



The Times

Thursday
July 15, 2021
Vol. 144 No. 20
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SERVING WAITSBURG, DAYTON AND THE TOUCHET VALLEY

Published Since 1878

ONE DOLLAR



Lane Gwinn

Three blokes became five. Sergeant Kevan Maas and Deputy Sheriff Aaron Stites checked in with local businesses on Main Street in Waitsburg on Tuesday. Building and business owners were happy to have a chance to discuss local policing issues and opportunities to work with the WWSO on outreach and community programs.

Green Ridge Fire burns in Blues

The Pomeroy Ranger District was closed effective July 12

By Beka Compton | THE TIMES

PENDLETON, Ore.—The Green Ridge Fire, burning approximately 30 miles east of Walla Walla, continues to challenge firefighters as they battle rough terrain and compete against perfect fire weather conditions.

As of Tuesday, July 13, the fire had burned approximately 338 acres in the Pomeroy Ranger District, jumping more than 100 acres over a 24-hour period. Currently, there are ten hand crews fighting the fire, six engines, and three water tenders. Northwest Incident Management Team 7 took over incident command on Tuesday.

“Northeast Oregon Type 3 team did a tremendous job,” said information officer Nick DiGiacco. “They worked really hard, and set us up for success.”

On Tuesday morning, the fire was reported to be 10% contained.

According to information provided by the Umatilla National Forest, an immediate temporary area and route closure in the entire Pomeroy Ranger District, including Forest Service Roads 46, 4608, 4610, 47, 4712, 4713, and Turkey Creek, Teepee, Meadow Creek, Mt. Misery, Rattlesnake, Panjab, and Tucannon has been implemented. Midway, Godman, and Panjab campgrounds are currently closed, as well as the Godman Ranger Station.

“Fire season is upon us a little early this year,” said DiGiacco. “It doesn’t look like it is going away anytime soon. We really are seeing unprecedented fire conditions.”

DiGiacco said that resources seem to be limited already, even this early in the fire season. According to Inciweb, there are nearly 20 fires burning in Washington and Idaho at this time.

The Green Ridge Fire is comprised of two separate wildfires, the Green Ridge Fire and Turkey Trail Fire, which are both burning in steep, rugged Blue Mountain terrain consisting of mostly timber, grass, and shrubs.

Over the weekend, fire behavior consisted of active upslope runs, spotting, and torching. Steep ground with rolling rocks and burning material continues to add to the fire’s growth, and has made fire containment difficult for crews on the scene. Helicopters and air tankers have aided firefighters in slowing down the spread.

In an update on Sunday, Forest officials shared that firefighters have secured the southern edges of both fires. Crews are continuing to build containment lines where terrain and fuel allows them to safely engage with the blaze. Aircraft support will continue to help slow the spread and cool hotspots within the fire perimeter. A burnout operation will be conducted on the southern edge of the Turkey Trail Fire to remove fire fuel and further secure that containment line.

DiGiacco said that, at this time, there are no immediate concerns that the Lick Creek Fire (formerly known as the Dry Gulch Fire) will connect with or impact the Green Ridge Fire.



Beka Compton

Nick DiGiacco

Weekend chock-full of fun events

Dayton and Waitsburg will have something fun for all ages and interests this weekend.

By Beka Compton | THE TIMES

TOUCHET VALLEY—It will be a busy weekend in the Touchet Valley, so clear your calendars! From golf tournaments to demo derbies, fun is bound to be had.

Friday, July 16, the Waitsburg Block Party will be in full swing at 6 p.m. Bring an entree to grill, plus a side dish or dessert to share at 702 Orchard Street in Waitsburg. BBQs will be available to use, and Walla Walla DJ David Long will keep the music playing. Grab your chairs, bring your favorite yard games, and spend the evening with neighbors and friends.

On Saturday, July 17, the morning kicks off bright and early with the 2nd Annual Norm Passmore Golf Tournament at the Touchet Valley Golf Course, starting at 9 a.m. All ages are welcome to participate, with kid-friendly games and prizes. The individual entry fee is \$50, and the team entry is \$200. Entry fees include green fees and lunch. All proceeds will help support the Dayton Waitsburg Community Health Foundation bringing better healthcare to our small communities. For more information, call (509) 382-2090.

Don your tie-dye and get groovy at this year’s Foodstock and Vintage at the Station event. Face painting, tie-dyeing t-shirts, live music, waterslides, and wine, mead, and premium liqueur tastings are just a few things on the agenda for the day. Bring a chair or a blanket, enjoy an array of local foods, beverages, and art, and enter for a chance to win one of the drawings and giveaways. Hear live music from Nancy & Richard Monacelli, Calico Bones, Brian Hunt, and the Snooty Owls. The Blue Mountain Station opens Saturday at 10 a.m and is located at 700 Artisan Way in Dayton, and admission to the event is free. For a complete schedule of events, check out the event’s Facebook page.

If you aren’t tired yet, the All Wheels Weekend Demo Derby starts at 5 p.m. on Saturday, kicking the evening off with time trials. Multiple classes of cars will be featured, including Modified Class, Small Car/Truck, and the popular Kids’ Crash Powerwheels Derby. Pre-entry registration and all rules and regulations for drivers who wish to participate, are posted at www.crashmaniademoderby.com. Tickets for seating are available to purchase online at www.allwheelsweekend.com.



Times

Touchet Valley Golf Course



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NEWS BRIEFS

AT THE LIBERTY:

F9: THE FAST SAGA

THE TIMES

DAYTON—F9 sends the “Fast” franchise more over the top than ever according to several reviewers, but this film is pure action and escapism.

Dom Toretto (Vin Diesel) is leading a quiet life off the grid with Letty and his son, little Brian, but they know that danger always lurks just over their peaceful horizon. This time, that threat will force Dom to confront the sins of his past if he's going to save those he loves most. His crew joins together to stop a world-shattering plot led by the most skilled assassin and high-performance driver they've ever encountered: a man who also happens to be Dom's forsaken brother, Jakob (John Cena, next year's The Suicide Squad).

Rotten Tomatoes gives this film a 60% favorable rating, but the audience gives it an 80% favorable. This film is rated PG-13 for sequences of violence and action, and language. It has a runtime of 2 hrs. and 23 minutes. Showings are on July 16-18, and 20, 7:30 pm on Fri. & Sat., 3:00 pm on Sunday, and Tuesday at 6:30 pm (not 7:30).

Please remember, the Liberty Theater is maintaining masking and distancing requirements to help keep unvaccinated guests safe. Thank you for your assistance.

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Tues & Fri 2-5pm

F9: THE FAST SAGA PG-13

Vin Diesel, Michelle Rodriguez

DENOVA CLUB SHARES UPDATE

THE TIMES

WAITSBURG—DeNova Club met on July 1, 2021 at the home of Geraine Hansen on South Fork Coppei Rd. Fourteen members enjoyed a 4th of July themed luncheon and conversation. Members discussed the high school scholarship program. Cheryl Hansen, Geraine's daughter, made the arrangements.

NATURE KIDS IN THE PARK

Nature Kids is back! Explore the natural world through free hands-on activities in the park.

THE TIMES

WALLA WALLA—Nature Kids in the Park is back! Join the Blue Mountain Land Trust at Pioneer Park, in Walla Walla, for free, hands-on activities that allow kids to explore the natural world.

Come by between 9:00 a.m. and 12:00 p.m. to learn how to become a nature explorer. Three activity stations will be set up to explore at your leisure, including creating your very own map, preparing a backpack for a hike, and learning about Leave No Trace principles. Activities are free for kids ages 5-11 and their families.

The Blue Mountain Land Trust and Umatilla National Forest created Nature Kids, a series devoted to inspiring children to explore and investigate the natural world around them. Activities include hands-on exploration of natural resources, conservation-related topics, presentations by science educators, and fun crafts to keep kids engaged.

For more information about this event, please contact Katy Rizzuti at katy@bmlt.org.

An adult chaperone must accompany all children to these events. Accommodations for children with accessibility needs can be arranged.

The Land Trust will observe the guidelines provided by the Washington State Department of Health and the Oregon Health Administration. Visitors will be updated on any safety requirements at the event.

INSLEE DECLARES WILDFIRE STATE OF EMERGENCY, LIMITED BURN BAN

THE TIMES

OLYMPIA—Governor Jay Inslee declared a state-wide state of emergency on Tuesday relating to the growing risk of wildfires, including a statewide prohibition on most outdoor and agricultural burning through September 30.

“Washington is facing a historic drought, and we have already experienced record-breaking heat. We must be vigilant in our efforts to prevent wildfires and the loss of life and destruction of land and property that comes with them,” Inslee said. “We don't want a repeat of recent years with dangerous wildfires across the state that have destroyed towns, killed livestock, and resulted in weeks of unhealthy air quality. I urge everyone to do their part to help protect our beautiful state and all our communities.”

“We have seen a record-breaking number of fires for this early in the summer,” said Commissioner of Public Lands Hilary Franz. “Extreme drought conditions leave communities across our state at risk as fire danger continues to climb. I'm asking everyone to do their part and take precautions to prevent wildfires. Our firefighters on the frontlines depend on us to help keep them safe.”

Although this order includes some burn ban exceptions (for example, the use of gas-fueled stoves in some circumstances and also small, recreational campfires in contained structures on a person's private property), nothing in the order supersedes more restrictive provisions by lawful authority, like city or county governments. The Washington State Parks and Recreation Commission has implemented a burn ban for all state parks. More information is available at <https://tinyurl.com/3np7pkn2>.

The proclamation also activates the Washington National Guard to assist in wildfire suppression efforts.

PROVIDENCE OFFERS EARN-WHILE-YOU-LEARN APPRENTICESHIPS TO TRAIN CERTIFIED MEDICAL ASSISTANTS

THE TIMES

WALLA WALLA—Providence Medical Group currently has openings in a certified medical assistant (MA-C) apprenticeship program that allows students to get paid while receiving their education. They also will receive the opportunity of a job offer upon graduation. The application deadline is July 31.

The program lasts 12 months, and in addition to wages, students receive a \$3,750 scholarship in return for a two-year employment agreement. Applicants must be at least 18 years old and have a high school diploma or equivalent. Applicants will be interviewed in August. Those who are chosen for the program will start in late September.

Certified medical assistants are in high demand in the healthcare industry. Medical assistants perform numerous tasks in clinics, including escorting patients to rooms, taking medical histories and vital signs, and serving as the first lines of communication between the patient and the medical team.

To apply, follow these steps:

Step 1: Email Michelle.Stolz@providence.org for a link to complete an application.

Step 2: Submit an essay or video answering the question - “Why do you want to become an MA-C, and why should we choose you?”

Step 3 (OPTIONAL): Submit a resume highlighting your employment history, education, volunteerism, and extracurricular activities

E-Mail all three items in a single email to natasha.delano@providence.org

Touchet Valley Weather

July 14, 2021

Waitsburg's Seven Day Forecast

Wednesday Sunny Areas of Haze	Thursday Sunny Areas of Haze	Friday Sunny	Saturday Sunny	Sunday Sunny	Monday Mostly Sunny	Tuesday Cloudy
High: 100 Low: 65	High: 92 Low: 60	High: 87 Low: 58	High: 90 Low: 62	High: 96 Low: 64	High: 97 Low: 66	High: 94 Low: 61

Weather Trivia

Can an earthquake create a tidal wave?
Answer: Yes, the majority of tidal waves are the result of earthquakes.

Local Almanac Last Week

Day	High	Low	Normals	Precip	Precipitation
Tuesday	101	64	87/60	0.00"	0.00"
Wednesday	93	71	88/60	Trace	0.12"
Thursday	92	64	88/60	0.00"	-0.12"
Friday	94	64	89/61	0.00"	80.9°
Saturday	98	64	89/61	0.00"	74.8°
Sunday	96	70	89/62	0.00"	+6.1°
Monday	98	64	90/62	Trace	

Data as reported from Walla Walla

Weather History

July 14, 1987 - Severe thunderstorms in Iowa produced eight inches of golf ball size hail near Grafton, Iowa, completely stripping corn stalks in the area. Hail caused more than a million dollars in damage to crops in Worth County and Mitchell County.

