

~NOTICES ~

May 19-20: Eighth Annual Firehouse Sale April 16-20: High Prairie Annual Roadside Cleanup

May 16-22: Dumpster Available for Community Use

Fire Volunteers meet the 1st Tuesday of each month at 7:00 p.m. at the Fire Hall for equipment maintenance and the 2nd and 4th Tuesday for training.

Fire Commissioners meet the 3rd Thursday of each month at 7:30 p.m. at the Fire Hall.

High Prairie Community Council meets the 4th Thursday of each month at 7:00 p.m. at Taylor's church.

High Prairie Historical Society meetings are held quarterly on the 4th Sunday of March, June, and September and the 1st Sunday of December beginning at 2:00 p.m.

Lyle School Board meets the next to last Thursday of each month at 7:00 p.m. at the Boardroom, Lyle High School.

When requesting medical assistance or reporting a fire CALL 911

SHERIFF RICK MCCOMAS TO MEET HIGH PRAIRIE RESIDENTS

Lozetta Doll

Newly-elected Sheriff Rick McComas will attend the March 22, 2007 meeting of the High Prairie Community Council. The meeting will be held at the historic church building belonging to Doug and Dona Taylor, 876 Centerville Highway at 7:00 p.m.

Sheriff McComas will talk about how the Sheriff's Department is run, what changes have been made, crime prevention and crime issues. He would also like to meet as many High Prairie residents as possible. If anyone wishes him to address a particular issue, he would appreciate knowing in advance so he can be up to speed on the matter. In this regard, you may call his office (509) 773-4455; the switchboard is open from 8:00 a.m. to 5:00 p.m. Monday through Friday.

ROADSIDE CLEANUP

Douglas Taylor

The third annual roadside cleanup will be on April 16–20. Volunteers are needed. John Longfellow from the County will be bringing out the litter bags, flags, hats, vests and caution signs. This is also an excellent time for volunteers to clean the Cemetery grounds.

Contact Doug or Dona at 365-3242 for information. This project has gone extremely well the last couple of years.







BIRTHS

Congratulations to the Reeves family on the birth of Emily Elizabeth, born January 12, 2007 at 8:54 a.m. via c-section at Mid Columbia Medical Center. She was 8 lbs., 13.8 oz. and 20 inches long.





The High Prairian

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365-3242

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The High Prairian can also be viewed on the High Prairie web site:

THANKS

Douglas Taylor

During December High Prairie experienced one of its all time high wind storms. The wind blew in from the south which was fortunate for us. We had several pine trees either uprooted or broken off. One of the big pines had died previously and was leaning toward the barn and a west wind would have toppled it onto the barn.

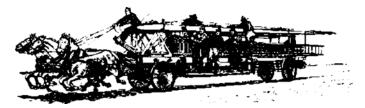
After seeing the tangled mess with two of the tree tops lying partially in county road, Phil Haner stopped by with his chain saw and cut and removed wood debris to the edge of the road. A few days later another group of neighbors: Tom Doll with his wood chipper, pickup and trailer; Arlen Aleckson with his huge chain saw (which made quick work of the big tree), trailer, tractor and pickup; Ted and Myrt McKercher with a saw, pickup and trailer; Myrin Bentz with saw, pickup and trailer; Bud Jester with his steady work ethic punched limbs into the chipper. All worked together to get our barnyard cleaned up and looking great. We are quite blessed to have such giving neighbors and we are fortunate to have many others. The County road crew came by and cleaned and chipped up the roadside and they did a very nice job. We extend our gratitude to all.

ALLIED WASTE SERVICES DUMPSTERS

Dona Taylor

Again, through the courtesy of Allied Waste Services (Tri-County Disposal & RDC Recycling), we will have two dumpsters free for community use during our Firehouse Sale, from May 16 through 22. Normally this service would cost a minimum of \$250 for first container. They will be placed at the Fire Hall and on Struck Road community center/ fire hall property. Absolutely NO HAZARDOUS WASTES, MOTOR OIL OR APPLIANCES ARE ALLOWED, but these may be taken to the local Transfer Station at Dallesport or Goldendale, free of charge, and placed in the areas set aside for these items. THE TRANSFER STATIONS ALSO HAVE LARGE CONTAINERS FOR METAL, GLASS, AND BATTERIES, ALL FREE OF CHARGE FOR YOUR CONVENIENCE. Donation containers will be monitored as to the contents being placed in each container. Community members need to be aware of these free services Thanks to everyone for their dedication in seeing that only eligible items are deposited so we may continue to have this generous useful service.

