



# HAPPY FATHER'S DAY

# The Times

Thursday  
June 18, 2020  
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SERVING WAITSBURG, DAYTON AND THE TOUCHET VALLEY

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ONE DOLLAR



Bill Rogers

"I love this 'eyebrow', especially when the sky is filled with dramatic clouds. I noticed it a year ago, after having driven past it at least once a week for the past four years and have photographed it many times since then" – Bill Rogers, June 2020

## Dayton City Council report for June

By Michele Smith | THE TIMES

DAYTON—Both city parks and the Dayton City Hall are now open to the public since the county has moved to Phase 3 of the governor's plan to reopen Washington State.

Mayor Zac Weatherford said social distancing regulations are still in place.

"We are still practicing social distancing and protecting ourselves as best we can," he told the Dayton City Council at their regular meeting last week.

Weatherford's report included an update from the public works department. He said the City crew has begun repairing potholes in city streets and painting crosswalks. They will begin crack sealing some city streets, in August, he said.

The City has received several bids for replacing the concrete in front of the two trees on Main Street that were examined by Community Forestry Consultants,

last fall.

It was decided to hold off on that project, choosing to refresh the missing gravel for now.

Planning Director Meagan Bailey said the Main Street Safety Plan Advisory Committee will guide the development of the Main Street Safety Plan, which aims to integrate safety improvements with Complete Street Policies, historic preservation goals and increasing tourism for the City.

The committee has plans to begin meeting in mid-July.

Bailey reported on Dayton's Affordable Housing Commission's (ACH) recent hosting of the Department of Commerce's Short Course on Affordable Housing. The event was held in May with nearly 100 stakeholders from around the state attending the meeting, via Zoom.

The AHC will review and consider options to incentivize affordable housing. Their recommendations will go before the Dayton Planning Commission

and the Dayton City Council, she said.

The AHC will request funds for a housing marketing campaign and help with the cost of surveying and title reports of surplus city property.

There is currently one vacancy on the AHC as well as vacancies on the Dayton Historic Preservation Commission (DHPC), and the Dayton Planning Commission (DPC).

Bailey said the governor signed SHB 2868 in March to allow for two seven-year extensions of the special valuation tax credits for registered historic properties. The DHPC is reviewing the bill and will send information to qualifying property owners about this opportunity.

The DHPC is working on finding a downtown location for a historic district sign, replacing the current Dayton City park sign with one for the Pietrzycki-Dayton City Park.

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## Concern in Benton, Franklin, Spokane and Yakima counties as COVID-19 infections rise sharply

*Explosive growth in cases likely if infection rate is not contained*

THE TIMES

OLYMPIA—Washington State Department of Health (DOH) released the latest statewide situation report on Saturday, June 13, which shows COVID-19 transmission continued to increase in eastern Washington as of the end of May, with a possible uptick in western Washington as well. There are still significant differences in transmission from county to county.

The situation in eastern Washington is of greatest concern, particularly in Benton, Franklin, Spokane and Yakima counties. The report estimates cases and deaths in these counties will soon increase substantially if COVID-19 continues to spread at current levels. By population, these counties are in a comparable position to King County at its peak in March.

Yakima County is now second to King County in total number of confirmed cases with 5,384 compared to King County's total of 8,722.

"The trends we're seeing point to the critical importance of actions we can all take, like staying six feet apart and wearing cloth face coverings whenever we're in public, as well as a need for increased response in these harder-hit areas," said Dr. Kathy Lofy, state health officer at DOH.

More information on COVID-19 and the current status for all Washington state counties can be found on the DOH website or at coronavirus.wa.gov.

## Washington State school officials release guidance for upcoming school year

*Health and safety guidelines issued for a safe return*

By Tracy Thompson | THE TIMES

OLYMPIA—Washington State education officials released a guide to reopening schools for Fall 2020 on Thursday, June 11. The document lays a framework for schools to begin planning what their return to school in the fall looks like. The guidance was developed in partnership with the state Department of Health (DOH); the Governor's Office; the Department of Labor and Industries; and a broad stakeholder group of more than 120 educators, practitioners, parents, community-based organizations, legislators, and students.

State School Superintendent Chris Reykdal states "Learning is a social activity, and we want to see our students back in the classroom. Protecting the health and safety of our students and staff is our top priority. If schools can meet the guidelines laid out today by the DOH, they will likely be able to open their doors in the fall for in-person instruction."

