Cooper's Corner

Prarie Fare: does an apple a day really keep the doctor away?

"Are there any apples on our tree this year?" my older daughter recently asked

"There are lots of ripe apples high in the tree," my husband

I thought about past autumns when she and our other two kids used an apple picker to harvest apples from our Haralson tree. Our excited dachshunds attempted to nab the ones that hit the grass.

One year, we attempted to make perfect apple pies with various types of crust recipes. The flakiest crust came from old-fashioned lard. Yes, you read that correctly.

We used an apple peelercorer-slicer device to prepare the slices. My daughter always enjoyed any type of garden or kitchen tool. I'd buy them to keep her interested in helping

We needed to start freezing the extra pies.

"You can have as many ap-

ples as you'd like," I responded after my wave of nostalgia sub-

Apples are a frequent symbol of good nutrition. Apple pies are not the healthiest food, but a slice certainly is a delicious occasional treat.

We have more than 2,500 cultivars of apple trees in the U.S., and they vary in their skin color, texture and flavor. Some are better for eating fresh, while others are more suited to sauces or

But do apples really keep the doctor away? No food, by itself, is a miracle, but apples certainly contain several health-promoting components.

Apples contain soluble fiber (pectin) that may lower our blood cholesterol. Apples also contain antioxidant components that may help fight cancer, and these natural components may help keep our lungs healthy.

Eating more apples can also

help with weight management

Public Notices

OAKES IRRIGATION RESEARCH FACILITY NDSU RESEARCH NORTH DAKOTA

Sealed proposals for Single Prime Contracts for Bid Packages to include Single or Multiple Prime General Construction

 Mechanical Construction Electrical Construction

Bids will be received by Craftwell Architecture + Construction to the attention of Wayne Schommer at location of Sisters Kitchen (private room). 604 Main Avenue. Oakes ND for the construction of the Oakes of Craftwell Architects + Construction and the NDSU Research extension on THURSDAY, OCTOBER 2, 2025 at which time the bids will be publicly opened and read aloud. All bids

be returned to the bidder unopened. Bidders shall have the option to submit a Prime Bid for all classifications of the work and/or separate bids for General Construction, Mechanical

received after the scheduled time will

Construction The procurement and contracting information including; Drawings, Technical Specifications, Addenda and other contract documents as prepared by Craftwell Architects + onstruction; The office of Craftwell Architects + Construction, Fargo, North Dakota, and the builders exchanges Bismarck, Fargo-Moorhead, North Dakota; Electronic documents can be

requested through Craftwell Architects Bids shall comply with North Dakota Century Code Chapter 48-01 1 as amended. Each bid submitted shall consist of two separate sealed Proposal" and the other clearly marked "Bid Bond" on the outside both with contractor's name. The two envelopes

The bid security must be in the sum equal to five percent (5%) of the full amount of the bid including any add alternates and must be in the form of

shall be attached to each other.

WHITE

PHARMACY

KEEP

CALM

GET YOUR

FLU SHOT

Central Grasslands Extension and Research center

A bidder's bond must be executed by the bidder as principal and surety, conditioned that if the principal's bid is accepted and the contract awarded to the principal, the principal, within ten execute a contract in accordance with the terms of the bid and the bid bond and any condition of the governing body. A countersignature of a bid bond is not required under this section. If a successful bidder does not execute a contract within the ten days allowed, the bidder's bond must be forfeited to the governing body and the project awarded to the next lowest responsible

No bidder may withdraw this bid of the opening thereof. The bid of the lowest Bidder for each contract will be retained until the contract has been awarded and executed, but no longer than thirty (60) days after the date of

All Bidders shall hold a valid North Dakota Contractor's license of the proper class for the full amount of the license or Certificate of Renewal of the license with their bid. License needs to be included with their bid security.

The Owner reserves the right to reject any and all bids and to waive any formalities therein and rebid the project until a satisfactory bid is received.

The successful bidder is required at

the time the Contract is executed to provide a copy of: Sales Tax Certificate. Workers' Compensation Certificate of Insurance and Policies Endorsements to include North Dakota Stop Gap Worker's compensation. Builders Risk/Installation Floater coverage, Additional Insured Statement, Subrogation, Company Safety Manual, and North Dakota University System Performance – Payment bond.

By North Dakota State University, Mr. Marlen Eve, Agricultural

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Experiment Station Facilities Manager Submitted to the Oakes Times (09/1 1/2025,09/18/2025,09/25/2025)

and diabetes management.

If you would like to try your

hand at making canned apple

pie filling, see "Let's Preserve

Fruit Pie Fillings" on the North

Dakota State University Exten-

For more recipes and apple

information, visit www.ag.ndsu.

edu/fieldtofork and click on

"Field to Fork Resources," then

"Apples," and you will find boun-

tiful resources to inspire your

See Table 1 in "From Orchard

For more information about

canning, freezing or drying ap-

ples and a variety of other pro-

duce, visit www.ag.ndsu.edu/

food and check out the "Food

Most of us have a slow cooker

or two (or three), so here's an

easy way to fill your home with

the delicious autumn aroma of

warm apples and cinnamon.

