

2 0 0 8 N O V E M B E R

# the MOSIER VALLEY NEWS

WHAT ARE YOU THANKFUL FOR? HOW ABOUT THE RIGHT TO VOTE.

## Mosier

*To those who've lived here, loved here, worked their fingers to the bone here we thank you for leaving us a beautiful legacy.*



## ✧ Watershed C'd Report ✧

### REPORT NOT QUITE READY

On October 9<sup>th</sup>, 2008 the Mosier Watershed Council met to hear a progress report on the USGS groundwater study and model. The USGS has been working on calibrating the groundwater model, basically adjusting it until modeled water levels match with actual data from 52 years of records (1955 – 2007). This process is not yet complete, so the model cannot yet make credible predictions about future

water levels under different management scenarios. Calibration is taking longer than expected due to a very interesting complexity in the groundwater system. So far, modelers have not been able to show that pumping-to-date could be solely responsible for the drastic declines in Mosier aquifers. Instead, the model seems to indicate that commingling wells, in which water from one aquifer is lost into a



## Thanksgiving Simplified

*Later in this issue we lay out Thanksgiving Dinner for you in case you are in charge of the whole affair. But, the most simple way is to make it a pot*

*luck with a doling out of assignments to everyone involved. Don't forget clean-up, anyone not contributing food to the affair should do their part by doing dishes, cleaning the oven, clearing the table, etc. After*

*dinner, put on some good dance music while clean-up happens.*





## Watershed Cont.

different aquifer, may be the most significant cause of water level declines. The implication would be that well casing and sealing may be necessary to stabilize groundwater levels. However, these are very preliminary results, and conclusions may change before the modeling process is finished. The USGS will present the next update at the Mosier Watershed Council meeting on Thursday December 11<sup>th</sup>, at 6:30 PM at the Mosier Grange.



### *Tri-County Hazardous Waste & Recycling Program Mosier Representative Needed*

by David Skakel

Mosier seeks a representative for regional hazardous waste and recycling program!

The Tri-County Hazardous Waste & Recycling Program provides hazardous waste disposal and recycling education & outreach to residents of Wasco, Sherman and Hood River counties. The program provides a partnership between Wasco, Sherman and Hood River counties and the local governments of The Dalles, Hood River, Dufur, Maupin, Mosier and Cascade Locks. The Wasco Sherman Health Department is the lead agency in this coalition. This partnership was formed initially in order to harness pooled resources and expertise focused on hazardous waste collection services for all our citizens in a cost-effective way.



This unique, collaborative approach has even garnered statewide recognition. In 2007, The Association of Oregon Recyclers presented the program with its



”Community Partnerships Award”, acknowledging the program’s outstanding achievement in building coalitions to prevent pollution and reduce waste in the environment.

The program recently expanded its mission from just hazardous waste to a broader focus of coordinating recycling and waste reduction within the three-county area. As part of that effort, David Skakel of Mosier resigned from the steering

## LOCAL CALENDAR

NOV. 5  
City Council  
7PM

NOV. 21  
Recipe Deadline  
See pg. 6

LAST THURS.  
Thanksgiving



committee in order to continue the impressive work that Pat Bozanich of Mosier initiated.

Thus Mosier seeks a replacement to represent us on the Steering Committee of the Tri-County Hazardous Waste & recycling Program. According to



our original implementation plan (2003), responsibilities include attendance at quarterly meetings (usually in The Dalles) to (a) establish bylaws and procedures, (b)



review and approve proposed contracts, (c) annual program budget, (d) decisions regarding scheduling of events and locations of satellite collections and coordination of promotional activities, (e) user fees, and (f)

review of contractor’s annual report and reimbursement schedules. With that said, this is an exciting time to get involved to help shape this program, as we determine the most effective ways to improve human and environmental health within Sherman, Wasco, and Hood River Counties through expanding initiatives to do with hazardous waste collection, recycling and waste prevention.



