1500 lb sturgeon
This sturgeon was caught in 1893 on the Columbia. The photograph was taken by Winifred Flippin. Names on the reverse side of the photo include left to right: Frank Leghorn, Jess Beardsley, Capt. Frank Babbe with oar, Wm. Morrison, Dr Kennedy, Edgar Reynolds, Charley Eli, Cayhill. A sail ferry can be seen in the background.

**A Quick St. Pats Dish-outs**

Never iron a four leaf clover because you don’t want to press your luck!

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**Mosier Valley News # 6**

We are 6 months old, 6 issues, hard to believe. Let us know if there is something you’d like to see in our issues. Thanks to everyone who sends in news and announcements.

**Ideas for Mosier Downtown Cont.**

Marianne McCarroll wrote that her idea for a store in Mosier is one that sells fresh Gorge grown produce and Gorge made goods. She thought Dickey’s in Bingen was a good model. Atmosphere would be a must in the store, big windows facing highway 30 to let in light with colorful bins and window boxes. She would display items outside to attract passers-by.

The store could have a “gift” section selling interesting gift items. She went on to suggest a weekly outdoor market with a variety of vendors in the summer.

(editor’s note: Gorge Grown Mosier Valley News # 6)

“**If you’re lucky enough to be Irish, You’re lucky enough.”**

“**IRISH Blessing**
May you have warm words on a cold evening, a full moon on a dark night, and the road downhill all the way to your door.”
Network is planning a mobile farmer’s market that would visit towns in the Gorge on given days.)

Dayl Phillip writes:
An idea to give Mosier a new life was proposed several years ago, and promptly dismissed by the then powers that were. Take the entire school property, gas station property, and also the house on that corner and demolish them all. LEASE - do not sell, to a destination resort hotel. The Mosier Growers (if a long term lease with the railroad could be obtained) would be turned into a retro, or antique style shopping mall. A beer garden on one level promoting all the local brewers and wineries would keep the place busy and an income stream while all the specialty shops struggle. This would work. The way to keep Mosier in the profit loop is to not sell that property but to lease it. Let someone who really knows how too operate a resort facility do that. I honestly doubt a local person knows all the ins and outs, regardless of how smart we are - that is something that a real expert should do if the city of Mosier wants to keep an income stream and not a outgo stream.

There you go, a revitalization, renewed purpose for this little armpit of the freeway. If it isn't made pretty (in my opinion Mosier is currently not) then people won't stop. I've lived here over 20 years and love it. However I also know that one tiny shop selling tourist goodies can't make it. If you want a real downtown area, you'll have to really do it.

Dayl Phillip
Volunteer Fire Department Needs Secretarial Help (and more firefighters)

If you have wished you could help out the volunteer fire department but can’t physically fight fires now is your chance! There’s a lot more to running a fire department than fighting fires. For instance, paperwork needs to be created, tracked and filed. Taking minutes at the meeting, typing them up then distributing them for approval is another task the department could use help on. Perhaps one really interesting task that needs to be done according to William Atkinson is sorting through ancient archives, culling out that which is historical and getting it to a local historian for safe keeping, reorganizing the old files andstraightening out more current files. There is history in those archives and they should be saved. The office could use some office organizing as well.

If you are interested in helping out with any of these tasks, the department would be grateful for your assistance. This could be 2-3 people handling it, or one ambitious volunteer with time and experience in such organizing. To volunteer, contact William at 478-3377, Currently, new members and old are in training for the fire department. Thanks to those who help support the Mosier Volunteer Fire Department. Remember, all of our homes are in their hands so please do what you can to help. The Mosier Fire Department is an ALL volunteer organization providing emergency services to our area — including fire and EMT. All types of volunteers are needed (fire, medical and administrative) and training is provided. Meetings are held at 7:00 p.m. the first, second and third Mondays of the month at the Mosier Fire Hall (located downtown next to City Hall). If you are interested in learning more about the chief position or becoming a volunteer, please contact the City Office, 478-3505, or Will at 478-3377

COLUMBIA GORGE ARTS CENTER TO CELEBRATE THE GORGE
Columbia Center for the Arts in Hood River is hosting a special event

Saturday, March 15th
7:00 to 10:00 p.m.

