



Quad City Herald

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Taste of tamales anchors Día de Los Muertos

By MIKE MALTAIS
Ward Media Staff Writer

BREWSTER—The Dia de Los Muertos (Day of the Dead) festival was celebrated last Saturday, Nov. 4, with music, good food, a catrina contest, community connection, and more.

The well-attended Tamale Cookoff, held in the American Legion building, allowed the judging public to compare the taste, ingredients, and techniques used by some of the area's best Hispanic chefs. The winner, Augustine Hernandez, received a T-shirt naming her the Best Tamale Maker in Brewster, a plaque, and \$100.

Second place, Familia Ruiz Ramirez, received \$50 and a special gift.

Chamber of Commerce Director Anna Marie Dalbey extended a special thanks to tamale gift sponsor Hugo Gomez of Los Piasas store. Dalbey also acknowledged the band Patrones desconocidos, a local group for "providing great music."

"The high school volunteers did a great job face painting for the kids," said Dalbey.

She also thanked "the wonderful volunteers who helped set up and during the event."

"My hope is this can be an annual event," said Dalbey. "And that the

Brewster Chamber will continue to promote this wonderful and beautiful tradition."

Mike Maltais: 360-333-8483 or michael@ward.media



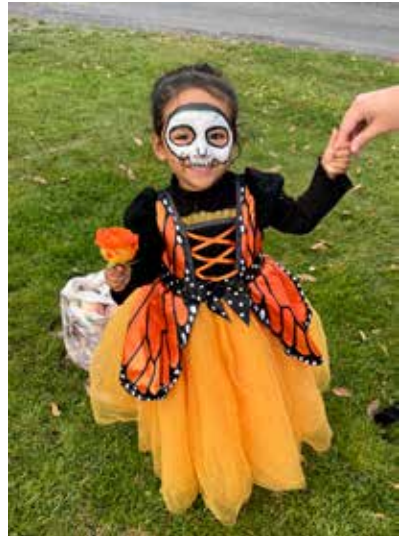
COURTESY OF PAM VONPRESENTIN
Like an opening blossom, Rebecca Hernandez, 5, spreads the cape of lights on her catrina dress.



COURTESY OF PAM VONPRESENTIN
Mi Estilo at 525 Main Street erected this ofrenda display.



COURTESY OF PAM VONPRESENTIN
GARE Bakery erected an ofrenda (offering) altar near its entrance.



COURTESY OF PAM VONPRESENTIN
Face painted and ready for flight, two-year-old Serenity Valdovinos is a striking butterfly in Legion Park.



COURTESY OF PAM VONPRESENTIN
Tamale contest winner Augustine Hernandez.

Packed gym honors veterans at Brewster High School

By MIKE MALTAIS
Ward Media Staff Writer

BREWSTER - Veterans Day ceremonies held in the Brewster High School gym on Nov. 6, drew a packed house as students, residents, and guests listened to musical selections and tributes during the early afternoon performance. Community members and the Brewster Log Church Christian School were also in attendance.

Highlights included:

- Brewster American Legion Columbia Post 97 presented the colors.
- The 11-student high school choir sang Let Freedom Ring.



MIKE MALTAIS/WARD MEDIA
The Columbia Post 97 Honor Guard attends to the colors.



MIKE MALTAIS/WARD MEDIA
Marine veteran Jim Isensee holds daddy's girl, five-year-old daughter, Emmett.



MIKE MALTAIS/WARD MEDIA
Army Staff Sergeant Kinolua Kelekolio.

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Brewster High School band and high school/middle school choir, directed by choral director Alicia Pulsifer, performed. Band songs included the National Anthem and "Unity" by Justin Harden.

- ASB/Leadership students' speaking parts featured Alexis Pamatz, Emma Gamble, Abby Pamatz, Paige Wulf, and Julissa Najera.
- Staff Sergeant Kinolua Kelekolio with the Wenatchee Army Recruiting Station was the guest speaker.
- Raf Sanchez and eighth grader Mac Gebbers from the middle school technology class created

Large leads hold counts of Okanogan-Douglas County vote results



Randy Agnew



Nick Timm

By MIKE MALTAIS
Ward Media Staff Writer

OKANOGAN - Unofficial general election results from the Okanogan and Douglas County auditors' offices show strong leads for state legislative or county offices. Except for the contest for Okanogan County PUD Commissioner where the margin is just under 600 votes, the gap between contenders is holding at 1,000 votes or greater.

With nearly three-quarters of Okanogan County's 26,651 registered voters and almost two-thirds of Douglas County's 27,440 voters counted, the initial margins are already large enough to predict that, barring an unusual swing that falls outside typical patterns, the leading candidates are the likely winners.

Andrew Engell leads in the race for Jacquelin Maycumber's old seat.

Hunter Abell is the likely winner for the spot vacated by Joel Kretz.

Nick Timm will fill Chris Branch's vacancy as Okanogan County Commissioner.

Rock Island Mayor Randy Agnew has a lock on Douglas County Commissioner.

Lauren McCloy looks to be the new Okanogan PUD Commissioner.