EIGHTH ANNUAL FIREHOUSE SALE



Sharon Aleckson

The dates have been set for this year's Firehouse Sale. Mark your calendars for May 19 and 20. This community event will offer great bargains. There will be new and used household items, furniture, clothing, plants, garden items, and much, much more. A bake sale and a delicious lunch featuring Myrin Bentz's homemade bratwurst with all the fixings will be available for hungry shoppers. The hours for the sale are: Saturday, May 19 from 9 a.m. to 5 p.m., and Sunday, May 20 from 9 a.m. until 2 p.m. Although the sale does not officially begin until 9:00 both mornings, come early and enjoy a doughnut or a homemade cinnamon roll and a cup of coffee.

Since this sale is the only fundraiser for Fire District 14 organized by the High Prairie Community Council, we need donations of goods and volunteers to help make this sale the biggest and best ever. Donated items can be anything from A to Z in good, usable condition. These items can be brought to the Old Church at Doug and Dona Taylor's if you need a place to store them before the sale. Call the Taylors at 365-3242 to make arrangements for dropping off your donations. Otherwise, on May 16, 17, and 18 the Fire Hall will be open from 9 a.m. to 5 p.m. and you can bring your sale items there. Remember to ask for a receipt as these donated items are tax deductible. If you need to bring some items to the Fire Sale before or after these hours or if you are unable to bring them to the Fire Hall call Sharon Aleckson at 365-4429.

Volunteers are needed to make this a successful event. There are many things that need to be done before, during and after the sale. Before the sale, help is needed with the advertising, setting up for the sale, growing plants, and baking items (bread, pies, cakes, cookies, etc.) for the bake sale. Help is needed putting up signs along Centerville Highway. During the sale, people are needed to work in four areas: inside the Fire Hall, in the Food Booth, outside the Fire Hall, and in the Parking Area.

Household items will be displayed inside the Fire Hall. Cashiers and organizers are needed in this area. The food booth is the area where beverages, bratwurst, and bake sale items will be sold. BBQ cooks, servers, cashiers, and organizers are needed here. Outside the Fire Hall there are two areas where help is needed. One is where the plant and garden items will be sold. The other area is where the miscellaneous items such as exercise, camping and sporting equipment and any other item that doesn't fit the category of a household item will be found.

After the sale, help is needed packing up unsold items, taking down tables, signs, tents, and cleaning up the various sale areas. As you can see, there are many areas where your help is needed and I have only mentioned a few. Plus we offer friendly on-the-job training at no cost. Volunteer sign-up sheets will be available at the March and April High Prairie Community Council meetings. If you would like to volunteer but are unable to attend the above meetings, just show up at the Fire Hall (May 16, 17, and 18) or call Sharon Aleckson. We need your help!!!

If you are a newcomer to this event, we look forward to meeting you. If you have attended our sale before, "Welcome back!" If you miss our sale, look for our space at Lyle's 13 plus Miles Yard Sale Extravaganza.

POEM

Jocelyn Weeks and Kylea Johnson

A High Prairie night
Cloudless and bright
With the moon looking down from on high
The coyotes howl
Echoed once by an owl
And the stillness is deepened thereby.

THROUGH THE EYE OF THE NEEDLERS

Martha M. Hamil, Correspondent

The Needler's Tips are few this quarter. Here they are:

- When boiling bones for stock, extract more flavor and minerals by adding a couple of tablespoons of vinegar to the water.
- Vinegar is also a great tenderizer for beef, pork, or fowl. Add up to a cup to any marinade.
- Showerhead squirting in all directions? Tie a plastic bag filled with vinegar around the head; leave for an hour or so. Remove and turn on the shower. The water force should expel the deposits. Even if is doesn't, they'll now pop out easily with a pin or toothpick or finger pressure.
- Use applesauce instead of oil to lower the calories of baked goods. As tasty? You be the judge.
- Improve the flavor of your cake from a mix by replacing the liquid with any jam or jelly (thin the jam or jelly to a syrupy consistency).
- A new sandpaper purports to quickly clean stains and deposits from porcelain toilets and tubs and to remove scratches and stains from Corian without damage. Haven't tried it yet but it's called GatorGrit in the 1500 grit size. Let me know if you try it and either succeed or fail. Cross your fingers for us High Prairians. As far as I know, High Prairie water contains mucho minerals making toilet maintenance a daily chore.
- Another way to reduce toilet maintenance is to keep the lid closed. That reduces evaporation, which induces the deposits. Additionally, it's fair; male and female alike have to open and close something. Plus, feng shui teaches that an open toilet lid drains your money away. What more can you ask than a cleaner toilet, fairness, and money in your pocket?

