

# Peaches

William Hemmert  
Henry Hill Elementary

Have you ever had a lovely Peanut Butter and Peach Jelly sandwich, and wondered how it all happened? Well, I have a few facts about sweet and fuzzy peaches.

Well, I love peaches. They are so fuzzy, and for two, I like the color. Before we begin first I should tell you something: all energy comes from the sun. Once a farmer plants a peach seed the sun helps it grow. Then farmers charge people to pick their fruit. Next people sell them in the market. Most of the peaches go to factories to make Jam, Peach Cobbler, Ice Cream, Pie and candy. After that they sell it to the store. Finally we buy it and eat it.

In the Willamette valley I love the fact that we have so much fruit. I like the facts that whenever I sit down to have a PBJ sandwich I can count on the peach jelly to be there. I thank you for letting me share some information.

# Madagascar Jasmine

Ivy Luna  
John Tuck Elementary

Madagascar jasmine grows in all warm climates such as; Oregon, Hawaii, and Africa. If the climate is usually somewhere between 60°F to 80°F, then the jasmine will have a comfortable living space. Uncomfortable climates are in a range of anything less than 45°F. This jasmine can withstand 45°F for a small amount of time.

The Madagascar jasmine is well known for its scent and fondness in a wedding bride's bouquet. Its flower is waxy and white with an occasional tint of pink; it has five petals and little dimple-like-holes at the end where the petal meets the center. Its vine has a woody feel; it's thick and dark green. (The flower

resembles a star) flower looks best paired with; golden hibiscus', pink lilies, and little becca flat lilies.

This jasmine grows slowly, but if you wait long enough, the longest it has grown is 15ft. it requires support and refuses to grow in the months September, November and December. If the root is not buried enough the flower-vine-shrub. Madagascar jasmine is a part of the milkweed family, common in Africa, Oregon and Hawaii.

The aroma of the Madagascar jasmine attracts bees, butterflies, and humming birds. I find this good because the flower usually blooms in early spring! That fact is also bad because that's also when its predator the tiger butterflies larvae hatches, and they are usually hungry! The larva feeds upon the jasmynes petals until it's just stem. I don't understand why they would want to eat a waxy flower, but I guess it's the smell that attracts them!

The Madagascar jasmine has many ratios on how it was found, here is its American folk story; *Madagascar Jasmine was first discovered by a young American orphan named Montoy. Montoy was about in his teens and wanted flowers for the woman he wished to marry. He searched all of Madagascar and found nothing but dead weeds. So he grabbed a handful of dead, lifeless weeds and put them in water for the following day. That night he was filled with sorrow and hate. Hate for the jungle and the lifeless weeds. That night, as he slept and dreamt about the next day, his dead weeds began to take shape, color and life! First they raised their drooping heads, then they turned a gorgeous white, and little dimples appeared. Next they turned waxy so that the moonlight would catch their petals. The next morning when Montoy awoke, he noticed the weeds have left and now there were beautiful flowers he had never seen before in its place. He gave the flowers to the one he wished to marry, and she gratefully accepted. Three weeks later, they had their wedding and everyone agreed, the flowers, made her more beautiful than ever.*

# Blackberries and Blueberries

Mira kron

Mitch Charter School

I live in Washington County, and I love to pick berries. My favorite berry is a blackberry. The Himalayan blackberry was brought to Oregon by Luther Burbank in the 1990's because he thought Oregon had a great climate for growing them. Those are the berries that you can grow basically anywhere. Another type of blackberry is the Evergreen Blackberry, and it was brought from England, and was wildly spread by birds in 1850. In 2006, Oregon grew 41 million pounds of thorn less Evergreen blackberries (also called Black Diamond Berries). Surprisingly, that was 98% of the nation's blackberries. I am very lucky that my favorite berry is grown right here in Washington County.

Blueberries are yummy too. They actually grow on a shrub, not on a cane like blackberries. Because blueberries like pH-filled soil, a farmer gently places sawdust at the base of each plant. Then when it becomes springtime, the tips of the branches start to flower. Finally, bees pollinate the flowers and berries pop up. Did you know that 50% of our blueberries are eaten fresh? Well it's true. Also, Japan is our biggest customer for blueberries and in 2006 they valued our blueberry crop at 53 million dollars. Oregon blueberries are tasty. I'm glad these delicious berries are a part of what my hometown, Washington County, is made of.

# Sheep

Katie Hanson

Sacred Heart Catholic School

In the Willamette Valley we grow sheep. In the Willamette Valley we have a lot of good pure bred sheep. Sheep are mammals.

