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The Oregon State University Extension Service staff is devoted to extending research-based information from OSU to the people of Warm Springs in agriculture, home economics, 4-H youth, forestry, community development, energy and extension sea grant program with OSU, United States Department of Agriculture, Jefferson County and the Confederated Tribes of Warm Springs cooperating. The Extension Service offers its programs and materials equally to all people.

# The Clover Speaks

**by Sue Ryan & Arlene Boileau**  
Extension staff are back in the office now, after a hectic week at the 1995 4-H Wilderness Enrichment camp at Trout Lake. One of our major activities during the camp is Hike Day. Campers can choose between a more gradual eight mile hike to Olallie Lake or the

steeper incline of Olallie Butte. Hikers ended up being evenly split, with 26 on each hike plus counselors. The 4-H program wanted to congratulate the hikers on their achievement and let the community know who all completed the hikes.  
**OLALLIE LAKE HIKERS**

Monet Martinez, RaeAnn Graybael, CeCe Polk, Turina Wallulatum, Sara Vaeth, Cheri Spino, Delilah Heath, Angela Foster, Austin Smith, Jr., Marjean Alonso, Matthew Alonso, Chey Culpus, Esten Culpus, Rozylin Northrup, Myron Northrup, Shelly Greene, Mayanne Aguilar, Ashley Aguilar, Francine Thompson, Alysia Aguilar, Laura Manion, LeeAnn Wolfe, Jaron Wells, Brent Graybael, Michelle Manion, Maureen Foster, Urbana Manion, Arlene Boileau, Sue Ryan, and Penny Krause

**OLALLIE BUTTE HIKERS**

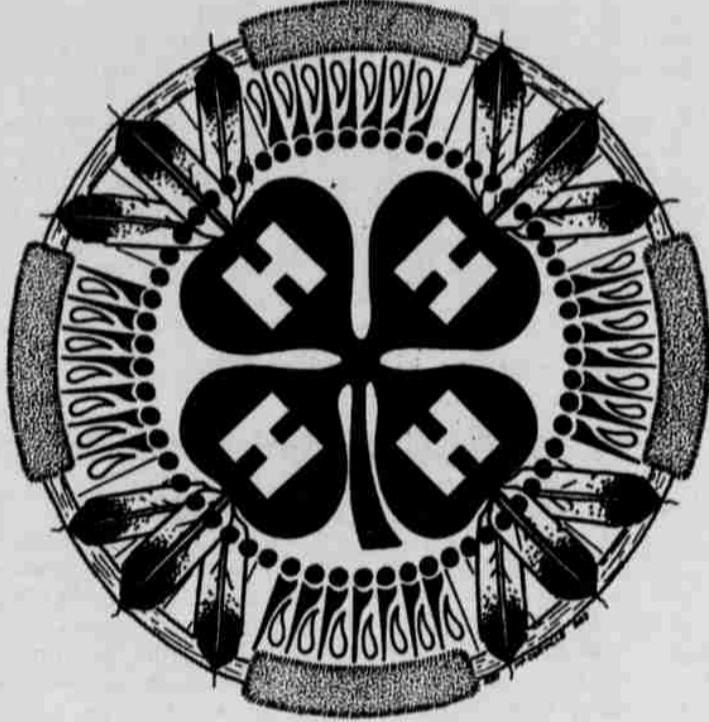
Elijah Squiemphen, Pasha Smith, Tia Bean, CeCe Herrera, Melanie Smith, Gladys Graybael, Lutah Wallulatum, Tricia Charley, WynterSky Smith, Nancy Williams, Rachel Smith, Heather Fultz, Bridgette Parra, Daleena Frank, Stuart Thomas, Matthew Aguilar, Shayla Frank, Erica Parra, Delvis Heath, Melvin Stahi, Robert Heath, Larry Squiemphen, Brandon Meanus, Jenny Langnese, Stacy Foster, Jason Bauer, Kara Krause, Rick Krause, and Doug Dunlap  
Congratulations to all that made it to the top!!!!

**In other 4-H news....**

The Warm Springs 4-H Rainbow Dancers will be performing at the 1995 Oregon State Fair. They will dance on the Fountain Plaza stage Friday, August 25th from 12:15 to 12:45. Later that afternoon they will have a style revue and dance performance in the 4-H Building. The kids have worked hard and are looking forward to this special trip.