Called CELEBRATING OUR GORGE FRIENDS

MUSIC BY Justin Jude

The event is in celebration of the Gorge. Food, no-host beer and wine, and music.

RSVP early to Marilyn@gorgefriends.org or call 503-241-3762 X100

LEGION BINGO A SUCCESS!!

Over 60 people enjoyed the Bingo Party held at the Mosier Grange on February 16th. The food provided by the Legion Auxiliary was a big hit as well. Because people seemed to have such a good time, they’re going to team up to do it again! Watch for the announcement of another Bingo Night in April.
SCOUT LEADERS NEEDED
Rod Berthold, Mosier American Legion Post Commander, would like it to be known that the legion is interested in sponsoring a Cub Scout Pack and a Boy Scout Troop here in Mosier. This is a great opportunity for adults to take a leadership role and provide the area boys a wonderful experience, just in time for the summer camping season. For more information please call Rod Berthold at 478-3312.

MOSIER LIBRARY TO BE A LIBRARY AGAIN!
The Mosier Legion and the Mosier Valley Library Association are working together to restore the library to a working library! They will be meeting on March 6th at 6:15 pm at the Legion Hall for a short discussion and to determine a game plan to get the library up and running, it is hoped, by summer.

The legion will retain ownership of the library and the library association will assist in the day to day operation, a win-win situation for everyone. If you would like to be a library volunteer, please call Glenna McCargar at 478-3495.

FRIENDS OF MOSIER HIGH SCHOOL HOMECOMING CELEBRATION
The annual celebration will be held on April 5th, 2008 with a theme of “A Bountiful Harvest.” This year marks the 100th anniversary of Hood River County and their separation from Wasco County, at one time the largest county in the United States, extending from the Cascades to the Rocky Mountains. The activities planned include a no host lunch at the Good River Restaurant at 11:00; at 1:00 pm, we’ll be visiting the Hood River History Museum at 720 East Port Marine Drive, followed by a visit to The Gorge White House at Highway 35.

There will be a wine tasting that will feature wines from 24 different Columbia Gorge Wineries, including two from Mosier and there will be pears and apples to taste and buy, plus local art and other Columbia gorge products. The day will culminate with a dinner at the Nazarene Church in Hood River at 6:00 pm. The classes of 28, 38, 48, 58 will be honored. Russell Reeves, class of 1958 will emcee.

For more information or to be added to the mailing list, please call Jan Leininger at 478-3429, Addie Root Schwartz at 386-5891 or Glenna McCargar at 478-3495.

Running Fruit Ladders Project Update

“Running Fruit Ladders” Art Project Receives First (plus big) Donation

Three wooden fruit ladders were the first donations by Mathew Koerner of Mosier for an art installation project by John Maher, also of Mosier. After a notice in The Mosier Valley e-news letter, Mathew relinquished three of his stored wooden fruit ladders to the project because “I like to see things happen.” This donation led to the donation of 100 more ladders and now John has his work cut out for him.

Mosier artist John Maher, who says he wants to bring art and the public together, conceived the “Running Fruit Ladders” project. He says, “Since the installation of the thirty or so multi-colored fruit ladders will be placed within easy viewing distance of drivers on Oregon I-84, people won’t even have to leave their cars to see the art. Think of it as fast art. When asked
why he chose fruit ladders as a subject John said “Like the rest of us, these fruit ladders have put in a lot of hard work and deserve a little fun for a change.”

Maher said the multi-colored ladders will appear in a sort of samba line running east. The installation will move several times, traveling toward Maryhill Art Museum. Locations and timing of the installations will not be revealed ahead of time so as to keep an element of surprise in the piece.

Maher’s artwork has been shown and collected nationally; some recent showings have been at Coos Art Museum, Maryhill Art Museum and Columbia Center for the Arts.