This year's Household Hazardous Waste event in Mosier saw a 5-fold increase by volume! At last year's event, 30 vehicles dropped off 1,580 lbs. of hazardous waste. Whereas on Saturday October 18<sup>th</sup> 2008, the Household Hazardous Waste event held at the Mosier Community School safely disposed of 8,880 lbs. of hazardous waste from 75 vehicles!

If interested in representing the City of Mosier on the Tri-County Hazardous Waste & Recycling program, please contact the City of Mosier at: (541)-478-3505

## *Volunteers Give City Hall a Make-Over*

Where would we be without volunteers? For one thing; The Mosier City Administration building would not look as good as it does. Due to room/space constraints and needed maintenance of the building the office staff decided to do some minor updating and remodeling of the room where they work. The inside had not been spiffed up for over 21 years when it was first used as a City Hall office space. The City Council agreed to the much needed renovation and upgrade of the building and less than efficient heating and cooling system. Also; the records established in the office are taking up space and should comply with the State Records Retention laws; in order to do this a secure off-site storage facility had to be considered.

The room was measured and a plan was laid out for wallpaper removal and painting, moving an interior door to separate the two rooms within the building for security and much needed usable wall space, update the old fuse box electrical panel to meet current code, remove and replace the wall heater and in-the-window air conditioner to a heat pump unit, and organize the storage shed to include a secure steel container for records storage while still maintaining space for maintenance equipment. This all had to be done while still conducting business.

When the wallpaper and painting started City Councilor and business owner Bill Akin was enlisted for advice. But Bill did not stop at that; he spent almost a full week helping, as a volunteer, to get the job done. He painted inside and out, moved furniture more than once, and helped install the carpet. Wes Hadley was enlisted for hauling material, moving furniture, laying carpet and donated some of his own equipment for use. Matthew Koerner was on hand for construction advice and lent tools where tools were needed. When the office was put back together the computer system and phone system were not working properly so Dennis Snider was asked for help; he came and spent a couple hours straightening the connections out. Bill Reeves was on hand for equipment and when the steel container arrived it needed to be put in place in the storage shed; Bill spent some time working out a plan to get that container in the building. Mission accomplished!!! You may now identify City Hall as that little red building on the west side of Washington Street between Hwy. 30 and Third Ave.

Thank you one and all for helping make Mosier City Hall a place to be proud of. Pictured below: City Hall's new look and Jeanne Reeves and Jean Hadley inside.



# Gorge Open Studios

## Call For Entries

3rd Annual  
Gorge Artists Open Studios

- >> Hello all you Gorge Artists!
- >>
- >> The deadline for artists applications for the March 2-3 2009 Open Studios is fast
- >> approaching.
- >>
- >> Take advantage of this regional marketing and professional advancement opportunity!
- >>
- >> If you have any questions or want to download an application you may call
- >> 541.296-5134 or see the GAOS web site:
- >>
- >> [www.gorgeartistsopenstudios.com](http://www.gorgeartistsopenstudios.com)



## *Pumpkins and Pipsqueaks*

It's was a cool fall morning full of smiles and giggles as Mosier Community School kindergarten class boarded the bus for their first class trip. Rasmussen's Farm and Pumpkin Funland may have been their destination but the ride on the bus seemed just as thrilling to these young folks.

Looking out over the valley the children searched for just the right pumpkin, the key being one they could carry alone to the wagon! The class's pumpkins ranged from 7 to 15 pounds! They explored all the sights at the farm including the corn maze and pumpkin bowling.

Teacher, Sara Thompson, took the opportunity to turn this fun field trip into a great math lesson in the afternoon. Each child weighed, measured and described their pumpkin in a seasonal booklet to take home.

What fun pumpkins and pipsqueaks can have learning together!

# Calling All Recipes!

To our good Mosier friends and neighbors (and please forward this on to anyone who has any ties to Mosier, even if they don't live here any more) - "

Please take just a moment or two to help us with an important need. In order to help three of our own Mosier high schoolers go on a special World War II European trip, we are putting together what we hope will be a PRICELESS collection of Mosier recipes into a cookbook.

