



Tom Bennett

The owner of a lovely Sorrento Villa, Nut (Noot), a Thai grandmother and the Bennett's host, fired the pizza oven in preparation of a pizza class.

THIS WEEK



Palouse Outdoors
(see page 3)



Pioneer Portraits
(see page 4)



Black-Eyed Pea
Empanadas
(see page 5)

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Pizza class moves from Waitsburg to Italy

By Lane Gwinn | THE TIMES

WAITSBURG — Tom and Judy Bennett brought wood-fired pizzas to Waitsburg in 2022. After buying the former American Legion Post 35 from winemaker Charles Smith, the pair has remodeled, added outdoor seating, and hosted trivia, axe-throwing, burlesque, and live bands. The couple is now adding international travel to the fun.

Partnering with The Table Less Traveled, the couple is offering a one-of-a-kind trip to southern Italy to explore Neapolitan pizza's roots. The trip is open to six to 14 travelers who will join the couple for eight days and seven nights in Naples and Sorrento from September 7 to 14.

The trip will be an immersive experience to visit wineries, meet pizzaiolos, tour farms and mozzarella cheese dairies, and enjoy in-home meals with new Italian friends.

There will be guided tours, including to Pompeii, and free time to explore. The couple will share the authentic Italian pizza process, history, and culture that inspired their love of Neapolitan pizza.

The first four days will be spent in Naples in southwest Italy on the coast of the Tyrrhenian Sea. The city blends ancient traditions and modern vibrancy. It is the home of Neapolitan Pizza, which benefits from abundant fresh seafood, cheese, and farm-to-table produce.

Leaving Naples for Sorrento, the group will spend time touring Pompeii and enjoy a wine tasting at the foot of Mount Vesuvius.

The second half of the trip will be spent in Sorrento on the Bay of Naples atop cliffs above the town's busy marinas.

For more information on the trip, visit the Table Less Traveled website at <https://tinyurl.com/2u32792v> or visit Tom and Judy at American 35.



Tom Bennett

Judy Bennett takes a pasta class in Sorrento Italy in a private garden.

Snowmobile adventures new to Bluewood

By Lane Gwinn | THE TIMES

DAYTON — This year, Bluewood Ski Resort offers two-hour snowmobile adventures for riders aged 18 and over. The guided tour covers 64 miles through Bluewood's backcountry in the Umatilla National Forest. The 2024 Polaris Snowmobiles can be booked for single or double riders and are included in the price with helmets and goggles. Boots, jackets, bibs, and gloves are available for rent—\$ 30 for all, \$10 per piece.

Prepare for your adventure by wearing adequate winter clothing, including winter socks and snow boots, wa-

terproof gloves, snow pants, a parka, and a winter hat. They recommend bringing a neck gaiter to wear under your helmet.

The tours are offered Thursday through Sunday, beginning at 10 a.m. The cost for single riders is \$169, and for two riders on one machine is \$199 on weekends and holidays. Midweek is only \$139 per person, and additional riders are \$30. Riders must be 18 and over and have a valid driver's license. The guides are trained and certified to lead novice and experienced riders, and tours are dependent on weather and snow conditions.

Go to bluewood.com for more information and to reserve a spot.



CALL TO TEENS TO JOIN LIBRARY ADVISORY GROUP

By Lane Gwinn | THE TIMES

DAYTON — The Columbia County Rural Library is asking students in grades 7 through 12, or homeschool equivalent, to participate in the library's Teen Advisory Group. The group meets monthly at the library to help improve services for tweens and teens.

Participants lend their voices to create programs and activities as they develop leadership skills. They can also earn volunteer hours for school.

Anyone interested can get more information or sign up by calling, stopping by the library, or at <http://ccrld.org/teen-advisory-group/teen-advisory-group>.



LEGALS

LEGAL NOTICES

NOTICE OF DEVELOPMENT APPLICATION

NOTICE IS HEREBY GIVEN that the Waitsburg Planning Commission will hold a Public Hearing Friday, January 10, 2025, at 10:00 a.m. or soon thereafter to consider approval of a Short Plat.

Applicant: Maria and Roger Garcia
Date of Application: 12/20/2024
Date of Notice of Completeness: 12/24/2024
Location of Property: 8.373 acres located between Garden and Maple Sts.
Project description/requested approvals: Short plat to divide existing lot into six flexible residential lots.

Public Comment Period: December 26 – January 10, 2025
Existing Environmental Documents: Exempt WAC 197-11-800 (6)

Staff contact: Randy Hinchliffe, City Administrator (509) 337-6371
Hearing Date: January 10, 2025, Waitsburg City Hall, 106 Main Street, Waitsburg, WA 99361

All interested citizens are invited to attend the hearing and present evidence in favor or opposition of the Preliminary Plat to the Waitsburg Planning Commission. A copy of the completed application for comment can be obtained by contacting the City of Waitsburg, 106 Main Street, P.O. Box 35, Waitsburg, WA 99361. Planning Commission action will include a decision regarding the Short Plat with the final decision being made within 120 days following the letter of completeness.