The Three Rivers Hospital levy renewal is heading for approval. The results will be certified on Nov. 26.

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STATE REPRESENTATIVE POS. 1 LEGISLATIVE DISTRICT 7

Andrew Engell	9,924 (54.82%) Okanogan Co.	7,108 (58.4%) Douglas Co.
Soo Ing-Moody	8,179 (45.18%) Okanogan Co.	5,053 (41.53%) Douglas Co.

STATE REPRESENTATIVE POS. 2 LEGISLATIVE DISTRICT 7

Hunter Abell	11,936 (62.63%) Okanogan Co.	8,262 (69.36%) Douglas Co.
Paul "Rocky" Dean	7,123 (37.37%) Okanogan Co.	4,090 (30.63%) Douglas Co.

OKANOGAN COUNTY COMMISSIONER DISTRICT 1

Nick Timm	10,957 (63.17%)
Marc Doney	6,389 (36.83%)

DOUGLAS COUNTY COMMISSIONER 2

Randy Agnew	10,647 (68.83%)
Paula Lamanna	5,013 (31.15%)

OKANOGAN COUNTY PUBLIC UTILITY DISTRICT COMMISSIONER DIST. #2

Lauren McCloy	9,097 (52.36%)
Wayne Stevie	8,277 (47.64%)

The one-year special levy renewal for Three Rivers Hospital is gaining early approval.

PUBLIC HOSPITAL DISTRICT NO. 1 OKANOGAN AND DOUGLAS COUNTIES - PROPOSITION NO. 1

Approved	3,819 (64.22%) Okanogan Co.	352 (51.61%) Douglas Co.
Rejected	2,128 (35.78%) Okanogan Co.	330 (48.39%) Douglas Co.

Despite the national gains by the Republican Party, incumbent 4th District U.S. Representative Dan Newhouse - targeted as one of 10 Republicans who voted to impeach Donald Trump for his role in the Jan. 6, 2021, insurrection - leads Trump-endorsed challenger Jarrod Sessler by about 1,800 votes statewide as of the Nov. 8 count.

Newhouse	10,107 (54.90%)
Sessler	8,304 (45.10%)

Inside The Quad City Herald this Week

5 Things to do this Week.....A2	Church Guide.....A4	NCW News.....A4
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Veterans

Continued from page A1

a slide show of veterans and active-duty service members that played on the big screen at the front of the gym.

- At the conclusion of the ceremony, the middle school and high school choir performed the Armed Forces Tribute alongside the high school band. As each branch's anthem was played, veterans and active-duty service members from that branch were invited to

stand in recognition.

- The following businesses and classes donated to veteran gift bags: Chelan Starbucks donated hot and cold cups. Blue Star Coffee Roasters in Twisp gave a discount on bags of ground coffee. Mrs. Piechalski and the high school culinary classes made treats (rice crispy treats, brownies, and cookies). Mrs. Zajakowski (sixth grade), Mrs. Wulf (third grade), and Mrs. Langley (fourth grade) had their classes make handwritten thank-you notes.

"Former teacher, Ms. Shelton, started a slide show in 2000 and shared it with me when she retired," said District Instructional Coach Kyona Cavadini, who coordinated the event. "Mr. Sanchez and Mac transferred everything to Canva and added the new information collected through the school's social media posts asking for more pictures and information. We plan to add to it every year."

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MIKE MALTAIS/WARD MEDIA

Honored veterans sit on the gym floor.

Quilts of Valor honors five Okanogan School District vets

PHOTOS COURTESY OF PAM VONPRESSENTIN



Greg Edelman



Marty Staggs



Nancy Bishop



Shannon Landtrip



Virginia Newton



Roy Johnson

By MIKE MALTAIS
Ward Media Staff Writer

OKANOGAN – Okanogan Valley Quilts of Valor (QOV) Chapter held a special ceremony for five Okanogan School District staff members who are also military veterans. QOV Volunteers Virginia Newton, Pam VonPressentin, Shelly Anderson, and Lyn Hruska were on hand to introduce and "wrap" each veteran.

"Welcome to this part of the assembly where the members of your local Quilts of Valor wrap veterans from Okanogan School District with a patriotic quilt to honor them for their military service," said Newton, recognizing the veterans.

Army Private First Class (E-3) Marty Staggs served from 1987 to 1990. A 19 Delta cavalry scout, Staggs was stationed

at Ft Hood and served in Germany.

Marine Lance Corporal (E-3) Roy Johnson served from 1995 to 1999. He was an antitank tow gunner working with light armor vehicles and stationed at Camp Pendleton, California.

Navy Petty Officer Second Class (E-5) Greg Edelman served in the from 1978 to 1984. He was a nuclear reactor operator serving on the USS Enterprise in the Indian Ocean to observe activities in Iran. He received a humanitarian award for rescuing people trapped in a sinking vessel.

Navy Petty Officer Third Class (E-4) Shannon Landtrip served as a gunner's mate from 1989 to 1994. Landtrip was stationed at Little Creek, Virginia, and served in the Persian Gulf War in the Mediterranean Sea to support

the supply chain there.

