



Hillary Levin/St. Louis Post-Dispatch
Beet-fennel-ginger soup.

By **DANIEL NEMAN**
St. Louis Post-Dispatch



hen the produce at your local store, farmers market or your own garden is at its peak, it's time to make fresh vegetables the star of your meal.

It's time to make summertime soups.

In the summer, you want to make the most out of your produce by bringing out its flavor in the most pure and natural way. The fewer adornments, the less complexity, the better. Other flavors should not distract you from the garden-fresh goodness of your bounty.

As an added benefit, simple flavors usually come from simple cooking techniques.

In other words, summertime soups are both delicious and easy to make. Win-win.

I recently made four summertime soups. Only one of them was chilled, but each, in its own way, was unforgettable.

We'll start with the chilled soup first. It's called Beet-Fennel-Ginger Soup, and along with beets, fennel and ginger it is also made with cabbage and vegetable stock.

"That's borsch," said a colleague. "You just made borsch" in March. "It's not borsch," I said. "It isn't just beet soup, it also has cabbage and vegetable stock..."

OK, it's borsch. But this version is made without meat, so it is a hearty vegetarian meal — or vegan, if you forgo the dollop of yogurt on top.

It is also lighter in tone and texture than borsch I have made in the past. While it still has the sweetly earthy undertone that comes from the beets, it is also enlivened by the exotic, anise taste of fennel and the finishing warm bite of ginger.

See, *Soups*/Page B2



Hillary Levin/St. Louis Post-Dispatch
Asparagus and shiitake mushroom soup.

After cold spring, eager to get growing



JENNIE HAGEN
GARDENING WITH GRANDMA

We finally planted our garden June 1 here in Baker County. It's the latest we've ever done so, even in an area that is considered to be high elevation and needs cold climate gardening practices. Regardless of the cold that this spring has delivered though, I know I am not the only one eager to get growing.

Every time I went through a garden area at any of the local stores or a nursery, other gardeners were buying plants with marked enthusiasm and unhappy comments about the weather.

I had already purchased about 15 tomato plants weeks ago. Most were in the four-pack containers, but several were in the gallon-size pots. When the smaller plants were dislodged from their containers, the first thing we noticed were the spiraled root systems. If left rootbound, the plant expends considerable effort trying to send new roots through this mass. And for our area of gardening, we don't have extra time. So just pinch the bottom of the roots but pinch it hard enough so that you have the shape of an upside-down "Y" — this encourages new root growth that enhances not just survivability, but an overall healthier plant.

After all of the tomatoes were planted we top-dressed around each one with approximately 3 tablespoons of crushed oyster shells. We'll add another ¼ cup of oyster shells in about a month and do so for the remainder of the season, about four to six weeks apart.

We all know what it's like to come home on a hot summer day and find some of the tomatoes slightly wilted. When this occurs, the tomatoes are robbed of the calcium needed for healthy fruiting which in turn is what causes blossom end rot. We've all seen it, it's not just an eyesore but it damages and wastes so much of the tomato. Even if wilted in the flowering stage, blossom end rot will still appear. Oyster shells are available at any store that carries livestock supplies.

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The history leading to the creation of Pat's Alley



GINNY MAMMEN
OUT AND ABOUT

The building housed at 1414 Adams Ave. in downtown La Grande is a mystery building.

In 1910, there had been a home in this location, according to the Sanborn map. While the application for the National Register of Historic Places states that 1414 was constructed in 1916, the architect is unknown as is the owner/builder. It is interesting to note that the building features the same small windows that are divided into eight triangles as were evident in the Roesch Building.

The question becomes — was this building at 1414 built by Roesch and actually a part of the Roesch Building or was it built by someone else?

We do know that originally there was a passage on the second level from one building to the next.

When the Roesch Building on the southeast corner of Adams and Fir was razed in 1927 to construct the Sacajawea Hotel, a substantial portion of the building was left standing. The addresses for this were 1406-1412 Adams, which over the years housed numerous businesses. This remaining portion had a common wall with the building located at 1414 Adams.

When the US Bank was constructed in 1970, the remaining portion of the Roesch Building was razed and the common wall



Looking west along Adams Avenue in downtown La Grande around 1928.

Fred Hill Collection

between it and the next building was resurfaced leaving the building at 1414 Adams, which is known today as Pat's Alley.

The original Roesch building had been known for being the home for automobile businesses over the years and this was no different for 1414 Adams.

The first business in 1916 was Daniel Auto, followed by Bowman & Young Auto, then Harris F. French Motor Company with Paige-Jewett Sales and Service, where in 1925 a Jewett Coach sold for \$1,245 and a Deluxe Sedan for \$1,680. The

Morelock Service Auto Company was selling Star cars there in 1927 and a Star Six Convertible Cabriolet was being sold for a mere \$885. (About \$15,000 in 2022). All through the 1930s, the Chevrolet was the star of 1414. Larson Chevrolet followed by Larison-Frees Chevrolet and, finally, Norman Frees Chevrolet.

Following nearly 25 years of automobile sales and the short-time temporary home for The Observer, while the building on Sixth Street, across from the Presbyterian Church, was being constructed, Roy Farnam Supply

moved into this location in 1940. Roy had started in business with Jack Allen of Jack Allen Supply, located on the corner of Adams and Fir in the Roesch Building, selling auto parts, accessories and sporting goods.

After Allen moved to Pendleton and was elected state senator in 1932, his partner, Roy Farnam, bought him out, creating Roy Farnam Supply. Nearly 10 years later, Roy moved his business into 1414 Adams and Roy Farnam Supply remained in business there for over 30 years.

In 1971, Pat Fitzgerald, of Fitz-

gerald Flowers, had his shop in the Moon building and was upset because his landlord wanted to raise his rent. One day he noticed the building across the street at 1414 Adams was empty and contacted the Goss family, the owners, about the possibility of renting it. Pat had seen mini malls in other towns and thought this would be the ideal place for him to develop one for La Grande.

Following an agreement with the owners, he set contractors to work and, after many hours of planning and construction, on Friday and Saturday, the 14th and 15th of May 1972, Pat's Alley held its grand opening.

The Observer took their readers for a tour.

"We open the door into a wide quaint alley reminiscent of a narrow cobblestone European street, with one obvious exception — everything is new. The cobble stone is modern glossy linoleum. Mediterranean style porch lamps mark the entrance to the shops."

The occupants were ready for their first customers. The first shop on the right was Fitzgerald's Flowers with Pat's Garden Center located behind it, operated by Pat and Helen. On the left side was The Pacesetter, a women's clothing shop, with Norma Noyes and Sharon Catlin as proprietors and Sharon Catlin as proprietor. Then the Lamplighter, a gourmet shop, with Dotty Hoffman and Ruth Lacer there to provide you the newest in gourmet and party foods.

Next was VJ's, where Velma

See, *Mammen*/Page B2