Sun/Moon Chart This Week

Day	Sunrise	Sunset	Moonrise	Moonset
First 7/17	5:16 a.m.	8:41 p.m.	10:06 a.m.	11:37 p.m.
Wednesday	5:17 a.m.	8:40 p.m.	11:19 a.m.	11:58 p.m.
Thursday	5:18 a.m.	8:39 p.m.	12:33 p.m.	Next Day
Friday	5:19 a.m.	8:38 p.m.	1:48 p.m.	12:19 a.m.
Saturday	5:20 a.m.	8:38 p.m.	3:07 p.m.	12:43 a.m.
Full 7/23	5:21 a.m.	8:37 p.m.	4:27 p.m.	1:10 a.m.
Monday	5:22 a.m.	8:36 p.m.	5:47 p.m.	1:44 a.m.
Tuesday				

The Times

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The Times

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Mon.-Fri. 7:30 a.m. - 5:30 p.m.
Sat. 8:00 a.m. - 12:30 p.m.

Virtual Public Meeting
Thursday, August 19
on Zoom - 4 p.m.

What would you like to see for the future of Columbia County Public Transportation?

Join the Zoom meeting or email your suggestions and comments to info@ccptransit.

Call (509) 382-1647 for more information

Columbia County Public TRANSPORTATION
Dayton Washington • 509-382-1647

Waggoner Road fire burns barn, limited field damage

Quick response by neighbor and fire crews kept fire from spreading to surrounding crops

By Beka Compton | THE TIMES

WAITSBURG—A fire on July 9 claimed a barn, an RV, and other parked vehicles at a property on Waggoner Road. Responding fire crews were able to extinguish flames that spread to a nearby wheat field, burning less than one acre.

A neighbor to the property, Lisa Lee, said she was working in her yard when she heard a boom, turned around, and saw a black smoke plume. She immediately ran inside, called 9-1-1, and reported the fire. At the time, she was unaware that it was a structure fire.

"After I got off the phone with 9-1-1, I jumped in my car and raced down there," she said. "It was intense! I started to run down the driveway to make sure no one was in the house, but the heat was so intense I was unable to make it to the house."

She said firefighters showed up almost immediately after her arrival, and their response was "amazing."

"There were at least three engines and a few trucks coming through the wheat fields. They had a tractor out there," she shared. "It was amazing to watch. They were quick to get out there!"

Columbia-Walla Walla County Fire District 2 interim chief Colter Mohny said that the incident was a great demonstration of local fire departments working together to respond quickly. Responding units included members from Walla Walla County Districts 2,4,7,8 and the College Place Fire Department.

"It could have been a lot worse than it was," Mohny said. "We got it under control, and no one was hurt."

Nobody was injured during the fire, which was contained before it could spread further into surrounding wheat fields. The cause of the fire is unknown.



Bill Rodgers

The day after the fire, residents worked to clean the property on Waggoner Rd.

CLASSIFIEDS

HELP WANTED

Blue Mountain Counseling has an opening for a full-time Office Assistant. The job description and application may be picked at Blue Mountain Counseling, 221

E. Washington Ave., Dayton, WA 99328. Salary: DOE/DOQ. For questions and/or information call 509.382.1164. E.O.E.

FOUND
Waitsburg
Women's wedding ring.
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LOST/FOUND

GREEN RIDGE - FROM PAGE 1

"We understand the concern from the communities," he shared. "Dry Gulch Fire, now the Lick Creek Fire, is not one of the concerns at the moment."

Community meetings for the Lick Creek Fire have taken place in Pomeroy. Fire updates are shared daily on Facebook, via the Umatilla National Forest page.

According to UNF officials, fire crews had successfully completed structure protection work around the Godman Guard Station and the Turkey Trail Recreation Residents tract. Additional information about the Green Ridge Fire is available at <https://inciweb.nwccg.gov/incident/7628/>.

Fire officials want to remind everyone that the current fire danger rating is EXTREME and public use restrictions involving chainsaw use, smoking and off-road travel are in effect.

Prevention Message from Incident Command: This fire season is very early and very dangerous and shows no signs of letting up. Firefighting resources are already stretched thin. This fire and many others burning in the region are extremely persistent on the land, requiring a marathon effort from firefighters. The same persistent effort is required from the public to assure their personal safety and to prevent any new ignitions. Firefighters need your help getting us all through this marathon fire season safely.

Many community members have expressed an immense amount of support, asking what kind of donations firefighters need. DiGiacco said that, foodwise, fire crews have what they need for the time being. All meals are provided for the crews, with DiGiacco saying that he highly recommends donating food to local food banks or pantries.

"What really goes a long way are posters," DiGiacco said. "Posting around town, saying thank you or showing appreciation really boosts morale for the firefighters."

Daily updates will be available to view at Ten Ton Coffee.

For more information regarding Restrictions, please contact:

Umatilla National Forest:

Information Hotline: Toll-Free (877) 958-9663

www.facebook.com/UmatillaNF

Twitter: @UmatillaNF



Beka Compton

Smoke plumes from the Green Ridge Fire, taken from Maloney Mountain Road in Dayton. As of Tuesday, the fire had burned 338 acres and was 10% contained. The Pomeroy Ranger District is currently closed to the public for safety reasons.

Community Calendar

Waitsburg Monthly Meetings

Waitsburg City Council

Third Wednesday of each month at 7 p.m.
Call-in information available at www.cityofwaitsburg.com/government-1

Waitsburg School Board

Third Thursday of every month at 6 p.m.
Zoom meeting information is available at <https://www.waitsburgsd.org/o/waitsburg-school-district/page/school-board--272>

Waitsburg Gun Club

Monday May 24 – General Membership / Board Meeting @ 6:30 p.m.

Walla Walla County Commissioners

Every Monday and Tuesday of the month at 10 a.m.
Call-in information is available at https://www.co.walla-walla.wa.us/government/commissioners/2020_agendas.php

Friends of the Weller Public Library

July 14, 7 p.m. Weller Public Library, 212 Main St., Waitsburg

Dayton & Columbia County Meetings

Board of Columbia County Commissioners

First and second Monday of each month at 9 a.m.
Call-in information available at <https://www.columbiaco.com/114/County-Commissioners>

Dayton City Council

Second Wednesday of every month at 6 p.m.
Call-in information available at <https://www.daytonwa.com/54-inside-city-hall/city-council>

Dayton School Board

Third Wednesday of every month at 6 p.m. at the Dayton High School auditorium

Columbia County Public Hospital District Board of Commissioners

Fourth Wednesday of every month at 1:30 p.m. Call (509) 382-2531 for information.

Dayton Memorial Library Board of Trustees Meeting

Every month on the Third Monday at 7:00 PM
Zoom Meeting ID: 852 3836 3787
<https://us02web.zoom.us/j/85238363787>

Dayton Memorial Library Board of Trustees Special Meeting via Zoom

Tuesday, June 1, 2021, starting at 7:00 pm
Zoom link and information available on the library website at daytonml.org

Dayton Kiwanis Club Meeting - Online

Second and Fourth Thursday at Noon
Zoom Meeting ID: 559 815 3650
<https://us02web.zoom.us/j/5598153650>

Starbuck City Council

Second Tuesday of each month at 6 p.m. at Starbuck City Hall

DAYTON SENIOR ROUND

TABLE LUNCH

Dayton Senior Center
403 E. Patit St.
12 p.m.
Drive Up Only

Thursday, July 15

Goulash
Green beans
Caesar salad
Garlic bread
Fruit
Milk

Tuesday, July 20

Fried chicken
Mashed potatoes & gravy
Corn

Caesar salad
Roll
Grapes
Milk

WAITSBURG SENIOR CENTER

504 Main Street
11 a.m. - 11:30 a.m.

Tuesday, July 20

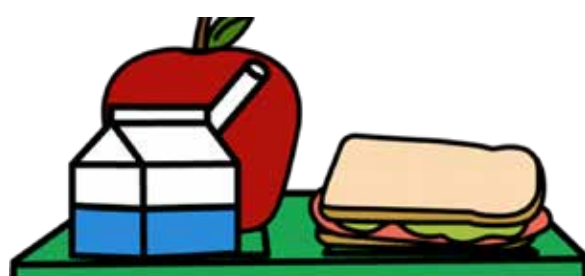
Salisbury steak
Mashed potatoes
Vegetables
Bread
Fruit
Cookie

WAITSBURG SCHOOL DISTRICT

Waitsburg School District

Last day of School: June 15

Free Summer Meals begin June 21. Available to all children 18 and under. Served 11 a.m.- noon, Monday-Friday at the Waitsburg Elementary Cafeteria



Walla Walla
(509) 525-4110

Church Directory

Waitsburg Presbyterian Church
504 Main
Sunday School 9:30 a.m.
Worship 11 a.m.
337-6589
Pastor Stan Hughes

Waitsburg Chapel
320 W. 2nd
Sunday School 9:45 a.m.
Worship 11 a.m.
Evening Worship 6 p.m.
Bible Study
Wednesdays 7:30 p.m.
337-6235
Rev. Jimmie Daves

Waitsburg Christian Church
604 Main St
Worship 10:00 a.m.
Sunday School 9:00 a.m.
Each Sunday
337-8898
Rev. Matthew Wyatt



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NEWS & COMMENTARY

WALLA WALLA COUNTY ANNOUNCED TWO COVID-19 RELATED DEATHS

THE TIMES

WALLA WALLA—Walla Walla County Department of Community Health confirmed two COVID-19-related deaths this week. County health officials were notified that two men in their 70s, who tested positive for COVID-19, passed away. We send heartfelt sympathies to the individuals' families and friends during this difficult time.

Case Overview (as of 07/13/21 @ 4:30 PM):

- Confirmed Cases: 5,753
- Recovered: 5,481
- Deaths: 68
- Active: 206 (includes 0 WSP inmate & 1 WSP staff)
- Home Isolation: 198
- Hospitalized: 8

Case counts are frequently changing as new cases go through county case investigation and tracing. More information about cases, including the community of residence, age, and gender, can be found on the Walla Walla County COVID website.

DCH would like to remind everyone that there are resources available for anyone in our community that may be feeling the stressful impacts of COVID-19. Those looking for help can visit www.covidwwc.com/struggling-to-cope or email health@co.walla-walla.wa.us. Both English and Spanish language assistance are available.



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BIRTHDAYS

July 15: Howard Hays, Velma Sickles, Steve Witt, Mary Duncan, Ray Clayton, W.L. Clayton.

July 16: Margaret Fitzekam, Judy Bauerlie, Karlee Young.

July 17: Mack Garrett, Bill Hamann, Emily Hubbard.

July 18: Andrew Estes, Jean Krause, Mike Hinchliffe, James Hamilton, Connie Maiden, Judy Groom, Courtney Gritman, Stephanie Thomas and Thomas (Josh) Pennington.

July 19: Ray Johnson, Jessica Hofer, Jacob Johnson, Adam Mellish, Zachariah Beasley, Marilyn Stellwagen, Porter Larsen.

July 20: Gary Marshall, Beverly Low, Brandon McKinney, Alexa Groom, Jamie Pettichord, Lisa DeCoria, Reagan Miller, Joan Winslow.

July 21: Jill Wood, Andy Mays, Susann Anderson, Jackson Hogan.



VACCINE CLINICS EVERY WEDNESDAY IN WALLA WALLA COUNTY

THE TIMES

WALLA WALLA—Walla Walla County Department of Community Health (DCH) and healthcare partners will open vaccine clinics every Wednesday throughout July (July 14, 21, 28). All three clinics will be held at the Providence Southgate campus. On July 14 and 21 will run from 3-5 p.m., and the clinic on July 28 will offer extended hours and will run from 3-7 p.m. Clinics held after July will be announced later as DCH evaluates the vaccine interest level in the county.

All clinics will offer both the Pfizer, and Johnson & Johnson (J&J) vaccines. There will be a mix of first- and second-dose appointments, along with walk-in appointments available from 3:30-5:30 p.m.

Anyone arriving at the clinic for a vaccine should use the main entrance of the building and are asked not to use the urgent care entrance of the facility.

Anyone under the age of 12 years old is not eligible to receive a COVID vaccine. Those interested in receiving the J&J vaccine must be 18-years old or over. People younger than 18-years old will only be eligible to receive the Pfizer vaccine. They must have written parental consent or bring a parent or guardian with them to their vaccine appointment.