Air Force Senior Noncommissioned Officer (E-7) Nancy Bishop served from 1974 to 2004 as a base supply specialist and a unit training manager. At that time, women were not allowed to serve as combat soldiers, and she was stationed at K.I. Sawyer Air Force Base in Michigan and McChord Air Force Base in Washington State.

Bishop also served in the Ohio Air National Guard. After September 11, 2001, teams of firefighters in the National Guard were activated and sent to help New York City. Bishop was able to encourage the wives left behind to find the support they needed and was awarded a commendation medal for this service.

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OBITUARY

Thomas Gene Flynn



Thomas Gene Flynn, 66 was born on December 29, 1957 in Brewster, WA to Harold & Betty Flynn. He was the eldest of 3 children. Tom passed on October 29, 2024 at his home in Brewster after a 5 year battle with squamous cell carcinoma and thyroid cancer.

Tom was a lifelong resident of Brewster, graduating from Brewster High School in 1976. He was involved in numerous clubs and sports throughout school. Tom had a love for the game of football, making it to the State Championships in 1974 & 1975.

After graduating, he went on to play college football and later pursued professional boxing.

After college he returned to his roots to start a family. He married Susan Lewis in 1981 and they had two children together. He later

married Veronica 'Roni' Wilson, they had a son and were together 25 years before her passing in 2016.

Tom was a heavy equipment operator for the duration of his career, working for the State Department of Transportation and in the agricultural business.

Tom was deeply committed to the American Legion and its activities. His long tenure as a member and leadership in the Sons of the American Legion, as well as his participation in the Color Guard and various services, reflect his dedication to both his community and his Post 97 family.

Tom's love for mountain drives, hunting, and camping paints a picture of someone who cherished the raw beauty and quiet solitude of nature. Those remote dirt roads were more than just routes to

a destination—they were part of the experience & memories that he held close to his heart.

He was preceded in death by his parents Harold & Betty Flynn and his wife Veronica 'Roni' Flynn. He is survived by his children, Genea Flynn Hegberg (Mark) and their children Danica & Makinley, son Wade Flynn (Dayna) and their children, Aubree, Kaylee & Harlee, and son Thomas O. Flynn. His sisters Lonnie (Doug) Petersen, and Tonya (Bill) Vallance. His uncles Jerry (Debra) Evans, Jim (Jenny) Evans. Numerous extended family & friends.

Washington State sees steep increase in whooping cough cases

NCW News
Ward Media

OLYMPIA — The Washington State Department of Health (DOH) is alerting residents to a significant increase in reported cases of pertussis, commonly known as whooping cough. As of November 2, 1,193 cases have been reported statewide, a sharp increase from just 51 cases reported this time last year.

The bacterial infection has been reported in 31 counties across the state, with Chelan, Clark, and Whitman counties experiencing the highest rates.

Health officials report 28 people have been hospitalized, including 12 infants under the age of one. Infants, particularly those under one year old, face the highest risk for severe illness and death. Some infants may not display typical coughing symptoms but can experience dangerous pauses in their breathing.

"The surge in pertussis cases is a stark reminder of how critical vaccinations are in protecting our most vulnerable, especially infants for whom it can be life threatening," said Tao Sheng Kwan-Gett, M.D.,

pediatrician and Chief Science Officer at DOH. "To protect babies from whooping cough, people of all ages should get up to date on pertussis vaccination, and anyone with symptoms should see a health care provider to see if testing and antibiotic treatment are needed."

The highly contagious infection typically begins with common cold symptoms such as runny nose but can progress to severe coughing fits lasting weeks or months.

Prevention Measures

Health officials emphasize vaccination as the most effective prevention method. The DOH recommends:

- Pregnant individuals receive the Tdap vaccine between 27 and 36 weeks of pregnancy
- Children complete four doses of pertussis vaccine before 18 months of age
- All families and caregivers interacting with infants and young children maintain current vaccinations

The state's Childhood Vaccine Program offers free or low-cost vaccinations for children under 19. Healthcare

providers can be located through the DOH website at <https://new.social/3h6fyxzv>.

Treatment and Monitoring

Antibiotic treatment for infected individuals helps reduce transmission. Preventive antibiotics may be prescribed for exposed individuals before symptoms appear.

The DOH continues to monitor the outbreak closely, working with local health officials in affected communities. Weekly updates on whooping cough cases are available through DOH's Pertussis Weekly Update at <https://new.social/2p8esmbm>, released every Friday. Healthcare officials advise individuals experiencing symptoms to contact their healthcare provider and follow standard respiratory illness precautions, including staying home when sick and covering coughs and sneezes.

For more information about symptoms, the public is directed to visit the CDC's website at <https://new.social/yckzfhck>.

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“I really like having a small school and being able to connect with your teachers really well. And all the opportunities we have to learn here like having a school farm, all the sports, and having a lot of resources available.”

Joyce McGraw
Mansfield School District
Grade 11

This month we **Focus on Education** because we ♥ our schools! Our communities are stronger when our schools are stronger, and we thank you for supporting your local school districts.