Dated this 24th Day of December, 2024
Waitsburg Planning Commission
Waitsburg Times
December 26, 2024
The Times
January 2, 2025
1-2-a

2025 MRSC ROSTERS SMALL PUBLIC WORKS, CONSULTANT, and VENDOR ROSTERS

FOR PARTICIPATING WASHINGTON STATE GOVERNMENT AGENCIES LOCATED IN SOUTH CENTRAL WASHINGTON

The Municipal Research and Services Center of Washington (MRSC) hereby advertises on behalf of the below listed government agencies in Washington State in South Central Washington (Kittitas, Yakima, Klickitat, Benton, Franklin, Walla Walla, and Columbia counties), including - but not limited to - cities (Title 35 RCW and Title 35A RCW), counties (Title 36 RCW), port districts (Title 53 RCW), water-sewer districts (Title 57 RCW), irrigation districts (Title 83 RCW), school districts and educational service districts (Title 28A RCW), fire districts (Title 52 RCW), transit agencies (e.g., Ch. 35.58 RCW, Ch. 36.57A RCW, Ch. 36.73 RCW, Title 81 RCW), public utility districts (Title 54 RCW), and state agencies (Ch. 39.04 RCW), for their projected needs for small public works, and for consulting services throughout 2025. Additionally, MRSC advertises on behalf of some local governments for their projected needs for vendor services throughout 2025. Interested businesses may apply at any time by visiting the MRSC Rosters website at www.mrscrosters.org. For questions about MRSC Rosters, email mrscrosters@mrsc.org. Some or all of the listed government agencies may choose to use the MRSC Rosters service to select businesses. Master contracts for certain types of work may be required.

SMALL PUBLIC WORKS ROSTERS: Service categories include construction, building, renovation, remodeling, alteration, repair, or improvement of real property as referenced in RCW 39.04.152. Sub-categories can be viewed on the MRSC Rosters website.

CONSULTANT ROSTERS: Service categories include architectural, engineering, and surveying services as referenced in Chapter 39.80 RCW, as well as other personal and professional consulting services. Sub-categories can be viewed on the MRSC Rosters website.

VENDOR ROSTERS: Service categories include supplies, materials, and equipment not being purchased in connection with public works contracts and limited service contracts as referenced in RCW 39.04.190. Subcategories can be viewed on the MRSC Rosters website. A list of currently subscribing government agencies that have their Small Works Roster, Consultant Roster, and Vendor Roster hosted by MRSC Rosters can be found at <https://www.mrscrosters.org> or by contacting the MRSC Rosters Program Coordinator at 206-625-1300 ext. 14.

New government agencies may join at any time. The list reflects current active agencies.
Fax 253-792-6230
Fax the ultra sound order
The Times
January 2, 2005
1-2-c

IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON IN AND FOR THE COUNTY OF KING

NO. 24-4-06745-8 SEA
In Re the Estate of OWEN R. ROBERTS, Deceased.
PROBATE NOTICE TO CREDITORS [RCW 11.40.030]
The Administrator with Will Annexed named below has been appointed as Administrator with Will Annexed of this estate. Any person having a claim against the Decedent 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 or mailing to the Administrator with Will Annexed or the Administrator with Will Annexed'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 later of: (1) Thirty days after the Administrator with Will Annexed served or mailed the notice to the creditor as provided under RCW 11.40.020(l)(c); or (2) four months 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 non-probate assets.

Date of first publication: December 19, 2024
Administrator with Will Annexed: Patricia R. Roberts
Attorney for the Administrator with Will Annexed: Laura E. Hoexter

Address for Mailing or Service: Laura E. Hoexter
Helsell Fetterman LLP
800 Fifth, Suite 3200
Seattle, WA 98104
Notice Prepared by: Helsell Fetterman LLP
/s/ Laura E. Hoexter, WSBA #23246
Attorneys for the Administrator with Will Annexed
800 Fifth, Suite 3200
Seattle, Washington 98104
Telephone No. (206) 292-1144
Facsimile No. (206) 340-0902
The Times
December 19, 26, 2024, January 2, 2025
12-19-b

ORDINANCE NO. 2024-1093 AN ORDINANCE ADOPTING THE 2025 BUDGET OF THE CITY OF WAITSBURG

Section 1. The budget for the City of Waitsburg, Washington, for fiscal year 2025 is hereby adopted at the fund level in its final form and content as set forth in the document entitled City of Waitsburg, 2025 Budget, which is on file in the Office of the City Clerk.

Section 2. Estimated resources, including fund balances or working capital for each separate fund of the City of Waitsburg, and aggregate totals (net of transactions between funds) for all such funds combined for the year 2025 are set forth in summary form below, and are hereby appropriated for expenditure at the fund level during the year 2025 as set forth below:

Current Expense Fund (001) \$ 904,000
Cemetery M&I Fund (002) \$ 103,500
Library M&I Fund (003) \$ 277
City Street & Road (102) \$ 442,500
Promotion (106) \$ 4,250
Municipal Capital Improvement (107) \$ 40,000
Water & Sewer Department (401) \$ 946,100
Total All Funds \$ 2,440,627
The full text of Ordinance 1093 is available for examination on the City's website www.cityof-waitsburg.com or at the City Clerk's Office, 106 Main St., Waitsburg, WA, during normal business hours.
Adopted the 18th Day of December 2024
Marty Dunn, Mayor
The Times
January 2, 2025
1-2-b

IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON

IN AND FOR THE COUNTY OF WALLA WALLA
NO. 24 4 00289 36
PROBATE NOTICE TO CREDITORS

In re the Estate of KATHERINE HOWELL WEINGART, 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 claim would be barred by any otherwise applicable statute of limitations, present the claim in the manner as provided by RCW 11.40.070 by serving or mailing to 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 later of: (1) Thirty (30) days after the personal representative served or mailed the notice to creditor as provided under RCW 11.40.020(1)(c); or (2) Four (4) months after the date of first publication of this 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: December 26, 2024
Personal Representative: Michael E. de Grasse, 59 S. Palouse Street, P. O. Box 494
Walla Walla, WA 99362
Walla Walla County Superior Court Cause No.: 24 4 00289 36
/s/ Michael E. de Grasse, Personal Representative
The Times
Dec 26, Jan 2,9, 2025
12-26-a

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BIRTHDAYS
January 2: Joy Hill.
January 3: Mary Olona, Guy Antonius.
January 4: Meagan Zajac, Loegan Harshman, Andrea Payne, Ben Kiefel, and Carol Clarke.
January 5: Fred Rankin, Barb Colby, Willard Cameron, Terry John, Aaron Jones and Ted Seaton.
January 6: Kurtis Reser and Maddie Callahan.
January 7: Erma Gilbertson, Jim Hofer, Alice Webber and Kristyn Scott.
January 8: Steven Price, Esther Presler, and Todd Larsen.

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3-year subscription: \$105
Out of County
1-year subscription: \$45
2-year subscription: \$85
3-year subscription: \$120

Palouse Outdoors: Reward and Adventure are Cap- tured in the "B-Roll"

By Brad Trumbo | THE TIMES

A stiff breeze shoved through the sagebrush, wafting the soft branch tips like a feather duster and scattering the pungent scent with the puffs of dust rising from underfoot. A valley quail breast feather clung to the sage as it whipped in the wind. The soft, downy barbs flailed around the feather shaft while the vane gently fanned. The feather was that of a female, white with a thin black outlining band and dark shaft splitting the vane perfectly centered.

The feather was deposited following a popcorn spew of around 100 of the six-ounce pewter rockets from a tangle of Russian olive, western clematis, and rose. It was late October in the scablands and unusually hot and dry. The vegetation shimmered in the morning heat while the dogs searched frantically for downed birds. Minutes passed as Gary and I waited for the quail to disperse, our vintage side-by-sides of model years 1948 and 1951 at the ready.

Even the best dog to "hunt dead" would have struggled in the bone-dry conditions, evidenced by two adept tri-colored Llewelin setters coming up empty when the evening's meal lay obvious between the hip-high sage.

"Fine shooting, Gary!" I remarked, rising from beneath the sage and handing over his beautiful little hen.

"Where are your birds?"

"Still flying. And I'm out of shells."

I have enjoyed some fine hunts in my upland career but had never emptied a shell pouch before that morning. The notion struck that every quail to meet my vest over the weekend had come on the same shot – left-to-right, head high, and within 20 yards. I had missed every other attempt.

"Do you want to quit?" Gary asked.

"No. I rarely miss with the camera. Besides, if I had a quail for every shot fired, I would feel guilty after these past few days."

Before discovering a few sweet spots in Washington, chasing quail in the sagebrush was an Arizona bucket list hunt for me. It was our third and final day. I had a few quail in the bag, spent time with a friend walking God's country behind our Llewelin setters, and was immersed in the natural history of the scablands. I wanted for nothing, save a few more photos of the journey.

It's easy to focus on the subject, the singular purpose of our outing, be it a deer or elk to fill a tag, a steelhead ripping drag, or that rare songbird perching in just the right spot for a photo. But the story lies within the "B-roll" – the supplemental details rarely captured without intent. It's the adventure surrounding the pinnacle moment that makes the memories.

Gary continued walking high beneath the toe of a basalt bluff while I walked below with a finger on the shutter button. An expanse of sagebrush and basalt scree appearing like chocolate chip deposits spanned the distance between us, and the dogs worked within the margins. I kept an eye on the dogs and marked Gary's downed birds as he focused on his foot placement and follow-up with quail scattering in all directions.

Quail hunting was why we ventured into the scablands, but the birds played a minor role in etching the "epic" into the experience. It was one for the books, bird numbers included, but least defined by the few birds that came to hand.



Brad Trumbo

(above) Zeta sits proudly with her prize, displayed among black sagebrush with a 1951 C.F. Dumoulin shotgun.

(below) A pair of male valley quail perched briefly atop a rock to preen and scan the way ahead for the rest of the feeding covey.

Grand vistas of flood-scoured terrain, columnar basalt corralling dry creek beds, sagebrush expanses concealing wetland pockets of bulrush and thistle, and the occasional Russian olive stretched in every direction. The late October sun crept lazily upon the horizon, bathing the ancient lands in a vibrant golden hue. Valley quail obliged the shoulders of the day by filtering to and from the thickest roost covers. They scuttled through the sparse grasses, sunbathed while pecking gravel from the nearby outcrops, and foraged through the sage forest understory, calling continually. Mornings in camp began with steaming coffee and a sit with the camera, capturing the quail routine and the awakening of a complex world of survival.