Everyone interested in scheduling an appointment should complete the following steps:

- Step 1: Go to <https://www.covidwwc.com/clinics>.
- Step 2: Scroll through the list of first-dose clinics and click the "Schedule an Appointment" button after confirming eligibility under the selected clinic.
- Step 3: Select an appointment time and complete the registration process.

Residents who are homebound or without Internet/computer access can call the DCH helpline (509) 524-2647 and leave their name, date of birth, phone number, and a message stating that they are homebound or do not have access to the internet or a computer.



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WEST NILE VIRUS FOUND IN TWO MORE MOSQUITOES IN WALLA WALLA COUNTY

THE TIMES

WALLA WALLA—Walla Walla Department of Community Health (DCH) was notified that West Nile virus has been detected in two additional mosquitoes in the Burbank area of Walla Walla County.

While mosquitoes infected with West Nile virus can spread the infection to humans, most people infected with the virus do not get sick. About one in five will develop a fever or other symptoms that go away without medical treatment. Last year, two people in Washington were reported to have become infected with West Nile virus.

For a small number of people, infection with West Nile virus can lead to permanent neurologic effects or death. People over age 60 and those with certain medical conditions are most at risk of severe disease.

DCH reminds residents to avoid areas that may attract mosquitoes and eliminate standing water where mosquitoes may breed. People can take simple precautions to protect themselves against mosquito bites.

- Use an effective, EPA-registered insect repellent.
- Wear long sleeves, long pants, and socks when outdoors.
- Limit time outside from dusk to dawn when mosquitoes are most active.
- Mosquito-proof your home by installing or repairing screens on windows and doors to keep mosquitoes outside.
- Eliminate mosquito-breeding areas by disposing of standing water from flowerpots, gutters, buckets, pool covers, pet water dishes, discarded tires, and birdbaths.

Before traveling, learn about the risks of mosquito-borne disease at your destination.

The Washington State Department of Health website is a great source of information.

FUNDRAISER EVENT OFFERS CHANCE TO BID FAREWELL

THE TIMES

On Sunday, July 18 an event will be hosted at Waitsburg Town Hall, 121 Main Street, as a fundraiser for Matt and Krystal Wyatt as they prepare for their next adventure. This will be a chance to wish them luck and tell them thanks before they head south.

Since 2016, Matt Wyatt has served as Pastor at Waitsburg Christian Church, where he gave his last sermon on June 27th. Money raised at the event will go towards their new ministry, One Two Church, which they are planning to open on San Padre Island, Texas. They are relocating this August.

The fundraiser will be held from 5 to 8 p.m., and feature an-all-you-can-eat spaghetti feed, and a chance to bid on donated treasures in a silent auction.

Tickets for the event are \$15 per person, or \$25 per couple, and are available at Waitsburg Grocery, Gaudy Gals on Main, Blush Salon, and Ten Ton Coffee. Auction donations may be dropped off at 608 Main Street, up to the day of the event.



The Times

A PROUD TRADITION

The Times was founded in 1878 by C.W. Wheeler and has been produced every week since then. It is one of the oldest newspapers in the state of Washington.

The Times publishes news and information about Walla Walla and Columbia counties and their communities. We have offices located in both Waitsburg and Dayton.

The newspaper welcomes news tips and information about community activities. An independent newspaper, *The Times* welcomes expressions of opinion and commentary in Letters to the Times column.

Periodical postage paid at Waitsburg, Wash. 99361. (USPS 630-120) Postmaster: Send address changes to The Times, Subscription Mailing Address, P.O. Box 97 Waitsburg, Wash., 99361. For address corrections send Form 3579.

Annual subscription rates: Walla Walla and Columbia counties - \$40; Out of County - \$45. We gladly accept major credit cards

Reader's Forum

The Times welcomes Letters to the Editor and invites readers to share their ideas, concerns and thoughts on matters of importance on our Opinion Page. Letters to the Editor can be emailed to editor@waitsburgtimes.com, or mailed to The Times at P.O. Box 97, Waitsburg, WA 99361. Letters can also be hand-delivered to our office or submitted to our waitsburgtimes.com. The deadline for letters is Tuesday at noon.

Letters may be no more than 400 words long. All letters must be signed by the writer(s) using their actual name, and complete contact information for each writer, including address and phone number must be included.

We reserve the right to decline to publish any letter that we deem inappropriate for our readership. Letters may be edited for libel and objectionable material.

The Times does not print form letters, libelous letters, business promotions or complaints, poetry, open letters, letters proselytizing or espousing or attacking religious views without reference to a current issue, letters that are in poor taste or that are not on a topic of public interest.

Due to volume during election season, *The Times* is unable to print all letters received. We strive to print as many as possible on a first come, first served basis. Letters that don't fit are moved to the following week.

SUBSCRIBE TO THE WAITSBURG TIMES - IT'S EASY!

To subscribe online, navigate to waitsburgtimes.com and look for the word 'Subscribe' in the upper right-hand side of your screen in the blue border. Click on the word 'Subscribe.'

Choose either the 'New' or 'Renewal' button under the words Subscription Information, then toggle 'Subscribe Now'. This will take you to the page which offers different subscription options based on your location.

If you would ONLY like to own an online subscription, look for the words in yellow, 'Online edition only' printed in yellow at the top right of the subscription box.

Remember, an online subscription comes with your print subscription, so be sure to fill out the Online Access Information at the bottom of the form—choose a username and password.

To subscribe by mail: send a check based on the information below, to: PO Box 97, Waitsburg, WA 99361

In County (Available in Columbia and Walla Walla County, WA)

- 1-year subscription: \$40
- 2-year subscription: \$75
- 3-year subscription: \$105

Out of County

- 1-year subscription: \$45
- 2-year subscription: \$85
- 3-year subscription: \$120

TOUCHET VALLEY LIFE

FOODSTOCK & VINTAGE AT THE STATION THIS SATURDAY



THE TIMES

DAYTON—Foodstock & Vintage at the Station will be held at Blue Mountain Station in Dayton on July 17 from 10 a.m. to 5 p.m.

“Foodstock is a wonderful family event that provides affordable entertainment for the public and supports our artisan food and beverage businesses,” says Jennie Dickinson, Executive Director of the Port of Columbia. “We are really excited about the vintage vendor show this year and the great music line-up. We’ll have shade canopies set up and a double water slide for the kids and their parents (yes, adults too) to stay cool and have fun!”

This year’s event also includes face painting, rock painting, and making tie-dye shirts. Live music will feature local area groups, including Nancy & Richard Monacelli, Calico Bones, Brian Hunt, and Tammy Nelson.

The Blue Mountain Station Co-op Market will offer a full menu, including Gumbo, and Mama Monacelli’s will have cold drinks along with their tasty selection of treats. Wine, mead, and premium liqueur tasting will also be available. In addition to the food and beverages available from the Blue Mountain Station businesses, various food trucks will offer favorites, including burgers, hotdogs, and BBQ.

During the day, several drawings will be held with giveaways to the winners.

The first Foodstock was held in August 2015 on the anniversary of the 1969 music festival Woodstock. The idea originated with Regina Weldert, who owns Reys Roast Coffee, a local wholesale coffee roastery at Blue Mountain Station. Since then, the annual date has moved to the third Saturday of July to coincide with Dayton’s Alumni Weekend.

Admission is free.

Walla Walla Summer Stage performing arts festival August 6-8, 12-15

WALLA WALLA—Gesa Power House Theatre will present a new Walla Walla Summer Stage performing arts festival experience August 6-8 and 12-15. From music to live theatre to a psychic comedian, the festival will feature 13 performances by nine acts over two weekends.

“As we built this festival, we looked for performances that celebrate joy and life,” says Executive Director Heather Schermann. “We’ve got a wide variety of acts... something for everyone!”



Show and performer details:

Vixen Deville Revealed

British actress Cat LaCohie reveals the truth behind her Burlesque persona, “Vixen DeVille.” Using burlesque, comedy, and magic, she inspires the audience to celebrate their own inner Vixen - the good, the bad, and the wobbly!

Rosie Cerquone and Co.

Classically trained percussionist Rosie Cerquone never got over her wannabe pop star phase, so she created her own genre she

calls “pop percussion.” Her intricate and honest melodies are presented through voice, vibraphone, drums, and electronics.

Beau & Aero

This award-winning show combines slapstick comedy with elements of clown, acrobatics, dance, mime, and puppetry into an enchanting form of physical comedy. This family-friendly show has been touring the globe since 2014, and is recommended for ages 6+.

What They Said About Sex

Steve Budd wondered what other people knew about sex that he didn’t. So he asked them! In this new show, Budd plays all the roles in a one-man show he based on real-life interviews with people about what happens between the sheets.

Songs of the Nearly Forgotten

In this one-woman story and song show, Katie Anne Mitchel explores themes of isolation, femininity, and finding your place in this world through conducting a seance. That’s right. A seance.

What They Said About Love

Steve Budd wondered why other people seem to be able to tie the knot, while he can’t. So he asked them! Budd plays all the roles in a one-man show he based on real-life interviews and his own search for a life partner.

MarchFourth

This larger-than-life group of musicians and acrobats bring a spirit of celebration everywhere

they go. With exceptional musical quality and a visual kaleidoscope of performers, MarchFourth is a spectacle of high energy, colorful costumes, and irresistible charisma.

Peter Antoniou

Direct from London’s West End and the current season of America’s Got Talent, “Psychic” comedian Peter Antoniou uses his unique skills of comedy and mind-reading to peer inside people’s heads and tickle their funny bones.

The Complete Works of William Shakespeare (abridged) [Revised]

Fresh out of COVID lockdown, three enthusiastic, overachieving actors from Bag & Baggage Productions attempt to stage all 37 of Shakespeare’s plays in a mere 97 minutes. What could possibly go wrong?

Festival performances will take place in either the Main Stage or Electric Lounge areas of Gesa Power House Theatre. Tickets for individual shows, ranging from \$15 to \$35, plus weekend and festival passes are available online at www.phtww.org or by calling the box office at (509) 529-6500.

Gesa Power House Theatre is currently operating at full capacity. Our current health and safety guidelines are available online and ticket holders will be notified during the week before each show with any changes.

Go online for the full schedule at <https://phtww.org/show/walla-walla-summer-stage-festival/>.



Courtesy photo

Local duo Calico Bones

“Give peas a chance” “Make food, not war”

BLUE MOUNTAIN STATION

2021 FOODSTOCK & VINTAGE AT THE STATION

Dayton, WA
July 17 10a-5p

EATS/DRINKS

Blazin’ Burgers (burgers & more)

Smokin’ Bandits (BBQ & more)

Full menu at the Co-op Market

Cold drinks at Mama Monacelli’s

LIVE MUSIC

11:30-1:00 NANCY & RICHARD MONACELLI

1:00-3:00 CALICO BONES

3:00-4:00 BRIAN HUNT

4:00-5:00 SNOOTY OWLS

7 hours of food & music

Bring a chair/blanket to sit on. Eat, drink & have fun!

FUN STUFF TO DO

10:00-5:00 Shop the Vintage Artisan Faire

Taste wine, mead & premium liqueurs

Browse the Co-op Market

11:00-1:00 Get your face painted

11:00-5:00 Splash down the water slide

12:00-4:00 Paint rocks & make tie-dye shirts

THANK YOU TO OUR SPONSORS:

BLUE MOUNTAIN STATION, 700 ARTISAN WAY, DAYTON, WA 99328
bluemountainstation.com

DR. GWYNNETH NEACE, DO

509-382-3200

Dr. Gwynneth Neace, DO
Board Certified Pediatrician

Taking on New Patients

PRESCOTT TIGERS

Prescott School District

JOIN OUR SCHOOL BOARD

The Prescott School District No.402-37 is now receiving applications for the position of School Board Director District 2. Only individuals who reside within the boundaries of Prescott School District may apply.

