

The Sandy Post

Home & Garden

Blueberry bushes both useful and ornamental

Blueberry bushes can serve a dual purpose in home landscapes.

Besides producing bright, tasty blueberries, the bushes make excellent ornamental shrubs.

Blueberries have attractive flowers in the spring and finish the season with a spectacular display of autumn foliage.

The bushes will grow well in nearly any part of the yard where a four or five-foot ornamental shrub is desired. They are similar in growth habit and culture to rhododendrons and azaleas. Blueberries are shallow-rooted, prefer acid soils and can't withstand drought conditions.

Blueberries grow best when mulched to control weeds and conserve water. Three or four blueberry plants usually produce enough berries for most families.

Young plants usually need several years of growth to reach productive age and

size.

There are many varieties of blueberries for Oregon gardeners. Ones that ripen first are Earliblue, Collins, Bluejay, Berkely and Atlantic blueberries.

Bushes should be planted at least four feet apart to allow room for normal growth and air circulation. Before planting, apply one pint of 10-10-10 fertilizer for 100 square feet of area to be planted.

To ensure adequate drainage, plant them in a mixture of about one-third peat moss and two-thirds soil. Mulch the plants with two inches of barkdust or sawdust and gradually increase the depth of the mulch to six inches over a two-year period.

Six weeks after the plants are set, sprinkle a small handful of ammonium sulfate on a wide band around the new plants and water it into the soil. A yearly application after that will take care of the blueberry's nutrient needs.

What's cooking

Beef or chicken good in Hawaiian casserole

Hawaiian Beef or Chicken

2 pounds lean beef
2 ounces sherry
1 can beef consommé
1 bay leaf
1 bud garlic
1 cup catsup
1 onion
1/2 cup wine vinegar
1/2 cup raisins
1/2 cup brown sugar
1 tsp. curry
1/4 cup chopped macadamia nuts
3 green onions
1/2 cup coconut
6 slices bacon, crumbled

Braise two pounds lean beef cut into bite-size pieces (chuck steak will do if trimmed, or round steak). Note: chicken cut into bite-size pieces may also be used. Add sherry, consommé, bay leaf and garlic. Simmer until tender, about two hours.

In a bowl, mix the following: catsup, onion, wine vinegar, raisins, brown sugar, curry. Add to beef steak, cook one-half hour.

Serve over rice. Garnish with macadamia nuts, green onions, coconut and bacon.

Of course, if you are making Hawaiian Chicken, use chicken consommé instead of beef.

Serves 4 to 6. From the files of Alta DeShazer Craft, Maui, Hawaii.

Watergate Salad

1 can (20 ounces) crushed pineapple, drained. Reserve juice.

1 package (3 3/4 ounces) instant pistachio pudding and pie mix

1 cup miniature marshmallows

1 (9 ounce) carton whipped topping

1/2 cup chopped pecans or walnuts

Mix instant pudding mix with five tablespoons pineapple juice, then pineapple. Fold in whipped topping and chopped nuts. Put in a crystal bowl and top with a few Marischino cherries.

Serves 8. From the files of Sarah Jennings, Camp Hill, Alabama.

Orange Sherbet Dessert

1 angel food or chiffon cake

2 quarts orange sherbet

2 quarts vanilla ice cream

Press down small chunks or sections of cake in 9" x 13" pan. Press down one scoop sherbet and one scoop vanilla ice cream in pan, then repeat until all sherbet and ice cream are used.

Topping: Use one carton whipped topping and two packages frozen strawberries or raspberries. Mix and spread over top. Keep frozen until ready to serve.

Serves 24. This recipe can be halved for a smaller number. From the files of Kay King, Seattle, Wash. Given to me by Mary Van Lierop, Sandy.

Gingerbread

1/2 cup shortening

1/2 cup sugar

1 egg, beaten

1 cup molasses

2 1/2 cups flour

1 1/2 tps. soda

2 heaping tps. ginger

1 tsp. salt

1 cup boiling water

Cream margarine and sugar; add egg and molasses. Sift dry ingredients, add to creamed mixture. Add boiling water. Pour into greased 9" by 9" pan. Bake at 325 for about 40 minutes. Serve with lemon sauce.

Pork tasty and easy to cook or barbecue

Baked Smoked Ham

Place an eight to 12-pound boneless, "fully-cooked" smoked ham on a rack in an open roasting pan.

Insert roast meat thermometer so the bulb is centered in the thickest part. Do not add water and do not cover.

Roast in a slow oven (325 degrees) until the meat thermometer registers 130 to 140 degrees.

Allow 15 to 18 minutes a pound for a whole ham; 18 to 25 minutes for a four to six-pound half ham; and 27 to 33 minutes for a three or four-pound portion.

Pork back ribs can be broiled indoors as well as out and can be plain or fancy, depending on the glaze.

They are delicious when simply brushed with bottled barbecue sauce near the end of broiling. Or for more adventuresome dining, try Cumberland Back Ribs.

The meaty ribs are flavored with a bright glaze made with port wine, currant jelly and lemon and orange juices. Time, temperature and distance from the heat are important in cooking ribs.

Cumberland Back Ribs

4 to 6 pounds pork back ribs

1 tsp. salt

2/3 cup port wine

1/3 cup currant jelly

1/4 cup lemon juice

1/4 cup orange juice

1/4 tsp. hot pepper sauce

4 tps. cornstarch

2 tps. salt

1/4 tsp. ginger

1/4 tsp. dry mustard

Place ribs on rack in broiler pan so surface of meat is five or more inches from heat. Broil at a moderate temperature 45 minutes to one hour, turning occasionally. Season ribs with salt.

Combine wine, jelly, lemon juice, orange juice and hot sauce. Combine cornstarch, two teaspoons salt, ginger and dry mustard in saucepan and gradually add combined liquids. Bring mixture to boil, stirring constantly; reduce heat and cook slowly two minutes.

Brush ribs with glaze and continue broiling, occasionally turning. Cook 15 minutes, or until done. 6 to 8 servings.

Pork tenderloin is an excellent choice for a special meal. The slices are often retailed flattened or can be sliced and flattened at home.

Sunny Pork Tenderloin Stacks

6 pork tenderloin slices, flattened

1/2 tsp. salt

1 egg, beaten

1/4 cup fine cracker crumbs

3 tps. cooking fat

2 oranges

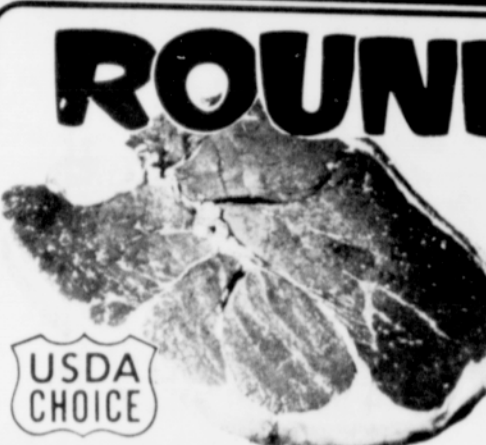
6 thin onion slices

1/4 cup water

Sprinkle salt on tenderloin slices; dip in egg and dredge in cracker crumbs.

Brown slowly in fat on both sides in large frying pan. Pare oranges; cut each crosswise into three-inch slices. Place an orange slice and onion slice on each piece of meat. Add water, cover tightly and cook slowly 20 minutes or until done. 6 servings.

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