

Oregon Historical Society unveils 'Experience Oregon'

Exhibit opening coincides with state's birthday

By East Oregonian

A new permanent exhibit that highlights all things Oregon was recently unveiled at the Oregon Historical Society.

The 7,000-square-foot "Experience Oregon" opened Thursday — the 160th anniversary of the state joining the union. In celebration of the new exhibit, free admission is offered through Feb. 18.

"Experience Oregon" provides an opportunity for visitors to learn about the countless people, places and events that have shaped the state. Visitors enter the exhibit through a panoramic theater that introduces major themes and sets the stage. Land and water are two of the most pervasive topics covered, displaying the diversity of Oregon's landscape, as well as people's historical and ongoing relationships with its resources. Visitors follow a "river" along the floor to reinforce the importance of water to Oregon's history, and to the many people who call this place home.

Interactive stations throughout the exhibition include a "Stories from the Archives" tablet game, a walk-through covered-wagon, role-playing games that allow visitors to take sides in historical debates, listening wands that bring voices from the past, and opportunities to offer ideas and opinions on relevant themes. As visitors leave the exhibit, they can create a memory blanket as a digital "takeaway" using photographs and artifacts, as well as Pendleton blanket designs, to help recall



Photo contributed by Oregon Historical Society. The entrance to "Experience Oregon" at the Oregon Historical Society. The new 7,000-square-foot permanent exhibition opened Feb. 14, Oregon's 160th birthday.

favorite moments from the exhibit.

More than three years in the making, developing "Experience Oregon" has been a collaborative effort. Oregon Historical Society staff, trustees, and volunteers, including Oregon tribes, educators, content specialists, historians, community members and mul-

multiple design firms from across the country have contributed their talents to create the museum's new cornerstone.

All of the artifacts on display in "Experience Oregon" are from the Oregon Historical Society museum collection, and the research library preserves the vast majority of the archival

materials on view. "Experience Oregon" would be impossible without the countless Oregonians who, for over a century, have turned to preserve their histories, said Rachel Randles, director of marketing and communications.

The Oregon Historical Society is located at 1200 S.W. Park Ave., Portland.



Courtesy of Historical Society Research Library/ George Fletcher at Pendleton Round-Up, circa 1910. Featured in "Experience Oregon," a new permanent exhibit at the Oregon Historical Society.



Courtesy of Historical Society Research Library/ A section of concrete road near Multnomah Falls, circa 1915. Featured in "Experience Oregon," a new permanent exhibit at the Oregon Historical Society.

Regular museum hours are Monday through Saturdays from 10 a.m. to 5 p.m. and Sundays from noon to 5 p.m. Regular admission is \$10; discounts are avail-

able for seniors, youths and students.

For more information, contact 503-222-1741, orhist@ohs.org or visit www.ohs.org.

AMERICA'S TEST KITCHEN

For more streamlined chicken enchiladas, use a slow cooker

Chicken enchiladas offer a rich and complex combination of flavors and textures, but traditional cooking methods can be tedious.

We wanted a more streamlined recipe for chicken enchiladas — one that utilized our slow cooker to make the filling and that enabled the enchiladas to be quickly assembled and finished in the oven.

First we created a simple but flavorful red chile sauce with onion, garlic, spices, and tomato sauce, then braised chicken thighs directly in the sauce, which both enhanced the flavor of the sauce and ensured moist, flavorful meat for our enchilada filling.

Monterey Jack cheese complemented the rich filling nicely, while canned jalapenos and fresh cilantro rounded out the flavors and provided tang and brightness. When it came time for assembly, we brushed the tortillas with oil and microwaved them to make them pliable.

After experimenting with oven temperatures and times, we found that baking the assembled enchiladas covered for 15 minutes in a 450 F oven resulted in perfectly melted cheese, and the edges of the tortillas did not dry out in the process.

Serve with sour cream, diced avocado, sliced radishes, shredded romaine lettuce, and lime wedges.