Please submit a Letter of Intent to board@prescott.k12.wa.us

APPLICATION DEADLINE - JULY 22, 2021

Need to confirm whether or not you reside within the boundaries of the school district? Please call one of the following for assistance:

Walla Walla County Auditor's Office (509) 524-5249
Prescott School District Business Office (509) 849-2217

NEWS & LEGALS

LEGAL NOTICES

IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON

IN AND FOR THE COUNTY OF WALLA WALLA PROBATE NO.: 21-4-00130-36

PROBATE NOTICE TO CREDITORS (RCW 11.40.030)

In the Matter of the Estate of:

MERCEDES A. RIDENOUR, Deceased

THE PERSONAL REPRESENTATIVE NAMED

BELOW has been appointed as Personal Representative of this estate. Any person having a claim against the deceased must, before the time the claim would be barred by any otherwise applicable statute of limitations, present the claim in the manner as provided in RCW 11.40.070, by serving on, or mailing to the Personal Representative or the Personal Representative's attorney at the address stated below a copy of the claim and filing the original of the claim with the Court in which the probate proceedings were commenced. The claim must be presented within the latter of: (1) thirty days after the date of first publication of the notice. If the claim is not presented within this time frame, the claim is forever barred, except as otherwise provided in RCW 11.40.051 and 11.40.060. This bar is effective as to claims against both the decedent's probate and nonprobate assets.

DATE OF FIRST PUBLICATION: July 8, 2021. Bradford T. Riordan Personal Representative Attorney for Personal Representative: Courtney Lawless, WSBA #57415 Basalt Legal PLLC 6½ N. Second Avenue, Suite 200 Walla Walla, WA 99362 509-529-0630 The Times July 8, 15, 22, 2021 7-8-a

claim would be barred by any otherwise applicable statute of limitations, present the claim in the manner as provided in RCW 11.40.070 by serving on or mailing to the personal representative or the personal representative's attorney at the address stated below a copy of the claim and filing the original of the claim with the Court in which the probate proceedings were commenced. The claim must be presented within the latter of: (1) thirty days after the date of first publication of the notice. If the claim is not presented within this time frame, the claim is forever barred, except as otherwise provided in RCW 11.40.051 and 11.40.060. This bar is effective as to claims against both the decedent's probate and nonprobate assets.

DATE OF FIRST PUBLICATION: July 8, 2021. Bradford T. Riordan Personal Representative Attorney for Personal Representative: Courtney Lawless, WSBA #57415 Basalt Legal PLLC 6½ N. Second Avenue, Suite 200 Walla Walla, WA 99362 509-529-0630 The Times July 8, 15, 22, 2021 7-8-a

PUBLIC NOTICE

Public Hearing and Discussion/Approval for Proposed Amendment to 2021 Budget

07/28/2021 at 1:30pm Notice is hereby given that there will be a public hearing at the regularly scheduled meeting of the Board of Directors of Columbia County Public Hospital District No. 1. that will be held on July 28, 2021 at 1:30 p.m. in the conference room at the Administration Building on the District's Dayton, Washington campus. The purpose of the public hearing is for Discussion/Approval of the Proposed Amendment to the 2021 Budget.

The Times July 15, 22, 2021 7-15-a

NOTICE OF PUBLIC HEARING

The Waitsburg School District No. 401-100 Board of Directors of Walla Walla County will meet for the purpose of fixing and adopting the proposed 2021-2022 Budget, the four-year budget plan summary and the four-year enrollment projection at a special meeting on July 22, 2021 at 6:00 p.m. at the Waitsburg Elementary School Library in the Waitsburg School District.

All District residents are invited to attend the meeting and be heard for or against any part of the budget, the four-year budget plan, or any proposed changes to uses of enrichment funding under RCW 28A.505.240. Copies of the Budget will be available at the hearing or can be obtained

after that date at the district office.

BY ORDER OF THE BOARD OF DIRECTORS Mark Pickel Secretary to the Board The Times July 8, 15, 22, 2020 7-8-b

NOTICE OF PUBLIC HEARING

OF THE WALLA WALLA COUNTY PLANNING COMMISSION (VIRTUAL)

The Walla Walla County Planning Commission will be holding a virtual public hearing to discuss the following application.

ZCA18-003 – Zoning Code Text Amendment – BERRI/Dressler Application

Proposed zoning code amendment to allow Organic Waste Processing Facilities in the Light Industrial zoning district (LI) in unincorporated Walla Walla County.

PUBLIC HEARING INFORMATION Thursday, July 22, at 6:00 PM (or as close thereto as possible)

Location: Due to the Governor's COVID-19 rulings this hearing will be held virtually.

Cisco Webex Meeting Link: <https://wwco.webex.com/meet/CDD>

Call in 1-408-418-9388 | Meeting Number/Access Code: 969 633 053

The Planning Commission, following the public hearing, will make a recommendation to the Board of County Commissioners (BOCC) at the same meeting or on a date not yet determined. The Planning Commission will be asked to recommend that a proposed amendment be approved, approved with modifications, or denied. The process for review and recommendation of the final docket is described in Walla Walla County Code (WWCC) Section 14.15.070 which outline the criteria for consideration. The BOCC will then review the recommendation at a public hearing, pursuant to WWCC 14.15.070C(2).

Any interested person may comment on this application, receive notice, and participate in any hearings. Persons submitting testimony may participate in the public hearing, request a copy of the final decision, and have rights to appeal the final decision.

Written comments regarding the above applications may be submitted prior to and at the hearing on July 22, 2021 for Planning Commission consideration. Send written comments to one of the following addresses:

Walla Walla County Community Development Department c/o Lauren Prentice, Director 310 W. Poplar Street, Suite 200; Walla Walla, WA 99362 planning@co.walla-walla.wa.us

An agenda, instructions on participating by phone or online, and a staff report, will

be available approximately one week prior to the hearing.

Contact staff directly for more information about how to participate virtually; if you provide your email address, we can add you to the email distribution list. For members of the public without access to technology to participate, the County has arranged access to equipment at the Community Development Department office at 310 W. Poplar, Suite 200. Please contact the department at least 24-hours in advance to coordinate.

FOR MORE INFORMATION: For more information regarding this meeting, please contact Lauren Prentice, Director, at 509-524-2620 or planning@co.walla-walla.wa.us.

Walla Walla County complies with ADA; reasonable accommodation provided with 3-days notice.

The Times July 15, 2021 7-15-b

ADVERTISEMENT FOR BIDS MILL RACE ROAD GRADE CROSSING

City of Waitsburg P.O. Box 35/147 Main Street

Waitsburg, WA 99361 City of Waitsburg,

Washington (herein called the "Owner"), invites bids for the construction of the **Mill Race Road Grade Crossing** project. The work includes reconstruction of Mill Race Road from Main Street Bridge to the city limits with approximately 1,200 tons of hot mix asphalt, 530 linear feet of curb and gutter, 320 square yards of sidewalk, and other work.

Sealed bids for the described project will be received by the office of the City Clerk at City Hall, 147 Main Street, Waitsburg, Washington, 99361 until 2:00 p.m., local time, August 5, 2021, and then publicly opened and read aloud.

Because the project is being paid for in part by federal funds, the Contractor will be subject to all federal and state requirements relating to the use of such funds (Davis Bacon Wage Rates, EEO, Washington State Contracting Laws, etc.). This project is being funded through the Federal Highway Administration.

The contract time for all work shall be 40 working days.

The City of Waitsburg, in accordance with the provisions of Title VI of the Civil Rights Act of 1964 (78 Stat. 252, 42 U.S.C. 2000d to 2000d-4) and the Regulations, hereby notifies all bidders that it will affirmatively ensure that in any contract entered into pursuant to this advertisement, disadvantaged business enterprises will be afforded full and fair opportunity to submit bids in response to this invitation and will not be discriminated against on the grounds of race, color, or national origin in consideration for an award.

The Issuing Office for the Bidding Documents is: Anderson Perry & Associates, Inc., 214 East Birch Street, Walla Walla, Washington 99362, (509) 529-9260, aschmidt@andersonperry.com. Prospective Bidders may examine the Bidding Documents at the Issuing Office on Mondays through Fridays between the hours of 8:00 a.m. and 5:00 p.m., or at the other locations listed below.

City of Waitsburg, 147 Main

Street, Waitsburg, Washington

Anderson Perry & Associates, Inc., 1901 N. Fir Street, La Grande, Oregon

Bidding Documents are available at <http://www.andersonperry.com> under the Bid Docs link. The digital Bidding Documents may be downloaded for a non-refundable payment of \$25.00 by inputting QuestCDN eBidDoc Number 7932306 on the website. Assistance with free QuestCDN membership registration, document downloading, and working with the digital Project information may be obtained at www.QUESTCDN.com, at (952) 233-1632, or via email at info@questcdn.com. No paper sets will be provided for bidding purposes.

Each bid on the project must be submitted on the prescribed form and accompanied by a certified check or bid bond payable to the Owner in an amount not less than 5 percent of the amount bid. The successful bidder will be required to furnish the necessary additional bonds for the faithful performance of the contract as prescribed in the contract documents.

The Owner may reject any bid not in compliance with all prescribed requirements, and may reject for good cause any and all bids upon finding that it is in the public interest to do so.

The Owner is an equal opportunity employer. Minority and women-owned businesses are encouraged to bid. Each minority and women owned business requesting plans should indicate that they are a minority firm at the time they request plans so they may be listed on the Planholders List as a minority.

Owner: City of Waitsburg, Washington
By: Martin Dunn
Title: Mayor
Published in the Waitsburg Times, Thursdays, July 15, 2021 and July 22, 2021
The Times July 15, 22, 2021 7-15-c

CITY OF WAITSBURG DETERMINATION OF NONSIGNIFICANCE

Description of proposal: Coppei Creek Dike Repair

Proponent: City of Waitsburg

Location of proposal, including street address, if any: City of Waitsburg is located at 147 Main Street in the City of Waitsburg. The project location above Highway 12 Bridge West of the Waitsburg Fairgrounds.

Lead agency: City of Waitsburg

The lead agency for this proposal has determined that it does not have a probable significant adverse impact on the environment. An environmental impact statement (EIS) is not required under RCW 43.21C.030 (2) (c). This decision was made after review of a completed environmental checklist and other information on file with the lead agency. This information is available to the public on request.

There is no comment period for this DNS. This DNS is issued after using the optional DNS process in WAC 197-11-355. There is no further comment period on the DNS.

This DNS is issued under WAC 197-11-340(2); the lead agency will not act on this proposal for 14 days from the date below. Comments must be submitted by 07/28/2020

Responsible official: Randy

Hinchliffe Position/title: City Administrator Phone: (509) 337-6371

Address: 147 Main Street. P.O. Box 35, Waitsburg, WA 99361

Date: 07/13/2021 /s/ Randy Hinchliffe The Times July 15, 2021 7-15-d

CITY OF WAITSBURG DETERMINATION OF NONSIGNIFICANCE

Description of proposal: Highway 12 Bridge Sediment/Tree removal

Proponent: City of Waitsburg

Location of proposal, including street address, if any: City of Waitsburg is located at 147 Main Street in the City of Waitsburg. The project location above and below the Highway 12 Bridge West of Harmon Street and East of Neal Lane.

Lead agency: City of Waitsburg

The lead agency for this proposal has determined that it does not have a probable significant adverse impact on the environment. An environmental impact statement (EIS) is not required under RCW 43.21C.030 (2) (c). This decision was made after review of a completed environmental checklist and other information on file with the lead agency. This information is available to the public on request.

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Responsible official: Randy Hinchliffe

Position/title: City Administrator Phone: (509) 337-6371

Address: 147 Main Street. P.O. Box 35, Waitsburg, WA 99361

Date: 07/13/2021 /s/ Randy Hinchliffe The Times July 15, 2021 7-15-e



IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON

IN AND FOR THE COUNTY OF WALLA WALLA NO: 21-4-00136-36

PROBATE NOTICE TO CREDITORS RCW 11.40.030

In re the Estate of: CONSTANCE H. RIORDAN, Deceased.

The personal representative named below has been appointed as personal representative of this estate. Any person having a claim against the decedent must, before the time the

Wylie Monuments
CRAFTSMANSHIP & ARTISTRY SINCE 1912

BRODY RAY BOSCHMA
FEBRUARY 20 - 25, 2016
ISAIAH 41:10
DO NOT FEAR, FOR I AM WITH YOU; DO NOT BE DISMAYED, FOR I AM YOUR GOD. I WILL STRENGTHEN YOU AND HELP YOU; I WILL UPHOLD YOU WITH MY RIGHTEOUS RIGHT HAND.