We would REALLY appreciate your contribution of favorite family recipes, even historical ones. And if you could please add a sentence or two about why this recipe is meaningful to you or your family, that would be great.

Please send to Robin Despain at [robindespain@yahoo.com](mailto:robindespain@yahoo.com) (478-2606) or Annie Maslen at [maslena@nwasco.k12.or.us](mailto:maslena@nwasco.k12.or.us) (478-3502) as soon as possible, but definitely by November 21st. Our goal is to get these compiled into a book that will be ready by the Mosier Christmas Fair. Slow mail is fine to. Please mail to Robin Despain at P.O. Box 460, Mosier, OR 97040.

THANK YOU! THANK YOU! THANK YOU!

Here are some requests:

1. Please double proof read the recipe for all ingredients, clear and thorough instructions. If this is a recipe out of another book, or source other than your own, please give credit where credit is due.
2. Please type the recipe. Handwriting is always difficult to read under the best penmanship.
3. Send the recipe, veteran's information and your name, address and phone number to: Annie Maslen  
826 Highway 30 West, The Dalles, OR 97058

This project will provide students the opportunity to go to Europe and to learn from you about some of the men and women who've fought our wars.

## Join Main Street Mosier

Join Main Street Mosier now and help shape the future of Mosier. It's easy. You'll be kept informed and have more opportunities to participate. People from 'out there' love Mosier as we do. All indications are that growth will continue to come. Help shape Mosier the way you want it to be before these choices are taken out of our hands. Be on the train rather than standing between the tracks!

Main Street Mosier is forging ahead with a dedicated and varied board of local citizens and business owners. Two months of focus group public meetings have concluded with nearly 80 local people weighing in on two central questions: 1. What do you like about Mosier as it is and want to preserve? and 2. What changes will make Mosier an even better place to live, work, and play? Results of this massive input are collated and have been sent to the participants. Next this information will be sent to all Mosier area residents along with a survey.

MSM need your help. We are at a critical juncture in our grant requests. We have just received our first grant from the Oregon Investment Board. To be successful in securing other grants, MSM needs to show granting institutions local support in the form of membership or financial contributions. Now is the time, become a member today! Membership forms are available on line at <http://www.mainstreetmosier.org> or can be picked up at the Good River Restaurant, the Thirsty Woman Pub and 10 Speed East Coffee.

## Mosier Tiger Spirit

By Davina Craig

At Mosier Community School every day starts with stretching and warm ups, referred to as "Move It". Friday's "Move It" doubled as a school spirit program. Led by Principal Schmidt, Ms. Harmon and Senior Teacher Mrs. Huskey, kids could be heard beyond the gym walls! The entire school collaborated on creating the hand and body signs to go with the school song. The students will share the song to all who attend Family Night November 20th. One group of students did not participate in the spirited "Move It" program, Ms Thompson's Kindergarden. They were working on a special presentation for Family Night too. They were building pictures of what they would like to be when they grow up (veterinarian was the most popular). Parent volunteers, Lisa Able and Lisa Vinciguerra, helped with cutting and gluing the fabric and buttons. Across the school parents, teachers and students showed school pride by wearing t-shirts, and school colors: blue, gold and purple.

## a few facts about Mosier's Sewer Plant Diesel Discovery From City Engineer John Grimm

- We finished working in the contaminated area in September and no longer are discharging treated groundwater in the Park.
- The total cost of the contamination to the City is about \$250,000.
- The contamination event delayed the project by 2 months.
- The additional cost will result in higher sewer rates for City residents.
- It does not appear that the City will be covered by its insurance for this expense. The City Attorney is working on this issue.
- So far we have not been able to find any evidence which could indict the responsible party. It's likely the oil has been there for over 50 years.
- The City is working with state agencies and our local representatives on obtaining funding assistance. So far we have had very little luck. It appears that the State coffers are bare.
- The project itself is going very smoothly and for the scoped construction work we are actually under budget.

