Discover Stories on the Land

Below is another excerpt (from pages 42 - 45) from the unpublished 1996 book, Stories on the Land: An Environmental History of the Applegate and Upper Illinois Valley, by George McKinley and Doug Frank. The Applegate Valley Community Newspaper, Inc, plans

to publish the book in its entirety in 2020.

The look of the land

What would we see, if we could look at the landscape of the Applegate and Illinois Valleys in these earliest years of Euro-American settlement? That would depend, of course, on whose eyes we had—and what mind lay behind those eyes, what experience we had had on the land and with the land, and what intentionalities we brought with us for our own lives on the land.

What the explorers saw was mapping confusion.

Peter Skene Ogden and company entered the study area primarily in the pursuit of beaver and in the creation of a "beaver desert" (see the Applegater's Fall 2017 issue, page 14). Ogden was also interested in making geographic sense of the previously "unexplored" and unmapped lands of southern Oregon. Toward this end, he wanted to discern just what river drainage it was that he and his trappers were roaming in the rugged territory of southwest Oregon. Confused by the terrain, Ogden's conclusion was that the present-day Klamath and Rogue Rivers were one large drainage, flowing west to the ocean, that all of the rivers his company had seen since leaving the lava beds of northeast California were part of a single, huge drainage.

This misconception would be perpetuated several years later on the Arrowsmith map, the "Map of the British North America" drawn by London cartographer John Arrowsmith in 1834. The Arrowsmith map was influential in Pacific Northwest exploration and favored by the Hudson's Bay Company. The "Map of the Oregon Territory," generated by the Charles Wilkes' Exploring Expedition of 1838-1842, also reflects a conflation



that renders the whole of the region a single basin.

George Gibbs, in his journal of events recorded while traveling through northwestern California with US Indian Agent Fredrick McKee, recognized the confusion, though not its source, in

this journal entry from 1851: "Much error has existed in maps relating to this [Klamath] river; its mouth having by many (among others, Captain Wilkes and Colonel Fremont) been placed in Oregon, about 42° 35', and it was for a long time supposed that Rogue's river, which actually empties about that latitude, was a branch of the Klamath. The distinctiveness of the two streams has since been ascertained, but the source of the mistake is nowhere noticed.".

From a contemporary perspective, it is perhaps humorous to find such geographic confusion perpetuated by the foremost maps and explorers of an earlier era. We are inclined to dismiss their conclusions as the flawed products of an earnest, earlier scientific mindset and evidence of the trials and errors inherent in progress.

However, if we shift the frame of inquiry, we see something different. The natives of the region knew the answer to Ogden's question; they knew the corrective to a generation of misdrawn maps. Ogden's journal clearly records their position on the matter. In mid-February of 1827, while camped along Bear Creek, he clearly states in his journal that "[the Shasta Indians] say the Stream we are now encamped on has no connection with the Clammitte River that it [the Klamath drainage] takes a southern whereas this [the Rogue drainage] takes a Western Course...if the above information should prove correct as regards the River I shall and I may add all will be pleased."

Pleased perhaps, but somehow unable to "see" clearly enough to incorporate millennia of lived experience into the stateof-the-art regional map of the nineteenth century. It is perhaps a truism to note that what we see is often dependent upon what we allow ourselves to see.

Excerpted by Diana Coogle.

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A Greater Applegate (AGA), a local nonprofit, recently opened its new office in Sunshine Plaza at 7380 Highway 238 in Ruch. AGA's programs are designed to enhance the environmental, economic, and social vitality of the Applegate Valley through outreach efforts to local nonprofit organizations, businesses, and neighborhoods. Please feel free to stop by and meet the new executive director, Seth Kaplan, and staff members. Hours vary. For more information about AGA, email info@agreaterapplegate.org, call 541-702-2108, or visit agreaterapplegate.org.

Back Porch Streetside. Back Porch Bar & Grill started a food truck service in May after their positive experiences at Britt Festival convinced owners Blu and Jamie Collins that they should open another, smaller operation. The food truck allows them to do catering and special events much more easily than with their previous "Covered Wagon." They have been at Red Lily Vineyards and the Lavender Festival, and future plans include the Battle of the Food



Trucks, Southern Oregon Pride in Ashland, and a few days at Bayer Family Wine Estate in Eagle Point. Streetside has at least eight usual menu items, such as Ensenada chicken, pulled pork sandwich, fish tacos and fiesta salad, plus sides and a daily special. Check out the Back Porch Bar & Grill Facebook page for daily updates! For catering and events, call or text 541-621-6332.

Common Unity Cafe is now in its fifth month of operating two food trucks in the I-Park at 20140 Williams Highway, between the Grange and the General Store in Williams. Owner and chef, Cody Hanson, is following his dream of providing organic food and medicinal adaptogens—such as reishi mushrooms, astragalus, and ginseng—to the community to help people toward health and healing. He offers organic breakfast, lunch, and dinner items on a rotating menu, including breakfast sandwiches, tamales, chicken salad, falafel with pita and veggies, and turkey tacos. Adaptogens can be added to any of the espresso, chai, and smoothie drinks made onsite. Hours are usually 7 am - 7 pm every day. On Community Movie Night—Saturdays throughout the summer months—the cafe is open until the movie ends. Cody recommends calling ahead (541-415-2935) with your orders to reduce waiting time and looks forward to answering questions about how adaptogens can contribute to your well-being!

Dorothy Gale's Espresso Bar & Organic Bakery opened in July in the old Provolt Grange at 14458 Williams Highway, by owners Chris and Diane Baz, who are originally from Hawaii. Diane studied cooking while traveling the world and brings that knowledge and many influences to the cafe's items. Chris and Diane offer high quality, stone-ground, and organic baked goods—breads, cakes, and pies—and even mill their own flour onsite. In keeping with their focus on health, they offer superfoods like spirulina, acai, and lion's mane as additions to espresso as well as exotic teas and smoothie bowls. Regular hours are 7 am - 3 pm, Tuesday - Sunday. Periodic special event nights start at 6 pm, with live music, beer, wine, and a dinner menu that is customized to the band's background. So far there have been Hawaiian, Asian, and Indian themes. Call 541-846-1850 for updates on the schedule of events, special orders of pies and cakes, or any questions. Be sure to ask Diane about the inspiration for the name (yes, there is a Wizard of Oz connection) and say "Aloha"!

Jerome Prairie Community Hall is gearing up for an active fall season, including an 80th birthday celebration in November for the hall itself, built by the Jerome Prairie Neighbors in 1939. The next generation of Jerome Prairie Neighbors has stepped up to manage the hall and has completed several projects to improve the building, including upgraded restrooms and new flooring in the kitchen. It's a great venue for weddings, concerts, family reunions, and more. Find more information and photos on Facebook. The hall is available for full-day and half-day rentals. Call 541-660-9340 or email jpchallgp@gmail.com to schedule your event. 5368 Redwood Avenue, Jerome Prairie.

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ZuZu's Petals opened in May at 190 E. California Street in Jacksonville. This is owner Jane Klinefelter's first flower shop, though she has a long history of cultivating heirloom flowers from carefully nurtured seeds on her local family farm. ZuZu's offers farm-fresh, handcrafted bouquets, beautiful custom-made arrangements, and fresh-cut flowers. Jane takes pride in family values and believes that sharing these values helps communities grow and blossom. She donates a portion of her proceeds to Save the Children. ZuZu's is open Thursday - Sunday, 11 am - 4 pm. Email info@zuzusflowers.com or call 541-531-6559.





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