



Volume Nine, Number Four

Circulation: 1,369 • Subscription Cost: FREE

December, 2009



Photo: Bob Edwards

NOTICES

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 Tuesday of each month at 7:00 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 building, 876 Centerville Highway.

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

High Prairie Book Club meets the 4th Monday at 7:00 p.m. Contact Lozetta Doll for location and book recommendations, 365-0010.

High Prairie Needlers meet every Monday at 10:30 a.m. to work on projects and crafts, swap ideas and "network" over a sack lunch. Contact Judi Strait: 365-5288 or Lozetta Doll: 365-0010.

When requesting medical assistance
or reporting a fire CALL 911



HIGH PRAIRIE PAINT PARTY

Cal Edwards

On November 6, fourteen High Prairians volunteered to paint the restrooms and the utility room of the new community center.

It had been decided to wait until our contractor was finished and gone before we painted the interior of the building. However, the subcontractors were concerned that the humidity in those rooms would damage the drywall if we didn't paint before they installed hardware which can't be moved later. So on very short notice, Myrin and Audry Bentz, Bob Edwards, Cal Edwards, Bob Fraley, Ben and Barbara Parrish, Jim and Penny Rutledge, Doug and Dona Taylor, Rob Taylor, and Jim and Keiko Thornton, using their own brushes and rollers gave up part of their Friday and painted. Jim and Penny donated the paint.

Best of all, Dona brought hot coffee and it was wonderful. At that time the building didn't have any heat in it yet because the wall behind the furnace needed to be painted. Thank you very much to these neighbors, and I'm hoping these generous volunteers will be able to sit and enjoy their new community center soon.

And speaking of parties...

ANNUAL HIGH PRAIRIE CHRISTMAS PARTY
December 18 at 7:00 p.m. at Morning Song Acres

(6 Oda Knight Road)

See page 2 for details

HONESTY WITHOUT RESULTS

Doug Taylor

We've been preening a little at some positive feedback we've been getting on *The High Prairian* recently. Finally, though, we heard from one person who's admitted reading the whole *High Prairian* and finding the articles too long, too many stories by the same author and the grammar terrible. What a revelation that has been.

We would like to have a little contest of who could find the most errors, typos and etc. Send your search results to the editor of this paper (highprairie@gorge.net or 876 Centerville Highway). The winner will receive their choice of: a refund of the price of the paper, having their name removed from mailing list, or a free copy of our next edition.



The High Prairian

P.O. Box 592 Lyle, WA 98635

Publisher	Klickitat County EDC
News Editors	Douglas & Dona Taylor
Editing/Proofreading	Gwen Berry, Lozetta Doll, Martha Hamil
Layout/Typesetting	Cindy Henschell, Cascadia Graphics & Publishing

Serving the community of High Prairie, Klickitat County, Washington.

Published four times per year (or as often as needed).

Subscription cost: FREE. Circulation: 1,200.

News Desk: Douglas L. Taylor,

365-3242

email: highprairie@gorge.net

The High Prairian can also be viewed on the High Prairie web site: <http://www.highprairie.us>


CHRISTMAS PARTY

Gwen Berry

The annual HIGH PRAIRIE HOLIDAY CELEBRATION returns to Morning Song Acres (6 Oda Knight Road) on Friday, December 18, at 7 p.m. Last year's delightful party was hosted by Bruce and Karron Buchanan at their home. However, they are not able to host it this year due to illness, so Myrin and Audrey Bentz have graciously agreed to once again open their house for the festive event. Come and enjoy the abundance of snacks and drinks (furnished by those who wish to share), holiday carols and songs being sung beside the piano, Santa Claus arriving to charm the children, and the pleasure of celebrating the season with friends and neighbors.

A rehearsal of carols for the "High Prairie Songsters" will be held at the Bentz home on Tuesday, December 15, at 7 p.m., so join us if you enjoy singing!

Do you have a STORY to tell?

Or NEWS  of interest to denizens of
HIGH PRAIRIE?

How about a POEM, a RECIPE  or a
GARDENING TIP  to share?

Or just want to see your NAME in print?

If so, submit your offerings for
PUBLICATION in

THE HIGH PRAIRIAN

Contact Doug Taylor:

highprairie@gorge.net

or

365-3242

All the news that's print to fit.

THE NAMESAKE

Lozetta Doll

It started with a phone message, "Lozetta, this is — Lozetta." Well, with a name like mine, I'd never heard such a comment before, so the caller had my complete attention as she continued, "And if your parents were Wencel and Irma Starzl, you were named after me."