# *Here's how to help with the Mosier Community School Garden*

There are some cherry bins at the re-build it center which would be ideal. I'd like to buy some hinges and some appropriately sized covers, and have 3 bins with covers. The existing piles should be moved to the other side of the garden, and placed in the new bins. This has been coming for awhile; neighbors complain about smell and skunks. So here's what I need:

1. Someone with a truck who can haul the supplies over to the garden by end of school Friday. (I'll have it paid for and organized, ready to go)
2. Someone to help attach the hinges and lids to the boxes, prior to end of school Friday, or right after school Friday.
3. A crew on Friday after school to move compost and dismantle old bins. Moving compost is heavy work. I hope you can help me. We have shovels, wheelbarrow and gloves. Just need muscle.

Please let me know if you can help. I do not have a truck and cannot move these things myself, and also, it needs to be done immediately as neighbors are complaining to Carole every day. I'd like to avoid asking our custodians if possible, so please call me soon if you can help. Sorry to be so pushy!

I'd be happy to entertain any other solution if you've got one....Just need to act now.

Thanks  
Melody Acosta <[melodyacosta@charter.net](mailto:melodyacosta@charter.net)>

American Legion Post #55 is hosting a spaghetti feed for present and prospective members. The date is November 6th at 6:00 pm and there is no charge. All veterans are especially invited to come enjoy the evening and join the post. For more information, please call Rodney Berthold, Commander at 478-3312

*Mosier Community School has a wonderful fundraising committee committed to keeping MCS the best little school in Oregon. Recently they sent a flyer asking you to make a donation to help keep the school open. Please be generous. We hope next month to feature the committee and its efforts on behalf of the school. In the meantime, send them a check and support the Mosier Community School Tigers.*

*October 11<sup>th</sup> marked the 100<sup>th</sup> anniversary of a couple whose legacy lives on in Mosier.*

Imagine being young members of two of Mosier's largest orchard families. You probably met as very young children. When you decide to marry you are merging two very large local families. Now realize it is 100 years ago. The families are the Evans and the Roots. The date of the wedding is October 11, 1908. This marriage of George Ernest Evans and Edna Arrissa Root would produce 148 descendants by October 11, 2008.

As I sat at the 100<sup>th</sup> anniversary of this union at the Grange October 11 surrounded by some of the 148 descendants of these two families I kept thinking about the significance of this occasion, personal history. Some of the family members I know still farm from those original orchards. Many others took a pilgrimage to Mosier to be a part of the celebration.

I don't dare mention names of the incredible men and women who put this affair together for fear of leaving someone out but for all of you NICE WORK. From the beautiful display on top of the old piano of the very bridal dress worn by Edna Root to the many tables displaying photos and objects of years past the Grange (where, by the way the wedding took place as it was a church back then) was transformed into a kind of museum. (see photos below). A video that chronicled the Evans/Root family history brought tears to eyes and pangs to hearts. Every branch of a family tree has its own stories.

I even found a name from my own family tree. Audrey Cleone Evans Noble's photo appears in the history book handed out at the ceremony. Perhaps several times removed my grandmother Noble has some connection to this large local tree.

Suzi Conklin

Pictured below, the wedding dress worn by Edna Root 100 years ago in the very building (the Mosier Grange) she was married in. Displays of various artifacts of family history of Roots and Evans.



# THANKSGIVING DINNER

## A FEW TIPS

Are you responsible for Thanksgiving Dinner this year? Perhaps you are organized and find it an easy and wonderful experience and don't need any advice on how to pull it together. But, if you find it daunting here are a few tips to make it a lot less stressful.

