

"Homemakers"

By ALDENE N. ROBERTS
Home Demonstration Agent

HELLO, THERE:

They're started all over again and I'm glad. Speaking of our home extension unit meetings, of course. The first meeting was last Friday at Port Orford. There was a good attendance including the home extension baby. While her mother took the minutes of the meeting others vied for the privilege of holding Baby McDonald. She was a good little girl, too, and we are happy to welcome her to the Port Orford unit.

Friday night Langlois' 4-Hers and their parents met at the grade school gym. Although too many parents were absent — more were present than at a similar meeting a year ago. I think that this will be a big year for 4-H work in Langlois.

The movies, promised for the meeting, did not arrive. But many thanks to the games planned by Andy Anderson and Speed, the evening was enjoyable.

Have you done your best to help the plans for a Curry county hospital? Dollars are needed now. You cannot invest your money in anything that is as valuable to yourself, your family, your community and your

county. If we all push together it will be easy to jump the first hurdle—\$50,000, in donations.

Cranberries! Most women in the northern area of Curry county have an intimate acquaintance with these little red berries that they are helping to harvest. A bit of interesting history are behind the cranberry.

Cape Cod, Mass., is the home of the cranberry, for it was here that first attempts were made to cultivate cranberries between 1810 and 1820. Success at cultivation came slowly, however, and it took until about 1850 before sufficient experience had been acquired to produce a cranberry crop successfully.

From 1850 on, both the number of cranberry growers and the number of acres devoted to production grew rapidly. Today, Massachusetts is still the largest producer of cranberries, but commercial production has also been extended to central and southern New Jersey, central and northern Wisconsin, southwestern Washington and western Oregon. The first plantings in New Jersey were made about 1845, in Wisconsin about 1874, and in Oregon about 1885.

Except for a few hundred acres devoted to cranberry culture in Canada, cranberry growing is almost entirely confined to the United States.

The production of cranberries is a highly developed science, for everything about their cultivation is "special." The bogs must be specially prepared and specially handled. For instance, the bogs are flooded only at the "right" time in order to avoid freezing and to kill insects. It takes a special report from the weather bureau to set the correct time for flooding. Then, the berry must be picked in straight lines to avoid matting the vines — and mostly by hand.

While there are three types of the cranberry which grow in the United States, only one has succeeded under cultivation — the common, large fruited one — a native of North America.

The second variety, called the "moss," "gray," "speckled" or "small" cranberry, grows on swamp peat as far south as the mountains of North Carolina, in Michigan, Wisconsin, Oregon, Washington, and in to the far north as well as in northern Europe and Asia. This berry failed under cultivation in Wisconsin and Washington under conditions favorable to the common, large fruited variety, but it is sometimes gathered in small quantities in its wild form and makes delicious jelly and preserves.

The European cranberry — also called "mountain" or "rock" cranberry—is known as the lingon or kroesa berry in Denmark and Sweden; tyttebaer in Norway, Denmark, and Germany; cowberry and fox berry in Great Britain; and partridge berry in Newfoundland. This variety grows in northern Europe and Asia and is found some in the mountains of Maine, New Hampshire, Vermont and Massachusetts, as well as in Newfoundland and Labrador, and westward to the reaches of Alaska. It grows in upland and rocky places rather than in swamps.

In Europe great quantities of the European cranberry are now gathered in their wild form and sent to market—especially from northern Russia, Finland, northern Sweden and Norway.

Because the red fruits grow on slender, curving stalks that suggest the neck of a crane, they were once called crane berries. But over the years this name has evolved into the present cranberries.

Buying Tips: Consumers will find that the small, darker berry is somewhat sweeter than the rather large, bright red fruit. Shriveling, dull appearance and softness indicate poor quality. So, look for a firm berry with a fresh, plump appearance and a high lustre.

A Popular Addition to Menu: Cranberries are no longer regarded as merely a traditional accompaniment to the Thanksgiving or Christmas turkey. They are good to eat any time of the year, making a delicious addition to any meat dish—particularly pork and game meats. While the cranberries have been used more popularly as a jelly or sauce, they blend well with other kinds of fruits in pies, with a variety of foods in salads, and go well with an all-vegetable meal. Also, cranberry juice mixes well with other juices as a beverage.

To help homemakers take advantage of this year's large crop, here's a recipe with a bit of the "new suggestion" for the use of cranberries. It was compiled and tested by the Bureau of Human Nutrition and Home Economics:

- Cranberry (Fresh) Apple Pie
- 4 tart apples.
- 1 1/4 cups cranberries.
- Pastry.
- 3/4 cup sugar.
- 1/4 teaspoon cinnamon.
- 1/4 teaspoon salt.
- 2 tablespoon table fat.

Pare, core, and thinly slice apples. Wash, and cut cranber-

ries in halves. Line a 9-inch pie plate with pastry. Place a layer of apples in the bottom of the pie plate; add cranberries; add remaining apples. Sprinkle with mixture of sugar, cinnamon and salt. Dot with table fat. Cover with pastry which has openings cut in center to let out steam. Seal edges. Bake in hot oven (400°) about 45 minutes, or until apples are tender and crust is golden brown.

Next week this column will suggest some more cranberry recipes.

Cub Scout Doings

Notice of Cub leaders meeting next Tuesday, Oct. 12. All committeemen, den mothers, and den chiefs, for purpose of setting up

the Cub program for the school year.

The district council is making plans for a Cub Scout circuit a Cuborama at Gold Beach June. Two new den mothers assistant Cubmaster will be elected. If anyone is interested in welfare of the youth of Brookings, please come. -- Courtney, Cub Master.

This meeting will be held Hendricks Furniture store 8:00 p. m.

Mr. and Mrs. J. C. Casper of Santa Ana have returned this area for another visit. Mr. and Mrs. W. F. Miller Courtney has already started fishing with several jacks to his credit.

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