Wylie Monuments is honored to announce our first ever award won at the prestigious 2019 American institute of Commemorative Art Design contest. Placing 3rd in the flat marker category is this beautiful marker full of symbolism representing faith and family, with a duplication of the inscription in braille at the bottom.

Thank you to the Boschma family for placing your trust in us.

When it comes to creating a unique and special memorial for your loved one, look no further than Wylie Monuments. Our family serving yours since 1912.

Wylie Monuments - 501 West Main Street Walla Walla, WA (509) 525-6223 www.wyliemonuments.com

I Need Help.
Everyone needs help sometimes

At Columbia County Health System, we believe that no one should go without healthcare due to lack of insurance, or fear of inability to pay.

You may qualify for free care or reduced-price care based on your family size and income, even if you have health insurance.

Please contact us if you have questions about this program, or need assistance in completing your application.

Columbia County Health System Business Office
1012 S 3rd Street, Dayton, WA
(509) 382 - 2531

July Garden Updates: Garlic, Shallots, and Onions!

By Alexandra Fitzgerald | THE TIMES

The garden is really picking up pace with the hot temperatures and full sun. We took a quick trip to the coast over the holiday weekend and came back to not so much a garden as a jungle. Weeds are a constant battle, and I spent a cathartic few hours pulling them as fast as I could before they could go to seed and cause 10x more weeds next year.

The garlic, onion, and shallot beds were close to harvest and woefully full of sow thistle, so I opted to dive in and harvest everything. If you're growing garlic, I'm willing to bet it's ready to harvest if you haven't already done so. The key is to look at the lower leaves and pull the bulbs when the lowest three or so leaves have dried up. It's worth googling when to harvest garlic just to look at a few pictures to help train your eye.

My onions probably could have gone a few more weeks, but again, I wanted to clear out the beds to help prep for my fall crops. For onions, look for the tops to flop over and the outer skins to look dry, much as they would in the grocery store. I usually cut back the water to help the onions, garlic, and shallots dry out slightly before harvest.

Once pulled, I lay them in the shade to cure for a week before moving them to the basement for long-term storage. Curing helps ensure the stems are dry and that they won't mold. Once dry, I either braid them or trim them up and store the bulbs in mesh bags in a dark, cool place. Be sure to save some of your cured alliums to replant your beds in the fall. No need to buy more seeds or starts!

I was itching to cook some-



Summers bounty: Siberian Garlic, Walla Walla Sweet Onions, and Rosemary.

Summer Squash Soup

- 1 ½ lbs yellow summer squash
- 2 tbsp butter
- 1 medium onion, sliced
- ¼ lemon, sliced
- ¼ c. flour
- 6 cups chicken broth
- 1 tsp. salt
- ¼ tsp white pepper
- Dash of ground nutmeg
- 1 c. heavy cream

Slice squash, reserving eight thin slices for garnish. In a large saucepan, melt butter. Add onion and lemon. Sprinkle with flour and cook slowly until liquid is absorbed. Add chicken broth, then squash, salt, and pepper. Simmer for one hour. Let cool slightly, then blend with an immersion blender or food processor. Add nutmeg and cream and heat until warm and flavors have melded. Garnish soup with reserved squash slices.

thing with my fresh crop, so I opted for sourdough focaccia with garlic, shallots, and fresh rosemary (all from the garden). My sourdough starter recently celebrated its second birthday and I've been getting progressively better at the art of baking. If you're a sourdough fan, be sure to try the recipe for focaccia from The Perfect Loaf (<https://www.theperfectloaf.com/a-simple-focaccia/>). I minced about five cloves of garlic, two shallots, and four sprigs of rosemary and sprinkled it liberally over the oiled focaccia dough and finished up with a heavy dash of coarse sea salt before baking. I debated roasting a few garlic bulbs to use on the focaccia but wasn't willing to have the oven on quite that long. Today's breakfast, lunch, and half of dinner were focaccia. No regrets.

We're slowly becoming inundated with zucchini and squash, always favorites of mine. I'm a big fan of zucchini noodles because they're a veggie vehicle for sauces: béchamel, tomato sauce, scampi, you name it. Tonight, was a tandoori spice mix along with more garlic and onions.

I always shred and freeze at least several gallon bags of zucchini to use in soups or fritters through winter. This article is heavy on after-gardening cooking, so I'll just leave you with a super simple but very popular summer squash soup I've inherited. I'm writing it verbatim, but it's incredibly forgiving to substitute ingredients in or out to make it vegan, gluten-free, or whatever you like!



Garlic curing in the shade.



Above: Sourdough Focaccia just before baking: a perfect use of shallots, garlic, and rosemary.



Right: The finished product!

Homegrown Homebrew

By John Avery | THE TIMES

Touring through wine country or some of our region's wonderful microbreweries might leave the impression that the production of adult beverages should be left to the experts. With kegs, tanks, and other fermentation equipment larger than many cars, one might reasonably conclude that a small-scale homebrew operation is costly and infeasible. Not the case. Homebrewing is relatively inexpensive, straightforward, and leaves ample room to experiment with flavors grown right in your backyard.

As any person that has ever grown a zucchini plant can tell you, it is often challenging to keep up with an abundant harvest. I ran into this last year when our plum tree gave us more fruit than we could possibly eat. Rather than letting delicious fruit go to waste (and having already used up all my jam jars), I went looking around online for creative ways to preserve my plum harvest. Up for an adventure, I decided to make plum wine.

Grapes might be the staple fruit for winemaking, mainly because the yeast that causes fermentation is found naturally on their skins. However, with commercial yeast readily available, one can make wine out of other fruits, edible blossoms, even sweet veggies! With a few cheap food-safe buckets, some boiling water, sugar, wine yeast, and lemon juice, old glass bottles, clean corks, and a strainer, I mashed up a five-gallon bucket-full of plums and (mostly) let time take care of the rest. The yeasts break down the sugars in the fruit, yielding alcohol and a variety of complex flavors. The key ingredient here is time, with months, even years being necessary before maturity.

Hungry for more, I perused my garden for more homegrown homebrew options. I was curious to try a concoction made from edible flower blossoms, and discovering a recipe from an old book, I endeavored to make marigold cordial, a fermented liqueur made from marigold petals, raisins, honey, yeast, and brandy. The process was much the same: an initial steep followed by straining, fermenting, and bottling.

Over the last year, I have patiently waited for these brews to mature. Just this past week, I popped

open both bottles for a sample taste. After nine or so months in the bottle, the plum wine is still quite sweet, and as expected, needs many more months to mellow out. The marigold cordial, however, was quite nice. It tasted like mead (probably due to the honey used in the recipe) but with an added floral complexity that balanced out much of the sweetness.

With these amateur successes under my belt from

last summer's harvest, I have been keeping my Google browser busy looking up recipe options for other things growing in my yard that can yield tasty adult drinks. Noticing an overgrown walnut tree encroaching into my driveway, I looked up a recipe for nocino, a sweet walnut liqueur made from unripe, green walnuts. With the walnut fruit still tender enough to slice open, I combined them with vodka, sugar, orange peel, and spices to make my first liqueur. It is an even easier process than the fermented drinks I made last year because it uses already-distilled alcohol to preserve and age fruits and spices into a boozy concoction best enjoyed as a flavorful addition to a cocktail. I'll be stirring the nocino every day for the next six weeks and then straining it into a bottle to age for a year or two before use. It couldn't be easier.

As summer kicks into gear and my garden explodes with flowers, herbs, and fruits, I'm excited to see what else I can craft into homebrew. It's out of my scope to provide specific recipes here, but there are great books and resources online for just about anything you might dream of brewing up. As always, make sure you look for tried and tested recipes from reputable sources. Most importantly, make sure you use thoroughly sanitized, food-safe equipment and avoid recipes that call for distilling (a process requiring a bit more expertise due to the production of toxic methanol). Though these words of caution should be taken seriously, I hope they don't scare you away from a world of endless possibilities that, with proper research, can turn an abundant garden into a variety of new, unique flavors.



Photos by John Avery



Top: Homebrewed marigold cordial, bottled in 2020.

Bottom left: The start of homemade nocino liqueur: a mix of unripe green walnuts, orange peel, store-bought vodka, sugar, and spices.

Bottom right: Italian plums harvested in 2020.

SPORTS

Overtime Elite League paying salaries to high school players

By Eric Umphrey | THE TIMES

The NCAA hasn't had a good year. First, they lost a Supreme Court ruling; then, in a rush to respond to the name, image, and likeness state laws some states had passed, the NCAA quickly pushed out their interim (NIL) policy across the league. Now a new league has formed targeting the very best high school basketball players and paying them a minimum of \$100,000 a year to skip college and the NCAA altogether.

The new league is called Overtime Elite and is an offshoot of the distributed sports network Overtime founded by Dan Porter and Zack Weiner in 2016. It has been raising funds from some big names in technology, entertainment, and the NBA. Andreessen Horowitz, Jeff Bezos, Alexis Ohanian, Drake, Kevin Durant, and David Stern have invested in this company. The company has a valuation of about \$250 million.

The idea is that in return for losing both high school and college eligibility, the players will receive \$100,000 per year, a potential signing bonus, and a small number of shares in Overtime's business. In addition, the students get health insurance and a personalized academic program with a focus on financial literacy and social media training. The student-to-teacher ratio is said to be 4:1.

With any new league, there is a high risk of it failing. The Junior Basketball Association (JBA), created by LaVar Ball, was an alternative to the NCAA. It didn't last very long. The league played for one season, then effectively shut down after canceling a trip to China. The players were left unpaid and lost their college eligibility.

Overtime Elite is one of three similar, active leagues. The G League is the NBA's minor league; it pays players up to \$500,000 a year. The third startup is the Professional Collegiate League (PCL), which pays salaries between \$50,000 - \$150,000 per year. The PCL will also start its inaugural season this fall like the Overtime Elite League (OTE). The PCL plans to have about ninety-six players, and the OTE is shooting for thirty.



You are probably thinking, wait didn't Kobe Bryant, Kevin Garnett, and LeBron James come directly out of high school into the NBA? Yes, but due to the NBA's collective bargaining agreement, the NBA's last year to draft players out of high school was 2006. Now high school players are not eligible for the draft until the year of their nineteenth birthday or one NBA season has passed since they graduated high school.

It will take a few years to determine where all of this is going. We are now in the Wild West years of college, and high school-aged athletes receiving compensation. One thing that hasn't changed, the total number of NBA positions. Each year, only 1.2% of the NCAA Men's basketball players are drafted by the NBA. A small portion of those make NBA teams, and the average NBA career is only four and a half years. So, the odds are firmly against a long, pro-career.



