

Cranberry Development Holds Fascinating Future For Coos Co.

By Phyllis Litzberger

University of Oregon Journalism Major

When the pilgrim fathers sat down with nearly 100 Indians, on that certain day in 1621, to a Thanksgiving feast of wild turkey and cranberries, they little realized they were starting a rite which would send cranberry growers in search of good bog land from Cape Cod to the Coos and Clatsop county regions of Oregon.

There are few sections of the United States that have the environment necessary for the growing of the cranberry and small sections of western Washington and Oregon are included in the list. At present the biggest boom in the industry is at Bandon, Coos county, Oregon.

Final determinations of the 1945 crop of approximately 48,000 barrels, Oregon and Washington taken as a unit, show that the west coast has exceeded New Jersey in production. However, Coos county has not nearly reached full production of the berry that goes so well with roast turkey. If timber, the source of southwestern Oregon's main industry, declines appreciably, the cranberry industry may be the means of a livelihood for many more than those now engaged in the occupation.

West Takes Berries
The market for Washington and Oregon cranberries is western United States as far east as Salt Lake City. About 75 per cent of the berries from Washington are sold through the Growers Marketing Association under the Pacific Cranberry Exchange. A cranberry canning plant has been set up at Coquille, Oregon, to handle all the cranberries sent in by co-op members. This has greatly increased the market.

The principal producing sections of the United States are the Cape Cod region of Massachusetts, the Pine-Barren region of New Jersey, central and northern Wisconsin, Washington, and Oregon. Few cranberries are grown outside the United States. About 100 acres are cultivated in

Nova Scotia and small areas have been planted in Scandinavian countries.

While there is some dispute as to the origin of the word "cranberry," authorities say that the appearance of the flower in the bud has probably suggested the name cranberry or "craneberry." Just before the flowers bloom the stem and bud resemble the neck, head, and bill of a crane.

Indians Eat Berries
The history of the berry in Oregon begins with Lewis and Clark, who found the Indians near the mouth of the Columbia river using and trading the wild cranberries with upper river tribes. This native wild berry is of good quality but has no commercial importance since the berries are very small. In 1885 Charles D. McFarlin, a Cape Cod grower, made the first attempt to cultivate the berry, setting out vines which he brought from Massachusetts. This McFarlin variety was developed by him and his brother. However, the industry remained at its infancy stage until 1925, when financial returns marked it as a unique and profitable business.

Many varieties of cranberries have been tried and are grown in Coos county. The McFarlin variety is the most important now and produces 90 per cent of the total crop. It was developed in South Carver, Massachusetts, and brought to Oregon and then to Washington. The berries are large, irregular in size, oval in form, and have a slight pubescence which makes them less attractive than some other varieties.

The Howe variety was originated in East Dennis, Massachusetts and is second in importance. These berries are medium in size, dark crimson in color, oval in form, of good keeping quality, and generally sold for the Christmas trade. They mature about ten days later than the McFarlin variety.

Berries Demand Study
The environmental requirements of cranberries are rather exacting and experience in ordinary lines of farming is of little value. The cranberry plant requires an acid peat soil. The depth of the peat in the bogs varies from eight to ten inches to more than ten feet. The shallow peat bogs do not produce as well as the deep one for the superficial bogs will not retain moisture readily and are easily depleted of their plant foot. Brown sphagnum peat is better in Washington and Oregon than bogs of decomposed leaves, grasses, or decaying wood.

It has been learned in the past few years that certain types of black muck, with an acid reaction, will produce just as many quality berries as the peat land. In bogs other than peat or black muck, the cranberry leaves have a tendency to expose the plant to diseases and excessive growth.

Another important factor is the bog location. An abundant supply of sand or fine gravel should be close at hand. The sand acts as a check for evaporation and provides a good medium for the roots to grow. This makes weed control less difficult.

Harvest in September
The harvesting of cranberries starts about Sept. 15, and continues until Nov. 1. The two methods of gathering berries are scooping and hand-picking, the former being the fastest. Never-the-less, the loss of berries by the scooping method varies from

ten to twenty per cent and there is some damage to the vines.

