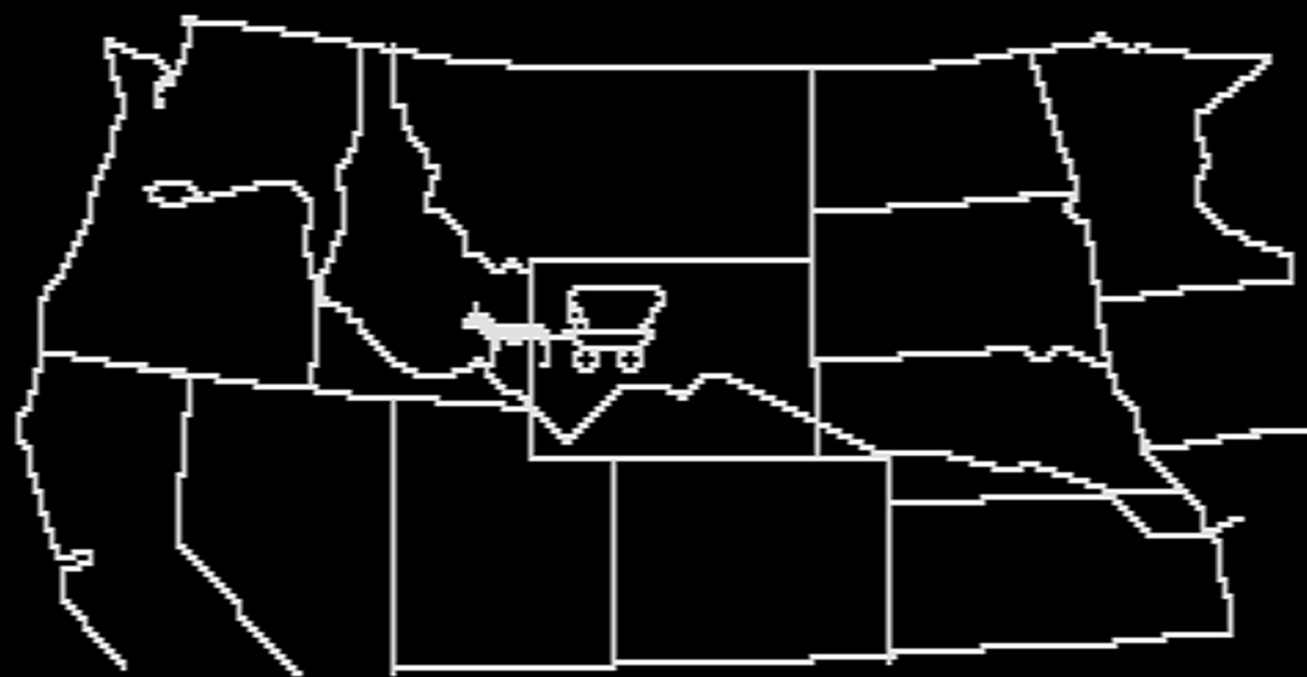




**Congratulations! You
Have Made it to
Oregon!**

**An Agricultural Tour from
the Oregon Trail
to the Modern Day**

Press SPACE BAR to continue



JUNE 7 1847

MILES 951

PRESS SPACE BAR TO CONTINUE



HISTORIC OREGON COUNTRY

American Explorers—

- Gray 1788-1792
- Lewis and Clark 1805-1806
- Astorians 1811-1812
- Astorians (Tonquin) 1811
- Smith 1827-1828
- Fremont 1843-1844

British Explorers—

- Cook 1778
- Vancouver 1792-1793
- Mackenzie 1793
- Fraser 1806
- Thompson 1808-1812