Sheep grow well in the Willamette Valley because we have mild climate. Grass and grain grow well here too. We can get fresh hay straight out of a field. These crops provide feed for our sheep. We also have clean water.

Sheep are used for a lot of things. Here are some things you can get from sheep: cloth, yarn, footwear, carpet, tennis balls and art brushes. These come from sheep's hide and wool. Sheep manure provides you with nitrogen and phosphorus fertilizer. The sheep's fat and fatty acids give you explosives, chewing gum, make-up, tires and crayons. Sheep's horns, bones and hooves give you materials to make piano keys, dog biscuits, steel ball bearings and adhesive tape. These are just a few of products that come from sheep.

I like raising sheep because I get to watch them grow. I get to help my mom treat the sheep for sicknesses. I get to raise my own lambs and mom helps me. My favorite thing to do with the sheep is to show and to raise them. Sheep are really fun to raise!

## The Very Small Wheat Kernel

Jonathan Pahua

KNOVA Learning Charter School

One sunny day in spring, I was with my family in our plant. Suddenly, a big machine came and cut us down. It was the bad luck of the smallze. It was all because I was the smallest kernel in my family.

I said, "oh no!" We went to a big machine and we got separated from each other. I went to a big place where there were a lot of kernels like me; small ones, big ones and medium ones on the conveyer belt.

I saw a big bucket ready to pick me. I got picked and got sent to a factory where they made me into flour. I got put in a mill and turned into flour. They put me in a bag and I got sent to the store. I got bought by a chef. He took me to his kitchen.

I got unpacked and got put into a bowl. I got mixed with yeast. The chef said, "I need it to rest for twenty-four hours." The next day, the chef put me in the oven. It was so hot that I thought I was in the desert. Ten minutes went by, and I got out of the oven. The chef put me in a bag and sent me to a store.

I got put in a food truck and got sent to Oregon. I got bought and put in a car. A woman put me in her kid's lunchbox. That is the end of my road. That is the life cycle of wheat.

## Cranberries

Isaac

Dayton Grade School

Russel poured a glass of cranberry juice for breakfast and as he looked at it he wondered where do cranberries come from? Do they grow in Oregon? How do they grow? And how do the cranberries get to the store? Curious, Russel called his mom into the kitchen. But she didn't know either. Russel and his mom went to the computer and typed in "Oregon and cranberries" and their adventure began.

There was a lot of information on the internet. In the fall tons of cranberries are grown here. And the fascinating part is they take 4 ½ hours to harvest (most of the time and there's about only an acre). When the farmer is finished they put it in a humongous elevator and they swish it around, and they can fit 1,000 pounds of cranberries. Farmers pull about 7 thousand pounds of berries in a trailer. Sometimes they use a second trailer so there are not very many trips. And when it's time to send the berries they are put on trailers and shipped to stores. But harvest lasts only 42 to 56 days. "Wow I never knew that!" Russel said. He looked at his juice now he knew.

## Oregon Pears

Maddy Ailstock

Myers Elementary

Have you ever tried a sweet delicious pear? If you haven't and you want to you can, because pears grow in Oregon.

First, where Oregon pears grow best. One of the places is Hood River, because Hood River is protected by mountains, so when the snow melts it makes a great soil for pears to grow. Another one is Medford, because of the rich, lush growing conditions.

Oregon pears are nutritious. One pear provides 24% of our recommended daily fiber, 10% of our daily vitamin C, and 6% of our recommended, daily potassium. The best part is that a pear is only one hundred calories.

Finally, Oregon pears export to over 40 world markets. They export 29-30% of their pears to other countries. Oregon's best exporter is the Red Anjou pear.

In conclusion, I've told you about the places pears grow, and how Oregon pears are nutritious, also about Oregon pears exporting.

## THE VEGETABLE HUNT

Isaiah Russell

Colton Elementary School

Do you like Cabbage? Cabbage looks just like lettuce but it tastes different. Cabbage is just like a ball of lettuce. Cabbage taste so good. Cabbage is like salad but people normally mix it with carrots and cheese. Cabbage is like a ball of year but there are no cats around the cabbage.

Did you know that Cabbage grows in the ground not a tree? Cabbage is mostly grown in Portland.

Another vegetable that grows in the ground is a carrot. It is also grown in Portland. Do you like carrots? I do. Do you like to dip your carrot in Ranch Dressing? Small, carrot seeds can grow into a big carrot. A carrot seed sprouts and if gently pull the carrot out of the ground you can see a long thin root at the

bottom of the carrot. The roots transport water and nutrients to the carrot to help it grow.

