

## Goodbye, grill

### Bidding farewell to summer with a last barbecue

By DANIEL NEMAN  
St. Louis Post-Dispatch

It can't be the end of summer. I'm not ready for summer to end.

So I did what any normal American male does when confronted with the sudden realization that his favorite season is about to end: I pouted.

But only for a short time. Then I bought a bag of charcoal and fired up the grill. There is nothing like grilling a lump of meat or a hearty vegetable to extend the pleasures of the summer and keep at bay the dying chill of autumn.

Grilling is primal, it is elementary. Thousands of years ago, our ancestors were grilling fatted calves and roasting whole lambs over a fire. They were not preparing a demiglace with champagne vinegar and shallots to use as a sauce.

So I decided to keep my end-of-summer grilling simple and basic, or at least simple.

Also, a reader asked for easy recipes. I may be distraught that the dog days of August are reaching their tail end, but at least I'm accommodating.

I started with a cheeseburger. Yes, everybody knows how to make a cheeseburger, but I have a trick (because I read it in a book) for making it even better: You grate the cheese directly into the ground beef, along with salt and pepper.

The advantage to this method is in the timing, which is directly related to the temperature.

Ordinarily, in order to get the cheese properly melted on top of the burger, you have to put it on when the meat is still slightly undercooked. That way, the cheese finishes semi-melting just when the meat is perfectly done.

It isn't easy to get right. But with the cheese already mixed into the burger, it melts into the meat, which you can cook to the exact temperature that you

like. When you eat it, you get a delightful pop of cheese flavor in nearly every bite.

I next made one of my favorite ways to make steak. It's called Mustard Lime Steak because the steak is coated with a crust made from dry mustard, lime juice and Worcestershire sauce — and yes, I know that sounds awful.

But it isn't. It really isn't.

The sharpness of the mustard is softened by the umami earthiness of the Worcestershire sauce, with bright notes provided by the lime. It's actually kind of genius, and is as delicious as it is unexpected. And because you slice the meat thin to serve it, you can use it on almost any kind of steak.

For a vegetable dish, I went with Grilled Asparagus With Olive Oil and Parmesan, an extraordinary dish from the restaurant Chez Panisse. That's the Berkeley, California, establishment that basically started the food revolution in this country and is still cherished as one of the best in the land.

Many of its recipes are difficult, but this one is simple. Just coat asparagus spears in olive oil and season them with salt and pepper. Grill them until they are done, sprinkle with lemon juice and then top them with crispy pancetta and chopped egg.

Leave it to Chez Panisse to come up with a perfect balance of



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#### Grilled Asparagus With Olive Oil and Parmesan.

to prepare, but only a little — and it was all done the night before.

Tandoori Chicken is one of the most popular dishes in Indian restaurants in this country. It is difficult to make at home, because doing it right requires a tandoor oven, a clay oven that cooks at about 900 degrees.

You probably don't have one, though they are available. Nonetheless, you can create your own less-hot version of Tandoori Chicken in your own grill — using indirect heat.

I cobbled together a recipe, using ideas from two different sources and a few of my own. The chicken is marinated for sev-

plus lemon juice, the yogurt and the chicken, and you are likely to have them all only if you cook Indian food fairly often. If you like, you could use garam masala — most stores carry it — to replace any of the ingredients you don't have. The result will be different, but who knows? Maybe it will be better.

That said, the chicken I made was fairly amazing. Tandoori Chicken should not be a very spicy dish, but I put a little heat in mine for good luck. You can reduce or eliminate the cayenne pepper (or Indian chili powder) if you want it more mild.

It was just a remarkable dish for the end of summer. I'm sure I'll be making it in the fall, winter and spring, too.

### TANDOORI CHICKEN

Yield: 3 to 4 servings

- 3/4 cup plain yogurt
- 4 quarter-sized slices of ginger (peeling is not necessary)
- 4 large garlic cloves
- 2 tablespoons lemon juice
- 2 teaspoons cumin
- 2 teaspoons ground coriander
- 1 teaspoon turmeric
- 1 teaspoon salt
- 1 teaspoon cayenne pepper or Indian chili powder, optional, see note
- 1/2 teaspoon cinnamon
- 1 (3 1/2-pound) chicken, cut into serving pieces

Note: Indian chili powder, which is often spelled chilli, is available at international markets

1. In a blender or food processor, mix together yogurt, ginger, garlic, lemon juice, cumin, coriander, turmeric, salt, optional cayenne or Indian chili powder and cinnamon until smooth. Cut 2 or 3 slashes at least 1-inch deep into each chicken piece except wings. Coat chicken with marinade mixture in a bowl, cover and refrigerate 4 to 24 hours.

3. Prepare a grill with a lid for indirect heat.

4. When grill is hot (425 degrees, if using a kamado grill) put chicken on grate, skin-side up. Cover and cook 50 minutes without opening grill. Remove wings, close grill and cook 10 minutes more.