That was the beginning of three years of phone calls and correspondence with a person I hadn't known existed, my cousin, Lozetta Denno. Her grandmother, one of the oldest, and my father, one of the youngest, in a large family, were brother and sister.

She knew she had a namesake but had never met me and had no idea of my married name or whereabouts. Someone she knew with internet connections searched "Lozetta" and found my name and phone number in a back issue of the *High Prairian*.

This past August, during a visit to South Dakota, my brother, sister and I drove to Worthington, Minnesota and spent a day with our cousin and her daughter, poring over family records and pictures, and generally getting acquainted. It was an experience to savor.



BUT OF COURSE, IT'S ALL IN A NAME

Ted McKercher

I often wonder about names of people and places. Some of those names seem to have a natural connection to who or what they describe, such as: Anderson, Johnson, Table Rock or Mesa. I haven't figured out McKercher yet, but suspect it means 'frugal' (or maybe just 'cheap') in Scottish. How about some of our High Prairie names? The brain works in mysterious ways. Some of those ways may best be left in that cranial cavity and not put on paper; but what the heck-----!

I'll bet Bobby has taken ADAIR, and Ms. BERRY is not always as sweet as her name (so she says). Mr. BIRD doesn't seem the flighty type. CARTER of what? Moving from the Seattle area to High Prairie should answer that

question. What about DOLL? Did Lozetta marry Tom fifty years ago so she could be one, and live in a doll house? Wasn't necessary.

"Ken" and "Barbie" don't live here, PARRISH the thought! Bob and Lorna DOVE are peaceful neighbors. To my knowledge there are no Kings or Queens, but royalty may be represented by EDWARDS or RICHARDS, with a court that includes an ARCHER and a JESTER.

Hiking in High Prairie may require you to HOPWOOD or WADE a BROOKE. If you are a HOLMAN or woman you may camp out for days or WEEKS. We have TAYLORS who need not mend their ways because they have always walked the STRAIT and narrow. I have never seen Earl or Dorothy unKEMP nor have I ever needed the HARTFORD for dents in my vehicles.

Mr. /Ms. Editor has reminded me there may be GRIM consequences if I make this essay too LONG. The PRICE could be high!

As has been said, a mind is a terrible thing to waste!

"MOUSE"

Judi Strait

This is an old Dutch dish that I grew up with, since my grandparents were from Holland. Although its official Dutch name is Stampot Boerenkool (translation: mash pot made with curly kale), our family has always called it "mouse." It is quite humorous to watch faces when you say that you had "mouse" for supper.

RECIPE – Fill a large kettle about ¼ full of potatoes cut up as for mashing. Add salt and enough water so you can see it when you look down through the potatoes. Add cut up kale to fill the kettle. Top with smoked sausage (I use Hillshire Farms). Bring to a boil and simmer about 20 minutes (or until the potatoes are done). Now you can either drain off the excess water or use it for mashing. Remove the sausage and cut it into ½" pieces. Mash the potatoes and kale together, adding milk or cream as needed. Return the meat to the pan and mix. Serve with or without gravy.

This was a real hit at our Needlers birthday potluck in November! Testimonials are available. . .

GET WELL WISHES

Compiled by Dona Taylor

To Madelon Taylor and Arlen Aleckson, who are battling bad backs, Bruce Buchanan who is receiving several medical treatments, and Joey Minnek who is recovering from knee surgery.

A speedy recovery to all.

IN MEMORIAM

Compiled by Dona Taylor

We extend our sympathy to:
The families of Janet Marx, Dennis Anderson
and Delbert Powell.

Janet Muriel Marx

October 11, 1918 – October 19, 2009

Janet Muriel (Alen) Marx, passed away at home on October 19, 2009. She was born on October 11, 1918, near Big Timber, Montana. Janet moved with her sister Iva and brother-in-law, Leonard Palmer, to Washington when she was 15 years old. Later, Janet's parents followed, also migrating from Montana to Washington.

On September 26, 1941, in Walla Walla, Washington, Janet married Pat Marx (deceased), her husband of 64 years. In 1952, Pat and Janet moved their bursting family to High Prairie. Janet became involved in the local Homemakers Club while on High Prairie. In 1974, Pat and Janet sold their ranch and moved to White Salmon, Washington.

Delbert Powell

March 20, 1921-April 21, 2009

Delbert Eugene Powell, 88, a former weapons inspector and supervisor at the Umatilla Hermiston Agricultural Research Chemical Depot, died April 21, 2009, in Hermiston.

