

# The back page



Photos by Brandon ORourke

The PHS boys play some tough defense against Days Creek.



Photos by Brandon ORourke

The PHS girls fight for a rebound against the Wolves.

## Oberbeck hits for nine in PHS loss

By Matt Hall  
PON staff writer

The Pacific High Boys played fell behind by a 13-7 margin at the end of the first quarter and never managed to head the visiting Days Creek Wolves in a 39-28 loss in Saturday night Skyline League Action.

Tim Maynard scored six points, Reed Brady tallied five, Thomas Oberbeck hit for nine points, Peter Swenson added a pair and Joe Bjornerud closed out the Pirate scoring with six points. The Pirates next play Elkton at 7:30, Friday, Jan.



## Thin PHS girls squad falls to Days Creek

By Matt Hall  
PON staff writer

The Pacific High girls basketball team fell off the pace early and never could catch up to a deeper Days Creek team in a 38-18 loss in Saturday night Skyline League play.

"We had some trouble shooting," said Coach Tiffany Freitag. "Jesse Culley is doing a great job of getting position. She's really stepped up this year."

Jenine Manning scored three points, as did Maria Pascasio while Culley led the Pirates with 12.



## It's all about food: P.O. Author Ann Vileisis talks about her new book

By Carol Berger  
PON staff writer

It was standing room only in the Freedom of Speech Room at the Port Orford Public Library on Wednesday, Jan. 14, as local author and historian Ann Vileisis presented a lecture and slide show on her new book, *Kitchen Literacy: How We Lost Knowledge of Where Food Comes from and Why We Need to Get It Back*.

In her well-researched book, Vileisis takes us on a journey

from the eighteenth century to the present, revealing how Americans' awareness of food has changed from an intimate relationship that included sowing and harvesting fruits and vegetables in personal garden plots; raising pigs, sheep, cows, and chickens for butchering, milking, or collecting eggs from; and growing wheat or other grains to use in baking bread, to a prevalent "covenant of ignorance" that has only recently begun to be challenged by the organic movement.

Along the way, she examines the many influences that led to this metamorphosis in Americans' knowledge of food and cookery, from an all-encompassing awareness that food came from the land, to the point where people don't want to know where their food comes from. The expansion of the railroads, industrialization and its idea of efficiency, the introduction of canned foods, the beginning of a home economics based on a scientific approach, the role of advertising and

branding, and the advent of chains and supermarkets are some of the events that influenced Americans in their attitude toward food.

Vileisis' entertaining and informative lecture was a sort of "Cliff Notes" version of the book, highlighting the main points and featuring slides of some of the photos, but leaving those interested in cooking and/or history wanting to read the book itself for even more information and photos. Copies of the book were available for sale at the event and can still be purchased directly from Vileisis, who is more than happy to autograph them.

Following Vileisis' presentation, Jennifer Ewing of the Port Orford Educational Demonstration Garden at the Senior Center spoke about the success of the raised bed gardens installed there. Ewing, who is a professional gardener and has owned her own nursery, will be giving a series of workshops this year beginning in February. Planned topics included propagation, building raised beds, planting and harvesting for small spaces, composting, seed saving, perennial plant care, and canning and preserving, among others. A schedule will be released shortly.

Ewing was followed by Zoe Bradbury of Valley Flora in Langlois. Valley Flora is starting a CSA (Community Supported Agriculture) Harvest Basket program that will run from June 1 to Nov. 20. Members sign up in advance to receive a basket of vegetables, fruits, and berries each week. The composition of



PON photos by Carol Berger  
**ABOVE: The lecture at the library was well attended.**  
**RIGHT: Vileisis is a well-known, popular speaker.**

the basket depends on which foods are available during that time of year. The basket costs \$25 a week (either pre-paid for the entire season or pre-paid on a monthly basis) and contains at least \$30 worth of retail value produce direct from the farm. Valley Flora is committed to ecological farming. For more information or to sign up for a Harvest Basket, call 541-348-2180 or go online at [www.valleyflorafarm.com](http://www.valleyflorafarm.com).

The event also included a table full of tasty concoctions made with cranberries provided by Sixes' Brush Prairie Bogs, which is Oregon Tilth Certified Organic. Its crop is "water-picked, then cleaned and packed at a local handler that has a certified organic line." Though



much of it is sold to small organic processors, locals can purchase directly from the farm in quantities from eight ounce bags to 25 pound boxes, fresh in season or frozen. Brush Prairie Bogs can be contacted at 541-348-2370 or [hjwalter@harborside.com](mailto:hjwalter@harborside.com).



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## CCEC, from page 1

on Nov. 1 has met with unanimously positive feedback from the employees. (The only two complaints received involved contractors needing to have something done on a Friday.) There was a large drop in overtime, although miles driven inexplicably increased. The new schedule saved \$16,600 in its first month of implementation, and Meader hopes that will continue.

The conditional use permit for the transmission line rebuild has been approved. An appeal was filed on the last possible day by

several property owners in the Brookings area. At the time of the Town Hall meeting, the board had plans to meet with them and try to work out the problems. If an agreement cannot be reached, and it goes into the appeal process, CCEC would be unable to do any work on the line until the end of the year. The plan has been to take two construction seasons to do the work, with crews working only in the dry months. CCEC would like to get the foundations in this year, but an appeal could throw the planned timeline off.

efits individual members, but it also gives CCEC a greater voice in regard to legislative initiatives.

### Replace an office ...

CCEC is working on plans to replace the Coquille office. The warehouse is presently eight miles from the office, and CCEC wants to bring the office and operations into one building to save money. The board has also decided not to hold further Town Halls in Coquille, due to lack of interest (aka non-attendance).

### Cards mailed out

Capital credits for people who were members of the co-op from 1973-76 were mailed out.

### Annual meeting

The annual meeting will be held on May 2 at Pacific High School. Members will be electing directors to the two new at-large positions created in 2008, presently filled by appointment, and will be electing two directors to the three-year terms presently held by John Herzog (Brookings) and Gary Schlotmann (Gold Beach).

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**Touchstone Energy program**  
The Touchstone Energy Co-op Connections program is set to launch; cards should be in the mail this week. The cards allow co-op members to get various discounts and money-saving offers from both local and national businesses. All pharmacies in the CCEC service area from Bandon to Brookings have joined the program. Stallard hopes this will "help drive business into the local economy." Belonging to the Touchstone alliance not only ben-