A SIMPLE RECIPE TAKE AN OLD COLD TATER AND WAIT SWEET POTATOES VS. YAMS

Martha M. Hamil

Little Jimmy Dickens, being a Southerner, was bound to be referring to the Sweet Potato. In rural southern Arkansas, our after-school snack, it we got one, was cornbread crumbled into a glass of buttermilk that we ate with a spoon. But our real treat was a cold, baked sweet potato. Peel back the skin and eat like a banana. Sweeter and even better for you as the sweet potato is almost a complete food; it lacks a couple of the amino acids. It contains more vitamin A, vitamin B, vitamin C, fiber, carbohydrates etc. than most vegetables plus some of the other essential nutrients. A sweet potato is the food of choice if you are marooned on a deserted island.

Before you get up in arms that you like yams better, 99.99% of Americans have never even seen a yam, much less tasted one. The "yams" you buy in the supermarket or from the seed catalog are sweet potatoes. A true yam* is not even a distant cousin of the sweet potato. Slaves referred sweet potatoes as nyami, which devolved into "yam". Texas farmers leaped on the word to distinguish their deep orange, moister, more flavorful product from the standard, whitish, starchier, yellow-fleshed version.

At the last Needler's gathering, we talked about simple recipes. This recipe is both the simplest that I know and the best for sweet potatoes.

BAKED SWEET POTATOES

Scrub a medium size sweet potato for each serving (try not to cut anywhere, it will just ooze over the oven)

Dry each potato

Rub a bit of oil or bacon grease into the skin

Bake in a 400-degree oven about an hour or until the sweet potato yields to firm pressure

Squeeze the potato and slit the top

Serve with butter

Even better, bake twice the number of servings. Refrigerate leftovers. They'll keep a week or so. When ready to use, remove peel. Slice about a 1/2" thick and sauté in butter until brown. This caramelizes the sugars and enhances the flavor. It's the Epicurean epitome!

Never refrigerate sweet potatoes and never peel a sweet potato unless absolutely necessary. They, like the white potato, contain a large fraction of their nutrients just under the skin. Plus, they are harder to peel than the white potato. Rather, bake them until just barely soft to touch. Then peel and proceed with your recipe (shorten baking time if the recipe called for raw sweet potatoes. If the sweet potatoes need to absorb a sauce, you can boil them in their skins instead of baking.

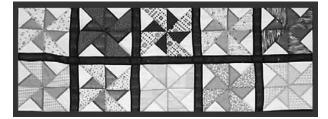
*For you scientific types, sweet potatoes (*Ipomoea batatas*) belong to the Morninglory family (Convolvulaceae), are dicotyledons with a monoecious flower and 90 chromosomes. It's short and blocky with tapered ends and a smooth, thin skin and it tastes sweet.

Yams (*Dioscorea* sp.), on the other hand, belong to the Yam family (*Dioscoreaceae*, {you get to pronounce it}) are monocotyledons with a dioecious flower and 20 chromosomes. It is long and cylindrical with some having "toes", tastes starchy, and has a rough, scaly skin.

Sweet potatoes are normally 5–8 inches long and rarely exceed a foot. Yams can be up to 7 feet long (try these for the County fair). The edible part of sweet potato is a storage root whereas the yam edible part is a tuber.

INVEST IN AN HEIRLOOM QUILT

Martha M. Hamil



This heirloom is for your grandchildren. You can even use it after the Firehouse Sale if you so desire. The Needler's have pieced a quilt for raffle at our annual sale. The Scrap Pinwheel pattern (see picture) contains multiple colors and hues. Navy sashing and a green border illuminate the delightful colors and the pattern on this queen-size quilt.

Although all Needler's contributed to the quilt, special recognition belongs to:

Judy Strait who cut the pieces exactly and sewed the final top together,

Linda Daughetee who quilted the top to the batting and base,

Loretta Lindsey whose fabric stash provided the material, and

Terry Chabbert and Loretta who assembled the squares into a harmonious scheme.