For more information see: www.maherart.com

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**YOUNG PONDEROSA BY SAM SESKIN**

Unable on Saturdays
to swing a bat or
drive a soccer ball
across a field of green
you share with our children
many kinds of innocence
including one about time
adding a certain stiffness to limbs
that together with a graying
and a mottling of bark
passes among humans
as evidence of wisdom.

**CITY COUNCIL UPDATE**

A notice of Land Use Decision for Sub-division 2008-001 by Mosier Heights.LLC was presented to City Council in February. A request is before City Council for a subdivision creating 44 single-family residential lots to be located on a parcel of 25.54 acres. The applicant is Mosier Heights, LLC-represented by Tenneson Engineering Corp. The largest portion of the project is currently zoned R-10 and requires a 10,000 sq. ft. minimum lot size, which applies to 42 of the lots. There are 2 lots zoned r-5 and require a 5,000 sq. ft. minimum lot size. Plan designation is (R-10) & (R-5) Single-family Residential. The application is currently being reviewed by City Council. Affected parties have 20 days to comment. If you have questions, please call Jean Hadley, City Recorder, at 478-3505. City Hall hours are Monday, Wednesday and Friday, 9:00 a.m. to 1:00 p.m.

**Mosier Bridge Replacement**

The I-84 bridge replacement over Mosier Creek is scheduled to begin its 14-month construction phase this summer. You can be included in Gorge Bridges mailing list by sending an e-mail message to: i84crgbridges@gmail.com  The Rock Creek bridge in Mosier was recently repaired. Information can be obtained at www.oregon.gov/ODOT/HWY/REGION1/ColumbiaGorge
Mosier Plateau receives protection through land donations

A recent purchase by Friends of the Columbia Gorge Land Trust and two land donations have assured protection of Mosier Plateau. The two properties totaled 44 acres and were donated by Friends founder Nancy Russell. The ridge line is east of Mosier where former owners had considered building wind turbines. Land Trust staff will lead a spring hike Saturday, April 19, on the property for members of Friends. For information call 503-241-3762 X103 or go to hikes@gorgefriends.org This is a members only guided hike this time.

FOR IMMEDIATE RELEASE February 15, 2008
Further Information – Jim Owens, 503/225-0192, jim.owens@coganowens.com

Draft Environmental Impact Statement for Cascade Locks Resort and Casino Available for Public Comment

The Bureau of Indian Affairs (BIA), U.S. Department of the Interior, announced today the availability of the Draft Environmental Impact Statement (DEIS) and the beginning of a 90-day public comment period for a resort and casino project in Cascade Locks, Oregon proposed by the Confederated Tribes of the Warm Springs Reservation of Oregon (Tribe).

To develop the resort and casino, the Tribe seeks a fee-to-trust transfer of approximately 25 acres of industrially-zoned land within the City of Cascade Locks, Oregon and approval of transportation system improvements to provide access to the proposed development. The purpose of the resort and casino is to improve the Tribe’s long-term economic condition and support its self-sufficiency, both with respect to its government operations and to its members, by allowing them to develop a gaming facility at a new location.

In accordance with requirements of the National Environmental Policy Act (NEPA), BIA has prepared the DEIS to assess the potential impacts of the Tribes’ proposal and alternatives to that proposal. Alternatives evaluated include the Tribe’s proposed action; no action; two options for casino development on Tribal trust land in Hood River, Oregon; and casino development along U.S. Highway 26 on the Warm Springs Reservation.

The DEIS is available for public review on the project web site at www.gorgecasinoeis.com or at local libraries.

Public Hearings Scheduled

Five public hearings will be held during the comment period. Opportunities will be provided to provide public testimony to BIA representatives. Court recorders will also be present to record statements attendees may wish to make. Maps of the alternative sites and background information will be available. The public hearings are scheduled for:

Monday March 3, 2008; 6:00 pm – 8:30 pm
Kah-Nee-Ta High Desert Resort and Casino, Wasco Room
Warm Springs, Oregon

Monday March 10, 2008; 6:00 pm – 8:30 pm
Port of Cascade Locks Gorge Pavilion, Marine Park
355 Wa-Na-Pa Street
Commenting on the DEIS

Interested parties can comment on the DEIS by:

• Submitting a comment using the project web site:
  http://www.gorgecasinoeis.com/co/comment_form.html
• Providing testimony at the public hearings.
• Mailing or hand-delivering written comments to:

  Stanley Speaks, Northwest Regional Director, Bureau of Indian Affairs
  911 NE 11th Avenue; Portland, OR 97232
  Fax: 503-231-2275.
  Note: BIA does not currently have e-mail access.