Keith Baker's 4-H Search and Rescue cadets will head to the John Day river on Labor Day weekend for some training.

**Thanks to Bob Medina for the beautiful photograph of Sherri Smith and Jana O'Neal in August 17 Spilyay Tymoo. It captured the beautiful spirit of the season.**



**The Warm Springs OSU Extension office wishes you a very safe and happy Labor Day weekend!**

# The canning corner

## Chili Salsa Recipe

by OSU Master Food Preserver  
adapted from Fact Sheet SP-50-644

- 5 lbs. tomatoes (3 quarts chopped)
- 2 lbs. peppers, (chile and bell) (2 quarts chopped)
- 1 lb. onions, (2 1/2 cups chopped)
- 1 cup vinegar (5% acid)
- 1 tablespoon salt
- 1/2 teaspoon pepper

Special caution is needed when working with chile peppers. Always wear rubber gloves while handling chiles and wash hands thoroughly with soap and water before touching face and eyes. Chile peppers can cause severe chemical burns. If young tender chiles are selected, they do not have to be peeled. Just wash the peppers and chop. If you desire peeled peppers, place chiles in an

over (400°F.) or broiler for 6-8 minutes until skin blisters. Allow peppers to cool. Place in a pan and cover with a damp cloth. This will make peeling the peppers easier. After several minutes, peel each pepper. Cool and slip off skins. Discard seeds and chop peppers.

Prepare chilies as directed above. Wash tomatoes and dip in boiling water for 30-60 seconds or until skins split. Dip in cold water, slip off skins and remove cores. Coarsely chop tomatoes, peppers and onions. Mix all ingredients together in a large saucepan. Heat to boiling and simmer for 10 minutes. Fill pint jars, leaving 1/2 inch head space in the jar. Wipe the lip of the jar and adjust lids. Process in a boiling water bath canner:

15 minutes for 0-1000 ft. altitude; 20 minutes for 1001-6000 ft. altitude; 25 minutes for 6001-8000 ft. altitude.

Variations: DO NOT REDUCE THE VINEGAR, but add 1-2 tablespoons sugar. The vinegar is essential for safety.

For a milder salsa use more bell and Anaheim peppers and for hotter salsa use more of the small chile and jalapeno peppers.

## Pickling lime can be ordered

by Norma L. Simpson

OSU foods specialist, Carolyn Raab has just notified us that pickle lovers can still pucker up with crisp crunchy pickles if they want to order pickling lime. **Mrs. Wages Pickling Lime** can be ordered by calling 1-800-64 7-8170 from 6 am to 3 pm PST. I confirmed the number this morning (8/18). They will send me some additional information about lime products and their use, if you are interested, give me a call at 553-3238.

The important note about Lime is that is should be made specifically for Pickling, a food-grade lime. **DO NOT USE LIME SOLD AT GARDEN CENTERS OR LUMBER-YARDS.**

Limes contains calcium, which improves pickle firmness. Cucumber slices are sometimes soaked in a lime-water solution for 12 to 24 hours before pickling them.

Don't forget the dill...beautiful bunches fill the store with aroma.

## Canning booklets available at OSU

Outside my office in the Education Center (the old Boys Dorm) we have 8 copies of canning booklets. If you can't find your copies this year, if us a call at 553-3238 or pick a copy in the hall. We also have some single pages of canning and freezing information in the rack along with information of other topics about family life. Help yourself or tell us what you need if you can't find it.

# Different types of pectin produces different styles of jams or jellies

by OSU Extension Home Economists, Holly Berry, Marion County & Norma L. Simpson, Warm Springs

As you begin to make jams and jellies, you will need to decide how sweet you want the final product to be. If you have people with diabetes in the family, you will want to prepare some jars with the amount of sweetness that they can enjoy as well. Different types of jams and jellies jell or set up differently. And different brands of pectic have been manufactured to handle different amounts of sugar or no sugar. The list below tells about the low- or no-sugar brands and the characteristic of the pectin.

