

Wine Country

By Marc Garner



This month I will depart from my regular type of topics and talk about what was, until three years ago, Oregon's oldest winery.

The Redwoods Winery, bonded in 1935 as the fifth in Oregon, has succeeded all others in doing continual business out in Milwaukie for 45 years. The person who has witnessed all of this is Dora Broetje, now in her mid-eighties.

Her father, John, migrated here during the late 1800s from Illinois, bringing with him some of Oregon's first concord vines and also some choice holly cuttings. Soon afterward, other members of the Broetje family came west and settled on land now occupied by a G.I. Joe's store, between Courtney and Oatfield roads.

These people were horticulturists, so it didn't take long for the fertile soil and long growing season to make the Broetjes very successful farmers. During this time they grew currents and raspberries, as well as the concord grapes.

For almost 30 years they made wine for personal use and for

trading with their neighbors. Finally, in 1935, at the end of prohibition, the Redwoods Winery could make wine to sell commercially. That same year Oregon bonded 15 farmer's wineries. Henry's in Oregon City was number nine; the Redwoods was number five.

John Broetje died in 1943, leaving his daughter, Dora, who was 50 years old, to make the wine. Dora, with some help from relatives, began making the wine. Their wine was rather special in that it was kept in the cask until it was ready to sell, similar to cognac. So when her customers would come to buy wine, they were buying wines that were already three to five years old.

This wine had a natural mellowness from the oak that other wineries could not offer. Popularity of the Redwoods Winery grew very fast.

This was not a large operation at any time. One of the largest vintages Dora remembers produced a little over 25-48 gallon barrels. Along with the current, raspberry and con-

cord wine, they made small batches of rhubarb and honey wines.

The honey wine was very special, indeed: an old family recipe calling for only clover honey. It took 150 pounds of honey to make enough wine to fill one oak barrel. Nowadays the price of honey alone would make this wine rather special.

When I visited the winery two weeks ago, I had a chance to sample some of the older wines made during the late 60s and early 70s. These included, from the cask, concord wine made in 1971.

The color was a brownish amber, perfectly clear and limpid. It had a strong bouquet of oak with a little fruit and tasted like a lightweight, grapy cognac, very well made.

Next I tried a 10-year-old rhubarb wine that was bottled three years ago. This wine had a color of light straw with some orange highlights. The flavor was a bit light, though one easily tell it was rhubarb.

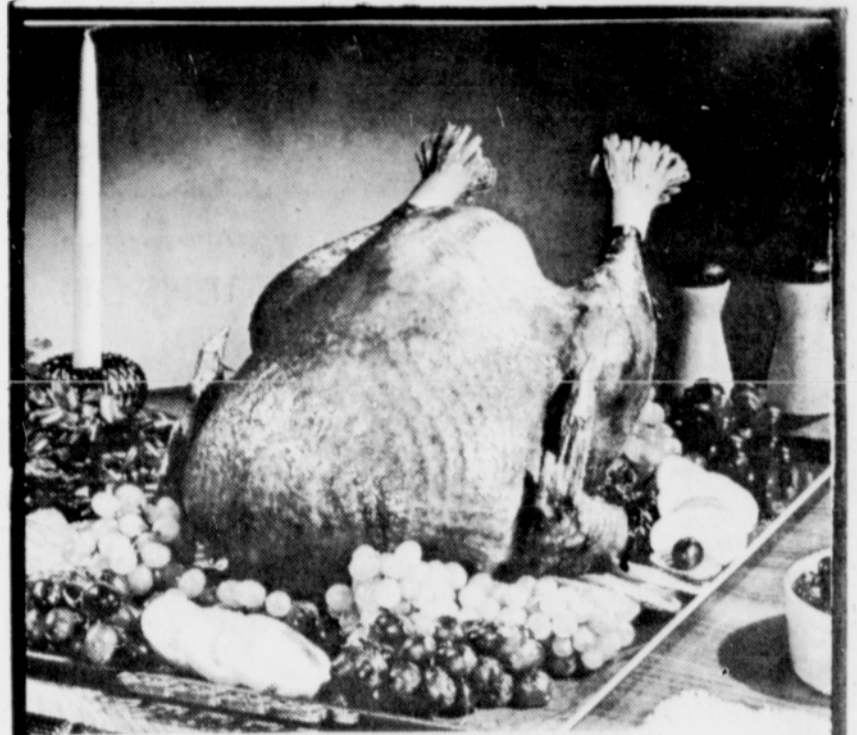
Then, while looking for an old bottle label, I came across four gallons of the honey wine that was bottled four years ago. This was

clearly the high point of the afternoon. The color reminded me of a fine, golden German dessert wine. Here again, the wine was perfectly clear and had a taste of honey an oak - very smooth and mouth-filling.