Comments received by Thursday, May 15, 2008 will be considered during preparation of a Final EIS, which is expected to be completed in Fall/Winter 2008. A recommended action will then be forwarded by BIA to the Assistant Secretary for Indian Affairs, Department of the Interior.

For More Information

For more information, please see the project Web site at www.gorgecasinoeis.com or contact:

• Jim Owens, Cogan Owens Cogan, 503/225-0192, for information about opportunities for public and agency involvement.
• Gerald Henrikson, BIA Division of Natural Resources, 503/231-6927, for information about the fee-to-trust process, the DEIS, the NEPA process, and BIA requirements.

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DEPART. OF INTERIOR’S NEW GUIDELINES RE: CASINOS

According to the latest issue of The Friends of the Columbia Gorge newsletter, new guidelines at the Department of Interior will make it more difficult for tribes to build/operate off-site casinos. The guidelines require tribes to present a “comprehensive analysis of the proposed casino’s compatibility with existing uses on adjacent or contiguous land, and will analyze ‘whether such uses would be negatively impacted by the traffic, noise, and development associated with or generated by the proposed gaming
facility. Incompatibility might be due to adjacent or contiguous land that is zoned or used for National Parks, National Monuments, federally designated conservation areas, National Fish and Wildlife Refuges, day care centers, schools, churches, or residential developments.” The newsletter goes on to explain that new federal rules require the Department of Interior to give greater scrutiny to the tribe’s justification of anticipated benefits as the location of the casinos get further from tribal lands. The travel distance tribal employees must bear or the necessity of tribal members having to move to where casinos are located are not considered advantages to the tribal community. Tribal members who wished to remain on reservations and be part of the tribal community would be forced to leave if they sought work in the casinos. A copy of the Department of Interior memo relating to new regulations is available at www.gorgefriends.org.

Broughton Landing

If you want to see what’s being said about opponents to the Broughton Landing development check out www.broughtonlanding.com You might want to contact them.

The Gorge Commission Wants to Hear From You

If you missed the Gorge Commission work meeting Thursday night at the Mosier Grange, you still have a chance to tell the Commission what you value about the Gorge and how you visualize the Gorge in the future. Go to gorgecommission.org and fill out their survey or attend future meetings in Hood River and other parts of the Gorge. Thursday’s meeting gave attendees the opportunity to tell the Commission what they valued most about living in the Gorge, what they would like to see happening in the Gorge in the future (a visualization of what the Gorge would look like) and then all of the information was discussed and prioritized into the top five most important issues for people at this particular meeting in Mosier. The Commission is holding these think tanks all over the Gorge region. This information will give the Commission a view of what people in the Gorge want their future to look like in relation to policies and decisions the Commission makes so if you care about whether or not development is allowed in the Gorge, jobs in the region, preservation of nature, wildlife, hiking trails, recreation on the river, river quality, quality of life be it rural or developments, housing costs, whatever you want the Commission to hear, now is the time for you to speak out because all of this information being gathered will be used by the Commission in their decision making process for years to come. It is commendable that the Commission is taking these sessions to the people who live out here.

Mosier School Cafeteria Wish List:

Feeding 80+ students every day takes a lot out of a cook and ours needs some things to make her work a little easier: Large commercial muffin tin, good knives that can be sharpened, a deep hotel pan ($26), big measuring cups and a couple of shelves. Can you help with a donation? Muffin tin ($46) and hotel pans are for sale at Cash n Carry in The Dalles, knives too or simply donate cash. Please contact Melody Acosta by leaving her a message at the school 478-3321 melodyacosta@charter.net
Tea Anyone? or a Movie?