Raffle tickets will only cost \$2 each or 3 for \$5. For advance sales, call Myrt McKercher at 365-9576 after March 15th. Tickets will also be available at the Firehouse Sale. Martha M. Hamil will draw the winning ticket at 2:00 p.m. on Sunday, May 20. We will notify the winner, if not present, by phone.

KLICKITAT TRAIL CONSERVANCY

Lozetta Doll

The Klickitat Trail Conservancy celebrated its four-year anniversary last fall although some County residents are not enthusiastic about its existence. For those who are interested, they have a full slate of hikes scheduled for this spring and summer. From their newsletter:

Everyone is welcome. Please visit www.klickitat-trail.org for more details, schedule changes and maps. Always remember to bring plenty of water and lunch or a snack. The trail has little elevation change. It can be rocky in places so good hiking boots are a must. Dress accordingly for the weather. Pets and smoking are not allowed on KTC sponsored events. Please stay on the trail at all times.

Besides the 31 miles of the Klickitat Trail, there are many hiking trails in the immediate area. Just off Highway 14 between Lyle and Bingen are Catherine Creek and Coyote Wall. The Lyle Cherry Orchard trail starts at the parking lot at the east end of the Lyle tunnels. It's steep but short and spectacular. There are many good hiking guides available at local book stores. One particularly informative book is 100 Hikes in Northwest Oregon by William L. Sullivan.

EMU SIGHTINGS REVISITED

Ted McKercher

Reports of the High Prairie elusive emu have been coming in. John Wright from Vancouver who hunts the area with Dennis Anderson (Andy's nephew) has seen an emu on or near High Prairie Road twice this past year.

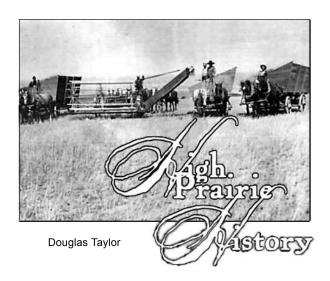
David and Alice Gossett have seen the relative of the ostrich hanging out with the deer also in the High Prairie Road area. John Grim followed and lost tracks of "our emu" in one of the early snows.

The Hampton's out Oda Knight Road saw large tracks near their chicken pen (as reported by Martha Hamil).

And finally, an emu with desires to become better educated was reportedly hanging out at one of the Lyle schools.

Does "No Child Left Behind" include our long legged, long necked, feathered friend?

Note: Some of the reports have come to me 2nd hand. I apologize for any misspelled names or inaccuracies.



SUMMER TIME CANNING

Every summer in the mid 40s, when the peaches were ripe in Maryhill, we could count on Mr. Welzine to deliver his peaches and apricots to the neighborhood. Usually this was the hottest part of summer. As we did not have electric service, Mother would get the wood cook stove heated, put on the old copper boiler, fill and heat the water, get the jars washed, peel, halve and pit the peaches or apricots. Coarse wood had to be handy in the wood box and the stove stoked occasionally. Once the jars were filled, lids put on and placed in the canner and finished cooking they had to be removed and placed on the counter to cool and seal. During this operation, Mother was a stickler for not opening the outside door and letting a draft hit the jars. She always explained this could cause jars to crack and after all this work losing jars was a disaster. Many times when I either forgot or hoping to escape, was soundly reminded to either shut the door or keep

I always dreaded the canning operation for this reason. The weather outside was hot and the house even hotter, but the fruit tasted especially good in our lunches and during the winter when fresh fruit was never available

We nearly always had fruit with a meal or lunch in the field. One of my favorite lunches that Mother would make was either a bacon or side pork jelly sandwich along with a half pint of canned apricots. Usually this would come packed with some home made oatmeal cookies with raisins. If one was real lucky he might find a slice of home made mince meat pie made with real meat. Oh yummy. I still enjoy my fruit with a meal although it may be dessert to some.

PREPARE YOURSELF FOR THE COUNTY FAIR

Martha M. Hamil

The County Fair will be here in August. Traditionally, Goldendalers win most of the competitions. But, why? We High Prairians are smart and talented. The County Fair accepts entries in almost any category, from aardvark showmanship to zebra driving, from potholders to pots, from skins and skulls to beans; if you made it, grew it, fed it, bred it, trained it, canned it, dried it, collected it, reused it, decorated it, arranged it, etc., a blue ribbon awaits you. Even if no class seems to fit, Other than Classified (or Specified) works. Don't be too modest or bashful, just enter. Call either Judi Strait (365-5852) or me (365-5459) for more info or help entering.