Spanish Explorers—

- Pérez 1774
- Heceta 1775

Early Fur Trading Posts

- ♦

Trails

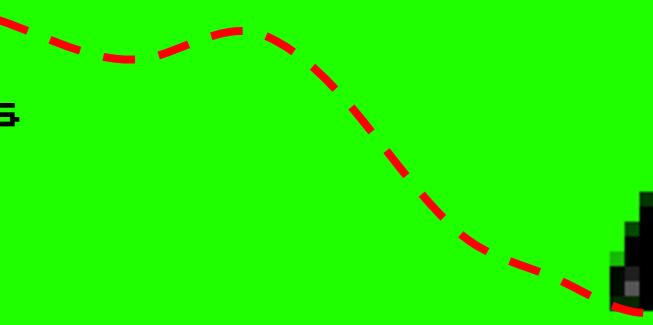
- Indian Tribes
- ◆ KLICKITAT

Scale 1:2,200,000
35 miles to the inch

Wild Foods in a Rich Land



- Fish & game
- Wild mushrooms
- Wild berries



The Dalles



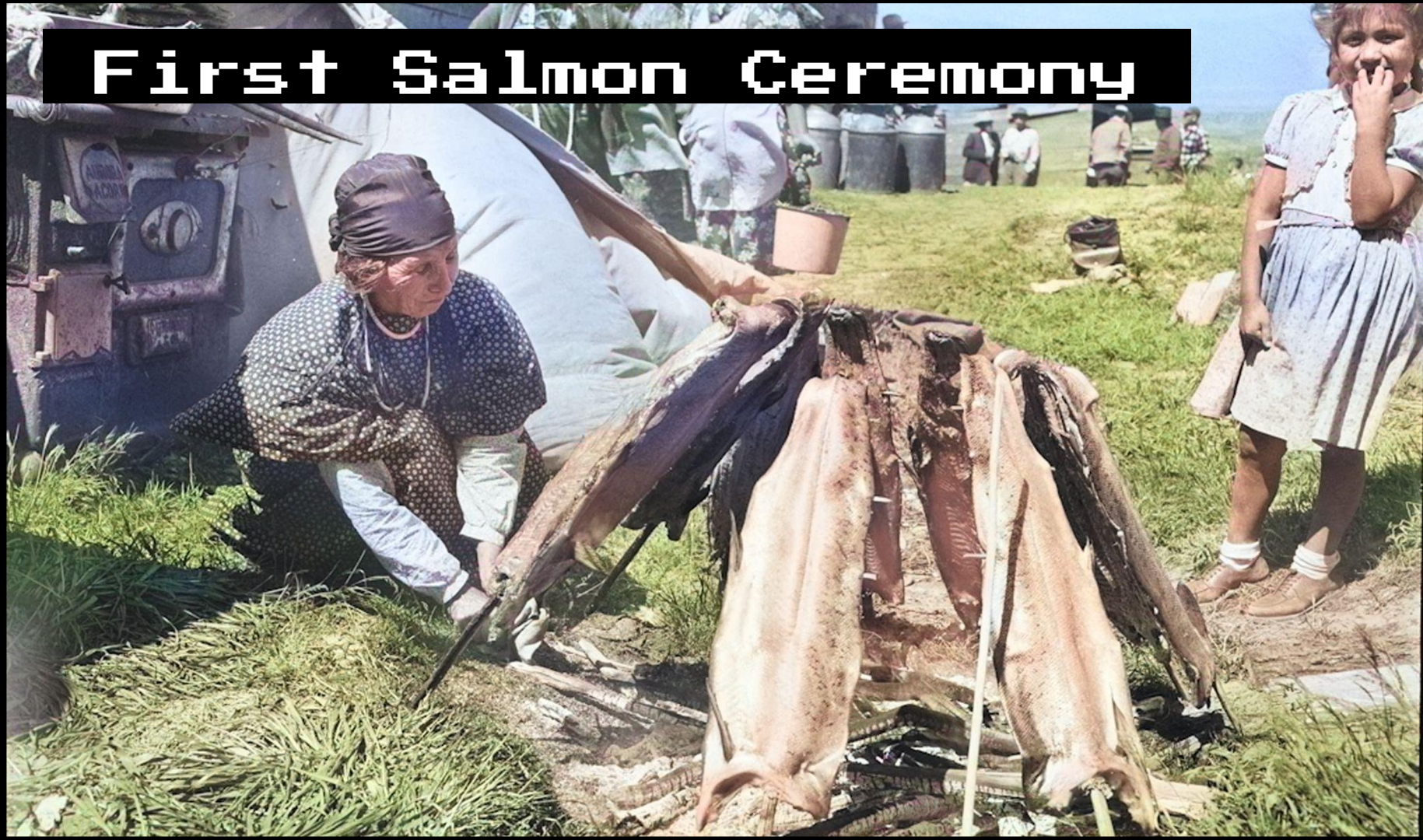
The Columbia River
Watershed

Press SPACE BAR to continue

Salmon



First Salmon Ceremony



Salmon

- Sacred to Native Americans
- Early cannery economy
- Still regionally significant



Celilo Falls,
1940s

Fish and Spinach Under Glass

Prepare and cook spinach as for a vegetable. Take 1 fillet of sole to a person. Roll with large oyster inside, and pin together with toothpick. Cook in clam or oyster juice for a very few minutes. Have rich cream sauce prepared, and when fish is done put a serving of spinach on individual plate, put fillet on top, cover with cream sauce, and a little grated cheese. Cover with a glass top and put in oven until very hot.