Scablands Valley quail unconsciously epitomize "living every day to its fullest." Their days are wrought with peril. Northern harriers glided overhead from the moment the quail left their roost. Upon silent wings, these large brown raptors appeared unannounced over the sage; their heads cocked down to see between the brush as they soared. Warning chirps were heard before the covey went silent, and the harrier dropped abruptly into the brush. Quail scurried to avoid capture, flushing only after the harrier had moved a safe distance away. The covey quickly reformed, seemingly undeterred, to loaf in the rust-colored kochia and the shade of rustling Great Basin Wild Rye, their guard for the northern harrier never waning.

The setters perused the sagebrush, whisking between the gnarly aromatic tufts. Coveys held for a steady point, only to explode in chirping waves like gravel from a dynamite cap and sprinkling through the sage-like confetti in the wind. Conditions made locating singles and pairs difficult, but the girls occasionally did, stopping staunch, noses low to the ground, mere feet from the tiny gray apparitions that materialized with human presence.



There was no eye-popping stack of birds photographed on the tailgate. We couldn't have captured that image had we wanted to. The rewards were a dog on point, the palpable covey rise, and observing the birds' natural behavior as they drifted over the landscape and preened on rocky points. The images refresh the feel of the American wingshooting tradition that Gary and I held in our hands as we walked and the knowledge of the landscape so dramatically carved more than 10,000 years ago by Bretz' Floods. The smell of the powder, the rustle of sage, and the shoulders of the day bathed in alpenglow. The hunt was about fellowship, escape from daily routine, and recounting each day over wild game dinners—the details of 1,000 words that no singular image could begin to share.

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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.

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CLASSIFIEDS FOR RENT

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for details and contact information on zillow.com



FUN & GAMES

The Friendly Forest

By Jimmie L. Turner



Just Like Cats & Dogs

by Dave T. Phipps

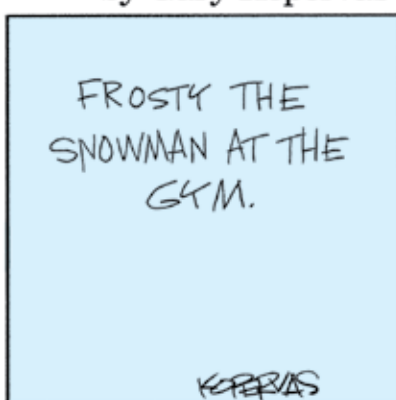


GRIN and BEAR IT



Out on a Limb

by Gary Kopervas



Lunches

WAITSBURG SENIOR CENTER

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

Tuesday, January 7
Chicken Fried Beef Steak
Potatoes
Vegetable, Carrot Salad
Bread
Cake

WAITSBURG SCHOOL DISTRICT

Monday, January 6
Breakfast
Yogurt Parfait
Lunch
Spaghetti with Meat Sauce
Green Beans
Mixed Fruit
Breadstick

Tuesday, January 7
Breakfast
Biscuits & Gravy
Lunch
Chicken & Cheese Quesadilla
Refried Beans
Roasted Corn
Pears

Wednesday, January 8

Breakfast
Cinnamon Roll & Scrambled eggs
Lunch
Pulled Pork Sandwich
Sweet Potato Fries
Celery & Carrots
Apples



PIONEER PORTRAITS

Ten Years Ago January 1, 2015

Losing a public works director with 40 years on-the-job experience is bound to be a big blow to a city, but that hit is softened significantly when the incoming director has 20 years experience of his own. At the Dec. 17 city council meeting, the council approved a recommendation from the personnel committee, consisting of Walt Gobel, Randy Hinchliffe and Marty Dunn, to promote city crew staffer Jim Lynch to public works director. Lynch, who replaces longtime director Dan Katsel, began fulfilling his probationary period in the new position on Dec. 1.

Twenty-Five Years Ago December 30, 1999



[Photo caption] A recent photo of the Waitsburg mill, looking to the east. It was home to the offices of Touchet Valley Grain Growers, now Northwest Grain Growers, until that company's move to offices on Main Street.

Fifty Years Ago January 2, 1975

Approximately 81 million 1040 and 1040A individual income tax forms packages will be printed this year, the Internal Revenue Service said today. For the first time, according to Michael Sassi IRS District Director in Seattle, more than 2 1/2 million of these packages for farmers and fishermen will be printed on recycled paper as an experiment. He said that eventually the IRS hoped to print all tax forms on recycled paper for environmental and economic reasons. The 1974 forms also include the addition of a "no" box in connection with the 1976 Presidential Election Campaign Fund check-off. This will allow taxpayers to check "yes" or "no" in answer to the question of whether they want to designate "1 (\$2 on joint returns) to the Fund. The 1974 forms will continue to make it clear that a check-off designation does not decrease any refund nor increase the tax liability of taxpayers.

Seventy-Five Years Ago January 6, 1950

William Elmer Bloor, 7 lb. 6 oz. son of Mr. and Mrs. Ben Bloor was the first baby of 1950 born in Walla Walla County arriving at 12:06 Sunday, January 1 at the General Hospital.

Mr. and Mrs. Roy Leid are parents of a daughter born Tuesday, January 3 at the General Hospital. She has been named Mary Margaret.