Mr. Powell was born in March 20, 1921, in Lyle, Washington, to James Walter and Helen Rosa Powell. He spent his childhood on his family's 2,400-acre farm at High Prairie, Washington. He cross-country skied to school in the winter and rode horseback in the summer, and graduated from Hartland High School in 1938.

Delbert served 4 years in the army from 1942 to 1946. He was wounded in action and awarded the Purple Heart, two Bronze Campaign Stars, Victory Ribbon, Philippine Liberation Ribbon with One Bronze Star, American Theatre Ribbon, Asiatic Pacific Theatre Ribbon and the Good Conduct Ribbon.

CHRIST'S CHRISTMAS COMES

Jennifer Jefferis

Softly in the night Christmas comes
Christ's Christmas comes
No toys nor wrappings
He comes

And with Him He stirs up our hearts
Filling them with joy
Softly, sweetly as a sparrow
He comes

He opens our hearts to the hurting
Brings compassion to soften our souls
Awakens our minds through His spirit
For through His birth
New life unfolds

Breathe in his Holy presence
Inherent in your breast
This priceless gift reveals His coming
Such precious peace and rest

October 27, 2009

Dear High Prairie Friends,

Thank you for continuing to send *The High Prairian*. We hoped someone might be up our way to help us celebrate our 75th wedding anniversary. We celebrated our 35th in High Prairie and I will always remember it as my favorite place. Took over writing the news from Doug's mother and remember her fondly. I'm enclosing the columns I saved. (I made copies) Someone may enjoy them.

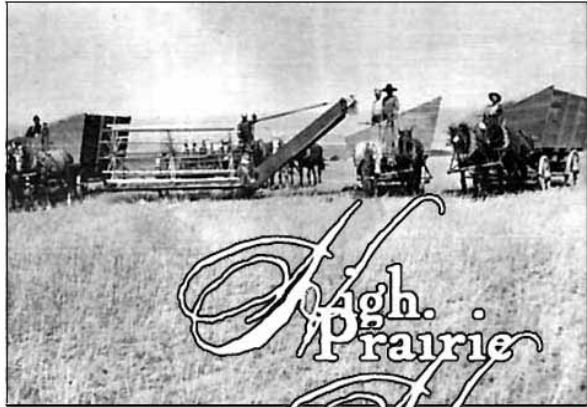
The winter we had 10 feet of snow someone asked Margaret Johnson how much we would have. Her reply: 10 feet. She never again would predict, though she had always been quite accurate. Wayne is doing well in the health care building.

With warmest greetings,
Katherine Eshelman

Editor's Note:

Katherine was referring to a winter in the early 1970's; she was reporting for The Goldendale Sentinel.

Katherine and Wayne made a nice monetary contribution to the High Prairian, which we appreciate very much.



Douglas Taylor

THE HARDING PLACE

Ben and Barb Parrish are now living on what was formerly known as the Harding Place. One day Ben found a galvanized pipe coming down from the hill behind his house and started wondering who might have installed it. Apparently back many years ago there was a lot of snow, and water was plentiful without the drilling of deep wells. I am assuming one of the later owners may have installed the pipe during one of the dry years, of which we've had several. I was fortunate to have email contact with former High Prairie resident Ruby St. Laurence Merritt and her daughter Marcie. I asked them about the pipe and gleaned the following information from them:

Ruby stated, "That is odd where that pipe would have come from. There was already water there, so a person would not have had to dig for it.

"We had a well on our own place (Roger and Cindy Dickinson now own that property), but we used it mostly for water in the house. The stream on the Harding place had water in it all year long that used to go to almost our property line. We used to put a trough out there to get water for the cattle. All the vegetation stayed green in that area almost all summer. It used to have dozens and dozens of lady slippers that bloomed every spring. Even when our kids were younger, we would go down there to look at them; the stream then went through our place, a few yards north of the barn, meandering all the way to Swale Creek. It used to have water in it until summer was half over.

"There was a spring on our property, near the north end of it, towards the Sorensen property. (now Bob and Bev Edwards). We had two huge troughs there for the cattle to drink. That spring filled the troughs all year round. About a year before my parents moved to Goldendale, about 1946, they had a well drilled close to the gate that went into our place from the main road."

I asked Ruby if she knew who built the house that is still standing today and she replied:

"Someone named Leidl who was a relative of Mary Cosner's mother. Mary's maiden name was Leidl and it was some of her relatives that built the house. Mary's husband Clint Cosner while growing up lived on the lower area of John's grade, near property of the Dale Palmers. The upstairs was never entirely finished when I lived there."

