

**OBITUARIES**

**Jean Wyland**

Feb. 13, 1918 — April 9, 2018

Jean Wyland was born on Feb. 13, 1918, in Oskaloosa, Iowa, to Andrew Ray and Mabel (McCord) McKenney.

She grew up on the family farm, attending the rural school. She graduated from a Normal Training course at Oskaloosa High School.

She was qualified to teach in the rural schools, which she did. For three years, she taught in the winter and attended summer school at Iowa State Teacher's College.

After four years of teaching, she took a year off and was a full-time student, graduating with a two-year elementary degree. She taught one year after college in Cedar Consolidated School and went to Estates Park in Colorado to work during the summer. In 1942, she married in Tucson, Arizona, Maurice Wyland, who was at the time the official in charge of the Weather Bureau at Burbank, California. Jean worked at Lockheed Aircraft and later at Wyland Television, which her husband opened when the Los Angeles Airport was built.

In 1964 they retired to Silverton and built a home on Lorence Road. After her husband's death in 1968, she went to Oregon College of Education to get credentials required to teach in the Oregon schools, completing a Masters in Elementary Education in 1971.

Jean then taught in Portland and later at Robert Frost in Silverton. She loved the trips that she took. Once to London for a six week Calligraphy Study Tour after which she attended The Tattoo in Edinburgh, Scotland, one to Peru, to Hawaii, and another to Israel. She loved gardening and cooking and her home and spending time with her "adopted" family. She attended the Friends Church in Silverton. Jean was preceded in death by her brother, John, who was killed in World War II and sisters, Kathryn, and Ruth Bass.

She is survived by sister Grace Lester in San Jose, California; two nieces; two nephews; three grandnieces; one grandnephew; and one great-grandnephew.

Jean will be laid to rest with her husband, Maurice, at Lewis Cemetery in Silverton.

Arrangements with Unger Funeral Chapel.

**Joseph L. Hatch**

April 12, 1979 — April 8, 2018

Joe loved spending time with family and friends. He loved camping, fishing and barbecues.

A gathering and celebration memorial for Joe will be held Saturday, July 28, 2018, at Sacandaga Campground in the Willamette Foothills on Opal Lake in Oakridge. Invitations will be mailed.

His family would like to express their heartfelt thanks to Silverton for the excellent care of Joe in their time of loss. They particularly would like to share their deep appreciation for: our local EMTs, Marion County Sheriff's Department, Silverton Fire Department, Unger Funeral Chapel, and the great team of community workers and great blessing and gift of love extended to the family.

**Wesley Andrew Oster**

Aug. 27, 1936 — April 5, 2018

Celebration of his life will be from 11 a.m. to 3 p.m. Saturday, April 21, 2018, at the Silverton Elks Lodge.

Arrangements with Unger Funeral Chapel.

# Pea shoots are easy to grow inside or outside



Pea shoots have a mild "pea pod" flavor and are delicate, crisp, light and refreshing. GETTY IMAGES



**Gardening**  
Carol Savonen  
Guest columnist

**Question:** Have you ever heard of pea shoots? I noticed them at the farmer's market last week. How can anyone grow them at home? And what sorts of dishes are they good in?

**Answer:** Yes, I have heard of pea shoots. I've grown my own pea shoots—they have a mild "pea pod" flavor and are delicate, crisp, light and refreshing. They are a good source of vitamins K, C and are especially high in vitamin A.

For the past decade or so, farmer's markets and local specialty restaurants have been selling and serving recipes that contain pea shoots, the young tender vine tips of green or garden peas.

Pea shoots are commonly served fresh in salads or as a garnish, or are lightly steamed or sautéed in stir-fried Asian-style dishes. The Hmong people of Southeast Asia reportedly introduced pea shoots to this country.

The top 2 to 6 inches of a younger pea plant, pea shoots are harvested to include two to four pairs of leaves and immature tendrils. They may also include small flower buds and blossoms.

You can easily grow them inside in a sunny window. But they can also be grown outside.

I started some a couple of weeks ago in a tray of soil in my south-facing greenhouse window. I just used some old seed, left over from previous years. I pressed the seeds into damp fertile soil mix. Then I covered the tray with a damp paper towel and then a plastic tray cover. I sprayed the paper towel twice a day to keep it saturated.

My pea seeds germinated indoors in about 4 days. I then removed the paper towel and lid. I let them grow to about six inches, which took about a week. To harvest them, I used kitchen scissors, cutting the top few inches off of each pea plant. Make sure to leave some leaves so the cut off peas can grow up again. Cutting may even encourage branching.

Don't forget to water your pea shoots. Once your peas are all spent, compost your soil, as it is probably spent.

Any variety of pea will work. I am growing Alaska, an heirloom shelling pea variety that I had left over from the past couple of years. I think most varieties would suffice.

Outdoors, plant pea shots the same way as other peas. The soil must be at least 40 degrees for germination, about an inch deep with about 2 to 4 inches between peas. Pea shoots can also be grown indoors in the winter, with supplemental lighting required from November to March.

When plants are 6 to 8 inches tall, clip off the growing points plus one pair of leaves. These clippings are your first pea shoot harvest of the season. Wash and spin dry harvested pea shoots as you would lettuce.

Keep clipping the top 2 to 6 inches of each plant after regrowth. Harvested pea shoots should include the top pair

of small leaves, delicate tendrils and a few larger leaves and blossoms or immature buds. Those with immature blossoms are especially attractive for use as an edible garnish.

A single planting of peas can be harvested for shoots well into the summer or until they taste bitter. Researchers at Washington State University found that in western Washington, that plants clipped down to 2 to 4 inches tall in July will regrow and produce a fall crop of pea shoots.

To learn more about growing pea shoots, download Washington State University's Extension publication PEA SHOOTS: <http://cru.cahe.wsu.edu/ce-publications/pnw567/pnw567.pdf>

For more ideas on how to cook and serve pea shoots, see the Sunset article at: <https://www.sunset.com/food-wine/fast-fresh/pea-shoots>

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