The Waitsburg 4-H Boys and Girls Livestock Club had a busy and interesting weekend with a Friday night meeting and treasure hunt at the Otto Anderson home and a trip to station KUJ in Walla Walla on Saturday.

One Hundred Years Ago January 9, 1925

Frank Hawks this week purchased a half-interest in the Harris Barber Shop from J. L. Harris, and came into the shop Monday morning.

Miss Opal Mock and Mr. Ronald Cherryholmes were married New Year's Day at the home of Miss Mock's parents, Mr. and Mrs. L. E. Mock.

Dr. and Mrs. H. S. Burkhart celebrated their first wedding anniversary Monday evening, January 5 by a high time at which 26 of their friends were entertained. Miss Carolyn Bickelhaupt won the prize as the best dressed character. Refreshments of chicken patties, ribbon sandwiches, coffee, pickles and olives were served. The evening was spent in cards.

One Hundred Twenty-Five Years Ago January 12, 1900

Early Monday morning of this week, January 8th fire totally destroyed Hansen and Hillsteds saloon, O. J. Beeler's barber shop, in the same building, J. M. Cockerline's drug store, John Smith's implement house and partially consumed the harness shop of H. G. Shuham, all wooden buildings. The loss will estimate easily \$10,000 with but \$3,880 insurance. This is the biggest blaze this city has had in eleven years.

Mrs. Etta Stimmel and daughter of Huntsville, left Tuesday evening via OR&N for points in Iowa on an extended visit to relatives and friends.

E. J. Crawford from Eugene, Oregon is visiting with his sister Mrs. Mary Dunlap and H. D. and O. M. Conover this week.



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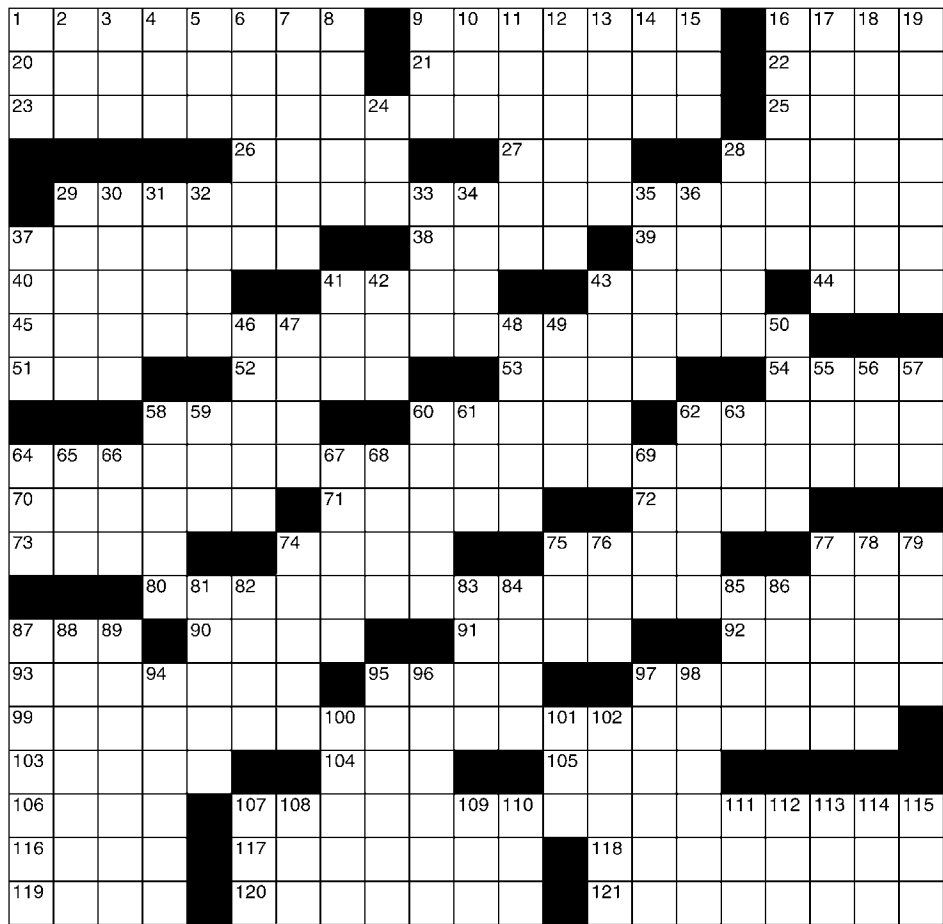
Walla Walla
(509) 525-4110

