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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

Fair Time is fast approaching for Jefferson County. I've chose this time to share some excerpts from the Fair Premium book. You can also stop by the O.S.U. Extension office to pick one up.

The Jefferson County Fair will be Wednesday, July 24th through Saturday, July 27th. Besides 4-H, there are a few areas the general community might be interested in exhibiting or participating.

The Fair Parade may be one of the most popular events, and there is the chance for even the littlest ones to enter. This year's fair theme is "Kids, Crops and Dreams". Divisions for the fair parade include Children, Youth Groups, Farm-Garden & Social Organizations, Churches-Service Clubs & Lodges, Local Commercial & Industrial Firms, Indians In Regalia, Equestrian Bands, Best Appearing Representative Court, Cars, and Antique Farm Equipment. The Fair Parade will be held on Saturday, July 27th. Though the parade starts at 10:00 a.m., entries (that will be judged) need to be in line by 8:30 a.m. The exception to this is children, who do not need to register and must be in line no later than 9:00 a.m. You can preregister the day of the parade, but it helps if you preregister. There are entry forms in the premium book or you can contact the Superintendent for the Fair Parade- Carol

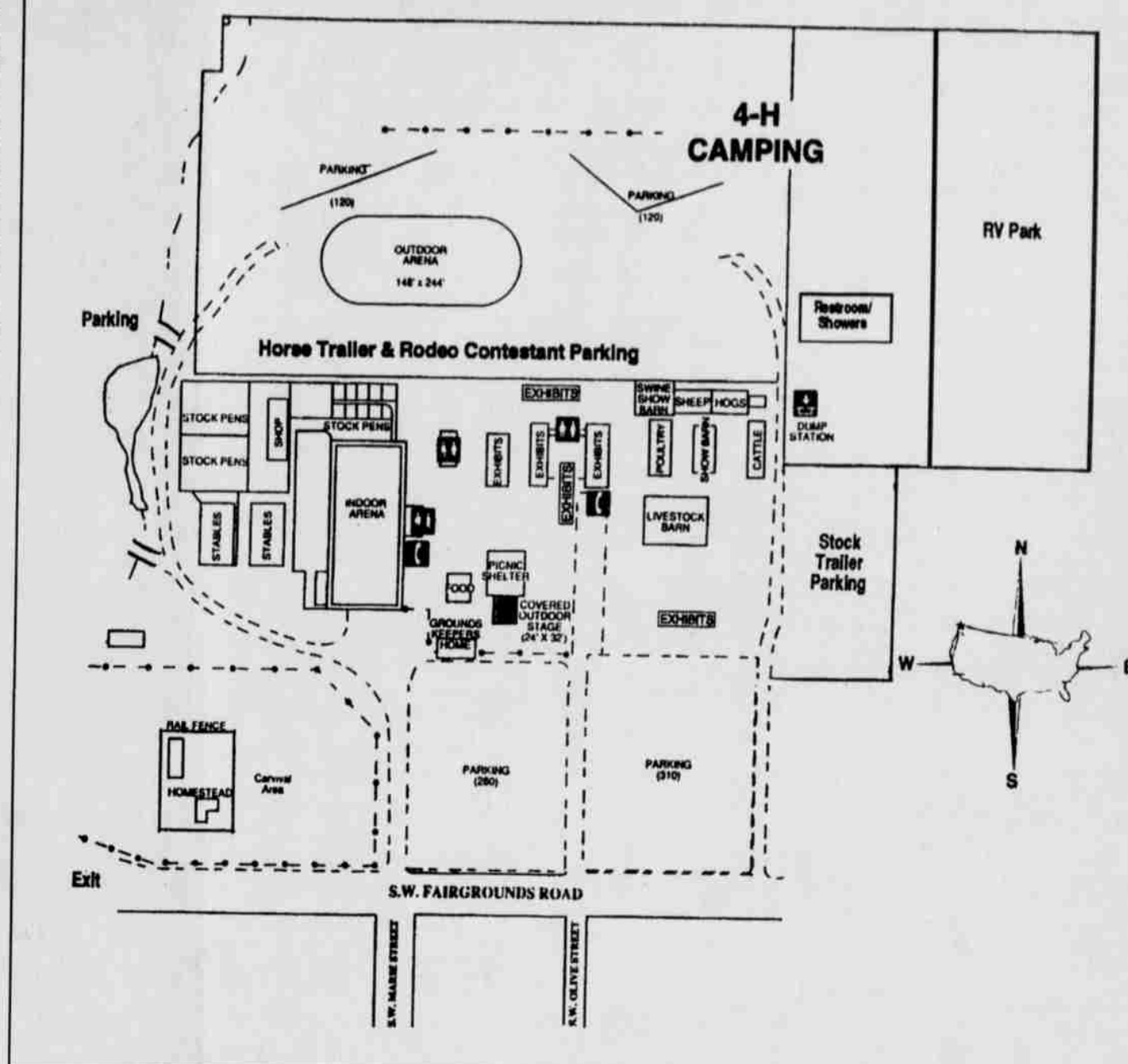
Harden at 475-6338 or 546-2205.