Ruby also mentioned the log cabin and acreage south of Schilling road being purchased by her father for the sum of \$6.00 at a tax sale. The Schilling road exit off Centerville Hwy was always referred to as Harding Hill.

Ruby's parents lived on the farm until they sold it in August of 1947. Her Dad died in 1948, a year after selling the property. I am certain Ruby would have many more stories of days gone by.

I would also like to mention that another person from High Prairie's past, Nada Clark McMurrin, has put together a history of the Clark family who settled on the Prairie and several Clark family members who are buried in our local cemetery.

Ruby and Nada were schoolmates who both graduated from the Hartland District #29 (High Prairie) School in 1940. This was the last year of operation before the school consolidated with Lyle. Both ladies went on to become school teachers and Nada taught several years at Lyle. Ruby currently lives in Portland, Oregon.

CONGRATULATIONS

Compiled by Dona Taylor

To Greg and Leslie Hayrynen on birth of their new grandson: their son Chris and Shantel of Pullman, Wash. had a son Samuel, born November 18, weighing 8 lbs. 14 oz. and 22 inches long.

A LITTLE BOY'S FINGERS

Jennifer Jefferis

How does a little boy grow to be a man
And leave that place beside you?
How does a little boy suddenly have a wife
And children of his own?
How can it be that the hand you once held so tightly
No longer reaches out to yours?
When does the heart begin to let go of the memories
That always linger
In the grasp of the hand of your little boy's fingers?

GARDEN OF WEEDIN

Tom Doll

The feast is now before those who toiled and enriched the soil.
Picking the fruits from lush vines of plenty.
Friends and neighbors thrived on their involvement,
Working together for a common goal.

The kittens have watched us with wary eyes
And played in the ornaments that beautified the Garden of Weedin.
The sun filtered between the leaf-filled arms above
As its rays sparkled off droplets of moisture in the air.

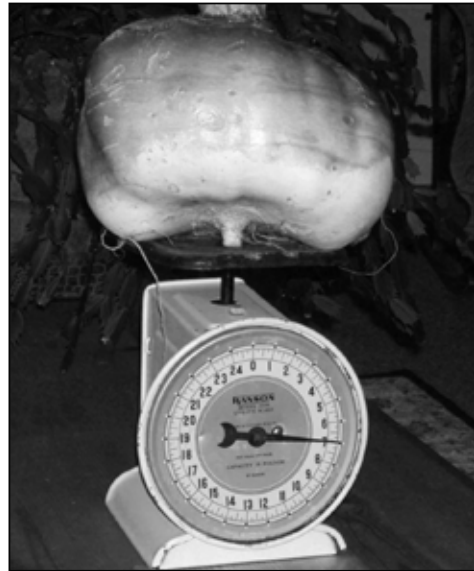
The intimacies between humans, plants and animals
Can only take root as an alignment for life.
These melodies can exist in harmony with just fingers playing the chords,
For we all enjoy the sounds of nature.

As the kittens and plants change with the passing seasons,
Humans too align themselves with the garden
That sustained life for all.



Photo: Doug Taylor

Both the cucumber and turnip were grown in the Garden of Weedin by the group of dedicated local gardeners.



LYLE AREA IN 110TH CHRISTMAS BIRD COUNT

Gwen Berry

It's time again for The Audubon Society's Christmas Bird Count. Tens of thousands of volunteers all over the Americas will participate in this venerable – and valuable – bird census. Once again, our region will be one of the participating locations. Bob Hansen, coordinator of the Lyle Area effort, announced this year's date in a recent email:

"The 2009 Lyle Christmas Bird Count is scheduled for Sunday, December 20th. This year's count is sponsored by Friends of the Columbia Gorge and the Klickitat Canyon Winery, so we have the best of both worlds.. free participation on the count thanks to Friends...and an abundance of local, organic wine provided by the Klickitat Canyon Winery for our count compilation dinner."

If you can count birds you can participate — either by tallying birds at a bird feeder or by joining teams of other bird counters covering assigned areas. You don't need to be an expert. An information packet is available for feeder watchers. And while it's important to have someone on a team who can identify birds, it's just as important to have someone with a good eye for spotting them. So don't hold back. It's a fun group of people, and a great opportunity to take a drive and watch for wildlife. As a bonus, there's the potluck dinner that evening.

If you're interested in participating, or you'd like more information, contact Jake Jakobosky (509-365-0025) or Bob Hansen (509-637-2736 / bobhansen@gorge.net).

