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and cleanly put out the fire. You guessed it... the above handy hints came from the soda company.

"FOOD FOR LATER" -- SELECTING A FOOD DEHYDRATOR

Interest continues to grow on drying foods and food dehydrators. Many things should be considered as you plan to buy a food dryer. A proper balance of heat and air movement is necessary to dry fruits and vegetables successfully.

When a food dehydrator is used, the element maintains the heat to draw moisture out of the food and the fan circulates the air to carry the moisture away.

Dehydrators can be made at home using plans developed by Oregon State University. Sometimes, money can be saved by making your own. However, if your time and skills are limited, you may prefer to buy a dehydrator.

It's wise to do some comparative shopping first, adds Carolyn Raab, Oregon State University Extension foods and nutrition specialist. Elect-

ric food dehydrators range in price from about \$50 to \$250. The least expensive ones sometimes lack features that help to produce good quality dried food.

Ms. Raab suggests considering the following features when looking at dehydrators: Capacity -- Is the capacity adequate for the amount of food you plan to dry?

Construction -- Is there double-wall construction with insulation to reduce heat loss? Is the drier sturdy? Is the heating element enclosed? Can it be replaced? Is the drier easy to load and unload? Can it be moved easily? Will it fit your storage space?

Temperature control -- Is there a thermostat to adjust the temperature?

Air circulation -- Is there a fan or blower to distribute war air evenly?

Trays -- Are the trays sturdy? Do they slide easily? Will they be easy to clean?

For information about drying foods at home, contact the Morrow County office of the OSU Extension Service at Heppner, 676-9642.

"FOOD FOR LATER" -- BUYING AND USING A PRESSURE CANNER

Proper canning procedures are essential for low acid foods.

Meat, fish, poultry and all vegetables except tomatoes must be processed in a pressure canner. It takes temperatures higher than boiling to kill bacteria which cause botulism. These bacteria are in the soil and may be on the food. Unless they are destroyed, they can grow in the food and produce a deadly poison.

There are two basic types of pressure canners on the market. One has a dial gauge that registers pressure. The other has a weighted gauge which jiggles when the desired pressure is reached. Each type of canner works well. It's a matter of personal preference and availability as to which one is used, according to Carolyn Raab, OSU Extension food specialist.

When using a pressure canner, it's important to read the directions, advises Ms.

Raab. If the canner has a dial gauge, it should be tested at least once a year for accuracy. (Testing is available in Pendleton.)

Auctions or garage sales may not be the best places to buy a pressure canner, adds Ms. Raab. Before purchasing a used canner, be sure it has an instruction book. Examine the rubber gasket. It should be flexible; not brittle or cracked. Make sure it is a canner for which replacement parts are available.

A canner which does not operate properly will not be safe for home canning, she warns. The canner must reach the right pressure and hold the pressure constant during the processing time to assure a safe canned product.

Before the canning season starts, Ms. Raab recommends putting water into the canner and bringing it to pressure in the usual way to see that it is working properly. Do this well in advance of the canning season to allow time for any repairs.

Pressure canners come in many sizes. The large canners hold more jars. Some are tall

enough for two layers of pint jars. The size chosen depends on the amount of low acid foods to be canned.

A pressure sauce pan can be used for canning small quantities if it has a weighed gauge or dial which allows control of the amount of pressure. When using a pressure sauce pan, add 20 minutes to the processing time for the canned food. This compensates for the faster heating and cooling, the specialist explains.

A pressure canner can double as a water bath canner also, notes Ms. Raab. When used this way, do not tighten the lid or put on a weighted gauge. The taller models are appropriate for processing quart jars since there is enough head space to have 2-inches of water over the top of the jars without fear of water boiling over the top of the kettle.

A pressure canner is a big investment but essential for safety of home canned, low acid foods. If proper care is taken, however, this canner can be a lifetime investment.

'An Evening with Thomas Condon' coming to Heppner

"An Evening with Thomas Condon," a University of Oregon-based touring production that dramatizes the life of Oregon's first geologist, will be presented in Heppner on Monday, Aug. 17.