Suzi's Steps for a happy Thanksgiving:

1. Forget that you are related to anyone in your family who pushes your buttons, pretend they are simply a guest someone brought for dinner. You'll have no expectations of their behavior. You'll simply be polite to them as if you were meeting these poor troubled souls for the first time and can bid them a fond farewell at the end of the day. (until next time). As you get dressed imagine yourself removing all of your buttons.
2. Friday before Thanksgiving. Make a list of all the food you are making. Even if you are only taking a pot luck dish. Now, from that list make a shopping list of all the ingredients needed. Organize the list in categories: Dairy, fresh produce, frozen items, canned fruits and vegetables, meats, beverages, bulk grains, etc. This will save a lot of frustration at the grocery store.
3. Start Thanksgiving Dinner on the previous Saturday/Sunday. Shop at odd hours before or after the crowds. There isn't anything that will spoil between the weekend and the Thursday dinner.
4. After shopping wash all of the fresh produce, shake off all water possible and store in the appropriate portion of the refrigerator. **DO NOT WASH MUSHROOMS.** Brush them off and store in paper bags in the refrigerator. If you just **HAVE** to wash them, wait until you are ready to cook them. Wash quickly and pat dry immediately.
5. Monday: If the turkey is frozen put it in the refrigerator. It will take a couple of days to defrost. Get out the plates, silver, etc. Count everything. If you have space, put out all serving dishes. Wash any linens necessary. Make any decorations. Order flowers or get out the vases and wash.
6. Tuesday: Make anything that will hold for 2-3 days. This could be frozen cranberry sorbet, cranberry salad, cut carrots and celery and put in water in the refrigerator, organize the condiments like jams, jellies, pickles, olives, etc. and set them next to the serving dishes they will go with. Think about any music you might play during pre-dinner socializing. Make name placers for your guests if desired. Make pie crusts and wrap air tight in 2 layers of wax paper and place in refrigerator.

7. Wednesday: Take pie crusts out of refrigerator to soften just a bit but cold enough to still produce a flaky crust. Make pies.
  - a. Pre-bake sweet potatoes or yams if frying them in butter and browns sugar or using them for another type of side dish.
  - a. If making almond buttered peas or green beans you can melt the butter today and brown the almonds in it then put away until you cook the vegetables on Thanksgiving Day.
  - a. Make any jelled salad such as cranberry salad, etc. today so it is well jelled.
  - a. If making refrigerator rolls, make them Wednesday night.
  - a. Go ahead and set the table on Wednesday. This way, on the big day all you have to do is admire it and tweak if necessary. Get any buffet ready with serving plates, flatware, etc.
  - a. Set up for making coffee. Create a coffee corner/tea corner and have everything set out needed for making coffee. Creamer and sugar bowls at the ready. (without the cream yet)
  - a. Think about how to greet your guests and how you want the blessing to go.
  - a. Put the butter out, covered, to soften.
  - a. Make the stuffing and place in refrigerator.
  - a. Prepare any vegetables such as snipping the bean ends, set out the mashing potatoes.
  - a. If making a yam casserole type thing prepare, cover and put in refrigerator
  
8. Thanksgiving Day
  - a. Back up from the time you want the turkey on the table. Turkey continues to cook when removed from oven so be prepared to take it out one half hour before cutting. Figure out how long to cook it according to instructions on the package or from a reputable cookbook like “JOY OF COOKING”. 20 minutes per lb. is a good rule of thumb but meat thermometers are always a cook’s best friend.
  - a. Take the stuffing out of the refrigerator to come to room temperature. Stuff it loosely in the bird and put the rest in a buttered baking dish.
  - a. Remove organ parts from turkey and place in a saucepan covered with water. Put on to simmer. You can use this liquid in gravy or cut the giblets for the stuffing. Or just let grandma nibble on the cooked neck. Alone in a closet somewhere.
  - a. Once the bird is in the oven you can peel the mashing potatoes and place them in the cooking pot with salted water. Set on stove but don’t turn on heat yet.
  - a. Place the beans/peas broccoli in a pot with about 2 inches of water. If cooking broccoli (only at the last 15 minutes before serving bring water to boil and steam covered for 2 minutes then turn off heat, Leave covered until ready to serve. But check because broccoli should be bright green and shouldn’t set more than a minute or two after this. If necessary SHOCK it by pouring cold water over it to arrest cooking then reheat to serve. Green beans may take a little longer but treat them the same. Don’t let them get dull green.
  - a. If candying sweet potatoes, peel the re-baked potatoes and cut into large chunks. Melt butter in a fry pan and start frying the chunks. When starting to brown a bit add brown sugar and keep cooking on low until all is caramelized. Salt and pepper to serve.
  - a. Refrigerator rolls take a couple of hours to rise so roll out, cut into shapes and prepare according to your recipe, cover with damp cloths and set aside to rise.
  