The total cost of bringing an acre of bog land into production is from \$1,100 to \$1,500; this figure includes ditching, weeding, operating, and all other costs.

The cranberry industry is by no means the first to make use of scrap products nor the first in which the demand exceeds the supply. From the berry is derived the versatile urolic acid. This urolic acid is a tasteless, odorless powder which is soluble in organic solvents such as alcohol or benzene, but is insoluble in water or petroleum.

Berry By-Products Used

A salve, Vassinol, specified for skin lesions and burns, is made of urolic acid, cranberry seeds and wax, and distilled water. This by-product is not widely distributed as yet because of wartime restrictions, but will soon appear on the postwar market.

This acid combined with cranberry oil is used in the making of cosmetics, creams, lipsticks, toothpaste, as a toilet water base, and as an emulsifying agent in mayonnaise. As an organic chemical, the urolic acid is used by Eastman Kodak Co. Here's a thought: Each of the five cranberry districts, Massachusetts, New Jersey, Wisconsin, Washington, and Oregon should choose a cranberry queen and from these five regional cranberry belles, an All-American Cranberry Queen should be selected.

Queen Contest Suggested

The selection of such a queen would entail a lot of fun and presumably would bring considerable valuable publicity for the cranberry industry.

Already several of the five districts have annual harvest festivals. One is the Wareham, Massachusetts, festival sponsored by the American Legion and Auxiliary with the cooperation of the Massachusetts Cranberry Growers Association. This affair of festival and dance, with election and crowning of a queen, and voting on the basis of admission tickets, was highly successful and is expected to be an annual event.

The cranberry industry, while comparatively new on the Pacific coast, has become an important feature of the agriculture of Coos county, Oregon. The abundance of other fruits on the market has little effect on the price of cranberries, as there is a very definite seasonal demand for this fruit. Since the cranberries can be grown only where certain soil and climatic conditions are found, overproduction of this fruit appears unlikely.

Soroptimists Have Musical Program

Following the noon luncheon of the Soroptimist club Tuesday, May 28, a musical program was enjoyed. Special features were three selections by the trio: Roberta Mason, Laura Swanson and Geraldine Oerding, and a solo by Geraldine. They were accompanied by Mrs. Thora Watson. Three committees were appointed for the 4th of July celebration: Princess, Marjorie Throckmorton; Float, Lorene Simpson, Wanda Cochran and Marjorie Drago; Booth, Estelle Harbison.

Guild Meets With Mes. Selbig and Rosa

Hostesses at the Episcopal Guild last Wednesday were Mrs. C. T. Selbig and Mrs. Lloyd Rosa. The afternoon was spent in sewing and conversation, followed by refreshments. Others present were Mesdames W. H. Olanell, L. H. Hazard, E. W. Lorenz, F. M. Shaw, E. M. Briner, Ida Owen, Jennie Price, Charles Stauff and Mrs. James Watson of Seattle.

Past Noble Grands To Meet At Skeels

The Past Noble Grands club will meet at the home of Mrs. Birdie Skeels next Friday night at 8 p. m. and all members are urged to be present. A full program has been planned for the evening.

Meeting Postponed
Beulah Chapter, No. 6, O.E.S., will not meet until June 25th. Grand Chapter will be held in Portland June 11th, 12th and 13th.

35c sold \$300.00 worth of cows for a Myrtle Point farmer in The Sentinel Classifieds.

Nylon List This Week

Mrs. Harold McCue
Mrs. Ralph Pointner
Ida Oerding
Mrs. Jack Sisk
Margaret Stennett
Hazel Simpson
Mrs. Russel Wilson
Martha M. Purdy
Nettie Griffin
Mrs. Elwin Nosler
Mrs. David Bay
Mae Ensele
Margaret Middendorff
Mrs. Don McCue
Mrs. Albert Cupinski
Mrs. Lillian Ede
Carve Davidson
Mrs. H. F. Lindsay
Mrs. L. E. Wolgamott
Mrs. C. E. Alexander
Thelma Corneliuss
Mina Naumcheff
Bena Jewett

Girl Scout Troop I Elects Officers; Hold Picnic and Outing at Bandon Beaches

The Girl Scouts of Troop I spent last Saturday night and Sunday noon at Bandon beach, in the Richmond cabin. Saturday evening they had a meeting and elected new officers, which are as follows: president, Thelma Bechtel; vice president, Robin Griffith; secretary, Virginia Fouts; treasurer, Lorna Willard. The meeting was then adjourned.