Low sugar jams and jellies range from 25% less sugar to no sugar at all. Some range from as much as 3/4 cup sugar per cup of fruit to as little as 1 tablespoon of sugar per cup of fruit. The following list describes different commercial pectins and thickeners that are available and the portions they provide (amounts of sugar/cup of fruit is based on recipes for peach jam). Use of brand names is necessary and does not imply endorsement. **CLIP AND SAVE FOR SHOPPING DAYS BEFORE YOU MAKE JAMS.**

**Product Characteristics Of Brands Of Pectin**

**Sure Jell Light**

Uses 25% less sugar which amounts to approximately 3/4 cup sugar per cup of fruit. Includes instructions for making cooked or freezer jams or jellies. Instructions specify

no to reduce sugar further. Artificial sweeteners can not be used. The pectin contains dextrose as first ingredients.

**Slim Set**

Instructions allow for using 25% less sugar or no sugar. (less sugar) With the sugar, there is slightly less than 3/4 cup of sugar per cup of fruit. Recipes included are for cooked jams only (no no-cook freezer jam recipes). This pectin is low methoxyl pectin and already has the calcium phosphate mixed in. Pectin also contains dextrose.

**Schillings Freezer**

This is a no-cook freezer spread. Carrageenan is the ingredient **Gelling Powder** responsible for thickening this product. Carrageenan is extracted from a variety of red marine algae. It acts as an emulsifier and stabilizer. Proportions of sugar to fruit is slightly less than 1/3 cup sugar/ cup fruit. Label does not provide information on reducing sugar further. Label does not provide information on reducing sugar further. Sugar is listed as first ingredient on package. Schillings has a toll free line for consumer questions and ordering information: 1-800-623-5847.

**Pamona**

Comes in a box with separate packages of **low-methoxyl pectin and calcium phosphate.** A page of instructions should be read completely when used for the first time. Processing in a boiling water canner is recommended on front of instructions, but reci-

pes state to "pour into sterilized containers and seal." That may be overlooked until after the recipe is prepared. So be sure to sterilize the jars ahead of time.

When there is an option of using honey or water, two amounts of water are stated (i.e. 1/2 cup or 3/4 cup water). Use the lesser amount with honey. Proportion of sugar recipe calls for is 1/4 cup sugar/cup of fruit. Some experimentation may be necessary when it comes to the amount of calcium solution to add. If mixture is too thick, heat and add more fruit/juice for the right consistency. If mixture is too thin, heat and add more calcium.

**Pomona**

Less sugar can be used with this product. Some sugar helps to (less sugar than) disperse the Low-Methoxyl Pectin throughout the mixture. The called for in the sample made with 1 tablespoon sugar per cup of fruit was very tart. (instructions) A cooked "unsweetened berry jam" recipe is included in the box of pectin with the instructions. If sugar is omitted, more care is needed in stirring in the LMP to ensure it completely dissolves. **Pomona's Universal Pectin; P.O. Box 1083; Greenfield, MA 01302**

**Kanten Flakes**

Agar is another form of algae or seaweed. Jelled products made with agar can be frozen, but should not be canned. The amount of sugar used is variable and may be dependent on the sweetness of the fruit. Check at health food stores for agar flakes.

**Slim set**

The no-sugar mixtures may be canned in a boiling water canner. If artificial sweeteners are used, spread should be stored in the refrigerator or freezer.

**Ball NSN**

NSN stands for "No Sugar Needed." Instructions with no sugar give (no sugar added) option of using unsweetened fruit juice or water. The water option is very tart, and the fruit juice one can vary according to the juice used.

## New canning lids avoid buckling

by Norma L. Simpson

Last year we learned that canning lids in Warm Springs were buckling because they had been twisted too tightly before putting the jars in to the water bath or canner.

Now we learned by email that Kerr has produced a lid with a new sealant called plastisol. The old grey sealants have a dull, matte finish compared to the new shiny grey sealants of lids.

**To Avoid Buckled Lids after processing,** the ring should be tightened very lightly, to just hold the lid in place. As the processing takes place in the canner or water bath, the plastisol gets hot and takes the shape of the lip of the bottle, while still allowing the hot air to escape.

I called the Kerr Consumer Products Hotline for confirmation about this new information.

1-800-654-6249 is the telephone number. If you need to contact the Hotline for canning information, give them a call and ask for the Hotline. The operator will transfer you to that department.

## The County Fair (or why county agents all have gray hair)

by Glenn Brunkow

Everyone enjoys the local county 4-H fair

A blessed event that happens once a year

Everyone, that is, except the county agent

To whom the thought causes great fear. Their eyes are blank their skin is white

They're quickly losing their mind and it shows

'Cause the following chain of calamities

Is usually how the typical fair goes: Someone left the hose on, the tanks overflowin'

The runoff is creating a quaint little bog

And that dead pig layin' in that pen over there

At one time had been the champion market hog.