Open Class Community Booths are a venue for people to show their stuff. These must be set up on Tuesday, July 23rd from 9:00 a.m. to 8:00 p.m. Entries are restricted to Jefferson County and are open to any community or community club in Jefferson County. Each booth must tell an important story of the community or organization. Divisions include: Agriculture Related Booths, Home & Family, Community Service Related Booths, Youth Related, Church Related, and Non Public Community Service Related. If you are interested and have more questions about putting up a booth contact the fair office at 475-4460.

Then there are the standard exhibit areas-Land Products, the Flower Show, Home Economics, etcetera. There are also a few more that may be of particular interest to Warm Springs residents. One of these is Kids Korner. This area is open to children ages 12 and younger. Entries can cover items from various areas; Baked Goods to Dolls & Friends, Art, and Crafts.

The Jefferson County Fair also has a section for Native American Arts & Crafts, covering several divisions. A few include Traditional Clothing, Bags, Cradle Boards & Dolls, and Beadwork. This year's Superintendent is Nita Wesley and she can be reached at 553-1626 for details.

Fairgrounds layout assists in fair attendance



Summer youth learn basic skills

by Norma L. Simpson

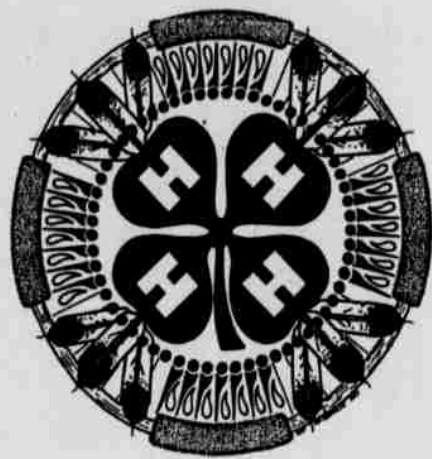
One part of the Summer Work Experience involves students choosing either Beadwork, Art or Cooking. The students who choose "Cooking" got more work, skills and fun than they bargained for. During the past three cooking classes we have been crowded into the Senior Center with 25 teenagers and four able assistants - Carol Stevens, Millie Colwash, Thelma Coburn and Eileen Spino of the Senior Center. On June 24, we made Quick Meals: Omelettes, Corn Beef Hash from Scratch, Salmon Goulash, Venison Stew, and Stove Top Tamale Pie on the first day. Several students said they would rather make pizza and spaghetti, though several finally agreed that they liked the Corn Beef Hash from Scratch better than the Hash from a can.

So the next class, July 1, we made the following SNACKS: Snacheese Bread Sticks; Homemade Pretzels; Oregon Hazelnut Granola; GORP (good of raisins and peanuts with five kinds of cold cereal); Peanut Brittle; Peanut Butter Moo Moos; Banana Spice Drops; Mini-Pizzas and Angel Spaghetti with Spaghetti Sauce in a Bag. The Peanut Brittle and Mini-Pizzas were a big hits, but the spaghetti was a disaster.

And on July 7, we made Sweet Breads and Cakes. Since we will displaying our skills during the Youth Art Fair, we are looking at the artistic side of cooking foods as a way to make a profit. We made Blueberry Breakfast Bread; Eggnog Cherry Nut Loaf; Banana Bread; Fat-Free Cocoa Cake; Fat-Free Chocolate Cupcakes; and Applesaucers cookies. And the teenagers learned to make a flyer or poster to promote the Youth Art Fair. We will also advertize the goodies we make to treat parents and friends who come to the

Longhouse on August 9 from 8 am to 3 pm.