MLB American League Leaders

MLB American League Leaders

Wins			Batting Average		
A. Civale	CLE	10	V. Guerrero Jr.	TOR	.332
C. Bassitt	OAK	10	M. Brantley	HOU	.326
N. Eovaldi	BOS	9	X. Bogaerts	BOS	.321
L. Lynn	CHW	9	C. Mullins	BAL	.314
G. Cole	NYY	9	Y. Guriel	HOU	.313

ERA			Home Runs		
L. Lynn	CHW	1.99	S. Ohtani	LAA	33
K. Gibson	TEX	2.29	V. Guerrero Jr.	TOR	28
C. Rodon	CHW	2.31	J. Gallo	TEX	24
G. Cole	NYY	2.68	M. Olson	OAK	23
R. Ray	TOR	3.13	M. Semien	TOR	22

Strike Outs			Runs Batted In		
G. Cole	NYY	147	V. Guerrero Jr.	TOR	73
S. Bieber	CLE	130	R. Devers	BOS	72
R. Ray	TOR	130	S. Ohtani	LAA	70
C. Rodon	CHW	130	J. Abreu	CHW	66
L. Giolito	CHW	125	J. Walsh	LAA	65

Saves			Stolen Bases		
L. Hendriks	CHW	23	W. Merrifield	KC	24
M. Barnes	BOS	19	C. Mullins	BAL	16
R. Iglesias	LAA	19	I. Kiner	TEX	15
A. Chapman	NYY	16	T. Anderson	CHW	14
R. Pressly	HOU	16	D. Moore	SEA	14

Mariners Hitting

	AB	R	H	HR	RBI	BB	BA	OBP	OPS	WAR
M. Haniger	339	58	87	20	52	24	.257	.311	.798	+1.5
K. Seager	333	32	71	16	50	29	.213	.280	.691	+0.9
J.P. Crawford	330	46	92	5	31	31	.279	.341	.732	+2.9
T. France	294	39	77	8	37	26	.262	.344	.756	+1.6
D. Moore	204	23	36	8	28	23	.176	.268	.616	+0.7
T. Murphy	165	21	32	7	19	18	.194	.274	.638	+0.5
T. Trammell	156	23	25	8	18	17	.160	.256	.615	-0.4
L. Torrens	149	19	33	9	20	14	.221	.291	.747	+0.9
K. Lewis	130	15	32	5	11	16	.246	.333	.726	+0.5

AB – At Bats, R – Runs, H – Hits HR – Home Runs, RBI – Runs Batted In, BB – Base on Balls, BA – Batting Average, OPS – On Base Plus Slugging, WAR – Wins Above Replacement

AL West	W	L	PCT	GB
Houston	55	36	.604	-
Oakland	52	40	.565	3.5
Seattle	48	43	.527	7.0
Los Angeles	45	44	.506	9.0
Texas	35	55	.389	19.5

AL East	W	L	PCT	GB
Boston	55	36	.604	-
Tampa Bay	53	37	.589	1.5
Toronto	45	42	.517	8.0
New York	46	43	.517	8.0
Baltimore	28	61	.315	26

AL Central	W	L	PCT	GB
Chicago	54	35	.607	-
Cleveland	45	42	.517	8.0
Detroit	40	51	.440	15.0
Minnesota	39	50	.438	15.0
Kansas City	36	53	.404	18.0

Extended DAYTON ALL WHEELS WEEKEND DEMO DERBY

beer garden
July 17th, 2021

Tickets at the gates or at the Dayton Chamber of Commerce office (509) 382-4825

Cost of tickets are : \$10 for adults \$5 for youth (ages 6-12) age 5 & under are free \$25 for families of four
Gates open at 4 pm | Columbia County fairgrounds.

Patriotic Picnic In the Park

Saturday, July 24
1 – 3 p.m. – Dayton City Park

2 food trucks available to purchase food

Meet and Mingle

Columbia County Conservatives, Columbia County Republican Central Committee, and the Common Sense Conservatives from Walla Walla will be there.

Special Guest Clint Didier, Current Franklin County Commissioner, and former NFL Super Bowl Star.

You're invited to bring guests – Please bring chairs.

Public Welcome!
Friends of the Weller Public Library Meeting
Town Hall on Wednesday, July 14 at 7:00 p.m.

Join us in our goal to make the Weller Public Library a vibrant and useful library at 212 Main Street, Waitsburg

Wenaha Art Events feature Dayton and Kennewick artists

THE TIMES

DAYTON—The Wenaha Gallery's upcoming Art Event features Denise Wagner of Kennewick, specializing in Japanese wrapped stones. This art form involves using Japanese knot and basketry techniques to wrap smooth stones with natural cane ribbonry. Wagner, a licensed home healthcare provider, was working at a retirement facility when she saw a gentleman wrapping stones. He noticed her interest and invited her to join him, and he would teach her the technique.

"We became fast friends, and we got together one evening in the activities room, and he taught me how to wrap my first stone," Wagner says. "Afterwards, I went home and made all kinds of wraps - both traditional designs and ones I just thought of on my own."

Wagner collects stones for her wraps from along the Columbia and Umatilla rivers. She arranges the rocks on glass, ceramic, and wooden platters.

Wrapping the stones takes a lot of patience, she says -- setting up, preparing, wrapping, re-wrapping when it comes undone, drying, spraying, etc. She works from her dining room table when she can ensure that she is free from distractions.



Denise Wagner



Wagner's Art Event runs from July 13 through August 9.

Dayton artist, Jordan Henderson's work continues through July 26. The show features the oil paintings by Jordan Henderson, the son of Dayton oil painter Steve Henderson. Jordan is making his own mark on the art world with his technique and choice of subject matter.

Henderson's paintings fall into two themes: country pastoral and political. He says that while they may seem to be 180 degrees from one another, they are similar. In both, he seeks to bring attention to elements that are overlooked, ignored, or denied.

In the pastoral work, the subject matter could be as familiar as geese or cattle:

"The animals are so ordinary to most people that they don't see their charm and beauty. By painting, say, geese, I first make the value judgment that they are worthy of taking a long time to say something about."

The political work, Henderson's work often deals with deeply controversial topics. Last year, Jordan created allegorical paintings on Covid-19. Issues surrounding this topic are blurred and blurry, he says, and many people don't see the other side, or any alternative message, to what they are given.

"Painting is every bit as useful for shedding light on these things as it is for highlighting beauty."

Henderson's COVID-19 paintings, which are highly complex, take time to complete. He has sold all but one from this series which will be displayed in the gallery office due to its large size.

The Wenaha Gallery is at 219 E Main Street, in Dayton. The gallery is open Monday-Friday, 9 a.m.-5 p.m.



Jordan Henderson

It happened at the Weinhard (not Naples)

By Vicki Sternfeld-Rossi | THE TIMES

In keeping with my love of old movies, I was recently reminded of: *It Happened in Naples*. I admit with no hesitancy that I am no Sophia Loren. But sometimes things happen at the Weinhard that are reminiscent of an old movie, and it doesn't hurt to dream for a minute that I could be a little like one of the most beautiful women in the world. But face it, as lovely as Dayton and Waitsburg are, they're not Naples.

This past Saturday night, a lovely couple came to the restaurant for dinner. As we conversed about the specials, wines, and what they wanted to eat, I detected the gentleman's accent. I immediately pegged it as Australian; it was not. He is from Liverpool (like the Beatles)! I was correct in guessing he was a soccer fan, leading to talk about the upcoming European soccer



finals between England and Italy. Daniel, like most Italians, is an insufferable soccer fan, so the competition was on.

I can't remember how it all happened, only that a deal was struck. They bring the beer, and we will all watch the game at our house.

Our house is cozy and fills up quickly. On the Wednesday before this, Paola, our newest employee and a former colleague of Daniel's from culinary school, moved here to work with him at the restaurant. Until her rental house is ready, she is staying with us. Game day was Sunday morning and Paola's first day off since arriving. I took her for a walk around Waitsburg, ending up on Main Street. We got coffee so she could meet whoever was working, hanging out, or just socializing at Ten Ton Coffee. The tour included showing her where the bank, Post Office, and Blush Salon are.

Luckily, but not uncommon, I ran into a friend or two at Ten Ton who graciously offered to watch Mugsy so that we could make a quick run into Waitsburg Grocery. We needed to buy the appropriate snack food selection necessary to absorb beer while watching a serious soccer competition. It was nice for Paola to see how community is in Waitsburg. People helping out because they want to, with nothing, asked for in return, no expectations, just being neighbors.

However, we set expectations on the deal we made with our new soccer friends. It wasn't just that they bring the beer. If Italy wins, Daniel offered to cook lunch for all of us; if England wins, no lunch! I can't say for sure, but it is possible Daniel was secretly rooting for England so he wouldn't have to cook on his day off.

Of course, Italy won!

After a busy week at the restaurant, a Saturday night that included catering a wedding for 100 people, along with our regular service, I was surprised Daniel could even make toast, much less lunch. Luckily, he is not a sore winner, and we had a wonderful lunch of swordfish, artfully placed on a bed of cucumbers and roasted zucchini (both from Daniel's garden), along with lots of wine and laughs.

Coincidentally, our new friends were married, divorced, and now back together, just like Daniel and me. And like us, he's European and she is American. Is it fate, or am I living in a romantic comedy classic movie? Am I Sophia?

Ten Ton is the "Cheers" bar of Waitsburg like I hope Weinhard is becoming in Dayton. Every day we know more names and make more friends. I may not be Sophia Loren, but I might be Diane.

Movie Review|Beka's Pick

The Tomorrow War

By Beka Compton | THE TIMES

A former soldier turned high school teacher, Dan Forester just wanted to watch a soccer game after receiving less-than-pleasant news in the year 2022. With his young daughter, Muri, snuggled closely, Dan is shocked as he watches armed soldiers appear out of a wormhole, onto the field.

"We are you, thirty years in the future. We are fighting a war, our enemy is not human, and we are losing in eleven months time."

Global leaders initiate the first-ever worldwide draft, sending civilians into the future- with a return rate of less than 20%. The present world is in com-

plete chaos, as kids lose interest in school, riots and protests erupt across the globe, and families fear the moment that a parent, sibling, or grandparents gets the alert that they have been selected for the draft. Within a few short months of the soldiers landing on the soccer field, Dan gets his selection notice.

In the ultimate fight for humanity, Dan jumps forward thirty years to fight against the Whitespikes, where he connects with some very unexpected faces, forms unbreakable bonds, and sets out to right some heavy wrongs. The enemy is strong, and the world so broken, that all soldiers are jumped to the future with no idea of what they are getting into.

The weight of the world quite literally on his shoulders, Dan has to choose between right and wrong, separating the emotion of being a father from the unfathomable task he's been given as a soldier.

While dystopian war movies are not my go-to, I was excited to see something new and original pop

up. This movie jumps between the present and the future, and paints an apocalyptic picture that has yet to be on the big screen.

The Tomorrow War draws inspiration from some of the most-discussed conspiracy theories, including the Hollow Earth Theory, existence of aliens, and more. The movie is rated PG-13, and, as it is a war movie, has a lot of violence, loud noises, and a 9/10 jump factor. The cast features names like Chris Pratt (*Jurassic World*), Yvonne Strahovski (*Handmaid's Tale*), and J.K. Simmons (*Spiderman*). The movie is available for streaming exclusively on Amazon Prime.



Waitsburg Farmers Market WEEKENDS!

at Nancy's Dream Garden Center
10:00 a.m. to 2:00 p.m.
124 Warren Street (off HWY 124)

Vendors include:
Dusty Britches Farm
Hummingbird Inspirations
River Valley Meat Company
Bread Head



FUN & GAMES

Just Like Cats & Dogs

by Dave T. Phipps



LAFF - A - DAY



The Spats

by Jeff Pickering



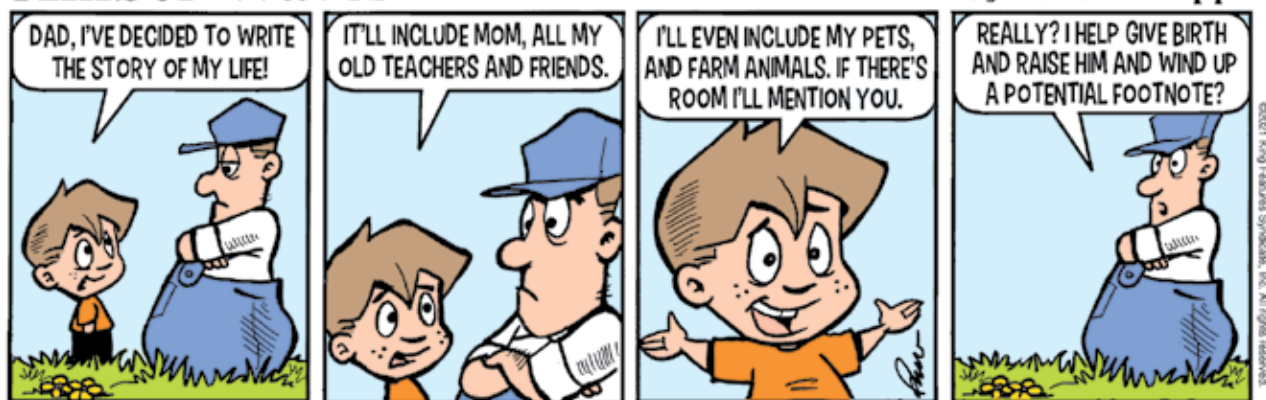
Out on a Limb

by Gary Kopervas



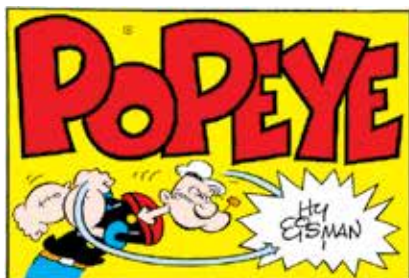
Amber Waves

by Dave T. Phipps



R.F.D.

by Mike Marland



PIONEER PORTRAITS

Ten Years Ago

July 14, 2011

When you hear Bobbi and Barney Chambers talk about Sophie, Cleo, Denny, Lone Star and Superdude, you'd think they're talking about a circus family of seven that's not getting enough quality time together. "We don't see them enough," Bobbi Jo Chambers says about her loved ones. "We're putting on too many of these shows." But the couple from Cottonwood, Idaho, a town about two and half hours from Dayton, is actually pining after more time with their show mules, some of which they've had for almost a decade.