Gefullte Fish

3 pounds salmon
1 pound halibut
1 tablespoon salt
2 tablespoons sugar
1 teaspoon pepper

1 onion
3 matzos or 2 slices of bread
3 eggs
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ teaspoon cinnamon

Wash, bone and skin halibut and salmon, put them through grinder with onion. Add matzos which have been broken into small pieces and soaked in water to cover, and drained. Then add salt, pepper, sugar, cinnamon, water and eggs. Chop mixture well with chopping knife. Moisten hands in cold water. Roll fish into balls. Drop into pan of salt water to which 2 slices onion, 3 stalks of celery, and 1 carrot have been added; cook $\frac{1}{2}$ hour.

Baked Haddock, Oyster Stuffing

Remove skin, head and tail from a 4-pound haddock. Bone, keeping fillets in shape. Sprinkle with salt and brush over with lemon juice. Lay one fillet in a baking pan, cover with oysters dipped in buttered cracker crumbs and seasoned with salt.

Salmon in Early Portland

- Included in oldest recipes
- Adapted into diets

Neighborhood Cook
Book (Third Ed.),
1932



Salmon Struggles

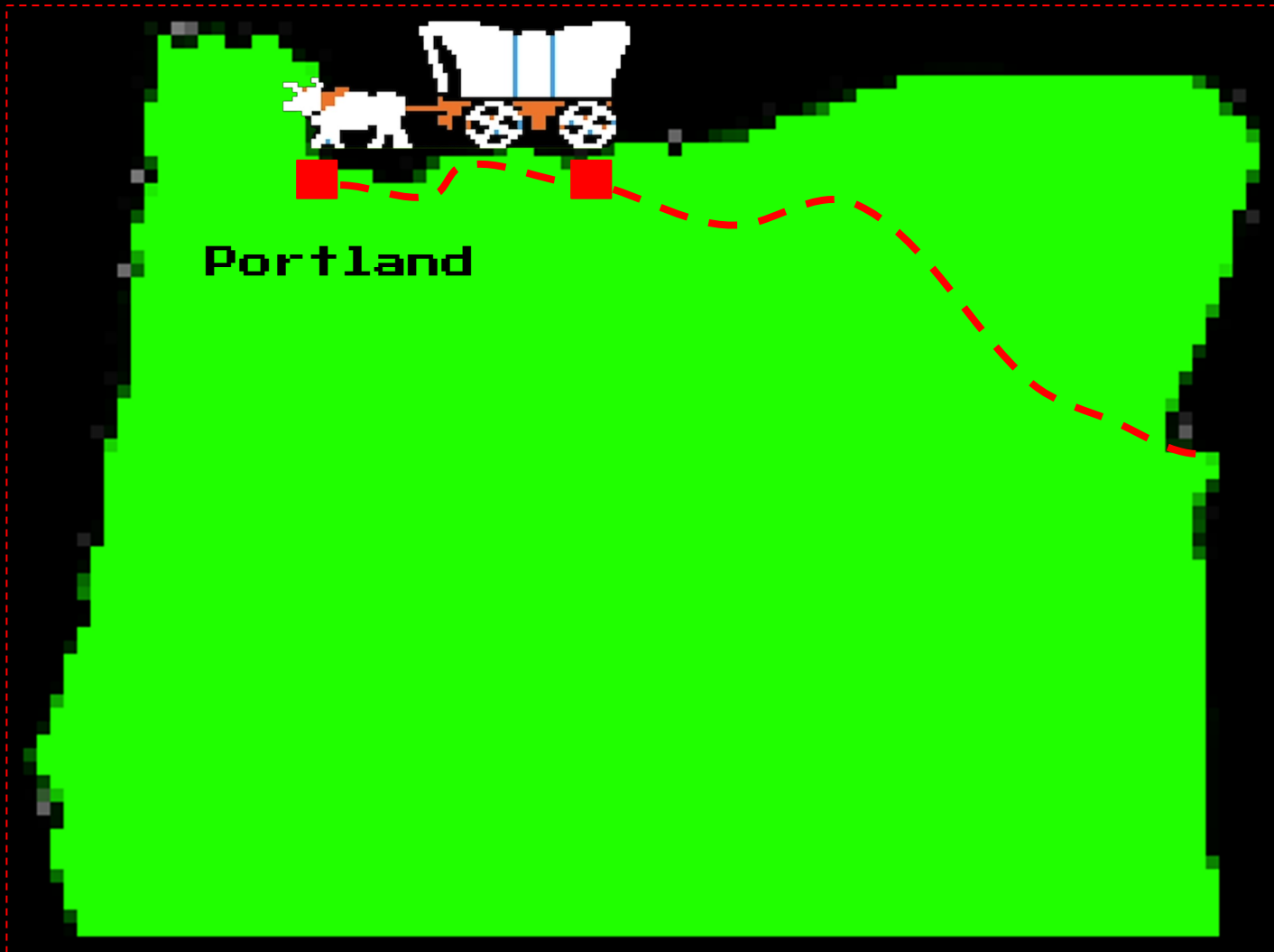
- 18 species federally protected
- Decline due to dams and habitat loss