A toast to the grace of the pot,
ready at all time
To give up its emptiness
for the tea. - The Minister of Leaves

HISTORIC TEA OFFERED
Historic Home Tour & Australian Tea

Offered
Reservations are being taken now for a public event co-sponsored by the Wasco County Historical Society and The ANZAC Tea Parlour which will be held Monday, March 3rd.

Tours of the historic Ben Snipes Home, 218 W. 4th St., The Dalles, built in 1867 by the "Northwest Cattle King" and now a private residence and Tea Parlour owned and operated by Bev & Alan Eagy, will begin at 11:00 a.m. conducted by local historian John Lundell. The Lundells had lived in this home for nearly thirty years and John will tie in its history with that of the County.

At noon, a Wollongong Two-Course Tea will be offered to those having made reservations with Bev Eagy, telephone 541-296-5877, by Saturday, March 1st. Cost is $15 per person. Seating is limited. More information on The ANZAC Tea Parlour may be obtained by going to its website, www.anzactea.com.

Inquiries on the WCHS tour may be directed to Jan Leininger, 541-478-3429. There is no charge for the tour.

The films are of varied length and subject, but in general focus on outdoor sports, environmental or cultural issues. They are fun, educational and support a very worthy cause! Great prizes will also be raffled off at intermission. Bring the whole family and help support our school!

MOSIER COMMUNITY SCHOOL
The Telluride Mountain Film Festival is coming to Hood River on Sunday March 9th, 2008 as a benefit for Mosier Community School. The films will be shown at Andrew’s Skylight Theater at 3PM (family-friendly matinee), 5:30PM and 8PM. Tickets will be available in advance at Waucoma Bookstore in Hood River, $12 for adults and $8 for children under 12. At the door, tickets will be sold for $15/adult and $10/child.

Scenes from films in the Telluride Festival
St. Patrick was actually born in Wales where at age 18 he was captured by Irish pirates and taken to Ireland to be a slave. He tended sheep for 6 years on Slemish Mountain in Antrim County before escaping back to England. He became a Priest and eventually returned to Ireland to preach for 30 years. He retired in County Down. He died March 17 A.D. 421 and the date has been celebrated ever since. So in honor of St. Patrick, we offer up a menu for the day of celebration.

**A Full-Day of Irish Recipes**

**Breakfast**
- Irish Oats

**LUNCH**
- Irish Stew & Soda Bread

**Dinner**
- Sausage & Irish Champ

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**Irish Oats**

Let’s start the day with oatmeal. After all, you’ll be eating Irish the rest of the day and this will be a nice healthy start. Instead of the traditional rolled oats that are quite gluey and uninteresting, go to Mother’s Market place or any of our other grocery stores and treat yourself to some steel cut oats or Scotch oats. They don’t take that long to cook and are much tastier than rolled oats.

Use 2 parts water to one part oats or follow directions on package if not buying in bulk. Add a dash of salt to boiling water, stir in the oats, cover and cook gently for 10-12 minutes without stirring.

References to Irish oats go back as far as A.D. 438 where they are mentioned in the Great Code of Civil Law. Fertile plains of Kildare County in Ireland provide some of the best oats.

**LUNCH**

Traditional Irish Soda Bread has a tender, dense crumb and rough-textured, crunchy crust.
Irish Menu cont.

according to Cook’s Illustrated, the publication that meticulously tests recipes and prints the trials with each final version of the dish. Irish Soda Bread is versatile and can be eaten with your Irish oats with butter and jam for breakfast, as sandwich bread at lunch or alongside a stew for lunch or dinner.

Here’s the Cook’s Recipe we used to make at the WildFlower Cafe.

1. Adjust oven rack to upper-middle position and heat to 400º. Whisk flours, sugar, baking soda, cream of tartar, and salt together in large bowl. Work softened butter into dry ingredients with fork or fingertips until texture resembles coarse crumbs.

2. Add buttermilk and stir with a fork just until dough begins to come together. Turn out onto flour coated work surface; knead until dough just becomes cohesive and bumpy, 12-14 times. (don’t knead until dough is smooth or it will be tough.)