HIGH PRAIRIE ROOTS

Pat and John Parr

History can come at you from strange and unusual places. It is often times swept under the carpet and deemed unimportant, until the right person finds it. That's what happened recently to Pat and me, when we ran into a little piece of this area's history. We recognized its value immediately.

At one time Pat and I had the distinct pleasure of sharing time with an old blues musician (Johnny Shines) and his wife Candy Martin from Tuscaloosa, Alabama. Now there's a man who understands roots! We were discussing our grandparents, and how easy it is to lose track of them and their accomplishments. We don't want to forget—they helped to build the America that we know today.

Johnny Shines said something to us that we will always remember: "If you all don't know where you come from, how in the world do you know where you're going?" And he was correct. Knowing your roots gives you real depth of personality, and a road map into the future. Keep your roots! Reflect on them!

So here is the little history of our community "roots" that came to Pat and me recently. We were poking around a small West Coast bookstore, a low-key kind of place where rainwater dripped into buckets inside. At the back of the store inside a wooden box we came across a worn picture of a Klickitat Indian basket weaver. She was named Sally Wahkiacus. Her father was Klickitat and her mother was Wishram. In this area Sally was famous for her exquisite basket weaving. Thanks for letting us share this with you!

Feliz Navidad



Sally Wahkiacus, most famous of all Klickitat weavers, photographed early in the century, pictured in **The Heritage of Klickitat Basketry**.

TO ROUX OR NOT TO ROUX

Martha M. Hamil

Many cuisines begin with the instruction to "make a roux" (pronounced 'roo'). A few may even tell you how to do it. Many or most of you have done it all your life if you make gravy or other kinds of flour-based thickener. Only a few rules apply. For a roux you won't rue:

The flour amount should be equal to or greater than the fat amount.

Heat the fat to shimmering (sounds kinky doesn't it).

Mix the flour with the salt (keeps your gravy from being lumpy).

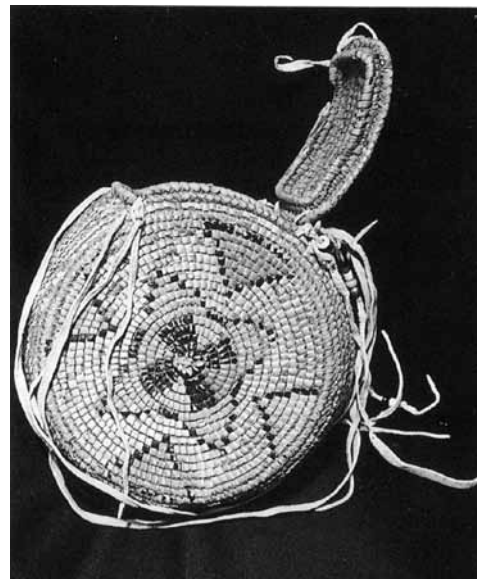
Add flour to fat and cook slowly, stirring constantly.

Cook until the desired degree of brownness is reached, but at least three minutes to make sure the flour is cooked.

If the roux shows a shine as it's cooking, add more flour. The shininess means that there is not enough flour. Greasy gravy is an abomination.

If it burns, throw it out!

Good gravy to all.



Drum-shaped purse attributed to Sally Wahkiacus from *Columbia River Basketry*, 1994, by Mary Dodds Schlick. Photo by permission of author.



NOTES FROM THE NEEDLERS

Gwen Berry

Well, I was going to write up a bunch of tips and suggestions that I gathered from my fellow Needlers a week or so ago; but it seems I'm in a more contemplative mood and I want to talk about the group itself.

You can see from these photographs that the Needlers know how to have a good time. Once a quarter we have a birthday bash for all Needlers whose birthdays fall in those three months. It's a potluck lunch, and it's obvious that we can do more than knit and crochet! Great food, and plenty of it! Recipes for some of those dishes are in this issue of *The High Prairian*. December brings a Christmas party – another potluck, of course.

This is a fun time of year to take a tour around the room and see what everyone's working on. Lots of Christmas projects and Christmas presents are underway. Loretta's knitting socks for an army of young relatives. Terry's making tunics for the teddy bears she sewed last month. There are hats and sweaters taking shape, some beautiful needlework pieces, and at least one quilt in the works. There'll be some busy fingers this month if everything's going to be ready by Christmas!

Someone mentioned the other day that it's about time to start working on projects for the Klickitat County Fair. It seems a long way off – it's not until August – but they're right. Choosing the project, buying materials, and then hours of careful sewing, knitting, crochet, or whatever, it all takes time. All that planning and effort has paid off, though. Our members keep winning blue ribbons and special awards!

