WEDNESDAY, AUGUST 10, 2022
HERMISTONHERALD.COM • A15



Let me tell you a story about those French fries

A lot happens before you take that first scrumptious bite of a French fry. Potatoes need to be planted. They need water to grow. After they are harvested, they go to a food processing plant like those located in Boardman.

Potatoes are peeled, washed and turned into strips that become French fries.

The water used to wash French fries is re-purposed. The Port of Morrow receives wastewater, processes it and sends it to local farmers for irrigation.

Water is applied by local farmers to prepare ground to grow more potatoes. Because the water is nutrient-rich, farmers can reduce their use of commercial fertilizers.

What we've learned from French fries



We need larger wastewater lagoons to process and store water, especially during winter months when applying wastewater to farmland has a limited beneficial impact.



We are constructing our anaerobic digester to process larger amounts of wastewater to better control the amount of nutrients in the water used for irrigation.



We will take the opportunity to capture methane gas emitted when wastewater is processed via an anaerobic digester system like ours.

"We are investing Port resources to make a good thing for the community even better."

Rick Stokoe, Port Commission President