Twenty-Five Years Ago

July 18, 1996



[Photo caption] The summer reading Program at Weller Public Library is a popular place for many of the town's youngsters this summer. The group listens attentively as Roberta Broom, one of the program's guest readers, reads out loud. Kids are treated to cookies and punch, then get to pick something interesting from "The Crypt," which groans menacingly as it is opened each week.

Fifty Years Ago

July 15, 1971

Responses to the membership call for the Waitsburg Historical Society continue to be received by the recording secretary of the group, Mrs. Ken Zuger. The roll as of Monday night when the group met, numbered some 150 people with total receipts from memberships, donations, memorials and book sales amounting to \$4300. A pest exterminator firm from Pendleton were contacted and made the first attempt on Monday to dislodge the swarms of bees which have infested the Bruce House for many years. Work at painting the structure cannot be started until the bees have been eliminated.

Orin Walker, prominent Waitsburg farmer and former County Commissioner, has been selected as Parade Marshal for the 1971 Southeastern Washington Fair to be held in Walla Walla on September 2, 3, 4 and 5. The traditional western parade will be held on Saturday morning. Orin was born on the land which he now farms. His father, Marion C. Walker, was born west of Prescott on the Mullan Trail. His mother, Elizabeth Wisdom, was from Missouri and the couple were married in Waitsburg in 1898. Coppei School near the present Walker home provided the early education for Walker, who graduated from Waitsburg High School and received a B. A. in Agriculture from Washington State College in Pullman.

Seventy-Five Years Ago

July 19, 1946

Saturday night a temporary inmate at the local jail stirred up considerable excitement when he set fire to the blanket of his jail cot. Some damage was caused, with the loss of a few blankets and mattresses.

An unusually heavy flood of green peas has kept Pict Sweet Foods cannery operating at capacity for the past ten days. On July 14 a total of 30,000 cases of canned peas and 30 tons of frozen peas were processed in 24 hours.

Miss Helen Lloyd became the bride of Donald Kurtz Shaffner of Dillon, Mont. Sunday, June 14 at the Presbyterian Church with the Rev. Paul Koper reading the nuptials.

One Hundred Years Ago

July 15, 1921

The new steel bridge over the Touchet River at Bolles is completed, and the grading is well under way. Cars are able to cross and traffic to and from Prescott is again back to normal.

Little Jean, the 4-year-old daughter of Mr. and Mrs. Jack Sweazy, has a badly bruised hand and arm as the result of getting it caught in a clothes wringer Tuesday morning, at the farm.

Harvey Stonecipher has recently completed his new and modern barn at a cost of \$3000 on his farm in Spring Valley, the dimension being 43x60 feet.

One Hundred Twenty-Five Years Ago

July 17, 1896

Otto Smith, J. E. Mullinix and A. W. Strickland left on Wednesday afternoon for the mountains to spend a few days hunting and fishing.

It is reported that several header crews were compelled to stop work on Wednesday on account of the extreme heat.

James Fudge and H. C. Wade arrived home from their prospecting trip on Saturday evening. They report considerable excitement at Florence, but very hard to get a foothold there - say they charge a man a thousand dollars for even looking at a hold the ground.

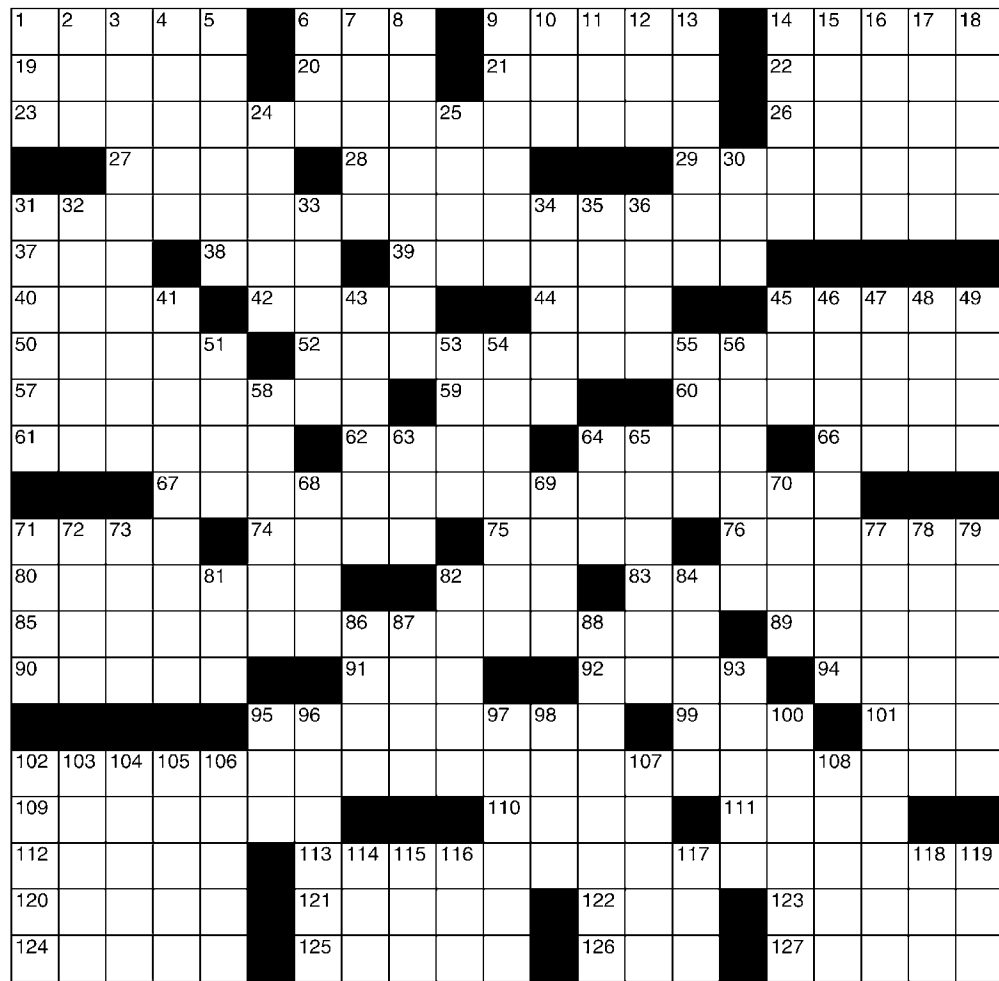
Work on the electric light plant progresses steadily.

PUZZLES & LIFESTYLES

Super Crossword

BACKWARD
WORD-BUILDING

- ACROSS**
- 1 Really ruffle
 - 6 Bozo
 - 9 They may fly at half-mast
 - 14 "— Mia" (Abba hit)
 - 19 São —
 - 20 Sway to and —
 - 21 TV's Greene or Michaels
 - 22 Ovine sign
 - 23 S
 - 26 Asinine
 - 27 "— -Dick"
 - 28 — -Ball
 - 29 2007 Disney princess
 - 31 Add a letter before that to spell ...
 - 37 Above, to bards
 - 38 "How dumb of me!"
 - 39 Fearless
 - 40 Orbit, e.g.
 - 42 Foliage unit
 - 44 In the manner of
 - 45 "The Zoo Story" playwright
 - 50 Bozo
 - 52 Add a letter before that to spell ...
 - 57 Close amigo
 - 59 Really ruffle
 - 60 Wet-weather headgear
 - 61 Hay fever explosion
 - 62 Former Israeli PM Golda
 - 64 Big fusses
 - 66 Capitol's top
 - 67 Add a letter before that to spell ...
 - 71 "I know! Pick me!"
 - 74 Novelist Jaffe
 - 75 Two before X
 - 76 Deadly
 - 80 Fruity, sourish dessert
 - 82 The Cowboys, on a sports ticker
 - 83 Falsify
 - 85 Add a letter before that to spell ...
 - 89 Pear, apple and quince
 - 90 Main artery
 - 91 Essen "a"
 - 92 He married Lucy
 - 94 Moor growth
 - 95 Tennis great
 - 99 Young — (toddlers)
 - 101 '60s Pontiac muscle car
 - 102 Add a letter before that to spell ...
 - 109 Alveolar trill, as in Spanish speech
 - 110 Tofu source, to Brits
 - 111 Long stretch
 - 112 Perfect little kid
 - 113 Add a letter before that to spell ...
 - 120 Gettysburg victor George
 - 121 C-3PO, e.g.
 - 122 Stanley Cup gp.
 - 123 In snazzy clothes
 - 124 Media biggie
 - 125 Tabby cries
 - 126 Dems' rival
 - 127 Bergen dummy
 - 128 Mortimer
 - 12 Wildebeest
 - 13 Composer Prokofiev
 - 14 En — (as one)
 - 15 1989 Disney princess
 - 16 Metric "thousandth"
 - 17 — Yello (soft drink)
 - 18 Thus far
 - 24 Germ killer in a can
 - 25 Connery of film
 - 30 "— be an honor"
 - 31 Subjects
 - 32 In direct confrontation
 - 33 "Trauma: Life in —" (old TLC series)
 - 34 Guzzled, e.g.
 - 35 Ill-gotten gains
 - 36 Shimmery gem
 - 41 Bride-to-be's clothing drawer
 - 43 Lumberjack, at times
 - 45 Nickname of Onassis
 - 46 Phyllis' last name on the old sitcom "Phyllis"
 - 47 — -chic (hippie-inspired fashion)
 - 48 Mild cheese
 - 49 Italy's Villa d'—
 - 51 Brand of tea
 - 53 Jacob of social reform
 - 54 Part of ETA
 - 55 "No —!" ("Sure thing!")
 - 56 Studio tripods
 - 58 Old-time actress Dolores
 - 63 Water quality org.
 - 64 Onetime ring king
 - 65 Longtime soap actress Hall
 - 68 Movie mogul Marcus
 - 69 Bird beak
 - 70 Tonto player Johnny
 - 71 Gymnast Korbut
 - 72 Seat of Hawaii County
 - 73 Sharif of "Che!"
 - 77 Uniform liquid suspension
 - 78 Zend- — (Zoroastrian scripture)
 - 79 Rent check collector
 - 81 Org. with putters
 - 82 Levi's fabric
 - 84 Subject
 - 86 Univ. division
 - 87 Hidden mike
 - 88 Uplifting spiritually
 - 93 Like King Atahualpa
 - 95 Movie dancer Charisse
 - 96 Aviation branch of the military
 - 97 Great traits
 - 98 Traffic noise
 - 100 Yarn units
 - 102 Intense ache
 - 103 Real introvert
 - 104 Tank slime
 - 105 Vehicles near igloos
 - 106 Tennis great Monica
 - 107 Cantina chip
 - 108 Grown gal
 - 114 Boot part
 - 115 "Vice" ailer
 - 116 Dejected
 - 117 Swiss peak
 - 118 Env. insert
 - 119 Guitarist Barrett



MY RECIPES Luke Chavez

Kale and Tomato Quiche



For a brief moment, my mother worried that I was a future sociopath...at the age of four. The discovery of a notebook full of drawings featuring a giant knife wielding woman in pearls would alarm any parent. Thankfully, before seeking out a pediatric psychologist my mother caught me in front of the TV, doodling while attentively watching the great Julia Child. Before I knew how to write, drawing was my way of documenting the recipes and techniques. Realizing my PBS viewing went beyond Mr. Rogers, my family encouraged a lifetime of creativity both in drawing and cookery.

Quiche was among my first recipes, attempted as a child cook, and inspired by my hero Julia. Flakey crust filled with a silky savory custard; quiche continues to be a versatile recipe I enjoy year-round. The recipe below was made to highlight the summer harvest from my kitchen garden and makes a satisfying vegetarian meal.

