

WOODBURN

Tulip Fest offers a symphony of color

By TAMMY MALGESINI
East Oregonian

Spring is in the air — and that means the beautiful tulips are in bloom.

People don’t have to travel afar to see the glorious spring-blooming perennials — the Wooden Shoe Tulip Farm recently opened its fields for its 32nd annual festival.

The Wooden Shoe Tulip Fest runs from late March to early May each year from 9 a.m. to 6 p.m. Located near Woodburn, the family farm features 40 acres of tulips of different sizes, shapes and colors. Entry is \$5 a person for ages 13 and older, up to \$20 for a carload. Season passes can be purchased for an additional fee, which allows people to arrive an hour before sunrise and linger an

hour after sunset.

Mark and Teri Briley, former Hermiston residents who now reside in Woodburn, enjoy having the farm so close to their home. They have traveled to Holland and Amsterdam a couple of times — where tulips are also known to bloom beautifully. However, the cost of travel when the flowers are in season is astronomical, Mark Briley said.

Ross and Dorothy Iverson, who purchased the 225-acre farm in 1950, initially raised peas, potatoes, pole beans and hops on the property. The Iversons began growing tulips as an export item — sending their bulbs across the United States to Clyde Holman, who was a pioneer in cold storage and forcing the plants to bloom out of season.

When Holman retired in the



Staff photo by Tammy Malgesini
A closer look inside the flowers reveal interesting patterns at the Wooden Shoe Tulip Farm near Woodburn.



Staff photo by Tammy Malgesini
A sea of color blooms at the Wooden Shoe Tulip Farm near Woodburn.

late 1970s, the Iversons bought his bulb stock and started the Wooden Shoe Bulb Company, eventually changing the name to Wooden Shoe Tulip Farm in 2001.

The farm became a tourist destination after placing a small advertisement in the newspaper announcing the fields were open to the public. The couple’s daughter, Barb Iverson, said a small traffic jam convinced her father a tulip festival might be a worthwhile venture.

Over the years, the festival has

grown to include a children’s fun zone, a craft marketplace, a food court, a tulip-themed gift shop and wine tasting. Free shuttles provide transportation from the parking area to the fields. Also, people can pay an additional fee for rides on the Cow Train or the Tour Train through the tulip fields.

Special weekend activities during the season include live music, a trail run, a photography class, a painting activity, wine tasting, a car show and Doggie Days with guests from the Northwest Boxer Rescue.

A gift shop and food carts are available during open hours. In addition, people are invited to bring a picnic and linger in the fields. And, don’t forget your camera.

For more information, including current field reports, visit www.woodenshoe.com or search Facebook for “Wooden Shoe Tulip Festival.”

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AP Photo/Matthew Mead
Six-ingredient slow cooker pulled pork.

Pulled pork made with few ingredients and little effort

By KATIE WORKMAN
Associated Press

Once upon a time (like, yesterday) I had a hefty hunk of pork, no time and no specific thing I wanted to make. But even with so little going for me, and so little inspiration (see, it happens to all of us), I did know one thing: A container of homemade shredded pork in the refrigerator means that there will be dinner later in the week and that my future frazzled self will look back on my current frazzled self and be grateful.

So I seared the pork, tossed in some garlic and chicken broth, and tossed the whole thing into the slow cooker for a while. For very little hands on effort, I was richly rewarded. A delicious, tender, falling apart pork bathed in an equally delicious sauce. And it took just six ingredients — a number that includes the salt and pepper!

If you want a bit more flavor, you can throw in some branches of fresh oregano or other herbs when you add the chicken broth. A diced onion or can of diced tomatoes would be delightful, too. But hardly essential.

Now, what to do with this pork? Pile it high on buns for a pulled pork sandwich (and if you need more flavor, a squirt of any kind of barbecue sauce — Texas-style, Memphis-style, North-Carolina style, your choice — will tie it all together). Or go Asian by

SLOW COOKER PULLED PORK

Start to finish: 6 1/2 hours (30 minutes active)
Servings: 10

- 1 tablespoon olive oil
- 5- to 6-pound bone-in pork picnic shoulder, skin removed
- 1 1/2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 10 garlic cloves, skin on
- 3 to 4 cups low-sodium chicken broth or stock, plus more for drizzling

In a large skillet over high, heat the oil. Season the pork with the salt and pepper, then add the pork to the skillet and sear on all sides until very well browned, with a nice outer crust, about 15 minutes in all. After 10 minutes, add the garlic cloves, turning them every once in a while so that they brown on all sides as well.

Transfer the pork, fatty side up, to a 7- to 8-quart slow cooker. Return the skillet to high heat. Add 1 cup of broth and bring to a simmer, scraping the bottom of the pan to release any stuck bits. When the skillet bottom looks clean, pour the liquid over the pork, then add another 2 cups of broth to the slow cooker.

Cook for 5 1/2 to 6 hours on high or 9 to 10 hours on low, or until the pork starts to fall apart when prodded with a fork. It should reach at least 170 F.

Let the pork rest for 20 minutes. Use a slotted spoon to scoop out the garlic cloves, then squeeze them out of the papers into the liquid. Transfer the pork to a large bowl or large cutting board, then use 2 forks to pull apart the meat into shreds. Moisten the meat with the juices in the slow cooker (use as much or as little as you like). Mix well to moisten and flavor the meat with the juices.

Nutrition information per serving: 260 calories; 90 calories from fat (35 percent of total calories); 10 g fat (3 g saturated; 0 g trans fats); 110 mg cholesterol; 420 mg sodium; 2 g carbohydrate; 0 g fiber; 0 g sugar; 38 g protein.

mixing in a bit of hoisin sauce and serve in lettuce wraps with some fresh ginger, mint and shredded carrot. It also would be great added to a stir-fry. Or do the taco or enchilada thing, or add it to a lasagna or some manicotti.

The options last as long as the pork does.

Katie Workman has written two cookbooks focused on easy, family-friendly cooking, “Dinner Solved!” and “The Mom 100 Cookbook.”

Airbnb opens Cuba listings to world

HAVANA (AP) — The Obama administration has given San Francisco-based online lodging service Airbnb a special license allowing travelers from around the world to book stays in private homes in Cuba.

Airbnb was the first major American company to enter Cuba after Presidents Barack Obama and Raul Castro declared detente on Dec. 17, 2014. The online service handles listing, booking and payments for people looking to stay in private homes instead of hotels. Cuba has become its fastest-growing market, with about 4,000 homes added over the last year.

Airbnb had only been allowed to let U.S. travelers use its services in Cuba under a relatively limited Obama administration exception to a U.S. trade embargo. That limit has been lifted, dramatically increasing the number of people likely to use the service in Cuba.

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