June Hogs on the
Columbia, 1914



Salmon Today

- Chinook Salmon is the Oregon State Fish
- Oregon's Wild Salmon Fleet is a Sustainable Industry



Portland



Stumptown

Press SPACE BAR to continue



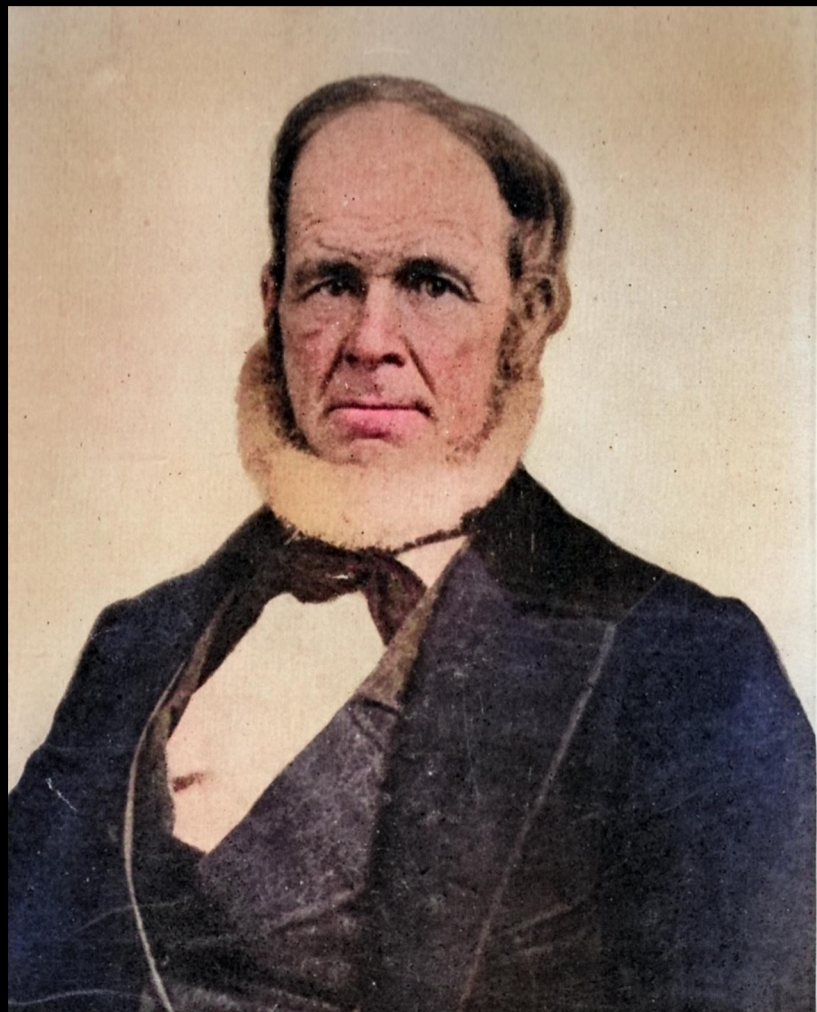
Portland, Oregon

- Muddy village
- Roughnecks abound
- Not suitable for families
- Liquor abundant

FRUIT



Henderson Luelling's Travelling Orchard



Doomed Tiger Island Sex Cult!

THE EMIGRANT FREE LOVERS.

A band of Free Lovers departed some time since from San Francisco, in the schooner Santiago, with a view to settle in some portion of Mexico, where they could practice and live up to their peculiar doctrines without hindrance. The following from the San Francisco *Times*, gathered from the crew of the Santiago, which has returned to San Francisco, will show how the new colony has progressed :

The schooner Santiago, which had been purchased and fitted out by the Free Lovers, or rather by Lewelling, the chief man among them, left San Francisco on or about the 5th of October last, having on board, besides the captain and crew, a company of ten men, five women and six or seven children, who were intended to be pioneers of a colony of the Harmonial Brotherhood in the State of Honduras. There



Berries



- Native strawberries, blackberries, huckleberries
- Wild species provide basis for breeding
- Oregon a world leader in berry science

Strawberries

- Wild berries on the coast and mountains
- Japanese growers in Portland, 1880s
- Breeding at OSU since 1910s
- Most fruit frozen or processed





