

HENRY'S

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Carr's continued as a vital part of downtown until one cold winter night in mid December 1922 when fire broke out. The building was a total loss and damages amounted to nearly \$85,000. In less than a week a huge wind-storm hit downtown La Grande and portions of the remaining building were blown onto the Star Theatre next door, causing significant damage.

Carr was not going to give up. He hired a contractor named Kelly, who had constructed both the Presbyterian and Episcopal church buildings, to construct a new two-story building for his store. In May of 1923 the building, named the Henry Building, in honor of J.C. Henry, was opened to the public. Carr remained in the furniture business until 1927 when he retired and became manager of the La Grande Building and Loan company. Although no longer at the furniture store, Carr remained part owner with his new partner, Charles Roehm of Seattle, acting as manager. By November of 1931 Roehm decided to sell his interest back to Carr who stepped back into the business as manager. Only nine months later Joe Carr died of heart disease.

Following the death of Carr the business was further organized with Ed and Clark Fitzgerald operating it until November of

1942 under the name of Fitzgerald Furniture Company. The building stood empty until mid June of 1943 when Doyle B. Zimmerman became the new owner of the business. Doyle, the son of Clyde Zimmerman, had been operating a hardware store around the corner on Fir in the adjoining building for about 10 years. In addition to hardware he now planned to expand and carry a complete stock of furniture. Unfortunately in 1953 Doyle, age 46, suffered a heart attack and died.

Following his death, Zimmerman's continued at 1315 Adams under the management of Irma, Doyle's widow, and Werner Hildebrandt. Hildebrandt had been a former salesman at Turn's Furniture Store located in the old J. C. Penney building at 108 Depot next to Modern Laundry.

This building that was meant to be especially built for a furniture store served as such for many generations of families. The story of the building also shows the connections of generations of businessmen who worked beside each other to make downtown La Grande a thriving welcoming place to shop and the town a desirable place to live.

Keep looking up! Enjoy!

Ginny Mammen has lived in La Grande for more than 50 years and enjoys sharing her interest in the history of people, places and buildings.

Mac and cheese gets an upgrade

By **GRETCHEN MCKAY**
Pittsburgh Post-Gazette

It's hard to go wrong with macaroni and cheese. A staple comfort food, its cheesy goodness is loved by kids and adults alike, for lunch, dinner or a late-night snack. Even the blue-box variety can hit the spot in a pinch. But to really take it to the next level, you really should go all out with a rich, homemade cheese sauce.

This recipe gets an elegant upgrade with the addition of fennel, an aromatic veggie with a licorice-like flavor and crunch that reminds you of celery. It gets a quick braise in Marsala wine, which makes it sweet, and the leftover cooking liquid is then used to make the creamy sauce with mascarpone and Swiss cheese instead of the traditional cheddar. Diced ham steak — leftovers from an Easter ham — make the dish even more of a hearty keeper.

The original recipe calls for making the mac and cheese in a buttered casserole dish, but I made it a one-pot meal by combining everything in the 12-inch cast iron skillet used to make the cheese sauce. I also used shredded Swiss instead of the recommended grated Gruyère.

Don't skimp on the panko-and-Parmesan topping: It adds a delicious crunch.



Gretchen McKay/Pittsburgh Post-Gazette/TNS
Mac and cheese gets an elegant upgrade with braised fennel, Swiss and chunks of ham.

CAMPANELLE GRATIN WITH HAM AND BRAISED FENNEL

For fennel

- 6 cups water
- 4 small fennel bulbs, sliced
- 1/4 cup sweet Marsala wine
- 2 fresh bay leaves
- 1 tablespoon kosher salt

For sauce

- 1/4 cup unsalted butter

- 1/4 cup all-purpose flour
- 2 cups cooking liquid from braised fennel
- 1 8-ounce container mascarpone
- 1 cup grated Swiss cheese
- 1/2 teaspoon kosher salt
- 1/4 teaspoon white pepper

For assembly

- 1 tablespoon kosher salt
- 8 ounces dried campanelle pasta
- 6 ounces ham steak, cut into 1/2-inch dice
- 1/2 cup panko bread crumbs
- 1/4 cup freshly grated Parmesan cheese
- 1 tablespoon extra-virgin olive oil

Prepare fennel: Place water, fennel, Marsala, bay leaves and salt in a 4-quart saucepan and bring to a boil. Reduce heat and simmer until fennel is tender, about 15 minutes. Strain, reserving 2 cups of cooking liquid. Set braised fennel aside.

