

Earl's Diary - Friday - July 19, 2013

Dear Loyal Readers,

Here it is Friday already - the second day of the Oregon Gathering. More people stopped in to register. I am told that there are about 105 egg trailers here.

Since my responsibilities are now over, (the ladder ball tournament) I am able to do whatever the spirit moves me. One of those spirits told me to stay in bed this morning until 8:30. The sun was just beginning to peak through the overcast as I struggled down the stairs of my Scamp 5er. It didn't take long to consume breakfast, then I was out and about seeing whom I could visit.



There were several workshops scheduled for this morning. One of those classes was making a colorful name tag. I'm not sure how they did it, but they poked wool through a mesh rectangle with a very fine pin and they used very colorful wool for the project.



Another well attended workshop was cooking with dutch oven and cast iron. One of the important points stressed was to use only USA produced ware. The point being the metal is more pure and has less impurities than some foreign brands. One of the leaders, later, mentioned to me that the wind kept the cooking from being too successful. She did say that all the food they cooked was eaten!



That's The Peanut lurking in the background







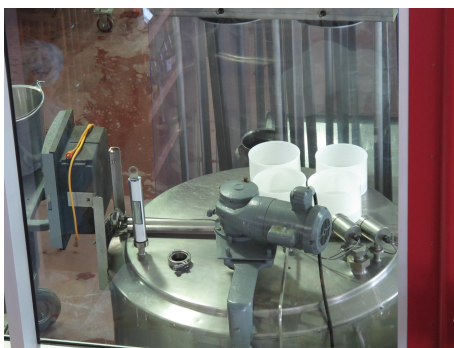
By noon it was time to head for town to do a little shopping. Every year I stop at Misty Meadows (That's about 5 miles south of Bandon on 101) to purchase my year's supply of berry jams. I still have 2 jars at home that I bought last year, but I know I will eventually use them all up. I especially like the Marionberry jam. Here's a little trivia knowledge for you: What kind of berry is native to Oregon? You guessed it - the Marionberry! It makes the BEST berry jam. I also bought a couple bottles of black raspberry and red raspberry jam. Any one out there know what a Tay berry is? I

sure don't! There was also jars of Tay berry jam.

Misty Meadows produces its own jams and jellies right on the property. They have a kitchen right behind the store. They also have a full line of other gift items. Some products are in plain bottles while some are in fancy gift bottles and gift packs.



They even have their own blueberry patch





One of the places I was told I just “had to visit” was the brand new Face Rock Creamery in downtown Bandon. They feature premium handmade cheese made right on the premises. They also sell a variety of ice cream - in cones and cups. The ice cream is made somewhere else. The cheese is very expensive. It comes in 1/2 lb. blocks and sells for \$7.00! Wow! That’s \$14 a pound! Oh well, half the fun is looking through the glass windows at all the shiny cheese making equipment. While I was there, a worker was making something, but the glare on the windows kept me from getting a good photograph.

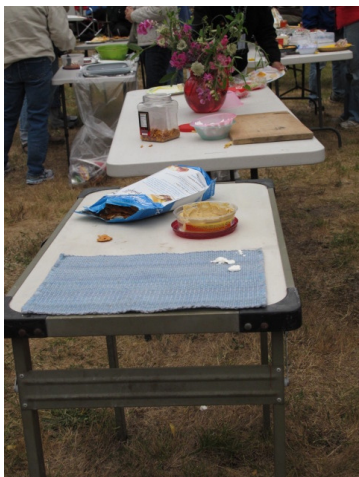
That evening, back at the park, another one of those “food socials” was being held. There aren’t any rules. Just bring a finger type food to share with the group. As you can see from these pictures, there was a big group with lots of food.



On the signal “go” - food was self served!



Two plates?



Not much left  
on this table

I didn’t bring a snack food because I had just eaten dinner at the blue crab shack down on the waterfront. I was told this is the “best” place for fish and chips. Yes, that’s right. The fish was crispy and moist, right out of the deep fryer. The french fries were also very good, right out of the fryer. I certainly didn’t need any finger foods a short while later!

Dear readers, this has been a very busy day. I’m ready to once again crawl into bed. Thanks for once again coming along with me on this adventure. Bye for now - - Earl