Per serving (based on 4): 596 calories; 30 g fat; 8 g saturated fat; 670 mg cholesterol; 73 g protein; 5 g carbohydrate; 1 g sugar; 1 g fiber; 846 mg sodium; 71 mg calcium

— Recipe by Daniel Neman

### CHEESEBURGERS

Yield: 4 servings

- 1 1/2 pounds 80% lean ground chuck
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 ounces grated cheese (cheddar, Swiss, Jack, blue or other)

1. Prepare a grill for direct heat.  
2. Break up the chuck to increase the surface area for the seasoning and cheese. Sprinkle the salt, pepper and cheese over the meat; toss lightly with your hands to distribute evenly.

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#### A cheeseburger with a side of potato salad.

the dissimilar flavors. Thin shavings of salty Parmesan cheese on top thrillingly bring the dish to life.

My last dish took a little work

eral hours, preferably overnight, in yogurt mixed with a blend of spices. The mix that I used worked particularly well.

It does require eight spices,

## Shoe shines and cigars: the history of 1212 Adams

By GINNY MAMMEN

The next building going east on Adams Avenue in downtown La Grande is 1212 Adams, currently the home of Country Financial. According to the National Register of Historic Places it was constructed around 1892, but the name of the builder was unknown.

However, upon further research I found that the owners, and very probably the ones who constructed the building, were Gustaves Beugelsdorff and Joseph B. Whiteman. This was a two-story brick structure with the lower floor being divided into two commercial spaces and apartments on the upper floor.

Although there were only two commercial spaces on the first floor, there were many businesses over the years that shared one side or the other, making it nearly impossible to create an exact chronicle list of occupants. For a number of them it served as a business incubator.

The first occupant I could identify at 1212 1/2, was the Singer Sewing Machine Company with William Baldrige as the agent. This was in 1893 and the company was still there in 1903, but the agent was A.H. Stone.



Fred Hill Collection

#### View of downtown La Grande includes the historic building at 1212 Adams Ave.

The City Directory for 1908-1912 showed the business at 1212 Adams as a men's clothing store owned by A.V. Andrews. For 1908-09, 1212 1/2 housed James R. Smith, jeweler, and in 1912 Emily Wellman was offering millinery, toys and notions for sale.

Another early occupant of 1212 1/2 was Harry T. Love, a jeweler who advertised his shop in 1911 replacing James R. Smith who had moved to California. Harry was born in Pennsylvania and later moved to La Grande where he lived with his

wife, Harriett, and step-daughter, Iva. When the family moved to Salem, G. S. Birnie, who had been working for William Siegrist as a watchmaker, purchased Love's business and stayed in this location until sometime between 1936 and 1939 according to Robert Bull in "Volume III of Little Bit of This & a Little Bit of That."

In the late teens through the 1920s the O.K. Barber Shop at 1212 was a busy place. For many of those years the space was shared by other businesses — in 1923 it was Joe Kelly's cigar and tobacco stand, in

1926-27 Reyneud's Beauty Shop and 1928 Ruth Reed had her beauty shop at this location.

Other occupants over the years at 1212 included various shoe repair/shine shops including the City Shoe Shop owned by John Burlew alongside Harry's, where one could have shoes shined or hats blocked. But the most remembered shoeshine shop was that of Lafayette (Lucky) Trice who bought out Burlew in 1947 and established Lucky's Shine Parlor, which was still in operation in 1961.

Probably the two most

interesting individuals involved with 1212 Adams were Joseph B. Whiteman and Lafayette Trice.

Joseph was born in 1854 in Indiana to Abe F. Whiteman, a farmer, and his wife. It appears that Joseph's mother had died during childbirth, or shortly after, when her son Charles was born in 1859, leaving Abe with nine children to raise. Opportunities in Indiana were not abundant for Joseph, so like many others he headed west. Before leaving Indiana he took young Susan Parks to be his bride. In 1880 they were living in Kansas where Joseph was working as a saloon keeper. By 1900 they were living in La Grande and he was working as a plumber.

Living with Joseph and Susan as a lodger was a single man by the name of Gus Bingdeloff, a shoemaker from Germany. It appears that Gustaves Beugelsdorff had tried to Americanize his name for practical purposes like census records. Joseph still wasn't settled in his work and by 1910 he was working as an auto repairman. Then by 1920 he was a tinsmith at the railroad shop and by 1930, at the age of 76, he was

a mail carrier. This is all we know about these two men except that Gus purchased Lot 6 in Block 106 of Chaplin's Addition and he and Joseph had 1212 Adams constructed there around 1892.

Lafayette (Lucky) Trice was born in 1904 in Arkansas to Arthur and Ella Trice. According to his daughter, Gwen, Lucky's dad worked in logging and in 1923 Lucky, at the age of 19, his father, grandfather and brother arrived by boxcar in Oregon and went to work at Maxville, a town created by the Bowman Hicks Lumber Company. It was there he earned the nickname Lucky because of his skill at playing cards.

In 1933, when Maxville shut down, Trice moved to La Grande. He purchased his shoe shop in 1947 and became a businessman. Later on he started a furnace cleaning business. Lucky was involved in many community activities and was a friend to all. Lafayette (Lucky) Trice died in September 1985.

To learn more about Lucky, see the story at [www.oregonhumanities.org/this-land/stories/reaching-back-for-truth/](http://www.oregonhumanities.org/this-land/stories/reaching-back-for-truth/).

Keep looking up! Enjoy!