A stray tomcat, who was just passin' through

Scattered all the exhibits at the dog show

The exhibit building had to be evacuated

It seems the boiler was about to blow. There's a small grease fire in the foodstand

Some wise guy turned all the rabbits loose

A steer stampeded by draggin' its owner Did you know someone stole the champion goose?

Who's in charge of the fashion revue? And have you seen the other foods judge?

'Cause the one who showed up on time Just OD'd on her third plate of fudge.

So if your local county agent looks lost And you wonder what they're trying to find

Just smile and give 'em plenty of room They're just lookin' for their last piece of mind.

# Stockman's Roundup: Bison tested for brucellosis



by Bob Pawelek  
OSU Extension Livestock Agent

Forget Old Faithful. The hottest item in Yellowstone National Park these days has nothing to do with the famous geyser. The problem of brucellosis infection among the park's bison has a lot of folks steamed up.

Among those at risk of getting scalded are the West's cattle industry, the National Brucellosis Eradication Program and Yellowstone's management. So what has brought the bison problem to the boiling point?

Here's the latest:

In December 1994, Washington State began requiring all cattle purchased in Montana be tested for brucellosis, although Montana has been brucellosis-free since 1987.

U.S. Senator Conrad Burns of Montana created a stir in another Washington - the

nation's capitol - by demanding that the National Park Service take action to resolve the problem.

In January, NPS Director Roger Kennedy and USDA Acting Assistant Secretary of Marketing and Regulatory Programs (whew!) Patricia Jensen issued a joint press release vowing to eliminate brucellosis in Yellowstone's bison herds.

Finally, talk of moving some Yellowstone bison to Indian reservations prompted Oklahoma state veterinarian Dr. Clay Freeny to shotgun a memo to his fellow state vets, warning them of the threat such movement would pose to the eradication effort and to cattle in general.

It is a confusing array of developments, but many of those close to the Yellowstone situation say it's a movement in the right direction - toward resolving this long-standing problem. "I am much more positive about it now," says Wyoming state veterinarian Don Bosman. "At least the Park Service is off dead center."

The encouraging words heard by Bosman come from the Jensen-Kennedy press release. In that release, Kennedy is quoted as saying, "The status quo is no longer acceptable. We cannot continue to allow bison to roam beyond park boundaries onto surrounding lands. Though our strategy is to help eradicate brucellosis from the Yellowstone ecosystem, we will continue to demonstrate reverence for these magnificent animals."

Those words, while soothing to many in Idaho, Montana and Wyoming directly affected by the bison problem, still leave some questions unanswered. And that does not satisfy Montana state vet Dr. Clarence Siroky. "We have tolerated this problem for sixty

years and gotten nowhere," he says. "We've seen a lot of posturing by the National Park Service. I won't be convinced until I see action on the ground." Siroky's skepticism is justified, based on the history of the problem. But the difference now may be one of magnitude.

Yellowstone's bison population has exploded from roughly 400 in the mid 1960's to nearly 4,300 today, and an estimated 60% of those carry brucellosis. Rangeland conditions within the park boundaries allow for the grazing of 2,200 head of bison. It's no wonder, then, that bison are leaving the park to graze. As the action taken by the State of Washington attests, may see this wandering as a threat to the cattle industries of Idaho, Montana and Wyoming. And that's not a threat to be ignored. The three states, all brucellosis-free, are home to 5.4 million cattle and thus stand to lose untold millions of dollars if some of those cattle are infected with brucellosis.

The bison also pose a threat to the National Brucellosis Eradication Program's goal of wiping out the disease by 1998. As the letter from Oklahoma's Freeny demonstrates, people in other parts of the country are beginning to realize that Yellowstone's problem is fast becoming a national problem.

"The problem has been there all along," says Siroky. "But as long as a crisis did not exist, it was allowed to continue. I believe the crisis is there now."

Crisis or not, Idaho state veterinarian Dr. Bob Hillman is just glad to see progress. "There is strong pressure now to get this problem resolved," Hillman says. "With the Park Service agreeing that eradication is necessary, we've come a long way."