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NCW NEWS

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CONNECTING COMMUNITIES ACROSS NORTH CENTRAL WASHINGTON

Cascadia Prescribed Burn Association: empowering landowners for a fire-resilient future



PHOTOS COURTESY OF CASCADIA PRESCRIBED BURN ASSOCIATION

Cascadia Prescribed Burn Association volunteers working this fall up the Chumstick corridor.

By CAROLINE MENNA
Ward Media Intern

LEAVENWORTH, WA — As fall rains begin, so ends the late summer and early fall prescribed burn season in the Upper Wenatchee Valley.

Prescribed burning is a proactive approach to forest management by intentionally setting controlled fires under specific conditions that consider weather, fuel moisture levels, and smoke dispersal patterns, land managers reduce hazardous fuels, improve wildlife habitat, and promote healthy forest regeneration.

For centuries, low-intensity fires played a natural role in the ecosystem of the eastern Cascades. Those fires cleared out underbrush, reduced fuel loads, and promoted the growth of fire-adapted species. However, decades of fire suppression have led to unnaturally dense forests, increasing the risk of catastrophic wildfires, such as the 1994 Hatchery Complex fire that posed an existential threat to Leavenworth and the Lake Wenatchee areas.

Federal, state, and county agencies such as the U.S. Forest Service, Bureau of Land Management, the Washington Departments of Natural Resources (DNR) and Fish and Wildlife, and local fire districts have long been involved in the use of prescribed fire as a tool for forest management in the Upper Valley, particularly within the Okanogan-Wenatchee National Forest and other surrounding public lands.

While those federal and state agencies are key contributors to prescribed burn efforts, private organizations such as the Cascadia Prescribed Burn Association (CPBA) have also made significant strides in increasing prescribed fire use.

The CPBA is a non-profit group collaborative network of community members, organizations, and local agencies dedicated to

enhancing forest resilience and protecting against catastrophic wildfires through prescribed burns.

“Our mission really is to bring prescribed fire back to private lands and to increase education, training, and cultural norms around prescribed fire,” explains Colin Sternagel, the CPBA Coordinator. “One of the main benefits that really got everyone talking about prescribed burns is the fact that they can reduce the severity of wildfires, and better protect homes, communities, forest, and ecological systems that have evolved to thrive with fire.”

Founded in 2017, the CPBA has become an important local player in the growing movement to bring prescribed fire back to private lands, tribal lands, and national forests. The organization works directly with landowners, local communities, and public agencies to increase awareness about the benefits of prescribed fire and provide the training and resources necessary for successful burns.

“Once an owner’s property is ready to go – after thinning and mastication [fuel reduction treatment methods such mulching] - we put together a burn plan, which may include local agencies. We obtain the required DNR permit, take care of local notifications, and organize the burn day, including volunteers, and all the equipment. The PBA owns a burn trailer that has thousands of feet of hose, pumps, and personal protection equipment. All we ask of the owner is to throw a good bar-b-que at the end of the day.”

Through a network of trained professionals, the CPBA coordinates prescribed burns on a variety of landscapes, including grasslands, shrublands, and forests. They also focus on engaging local communities in the process, offering opportunities for

training and involvement in prescribed fire operations. By empowering residents to participate in fire management, the CPBA helps build fire-resilient landscapes while strengthening community ties. In the Leavenworth area, prescribed burns are typically conducted in the spring and fall when conditions are most favorable. Residents and visitors can expect to see smoke in the vicinity of the burn areas, but fire managers work closely with local communities to minimize disruptions.

“We understand that smoke is a concern and challenge for everyone, including us,” said Sternagel. “We always try to mitigate it by planning around the weather, and encourage people to stay informed about planned burns and take precautions if they are sensitive to smoke.”

As the smoke clears from the latest prescribed burn season, it is a reminder that fire can be a force for both destruction and renewal. As Sternagel puts it: “By embracing the power of prescribed fire, as did the Indigenous peoples for thousands of years on this land, we can help ensure that our forests remain healthy, vibrant, and resilient for years to come.”

Prescribed burns are a critical strategy in the fight against wildfire risk and ecological degradation. With strong federal and state involvement, as well as grassroots initiatives like the PBA, the region is working to restore fire to the land in a safe and effective way.

If you are interested in learning more about prescribed burning or joining the CPBA, please visit their website at <https://www.cascadiapba.org/>.

Caroline Menna is an intern for Ward Media and a senior at Cascade High School, where she serves as Editor-in-Chief of the school’s Publications Group.

NCW Tech Alliance honors regional innovators at 23rd Annual Awards Luncheon

NCW News
Ward Media

WENATCHEE — The NCW Tech Alliance celebrated innovation and technological advancement in North Central Washington during its 23rd Annual Innovator Awards Luncheon, drawing more than 320 attendees to the Wenatchee Convention Center on November 5.

The sold-out event honored regional leaders in technology and innovation, while announcing INVEST NCW, a new initiative launching in 2025 to align resources and support for entrepreneurship across the region.

