



DOROTHY FLESHMAN
DORY'S DIARY

New entries in Dory's Diary

Dear Diary, On this last Tuesday of October, Oct. 26, 2021, to be exact, I open my book on fresh, clean, and welcoming pages awaiting my thoughts to go airborne.

For how long, no one knows, but they say that one should be careful for what is wished for ... since you just might get it.

Well, in September I joined the middle-aged folks by having another birthday — my 95th it was.

I especially noted it as a turning of empty pages in that I could no longer do all the things that I could do so easily when I was a young 81, but I thought it had to be accepted. Now I'm not so sure even though it has been a full year since I hung up my pen on these pages as a regular, having written in this diary for 12 years, beginning in The Observer in 2009, then joining the Baker City Herald as well in mid-2012.

It was my latest recent birthday that jogged me back into action. My kids in Nevada ran an advertisement in the newspaper requesting birthday cards to be sent my way. Well, it worked. Cards started flowing in.

A surprise came with them. Out of some 212-plus cards were notes reminding me that some 80 of them were from my Diary readers. And, some of them were still asking for more of these secret entries that no one is supposed to see. I guess it was all Daphne's fault in leaving the diary lying about where everyone could take a peek. Now they also knew that I had had a birthday and told me so.

Have you ever faced a stack of over 200 cards to answer and thank for their kindness along with expressing appreciation for gifts, flowers, surprise party, and weed-pulling detail? I assure you, I enter it on these diary pages with trembling hands as electronics aid me in so doing for a once-in-a-lifetime gift.

No wonder I have had a life so assuredly filled that the word written on paper needs to reach out to the public to inform, to assure, to personalize, and for those clipping out the piece of paper held in one's hands on a regular basis and stored in scrapbooks for later discovery by generations in years to come — a written history of the now, of what once was, and a peek into the changing future.

I hold my diary in my hands, its pages as yet unspoiled. Should I begin again as the number requested?

It has recently been exciting to share the news with my longtime Herald editor Jayson Jacoby that my 80 readers had written especially to let me know they were guilty of peeking into my diary over the years ever since Observer editor Ted Kramer in 2009 had given me the job. Then there were editors Glenn Rabinowitz, Jeff Petersen, Andrew Cutler and Jayson Jacoby, Cherise Kaechele, Phil Wright, and then back again to Andrew Cutler in 2021 (I hope I haven't missed anyone), and so Dory's Diary lingered on.

Now I tremble (from excitement, not age???) as ink spreads across the page to again appear in the Home & Living Section B of The Observer and the Baker City Herald in the Nov. 2 issue.

It looks like as long as circumstances are favorable, I will be writing my Diary on the first Tuesday of every month, starting where I ended a year ago.

Remember. You, the Reader, asked for it. It's your fault that I'm back again from retirement. I love to retire and then un-retire. It gives me the option of changes that now occur in contrast from those of the long ago.

See you on Nov. 2 ... I hope.



ANN BLOOM
IT'S ALL GOOD

The benefits of family meals

When was the last time you ate a meal with your family? The kind where everyone sits down at the table the same time, to eat together? It's really hard these days, what with different work schedules (kids and adults) after-school sports and extracurricular activities and meetings. Yet, there are many reasons why researchers say people who eat

See, Bloom/Page B2



Gretchen McKay/Pittsburgh Post-Gazette-TNS

Travis Harhai's deep-dish apple crumble pie.

All-American dessert

Classic deep-dish apple pie with crispy crumb topping

By **GRETCHEN MCKAY**
Pittsburgh Post-Gazette

PITTSBURGH — Travis Harhai is pretty proud of his deep-dish apple pie. Piled high with fall's favorite fruit under a sugary blanket of crispy crumb topping, it's exactly what you picture when you think of the classic all-American dessert — sweet and fruity, with a wonderfully flaky crust you can't wait to dig into.

The fact that the recipe has been handed down over the generations makes it even more special. His maternal grandma, Angeline Schultz of Acme, Pennsylvania, was the first to make it, and it has been served at countless family gatherings over the years, says Harhai, 30, who works for People's National Gas repairing gas lines.

Still, he didn't think it could be a winner of the 2021 Blue Ribbon Apple Pie Contest at the Westmoreland County Fair.

"I couldn't even put it into

words," the Mount Pleasant resident says about his win, and the \$100 prize that came with it.

It's all the more surprising when you consider Harhai only recently took up baking, and that he didn't decide to enter the Aug. 21 competition until the night before, after learning about it from his girlfriend, Ashlee.

"Then I woke up at 5 a.m. that day and started peeling apples," he says. The finished product went straight from the oven to the judges' table "because everyone likes warm apple pie."

Harhai baked his first pie four years ago, for a friend's dinner party, after lying about knowing how. It didn't go well, he says. "So I had to call my mom and got grandma's recipe."

It took a little trial and error to perfect: He learned the hard way that it's much better to use butter than margarine in the topping. He also now knows that if you use too much water

in the dough, you'll have a hard time getting pretty crimped edges.

He estimates he's made at least 100 pies for family and friends. "It took off pretty quick when it started tasting like grandma's," he says with a laugh.

Though his mother, Ginny, says his pie is better than his grandmother's, Harhai was nervous that day at the fairgrounds. He jokes that he paced about three miles during the judging process. (Disclosure: I was among the three judges sampling the 15 entries.) In the end, he won everyone over with his tasty mix of Granny Smith and McIntosh apples, and simple crumb topping made with sugar, butter and flour.

The crumb top, he says, is what makes his apple pie special. "If you can get that right, everything else tastes good afterwards."

As Westmoreland County's winner, Harhai is eligible to

take his pie on the road to compete against other blue-ribbon hometown bakers at the 106th Pennsylvania Farm Show. It runs Jan. 8-15 at the Farm Show Complex & Expo Center in Harrisburg.

Here's his winning recipe.

BLUE RIBBON APPLE CRUMB PIE

For crust

1 1/4 cups flour
1/8 teaspoon salt
1/3 cup plus 1 tablespoon vegetable shortening, chilled
1/4 cup cold water

For filling

10 Granny Smith and/or McIntosh apples

See, Pie/Page B2

The rich, varied history of the Rogers Building



GINNY MAMMEN
OUT AND ABOUT

The history of 1200 block on the north side of Adams Avenue in downtown La Grande has a story that is bittersweet. The fact that it was at one time possibly the most imposing blocks of downtown La Grande is a wonderful thing to share. The loss of over half of these mag-

nificent buildings is a sad thing to realize.

According to the National Register of Historic Places, the current building at 1200-1205 Adams was erected in 1892, replacing three one-story buildings. However, The Observer reported in 1915 that "24 years ago (1891) the plate glass for the front of the Rogers building arrived and being put into place." The historic given name of this building is the Rogers Building, although the name shown in the city directories of



Larry Fry Collections

The Rogers Building has been home to a variety of businesses, as well as apartments, during its more than 120 years.

1893 and 1903 was the Rogers Block Building at the northeast

corner of Adams and Depot.

The name of the builder is not given. Since the 1893 City Directory had only one person in La Grande named Rogers, it is likely that he was the builder. This was Levi Rogers, who was listed as a fruit grower.

Over the years this two-story building covering nearly half the block has housed numerous occupants, both business and residential. The earliest occupants, according

See, Mammen/Page B3