Speaking of planning and creating, the Needlers will be making a quilt again this year to be raffled at the Firehouse Sale. We were very pleased that last year's quilt brought in over \$800. The pattern we've chosen this time is elegant and striking, with chains of coordinating colors surrounding plain-colored blocks. What will really make this quilt stand out is that each of the plain blocks will showcase designs by professional quilter Linda Daughetee. We're looking forward to watching the quilt grow from an idea and a

few pieces of fabric into a work of art.

This is a great group of women. We're different from each other in many ways; but a friendly atmosphere and a sincere interest give us common ground. We do a lot of laughing, and there are also some surprisingly serious discussions where we listen to many points of view. One thing that just doesn't come up is gossip, thank goodness. Yup, a pretty nice group.



STEELHEAD ÉTOUFFÉE

Martha M. Hamil

- 2 cloves fresh garlic, minced
- 1 cup chopped fresh parsley*
- 1 large green pepper, chopped*
- 3 stalks celery, chopped
- 1 bunch green onions, chopped*
- 5 lbs dressed steelhead, filleted and cut into bite size chunks
- 1 tsp salt
- 1 tsp pepper
- 1/4 tsp cayenne pepper
- 3 tbsp vegetable oil
- 2 tbsp flour, divided
- 1 8-oz can tomato sauce, divided
- 1 15-oz can drained (save juice) diced tomatoes, divided
- 1/4 tsp ground thyme
- Several lemon slices
- 2 bay leaves
- ~ 1/4 cup drained tomato juice

Combine garlic, parsley, green pepper, celery, and onion in a medium mixing bowl; mix well and set aside.

Place fish in a large mixing bowl; sprinkle with salt and peppers. Set aside.

Pour oil into a large Dutch oven or heavy saucepan; add 1/2 of seasoned fish. Sprinkle half of vegetable mixture on top; add 1 tbsp flour and half of tomato sauce. Top with half of the diced tomatoes. Do not stir. Repeat layers with remaining fish, vegetable mixture, flour, tomato sauce, and tomatoes. Sprinkle thyme over top. Add bay leaves, lemon slices, and reserved tomato juice. Do not stir.

Cook, uncovered, over medium heat 1 hour or until fish flakes easily when tested with a fork. Shake pot occasionally to prevent sticking. (Do not stir mixture).

Remove bay leaves and discard them. Serve hot over rice in bowls. Yield: about 2-1/2 quarts.

* I did not have fresh parsley so used ~ 1/2 cup dried. I didn't have a green pepper and so used green tomatoes. I also used a medium onion instead of green onions.

n. b. Étouffée in this case is a Creole dish usually made with shrimp or crawfish and with catfish occasionally. Having none of those, I used the steelhead from my freezer. Étouffée is derived from a French word one meaning of which is smothered, think Swiss steak.

NO MORE CATALOGS!

Gwen Berry

Christmas is coming, and so are the gift catalogs, special offers, sales brochures, donation requests, and best-rate-ever magazine come-ons, to name just a few. A nuisance during the rest of the year becomes serious aggravation as the flow of junk mail accelerates before Christmas. But there are things you can do to stop the avalanche of unwanted paper.

According to the U.S. Federal Trade Commission:

Credit Offers

You can opt out of receiving pre-approved credit materials for five years, or stop receiving them permanently, by contacting the credit bureaus. Call toll-free 1-888-5-OPTOUT (1-888-567-8688) or visit OptOutPrescreen.com. This phone number and website are operated by the major consumer reporting companies.

You will be asked to provide specific personal information, including name, home telephone number, Social Security Number and birth date. The information will be kept confidential.

If you have a joint credit account, like a mortgage or car loan, your partner, spouse or co-signer will have to opt out also.

Requests to opt out are processed within five days, but it may take up to 60 days before you stop receiving pre-screened offers. If you change your mind and would like to receive pre-screened solicitations, you can use the same phone number or website to change your preferences.

You can also send an opt-out letter to each of the three major credit bureaus telling each that you don't want personal information about you shared for promotional purposes.

Direct Mail Advertising

To stop direct mail from many national companies for five years, register with the Mail Preference Service maintained by the Direct Marketing Association (DMA). To register, go to www.dmachoice.org. The DMA is a trade association for businesses in direct, database, and interactive global marketing.

After you register with this service, your name will be put on a "delete" file and made available to direct mail marketers. Additional information is available online at www.the-dma.org/consumers/offmailinglist.html.