Dr. Gautam Nayak, co-founder of Coltrain and recipient of the Entrepreneur of the Year Award, highlighted healthcare disparities in his acceptance speech. “If you live in rural America, you have a 43% higher chance of dying than your urban counterpart,” Dr. Nayak said. “The best clinicians are those who advocate for you, and that

is what Coltrain is trying to embody.”

Among the honorees were the AEM Energy Champions from Wenatchee High School, a team of eight students recognized for their work in energy conservation at commercial buildings. Their project has successfully reduced costs and CO2 emissions at facilities including JCPenney.

FieldClock of East Wenatchee received the Newcomer in Technology Award for their agricultural labor-tracking software, which now supports over 60,000 farm employees and manages \$650 million in annual payroll.

Carrie Nordberg from Samaritan Healthcare in Moses Lake was named STEM Champion of the Year for her work connecting students with healthcare experiences. “Our youth need us more than ever, and an organization such as this can change their lives in a profound way,” Nordberg said during her acceptance speech.

University of Washington graduate student Nathan Holterhoff received the STEM College Innovator of the Year Award for his research on sensor networks and energy efficiency. “I want to thank all of the past educators who have inspired me. I wouldn’t be here without them,” Holterhoff said.

“This year’s awardees represent the incredible talent and innovation coming out of North Central Washington, inspiring and shaping a brighter future for all of us,” said David Mabee, Marketing Director of NCW Tech Alliance.

The event was supported by several major sponsors, including the Chelan Douglas Regional Port Authority, Microsoft, Native Network, Apple STEM Network, and Confluence Health.

NCW Tech Alliance, established in 1999, operates as a 501(c)3 organization focused on supporting entrepreneurs, STEM education, and technology adoption in North Central Washington.



COURTESY OF NCW TECH ALLIANCE & JP PORTRAIT STUDIO

2024 NCW Tech Alliance Innovator Award winners gather after the 23rd Annual Awards Luncheon at the Wenatchee Convention Center. From left to right, back row: Dr. Gautam Nayak (Entrepreneur of the Year), Coltrain; Nathan Holterhoff (STEM College Innovator of the Year), University of Washington; and the AEM Energy Champions team members from Wenatchee High School Gael Nunez Sanchez, Nathan Vargas, and Aaden Juarez; along with FieldClock representatives Joshua Farray and Jeff Moser (Newcomer in Technology Award). Front row: AEM Energy Champions team members Isabella Garcia, Marisol Nava Araujo, Stephanie Salgado Ontiveros, Ximena Guerra Carillo, and Sloane Eppich Talbot; and Carrie Nordberg (STEM Champion of the Year) from Samaritan Healthcare in Moses Lake.


Quad City Church Guide

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Holiday HOSTING

FLAVORFUL DISHES AND DESSERTS
FOR THE SEASON OF CELEBRATING

Maximize outdoor *spaces* this holiday season

The holiday season comes at a time when the weather can be anywhere from cool to frigid. But even if the weather outside is somewhat frightful, holiday entertaining in outdoor spaces can still be delightful. Making the most of outdoor spaces during the holidays and the rest of the winter can enable guests to spread out, which should make things more comfortable for them. With that goal in mind, the following are some tips for putting outdoor areas to good use when hosting loved ones this holiday season.

- **Decorate first.** An easy way to make outdoor entertaining spaces more welcoming is to coordinate the decor with the interior of the home. Greenery wrapped with lights around railings and fencing can create the perfect ambiance. Candles, wreaths and small, decorated Christmas trees can finish the effect.
- **Consider a fire or heating element.** Unless you live in a temperate climate, you'll need some way to keep guests warm. Center the outdoor entertaining space around a fire pit, outdoor fireplace or an outdoor heater. Make sure to illuminate the outdoor area so that guests can find their way around with ease.
- **Host an early gathering.** The sun sets early in fall and winter, so it may not only get colder, but also darker at a time when guests typically arrive. Think about moving up the start time of your holiday event if you'll be having an outdoor area, so guests can see one another and stay a little

warmer.

- **Use the grill.** Keep foods warm by using the grill or an outdoor griddle; otherwise, set up the food buffet-style inside so guests can make their plates and gravitate where they feel comfortable.
 - **Provide blankets or fleeces.** In addition to warming elements around your entertaining space, stock a large basket with cozy throws, blankets or fleece jackets that guests can use to warm up. Hats and scarves also may be appreciated.
 - **Invest in waterproof furniture.** Upgrade your exterior seating with plush outdoor couches and lounges that are decked out in weather-resistant fabrics. Make them more comfortable with throw pillows that coordinate with a holiday entertaining theme.
 - **Set up two drink stations.** Set up beverages both inside and outside the home so guests can easily refill their drinks wherever they are relaxing. Think about having some warm drinks outside, such as mulled cider or hot chocolate, so guests can be warmed from the inside as well.
 - **Use a wireless speaker.** A Bluetooth-enabled wireless speaker placed outside allows guests to listen to holiday tunes while they are enjoying themselves.
- Using well-equipped outdoor areas for entertaining can expand the possibilities and guest list for holiday gatherings.