Reports Heard From Rebekah Delegates

At the regular meeting of Mamie evening, reports were heard from the delegates who attended the Rebekah Assembly at Medford last week, namely, Helen Larson and Pansy Ross.

Both received the Degree of Chivalry at the session, as well as Lois Stevens. Elections of officers for the new term resulted in the following: N. J., Etta McPherson; V. G., Carolyn Johnson; Secretary, Myrtle Benham; Treasurer, Ruth Holbrook.

June 8th the county convention will be held at Powers.

Anyone wishing transportation, notify Cathryn Erickson.

Duplicate Club Meets

Mrs. James Brady was hostess to the Duplicate Club Tuesday evening for seven-fifteen o'clock dessert. The table had an attractive arrangement of spring flowers. Mrs. Brady and Mrs. McCune were high pair for the evening's play and Mrs. Boober and Mrs. Thrift, second.

Present were Mesdames E. E. Leslie, Hal Pierce, Mary McKeown, Frank Thrift, R. E. Boober, E. D. McCune, U. E. McClary, and the hostess.

Save Worry Save Money

ONE THING THAT IS VERY MUCH IN MY CLIENTS FAVOR IS THAT HE WAS FULLY INSURED BY

Ernie Smith



Ernie Smith
INSURANCE AGENCY

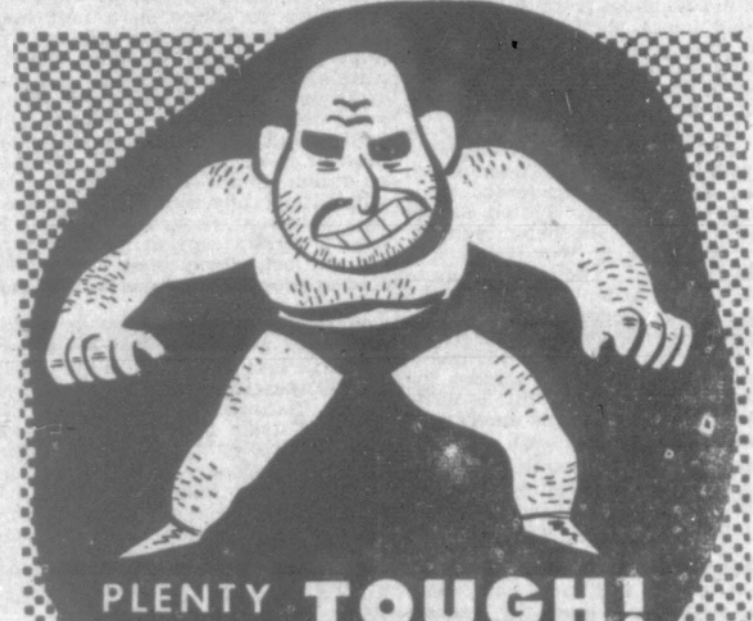
It pays to insure in your insurance
KEY BUILDING COQUILLE, OREGON

Mrs. Griffith, Mrs. Chowning, Mrs. Pileth and Mrs. Shaw, the leaders of the girls.

Sec. Virginia Fouts

Neighborhood Club At Robb's Home

Mrs. F. A. Robb entertained the Neighborhood club for one-fifteen o'clock dessert last Wednesday. At contract, Mrs. George Johnson won high score and Mrs. W. E. Bosserman, second. Present were Mrs. W. E. Bosserman, Mrs. L. A. Lundquist, Mrs. Harold Stromquist, Mrs. K. P. Lawrence, Mrs. Irving Larson, Mrs. George Johnson, Mrs. Fred Hudson and the hostess.



