

Huckleberries like gold for Wemme man

by MICHAEL P. JONES
Post Correspondent

From summer until as late as Thanksgiving, for those in the know, there is blue gold that grows on bushes in the high country of Mt. Hood. This blue gold is huckleberries.

A Wemme resident and his wife get through the lean winter months with about a dozen or so gallons of huckleberries. Patiently they'll wait out the winter snows and the spring rains, feasting on huckleberry pies, dried huckleberries, huckleberry jam and huckleberry pancakes, until the summer sun ripens the next crop.

This season was like all the others. It was like a tradition he has partaken of since 1945. Brooking Gex, 70, emersed himself in the secret huckleberry fields of Mt. Hood. He hit the woods and picked from the time the berries first ripened until the icy winds and the snow drove him back down to the lower elevations, where he would seek out what huckleberries may still be good for picking.

Like they were blue gold that grew on bushes in the high country, Gex takes a familiar course to lush patches of huckleberries on "No-tell-um" Trail just off "No-tell-um" Road. Cautious, he said, he always makes sure that he is not followed by those wishing to learn of the location of some of the best huckleberries the mountain has to offer.

"It's unfortunate that it has to be this way, but if you let everyone know of the good huckleberry fields, it'll be just like that

good fishing hole you use to have," said Brooking. "It'll soon be all fished out."

If too many people inquire about "all those wonderful huckleberries" he has been picking, he said he'll take a detour to make sure his route cannot be easily followed. But once safely isolated in the same rugged areas where Indians had come each year since prehistoric times to pick berries, he says he relaxes and is at home.

Rarely, he said, does he see another human being who is seeking out the treasured berries. Generally, if he sees anything it will be some species of wildlife. He said it not unusual for him to come across a deer, an elk, a coyote, a bob cat, a cougar or a bear. Other than that, he is left comfortably alone to pick to his heart's content.

After years of staining his agile fingers with huckleberry juice, Gex admits that the time may soon be here when he may no longer be able to make his excursions into the picking fields. Habitat for huckleberries are quickly vanishing due to the forests encroaching on the fields.

Gex blames improper management of the forests as a major factor contributing to the decline of the berry fields.

"Foresters are more concerned about producing marketable timber, not gowing wild huckleberries," said Gex. "Can you imagine what would of happened to the Indians of North America if they had let this happened to them? Huckleberries

were a major staple in the Indians' diets. They had to manage the fields or else starve.

"Take this warning from someone who knows. If this current trend continues, then huckleberries may become an even rarer commodity on Mt. Hood than what they are today. Unlike the Indians who, for centuries, cultivated the forests for huckleberries by burning, this is not done by the U.S. Forest Service."

Herb Evans, the information officer at the Zig Zag Ranger Station, said that the U.S. Forest Service has attempted to improve the habitat for the huckleberries. On Mt. Hood there are a few sites which were burned away.

However, for some reason, the results of today's deliberate burns have not been as successful as those of the Indians.

What's Cooking?

Divine Hawaiian divinity a holiday treat

by SARA SEWELL

It is time to bake and share goodies as we entertain during the Christmas season.

DATE BARS

1 Lb. dates, coarsely cut
1 cup walnuts, chopped
1/2 cup flour
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup sugar
2 eggs
3/4 cup melted shortening
Pit dates and quarter.
Mix dry ingredients together. Add dates and nuts to flour mixture. Beat eggs; add melted butter. Combine mixtures and bake in 8"x12" pan. Bake at 350° for 30 minutes. When slightly cool, cut in bars; roll in powdered sugar. — From the files of Dorothy B. Depro, Sandy.

She got it from her mother Augusta Bruns, who is remembered as one of Sandy's all-time great cooks. This is a chewy cookie and not too sweet, delicious!

The following recipe makes a quick nutritious candy that is very tasty.