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Tips to make holiday dinners more *affordable*



Give this beloved side a tasty *twist* this holiday season

Hosts have free rein when it comes to planning a holiday menu. Despite that freedom, many hosts feel obligated to prepare some holiday season staples their guests will surely expect when they sit down at the dinner table.

Stuffing is a dish many celebrants can't wait to see on the holiday dinner table. For hosts trusted with preparing holiday meals, the beauty of stuffing lies in its versatility. A host of unique ingredients can be added to holiday stuffing without adversely affecting the popularity of this beloved side dish. In fact, adding some unique ingredients can make people love stuffing even more. Such could be the case with this recipe for "Pecan-Cherry Bread Stuffing" from Lines+Angles.



Preparation time: 30 minutes

Cooking time: 50 minutes

Resting time: 5 minutes

PECAN-CHERRY BREAD STUFFING

Makes 8 servings:

- 1 loaf crusty white or wheat bread, cut into 3/4-inch cubes
 - 3 tablespoons unsalted butter, plus extra for baking dish
 - 1 medium yellow onion, peeled and diced
 - 2 large celery stalks, rinsed, trimmed and diced
 - 4 cloves garlic, peeled and roughly chopped
 - 1 cup packed dried tart cherries
 - 1 cup roughly chopped toasted pecans
 - 2 tablespoons chopped fresh sage leaves
 - 1 tablespoon crushed fennel seed
 - Coarse salt, to taste
 - Freshly ground black pepper, to taste
 - 1/4 cup fresh chopped parsley
 - 3 large eggs, lightly beaten
 - 3 cups low-sodium chicken broth
1. **Preheat oven to 400° F.** Position oven racks in the middle and lower third of

the oven. Arrange bread in a single layer on two rimmed baking sheets. Toast until dry and golden brown, 10 to 12 minutes. Let cool.

2. **Lightly butter a 9 x 13-inch baking dish.** In a large skillet, melt butter over medium heat. Add onion, celery and garlic and cook, stirring frequently, until onion and celery are softened, about 7 minutes. Add cherries, pecans, sage, and fennel seed; cook, stirring for 1 minute. Transfer to a large bowl and season with salt and pepper.
3. **Add parsley, eggs and bread to the cherry mixture; stir to combine.** Add broth in two additions, stirring until absorbed. Season generously with salt and pepper; transfer stuffing to butter baking dish. Bake on middle rack until the top is deep golden brown, about 25 to 30 minutes. Let sit for 5 minutes before serving.

"Eat, drink and be merry" is a familiar refrain come the holiday season. Hosting a holiday dinner is a great way to welcome family and friends and encourage them to embrace the festive nature of the season. However, the high cost of foods and other essentials may have certain holiday hosts rethinking their menus and their guest lists this year.

A 2024 Pew Research Poll showed Americans worried about the state of the economy cite the price of food and the cost of housing as their foremost concerns. More than 90 percent of Americans say they are "very" or "somewhat" concerned about the cost of food and consumer goods.

Average annual food-at-home prices were 5 percent higher in 2023 than in 2022, according to the USDA Economic Research Service. Inflation has been a key topic of discussion for much of the last three years. While data from the U.S. Bureau of Labor Statistics indicates inflation continues to cool off from all-time highs, consumers are still anxious about how food prices are affecting their bottom lines and their holiday entertaining plans. According to FarmDoc Daily, which offers agriculture-based data analysis, 68 percent of U.S. consumers expected rising food prices to impact their holiday meals in 2023. Similar concerns may prevail in 2024.

Stretching holiday entertaining dollars comes down to being savvy. With that in mind, hosts can consider these meal modification strategies this holiday season.

- **Replace a high-cost protein with a more affordable alternative.** Sometimes a holiday meal calls for pulling out all of the stops, and that may mean spending more on a special main dish. Rather than a

luxury like beef tenderloin or prime rib roast, consider a less expensive dish, such as a pork tenderloin, roasted chicken or even seafood.

- **Add extra side dishes.** Incorporate an inexpensive item like rice, beans or an extra vegetable side dish into the meal so that plates can be filled with the less expensive foods and fewer high-cost items.
- **Shop the sales.** Plan meals around a supermarket circular. While you may have had one holiday dinner idea in mind, once you see what the stores are putting on sale you can stock up on those items and build the dinner around them. If you find a good deal several weeks away from the holidays, buy the items and freeze them until they're needed.
- **Buy generic or store brands.** Chances are no one will notice if you use generic or store brand ingredients, which can be considerably cheaper than their brand-name counterparts. Many are even manufactured in the same facilities that produce the name brand stuff.
- **Make an affordable drink.** Alcohol costs can add up when you try to cater to everyone's tastes and preferences. Make one or two bulk drinks, like a holiday punch or signature cocktail, so you can keep alcohol costs in check.
- **Stretch the snacks.** Instead of a charcuterie board filled with expensive cheeses and meats, opt for dips and raw vegetables or a low-cost cheese ball made with cream cheese and herbs with crackers. Keep snacks to a minimum; otherwise, guests may fill up and then not have room for dinner.

