

CHOWDER

Continued from Page B1

recipe and definitely will not reveal the composition of Sez', she did give me a few hints. She uses red onion (I decided to go with both red and yellow for my chowder), but she recommends against putting any red onion scraps in homemade vegetable stock (though, per Brown, yellow onions are fine for that purpose). She thumbs-upped my plan to make a quick-ish vegetable stock using the corn cobs and day-of vegetable scraps for those of us who fail to keep a bag of scraps going in the freezer (bad us!). She also disclosed the proper dairy substitute: oat milk. (Also: I happened to mention that I do not like green bell peppers because they make me burp green-pepper burps, which she ha-ha'd. And — guess what — the great Kristi Brown does not like green peppers, either, so all the rest of you who do are officially wrong.)

I'm just going to state flatly that the vegan corn chowder I have devised is not as great as Brown's. It is, however, very, very good and absolutely worth making. Maybe someday she will give us her recipe and/or Sez's. I would

encourage you to experiment with the spices here — I've kept mine pretty light-handed, though a little bit of zip from the cayenne does come through. Like Brown's, this corn chowder evolves beautifully with reheating, thickening and richening (definitely a word), if you don't eat it all at once (or eat all the leftovers cold).

Choose your corn carefully. The leaves should be nice and green, not dry-looking, and the silk peeking out ideally should be pale and even slightly sticky. Be bold in peeling the husk back — not just at the tip, but all the way down. You deserve good corn! Look for plump, firm kernels. And be sure to buy our marvelous Washington sweet corn, for it is the best, as I'm sure Brown would agree if I were to pester her about it.

B.J.C.'S VEGAN CORN CHOWDER

(With thanks to chef Kristi Brown)

Serves 6 as a soup course, maybe 4 for a lunch or light supper

OK, vegans, please don't yell at me, but for those who consume dairy, the oat milk/creamer may be swapped out for half-and-half (preferably organic),

and those definitely-other-people-not-us-vegans also might incorporate a little butter in with the olive oil. And Kristi Brown said this, not me: Her original, nonvegan corn chowder recipe had salmon in it, so ... — Bethany Jean Clement

- 6 medium ears fresh, sweet Washington state corn
- 2 medium carrots — 1 whole and 1 small-diced
- 3 ribs of celery — 2 whole and 1 small-diced (plus any celery tops)
- 1 medium yellow onion, 1/2 diced and the other 1/2 left alone
- 1/2 medium red onion, diced (reserve the other 1/2 for a salad or something)
- 4 fresh bay leaves or 2 dried
- Kosher salt
- White pepper
- 3 tablespoons high-quality extra virgin olive oil (plus more for garnish)
- 2 tablespoons flour
- 1 large potato, peeled and 1/4-inch diced (about 1 1/4 cup)
- 1 small-to-medium sweet potato (orange or white, up to you), peeled and 1/4-inch diced (about 1 cup)
- 1 cup unsweetened oat-milk creamer or oat milk
- 1/2 teaspoon coriander
- 1/2 teaspoon cumin
- Dash of cayenne
- Chives, snipped, and/or green onion, finely sliced on the diagonal, plus more olive oil for garnish

1. Shuck it! Then stand each ear of corn on its butt end on a tray or in the bottom of a large shallow

bowl, and use a sharp knife to carefully cut the kernels off, reserving the cobs (and, of course, the kernels). Warning: If your corn is nice and fresh, this will be messy. (Optional: Some recipes say to "milk the corn," which involves running the back of a knife down the denuded cobs to get all the juices out. It's my sense that we'll extract those precious corn-fluids by making the stock next, and I'm also just going to say that life feels too short to spend time milking corn.)

2. Break your corn cobs in half and put them in a 3 1/2 — or 4-quart pot, along with 1 whole carrot broken in half, 2 ribs celery broken to fit the pot (plus any celery tops), the 1/2 yellow onion, 2 fresh bay leaves or 1 dried, 1 teaspoon salt and a sprinkle of white pepper. Add water to almost cover, about 4 to 6 cups (the pot will be crowded). Bring to a boil, give it a stir and then reduce heat to simmer for 30 minutes, stirring halfway through. Remove from heat, and let rest.

3. Heat the olive oil for a minute or two in a large soup pot or Dutch oven over medium heat, then add the diced yellow and red onions, diced carrot and diced celery. Salt and white pepper them, stir and cook about 6-8 minutes, stirring again about every 2 minutes. Sprinkle on flour and cook, stirring,

another 1-2 minutes. Remove from heat.