The DMA also has an Email Preference Service to help you reduce unsolicited commercial emails. Go to www.dmachoice.org/EMPS. The email opt-out is also good for five years.

Get more helpful information at the Federal Trade Commission website:

<http://www.ftc.gov/bcp/edu/pubs/consumer/alerts/alt063.shtm>

SHOULD THE POINTY END BE UP OR DOWN?

Martha M. Hamil



Having grown up on a farm in rural southern Arkansas, chickens and their products (both meat and eggs), played an important part of our diet. We did not store chicken meat; Mother butchered them as needed (no electricity or refrigeration). We did store eggs, however. Certain rules applied. Eggs had to be used quickly or chilled immediately (the dug well worked nicely) or put into long-term storage. Eggs also had to be stored pointed end down. Mother only said that they kept better with the pointed end down.

A recent survey of the web shows that all egg experts recommend the pointed end be down because it

- Minimizes dehydration

- Prevents yolk breakage

- Keeps the yolk centered

- Prevents damage to the air cell

Prevents damage to the yolk, the most perishable part of the egg, and if you want to hatch eggs,

That's the way the hen keeps them. She will turn them but only about 45 degrees, keeping the pointed end down.

Little did I know that scientific reasons lay behind Mother's seemingly arbitrary rules. Without refrigeration, we stored the eggs for long-term in a mixture of waterglass (sodium silicate) and water. Waterglass seals the pores of the eggshell and if the egg/waterglass mixture is kept at a reasonably cool temperature, storage times of a year or so are reasonable*. Because most of us on High Prairie who have chickens don't have sufficient refrigeration space for long-term storage of eggs, this method lets us have fresh eggs year-round. Just be sure to break each egg into a small bowl or saucer before using it. Unpleasant surprises do exist.

Alternatively, put the eggs in a bowl of cold water. Those that stay on or near the bottom are totally fresh. If they rise some, use them in cakes, puddings, pies, soufflés, scrambled eggs, etc. If the eggs float on top, discard. At best floaters will have an off flavor. Most are rotten and stink. In fact, if the yolk in any egg you break runs amok, the egg is bad! Even if you stick your thumb in the yolk of an edible egg, the yolk will only creep about, not run wildly.

*See the Oregon Extension Service website for details on storage in waterglass:

<http://extension.oregonstate.edu/lane/sites/default/files/images/lc105.pdf>



JANE KIRKPATRICK, internationally acclaimed author who writes local historical fiction, led a retreat at Morning Song Acres this past month. Of the 35 who attended, 11 avid readers were from High Prairie and gathered here for a picture with Jane.

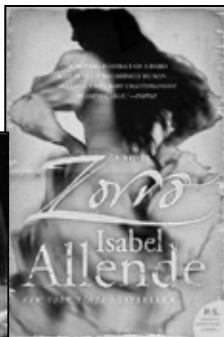
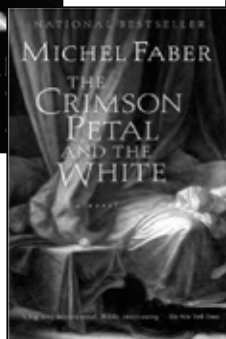
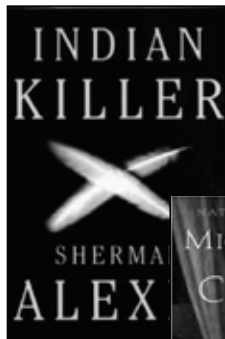
—Audrey Bentz

UPCOMING BOOK CLUB SELECTIONS

Lozetta Doll

The High Prairie Book Club is a nonexclusive group of people who enjoy books. Anyone can come to any of the meetings and it is not necessary to read the specific book selected for that month. Normally the meetings take place the fourth Monday evening of the month. If interested, please call Lozetta Doll at (509) 365-0010 to find out where the next meeting will take place.

There will be no book club meeting in December. January's selection is *The Crimson Petal and the White* by Michel Faber. February's selection is *Zorro* by Isabel Allende and March's selection is *Indian Killer* by Sherman Alexi.



HIGH PRAIRIE CENTER — THE STATUS

Cal Edwards



Today we can see the end of a very long project. After a very long summer of difficult days and nights I confess that my vision is sometimes a little blurry, and I confess that on occasion I have used bad words to describe this building. But recently Joan and Dan Frey came up for a tour and they had only good things to say about the building and the people of High Prairie. And as I look at it now I agree. This is a wonderful building that will benefit High Prairie and its people for many years.