While face-to-face learning is the goal, the guidance includes three concepts for school districts to consider adapting and building from should they be limited in face-to-face learning in the fall:

- Split or rotating schedules with distance learning,
- Phased-in opening with continuous learning,
- Continuous learning 2.0, a more effective remote learning system.

Waitsburg School Superintendent Mark Pickel says "The ultimate goal is to get

SAFE START- PAGE 3

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# TOUCHET VALLEY LIFE

## NEWS BRIEFS

### K-12 STUDENTS ELIGIBLE FOR PANDEMIC EBT

THE TIMES

Students in grades K-12 are eligible for Pandemic Electronic Benefit Transfer (P-EBT) cards to help with buying groceries while school is closed for the summer. Families can apply by calling (877) 501-2233 or online at [www.WashingtonConnection.org](http://www.WashingtonConnection.org). The application will be open by June 30th. (Application is not currently open).

If your family receives Basic Food through DSHS and your children receive free or reduced-price school meals, you do not need to apply for P-EBT. You will automatically receive these one-time benefits on your EBT card. You will need to apply for P-EBT if your children are eligible for free or reduced-price school meals but do not receive Basic Food benefits.

All students in grades K-5 qualify since Dayton Elementary and Waitsburg Elementary are Community Eligibility Provision (CEP) Program schools (all students are receiving free meals). Families would need to apply for the P-EBT card (when the application is open) to receive the EBT card in the mail within 35 days of submitting the application.

Students in grades 6-12 who are not receiving Basic Food benefits but are receiving free or reduced priced meals are eligible for an EBT card. If you have had a change of income since school closed in March, families are eligible to fill out an application and return it to the District office. Last day to turn in a new free and reduced meal form will be Thursday, June 25th.

If you have questions regarding program eligibility or need more information regarding the Pandemic EBT card, please contact:

Dayton School District, Food Services Program Director, Jane Eaton at (509) 382-2543 or (509) 520-7051.

Waitsburg School District, Food Services Supervisor, Susan Wildey at (509) 337-6301.

### WALLA WALLA FAIR AND FRONTIER DAYS BOARD DISCUSSES CANCELLATION

WALLA WALLA—The Walla Walla Fair and Frontier Days board of directors met Thursday, June 11 via conference call. The board discussed the decision to cancel the 2020 fair, and how they can help livestock exhibitors that raised market animals intended to be sold at the event.

Commissioner Todd Kimball wanted to clarify that it was the Frontier Days Foundation, not the board, that suggested cancelling the 2020 fair.

Director Kevin Smith suggested that the board explore options for a virtual animal sale for livestock exhibitors. All members of the board recognized how much time, effort, and money goes into raising the animals, and would like to give the exhibitors a chance to recoup some of their costs. Smith has been in touch with a couple of people who have helped with online sales previously and encourage people to come forward with any ideas or tips.

Fair Board President Travis Locke addressed the resignation of the fair manager, Bill Ogg who announced his resignation earlier this year as Locke asked for input on how to proceed without a manager. Two solutions Locke presented were to select an interim manager, or to begin searching for a new manager as soon as possible.

The board is also in the process of beginning refunds for tickets purchased. As soon as the fair's systems are prepared, announcements will be made to the public.

### COLUMBIA PULP BRINGS BACK TWENTY EMPLOYEES

STARBUCK—Columbia Pulp, LLC Vice President Mike Schock informed *The Times* that the straw-fiber pulp mill in Starbuck has brought back twenty employees since the company let go 93 workers in March 2020 at the start of the COVID-19 crisis. "We are bringing back people in maintenance, operations and at the office," Said Schock.

Eight employees with the mill were kept on at that time, and Shock reports they have 28 people currently working at the mill, with plans to bring more back each week.

Columbia Pulp suspended operations on Tuesday, March 31, stating in an April 1 press release, "This action was taken to protect employees and their families and to ensure the safety of the community at large."

Pulp production has yet to resume. Schock states that they are currently making process changes and expect to start up production again in mid to late July.

### MILL CREEK CONSTRUCTION

WALLA WALLA—Construction projects at Mill Creek will cause a number of closures to Bennington Lake and the Mill Creek area over the summer.

The U.S. Army Corps of Engineers' Walla Walla District (Corps) will be replacing the division works fish ladder and hand railings at the Division Works (yellow bridge) and repairing the supports of the yellow pedestrian bridge. Security fencing will be installed June 18, creating a detour around the paved section of the levee next to the fish ladder. Work is expected to last until the middle of October.