4. Carefully strain your stock through a colander into a large bowl.

5. Add the potato, sweet potato, 1 teaspoon salt, a sprinkle of white pepper, and 2 fresh bay leaves or 1 dried to your vegetables in the large pot, then add enough strained stock to cover it all. Bring to a boil, then reduce to a simmer, stir and continue cooking until the potatoes are tender, about 15 minutes, stirring maybe every 5 minutes.

6. Add the oat milk/creamer, corn and spices, then stir and season lightly with salt and pepper. Add a little more stock or water if it seems very thick, though the corn will release a fair amount of liquid, so don't panic. Turn up heat

to bring back to bubbling, reduce heat to a simmer and cook for 15 more minutes, stirring occasionally.

7. Add more salt and white pepper to taste — you probably want to add a teaspoon or more of salt, a little at a time, to balance the sweetness of the corn, sweet potato and onions. Don't be shy!

8. Simmer another 15 minutes to half an hour, stirring occasionally. At this point, the chowder should be thickened and ready to serve; cooking more or reheating later will thicken matters further, amalgamating the vegetables and breaking down the corn, which is also good.

9. Garnish with chives or green onion plus a swirl of your high-quality olive oil, and enjoy. Also good served cold during summer heat.

When your computer is in despair



OUTSTANDING COMPUTER REPAIR

Fast and Reliable

MOBILE COMPUTER SUPPORT

DALE BOGARDUS 541-297-5831

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.

Come Check Out Our New Location & New Menu!

TAP THAT GROWLERS

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

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 26, 2022

CROSSWORD PUZZLER

ACROSS

- 1 Young male
- 4 Speech problem
- 8 Jewels
- 12 Mountain near Troy
- 13 Male hog
- 14 Pawn taker
- 15 Nosecone covering
- 17 Mysterious sighting
- 18 Garcia or Griffith
- 19 Tries to find
- 21 Absent
- 23 Pitcher
- 25 Enjoys a novel
- 29 Brief craze
- 32 Grandson, maybe
- 33 Circle the Earth
- 34 Had for dinner
- 35 Tin, in chem.
- 36 Sweater letter
- 37 Mauna —
- 38 Hostel visitor

DOWN

- 40 April 15 org.
- 41 Make a mistake
- 42 Come afterward
- 43 Well, to Yves
- 45 Consumer gds.
- 47 Type of coffee
- 51 Swedish auto of yore
- 54 Beagle feature
- 56 Tijuana locale
- 57 Harm
- 58 Bombay nanny
- 60 Kangaroo pouch
- 61 Had been
- 62 Bakers' meas.
- 63 Gallery display
- 1 Drilling tools
- 2 Comics dog
- 3 New England campus
- 4 UPS unit

Answer to Previous Puzzle

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

7-26-22 © 2022 UFS, Dist. by Andrews McMeel for UFS

5 Memo in a poker pot
6 Bwana's trek
7 Boat front
8 Dingier
9 Long, long time

10 Stylish
11 Cloud backdrop
16 Barely get by
20 Rustled
22 Stirred up
24 Bonn article
26 Well-qualified
27 Name in fashion
28 Top performer
29 Dunaway of films
30 Egyptian sun god
31 — ex machina
36 CAT scan relative
39 Take a header
40 Steel girders (hyph.)
44 Corn Belt st.
46 Ticket info
48 Pedro's house
49 Slightly open
50 Actuality
51 Work as a tailor
52 Hail, to Caesar
53 Tire filler
55 Kind of sheet
59 Gym locale

Be among the...

WELL-INFORMED.

SUBSCRIBE TODAY!

CALL OR VISIT

The Observer
541-963-3161
TheObserver.com

or

Baker City Herald
541-523-3673
BakerCityHerald.com

103 Announcements

RONALD MCDONALD HOUSE CHARITIES IDAHO

PULL TABS ACCEPTED AT THE FOLLOWING BAKER CITY LOCATIONS

- Baker City Herald
- Dollar Tree
- Black's Distributing
- Ryder Bros
- VFW
- Baker Elk's Lodge
- Main Event
- Lefty's Tap House
- Baker City Fire Dept.
- Haines Sell-Rite
- Idle Hour
- Salvation Army

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

Call 541-963-3161 or 541-523-3673 to place your ad.

A yard sale is a great way to get people to pay you to move all the items you no longer need. And an ad in The Observer classifieds is a great way to get yard sale shoppers to your address. Call us today at 541-963-3161!

Too cold for a yard sale? Sell those items with a classified!

Check out our classified ads.