NIGHT OUT FOR HIGH PRAIRIANS!

Lozetta Doll

Mark your calendar for Thursday, March 29. That is the night we High Prairie residents hope to gather at our local Lyle Hotel Dining Room for a great meal of your choice, with music and conversation.

Call 365-Lyle to make reservations for you and friends if you wish. We will try to gather there around 6 p.m. and later. Since seating is somewhat limited, make your reservations early so as to get your favorite choice of time.

Let's support our local business! Solie and Chris have just celebrated their one year here, and we want to cheer them on! Enjoy their web site www.lylehotel. com.

HIGH PRAIRIE BOOK CLUB

ozetta Dol

Anyone interested is invited to attend the High Prairie Book Club meetings. One need not even be a High Prairie resident to come and enjoy an interesting discussion. The meetings are held on the fourth Monday of each month at 7:00 p.m. The March 26 meeting will be held at the home of Lozetta Doll, 120 S. Prairie Road, 365-0010. On April 23 the meeting will be at Ed and Linda Daughetee's place, 1109 High Prairie Road, (509) 929-1765. Since the fourth Monday in May is Memorial Day and we will all be recuperating from the Firehouse Sale, we may not meet in May!!

BIRD HOUSE BLUES

Ted McKercher

Or maybe I should restate that title to read "BLUE BIRD HOUSES"--- what ever works.

Mid- to late December Tom Doll gave me a recruitment telephone call asking for help in building blue bird houses for the annual District 14 Firehouse sale in late May. I was a little reluctant remembering that several years ago answering a recruitment call cost me 3 years, 10 months and 2 days of civilian life.

Anyway, that's another story.

For those of you who haven't met Tom you should know he is a fine finish carpenter who has a great hobby shop where he is spending some of his retirement designing and building various projects as well as helping out his neighbors.

Almost any wood working tool you may need he probably has. Knowing this and knowing Tom would be supervising and coaching, I answered the call.

Bud Jester received a similar "hey there" and in early January we met and started constructing.

Our first project was cutting, sanding, assembling and then resanding 6 step stools based on a sample provided by Doug Taylor. Tom gave us a free hand in modifying Doug's design to salve our own senses. They turned out almost artistic! Well at least to Bud and me.



If they are still around when you come to the sale you should grab one. Why maybe you can even have yours signed by the artists. (That sounds a might egotistical and may even devalue the piece) Mr. Doll supplied all the materials including wood, nails, screws and glue along with the afore mentioned tools for the stools and our next project the bird houses.

We set up a three person assembly line for cutting, drilling, presanding the Tom Doll-drawn houses that would be assembled later. When we were through we had the makings of 51 blue bird houses. January 11th several High Prairians gathered at the Doll residence to assemble and finish sand the creations.

There were a couple of simple design changes made during assembly along with a comment that had something to do with Bud and Ted learning to use a square. I wonder if the birds will notice?! Besides isn't it the finish sanders responsibility?

We had a great time!



When the project was completed and photos taken we headed to Lozetta Doll's kitchen to enjoy her chili with home made corn bread.

Myrin Bentz a High Prairie avid fisherman was presented with what appeared to be a casting rod with a swatter attached to the end. The "fly rod" was also equipped with a "peep sight" to zero in on those pesky flies.



Come to the "Fire House Sale" in May to support the volunteer fire department and give affordable housing to those blue birds!

NOSTAY JATSO9

PERMIT NO. 97 COLDENDALE, WA PAID U.S. POSTAGE A **GRADNAT**S

Lyle, WA 98635 P.O. Box 592 The High Prairian



They bloom, a glowing pigment of color bursting forth in the open country of High Prairie, warm shades of yellow, blue, red and white, that intensify the spectrum of spring rainbows so vivid against the rolling hills.

Among and around the sea waves of mixed grasses, the colorama of flowers each spring fuel the flames of unequaled beauty that tremble in the gusty prairie winds. Nature planted them so gently among the trees, rocks and streams securing a site wherever they may grow. Here they remain to perish or survive wherever their seed lies anchored, to enhance the beauty of the colorful plains and hills each year.

This silent growth also brings forth new life each spring with the arrival of wings of many colors. Their minuscule melodies blend the airwaves of sound among the winds, wild sounds civilized, singing their anthem to a visible world of harmony.

The countryside in its splendor enhances the vitality of life, a flame of beauty that enriches our lives and dreams in this picturesque land.