Maybe the old saying about ap-

ples isn't too far off — especially

if you enjoy apples in some deli-

Slow Cooker Applesauce

Juice from one lemon

½ teaspoon cinnamon

1 tablespoon brown sugar

Peel and core apples; cut into

quarters. Add apples, lemon

juice, cinnamon, brown sugar

and water to a slow cooker, then

stir well. Cover and cook on low

for 4 to 6 hours, until apples are

very tender. Mash with the back

Makes four servings. Each

serving has 130 calories, 0

grams (g) fat, 1 g protein, 35 g

carbohydrate, 6 g fiber and 0

Submitted by - Julie Garden

Ph.D.,

of a fork or a potato masher.

milligrams sodium.

Robinson,

Preservation" materials.

cious, nutritious ways.

4 large apples

1/4 cup water

to Table: Apples" to learn about

various apple cultivars, hardi-

ness zones, flavor and use.

sion website.

In one study, 40 women ages

30 to 50 (all overweight, all with

high blood cholesterol) partici-

pated in the study for six weeks,

and 35 women participated for

12 weeks. The participants were

provided a diet that included

three apples or pears per day

or an oat cookie with added fruit

The diets were energy-

controlled so they would lose

weight. The researchers report-

ed that their weight decreased

and blood glucose decreased

significantly among the women

who ate fruit, but not among

juicy apple, look for fruit with

shiny, smooth skin and the typi-

cal color of that variety. Avoid

fruit with bruises or punctures,

or at minimum, cut away those

calories and 4.4 grams of fiber,

and it contains potassium, vita-

min C and other nutrients. Ap-

ples have very little fat and al-

Before eating or preparing

apples, be sure to rinse them

thoroughly under cool, running

water. For longer-term storage,

keep apples in a higher humid-

ity section of your refrigerator in

a plastic bag to avoid their ab-

sorption of flavors from other

Apples can be frozen, canned,

dried or made into jams, jellies

and relishes. Apple muffins,

pancakes, salads and crisps

are a welcome treat at this time

of the year. Try making apple

nachos by drizzling apple slices

with a mixture of peanut butter

and honey warmed in a micro-

Try making apple fruit leather,

which is perfect for snacks, or

apple butter, which is delicious

on whole-wheat toast or English

most no sodium.

A 3-inch apple has about 100

If you are hungry for a crisp,

those who ate the oat cookies.

by Martha MacLeod

Early fall

Last Sunday Cooper and I sat on the deck. It seemed early because the sun is coming up later now and daylight hours are getting shorter. We heard a shouting match in the crab apple tree between two squirrels. The one on the north side of the tree was the biggest. It shook its tail and railed against the smaller and younger squirrel on the south side of the tree. That squirrel was also noisy and raged against the other. Cooper and I quietly watched the argument. The squirrel on the north side turned and left the squabble. He jumped onto the garage, followed the roofline, jumped into the silver maple and disap-

When Cooper and I turned our focus back to the crab apple tree we saw that the little rascal had come down from the tree and was on the ground in the rock garden. This infuriated Cooper and he leapt from my lap out into the vard. He was a ball of white fur in a fury and his fluffy tail waved rigorously back and forth. The squirrel went back up the tree and out of sight. Cooper stood guard at the bottom of the tree. Eventually, all was quiet, so he came back to the deck and laid down at my feet.

peared into the foliage.

It was hardly a minute or two later that a wasp came up around my head. I froze. The wasp seemed to like the smell of my shampoo and made several trips around my head before flying off behind me. There was only one wasp but I was taking no chances. "Let's go inside, Cooper," I said and we went into the living room.

My sister Judy was just get-



ting up with her coffee and all three of us went to the front porch. Cooper likes it when the three of us sit together. He is a bit of a herder.

That was the beginning of a week with lovely weather. Every afternoon we sat out back by the garage enjoying the breeze and blue sky. The crab apple tree was dropping its apples Every few minutes we heard "plop" as the bright red ping pong ball sized apples fell to the ground. The cottonwood tree no longer whispered in the breeze The leaves are getting dry and rattled as the wind blew through the branches.

Early Friday morning before sun up I awoke to rumbling thunder in the distance. As the storm rolled in, the sky opened and it began to rain. It wasn't a lot, just enough to get the cushions on the outdoor chairs all

When Cooper and I went out, we could hear the crickets chirping and noticed a slight tinge of yellow in the ash trees. The school bus picked up the neighborhood kids and the Coca- Cola truck made a delivery to Corner C-Store. It was the start of another beautiful day on Sixth Street North.

Stop by and say hello at our

Oakes location!

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SATURDAYS 10AM-2PM

Compost Site Open Daily 8am-8pm From Oakes: The Disposal Site/Compost Pile is located 2 miles west on County Rd 3 - then 3/4 of a mile south on 108th Ave

Waste will now be disposed of in large metal containers; trees and branches must be separated as they are no longer allowed in ompost area. Recyclable metal items should be separated from other waste. Contact City Hall at 742-2137

for more info



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