Caneberries

- Blackberry, raspberries, and more
- European native
"Evergreen" blackberry was brought to the state in mid 1800s
- Introduced in the 1950s, Marionberries are "born and raised" in Oregon



Yesterday

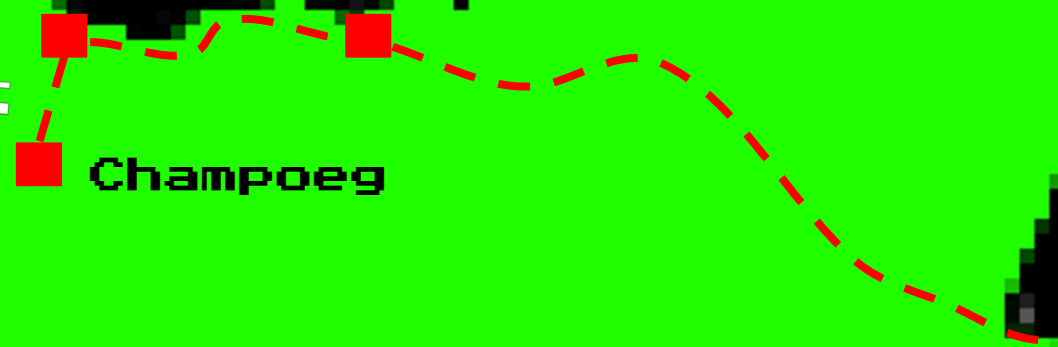


Today

Raspberries & Blackberries Today

- Production volume: 30-50 million pounds per year
- Grown on more than 200 family farms
- Marionberry Pie is the official state pie of Oregon!





Champoeg

Dairy Products



- Emigrants brought cattle, sheep and goats with them on Oregon Trail
- Cattle served as both transportation and food
- Few animals survived the arduous journey



COTTAGE (DUTCH) CHEESE.

Take a crockful of clabbered milk, and set it on the stove to heat a little; when the whey and clabber separate, pour it into a jelly-bag, and hang it up where it will drain until dry; season with salt, a piece of butter or rich cream; use pepper if desired; mix with the hand, and make into small balls, or if much cream is used, serve in a dish.

Mrs. N. A. McDonald, Sago, Ohio.

Cheese



- OSU Prof. Frederick L. Kent surveys the state's growing dairy industry by bicycle in the summer of 1900
- Records 71 butter and cheese factories
- Estimates 1 million pounds dairy products produced in the state

Tillamook Headlight, February 29, 1912.

Tillamook's Famous Cheese !

Three and a Half Million Pounds Manufactured
Last Year VALUED at \$550,000.

State corporation tax \$10.00; outlay account convention, \$20.50; banner

the cheese-maker, if he happens to have a few Cheese that are a little off is to mix same in cases with just to show what quality means to us. When we have established our



Home of the Alpena Dairy
H. Carlson - owner
Portland, Oregon.

CIRCULATION
Daily average distribution for the
month ending July 31, 1931
10,424
Average daily net paid 9,984
Member Audit Bureau of Circulation

Capital Journal

FAIR
tonight and Sunday but fog on the
immediate coast; no change in
temperature; moderate north wind
offshore.
Local—Max 85; Min. 53; rain 8;
river +2.8 feet; clear, north wind.

43rd YEAR, No. 182

Entered as second class
matter at Salem, Oregon.

SALEM, OREGON, SATURDAY, AUGUST 1, 1931

ESTABLISHED 1881

PRICE THREE CENTS

ON TRAINS AND NEWS
STANDS—FIVE CENTS

VIOLENCE FEATURES MILK WAR

CE
ING
RAFT

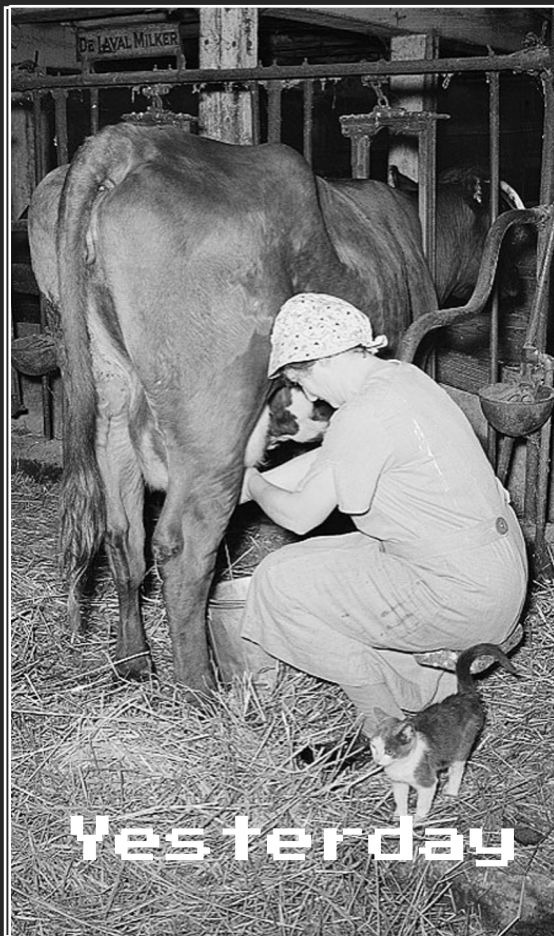
Dairy Dynamited And Trucks Held Up Portland Milk War