PUZZLES & LIFESTYLES

Super Crossword

CATCHING SOME WAVES

- ACROSS**
- 1 Biblical boat of refuge
 - 9 1971 Best Actor winner Gene
 - 16 Sewing line
 - 20 Classroom instructor, in Aussie lingo
 - 21 Long South American river
 - 22 Toothpaste container
 - 23 Start of a riddle
 - 25 Said aloud
 - 26 Sleekly designed
 - 27 Muscles to crunch
 - 28 Persona non —
 - 29 Riddle, part 2
 - 37 Special multi-book packages
 - 38 Cyberauction site
 - 39 Botching, with "up"
 - 40 Travis of country music
 - 41 Thick slice
 - 43 Stare
 - 44 Go gray, say
 - 45 Riddle, part 3
 - 51 Hall-of-Fame Giant Mel
 - 52 Debt slips
 - 53 "Exodus" novelist Leon
 - 54 Toe the line
 - 58 Actress Liu
 - 60 Angelina of Hollywood
 - 62 Spiny lizard
 - 64 Riddle, part 4
 - 70 Third-place medal metal
 - 71 24 in a day
 - 72 Vid shooters
 - 73 Ship out, e.g.
 - 74 Menageries
 - 75 Eerie sign
 - 77 Celtics' org.
 - 80 Riddle, part 5
 - 87 Innuendo queen West
 - 90 Not common
 - 91 Sgt. and cpl.
 - 92 "Serpico" director Sidney
 - 93 Herb in pasta sauce
 - 95 Cruising
 - 97 Egg hunt holidays
 - 99 End of the riddle
 - 103 Oscar-winning Berry
 - 104 Prefix with angle or color
 - 105 Compel
 - 106 "— and the Detectives" (old Disney film)
 - 107 Riddle's answer
 - 116 Fall lawn tool
 - 117 Interweaves
 - 118 St. Patrick's Day bar order
 - 119 Went quickly
 - 120 Store full of playthings
 - 121 One of the men waiting for Godot
- DOWN**
- 1 Australian state whose capital is Sydney
 - 2 Scottish interjection of surprise
 - 3 "Eureka!"
 - 4 Scorching
 - 5 Lawn turf
 - 6 Red Sox and Orioles' div.
 - 7 Construction bolts
 - 8 Actress Knightley
 - 9 Tilling tool
 - 10 "— longa, vita brevis"
 - 11 Buzzy insect
 - 12 Having rounded protrusions
 - 13 Timid
 - 14 Often-injured knee part, for short
 - 15 Start to doze
 - 16 Birds bringing bundles of joy
 - 17 Russia locale
 - 18 Easing off
 - 19 Hodgepodge
 - 24 Sanders' title: Abbr.
 - 28 Sticks with pasty stuff
 - 29 "— Subsequent Moviefilm" (2020 sequel)
 - 30 Have life
 - 31 Narrow land strip: Abbr.
 - 32 "— pot (sinus-clearing apparatus)
 - 33 Not fatty
 - 34 Eases off
 - 35 Union Jack and Old Glory
 - 36 Exude slowly
 - 37 Vitamin also called riboflavin
 - 41 "Disco" guy on "The Simpsons"
 - 42 "— Angeles
 - 43 "Peer Gynt" composer Edvard
 - 46 Particular specialty
 - 47 Maja painter Francisco
 - 48 Quiet spells
 - 49 Moistureless
 - 50 Track tipsters
 - 55 Crotchety cry
 - 56 Dir. opposite WSW
 - 57 Turkey Day tuber
 - 58 Wonder Woman player Carter
 - 59 Brand of potato chips
 - 60 Knightly fight
 - 61 Word of joint ownership
 - 62 14th-century Russian ruler called "the Moneybag"
 - 63 Tiara stone
 - 64 "NCIS" ailer
 - 65 State of rage
 - 66 Whole bunch
 - 67 "— were the days!"
 - 68 Seeks the love of
 - 69 Cake froster
 - 74 Goose eggs
 - 75 Egg: Prefix
 - 76 Partners of pas
 - 77 Big Apple basebatter, for short
 - 78 Some Afrikaners
 - 79 Early P.M. times, in classifieds
 - 81 Want badly
 - 82 Pleading tyke's query
 - 83 First-class aisle seat on many planes
 - 84 Rent- (temporary wheels)
 - 85 "Frozen" queen
 - 86 Reproving syllables
 - 87 Partners of fathers
 - 88 Tourist office handout
 - 89 Long, twisty and slippery
 - 94 Coagulated
 - 95 Main arteries
 - 96 Tattletale
 - 97 Lawn tools
 - 98 Nailed the exam
 - 100 Turin's land
 - 101 Yes, to Fili
 - 102 Shaw of jazz
 - 107 Ready to go
 - 108 Rock's Brian
 - 109 Zodiac sign
 - 110 Sci-fi gift
 - 111 It's S. of Leb.
 - 112 "— Na Na"
 - 113 Evil woman in fairy tales
 - 114 "Evil Woman" rock gp.
 - 115 Sanders' title: Abbr.



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Weekly SUDOKU

	3		6	4		1	9	
			1					
		1	2	7	3	4		
	4	5		8				9
3			5			2		4
8	9		6		5	3	1	
		7			6	3		
			9	2		8	1	6
	6		4			9		7

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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OUR RECIPES Luke Chavez

Black-Eyed Pea Empanadas



My mother's family has roots in Texas, which often influences our holiday gatherings. In Texas, as with much of the South, eating black-eyed peas on New Year's Day is thought to bring good luck and fortune in the coming year. We often serve them simmered with bacon, along with a big hunk of my aunt's famous corn bread. This year, I wanted to try a twist on this family tradition, one that included a nod to my Latino heritage. The result was flavorful spiced black-eyed peas stuffed into flakey empanadas, a type of pastry found throughout Latin America, served with a zesty crema dipping sauce.

