

# RESCUE

Continued from Page B1

That seems not only limiting but negates to consider the wide range of people's schedules and horticultural needs of the plants. When I come home at 4 p.m. on a hot summer day with wilting plants, they get watered, and sometimes just spraying them with the garden hose will restore that evaporation/transpiration ratio. So, we all just do our best, water as best we can when we can, and don't worry about hard, set rules for our plants.

Are you a renter who would like to garden? Please don't till a plot without landlord permission! Remember, too, that just about any bedding plant you might consider growing will grow nicely in a pot. Don't forget, soil is heavy, so if you have a 5-gallon tall planter, once filled with soil, plants, and then watered, is

probably going to stay where it is! Many seasonal vegetables even grown from seed do well in pots. A quick and nutritious list could consist of all types of lettuce, whether leaf, butterhead or romaine, carrots, radishes, green onions, beans or peas, both bush and climbing varieties, tomatoes, peppers, including bell or jalapeño, and right now our zucchini is doing great in its giant pot. I'll let you know if we get to eat anything from the zucchini! And if we're successful, remember to keep your car doors locked, one never knows what one might find on the seat of the car!

Speaking of watering, it's time for Grandma to get off the computer and go water the tomatoes! Talk to you soon!

■ *Jennie Hagen is a native Oregonian who has spent 40 years gardening east of the Cascades. She is a member of the Garden Writers Association and has previously written for the Home & Garden section of The Oregonian, and for the La Grande Observer, the Baker City Herald, and the Burns Times Herald.*

# BOUQUETS

Continued from Page B1

clogged by air bubbles.

• Use oasis florist foam by putting it in water and waiting for it to sink. Pushing it underwater traps air bubbles which remain in the foam and cause early flower death. (Using oasis foam is not necessary).

• Keep flowers cool. Cut early in the morning. Put flowers in a cool place every night. Don't place them in the sun, near a fireplace, or on top of the TV.

When you follow the above directions, even the tightest buds should open and finish blooming.

### Caution

Do not use aspirin or vinegar in vase solutions. They are rarely effective in extending the flower's life.

Don't crush or burn stems as these practices don't help.

Don't use softened water in your vase as it contains sodium, which shortens the flower's life.

The above information is from the University of California Extension System, Department of Agriculture, and Sunset magazine. Thank you to the sources of this information.

Enjoy your bouquet a little longer and thanks for reading.

■ *Wendy Schmidt is a longtime gardener. She lives in La Grande.*

# BLUEBERRIES

Continued from Page B1

I refrigerated mine overnight. The magazine posits the dessert "just might be the best blueberry pie you'll ever eat," and they're not kidding: Everyone who tasted it begged for more.

## BLUEBERRY CREAM PIE

For crust

- 12 whole-grain graham crackers, broken into pieces
- 2 tablespoons sugar
- Pinch table salt
- 6 tablespoons unsalted butter, melted

For filling

- 1/2 cup sugar
  - 4 teaspoons cornstarch
  - 1/4 teaspoon table salt
  - 1 1/2 pounds (about 4 3/4 cups) blueberries, divided
  - 1 tablespoon lemon juice
- For topping
- 8 ounces cream cheese, softened
  - 1/4 cup sugar
  - 1 teaspoon vanilla
  - 1 cup heavy cream, chilled

Adjust oven rack to middle position and heat oven to 325 degrees.

Make crust: Process cracker pieces in food processor until finely ground, about 30 seconds. Add sugar and salt and pulse to combine, about 3 pulses. Add melted butter and pulse until

combined, about 8 pulses.

Transfer crumbs to 9-inch pie plate. Using bottom of dry measuring cup, press crumbs into bottom and up sides of plate. Bake until crust is fragrant and beginning to brown, 16 to 18 minutes. Transfer plate to wire rack.

Meanwhile, make filling. Whisk sugar, cornstarch and salt in medium saucepan until no lumps of cornstarch remain. Puree 2 cups blueberries until smooth, about 2 minutes, scraping down sides of bowl as needed. Strain puree through fine-mesh strainer into sugar mixture in saucepan, pressing on solids to extract as much liquid as possible. Discard solids. Whisk puree into sugar mixture until combined.

Bring puree mixture to simmer over medium heat, whisking frequently. Continue to cook, whisking constantly, until whisk leaves trail that slowly fills in, about 1 minute longer (mine took about 4 minutes total). Off heat, whisk in lemon juice. Reserve 2

tablespoons of puree for topping.

Stir remaining blueberries into puree in saucepan. Spread filling evenly over bottom of pie crust. (It needs to be completely cooled.)

Make topping: Using stand mixer fitted with whisk attachment, whip cream cheese, sugar and vanilla on medium-high speed until very smooth, about 2 minutes, scraping bowl as needed. With mixer running, slowly pour in cream and whip until stiff peaks form, 1 to 3 minutes, scraping down bowl as needed.

Spread cream cheese topping over filling. Drizzle reserved puree over topping. (If it has thickened, microwave until loosened, about 15 seconds.) Using a butter knife, swirl puree through topping, making marbled pattern.

Refrigerate pie for at least 4 hours or up to 24 hours, then serve.