Then came a concord wine that had been bottled at least 20 years ago. It tasted almost the same as the concord wine from the cask at 10 years of age.

All of the Redwoods wines were around 20 percent alcohol, which helps them stand the test of time. All of the wines tasted that day were very drinkable and extremely well made.

Today, with added rules and regulations, the winery had to close down. The old barn built for making and storing the wine is still there, along with the original patch of concord vines planted by Dora's father more than 80 years ago. Along with the vines and barn are the five huge Redwood trees, planted in 1897, that gave the winery its name.



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Holiday recipies

DEEP-DISH BLUEBERRY COBBLER

- 2-1/2 cups flour
- 1 teaspoon salt
- 1 cup margarine
- 5 to 6 tablespoons cold water
- 2 tablespoons cornstarch
- 1/2 teaspoon grated lemon rind
- 1/4 teaspoon nutmeg
- 1/8 teaspoon salt
- 6 cups blueberries
- 1/2 cup sugar

Combine flour and salt; cut in margarine until mixture resembles coarse crumbs. Sprinkle with water while mixing lightly with a fork; form into a ball. Divide dough in half. On lightly floured surface, roll one half to 13-inch square. Place in 8-inch square baking dish.

Combine sugar, cornstarch, lemon rind, nutmeg and salt. Add berries; mix lightly. Place in pastry shell. Roll out remaining dough to 9-inch square; place over berry mixture. Seal and flute edges of pastry; cut slits in top. Bake at 375°, 45 minutes.

BARBECUE BAKED BEANS

- 2 18-oz jars baked beans
- 1/2 cup Kraft onion bits or regular barbecue sauce
- 2 tablespoons packed brown sugar
- 1 tablespoon Kraft pure prepared mustard

Place beans in 1-1/2-quart casserole. Add combined remaining ingredients; mix lightly. Bake at 350° 1 hour. Garnish with crisp bacon, if desired.

6 to 8 servings.

APRICOT HAM GLAZE

- 2 10-oz. jars Kraft apricot or peach preserves
- 1/2 cup water

Combine preserves and water. During last hour of baking ham, frequently brush with glaze. Heat remaining glaze; serve with ham.

2 cups

Glazes: 12 to 15-lb. ham

Recycle Christmas trees

Even though Christmas trees become a fire hazard as they dry out, they needn't be thrown out with the garbage.

Instead, they can be turned into a useful resource if they are chipped and used for ground cover or mulch.

This year, the Madison High School and Wilson High School Dad's clubs and recycling Portland-area Christmas trees in mulch.

The Madison club will accept trees December 28 (Sunday) and January 3 and 4 (Saturday and Sunday) at the high school stadium parking lot, 2735 N.E. 82nd. The service is free for persons 65 years and older. For others, it costs 50 cents for green trees and \$1 for flocked trees or trees with stands. This year, the club will not pick up trees.

The Wilson club will accept trees at SW 36th and Hamilton (not at the high school) on January 3 (Saturday) for 50 cents. Club members will pick up trees left in front yards in the Wilson district between 10 a.m. and 4 p.m., January 3. The fee is \$1.

The Oregon City garbage service will pick up undecorated trees from its customers for free.

"So long as you are secure, you will count many friends; if your life becomes clouded, you will be alone." Ovid

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Fried Chicken 2-lb. \$2.29

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- Giant Burger Buns 69¢
- Bel-air Raspberries 99¢
- Bel-air French Fries 1.98
- Chopped Spinach 3 for 1.11
- AuGratin Potatoes 69¢
- Sliced Pears or Halves 59¢
- Busy Baker Crackers 59¢
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- Mrs. Wright's Flour 1.17
- Cucumber Chips 88¢
- Safeway Instant Coffee 1.49
- Macaroni & Cheese 29¢
- Pinto Beans 99¢
- Safeway Corn Flakes 69¢
- Safeway Book Matches 3 for 1.11
- Dog Food Dinners 3 for 1.11
- Dry Cat Food 1.49

Big Bag Sale! RUSSET Potatoes

- 10 lb. Bag \$1.09
- RED DELICIOUS Apples \$1.09
- Grapefruit \$1.29
- Navel Oranges \$1.29
- Yellow Onions \$1.29

Variety Inflation Fighters

- Shampoo 88¢
- Toothpaste 88¢
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- Daytime Diapers 99¢
- Alkaline Batteries 99¢
- Tea Kettle \$1.14

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