9. ONE HOUR BEFORE DINNER You have the table set, the condiments are on the table, water is poured, coffee brewing, wine opened people are milling and having a great time. You are in control. Have a drink!
  - a. Turn the pot of salted potatoes on to high and cover. It should take about 20 minutes for the pot to come to a boil. The potatoes if cut in smallish pieces won’t take more than 20 minutes to cook.
  - b. Check the rolls they should be risen. The turkey should be close to done. Remove from oven when it reaches temperature.
  
10. ONE HALF HOUR BEFORE DINNER TO DINNER
  - a. Turkey should be out and ready to carve so get someone on the task

- a. Check the potatoes.
- a. Make the gravy.
- a. Turn water on for the vegetables and keep an eye on them so they don't cook for more than necessary.
- a. Pre-heat oven for rolls.
- a. Place rolls in oven when temperature is reached.
- a. Drain and mash potatoes adding real butter and milk but don't over mash or they turn to starch. Keep them fluffy. Cover when done. (you can do this earlier and keep them over hot water but don't hold them for more than 45 minutes or so)
- a. Sweet potatoes are ready so put them in serving dish.
- a. You now have the turkey, mashed potatoes, green vegetable, sweet potatoes, rolls with butter and jam, cranberry sauce, stuffing, gravy, jelled salad. Looks like Thanksgiving dinner is ready.

TIP: FOR ANYTHING REQUIRING WATER TO COME TO A BOIL SUCH AS YOUR POTATOES, VEGETABLES, TEA, THINK AHEAD. PREHEAT THE WATER WELL IN ADVANCE AND KEEP WARM. THIS WAY YOU WON'T BE WAITING HALF AN HOUR FOR A LARGE POT OF WATER TO COME TO A BOIL.

PLACE PIES IN THE OVEN ONCE THE TURKEY IS OUT AND OVEN IS TURNED OFF AND COOLED A BIT. THIS WILL WARM THE PIES FOR SERVING.

HAPPY THANKSGIVING!!

## 10 Speed's 6 mo. old

10 Speed Coffee gets ready for winter

10 Speed Coffee will shorten hours for the winter. Troopers that they are, they will still open at 6:30am but will close at 4pm weekdays. Here's their new schedule:

Weekdays: 6:30am – 4:00pm

Friday: 6:30 – 6:00

Saturday: 7:30 – 6:00

Sunday: 7:30 – ? with OPEN MIKE starting at 3pm.

Look for a survey from 10 Speed at the Mosier Market where Mosier Valley Newsletters are left and take the opportunity to tell them what you like and suggest for their business after 6 months in business in Mosier.

10 speed is also planning a mug program much like the one at the WildFlower Café where patrons can purchase a personal ceramic mug then keep it at 10 Speed to use when they come in.