CANDY BALLS

2 cups powdered milk



Two area Brownie troops were caroling at the Hoodland Park Plaza recently. Pictured on the back row, from left to right: Chris Hutchinson (troop leader), Andrea Cabral (troop leader), Laurie Frank, Kristina Guse, Holly Roberts, Jennifer Sweitzer, Jami Sue Strebin, Virginia Dyal, Jan Weber and Bobbie Meiser. Second row, from left to right: Ann

Meeker, Anna Perdlow, Rebecca Bleisner, Stacey Cabral, Elizabeth Morrison, Anna Hutchinson, Dulcinea Myers-Newcomb and Pam Ashland. Front row, from left to right: B.J. Page, Racheal Ettleman, Lori Fraijo and Elsa Meiser.

1 cup peanut butter
1 cup honey
Crushed graham crackers
Mix together, pinch off and form into balls. Roll balls in crushed graham crackers; set in refrigerator until firm. — From the files of Juanita Earl, Portland.

DIVINE HAWAIIAN DIVINITY CANDY

Combine in a saucepan:
3 cups white sugar
3/4 cup Karo syrup
3/4 cup water

Boil until mixture spins a thread. (265° F). Meanwhile beat 3 egg whites until stiff. Slowly add syrup to egg whites, beat in constantly. When mixture thickens add 1/4 cup Hawaiian Punch Concentrate and 1 1/2 cups flaked coconut or nuts. Beat until stiff. Drop by spoonfuls on wax paper. Makes 2 pounds. (Works best on a clear, cool day.) — From the files of Eula TenEyck, Sandy.

The following recipe makes a delicious dessert for a large group.

CHOCO-NUT DESSERT

Melt 1 cup (6 oz.) chocolate chips in 1 (13 oz.) can evaporated milk. Boil gently, stirring constantly for two minutes. Add 1 cup (10 or 10 1/2 oz.) pkg. marshmallows. Stir until melted. Cool.

Stir 1 1/3 cups flaked coconut in skillet with 1/2 cup margarine until light brown. Add:

3 cups rice Krispies, crushed
1 cup chopped nuts. Mix thoroughly.

1/2 gallon brick ice cream, (butter brickle, almond crunch, or your favorite flavor.)

Spread one-third of

cereal mixture in bottom of 9"x13" pan. Cut ice cream in half, then cut each half into 12 slices. Lay 12 slices over cereal. Freeze until firm. Serves 15-18. — From the files of Zara Richey, Boring.

Baby-sitting
on New Year's Eve
668-5865
(Kathy Enz — Call for reservations.)

County to hear plan on mobile home park

A planned unit development for a mobile home subdivision application will be considered by the Clackamas County hearing officer at 1 p.m. on Jan. 12 at the Clackamas County Courthouse Annex.

An 87-lot unit is planned for the west side of Welches Road, opposite the intersection with Routledge Lane.

The application is available for inspection at the Department of Environmental Services, planning division, 902 Abernethy Road, Oregon City.

Marie Verdoorn is welcomed

Cathy and Leon Verdoorn of Gresham recently announced the birth of Maria Noel.

She was born Dec. 11, and weighed six pounds and was 20 inches long.

She joins a brother, Cody Michael, 2.

Grandparents include Mr. and Mrs. Donald Verdoorn of Boring and Mr. and Mrs. Frank Kissner of Sandy.



"Go raibh Nollaig Shona . . ."

Bille McNutt, PHD
Certified Union Hypnotherapist
Sandy • 668-4221

A very Merry Christmas to all from the staff & management of

SANDY CENTRY

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In business since 1968
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Let us Rejoice!

Celebrate His Birth

And the angel said:
" . . . I bring you good news of a great joy which will come to all the people; for to you is born this day in the city of David a Savior, who is Christ the Lord."
LUKE 2, 10-11

Merry Christmas to all friends & neighbors of . . .

The Independent Bank of Sandy
38561 Proctor Blvd./Sandy, OR 97055/668-8030.
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"We look forward to serving you in a prosperous new year as your United Bank of Oregon!"