Two more classes to go - making fresh fruit pies and tarts; and learning to price the cost of the recipes and how to determine the price for the items that the students made, and how to write PSAs for KWSO to promote the Youth Art Fair



Mini-Pizza recipe easy to make

MINI - PIZZAS

serves 4, each two mini-pizzas
1 package (8) refrigerator dinner rolls
1/4 teaspoon oil to grease baking sheet
1 cup spaghetti sauce
1 tablespoon tomato paste
1 cup hamburger crumbles (browned to remove fat)
1 small onion chopped
1 small green pepper sliced in strips
1 cup grated mozzarella cheese
1 package pepperoni slices
1 package canadian slices
1 (4 oz) can sliced mushrooms
1/2 cup parmesan cheese
1. Open refrigerator rolls, and separate sections onto cutting board or platter. Using a rolling pin, roll each section to a 3-4 inch diameter or pull the dough with your clean fingers to make the circles. Put circles on lightly greased baking sheets, with crusts about 1 inch apart.
2. Brown the hamburger until it has lost all pink color to be sure the meat is safe to eat. Into a metal can, drain the fat that cooked out of the meat.
3. Mix the tomato paste with the spaghetti sauce to make a bit thicker. Spread two tablespoons of sauce mixture on the crusts.
4. Top with 2 tablespoons of hamburger

crumbles, a sprinkle of chopped onion, green pepper strips, 1/4 teaspoon sliced mushrooms, 2 circles each of pepperoni and canadian bacon and top with mozzarella cheese.

5. Bake at 375°F for 12-15 minutes. Sprinkle top with 1/4 teaspoon parmesan cheese or shake directly from tube.

EQUIPMENT NEEDED FOR MINI-PIZZAS

1 cutting board or platter
1 knife to chop onions and peppers
2 small bowls for onions and peppers
1 baking sheet
1 paper towel to grease the sheet
1 tablespoon to mix/measure spaghetti and tomato sauce
1 rolling pin
1 fry pan to brown hamburger crumbles
1 spatula to stir hamburger and remove pizzas
1 clean can for drained fat
1 teaspoon for onions
1 teaspoon for peppers
1/4 teaspoon for mushrooms
1 fork for pepperoni
1 fork for canadian bacon
1 pot holder
1/4 teaspoon to measure parmesan cheese (or shake directly from the tube)

Cornbeef hash can be frozen

by Norma L. Simpson

Summer or winter, when there are lots of hungry mouths to feed, you will find this dish is an inexpensive dish that's been my favorite for 40 years. Try to remove as much unnecessary fat as possible. If you cook "planned overs" (that is more than you think you can eat at one meal) you can have a second meal from the Freeeze Up 1 shown below.

FREEZE UP CORNED BEEF HASH FROM SCRATCH

1 large onion, peeled and cubed (4 cups)
2 - 4 tablespoons cooking oil
6 medium potatoes, peeled, cubed and soaking in cold water (6 cups)
1 dash of salt
1 can corned beef (remove excess fat by washing with hot water)
1 green pepper
Use a heavy cast iron frying pan or electric fry pan to lightly brown the onions in the cooking oil. When the onion start to become translucent, drain the potatoes and pat with a paper towel. Add the peeled and cubed

potatoes to the onions. Cover to steam/fry for about 40 minutes. Turn once, check occasionally to be sure that they do not stick and burn. When a sharp fork can almost pierce the potato cubes, open the corn beef from a can.

Remove any excess fat and veins in the meat then add to the potatoes and onions. Cook slowly, so the meat doesn't stick. When nearly ready to serve, cut some decorative rings from the green pepper. Cut the rest of the pepper into thumbnail-size pieces. Add these to the corn beef hash, and turn up the heat. Brown the bottom of the corned beef hash about 2 minutes. Then loosen it, and turn onto a square serving platter. Decorate with the Green Pepper Rings. Serve with tabasco sauce for people who like a "hot" meal.

If you use flat aluminum trays for freezing, you can have a Freeeze Up that thaws quickly.

While eating, allow the rest of the hash to cool so that it can be popped into the freezer. Serve with some fresh raw carrot sticks to give you variety in texture and color.

Stockman's Roundup—Biases muddy debate in cow, salmon conflict



by Bob Pawelek-OSU
Livestock Agent

The following is an editorial by Dr. Kelvin Koong, Associate Dean of the College of Agricultural Sciences. The commentary was originally printed May 10, 1996 in the Capital Press.

