

This Week's HISTORY MYSTERY



What Part Did This Medal Play in Oregon's History?

CLUE: These medallions were made in three sizes and grades. This is the largest and was most preferred because it bears the likeness of President Thomas Jefferson. The reverse side shows the clasped hands, pipe and war axe crossed, with the legend "Peace and Friendship."

ANSWER: Such medallions were carried by Captains Lewis and Clark for distribution to Indian chiefs that they met during their journeys. The remains of an original chief's medal was found on an island in the Columbia River northeast of Hermon in the 1890's. It is now on display at the Oregon Historical Society.

This column is presented weekly for the furtherance of historical interest and education by the

OREGON HISTORICAL SOCIETY
Portland, Oregon

Blanch Vegetables Before Freezing For Best Results

Oregon State College—Blanching vegetables before freezing them can spell the difference between a tough tasteless product and a fresh flavorful one, according to Mrs. Ruth Klippstein, Oregon State college extension nutritionist.

Mrs. Klippstein says vegetables must be heated through before being frozen to keep appetizing "fresh qualities" in home freezers or lockers. Extensive research has continued to point out the need for blanching, or pre-heating process.

Blanching or heating vegetables before packing is necessary to inactivate the enzymes which would otherwise cause undesirable flavor changes in the food. As these enzymes continue to "work", the vegetable loses color, she explains.

Research shows that practically every vegetable needs to be blanched before freezing to retain its fresh flavor and color as well as its characteristic texture. Added to this, is an unpleasant flavor—almost "haylike"—that unblanched vegetables may acquire during frozen storage.

Corn-on-the-cob, currently on

the freezing list of Oregon homemakers, is an especially good target for proper blanching and cooling techniques. Mrs. Klippstein points out that corn is blanched to inactivate natural enzymes. Unless these enzymes are killed, they will cause a "cobby" flavored product after a short storage period. The texture of the corn also suffers. She recommends that homemakers closely follow the time tables for blanching.

Corn should be cooled in ice water for at least 10 minutes and more time should be allowed if the cob is still not cold. When corn is cooled and drained well, each ear should be wrapped separately in foil for barbecuing later, let the corn thaw in the unopened package.

To prepare whole-kernel corn for freezing, blanch on the cob, cool, then remove the kernels. This helps the corn retain its juiciness. Blanching time is about half as long as for corn-on-the-cob.

Here are some other important points Mrs. Klippstein makes on freezing:

Whole green peppers do not usually produce a satisfactory frozen product unless blanched. However, green peppers, if cut in small salad size pieces and packed in small quantities do not

Hay Dealers Need New State License

After August 20, anyone who buys hay from a producer and resells it is required to have a state license and a bond, the state department of agriculture advises.

This is an entirely new law, known as the hay dealer's act. Responsibility for enforcement was placed in the department, where Director Robert J. Steward has assigned it to the division of plant industry headed by Frank McKennon.

need blanching. They are handy for use in mid-winter salads.

Unfortunately, whole tomatoes cannot be satisfactorily frozen. Freezing causes them to become soft and mushy.

Summer squash is very difficult to freeze and get a good product. If you do undertake a batch to freeze, use squash that has grown rapidly and is mature, but not oversize, she says. Use extreme care in blanching and processing time and follow directions for size pieces recommended.

If you're trying out an unfamiliar product, freeze only a few packages. After a week's storage, sample them to see how family enjoys the food. This way you'll not waste freezer space on foods the family doesn't like, Mrs. Klippstein suggests

Individuals and business concerns of all types come under the law if they buy hay from farmers. Only those who buy hay for their own use do not need to apply for the license and obtain a bond. The minimum bond is \$1000 and the department may require a greater amount based on the amount of hay bought in an average month. The bond must be submitted to the department for approval.

A hay dealer may operate from as many places as he wishes under the one license, cost of which is \$10. But he needs to list all places of business and agents with the department at time of making license application.

Hay buyers coming under the provisions of the law must have the license before they make purchases, whether on a cash or credit basis. Vehicles transporting such hay must display the new hay dealer's sticker on the windshield. This will be supplied by the department with the license.

Feed mixers who buy hay for mixing purposes are subject to the license and bonding as well as those who buy from a producer for sale as the "straight goods".

Application forms are now being printed and will be ready for distribution to applicants in advance of the August 20 deadline, the department says. Any inquiries should be addressed to the state department of agriculture,

Flying Tour Set By Governor to Promote Industry

Governor Holmes' flying tour to help stimulate area interests and efforts for industrial and business expansion will take to the air September 3 with Eugene-Springfield as the first stop.

The governor and his development director Julius Jensen are planning the two-a-day barnstorming jaunt as an idea-trading program between local groups and the new Department of Planning and Development.

Details and sites for the meetings are still being worked out but the flying development team is expected to wing on to Coos Bay, Medford, Klamath Falls, Bend, Ontario, Baker and La Grande in the four-day first phase of the tour.