Found
Honest

Portland (AP)—A milk war which broke in Portland Saturday took on more than usual significance during the day with reports of depredations in several quarters.



World's Best Cheese!



Oregon Dairy Today

- 2.6 billion pounds cow's milk produced in 2021
- Thriving artisan cheese makers supported by Oregon Cheese Guild
- Tillamook, the state's largest cheese producer, makes over 60 million lbs/yr





- Oregon farms produce high quality milk

- Food safety is a top priority in the state



- Plans in motion to further reduce count levels related to quality

Dairy and the Environment

- As of 2007, producing a gallon of milk vs 1944:
 - used 90% less land
 - used 65% less water
 - generated 63% smaller carbon footprint
- By 2050: the industry aims to be GHG neutral



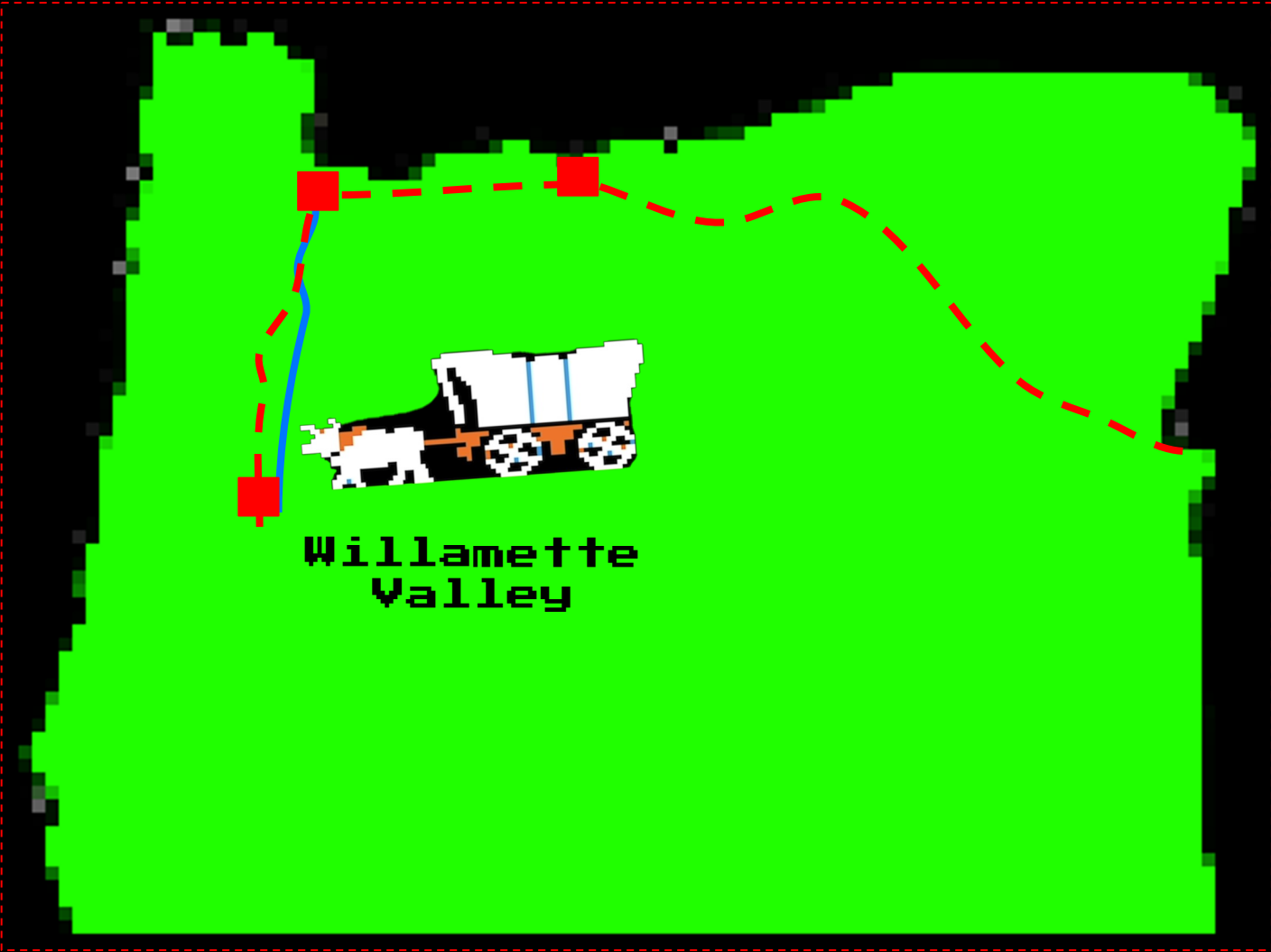
US Dairy Sustainability Award Winners