3. Pat dough into a round about 6 inches in diameter and 2 inches high; place on greased or parchment-lined baking sheet. Score dough by cutting a cross shape on top of loaf with a razor blade or kitchen scissors.

3. Bake until golden brown and a skewer inserted into center of loaf comes out clean or internal temperature reaches 180 degrees, 40 - 45 minutes. Remove from oven and brush with melted butter; cool to room temperature, 30 - 40 minutes.

**IRISH STEW**

This is best done in Dutch oven with a wide bottom for browning meat. Otherwise, brown in small batches. Again, this is from Cook’s Illustrated and is delicious.

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3 lbs. beef chuck or lamb shoulder, trimmed and cut into 1 1/2 inch cubes

1 1/2 teaspoon salt

1 teaspoon ground black pepper

3 tablespoons vegetable oil

2 medium-large onions, chopped coarse (about 2 cups)

3 medium garlic cloves, minced

3 tablespoons all-purpose flour

1 C full-bodied red wine, Burgundy, Cabernet, Zinfandel etc. (or try Guinnes Stout beer)

2 C chicken stock

2 bay leaves

I
1 teaspoon dried thyme
4 medium boiling potatoes, cut into 1 inch cubes
4 large carrots, peeled and sliced 1/4 inch thick
1 C frozen peas, thawed
1/4 cup minced fresh parsley leaves

1. Heat oven to 250°. Place beef cubes in large bowl. Sprinkle with salt and pepper; toss to coat. Heat 2 tablespoons oil over medium-high heat in large ovenproof dutch oven. Add half of meat and brown on all sides, about 5 minutes. Remove meat and set aside on plate. Repeat process with remaining oil and meat.

2. Add onions to empty still hot Dutch oven and sauté until softened, 4-5 minutes. Add garlic and continue to cook a half a minute longer. Stir in flour and cook until lightly colored, 1-2 min. Add wine, scraping up any browned bits that may have stuck to pot. Add stock, bay leaves, and thyme and bring to a simmer. Add meat and return to a simmer. Cover and place pot in oven. Cook for 1 hour. Remove pot from oven and add potatoes and carrots. Cover and return to oven. Cook just until meat is tender; 1 - 1 1/2 hours for lamb and 1 1/2 - 2 hours for beef.

3. Remove pot from oven. (can be cooled, covered, and refrigerated up to 3 days. Reheat on top of the stove.)

4. Add peas, cover and allow to stand for 5 minutes. Stir in parsley, discard bay leaves, adjust seasoning and serve.

St. Patrick’s Day was first celebrated in Boston in 1737 but it was following the potato famine in Ireland and the immigration of many Irish to the U.S. that gave St. Patrick’s Day a real boost in this country.

DINNER: SAUSAGE AND IRISH CHAMP
For Dinner make it easy. Irish Champ is basically Mashed Potatoes but of course with a green touch.

2 lbs. white potatoes
1 bunch green onions thinly sliced
1 C milk (heated with sliced green onions)
1/4 C butter
1/2 teaspoon salt
ground black pepper

Boil peeled potatoes until tender. Remove from heat, drain and allow moisture to evaporate.

Mash adding warm milk and green onions. Mash into creamy consistency and add butter. Continue to mash.

Add salt and pepper.

Serve potatoes alone side your favorite grilled sausages.

IRISH COFFEE TO TOP OFF DINNER
In a glass mug or heat-proof drinking glass place 2/3 hot brewed coffee and 1/3 Irish whiskey. Stir in 2 teaspoons brown sugar. Slightly whip cream and pour into mug by pouring over the back of a spoon so cream floats on top of the liquid. Sipping the hot brew through the cold cream is part of the pleasure of this drink.

ORIGINS OF THE IRISH
The Irish are believed to be descendants of the sons of Milesius of Spain who, 1000 years B.C. invaded and merged with the Celtic tribes the Firbalg and Miratha De Danann (of the Goddess Diane) to become the Gaelic Irish.
Shane Proctor wins National Contest

.....AND THE WINNER IS..............SHANE PROCTOR!