During this time, the Division Works pedestrian bridge and the nearby Mill Creek trail will be closed to public access. A portion of the parking area east of the Mill Creek Project office will also be closed. A temporary detour path will be provided during the closure, however visitors are still encouraged to be aware of and avoid all closed areas to maintain safety.

"The upcoming construction projects are very beneficial to the community. The Corps has worked hard to minimize impacts to visitors by combining three separate construction projects into one. By replacing the fish ladder we are increasing fish passage in Mill Creek for Steelhead, Bull Trout, and Chinook Salmon. The bridge work will improve safety and extend the life of the bridge. The project is the result of many years of planning, collaboration, and design," Natural Resources Specialist Jeremy Nguyen said.

Additional construction projects taking place at Mill Creek Dam and Bennington Lake over the summer include repaving Reservoir Road, which will result in the reduction of access to the project office and the closing of the road to vehicle access, but not foot traffic, to Bennington Lake.

Almost every aspect of the Mill Creek Dam and Bennington Lake area will be affected by temporary closures throughout the summer including portions of Rooks Park, Mill Creek Project parking lot and the Bennington Lake parking lot.

"Our biggest mission this summer will be to keep visitors informed of the various closures to reduce frustrations people may be feeling about not being able to visit one of the busiest and appreciated recreation areas in the vicinity," Nguyen said.

More information can also be found on the Mill Creek Facebook page at <https://www.facebook.com/millcreekdam/>.

### FREE DOCUMENT SHREDDING JUNE 27

DAYTON—HomeStreet Bank is sponsoring a shred day on Saturday, June 27 from 10 a.m. until 2 p.m. Just sit in your car while Dayton Kiwanis volunteers take the material to be shredded out of the trunk for disposal.

### Touchet Valley Weather June 17, 2020

#### Waitsburg's Seven Day Forecast

<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>	<b>Monday</b>	<b>Tuesday</b>
Partly Cloudy	Mostly Sunny	Mostly Sunny	Partly Cloudy	Partly Cloudy	Partly Cloudy	Mostly Sunny
High: 72 Low: 51	High: 77 Low: 53	High: 83 Low: 58	High: 86 Low: 57	High: 84 Low: 59	High: 85 Low: 60	High: 78 Low: 53

#### Weather Trivia

*Do tornadoes occur on every continent?*

?

Answer: Yes, except on the continent of Antarctica.

#### Local Almanac Last Week

Day	High	Low	Normals	Precip	Precipitation
Tuesday	69	51	77/53	0.06"	0.57"
Wednesday	84	59	77/53	0.00"	0.34"
Thursday	84	61	77/53	0.00"	+0.23"
Friday	80	59	77/53	Trace	63.8°
Saturday	67	49	78/54	0.44"	65.4°
Sunday	67	48	78/54	Trace	-1.6°
Monday	63	52	78/54	0.07"	

*Data as reported from Walla Walla*

#### Weather History

**June 17, 1882** - A tornado traveled more than 200 miles across the state of Iowa, killing 130 people. The tornado touched down about 90 miles west of Grinnell and struck the town and college around sunset, killing 60 and causing more than half a million dollars in damage.

#### Sun/Moon Chart This Week

Day	Sunrise	Sunset	Moonrise	Moonset
<b>New 6/21</b>	5:01 a.m.	8:47 p.m.	3:02 a.m.	5:19 p.m.
Wednesday	5:01 a.m.	8:47 p.m.	3:27 a.m.	6:24 p.m.
Thursday	5:01 a.m.	8:47 p.m.	3:57 a.m.	7:30 p.m.
Friday	5:01 a.m.	8:47 p.m.	4:34 a.m.	8:34 p.m.
Saturday	5:02 a.m.	8:48 p.m.	5:19 a.m.	9:33 p.m.
Sunday	5:02 a.m.	8:48 p.m.	6:13 a.m.	10:25 p.m.
Monday	5:02 a.m.	8:48 p.m.	7:17 a.m.	11:08 p.m.
<b>First 6/28</b>				

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### HOSPICE TO HOST TWO DIFFERENT ONLINE GRIEF SUPPORT GROUPS

WALLA WALLA—Walla Walla Community Hospice (WWCH) just successfully completed its first 10-week online adult grief support group. This pilot group used the Zoom platform to connect individuals experiencing the grief of having lost a loved one. The support program is called, "Understanding Your Grief" and uses the book and journal of the same name written by Dr. Alan Wolfelt as a guideline. To ensure safety and comfort, the group was closed to new members after the second meeting.