## BOOKMARKS

The Mosier Valley Library Association is happy to announce the re-opening of the library on August 8, 2008. After being closed for 13 months, it has been cleaned, new books have been added and we have a good cadre of volunteers

Hours are:

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Monday ~ 1:00 pm to 3:00 pm  
Wednesday ~ 10:00 am to Noon  
1:00 pm to 5:00 pm  
Thursday ~ 5:00 pm to 7:00 pm  
Saturday ~ 10:00 am to Noon

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Volunteers who are manning the library during open hours are Gerry Stevens, Heidi Kinsey, Glenna McCargar, Freda Curry, Scott Baker, Heather Rizzo and Joan Hudson. We would love to have more volunteers, so we could be open more hours. Please stop by the library during open hours or call. See numbers at end of article.

Mike and Freda Curry have donated DVD's and VHS tapes. We are renting those out at a suggested donation of \$1.00 for 7 days. Business has been lively. There is quite a variety to choose from. Come on down and check them out. Dwain and Jo Blanchard have donated several mystery books and some children's books. We have the Nancy Drew series, the Hardy Boys, the Bobbsey Twins, Zane Grey, lots of mysteries, something for everyone.

We will be having a book sale on the first weekend of December, the same weekend as the Mosier Country Christmas Fair. We are collecting paperback books to be sold and will gladly accept your donations. Hardback books are put on the shelves at the library for check out. Just swing by the library with your donations during open hours. You can tell we're open when you see the colorful OPEN flag waving in the breeze. The flag was fashioned by Joan Hamilton.

The American Legion Post #55, which owns the building and the property, has very graciously set a monthly rental fee of \$1.00 per month and we are paid through May, 2009.

Scott Baker has procured a couple of computers for use at the library and they will be available after the first of the year. We hope to work with Todd Reeves of Mosier Wi-Fi to have a wireless hook up.

Our Thursday night person, Scott Baker, is taking a little break and filling in for him will be Heather Rizzo, a junior at The Dalles~Wahtonka High School. She will be earning credit for her community service, a requirement for all juniors and seniors in Oregon high schools. Welcome, Heather!!

The library will be open on Friday night, October 31<sup>st</sup> to welcome the little hob goblins roaming the Mosier streets. Jody Sanden, who lived in Mosier as a child, is coming up from Tualatin and will be on hand to pass out goodies as will Joan Hudson, Glenna McCargar and Heather Rizzo.

We would like to take this opportunity to thank all of you who have supported the reopening of the library and the volunteers who make it possible to keep it open.

If you have any questions about the library, would like to volunteer or have donations, please stop by the library during open hours or call Glenna at 478-3495 or Joan at 478-3409.

AROUND TOWN...

Dale Kennedy is in China and on October 31<sup>st</sup> will marry his long time love, Ying. Dale will return to Mosier on November 4<sup>th</sup> with, hopefully, Ying to follow soon after. Dale and Ying met through her relatives who own the Canton Wok restaurant in The Dalles. Congratulations Dale. We look forward to meeting Ying.

Penny Kennedy is at home recuperating after thyroid cancer surgery at St. Vincent Hospital in Portland on Monday, Oct. 27. This is her second thyroid surgery as she had a portion of the gland removed in September. Get well soon, Penny. We are sending good thoughts your way.

Bev Hewett has returned from a trip to Nebraska to visit her sister and family there.

Lois Root is back home in Mosier Valley after knee surgery on both knees at a hospital in Salem. She went from there to a rehab center in Mt. Angel and is getting around with the help of a walker. Daughters Carol and Alice have been visiting to help both Lois and Verne. Carol has also been involved with her brand new granddaughter. Morgan Jean Stoye was born September 4 on Verne and Lois's 55<sup>th</sup> wedding anniversary. Morgan is the daughter of Ross and Carol's youngest daughter, Zeah and the father is Matt Stoye.

Rob and Shirley Bagge are grandparents again. Daughter Lorraine and her husband, Nic Sherman, are announcing the birth of Katie Brooks Sherman on June 30<sup>th</sup> in Silverton, Or. She was 21 inches long and weighed almost 9 pounds. The Brooks name is to honor Paul and Irene Brooks, Lorraine's great aunt and uncle, who the Bagge girls considered just another set of wonderful grandparents, including Ben Veatch and Herman and Jean Bagge.

