

Cranberries Have Interesting History

This is the saga of the cranberry—innocent subject of the 1959 hubbub of "To Eat Or Not To Eat." There is no record of a single soul, man, woman or child, even getting a stomach-ache from eating the controversial fruit but it cost the cranberry producers a pretty penny-out-of-pocket.

The 1960 fresh cranberry crop is a whopper, six per cent greater than in 1959, a high 32 per cent above average.

Only five states of the 50 grow cranberries commercially: Massachusetts, New Jersey, Wisconsin, our own Oregon and Washington. Until a hundred years ago every plump, red berry was harvested by hand. Then some fertile brain thought about a wooden cranberry scoop, a pronged device that combed the pretty fruit from the vines, and it worked.

If you've never seen a cranberry bog harvested or ready for harvest you still have an educational treat in store. Some harvesting implements look like huge lawnmowers... others work like overgrown vacuum cleaners. Some growers flood the bogs before harvesting, use a machine like an egg beater to loosen the berries which then float to the surface of the water.

But harvesting processes are immaterial... it's the use of the berries that counts.

Harvesting usually begins about Labor Day and continues through October with the fruit going through many processes to insure plump, brightly colored fruit for the holiday tables. Some are oval, some round, some are light orange in color and others run the gamut of the reds through deep crimson.

And did you know that back in the days of clipper ships, American seamen ate fresh cranberries by the handful to prevent scurvy, as British tars used limes.

Cranberries didn't come over in the Mayflower; they were here when the Pilgrims landed on that cold and rocky shore. Indians called them "I-bimi" (bitter berry) and used them to make pemmican, a mixture of dried meat and berries. Indian cooks also combined them with beans and corn in a sort of succotash, and

How Long Will This Be A Land Of Plenty

Editor's Note: This editorial was written by E. A. Barcell, associate editor of Potato Horizons, printed monthly by the Lockwood Grader Corporation of Gering, Neb. Editor is Dan Crawford, former Tulelake man, son of Mr. and Mrs. Dan Crawford Sr., Tulelake ranchers. The senior Crawford was one of the pioneers

Try This Trick
Whiffs of beef roast cooked this way will draw your better half away from the sports news, junior from his crossword puzzle and Susie from her best beau on the telephone.

Instead of cooking in the usual way, season to taste with salt and pepper, place roast, any size or cut on heavy foil, sprinkle generous amount of packaged dehydrated onion you'll find in any food market under a well-known brand over the roast. Wrap tightly in the foil, place in shallow pan, set oven temperature at 250 degrees and forget it for seven hours. Simply delicious.

BREAKFAST SURPRISE
For a cold weather breakfast surprise, add chopped fresh California dates to your family's favorite hot cereal. Serve with cinnamon-sugar and milk or cream.

REALLY GOOD!
like home made



in production of potatoes in Tulelake. The editorial seems of especial interest at this time of year.

By E. A. BARCELL
All over the country we see again the evidences of a bountiful harvest. Some bad spots yes, but still "plenty" abounds in this land of which we happen to be stewards. We wonder—how long will we continue to be so richly blessed?

If we would but conserve what we already have, this nation and

this earth would be a veritable paradise! Instead of giving away and wasting away—let's adopt a positive issue.

Conservation is one such positive issue. Regardless of our beliefs or our ways of life, conservation always helps someone.

As a nation we could raise our moral standards. This might have the effect of combating juvenile and adult delinquency. Our lives would all be better if we had less wasted human lives. Conservation of our young people would be a fine beginning now. Our virgin lands are gone and we are doing comparatively little to build them up. We see natural resources being destroyed in various ways by fire and water. Conservation of our soil and natural resources could provide employment for many thousands of our people and the "expense" would be a good investment. Soil and natural resources are the only real physical assets a nation or the earth can possess.

Anything which will burn should be returned to the soil. Fire is destructive and destroys forever, so its use by man should be curtailed. Materials returned to the soil eventually become food for soil and then for man. Garbage is such a material and usually is a problem, but properly handled, it could be one of our resources. Fortunes wait to be made on a national scale in the development and use of machines and techniques for the conversion of wastes to resources.