Come to Church

<p>COMMUNITY PRESBYTERIAN CHURCH Sunday school Opening worship 9:30 a.m. Sunday school 9:45 a.m. Morning worship 11:00 a.m. Home Bible Study 6:00 p.m.</p> <p>Nursery Care During Worship Pastor John H. Van Lierop Home 668-6100 Church 668-4543 Corner of Meing & Seenic, Sandy</p>	<p>IMMANUEL LUTHERAN CHURCH Worship 8:30 a.m. Sunday School 9:30 a.m. Bible Study 9:45 a.m. Worship 11:00 a.m.</p> <p>A Cordial Welcome is Extended to All PASTOR FRANK KOEPEKE 668 6232 Church</p>
<p>St. MICHAEL'S CATHOLIC CHURCH Sat. eve Mass 7:30 p.m. Sunday Mass 10:00 a.m. 6 p.m. St. Johns Catholic Church Welches, Oregon Mass 6 p.m. Sat. 8 a.m. Sun. 18090 SE Langensand Sandy, Oregon Father Carl Gimpl 668-4446</p>	<p>SANDY ASSEMBLY OF GOD SUNDAY SERVICES Sunday School 9:45 a.m. Morning Worship 10:45 a.m. Evangelistic Service 6:00 p.m.</p> <p>Family Night Wednesday . . . 7:00 p.m. Dale Edwards Church Pastor Phone 668-5589</p>
<p>SANDY SEVENTH-DAY ADVENTIST CHURCH Proctor and University Sabbath School 9:30 a.m. Morning Service 11:00 a.m.</p> <p>You Are Welcome Pastor BERNIE CLARK 668-9249 - Home 668-6144 - Church</p>	<p>Sandy Church of the Nazarene Currently meeting at 17150 University Ave. Sandy (Seventh Day Adventist Church) Sunday School - 9:45 a.m. Morning Worship - 11:00 a.m. Evening Service - 6:30 p.m. Pastor Robert F. Scheifers 668-5712</p>
<p>ORIENT DRIVE BAPTIST CHURCH (Southern) 15150 S.E. ORIENT DRIVE BORING, OREGON (2 1/2 miles from Sandy) BIBLE STUDY - 9:45 A.M. MORNING WORSHIP - 11:00 A.M. CHURCH TRAINING - 6:00 P.M. EVENING WORSHIP - 7:00 P.M. (PASTOR) Ted Davis CHURCH PHONE - 668-6083 HOME PHONE - 668-6261</p>	<p>Church of the Good Shepherd (Episcopal) Sunday Communion 9 a.m. Midweek services Tues.-Thurs. 10 am Little Pioneer church on West Pioneer Blvd. Father David Lounsbury 668-5663 or 238-8870</p>
<p>Sandy Baptist Church We invite you to join us for fellowship. Church 668-4064 Pastor Fred Vogel</p> <p>Sunday 9:45 Sunday School 11:00 Morning Worship 6:00 Evening Worship</p> <p>WEDNESDAY 7:30 p.m. Prayer Meeting</p>	
<p>FELLOWSHIP BIBLE CHURCH We emphasize Biblical teaching, supportive fellowship, children's learning center & regular home meetings.</p> <p>MEETING AT: Sandy High School (Bluff Road) Sunday mornings (9:30-11:30)</p> <p>PASTORS: Dr. John Moore (695-2924) Dr. Al Baylis (658-4728)</p>	
<p>Living Way Fellowship (Foursquare) Discovery 9 a.m. Worship service 10 a.m. Wed. eve. service 7:15 p.m.</p> <p>Pastor Ken Wold 17275 Strauss 668-4949 (Formerly St. Michael's Hall)</p>	<p>First Church of Christ, Scientist 1525 West Powell Boulevard Gresham, Oregon 97030 Sunday Service 10:00 a.m. Sunday School 10:00 a.m. Wednesday evening 8:00 p.m.</p> <p>Children's Room available at all services. You are warmly invited to attend. 666-3212</p>