Holiday hosts can embrace various strategies to save money on family meals this season.

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CHOCOLATE OATMEAL NO BAKE COOKIES

No-Bake Chocolate Oatmeal Cookies are an old-timey favorite and one of the easiest and most delicious cookies you'll ever make. I think pretty much everyone has had these cookies at one time or another and pretty much everyone loves them.

Tasty no-bake cookies made with oatmeal, peanut butter and cocoa. Start timing when mixture reaches a full rolling boil; this is the trick to successful cookies. If you boil too long the cookies will be dry and crumbly. If you don't boil long enough, the cookies won't form properly.

This is a great recipe for the old favorite. The only thing I did differently

was add about 1/4 cup more peanut butter (and I use creamy style) and also 1/2-3/4 cup coconut just for extra flavor. Meanwhile A TIP for those that complained about the texture...it's all about the boiling time. If you under boil you will get cookies that won't set, if you over boil, you will get cookies that will crumble and not form at all. This recipe calls for 1 1/2 minutes. My suggestion for the perfect cookie is to time it from a full boil and do 1 1/2 minutes from that point. If you count from a simmer (just barely bubbling) then make it 2 - 2 1/2 mins tops. You will have to play with it to see how your stove heat, etc. Hope that helps. Good cookies tho. 5 stars.

Ingredients:

- 1/2 cup Butter
- 2 cup Sugar
- 1/2 cup Milk
- 4 Tbsp. Cocoa
- 1/2 cup Peanut Butter
- 3 1/2 cup Quick Cooking Oats
- 2 tsp. Vanilla

Instructions:

Add the first 4 ingredients in a saucepan. Bring to a rolling boil, and boil for 1 minute. Stir in the next 3 ingredients and drop onto wax/foil paper. Let cool until set.



PHOTO COURTESY EASY RECIPES/FB

Gifts for holiday hosts

Millions of people open their homes to relatives and friends each holiday season. Taking on the task of holiday host can be a labor of love, as it involves not only a commitment of time, but also a financial investment. Lending Tree reported that 60 percent of Americans considering hosting holiday gatherings in 2023 expected to spend an average of \$556 on their celebrations. Six-figure earners planned to spend even more, indicating they expected to spend \$764 on holiday hosting.

Guests benefitting from holiday hosts' hospitality can offer tokens of their appreciation upon arrival. The following are some great gifts to offer hosts this holiday season.

- **Beverage of choice:** A bottle of wine or another spirit can be a great gift for holiday gatherings. Let hosts decide if they want to serve it with the meal or save it to enjoy at a later time.
- **Curated food basket:** A guest can put together a basket of different foods, including crackers, cheeses, jams, bread sticks, and other items that can be enjoyed as snacks or appetizers.



- **Holiday plant:** A poinsettia or Christmas cactus may be fitting this time of year, and a holiday host can enjoy seeing it grow during the season.
- **Kitchen tools or serving items:** A beautiful olive wood serving platter or cutting board might be appreciated, particularly if guests arrive with it covered in a charcuterie spread.
- **Scented candle:** Hosts can set the mood and add to the ambiance of an entertaining space with lit, scented candles, which make for a great gift. Guests can inquire as to the hosts' preferred aromas or stick with safe bets like vanilla or cinnamon.
- **Holiday ornament or decorative piece:** Guests can offer ornaments for the tree or another decorative item for hosts who are repeat entertainers. Dating the decoration or having it engraved can transform it into a memento hosts can relish through the years.
- **Comfort and care assortment:** Hosting takes effort, so a box of items to pamper holiday hosts can be a great gift. Fill the box with a loofah, bath bombs, shower gel, moisturizing cream, and massage oil.

Holiday hosts invest time and money into making their homes welcoming spaces to spend the holidays. Guests can treat these hosts with gifts to show how much their efforts and hospitality are appreciated.

Show guests this much maligned staple is a *tasty* treat

Few foods garner the types of responses generated by the mere mention of fruitcake, which drives many holiday celebrants to run for the hills. But fruitcake may not deserve its reputation, particularly when individuals brave enough to prepare it serve it covered in a sugary glaze. Such is the case with this recipe for "Gluten-Free Fruitcake With Sugar Glaze" courtesy of Lines+Angles.



Preparation & Cooking time:
2 hours and 45 minutes
Resting time: 12 hours

GLUTEN-FREE FRUITCAKE WITH SUGAR GLAZE

For the cake:

- 4 ounces golden raisins
- 2 ounces chopped candied orange peel
- 8 ounces candied cherries, quartered
- 6 ounces raisins
- 3 1/2 tablespoons sherry
- 4 ounces butter
- 1 cup sugar
- 1 pinch salt
- 1 pinch grated nutmeg
- 1 teaspoon ground mixed spice
- 3 eggs, beaten
- 1 cup self-raising gluten-free flour
- 6 ounces chopped almonds, blanched

For the icing:

- 1 cup confectioner's sugar
- 3 tablespoons water

1. **For the cake:** Place all the fruit in a bowl with the sherry, stir well, cover and leave to stand overnight.