Ingredients:

- One flakey crust, unbaked (recipe below)
- 2 tablespoons olive oil
- 1 small onion, diced
- 3 garlic cloves, minced
- 2 cups lacinato kale, stemmed and chopped
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon fresh oregano, chopped
- 4 oz sharp white cheddar, shredded (about 1 cup)
- 5 large eggs
- 1 cup heavy cream
- 1 cup milk
- Pinch of ground nutmeg
- 6 to 8 cherry tomatoes, halved lengthwise
- Kosher salt
- Fresh ground black pepper

Directions:

Preheat oven to 375 degrees. Roll out one crust 1/8-inch thick and line a 9-inch pie pan. Crimp edges high and poke bottom several times with a fork. Line crust with parchment paper and pie weights. Parbake crust for 15 to 20 minutes, then remove paper with weights, and bake additional 5 minutes till lightly golden.

While crust parbakes work on filling. Heat olive oil in skillet over medium heat. Add onions and sauté until translucent, 3 to 5 minutes. Add 1/2 teaspoon of kosher salt, black pepper to taste, and the garlic. Sauté for another minute until fragrant. Add the kale all at once and toss with the onions. Cook until the kale is wilted and tender, but still bright green. Take off the heat and mix in the chopped fresh herbs. Taste and adjust seasoning.

In large bowl whisk together the eggs with the heavy cream, milk, 1 teaspoon kosher salt, pinch of nutmeg and black pepper to taste. Add half the cheese to bottom of crust and top with kale mixture. Then top kale with the rest of cheese and pour in the egg custard mixture. Depending on the depth of pie dish you might not use all the mixture. Arrange cherry tomatoes, cut side up, around the top.

Place quiche in middle rack of oven, on baking sheet to catch drips, and bake for 20 minutes. Reduce oven to 325 and bake for additional 20 to 30 minutes. If crust starts getting too dark you can cover crust edges with foil. Quiche will be golden brown on top and fully set when done. A toothpick inserted in center should come out clean. Let quiche cool for at least 20 minutes to fully set custard. Serve warm or at room temperature. Keep any leftovers covered in the fridge.

Flakey Tart Crust (Makes two crusts. Use one, freeze the other for later):

- 2 cups all-purpose flour
 - 1/2 teaspoon salt
 - 12 tablespoons (1 1/2 sticks) chilled unsalted butter, cut into cubes.
- Prepare a 1/2 cup of ice water. Mix flour and salt together in large bowl. Using a pastry cutter or your fingertips, cut butter into the flour, until incorporated into texture of gravel, with some large pieces of butter remaining. Pour half the chilled water into flour and mix gently with a fork, forming clumps. Add more of the water if needed until the dough just forms together. Divide dough in two, wrap each half in plastic and gently press into disc. Let rest in the fridge for at least one hour.

Notes:

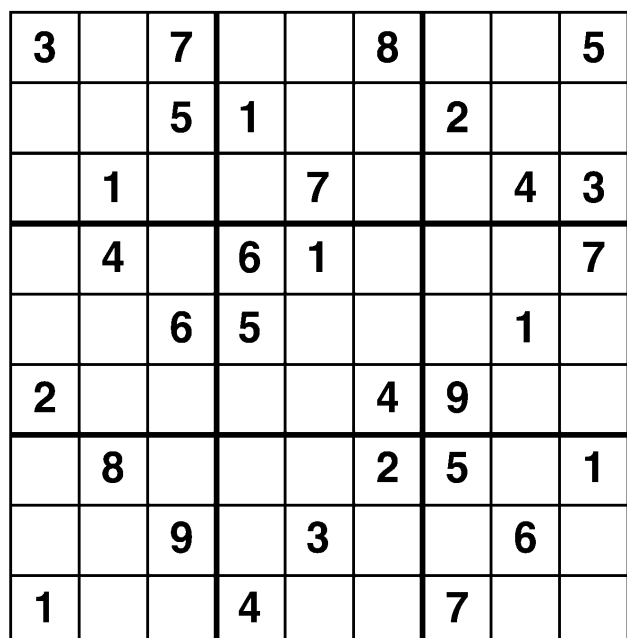
The custard base for this quiche can be used for whatever seasonal vegetables you might have on hand. Just keep the ratio of about 1 cup shredded cheese and 1 to 2 cups of precooked vegetable or meat filling. Instead of kale you could try chard or spinach. Add bacon or diced ham for an extra savory delight.

Serve this for a weekend brunch, or a simple weeknight dinner, with a bright crisp salad on the side. Enjoy!

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Weekly SUDOKU

by Linda Thistle

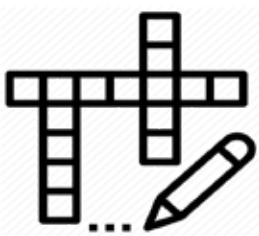


Place a number in the empty boxes in such a way that each row across, each column down and each small 9-box square contains all of the numbers from one to nine.

DIFFICULTY THIS WEEK: ♦

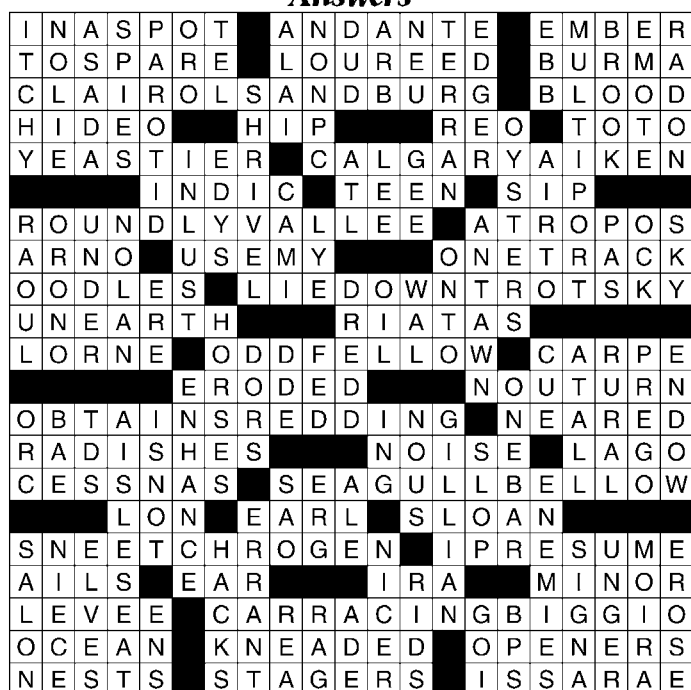
- ♦ Moderate
- ♦♦ Challenging
- ♦♦♦ HOO BOY!

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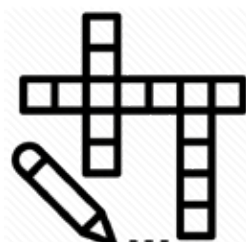
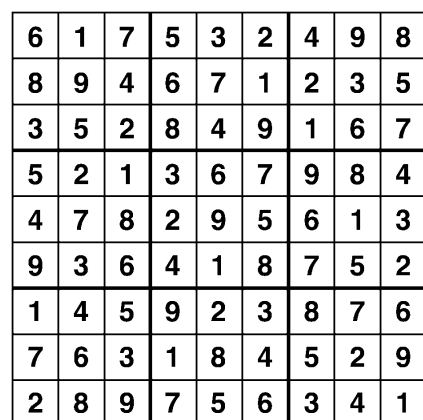
Super Crossword

Answers



Weekly SUDOKU

Answer



THE LAST PAGE

FFA & 4-H project animals at the fairgrounds

By Beka Compton | THE TIMES

Over the weekend, a concerned citizen asked The Times for help locating owners of a distressed hog at the fairgrounds. The resident was out walking their dog in the early morning, could not readily see the emergency numbers at the barns. After reaching out to various people, the responsible parties for that animal were located and took appropriate action that morning.

There are two hog barns located at the Waitsburg Fairgrounds. The Waitsburg FFA uses the yellow barn at the northwest corner of the property, below the city cemetery. The 4-H members use a former horse barn across the access road just east of the FFA building. Emergency contact information is posted at both barns housing animals. At the yellow barn, contact information can be found in the small storage area at the south end of the pens. In the larger barn, the information is posted just inside the gate on the north end.

The city allows FFA and 4-H clubs to house project animals at the fairgrounds for kids who live within city limits and cannot keep their animals at home. A perk of living in Waitsburg. While each kid is responsible for the care and wellbeing of their animal, it is not uncommon for other 4-H or FFA members to check on every animal while at the barns.

As both a former member of FFA and someone raised in a rural setting, a common misconception that I have observed is that pigs are hardy animals who will eat anything. The truth is pigs can be hard keepers. They are prone to various infections, including fine-dust pneumonia, caused by inhaling dust particles while rooting (pigs use their snout to dig into the dirt for many reasons). They are very sensitive to

heat, making it particularly difficult to raise market animals in this area.

Heat can be especially deadly for pigs because, like dogs, pigs do not sweat. According to the University of Minnesota Extension, heat stress costs the American swine industry roughly \$900 million each year. An estimated \$450 million in losses comes during the grow-finish stage, where many 4-H and FFA hogs currently are. Loss of animals occurs, even at state-of-the-art facilities.

Hogs thrive in 70-degree weather (don't we all?) Their health can quickly decline if they are exposed to temperatures above 80 degrees for more than just a couple of days. The best way to protect hogs is to ensure they have plenty of cool water to drink. Mud is another excellent way to provide cooling relief and has multiple benefits for pigs. A nice mud bath can offer more relief than a dip in cool water. The animals stay cooler for more extended periods as the mud on their skin dries. Once dried, it becomes a muddy sunblock that can protect the animals from sunburn. Many researchers believe that wild hogs use mud to remove external parasites, such as ticks.

Other cooling mechanisms include misters and sprinklers, which can be used in specific temperatures and humidity levels. Adequate water supply is the most critical tool when combating heat exhaustion.

Heat stress can take a terrible toll on older finished hogs (defined as 110 pounds or greater). I experienced this first hand while I was in high school. A trusted family friend checked on our family's animals while we were on a family camping trip in the Blues. A heat-wave swept through the area, and between morning and afternoon checks, my market pigs had knocked the nipple off their pen water tank, emptied it, and fell very ill, very quickly. Two of the hogs passed while we

were narrowly able to save the third. It was a horrifying experience and a risk that comes with raising livestock. Even though I lived out of city limits with space at home for my animals, critical events can happen in a short time wherever animals are kept.

One advantage of 4-H and FFA hogs being housed in a community setting, like at the fairgrounds, is that they may be checked on multiple times a day by numerous sets of eyes. However, in general, raising hogs away from home can be difficult as emergency situations may not be noticed as quickly. Pen mates may also become aggressive towards sick or otherwise weaker animals if they are left together unsupervised.

After a visit to the hog pens, the hogs were well watered, fed and a misting system has been put into use. There was plenty of mud which is essential as the hogs will cover themselves in what becomes nature's sunblock.

Most of the animals raised by Waitsburg FFA and 4-H kids will be sold at the Walla Walla Fair and Frontier Days over Labor Day Weekend or at the Columbia County Fair, the weekend after Labor Day. Many of these young showmen lost the chance to sell their animals last year due to the pandemic-related shutdown and need all the support we can give this year! Check with local fairs to see how you can register to bid at the upcoming livestock sales.

Extra eyes are always appreciated out at the pens. If you hear or observe something that seems out of place, be sure to call the listed emergency numbers at the barns. Swine projects at the barns are supervised by Waitsburg FFA Advisor Nicole Abel, and 4-H leader Lisa Morrow.



Oink! Muddy pigs are happy pigs. Mud is a crucial tool for cooling pigs off, and then acts as a sunblock once it dries.

Emergency contact information can be found just inside the gate at the green 4-H barn, and inside a small storage area at the yellow FFA barn. Extra eyes are always helpful, especially during the hot summer months.



Photos by Beka Compton

Two separate barns house 4-H and FFA pig projects at the Waitsburg Fairgrounds. Local youth swine producers who live in city limits and cannot keep their projects are welcome to house their pigs at the grounds, but are required to check on their animals multiple times a day.





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