



Make the
best of

blueberry season

By **GRETCHEN MCKAY**
Pittsburgh Post-Gazette

Blueberry season is upon us, which means berry-studded muffins, pancakes, salads and smoothies. The plump and juicy berry — thought to have one of the highest antioxidant levels of all everyday fruits — also makes a great base for a summer pie that's both sweet and jammy, with just a touch of tang for balance. This super-easy recipe from Cook's Country magazine pairs the sweet-sour pop of fresh blueberries with a cooked berry puree in a simple (but oh-so-good) graham cracker crust. It's topped with a cheesecake-like, no-bake whipped topping

*Easy-to-make
pie pairs
fresh berries and
cooked puree*



Gretchen McKay/Pittsburgh Post-Gazette-TNS

that whisks together in a stand mixer in around 5 minutes. No bothering with dough means the whole process is no big deal, making this a perfect pie for novice bakers and cooks for their summer cookout.

The original recipe in the June/July magazine featured piped rosettes of topping on the pie, but I'm pretty clumsy with a pastry bag. So I chose the easier option of spreading the topping across the top of the pie with an offset spatula, and then swirling in the puree in a marble pattern with a butter knife. I also added a strawberry flower in the center.

Be sure to chill the pie after it's prepared for the recommended 4 hours or it will fall apart when you slice it.

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This easy-to-make blueberry pie highlights the flavors and textures of fresh blueberries, with a crisp and nutty graham cracker crust.



WENDY SCHMIDT
BETWEEN THE ROWS

Keeping bouquets beautiful

When you find a flower out in a hidden corner of your yard, it's nice to bring it to the house or give it to a friend. That way, the beauty can be appreciated rather than lost.

The beauty of cut flowers doesn't last forever, we know it will wither and die. But, it can last longer if you meet its nutritional needs.

Food

Flowers are living things and need food in order to live longer. You can provide what they need with one of the following vase solutions:

- Mix one part of the common lemon-lime sodas with three parts of water. Do not use diet drinks or colas. (Diet drinks have no sugar and the colas contain too much acid for flowers). Add 1/4 teaspoon bleach per quart to keep the solution clear and bacteria-free.

- Put two tablespoons lemon juice or bottled "ReaLemon," one tablespoon of sugar, and 1/4 teaspoon of bleach in a quart of warm water. Add another 1/4 teaspoon bleach every fourth day.

To do list

- Use a clean vase (bacteria clog water tubes inside the stems, and starve the flower for water and nutrients).

- Prepare the flowers properly. Cut just-opening flowers early in the day when the flower's carbohydrate concentration is highest. Put in water immediately.

- Immerse milky-sap flowers like poppies (bottom two inches of stem) in boiling water for 10 seconds just before using them in an arrangement.

- Gently remove lower leaves so no leaves will be under water. Recut the stems at an angle under water. This assures the flower a water supply, because then the water tubes aren't

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JENNIE HAGEN
GARDENING WITH GRANDMA

'Tis the season to rescue plants

Many area retailers that sell plants are having season-ending sales right now and it can be a good time to bring home an "orphan" or two and try to bring them back to life. No, the growing season certainly isn't over, but up to 70% of retail plant sales are from the months of April to June and consist of the smaller four or six pack vegetable, herb, and flowering annuals or perennials. So it still isn't too late to plant these.

If your selections have dead or damaged side stems, cut them off, water thoroughly, then place your plants in full shade for at least two or three days. You'll be amazed at their recovery.

The older the plant the greater likelihood that the roots will be wound around inside the pot. This is where the best thing you can do is to sacrifice a large, and very sharp, kitchen knife. I've read some recommendations to "untangle the roots" prior to planting. Please don't! By the time you have finished untangling the roots the plant will, no doubt, have succumbed to dehydration. Just use that very sharp kitchen knife, hopefully serrated, to make the slices, yes, right through the roots, before you plop it into the pre-dug hole. The cuts through the existing roots will stimulate new growth and remember, you can always buy a new knife for your kitchen!

I noticed an article the other day that stated gardens, whether flowering landscapes or vegetable plots, should be watered only in the morning.

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From horses to cars, the history of Adams Avenue

By **GINNY MAMMEN**

With the coming of the railroad the west end of Adams Avenue in downtown La Grande developed at a faster rate than the east end. The 1889 Sanborn map identified a few wooden dwellings and even fewer wooden buildings designated as businesses in the 1400 block. Nearly half of the south side of the street showed no buildings at all.

By 1903 a few more buildings, both dwellings and commercial, began to appear. Seven years later, in 1910, it was filling up, but not with the larger more

Small businesses came and went in this area. Wooden buildings were constructed and destroyed. Addresses seemed to change as some buildings became larger making it difficult to trace just what was where and when.

permanent brick construction that was being used on the west end of Adams.

This being said there was one business, located at 1424 Adams, that was going strong. This was the Farmers Feed Barn.

In August 1903, W.H. Buzzard was advertising his new barn that covered the entire lot.

For only 15 cents and a supply of feed, one could bring a horse to have it in a shaded area, watered, and a rig watched. Feed was also available for purchase. For those who were spending the day doing the town, Buzzard offered two toilet rooms with water and combs, and a place to spread lunches. One could also

board horses here by the day, week or month.

By September of that same year, Buzzard sold the very profitable Farmers Feed Barn to Allan J. Webb, and in April 1904 F.P. Childers took over the barn management. At some point Webb took in a partner, E.B. Johnson, but soon the partnership of Johnson & Webb dissolved. Webb went to Portland and Johnson continued in the business.

Edward Johnson was born in Iowa in 1885 and had come to La Grande in the early 1900s.

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