In a large cast-iron skillet, prepare sauce. Melt butter in pan over medium-low heat. Add flour and stir until fragrant and golden brown, 3 to 5 minutes. Gradually whisk in reserved fennel liquid. Bring mixture to a boil and cook until thickened, about 5 to 8 minutes. Add mascarpone, Swiss, salt and pepper, then stir to incorporate. Keep warm while you prepare pasta.

Preheat oven to 350 degrees Fahrenheit. Bring a large pot of water seasoned with 1 tablespoon of salt to boil. Add pasta and only partially cook for 4 minutes, stirring occasionally (it will continue cooking in the oven). Drain pasta.

Mix pasta with braised fennel and ham in the skillet with the cheese sauce. Stir to combine well, making sure all of the pasta is coated in sauce. Cover with panko and Parmesan, then drizzle with oil. Bake until top is golden brown and pasta is bubbling, about 35 to 40 minutes. Serve hot.

Serves 6.
— Adapted from "Lush Life: Food & Drinks From the Garden" by Valerie Rice (Prospect Park, \$35)

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CROSSWORD PUZZLER

ACROSS

- Sheltered side
- Humorist
- Bombeck
- Scratch
- Sitcom planet
- Turns right
- Horse's ankle
- Bound with string
- Watchdog org.
- Makes a decision
- Family car
- Reverse
- Finishes a dress
- Curvy letters
- de mer
- Novelist
- Levin
- Nut tree
- Future fish
- Dog tag wearer
- U.S. territory
- Jackie's tycoon
- Zero degrees

DOWN

- Zillions
- Old barge canal
- Used thriftily
- Such as, briefly
- Lib. section
- Persus' foe
- Big
- Select
- Prune off
- Nero's 102
- Fall flower
- Not in the dark
- Did great
- Lotto info
- Leg bone
- Clammy
- Like crudités
- Big celebration
- Poet's "near"
- Yield to
- "Norma —"
- Multitude
- El —, Texas
- Channels 2-13

Answer to Previous Puzzle

S	P	A	I	R	A	N	E	N	I	D
T	L	C	N	I	L	E	O	I	L	Y
R	A	C	E	D	S	H	I	N	G	L
A	N	T	E	R	A	S	H	A	S	H
D	E	R	A	Y	G	U	N	S	T	A
F	I	X	U	P	L	I	A	R		
U	N	R	E	E	L	S	Q	U	E	A
N	E	E	R	F	A	U	N	S		
A	T	E	A	N	A	L	O	G	T	I
P	O	P	E						E	V
P	R	O	G	R	A	M	I	D	E	A
S	U	R	E	R	A	M	S	I	S	A
T	E	T	E	S	W	A	M	N	E	W

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WANTED TO BUY
Black & White Photographs & Postcards, License Plates and License Plate Toppers, Hunting/Fishing Collectibles. Also buying interesting small collectibles + Antiques.
Will be in town week of May 8th
Call Mark for appointment: 208-277-4626

104 Community Calendar

VFW POST 460
Every 1st and 3rd Thursday of the month at 7pm.
Corner of Main at Birch in Union

LA GRANDE LIONS CLUB
Meets 2nd & 4th Monday of each month @ 12 PM
Union County Senior Center
1504 N. Albany St., La Grande

PINOCHLE
Fridays at 6:30 p.m.
Senior Center
2810 Cedar St., Baker City
Public is welcome

Baker County United "freedom rallies"
3rd Thursday each month 6 p.m. at the Sunridge 1 Sunridge Lane.
The public is invited

KEY OF DAVID
Starting May 7th - 2PM
Baker County Library
Taught by: Gary Robinson & Blaine McKnight

Kiwanis Club of Baker City
Tuesday at 12:00 PM
Sunridge Inn Restaurant
1 Sunridge Lane
For more information call: (541) 523-6027

ROTARY CLUB of Baker City
Meets every Monday
Noon - 1 PM
Baker Towers Meeting Room