Plasti-Kote

THE "CELLOPHANE-LIKE" FINISH FOR FLOORS!

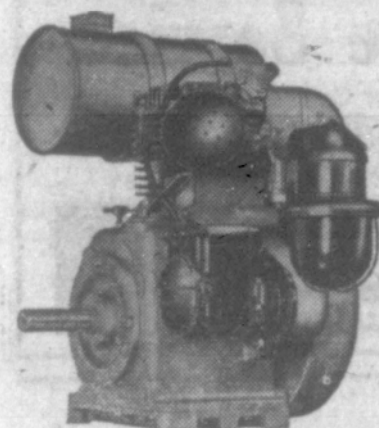
Yes, it's tough and durable... but so easy to apply! Brings the color in old faded linoleum back to life! Makes old wood floors look like new! Easy to clean! Requires no waxing! Alcohol-proof and skid-proof!

Only \$2.95 per quart

GARNIER'S REFRIGERATION SERVICE
426 W. Front, Coquille

Plasti-Kote
TRANSPARENT
V-2
ONE QUART
FLOOR FINISH

WISCONSIN AIR-COOLED ENGINES



ON HAND

2½ HP to 21½ HP Size with and without clutches

Farr & Elwood

Since 1916
Coquille 16 Coos Bay 62

A WELL PLANNED SERVICE—
CAN DO MUCH IN LESSENING THE GRIEF
OF THE BEREAVED

Lady in attendance

Gano Funeral Home
TELEPHONE 100 • AMBULANCE SERVICE • COQUILLE

Phone 100 — Coquille 190 So. Coulter St.

WE SPECIALIZE

— IN —

COMMERCIAL REFRIGERATION

"EQUIPMENT"—"PARTS and SERVICE"

GARNIER'S REFRIGERATION SERVICE

Night Phone 168J 426 W. Front Day Phone 2-J

PENNEY'S Timely Ideas for Important Occasions!

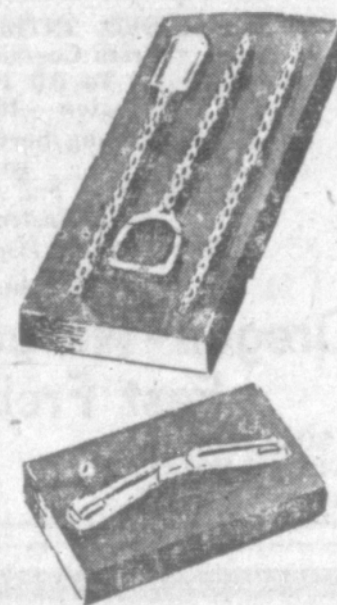
For FATHER
June 16th



Ties
that look much better
than their price...

Clean-cut printed foulards that suggest exclusive origin. Woolly textured tropical gabardines will appeal to the sportsman. So will the lively tropical motifs in the rayon jacquard failles!

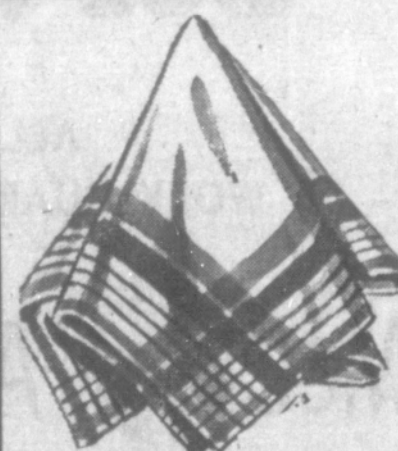
98¢ 1.49



MEN'S JEWELRY FOR FATHER

Key chains, tie clasps, collar pins and matching sets, designed for the modern well dressed man illustrated above—

Key Chain\$1.00
Collar Pin50c
plus tax



DELUXE QUALITY HANDKERCHIEFS 49c

Fine quality cotton with attractive colored borders. Sure to please.