Once confident with the online platform, the team of WWCH social workers and spiritual support counselors also added a weekly adult online drop-in group on Tuesdays called "Solace." This group is open to anyone who has lost a loved one. No need to RSVP, and attendees are welcome to just drop in when needed.

A new 10-week "Understanding Your Grief" program will begin on June 23rd. Participants will meet weekly on Tuesdays from 5:30 to 7 p.m. This group is open to anyone in the WWCH service area which includes Columbia, Walla Walla and NE Umatilla counties. An RSVP is needed so books can be delivered to participants. If you or someone you know could benefit from grief support and has the ability to connect via the internet or a smartphone, visit [www.wwhospice.org/griefsupport](http://www.wwhospice.org/griefsupport) to learn more. You may also call (509) 525-5561 or email [info@wwhospice.org](mailto:info@wwhospice.org).



# TOUCHET VALLEY LIFE

## BMS Co-op food market has filled the gap for many during coronavirus challenge

By Michele Smith | THE TIMES

DAYTON—People shopping at the Blue Mountain Station Co-op market have been able to find some of the items they couldn't find at retail grocery stores, because of hoarding by panic-stricken shoppers reacting to the coronavirus pandemic.

Market Manager Valerie Mudry said there were no impacts or disruption to their supply chain, largely because all products at the market are locally sourced.

People are now consistently buying their meat, produce, dairy, and eggs from the Co-op, she said.

Business has been brisk, and her days are busy, Mudry said.

Her work week begins on Tuesday when she does all the cooking and food prep for lunch for the week. She also places orders for meat, dairy, flour and eggs.

"If it's in the Co-op, I'm ordering it," she said.

While she is doing all of that, her assistant, Lorna Barth, is restocking the shelves, cashiering, cleaning, and watering plants at the garden nursery.

Later, that day, Mudry is in Walla Walla picking up produce from Hayshaker Farms and meat and dairy products from Blue Valley Meats, for restocking the market the next day.

"Restocking is a never-ending chore," she said.

Mudry also does the ordering for the garden nursery and helps

Master Gardener Gordon Farley with sales, watering, and shipments.

On Thursday Mudry begins preparing special foods for the week-end.

She said the emphasis is on keeping up with food rotation, keeping food hot, and "keeping the bread and cookies coming".

Mudry said she is happy to have a job that provides consistency and stability after a 35-year career in the restaurant business, which included a fifteen-year career as owner of the Whoop 'Em Up Hollo restaurant in Waitsburg.

"There's enough of a restaurant impact to keep me happy," she said about working at the BMS Market Food Co-op.



Michele Smith  
This new cooler at the Blue Mountain Station Co-op Market is currently filled with fresh cheese, organic tomatoes, and fresh organic strawberries from Verdurous Gardens.

## Liberty Theater announces re-opening plans

THE TIMES

DAYTON—Columbia County is celebrating its recent approval for Phase 3 of Governor Inslee's Safe Start plan in Washington State. The Liberty Theater is hard at work preparing to re-open their doors and welcome back their community of fans.

The theater's current projection is to open in July, which would allow some of their Summer Children's Enrichment Program (SCEP) to be salvaged. In the past, the Theater has run six family films in June/July. This year it will be limited to four.

When re-opened, the theater will be obligated to operate at 50 percent seating capacity to ensure proper physical distancing. And, of course, all mitigation protocols will be followed, including enhanced sanitation and food service guidelines. Opening a theater with limited capacity in a small theater like the Liberty is a bit painful, but it's all part of the process toward progress.

"We look forward to another full house in the future," said theater manager Michael Ferrians.

An exciting addition to SCEP this year is an anticipated visit by Dan Luce, professional puppeteer, musician and artist extraordinaire, who has been invited to present a show in October. Luce has worked around the world and his creations are lauded. Check out his website here: <https://www.sacredplayplace.com/>

In addition the Liberty continues work for their live production this fall: A Christmas Carol. Their original plan was to stage The Sound of Music and they recently received permission to reschedule that show for 2021. Staging A Christmas Carol this fall gives the theater the opportunity to run the version that they wrote and performed in 2011 eliminating royalty costs! That show is scheduled to run Nov. 12 -Dec. 5.



