

Greg Brown to play The Belfry

The legendary folk singer-songwriter Greg Brown returns to The Belfry on Wednesday, October 5, for an 8 p.m. show.

Greg Brown's mother played electric guitar, his grandfather played banjo, and his father was a Holy Roller preacher in the Hacklebarney section of Iowa, where the Gospel and music are a way of life. Brown's first professional singing job came at age 18 in New York City, running hootenannies (folk-singer get-togethers) at the legendary Gerdes Folk City. After a year, Brown moved west to Los Angeles and Las Vegas, where he was a ghost-writer for Buck Ram, founder of the Platters. Tired of the fast-paced life, Brown traveled with a band for a few years, and even quit playing for a while before he moved back to Iowa and began writing songs and playing in Midwestern clubs and coffeehouses.

Brown's songwriting has been lauded by many, and his songs have been performed by Willie Nelson, Carlos

Santana, Michael Johnson, Shawn Colvin, and Mary Chapin Carpenter. He has also recorded more than a dozen albums, including his 1986 release, "Songs of Innocence and of Experience," when he put aside his own songwriting to set poems of William Blake to music. "One Big Town," recorded in 1989, earned Brown three-and-a-half stars in *Rolling Stone*, chart-topping status in AAA and The Gavin Report's Americana rankings and Brown's first Indie Award from NAIRD (National Association of Independent Record Distributors).

Rolling Stone's four-star review of "Further In" called Brown "a wickedly sharp observer of the human condition." 1997's "Slant 6 Mind" earned Brown his second Grammy nomination.

His latest CD, "One Night," is a re-release of a 1983 live performance originally on Minneapolis' Coffeehouse Extempore Records.

For more information visit bendticket.com.

Get the scoop on storing squash

By Kym Pokorny
Correspondent

CORVALLIS — As pumpkins and winter squash reach harvest time, gardeners wonder how and where to store them.

Since they won't survive the first frost, now's the time to plan a strategy. Tried-and-true storing techniques can keep some winter squash for several months.

"Most squashes and pumpkins are warm-season crops and are susceptible to injury at temperatures less than 50 degrees," said Gail Langellotto, an Oregon State University Extension Service horticulturist. "If left out in the garden too long, they may decay prematurely in storage."

When the weather gets below about 50 degrees for more than a week, or when there is an extended period of rain, pumpkins and squash should be brought in for storage, she said.

Squash are ready to harvest when the rind is hard enough to resist fingernail scratches. Pumpkins are ripe when they turn bright orange. Cut — do not break — stems 2 to 4 inches above the fruit. Pumpkins without stems will

not store well. The exception is hubbard-type squash (hard with a green or yellow rind), which store best with stems completely removed.

"Handle fruit carefully to avoid bruising them," Langellotto suggested. "Don't drop or pile up your pumpkins and squash. Injured produce spoils quickly."

Before storing cure squash and pumpkins by keeping them dry and warm (80 to 85 degrees), if you can, for several days to heal minor abrasions from harvesting.

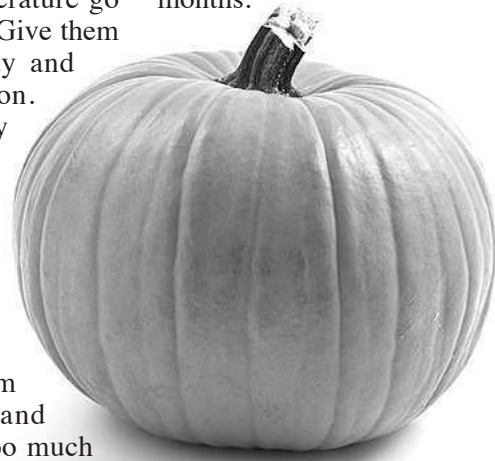
You should store most winter squashes and pumpkins at about 50 to 55 degrees; don't let the temperature go below 50 degrees. Give them moderate humidity and good air circulation.

A garage is usually suitable, as long as the pumpkins and squash are on shelves off the floor, Langellotto said. A layer of straw helps keep them dry. Newspaper and paper bags hold too much

moisture and should not be used.

Keep stored pumpkins and squash away from apples and pears. These and other ripening fruits release ethylene gas, which hastens the decay of squash. Check on your stored pumpkins and squash once a week and remove any that are turning soft.

Under proper storage conditions, acorn squashes will last one to two months and pumpkins and butternut squash from two to three months. The longest keepers, including turban, hubbard and Sweet Meat squash, can be stored for up to six months.



Fall burning season planned in forest

Cooler temperatures and shorter days have created an opportunity for fuels specialists on the Deschutes National Forest to begin prescribed burning season. If conditions remain favorable, fuels specialists will begin burning this week.

There are six units around Sisters slated for treatment, including one near the Tollgate subdivision and one adjacent to Highway 20.

Any decision to move forward with prescribed burn plans will depend on appropriate weather conditions and fuel moisture, as well as adequate staffing and public notifications.

All prescribed burns have been scheduled to take advantage of the cooler and more humid fall season, which moderates fire behavior to allow fuels specialists to remove hazardous fuels, reducing the potential for high-intensity uncharacteristic fire, while restoring low-intensity fire to a fire-adapted ecosystem and improving range and forest health.

Fuels specialists

follow policies outlined in the Oregon Department of Forestry smoke management plan, which governs prescribed fires (including pile burning) and attempts to minimize impacts to visibility and public health.

Keep up with prescribed burns in Central Oregon by visiting www.fs.fed.us/r6/webmaps/deschutes/cofms-rxfire/.

For more information, visit the Deschutes website at www.fs.usda.gov/deschutes and follow them on Twitter @CentralORFire.

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The following events are part of the This Place series happening across the state this fall:
October 7: Prineville
6:30 p.m., Crook County Library
October 9: Sisters
1:00 p.m., Caldera Arts
October 10: Bend
6:00 p.m., High Desert Museum
To learn more, visit oregonhumanities.org