Tomatoes are vegetables too. Tomatoes are very important. Tomatoes are used to make ketchup. Tomatoes are also used to make tomato juice and V8. Tomatoes are grown in Beaverton. I like tomato juice. Do you? Tomatoes are used for many different things like soup, juice, V8, ketchup and just plain tomatoes.

Broccoli is also a vegetable. Do you like Broccoli? Broccoli is good. Do you like Broccoli with Ranch? Broccoli looks like a tree but when you eat it, it doesn't look like it anymore. Broccoli is good for you. Broccoli is also grown in Oregon.

## Mint Facts

Mariah Adams

Cascades School

Much mint is grown in Oregon and Washington. These states are the largest producers in all United States. Indiana is a close third.

Mint is grown primarily for the oil that comes from its leaves. There are two types of mint grown commercially. They are peppermint and spearmint.

The users of mint oil manufacture chewing gum, toothpaste, mouthwash, candy and medicine. Each product has a special flavor. The flavors come from different crop oils.

Mint oil can be stored indefinitely, so, the right blend can always be made from stored reserves. Peppermint is grown more, because more people like it than spearmint.

1994 was a banner year or mint products. Nearly 7,500,000 pounds of oil were produced. The market price was \$11.56 per pound for a crop value of \$86,700,000.00. As you can see, mint is a large cash crop.

Spearmint grown in Oregon and Washington is limited by the Mint Growers Association. Growers in Indiana and other states are not regulated. Limits are determined by market demand and reserve stock.

Mint is grown in Oregon in the high desert valley, and our own, Willamette valley, where I have the privilege to have been born and raised.

I like mint because it is fresh and clean. Many of my friends don't care for mint as much as I do. If they knew how important mint is they might just change their minds.

Some fascinating facts about mint I have learned about I never knew or had heard of before. Mint can be used in the place of several medicines that you can purchase in most department stores. It helps to relieve symptoms of an upset stomach that could occur for many reasons, such as food that doesn't agree with a person's system, someone that has a lot of stress and anxiety, unexplained vomiting or nausea, and the too familiar flu bug. Adding a few drops of mint extract to a cup of water will almost instantly calm the symptoms. It is even soothing to infants, safe too.

As I began to conclude my report, I discovered another reference of mint, that being, as to a mint coin or mint automobile. In this use, mint means nearly perfect, flawless.

I hope you have enjoyed reading what I have learned about mint, but probably not as much as I enjoy a York peppermint patty. I plan to plant mint this spring in our flowering garden due to its beautiful foliage and fragrance. People around the world benefit from mint, I'll bet you do too.

## Oregon Blueberries

Athena VanDyke

Visitation Catholic School

Hello everybody my name is Athena VanDyke. I have come to tell you about Oregon blueberries. I will talk about how blueberries are healthy for you, what



they are used for, and some types of blueberries. I will also include some fun facts about blueberries. Now read on to find out about Oregon blueberries.

Oregon blueberries are very nutritious with vitamin A and C, iron, calcium, fiber, zinc, and phytochemicals which help fight off disease and help you grow stronger. However, I wouldn't recommend eating too many or else you just might get a stomach ache.

Now that you know that blueberries are healthy, I will tell you what people use them for. People use blueberries to make pies, cakes, toppings, fillings, cereals, muffins, pastries, milkshakes, waffles, trail mix, bread dough, cookie dough, jam and for eating just by itself. You can see that blueberries are very useful in our lives.

You may think that there is only one type of blueberry plant; well if you do you are wrong. Some types of blueberries are the Berkeley, Bluetta, Bluejay, Bluecrop, Duke, Powder Blue, and the Rubel blueberry. That's a lot of types of blueberries but there are even more! Besides the names, blueberries also taste different, like the Berkeley has a mild pleasing flavor while the Duck is firm and tart. There are many other differences such as width and height of the bush, but to tell you all the differences would take all day.

Now for some interesting facts! Blueberries are native to North America and they grow on shrubs. Blueberries don't need anything to hold them up. People most of the time use machines to harvest blueberries but you can always hand pick them with your family. Since blueberries like acid pH soils farmers put sawdust at the base of each plant. Blueberries do not need to be replanted every year. A field of blue berries can last more than 20 years.