Serves 8-10.

—cookscountry.com



**MICHAEL**  
541-786-8463

M. Curtiss PN-7077A CCB# 183649

**A CERTIFIED MASTER ARBORIST**



The most valuable and respected source of local news, advertising and information for our communities.



www.eomediagroup.com

Come Check Out Our New Location & New Menu!



New Family Friendly Location!

New Menu!

Bar Bites, Wood Stone Pizza and More!

MON-TUES CLOSED  
WED-SAT 11-9 • SUN 11-7

1106 Adams Avenue Suite 100 • 541 663-9010 • tapthatgrowlers.com

**Are Your Feet Ready to Camp?**  
We specialize in quality medical and surgical care for all types of foot and ankle problems!

**GRANITE VIEW Foot & Ankle**

Travis T. Hampton, D.P.M.  
Foot and Ankle Surgeon

541-963-0265  
888-843-9090  
www.GVfoot.com

LaGrande 1408 N Hall Street  
Enterprise 601 Medical Parkway  
Baker 3175 Pocahontas Rd.

Published by The Observer & Baker City Herald - Serving Wallowa, Union and Baker Counties



# CLASSIFIEDS

PLACING YOUR AD IS EASY...Union, Wallowa, and Baker Counties

Phone La Grande - 541-963-3161 • Baker City - 541-523-3673

On-Line:

www.lagrandeobserver.com

www.bakercityherald.com

Email:

Classifieds@lagrandeobserver.com

Classifieds@bakercityherald.com

DEADLINES:  
LINE ADS:  
Tuesday: 10:30am Monday  
Thursday: 10:30 am Wednesday  
Saturday: 10:30 am Friday  
DISPLAY ADS:  
2 Days Prior to  
Publication Date

TUESDAY, JULY 12, 2022

## CROSSWORD PUZZLER

### ACROSS

- 1 "The — of the Lake"
- 5 Pinch
- 8 Fan noise
- 11 Large lot
- 12 Nonsense
- 13 Big bird
- 14 Totally exhausted
- 15 Eurasian mountains
- 16 Crowd
- 17 Movie
- 19 Lollipop cop
- 21 Devotee's suffix
- 23 Ecol. watchdog
- 25 Clock numeral
- 26 Livestock fodder
- 27 Married
- 28 Strong opposition
- 31 Mantra
- 32 Evaporates
- 35 Geometry term

### DOWN

- 36 Pike's discovery
- 39 Prior to, poetically
- 40 Employ
- 41 Put down grass
- 43 Thurman of "The Golden Bowl"
- 44 Fall mo.
- 45 Rip-off artist
- 47 Tingle
- 49 Pursue
- 50 Yield, as interest
- 52 Big League events
- 55 Mess up
- 56 Trifling amount
- 57 Hydrox rival
- 58 Winged insect
- 59 Sault — Marie
- 60 Iffy attempt
- 1 Chocolate-colored dog

### Answer to Previous Puzzle

P	E	E	R	I	R	A	N	T	A	B
A	C	M	E	N	O	S	Y	O	F	A
T	H	I	N	D	A	H	L	M	R	S
O	R	D	A	I	N	O	L	E	O	
E	T	A		A	N	A				
P	E	D	R	O		A	I		S	H
L	A	O		M	U	M	M		A	R
Y	U	M	A		F	A		E	T	H
				P	R	O		Y	A	W
H	A	R	E		F	U	R	O	R	S
J	O	B		E	R	I	C		F	E
A	W	E		S	I	N	K		E	D
B	L	T		E	A	S	Y		R	O

7-12-22 © 2022 UFS, Dist. by Andrews McMeel for UFS

- 2 Skilled person
- 3 Cold, as an old house
- 4 Sasquatch cousin
- 5 Hide — hair
- 6 Writer
- 7 Dinesen
- 8 Summer flower
- 9 Send again
- 10 In a frenzy
- 11 Wheel part
- 12 Sticker type
- 18 Raunchy
- 20 Skippy competitor
- 21 Flapjack chain
- 22 Like before
- 24 Farewell
- 29 Lhasa —
- 30 Ukraine's capital
- 33 Valuable fur
- 34 Chair
- 37 Onto the land
- 38 Colorful carp
- 40 Not injured
- 42 Regards as
- 45 Ripped
- 46 — accompli
- 48 Murmurs
- 49 Entanglement
- 51 Hwy.
- 53 Herbal infusion
- 54 Kind of story

1	2	3	4	5	6	7	8	9	10
11				12				13	
14				15				16	
		17		18		19		20	
21	22		23		24		25		
26			27			28		29	30
31			32		33	34		35	
36		37	38		39			40	
		41		42		43		44	
	45			46		47		48	
49			50		51		52		53
54			55		56		57		58
59			60						



**Northeast Oregon Jobs**

Get your Help Wanted Ad on

**facebook**

NOW AVAILABLE! All help wanted ads placed in Baker City Herald | THE OBSERVER are available to be put on facebook for \$10 extra charge. Stop in today for more information. 911 Jefferson Avenue • La Grande 1668 Resort St. • Baker City