- Milk is the official state beverage of Oregon!
- Oregon dairy brands can be found nationally and in select international markets





Willamette
Valley

Weather: cool
Health: good
Food: abundant



The Willamette Valley

Press S to stop



Hazelnuts aka Filberts

- Native species already here
- French grower in California saw potential in Oregon
- Grown in Willamette Valley
- Official state nut in 1989

Luther Chapin, Oregon's First Extension Agent



Dorris Ranch Springfield, Oregon



First Commercial Hazelnut Orchard
in the US

Hazelnuts Abound

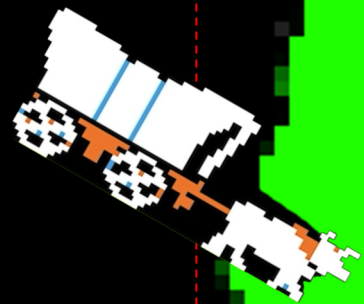
- Oregon produces 99% of American crop
- Hazelnut beer and other products are popular throughout the region



Hazelnuts Today

- Top Growing Regions in the World
- Over 1,000 Oregon Family Farms
- Tripled production since 2011





Medford

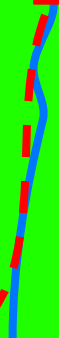
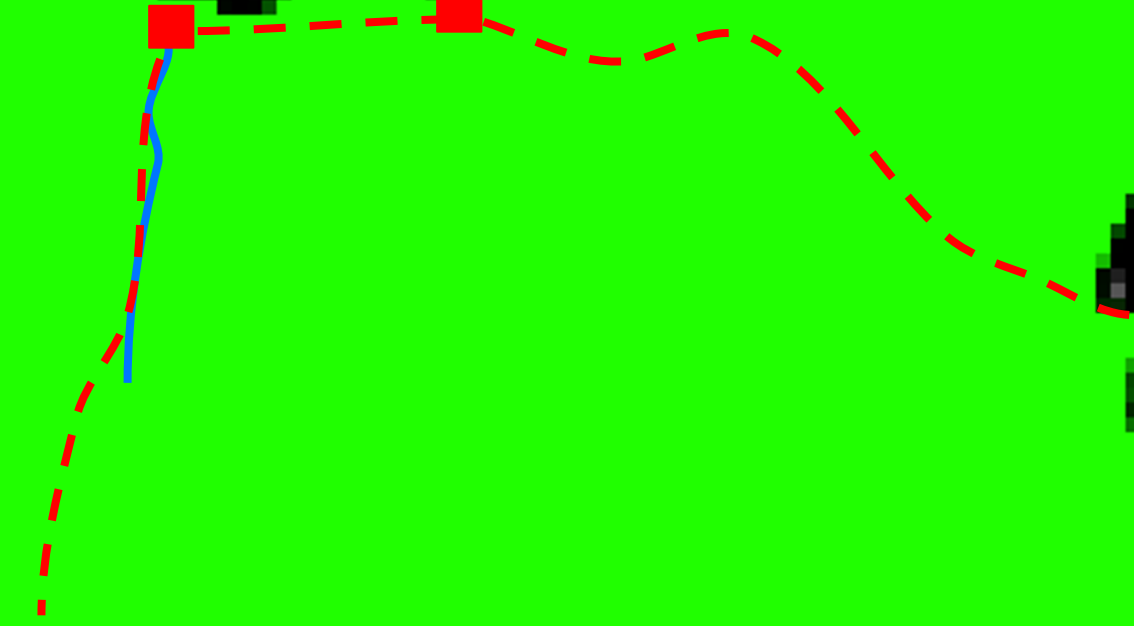