Thank you for reading my report on Oregon's tasty, sweet, nutritious and yummy blueberries. I hope you learned a lot by reading my Oregon Blueberries report. To end my report I will finish with one more fact. Scientists have found that people like blueberries just as they are and frankly I agree.

# My Three Favorite Herbs

Sawyer Brubaker

Green Acres

Hi! My name is Sawyer, and I will be telling you about my three favorite herbs. They are: Mint, Dill, and Caraway. I like caraway's smell.

The first herb is mint. It's usually used in desserts and ice cream. It's grown in a part of Oregon called Union and there are almost 3,500 different types of mint, and their leaves are dotted with drops of oil. That oil is released when their leaves are crushed. Their leaves are pink, white or slightly blue. To me, mint tastes good.

The second herb is dill. Dill is used to flavor soups. It is grown up to 40-60 centimeters and is used a lot to increase the flavor of pickles. The seeds are the main thing the people use to flavor soups. They have a bitter taste.

The third herb (which is my favorite), is caraway. Caraway is known for its seeds. It's used in breads, soups, and sometimes cheeses! People mostly use the seeds. They are spicy though. Caraway actually comes from the carrot family. Caraway's smell just smells so good! Sometimes I sneak into the spice cupboard and smell it, just for fun!

That is my essay about my three herbs, mint, dill, and caraway. I still think that you should try these!

## CHERRIES

Isabel Yu

O'Hara Catholic School

Hello! I am going to talk about cherries. Cherries contain high levels of vitamin C, potassium and fiber. Vitamin C is importance for our immune system. Potassium is important for our heart, kidneys, muscles and nerves. Fiber helps the digestive system. Let's talk about cherry production.

There are five factors that determine potential cherry quality: 1) crop management factors including, variety, selection, age and position of bearing wood, tree vigor, crop load and use of growth regulators: 2) proper harvest: 3) environmental factors such as rain and wind: 4) harvest practices, and 5) post-harvest practices.

Some fun facts on cherries are 1. In the United States there are more than 1,000 different varieties of cherry trees, almost all them blossoming over a three-week period in late May and early June. 2. Each cherry tree produces about 30 pies' worth of fruit each year. 3. The two main species of cherry throughout the world are the wild cherry and the tart cherry. 4. Cherries were brought to American by ship with early settlers in the 1600's. 5. It takes 250 cherries to make a cherry pie.

Cherries are one of my favorite fruits. My family picks cherries during the season, freeze them and eat them year around. I love to eat frozen cherries! I hope you try them if you haven't!

## Peppermint

Isa Byrum

O'Hara Catholic School

Do you like mint flavoring? I do. Did you know that 1 pound of peppermint oil can flavor up to 40,000 sticks of gum? That's a lot! 1 pound of peppermint oil can also flavor up to 1,500 tubes of toothpaste. Peppermint oil is used for medicines, shower gel, cooking, and flavoring.

Did you know that 1 barrel of peppermint oil is worth about \$10,000. Peppermint can help with bad stomach aches. That is why you drink mint tea when you are sick. Peppermint can also help with skin irritations.

Did you know that peppermint can grow almost anywhere in the United States, including Oregon? Peppermint can be harvested at anytime. Also the more peppermint you pick the better that plant grows. Some pests of peppermint are powdery mildew, rust, leaf spots, and anthracnose. Mint in some cultures is a sign of welcome and friendship. I hope you enjoyed this paper as much as I did.

# GREAT GRASS SEEDS

Kevin Zhuang  
Myers Elementary

RRRRRRRRR! That's the sound of the combine separating the grass seeds from all the straw. This essay will talk about the appearance, location, and some fun facts about grass seeds.

A grass seed looks like a small tanish gray dot. It is grown by grass seed farmers throughout Oregon. They're grown by being planted, grazed, cut and left on the field for about two days, harvested and finally put in the combine.

Grass seeds are grown in the Oregon Regions, Willamette Valley, Klamath and Columbia Basin. The counties that produce grass seeds are: Washington, Yamhill, Marion, Polk, Linn, Benton, Lane, Jefferson and Union. They are obviously grown on grass seed farms.

Did you know that the Willamette Valley grows two-thirds of all the grass in the world? Also, to grass, dirt with too high or too low ph levels is like bringing rotten food to a camping trip. You can't eat your food. Another fun fact about grass seeds is that they're eaten by geese.

This essay talked about the appearance, location and some fun facts about grass seeds. So now that you know about grass seeds, why don't you quiz, yourself? Next time you go outside, think about what it took to make on blade of grass.