We have been able to add some additional items to the interior which we didn't think we could afford in the beginning. This has pushed out the completion date to December 31. I remind you, however, that our Grant only paid for the building and that there is more work to do when the building is complete. Our Community Council is working very hard on getting a parking lot and second driveway completed early next year. We will also need to paint the interior and finish building the kitchen. There are several other little things such as fencing to protect the septic system and fencing to protect us from the swale behind the building. If you feel like volunteering with labor or materials for these items let us know. Fred Henschell has done a wonderful job of building a well house to protect our well and water control system. Fred will probably not complete the outside of the building until next spring but the well is now protected and ready for a High Prairie winter. The building will eventually get battens and paint similar to the High Prairie Center. Great job, Fred.

The Community Council has also agreed to plan and schedule our open house.



Photo: Doug Taylor



We had a great night on Saturday, the 7th of November, at our annual gathering for readings of Edgar Allen Poe. I am sure that each and every one of us has had to study Poe at one time or another. We're familiar with The Raven, The Pit and the Pendulum and 'the one about the brick wall.' But there's more to Poe than most of us are aware.

Although Poe is best known for his poems and short stories, he also completed one play, a novel, and several essays, as well as working as an editor and literary critic. He was one of the first to write detective fiction and laid the groundwork for future detectives in literature. He influenced science fiction writing, notably for Jules Verne. His writings strongly affected Claude Debussy and a small number of other classical composers, and is widely found in contemporary music and popular culture. A long list of popular musicians over the last several decades have made use of or been inspired by Poe's writings, including Frankie Laine, who recorded a version of Annabel Lee in 1957, and Joan Baez, who in 1967 recorded the same poem set to music by composer Dilworth. The Beatles featured Poe's face on the cover of their album "Sgt. Pepper's Lonely Hearts Club Band."

If all you knew was Poe's impressive literary reputation, you wouldn't guess that his personal life was not an easy one. He was born on January 19, 1809, to an actress and actor in Boston, Massachusetts. He may have been named after a character in Shakespeare's "King Lear," as his parents were performing that in

1809. His father and mother both died before he was three. Throughout his life he struggled with money, people, jobs and the death of many of his family and friends. This may be the reason death was reflected in so much of his writings.

Poe came to a sad end at the age of 40. He was found in the streets of Baltimore "in great distress" on October 3, 1894. He died October 7, 1894, at 5 a.m. Some say his final words were "Lord help my poor soul." His cause of death remains a mystery, but rumors attributed it to a variety of possibilities, including alcoholism, heart problems, epilepsy, syphilis, cholera and rabies. An especially intriguing theory was that his death came about through the practice of "cooping." This was a bizarre, corrupt political practice where people were kidnapped and held in "coops," sometimes drugged, plied with liquor, or beaten; and forced to vote over and over for one candidate in an election.

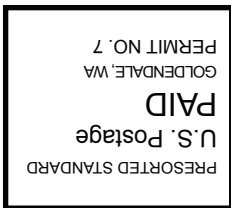
Despite his mysterious death, Poe's memory is celebrated. An interesting note is that, since 1949, on every January 19th an unidentified person has come to Poe's grave site in the early hours of the morning, made a toast to Poe with a glass of cognac, and left three red roses on the grave marker.

We celebrate with an annual reading night just after Halloween. So now that you know more about Mr. Poe and our Poe Night gathering, I hope to see more new faces, poems and our regular reads at our house next year: November 6th, 2010 at 7:20 pm.



Our continued gratitude to Klickitat County EDA for
their support in publishing *The High Prairie*.

POSTAL PATRON



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

OUR FIREHOUSE & COMMUNITY CENTER!

Audrey Bentz

Many years ago High Prairie began their dream, and after many hurdles, the actual reality is in sight. This fine building has been provided to our community without any bonds, higher taxes or financial drives, but with strong local leadership. Aren't we fortunate!

It's now time to begin envisioning all the many uses for the "community half" of this building, so here are a few that were envisioned way back when the idea first surfaced:

A place for:

- Family reunions

- Birthday/anniversary celebrations

- 4-H/Boy or Girl Scout or other youth meetings

- Community classes

- High Prairie Community Council meetings

- Fund raisers (Firehouse Sale, hoedowns, spaghetti dinners, concerts, etc.)

- Holiday parties

- Firefighter trainings and meetings

- Weddings/funerals/religious services

- Klickitat County meetings

- Group Exercise classes (yoga, etc)

- Emergency housing

And you can probably add some more. As HPCC works on the user details, we look forward to the future!