Last summer, at an Oregon State University field day where scientists reported on their findings, OSU range researchers presented field observations about cattle grazing and the location of salmon redds (the gravel areas in streams where the fish spawn). These observations also appeared in a written report. Researchers hadn't set out to study the location of salmon redds. They say they reported their in-the-field observations with the hope that they would trigger related scientific study. But what the presentation

and subsequent developments triggered show how strongly Oregonians feel about grazing and salmon — and how important it is that we move past polarization. In 1978, OSU scientists launched a study of controlled livestock grazing on riparian systems along Catherine Creek, where it runs through the university's experimental Hall Ranch in northeast Oregon. Researchers fenced livestock from grazing stream side areas. These enclosures are still there, interspersed with land that has been grazed. Then a few years ago, when the issue of grazing and its effect on endangered Snake River Chinook salmon emerged, another study was designed to observe how often cattle disrupted spawning salmon redds by walking through the stream. Researchers from Oregon State's rangeland resources department observed that there were more redds in grazed areas than in ungrazed areas. These are the observations that generated the controversy when reported at the field day last summer. As I write this, researchers in our fisheries and wildlife department are publishing a report that explains why, in their view, the range researchers' field observations about the location of salmon redds are scientifically misleading. That's the background. Now, let me give you my thoughts. When it degrades stream habitat, improper livestock grazing contributes to declining salmon production. I don't see how anyone could argue with this statement. However, not much work has been done exploring the relationship of salmon and livestock when proper management is applied. Some opponents of grazing appear to be reluctant to accept that compatibility might be possible. At the same time, some in

the livestock industry appear to be reluctant to modify practices where grazing and salmon may be in conflict. Since publication of those observations about salmon redds last summer, citizens, organizations, agencies and some faculty at OSU have overreacted and generally created confusion and confrontation. The issue has given us all another example of how not to respond to a challenge. Also, it has shown how far we are from resolving critical natural resource issues. We're forming separate camps rather than seeking common ground where we can begin the process of resolution. Instead of working toward saving endangered species and making sure we're using sustainable natural resource practices, we seem to be intent on finding weapons to fight with. If not talking about the researchers. Disagreements among scientists aren't uncommon and they aren't necessarily bad. As one of my colleagues says, if scientists never disagreed, it would indicate they knew everything. Disagreement is a way new knowledge is generated. If talking about the camps desperate for data on the salmon and grazing issue that support their viewpoints. Members of these camps need a change of attitude. Yes, a few coalitions exist to resolve specific issues. But, really, few people seem willing to come together on a large-scale basis to forge a win-win resolution. The continuing battle in Congress over range reform and the livestock grazing bill is an example of the kind of paralysis this mentality creates. In Congress, neither side has been able to get enough votes to prevail. A public lands management bill crafted and supported by the livestock industry and the environmental community would surely

make it through Congress. But can we ever expect it to happen? Objectivity is a goal we all need to work toward. Grazing is neither inherently good nor bad. The key is how it's managed. Opportunities exist to use proper management to make grazing a neutral or even a positive force in the environment. The Oregon Department of Fish and Wildlife's elk management areas, where cattle grazing is used as a tool to improve forage characteristics for elk, is an example of this. But we also need to understand there are places where livestock grazing does not fit. For example, nesting waterfowl require habitat with structure in the standing vegetation, and grazing decreases that structure, reducing nesting success. If data show cause and effect in either direction, we have to accept the results. In the meantime, jumping to conclusions increases tension. Where does all this lead us on the salmon and cows issue? We need to recognize that some grazing practices have been detrimental to streams and riparian habitat. We also have to recognize that changing those practices may not be a blanket condemnation of grazing and that grazing methods compatible with salmon may exist — or be developed. It is important that both the livestock industry and the environmental community trust that both sides are working toward honest resolution of the problem with no hidden agendas. We need to commit time and money to research, to gathering information, to develop viable management programs. This research has to be interdisciplinary to develop balanced guidelines. The problem is urgent. So until we have more information, we must discard management strategies that are not

viable and substitute our best estimates of what is viable. Oregon State's College of Agricultural Sciences has resolved to forge an interdisciplinary team to address issues raised by those observations on Catherine Creek. We recognize scientists have biases. But we're determined to bring together researchers with diverse training and background who'll use sound methodologies to develop a balanced evaluation. The college intends to do its best in providing sound scientific knowledge to Oregonians on all issues related to agriculture and natural resources.

**See you at
the Jefferson
County Fair-
July 24
through 27,
1996**