The free performance is set for 7:30 p.m. at St. Patrick's Church Parish Hall. The performance is jointly sponsored by the Heppner-Lone branch of AAUW and the University of Oregon Museum of Natural History.

Combining historical fact and dramatic monologues, "An Evening with Thomas Condon" introduces the audience to an Oregonian who was considered a great humanist, teacher and scientist in the late 19th and early 20th centuries.

Wes Hardin, a UO theater student who appeared recently in university productions of "Anything Goes" and "Much Ado About Nothing," will play Condon. Robert Clark, UO president emeritus, will serve as narrator. The play was written by Eugene playwright Dorothy Velasch.

According to UO museum director Alice Carnes, Eastern Oregon was chosen as the tour site because Condon was so closely associated with the area.

During the 1860's when Condon lived in The Dalles, he rekindled an interest in geology he had had as a boy in Ireland and as a young man in New York. Condon almost singlehandedly traced and recorded the geology of large areas of Central and Eastern Oregon, and he was the first person to map the state's fossil history.

Widely respected for his rock and fossil studies and his ministry, Condon was one of the founding professors of the University of Oregon in 1876. He was known for his concern about his students, his dynamic teaching techniques and his belief in evolution theories.

The chautauqua presentation is made possible by a grant from the Oregon Committee for the Humanities and matching support from the UO natural history museum.

For more information about the show, call Susan Schubothe at 676-5282.

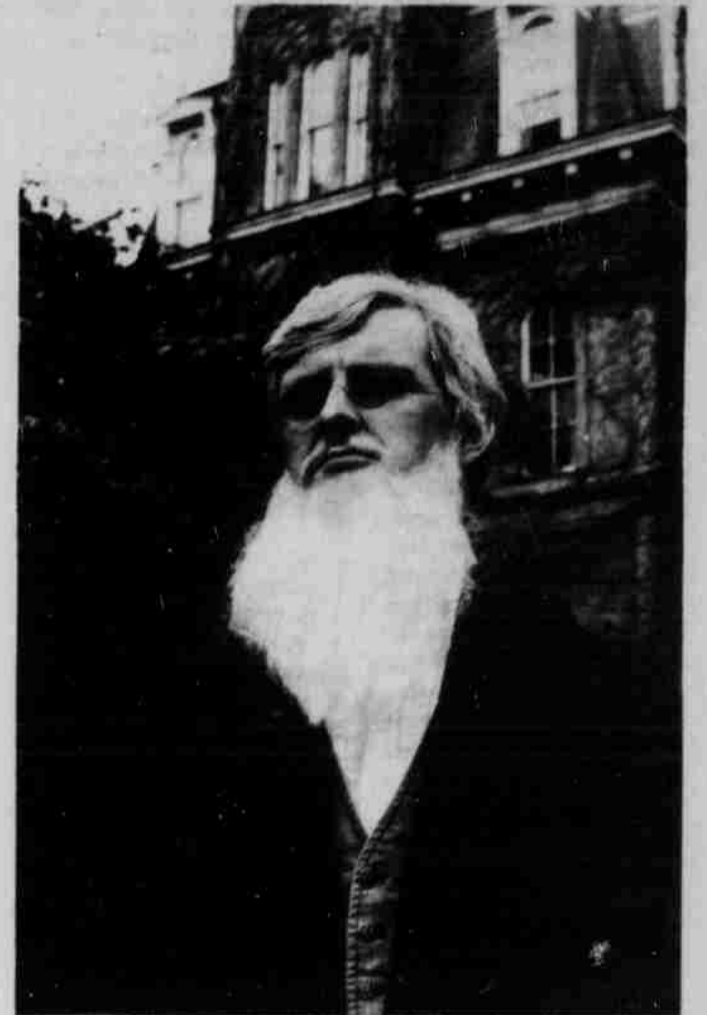


photo courtesy of U of O

Wes Hardin plays Thomas Condon on a touring production about the life of Oregon's first geologist.



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Performing in "An Evening with Thomas Condon" are (left) Robert Clark, narrator, and Wes Hardin as Condon.



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