Geneva Bagge Nygren and her husband Major Jeremy Nygren of the USAF, have recently transferred from the Washington DC area to Aviano Air Base in Italy. Their two children are Anna Christine who is 4 and Eric Thaddeus who is approaching his first birthday.

Rob and Shirley, who perform as Garden of Grace, recently showcased their singing talents at the Pacific Gospel Music Association Fall Festival in Eugene, Oregon. They are planning another musical evening in their garden on the 3<sup>rd</sup> Saturday of August, 2009. Mark your calendars now. It's a lovely way and a lovely place to spend a summer evening.

Cougar and bear sighting! Recently a neighbor called to tell us she had seen, what she thought was a bear heading down our driveway. It wasn't long before our dogs made a "big razoo". Even though we didn't see it, we're convinced by the dogs reaction that there was something out there. After the recent rain, Ed walked out to get the mail and found what looked like a cougar paw print in the soft mud on the edge of Mosier Creek Bridge! Other people in the valley have seen a cougar also. We don't need a trip to Portland to the zoo. We live in one!

MOSIER CHRISTMAS PROJECT will have an organizational meeting on Monday, November 3<sup>rd</sup> at 2:00 at Ten Speed East Coffee Shop on Highway 30. Volunteers welcome.

AMERICAN LEGION POST #55 has some plans for these dark and dreary winter months.

November 15<sup>th</sup> they will be hosting a Bingo Party at the Mosier Grange. The fun will start at 6:00 pm. The auxiliary will have food for sale. Prizes will be cash awards and the cost is \$1.00 per game.

In conjunction with the Mosier Country Christmas Fair, December 6<sup>th</sup> and 7<sup>th</sup>, 2008 the legion and auxiliary will be cooperating to bring you a breakfast, complete with ham, eggs, pancakes, and a beverage. The breakfast will be served from 7:00 to 11:00 am both days.

After breakfast, the decks will be cleared and the lunch set up will begin. There will be Peggy Bertholds' famous stew, cornbread and Mosier Valley apple crisp. Lunch will be served from 11:30 to 3:00 both Saturday and Sunday.

Mosier's own June Manning is featured in the following show at CCA



Center Sponsor for October, November and December:  
**BELLA'S BEADS & ART SUPPLIES**

Columbia Art Gallery presents:  
**SACRED PLACES**



Artwork capturing the ineffable places of spirit.

Irene Fields  
June Gibbons Manning  
Mary Preston  
Ethan Radcliffe  
Cary L. Weigand

**November 7 - 30**

**November 2008**

**3, 6 Mosaic Madness** with Mark Nilsson. Part of the "Girl's Night Out" Wine Tasting and Studio Class, a 6-class series.

**5, 12, 19 Painting Workshop** with Joy Kloman, 6:30 - 8:30pm. A four week series: Wednesdays, Oct. 29th, Nov. 5th, 12th and 19th.

**7 FIRST FRIDAY:** 6 - 8pm

**8 ZIMMID CONCERT AND ART SALE**

**12 FOREIGN FILM SERIES,** 7<sup>th</sup>pm "Henry Fool"

**NOVEMBER - Life Drawing Classes**  
SAT 9-noon

**School's Out / Art's In**  
After-school visual arts program  
May Street Elementary and  
Hood River Middle School  
[www.columbiaarts.org](http://www.columbiaarts.org)

June Gibbons Manning

Mosier Valley News is a completely independent newsletter. I would like to thank all of the people who contributed news to this month's issue, it is the largest so far.

Comments, questions, corrections and news for December can be sent to Suzi Conklin, PO 228, Mosier, OR 97040 or [s1conk@gorge.net](mailto:s1conk@gorge.net)

Donations gladly accepted for printing costs to provide MVN in hard copy at The Mosier Market.

Don't forget to support Mosier's local businesses over the winter months, that's when they need you the most.

Happy Thanksgiving.