2. **Heat the oven to 325° F.** Grease a loaf pan and line the base with parchment paper.
3. **Beat the butter with the sugar, salt and spices** in a mixing bowl until light and creamy, then gradually beat in the eggs.
4. **Gently fold in the flour**, followed by the soaked fruits and almonds, stirring well.
5. **Spoon into the pan and bake for 2 to 2 1/4 hours** until cooked through. Leave to cool in the pan.
6. **For the icing:** Mix the sugar with a little water, adding a little at a time, until it is thick and smooth.
7. **Spread the icing on top of the cake**, allowing it to run down the sides. Leave to set.

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Legals

Public Notices

SUPERIOR COURT OF WASHINGTON FOR DOUGLAS COUNTY BRIDGEPORT BETHEL ASSEMBLY GOD OF WASHINGTON, a Washington nonprofit corporation, Plaintiff, vs. BETHEL CHURCH OF BRIDGEPORT, a Washington nonprofit corporation, Defendant. NO. 24-2-00450-09 AMENDED

SUMMONS BY PUBLICATION
TO: Defendants. BETHEL CHURCH OF BRIDGEPORT, a Washington nonprofit corporation, occupants of the premises and any parties or persons claiming to have any right, title, estate lien, or interest in the real property described in the Complaint: You are hereby summoned to appear within sixty (60) days after the date of the first publication of this Summons, to it, within sixty (60) days after the 30th day of October, 2024 and defend the real property foreclosure in Douglas County, Washington and answer the Complaint of BRIDGEPORT BETHEL ASSEMBLY GOD OF WASHINGTON, a Washington nonprofit corporation ("Plaintiff"). You are asked to serve a copy of your Answer or responsive pleading upon the undersigned attorneys for the Plaintiff at its office stated below. In case of your failure to do so judgment will be rendered against you according to the demand of the Complaint which has been filed with the Clerk of the Court. The purpose of this lawsuit is to quiet title as to the interest of the Defendant in the real property located in Douglas County, Washington and legally described as:

Lot 11, Block 91, Original Town of Bridgeport, Douglas County, Washington. According to the Plat thereof Recorded in Volume A of Plats at Page 66-72. Douglas County, Washington Parcel No. 00209101100, and commonly known as 1637 Fisk Ave. Bridgeport, WA 98113. DATED this 21st day of October, 2024. **DILLE LAW, PLLC** Bryce H. Dille, WSBA #2862 Attorneys for Plaintiff 1800 Cooper Point Rd SW Bldg 11 Olympia, WA 98502 Published in the Quad City Herald on October 30, November 6, 13, 20, 27, December 4, 2024. #8784

Public Notices

NOTICE OF EQUALIZATION

Notice is hereby given that the rates book of Wells Ranch Irrigation District, in Okanogan County, Washington for the year 2025, has been completed. Assessment book can be viewed at 94A Mountain View Dr. Brewster, WA. Board of Directors will meet as a Board of Equalization to equalize said rates on Friday, November 22, 2024 at the hour of 12:30 p.m. of said day at the restaurant: Los Comperos, which is at 301 E. Main Street, Brewster WA, at which time and place all persons objecting to said rates may be heard. Published in the Quad City Herald on November 6, 13, 2024. #8846

Public Notices

NOTICE OF PUBLIC HEARING PATEROS CITY COUNCIL

NOTICE IS HEREBY GIVEN that the City Council of the City of Pateros shall hold a public hearing on the 2025 Budget, EMS, Property Tax levies and Fee Schedule for the City of Pateros. Said public hearing shall be held Monday November 18, at 6:00 p.m. in council chambers at 113 Lakeshore Drive, Pateros, WA. Send written comments to the Clerk-Treasurer, PO Box 8, Pateros, WA 98846 Published in the Quad City Herald on November 6, 13, 2024. #8841

Public Notices

Legal Notice of Open Board Position

The Wells Ranch Irrigation District has an open position on the board of directors. Any land owner with land in the district may attend the next meeting November 22 nd at Noon. Location is Los Comperos, which is at 301 E. Main Street. For more information call 689-2634. Published in the Quad City Herald on November 13, 2024. #8883

Public Notices

NOTICE OF MEETING

Wells Ranch Irrigation District will have a board meeting Friday, November 22 nd . Board meeting will be held at the hour of 12:00 p.m. of said day at the restaurant Los Comperos, which is at 301 E. Main Street, Brewster WA. Published in the Quad City Herald on November 13, 2024. #8848

Public Notices

NOTICE OF RELEASE OF DOCUMENT

NOTICE IS HEREBY that the City of Pateros has release a draft of the updated Parks, Recreation and Open Space Plan for formal public review. A copy of the plan may be reviewed at City Hall or available to down from the City's website - <https://www.pateros.com/> The City will accept written comments until November 30, 2024 and may be submitted to City of Pateros - Attention: PROS Update P.O. Box 8, Pateros, WA 98846, clerk@pateros.us and the City Council will hold a public hearing prior to adoption of the plan on December 16, 2024. Published in the Quad City Herald on November 6, 13, 2024. #8827

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