Included in the tour will be the new deputy director of development, Harry Schenk, Ivan Bloch, Portland industrial consultant for the department, representatives of press, radio and TV, and the governor's administrative assistant for press relations Tom Wright.

Additional trips to population centers will follow the southern Oregon-eastern Oregon swing including a flight to The Dalles division of plant industry, Salem,

and Pendleton. Albany, Salem, Tillamook, Astoria and sites in the metropolitan Portland area have also been tentatively set.

Industrial, business, labor, and civic leaders are being invited to participate in the development meetings to find out the best way areas can accelerate their industrial and business growth, and how the new department can best assist them.

4-H Club News

ONE JOLLY CHEFS

The Jolly Chefs cooking club met at the home of Katherine

Rea, August 19.

The meeting was called to order by vice-president, Linda Halvorsen. We discussed whether or not to have a booth at the county fair. It was decided to leave it up to the members who would be here at fair time. The rest of the afternoon was spent working on record books.

Katherine and her mother served refreshments after the meeting.

Marilyn Morgan, reporter

Mr. and Mrs. Walter Barger and son of Gresham, former Heppner residents, were visiting at the W. C. Collins home.

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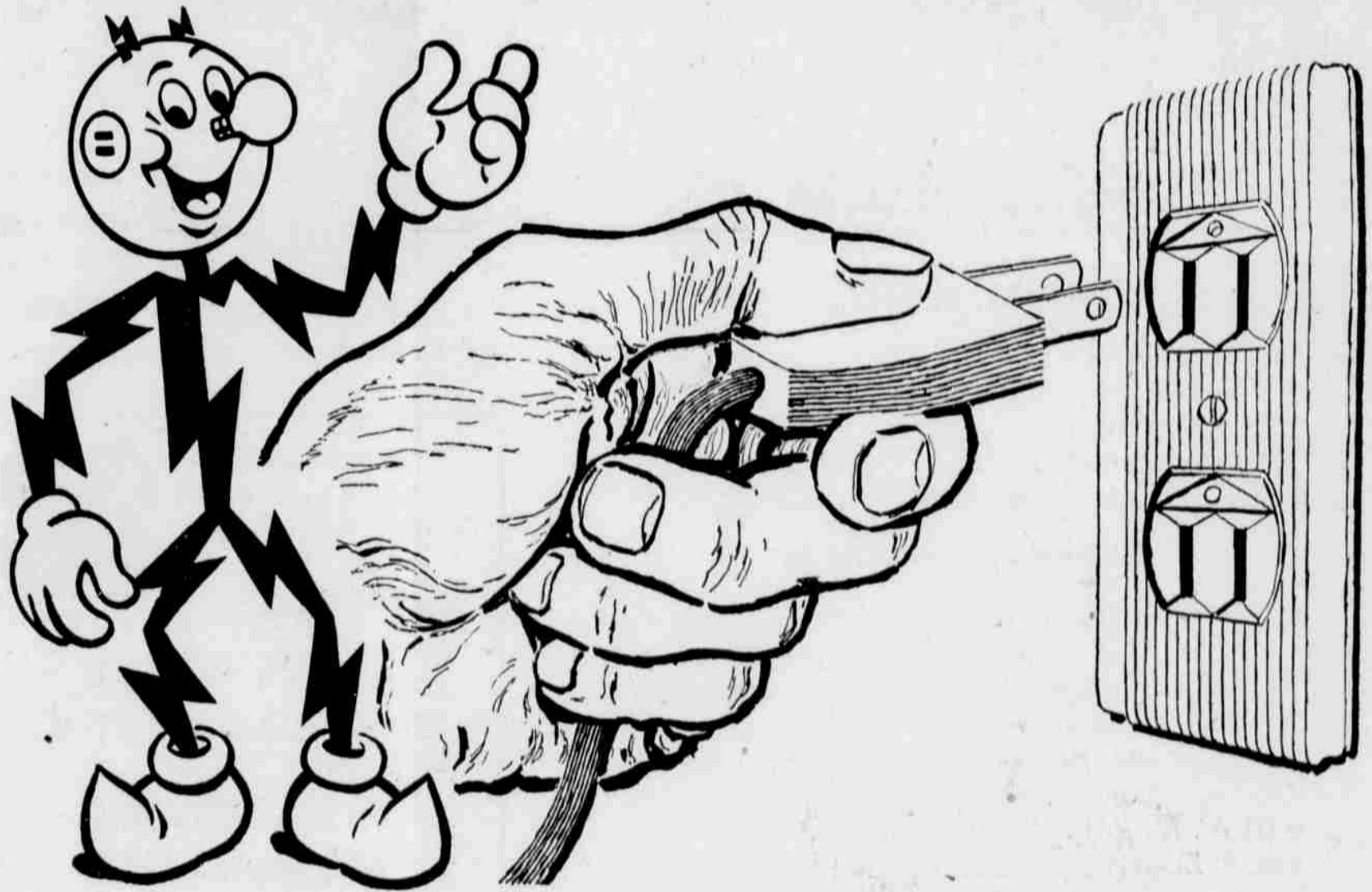
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