- Ingredients:**
For the dough:
 3 cups all-purpose flour
 ½ teaspoon salt
 12 tablespoons (6 ounces) unsalted butter
 1 egg, whisked
 ¼ to ½ cup of water
For the filling:
 2 slices bacon
 ½ red onion, diced
 4-ounce can diced green chiles, drained
 1 tablespoon ground cumin
 2 cans (15 ounce each) black-eyed peas, drained and rinsed
 1 cup Mexican style lager beer
 Salt to taste

- For assembly:**
 1 egg
 Paprika and coarse sea salt
For dipping sauce:
 ¾ cup sour cream
 Zest of one lime, finely grated
 2 teaspoons fresh lime juice
 ¼ cup fresh cilantro, chopped
 1 teaspoon ground cumin
 ½ teaspoon cayenne pepper
 Salt to taste

Directions:
Make dough: In large mixing bowl, whisk together the flour and salt. Cut butter into small pieces and add to the bowl. Using your fingertips, or a pastry cutter, work the butter into flour until a coarse sandy texture is created. Mix egg in with fork. Then begin adding water, in small increments, until a clumpy dough forms. You might not have to use all the water. Divide dough into two balls, then slightly flatten into smooth disks. Wrap in plastic and set in refrigerator to rest while you make the filling.
Make filling: Slice the bacon crosswise into small ¼-inch slices. Add bacon to a large cold skillet, then set heat to medium. Cook bacon for 5 to 10 minutes, until some fat has rendered, and the bacon is getting golden but not too crispy. Add onions and continue to sauté until onions are translucent, about 7 minutes, adding a little oil if needed. Add green chiles and cumin, stirring to incorporate. Raise heat to medium-high, then add beer, stirring and scraping bottom of pan. After beer has cooked off for a few minutes, reduce heat to medium-low, and continue to simmer, until liquid is reduced and thickened, another 10 to 15 minutes. To help thicken, use a wooden spoon to roughly mash some of the black-eyed peas. Add a little water if the pan dries out too fast. Taste and adjust seasoning, adding more salt as needed. Set aside and allow to cool.

Preheat oven to 375 degrees. Line baking sheets with parchment paper.
Assemble: On a lightly floured work surface roll out one disk of dough to about 1/8-inch thickness. Use a biscuit cutter, or a wide-mouth glass jar, to cut out rounds of dough, about 4-inches in diameter. Repeat with second dough disk. Arrange rounds on large work surface. Gather scraps, combine into another dough ball, re-roll out and cut out more rounds, until dough is used up. Depending on size you should have about 15 to 20 rounds of dough. Place a spoonful of filling into the middle of each round. Amount will vary depending on the size, but about 1 to 1 ½ teaspoons per empanada. Don't overstuff. Fold dough over top, making a half moon, and seal the edges with your fingers, pressing out air. Use a fork to crimp the edges, or fold and crimp like you would a pie crust.

Arrange assembled empanadas on baking sheets. In a small bowl whisk one egg with a teaspoon of water. Brush the tops of empanadas with egg wash, then sprinkle with paprika and sea salt flakes. Bake in preheated oven until golden brown, about 18-25 minutes.

While empanadas are baking, make the sauce. Combine sour cream, lime juice, zest, cilantro, and dry spices in the jar of a blender. Blend until smooth. Add salt to taste. Serve empanadas hot, with dipping sauce on the side.

Notes:
 Once you have mastered this empanada dough you can have fun experimenting with different fillings and dipping sauces. Wonderful as an appetizer for a party, or as a side dish to a feast, empanadas are a crowd pleaser. Ideas for fillings include shredded meats, refried beans, melty cheese, or chorizo with potatoes. Great for reimagining leftovers. Sweet empanadas make fun desserts, try fruit preserves, sweet cream cheese, or chocolate fillings. Empanadas are also delicious deep fried. Enjoy!

Super Crossword

Weekly SUDOKU

Answers

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

Answer

1	5	8	7	4	2	6	9	3
2	7	3	6	9	5	1	8	4
6	4	9	8	3	1	5	7	2
7	2	4	9	5	6	8	3	1
8	9	6	1	7	3	2	4	5
3	1	5	2	8	4	7	6	9
9	3	2	5	6	8	4	1	7
4	8	1	3	2	7	9	5	6
5	6	7	4	1	9	3	2	8



LAST PAGE

Community Calendar

WAITSBURG MONTHLY MEETINGS

Waitsburg City Council
Third Wednesday of each month @ 7 p.m. at City Hall. Next meeting

Planning Commission
Second Friday of the month @ 10 a.m. @ City Hall and on Zoom.



Waitsburg School Board
Third Thursday of every month @ 6 p.m.
Zoom info is available by emailing waitsburg-cc@icloud.com

Waitsburg Home and School Association –
First Wednesday of each month, 6:30 p.m. at the Waitsburg Elementary School Library. All parents, school district staff, or community members are welcome.

Waitsburg Historical Society
Third Thursday of the month @ 6:00 p.m. @ Weller Public Library

Waitsburg Booster Club
First Tuesday of the month, 6:30 p.m. @ High School Home Ec. room



Waitsburg Parks and Recreation Public Meeting
First Thursday of the month, 6 p.m. @ Ten Ton Coffee
Info email: info@waitsburg-parks.org

Weller Public Library Board of Trustees
Second Tuesday of the month, 6 p.m. at the Weller Public Library, 212 Main St.

Friends of the Weller Public Library
Second Tuesday of the month, @ 7 p.m.