Conservation of time, space, energy and a host of others. Conservation is a positive issue and will win for us the respect of all our neighbors—local, national and international. Conservation is a personal responsibility which we should all accept in our own immediate circles. If we will but do this, we will have planted the seed. The seed will surely grow. Personally and as a nation, we should not count the cost when we spend for conservation. The investment will pay rich dividends

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Folgers COFFEE
lb. 75c
Keno Store
Keno, Ore.

STORM WINDOWS
F.H.A. Terms Free Estimates
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McGaughey's Trading House
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BUY LOW PRICES ARE LOWER

Fresh - Hot Roasted PEANUTS Pound 29^c	Jiffy, 10 Varieties Cake Mix or Frostings One Layer Size 10^c Pkg.
BISCUITS Pillsbury, Ballard or Betty Crocker Tube of 10 10^c	BOOK MATCHES Diamond 50 Book Cartons 10^c
TOMATO SOUP Campbell's 10 1/2-oz. Tins 10^c	MILK Finer Instant Mix 12 Quart Pkg. 79^c
MARGARINE Dundee Yellow Cubes 3 1-lb. pkgs. 49^c	FRESH, SHOULDER PORK ROAST 35^c lb.
Apricots 4 No. 2 1/2 Tins 89^c	FRESH SHOULDER PORK STEAK 45^c lb.
Overlook Peas No. 303 Tins 4 for 49^c	HYGRADE, SMOKED SLICED BEEF 2 3-oz. pkg. 49^c
Dundee Whole or Cream Corn No. 303 Tins 4 for 49^c	SWIFT'S PREMIUM PORK LUNCHEON MEAT 3-lb. tin 119
Solid Pack - Whole Peeled Tomatoes Rich Vale No. 2 1/2 2 for 49^c	SMOKED PORK CHOPS 59^c lb.
Jack O' Lantern, In Syrup or Sweet Potatoes 2 No. 2 1/2 tins 49^c	CHILI CON CARNE 2 FOR 79^c
Large Loaf Bread Buy Low 30^c	FAB OR RINSO Giant Size Package 59^c
Medo Bel Homogenized Milk Half Gallon 51^c	Golden Pancake Mix Fisher's 7 1/2-lb. Bag 65^c
Swift's Large 24-oz. Tins	COFFEE Western Blend MAXWELL 2 lb. tin 95^c
ORANGES New Crop 5-lb. bag 59^c	SYRUP NALLEY'S 22-oz. Bottle 29^c
GRAPEFRUIT SWEET 8-lb. bags 59^c	'BUY LOW' FOOD CENTER 'BUY LOW' 133R Oregon Avenue
POTATOES 10-lb. Bag 39^c	
GRAPES FIRM - RED POUND 10^c	
ORANGES EXTRA FANCY LARGE SUNKIST 72 Size - lb. 17 1/2^c	

make a
range-top casserole
for 4 in 15 minutes
with tuna and
Walla Walla peas!



In half the time it takes to heat a frozen dinner, you can please a family with this delicious casserole!

And that's the beauty of serving Walla Walla peas. All "Fancy" grade, they're better than you can buy fresh or frozen. Yet they're pre-cooked and ready to serve. Takes two minutes to heat them as a dinner vegetable. Use 'em this instant in casseroles or salads. Just ask for Walla Walla peas, please.

Walla Walla 15-minute casserole (serves 4)

- 1 #303 can Walla Walla Fancy peas
- 2 1/2 cups water
- 1 (1 1/4 ounce) package dehydrated onion soup mix
- 1 teaspoon Worcestershire sauce
- 1 1/2 cups pre-cooked rice
- 1 can (7 ounce) solid pack tuna, drained
- 2 tablespoons chopped pimento

Bring water to boil, add onion soup mix, Worcestershire sauce, rice and tuna (broken into bite-sized pieces). Simmer on low heat for 10 minutes. Add drained Walla Walla peas and pimento. Heat for 5 more minutes.

Try these other delicious Walla Walla vegetables, especially Walla Walla Asparagus, best-seller in the Northwest.

Walla Walla
Walla Walla Canning Co., Walla Walla, Washington