Of interest to many rodeo fans, particularly in bare back, saddle bronc, and bull riding, has been "The Toughest Cowboy" competition which has been airing on FSN since January 4th. Scheduled for this Saturday at midnight, March 1st, is the 2008 Playoffs in Nashville, TN followed by the Championship episode scheduled at the same time, Saturday, March 8th, from Columbus, Ohio. For those who wish an earlier hour, a repeat showing is the following week on FSN. As this latter varies in date and time, the TV. schedule should be consulted.

"The Toughest Cowboy" became of even greater interest to family and friends of the Proctor family when it became known that Shane Proctor was a contestant! From initially 30 contestants, Shane survived tournament after tournament held across the country until contestants were eliminated to the final four young men. Being that there is a three-week delay with the broadcasts, Shane's Mid-Columbia family and friends became ecstatic with the advance news from his parents that Shane has won the championship and that we will be able to view this achievement on FSN! The Championship Tournament, March 8th, will have an unprecedented six total rounds of competition.

As the overall champion, Shane won the much publicized Jager Ranch in Pueblo, CO along with $35,000. Already there are plans for a new log home to be built on this acreage by Shane and his employers, the Rasmussens. As added incentives, each contestant was treated royally by their respective sponsors throughout the entire ten episodes.

Shane, 22-years-old, is one year from completing his college degree in Health & Fitness Education along with taking classes in Business & Marketing. Residing in Powell, Wyoming, he also has had time to work in the Rasmussen Log Works located in Cody, WY. As a side note, Mrs. Rasmussen (Keri) is the granddaughter of the Winks who operated the Auction Yard in The Dalles for years.

On a more personal note, Shane's father Gordon ("Lucky") grew up on the family ranch in Mosier with parents Gordon and May Proctor, he graduated from Wahtonka High School and Shane's mother, Kathy, graduated from Glenwood High School. Both "Lucky" and Kathy are teachers/coaches, reside in Coulee, WA, and have been long involved with rodeo activities. Shane's older sister, Kaycee, lives in Hermiston where she and her husband, Ryan, teach and coach. Younger sister, Cody, will be attending Northwest College this next fall in Powell, WY. Locally, the family has many relatives and friends stretching from at least Hood River eastward to Eastern Oregon and Washington.
One last note from the editor:

It has come to my attention that the city is charging $400 for a small business to have a sign in Mosier. I can’t think of anything more business-UNFRIENDLY than this fee. Here we have a community crying out for more small businesses in town and we have a couple of wonderful small businesses serving Mosier Valley; you’d think Mosier would do everything possible to help these businesses thrive and to attract other small businesses to serve this community. Do the math, between licenses, utilities, labor and overhead coupled with the fact that Mosier is very, very slow during so many of the months during which time these small businesses are still paying license fees, utilities, labor and overhead they must do everything possible to bring in business to stay open for us locals during the off season. In addition to the sign fee Mosier only allows one very small sign for each business. I’m not for cluttering the town with signs but there are signs then there are signs. Signs can be hand made, attractive, clever, etc. and most of all help customers get to the town’s businesses. Mosier should not only assist by giving our hard working small businesses a break on the cost of signs, the city should put a sign of its own at the entrance to town listing the businesses that exist for everyone to see as they come to town on bikes or in cars. In addition, I would recommend a sign at the corner of Center street paid for by the city that has arrows pointing to where these businesses are i.e. directing people uphill for the Mosier House B&B, East toward Good River, etc. Our businesses serve the people who live in Mosier and tourists who visit Mosier. We can go on supporting Hood River and The Dalles, not to mention the gas companies, but I personally would rather spend my money in Mosier. I’m trying to figure out what the $400 goes to. Surly looking at a proposal for a sign then putting a stamp of approval on it doesn’t take, say, 100 hours at $40 an hour to process. It seems the city is fishing for ways to pay for city services but penalizing our few small businesses for wanting to attract customers just doesn’t make sense.

-30-