Waitsburg Commercial Club
Last Thursdays of the month @ Ten Ton Coffee @noon. Zoom info is available by emailing waitsburgcc@icloud.com

Waitsburg Resource Center Community Food Bank
106 1/2 Preston Ave
Thursdays, 2 – 4 p.m.

DAYTON & COLUMBIA COUNTY MEETINGS

Board of Columbia County Commissioners
Regular meetings - First and third Monday of the month @ 9 a.m.
Work sessions - Second and fourth Monday of each month @ 9 a.m.
Call-in information available at <https://www.columbiaco.com/114/County-Commissioners>

Dayton City Council
Second Tuesday of the month @ 6 p.m.
Call-in information available at <https://www.daytonwa.com/54-inside-city-hall/city-council>



Dayton School Board
First and third Wednesday of the month @ 6 p.m. @ Dayton High School auditorium

Columbia County Public Hospital District Board of Commissioners
Fourth Wednesday of the month @ 1:30 p.m. Call (509) 382-2531 for information.

Dayton Memorial Library Board of Trustees Meeting
Third Monday of the month @ 7 p.m. Delany room and Zoom
Meeting ID: 852 3836 3787
<https://us02web.zoom.us/j/85238363787>

Columbia County Parks and Recreation Pool District
Regular Board Meetings are held the last Thursday of each month, 5 p.m. at the Columbia County Fire District Conference Room.

Dayton Kiwanis Club Meeting
Second and fourth Thursday @ Noon
Hybrid in-person meetings at the Delany Library with online Zoom available.



PRESCOTT MEETINGS
Prescott Joint Park & Rec District (PJPRD) Monthly meetings for 2024 are 2nd Thursday of each month, @ 6pm



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

Church Directory

St. Mark Catholic Church

405 W. Fifth, Waitsburg
Mass Sunday 5 p.m.
382-2311
Fr. Steve Werner

Waitsburg Presbyterian Church

504 Main
Sunday School 8:45 a.m.
Worship 10 a.m.
337-6589
Pastor Heidi Lum

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
Pastor Cameron Hedges

Events, Film, Performace, Live Music

WAITSBURG

AMERICAN 35

BLUEGRASS JAM
January 3 at 7-9 p.m.

PIZZA CLASS
January 8 at 6 p.m.
tickets on sale at <https://www.eventbrite.com/e/1120897938909?aff=oddtcreator>

BURLESQUE @ AMERICAN 35
"Forbidden Fruit: Your secret wishlist fulfilled through Burlesque!"

Saturday, January 11, 2025
8 p.m. 10 p.m.
American 35
128 Main Street, Waitsburg
Holly Dolly Burlesque & American 35 will present a burlesque and cabaret show designed to fulfill the secret wishlist you never received on Xmas!
Tickets available at www.hollydollyburlesque.com



Mythical / Movable Blue Mountain Bluegrass Jam



Friday, January 3
American 35 @ 7 pm
128 Main St.
Waitsburg, Wash.

DAYTON

AT THE LIBERTY: "Wicked"

DAYTON— So much happened before Dorothy dropped into Oz. "Wicked," is the feature-film adaptation of the musical phenomenon seen by more than 50 million fans around the world. The familiar characters and hit songs in the show The New York Times called "the defining musical of the decade" comes to the big screen as the untold story of the Witches of Oz.

"Wicked" received an 88% favorable rating from critics on Rotten Tomatoes. They said it "defies gravity with its magical pairing of Cynthia Erivo and Ariana Grande. Wicked's sheer bravura and charm make for an irresistible invitation to Oz."

While the audience reviews on Rotten Tomatoes said "fly do not run, to see WICKED, a bewitching musical experience chanted by spellbinding cast" with a rating of 95%. It is rated PG for some scary action, thematic material, and brief suggestive material.

"Wicked" runs January 3-7, followed by "Gladiator 2" January 10 through 14, "Sonic the Hedgehog 3" on January 17 through 21, and the live production of "The Witch in 204" on January 24 through 26.

The month ends with "A Complete Unknown" on January 31 through February 4.

THE WITCH IN 204" is the tale of ageless romance and the magic of true love woven through the lives of those who have lived (55+), which is entertaining, hilarious and refreshing.

Tickets are on sale now for the live production at libertytheater.org and at the theater's box office on Tuesdays and Fridays between 2 and 5 p.m. in person or by phone at (509) 382-1380.

ROYAL BLOCK WAITSBURG

THE ROYAL BLOCK
HOTEL AND WINE BAR
ARE CLOSED UNTIL
JAN 15, 2025.

HAPPY NEW YEAR!

SEWING WORKSHOP @ TATE ART WAITSBURG
Feb. 1 and Feb. 8, 2025 10:00 AM to 12:30 PM



Sewing Instruction Workshop
Class Fee: \$50.00 per person
Learn basic sewing instruction in this 2 1/2 hour workshop using one of our vintage machines. Supplies provided to create a take-home project.
Each class is limited to 3 attendees.

THE LIBERTY THEATER - DAYTON



**THRIFTY \$6
TUESDAYS**

Friday 7:00 pm
Saturday 7:00 pm
Sunday 3:00 pm
Tuesday 6:30 pm

**January
3-7**
Rated PG

WICKED