1910. John H. Peare died in July 1950 in La Grande at 83.

Keep looking up! Enjoy!

COOKING

Continued from Page 1B

Here are three sub-resolutions, for your convenience:

- Resolution No. 2A: If you’re the “can’t make toast” type, resolve to cook at least one meal every week. It doesn’t have to be “gourmet” or even “from scratch.” Start small. Make some toast or, better, boxed pasta. (Add pasta to a big pot of salted, boiling water and cook, stirring occasionally so the pasta doesn’t stick, for the time listed on the package.) Then, learn how to heat jarred pasta sauce (Pour sauce into a “saucepan” — those are the tall ones rather than the short, wide ones that are called “saute pans” — and place over medium high heat, stirring occasionally to keep it from scorching.) From there, learn how to make baked

potatoes and blanched green beans and converted rice (not instant rice; you may as well eat damp cicada husks). Remember, a journey of a thousand miles starts with something I can’t remember. But, miles, shmiles, you should learn how to cook.

- Resolution No. 2B: If you already do your share of cooking, try expanding your culinary horizons. What’s a cuisine you love to eat but have never tried making? Indian? Italian? Israeli? (Do all cuisines start with the letter “I”? Indonesian, Iraqi — I guess they do. Icelandic, Iranian, Irish. Whooooaaaaa!) Do some research. Find a good book or website on that cuisine. Go to the neighborhood inhabited by people who make that cuisine. Get some carryout while you’re there (See Resolution No. 1). Then, find a grocery store for the

spices and dry goods you’ll need to make that cuisine. Start reading and following recipes. Pay attention and respect to the people who grew up making this food, but, don’t obsess over “authenticity.” Even with grandma’s recipe, your beshbarmak won’t fool anyone in Zhezqazghan.

- Resolution No. 2C: If you’re a seasoned cook, fess up to your weaknesses. How fast can you dice an onion? Are your knives even sharp? Or, what have you always wanted to learn? How about tossing vegetables in a hot pan like a beast? Put a handful of kosher salt in a cold, dry saute pan — that short, wide one with the slanted sides. With the pan resting on your un-turned-on burner, move it back and forth to make the salt move en masse, like thundering herds of goitered gazelles o’er the semiarid Kazakh Steppes. Next, try moving it forward and stopping it suddenly, so the salt rides a bit up the far side of the pan. Do it again, but this time, when the salt rides up, pull the pan back quickly with a very slight upward wrist flick to make the salt arc lightly

backward through the air and back down onto the pan’s surface. Keep practicing until it’s consistent, rhythmic.

OPTIONALLY BRANDIED MUSHROOMS

Prep: 10 minutes
Cook: 5 to 10 minutes
Makes: 2 cups

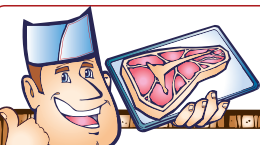
Feel free to leave out the booze. The mushrooms are delicious on their own.

2 tablespoons butter or oil
1 to 2 cloves garlic, minced
1 pound mushrooms, sliced or quartered
Salt and pepper as needed
2 tablespoons brandy, optional

1. Place butter in a large, heavy-bottomed skillet set over highest heat. After butter melts, it will begin to foam.
2. As foam begins to subside, add mushrooms to cover whole pan. Season with salt and pepper and allow mushrooms to sit, undisturbed, until brown on the bottom, 1 to 2 minutes.
3. Push several mushrooms to the side of the pan to make

room, then add garlic into fat and let cook until fragrant, 20 to 30 seconds.

4. Toss or stir mushrooms until cooked through, about 1 minute.
5. Remove pan from heat and add brandy. Return pan to heat and tilt to flame brandy. When flames subside, toss or stir mushrooms to coat evenly, then taste for seasoning and serve immediately.



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DORY

Continued from Page 1B

This is the first time I have ever known the healthy to be locked up and the sick to be free to run around passing out the virus.

And, so, if you see the writing on the wall — I had no calendars (other than the one ordered and received by mail) to dot each room for 2021.

I could have been at a loss in how to keep track of the passing year but, AH HA!, I WAS born yesterday — yesterday when we didn’t live in a throwaway generation, so I knew I could survive. Not as well, perhaps, but I could make do if necessary.

Not one to discard things, I began my search through boxes, drawers, cupboards and closets until I came upon substitutes from 2016.

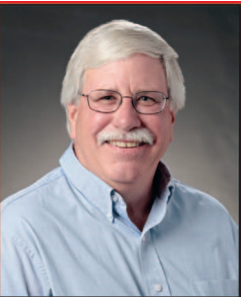
Now, instead of 2021 dated calendars in place, I have mates beginning with the first day of the year 2016 acknowledged on January’s Friday. So now I don’t gain or lose a day in error but stay on schedule.

Of course, in some cases, I will know what occurred on a date five years ago, but maybe that’s not too bad, either.

I’ve always professed as to keeping anything that has a possible use in the future, and this year has proved itself out.

With my calendars in place, time marches onward by looking backward — and I march on to the future reviewing the past and nothing is wasted. Unfortunately, nothing seems to change historically or get better so the notes I’ve made are always current.

My six 2016 calendars hang ready to use. Who says I wasn’t born yesterday?



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TUESDAY, JANUARY 12, 2021

CROSSWORD PUZZLER

ACROSS

- 1 In this way
- 5 Short hit
- 9 Merge
- 12 All (pref.)
- 13 Dueler's weapon
- 14 "— Gotta Be Me"
- 15 Heathery area
- 16 Did very well
- 17 Narrow inlet
- 18 Response to a rodent
- 20 Reside
- 22 Contending
- 25 Spanish painter
- 27 Gold Medal org.
- 28 Diva's melody
- 30 Horse coloration
- 34 Have existence
- 35 Blue pottery of Holland
- 37 Bakery item

DOWN

- 1 Male turkey
- 2 Med. plan

Answer to Previous Puzzle

L	O	A	D		D	A	F	T		R	A	J
U	R	G	E		E	L	I	A		A	L	F
T	E	E	S		U	P	A	C	R	E	E	K
Z	O	D	I	A	C	T	K	O				
				G	L	E	N		E	T	H	E
E	V	E	N	S		O	R	D		U	K	E
G	I	N	S		Y	I	N		K	L	E	E
O	B	I		S	O	S		F	L	A	S	K
S	E	D	A	N		E	C	R	U			
				N	O	M		H	O	G	G	E
O	P	E	N	W	I	D	E		M	E	T	E
W	O	E		E	M	U	S		A	N	T	E
N	I	L		D	E	B	S		N	E	A	P

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- 3 Popular numero
- 4 Squad car sound
- 5 Prominent nose
- 6 Checkout ID

- 7 Born as
- 8 Lingerie item
- 9 Cable
- 10 Villainous
- 11 Buy and sell
- 19 Mild oath
- 21 Clash of arms
- 22 Glass container
- 23 Time past
- 24 Finishes the cupcakes
- 25 Lung relatives
- 26 Bumpers
- 29 Grass stalk
- 31 Iridescent gem
- 32 Verdi masterpiece
- 33 Inert gas
- 36 Smidgens
- 39 Cable channel
- 43 Port near Kyoto
- 45 Agave
- 46 Construct
- 47 Rolling — (rich)
- 48 Goose egg
- 49 Keen on
- 52 Gibson of "Braveheart"
- 53 Naval off.
- 55 Journal
- 56 Emma in "The Avengers"
- 57 Keep out

110 Announcements

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