# In loving memory of **Donald Leroy Page**

Donald Leroy Page was born on November 24, 1929, in Fresno, California. He was an identical twin to Lawrence Eugene Page. They were the first twins born in what was then the new Saint Agnes Hospital in downtown Fresno.

Don was raised and lived in the foothills within walking distance of where he lived, most recently in Prather, California.

In the 1930s, his father, Carol Page, purchased the site where the Canyon Fork Shopping Center now resides at the junction of Highway 168 and Auberry Road. At that time, it was just a general store and post office with a residence attached to the back. Most of Don's childhood took place there and he was later married in that home attached to the store.

Don Page graduated from Sierra High School in 1947, where he and his twin brother were star basketball players on the Sierra High basketball team. During his senior year, they beat the Fresno State College freshman team. Don and Lawrence remained close and were business partners and made music together.

After high school, Don joined the Navy and married his high school sweetheart, Barbara Louise Douglas. Due to his clerical skills from working in the store, he was assigned to stay on land and worked mostly in the office. His oldest son, Curtis Wade Page, was born in San Diego in the Navy hospital in Balboa Park. His other two sons, Douglas Leroy Page and Rick Aldon Page, were born after they moved back to Prather to start their family life.

Don eventually took over his father's store and his role as postmaster of the post office in Prather, where he



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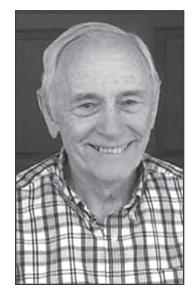
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Donald Leroy Page.

served for many years in the '60s and '70s.

With the help of his sons, he developed a new shopping center which included a supermarket with several retail shops and a new post office. A few years later, Don negotiated with Longs Drug Store a new store in the shopping center, which later became CVS.

Don never really retired. After retirement age he continued to work in developing and improving the family real estate in Prather. He built a new convenience store with a gas station across the street from the shopping center.

One of his greatest accomplishments is the long-time relationship with his high school sweetheart, Barbara. They were married for 69 years and lived together until they were both 90 years old. Donald Page is survived by his wife, Barbara; and their three sons Curtis, Douglas, and Rick; nine grandchildren; and 30 great-grandchildren.

A memorial service will be held for Donald Page projected for early June.

## Intermountain AA Meetings

**Sunday & Friday ....** 5:30-7:00 **Monday & Thursday ...** 7-8:30 Sierra Lutheran Church Rm 2 **841-2393** Darrell / **246-5949** Donna **289-0554** Tammy

Native Flora and Fauna Facts with Sierra Foothill Conservancy

Sierra Foothill Conservancy docents will take us on a journey of discovery about native flora and fauna in this new column. The docents are excited to share their knowledge with the community!!

### **Raptors in Our Area**

By DEB LAPP

Sierra Foothill Conservancy docent

One day I was reading peacefully on the terrace facing the Kings River, near Sierra Foothill Conservancy's Tivy Mountain Preserve, when I heard a squawk and a shriek. My dog lit off for the bank, and I watched as an osprey landed at the edge of the bank with a fish in its talons, still flopping and throwing the raptor's balance off-kilter. The bald eagle swooped down and tried to bogart the fish, who by then had stopped fighting. Shouldered off its prey by the eagle, the osprey flew up, just as my dog pounced (I couldn't stop her!) on the fish, so the eagle also flew

up. The eagle and cowdog were about the same size. The dog snapped up the fish and brought it, headless, to me. I thought, "nice teamwork!" but, alas, it was a "rough fish."

The raptors in our area include buteos or buzzard hawks like the red-tailed (most common), red shouldered (smaller and fancier with a striped tail), Swainson's (whose breast is all speckled, unlike the red-tail, whose breast is white). There are true hawks like Cooper's hawk, which I can't tell from the sharp-shinned—I guess it's size), and kites, which you'll see over a field hovering, flapping its wings like a kite. Kestrels (aka sparrow hawk) belong to the falcon family and live to harass redtails. Marsh hawks (aka harriers) live in marshy places.

We have two eagles: the bald eagle and the golden eagle. I've seen more goldens over by McKenzie Preserve and more bald eagles by the Kings River. The females are substantially larger than the males, the better to handle nesting with large offspring. The juveniles are hard to tell apart because the juvenile bald eagles don't get their white head until they're older. The osprey is the only one in its family. It eats only fish, plunging feet-first and hauling its prey into treetops unless harassed by eagles or cowdogs.

SFC docent Deb Lapp is a professor at Reedley College.

### Try this tart and tasty avocado treat

(NAPSI)—When it's springtime in California, vibrant colors and dynamic flavors start to emerge thanks to the abundance of fresh and local produce, including fresh California avocados, that become ready for harvest.

This year, the California Avocado Commission (CAC) expects a robust season and encourages consumers everywhere to take advantage of the heart-healthy superfood that can help elevate any meal on any occasion. Charleen Badman, award-winning chef of FnB Restaurant in Scottsdale, AZ, joins CAC in celebrating the season kickoff by developing a one-of-a-kind dish and sharing the recipe with athome chefs.

When spending childhood summers with her family in San Diego, Badman enjoyed several homemade meals featuring fresh avocados, grown in her grandparents' backyard. "At an early age, I learned the importance of eating what you grow," she said. "This has always reinforced my commitment to ingredients such as fresh California avocados that are grown close to home and harvested at their peak for consistent taste and texture."

Here's her suggestion:

#### Savory Tart of California Avocado

Created by Chef Charleen Badman of FnB Restaurant for the California Avocado Commission

Serves: 4
Prep time: 10 minutes
Cook time: 14 minutes
Total time: 24 minutes

#### **Ingredients:**

1 frozen puff pastry sheet 4 Tbsp. honey

1 tsp. green Yuzu Kosho or tamarind paste

2 tsp. white wine vinegar 1 Ruby Red grapefruit, peeled

2 ripe, fresh California avocados, seeded and peeled 1/4 tsp. salt, or to taste 1/4 tsp. pepper, or to taste 1½ tsp. bee pollen for garnish (optional)

Sprigs of mint, lavender or marjoram for garnish (optional)

#### Instructions:

Thaw the puff pastry in the refrigerator or on the counter overnight until pliable. Preheat oven to 400 degrees F. Once the puff pastry is thawed, unfold or unroll it, removing any packaging papers or liners. Cut and shape puff pastry into four 2x4-inch rectangles. Place the

rectangles between two layers of parchment paper and two half-sheet trays, with one on top as a weight. Place the pastries in the pre-heated oven, and bake until brown and crisp, about 12 minutes. An additional 2 minutes with the top sheet tray and parchment paper removed may be needed to finish even browning and crisping. Set aside and let the pastries cool.

While pastries are cooling, create Yuzu Kosho-honey sauce by heating honey, Yuzu Kosho (or tamarind paste) and white wine vinegar until warm. Set aside and cool before using. Using a sharp knife, cut between the grapefruit's membranes to release the segments. Be sure to remove all of the white pith. Set aside.

In a mixing bowl, use a fork to mash the avocado with salt and pepper to taste. Evenly spread mashed avocado onto cooled pastry sheets. Top with grapefruit segments, then Yuzu Kosho-honey sauce. Sprinkle with bee pollen and garnish with herb of choice.

\*\*Large avocados are recommended for this recipe. A large avocado averages about 8 ounces. If using smaller or larger size avocados adjust the quantity.

For more California avocado recipes, visit the California Avocado Commission at www.CaliforniaAvocado.com

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