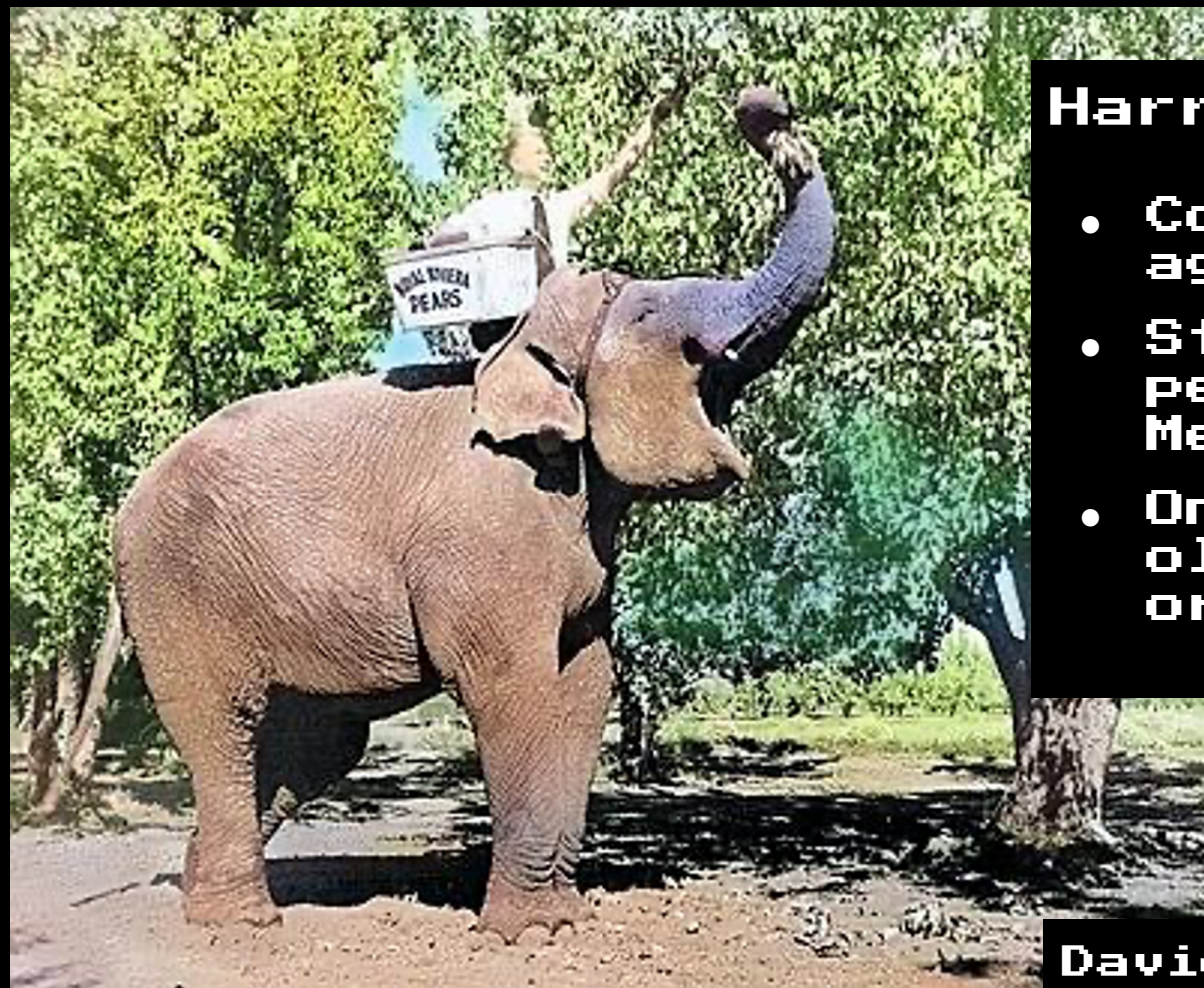
Table Rocks

Press SPACE BAR to continue

Pears

- Saplings brought by Luelling
- Eden Valley Orchard in 1885 started Medford boom
- Grown in Southern Oregon and Columbia River Gorge





Harry and David

- Cornell-educated ag bros
- Started with pears in Medford, 1914
- One of America's oldest mail-order companies

David Holmes picking pears on an elephant

Pear Brandy

- Clear Creek Distillery
- Produced in Hood River
- 20 lbs pears per bottle
- One of America's oldest craft distilleries



Pears Today

- Oregon is the #2 growing region for pears after Washington State
- Most pears are grown in Hood River County and Jackson County
- Pears are hand picked
- Pears are the official state fruit of Oregon



The End of The Oregon Trail



On behalf of



Thank you for your support!