CHICKEN ENCHILADAS

Servings: 4-6

Cooking time: 4 to 5 hours on low

Slow cooker size: 4 to 7 quarts

1 onion, chopped fine
1/4 cup vegetable oil
3 tablespoons chili



America's Test Kitchen via AP/Daniel J. van Ackere/ Chicken Enchiladas as they appear in the cookbook "The Complete Slow Cooker."

powder
3 garlic cloves, minced
2 teaspoons ground coriander
2 teaspoons ground cumin
1 (15-ounce) can tomato sauce
2 teaspoons sugar
1 pound boneless, skinless chicken thighs, trimmed
Salt and pepper
8 ounces Monterey Jack cheese, shredded (2 cups)
1/2 cup minced fresh cilantro
1/4 cup jarred jalapenos, chopped
1 tablespoon lime juice
12 (6-inch) corn tortillas
Microwave onion, 2 tablespoons oil, chili powder, garlic, coriander, and cumin in bowl, stirring occasionally, until onions are softened, about 5 minutes; transfer to slow cooker. Stir in tomato sauce and sugar. Season chicken with pepper and nestle into slow cooker. Cover and cook until chicken is tender, 4 to 5 hours on low.

Transfer chicken to cutting board, let cool slightly, then shred into bite-size pieces using 2 forks. Com-

bine chicken, 3/4 cup sauce, 1 1/2 cups Monterey Jack, cilantro, jalapenos, and lime juice in bowl. Season with salt and pepper to taste.

Adjust oven rack to middle position and heat oven to 450 F. Spread 3/4 cup sauce over bottom of 13-by-9-inch baking dish. Brush both sides of tortillas with remaining 2 tablespoons oil. Stack tortillas, wrap in damp dish towel, and place on plate; microwave until warm and pliable, about 1 minute.

Working with 1 warm tortilla at a time, spread 1/3 cup chicken filling across center of tortilla. Roll tortilla tightly around filling and place seam side down in baking dish; arrange enchiladas in 2 columns across width of dish.

Pour remaining sauce over enchiladas to cover completely and sprinkle with remaining 1/2 cup Monterey Jack. Cover dish tightly with greased aluminum foil. Bake until enchiladas are heated through and cheese is melted, 15 to 20 minutes. Let cool for 5 minutes before serving.

Retool the classic pound cake to make it ultra-chocolatey

We love pound cake and we love chocolate, but the combination is often a disappointment. That's because most recipes simply add chocolate to a standard pound cake recipe, which mars its finely tuned texture and usually produces lackluster chocolate flavor.

We wanted to retool classic pound cake to make it ultra-chocolatey without compromising its hallmark velvety-soft crumb. For deep chocolate flavor we used mostly Dutch-processed cocoa powder, which incorporated seamlessly into the batter; a couple ounces of milk chocolate added richness without interfering with the cake's texture.

We bloomed both the cocoa and the bar chocolate in hot water to maximize their impact. For an accurate measurement of boiling water, bring a full kettle of water to a boil and then measure out the desired amount. The test kitchen's preferred loaf pan measures 8 1/2-by-4 1/2 inches; if you use a 9-by 5-inch loaf pan, start checking for doneness 5 minutes early.

CHOCOLATE POUND CAKE

Servings: 8

Start to finish: 1 hour, 45 minutes

1 cup (5 ounces) all-purpose flour
1 teaspoon salt
3/4 cup (2 1/4 ounces) Dutch-processed cocoa powder
2 ounces milk chocolate, chopped fine
1/3 cup boiling water
16 tablespoons unsalted butter, cut into 16 pieces and softened



America's Test Kitchen via AP/Joe Keller/ Chocolate Pound Cake as it appears in the cookbook "The Perfect Cake."

1 cup (7 ounces) granulated sugar
1/4 cup packed (1 3/4 ounces) light brown sugar
2 teaspoons vanilla extract
5 large eggs, room temperature

Adjust oven rack to lower-middle position and heat oven to 325 F. Grease and flour 8 1/2-by-4 1/2-inch loaf pan. Whisk flour and salt together in bowl.

Place cocoa and chocolate in bowl. Pour boiling water over cocoa mixture and stir until chocolate is melted and no dry streaks of cocoa remain. Let mixture cool for 5 minutes.

Using stand mixer fitted with paddle, beat butter, granulated sugar, brown sugar, vanilla, and cocoa mixture on medium-high speed until fluffy, 2 to 3

minutes. Add eggs, one at a time, and beat until combined. Reduce speed to low and add flour mixture in 3 additions, scraping down bowl as needed, until just combined (batter may look slightly curdled). Give batter final stir by hand.

Transfer batter to prepared pan and gently tap pan on counter to release air bubbles. Bake until toothpick inserted in center comes out clean, 1 hour to 1 hour 10 minutes, rotating pan halfway through baking. Let cake cool in pan on wire rack for 10 minutes. Remove cake from pan and let cool completely on rack, about 2 hours. Serve. (Cake can be stored at room temperature for up to 3 days or frozen for up to 1 month; defrost cake at room temperature.)