To the Dayton City personnel who continue to keep the public bathrooms by the bridge sparkling clean.

### DAYTON - FROM PAGE 1

Bailey said the Dayton Planning Commission has tabled zoning amendments and floodplain ordinance amendments until the Open Public Meeting Act restrictions enacted during the COVID-19 outbreak are lifted.

The DPC has reviewed the Six-year Transportation Improvement Plan for 2021-2026, she said.

The Dayton City Council confirmed the Mayor's acceptance of Kathryn Witherington's resignation from the Dayton Planning Commission, effective June 1, 2020, and the Mayor's acceptance of Rusty Figgins' resignation from the Dayton Historic Preservation Commission, effective June 1.

The city council adopted the following resolutions: Resolution 1418; Adopting the Six-year Transportation Improvement Program for 2021-2026.

Resolution 1419; Designating *The Times* newspaper as the City's official newspaper of record for the term June 14, 2020 through June 13, 2021.

### SAFE START - FROM PAGE 1

students back in the building. I'm very hopeful that we will be able to open up our doors in the fall, in some fashion. There are a lot of elements that need to be in place and be approved by OSPI, the Walla Walla County Department of Community Health (DCH) and the School Board before we are able to move forward."

General guidance in the Office of Superintendent of Public Instruction (OSPI) plan prohibits students, staff, parents or vendors on site if they are showing symptoms of COVID-19 or have been in close contact with someone who has confirmed or suspected COVID-19 in the last 14 days.

Schools are to practice physical distancing (six feet) within each group of students as much as possible. Strategies for physical distancing can include canceling large gatherings such as assemblies and field trips, school-wide parent meetings or spirit nights.

Suspending high risk activities such as choir or other activities that require student to remove face coverings; staggering arrival and/or dismissal times and reducing the number of students in the hall were also encouraged. Schools are also tasked with limiting non-essential visitors and reducing congestion in the health office, as well.

Cloth face coverings are to be worn by all students, volunteers, or guests while at school.

Pickel is in the process of ordering face masks, hand sanitizer, disinfecting wipes, face shields and gloves. The district is part of a cooperative buying group with districts across the state in order to purchase those supplies, spearheaded by ESD 112 in Vancouver, WA. This bulk-buying force 'moves them up the priority list' for PPE vendors. Three-ply disposable masks are being ordered for use by students.

Pickel notes that the district is tasked with creating three different plans, a primary plan, a back-up plan and a remote-learning plan, to account for possible shifts in virus transmission and infection.

Additionally, guidance from OSPI recommends that each district should:

- Establish plans for rapid transitions between face-to-face and continuous remote learning, which may be required based on health authority decisions.
- Create a flexible school calendar with additional days included to address emergency short term school closures and the need to transition learning environments.
- Build a more effective and sustainable continuous remote learning model that will be ready to be deployed if schools are required to be closed for long periods of time.

A survey has been distributed to students, staff and parents assessing the remote-learning that took place this spring.

To prepare for a period of remote learning, the district is intending to have the staff move to one learning management system, with Google Classroom the likely choice. Staff will have access to professional development opportunities to support distance-learning methods.

Pickel is assessing the current inventory of Chromebook computers with a goal of providing a computer for each student, in the event that remote learning may return at some point.

Ultimately, Pickel must have the district's plan available for review at the August 20 School Board meeting. The district plan must be approved by the Walla Walla County DCH, OSPI and the Waitsburg School Board.

Updates on the district's planning will be communicated throughout the summer.

## Dayton School District breakfast & lunch delivery times

Meals will be delivered by school bus to the following locations: (Times are approximate)

**Bus #1**  
11:00 a.m. – Valley View Court  
11:30 a.m. – Country Village  
12:00 p.m. – Cameron Court

**Bus #2**  
11:00 a.m. – 1st Street/Richmond Ave  
11:20 a.m. – 4th Street/Dayton Ave  
11:25 a.m. – Knoblock Apartments  
12:00 p.m. – 4th Street (Adventist Church Parking Lot)

Meals will also be available for pickup at the Dayton Elementary Multipurpose Room at 11 a.m. to 12 p.m. Monday through Friday.

For more information, please contact the administration office at (509) 382-2543 or Jana Eaton at (509) 520-7051. Arrangements can be made for rural deliveries.



## Waitsburg Schools Meal Drop off

WAITSBURG—Starting April 20, Waitsburg School District will be delivering meals to your home. Please visit [www.waitsburgsd.org](http://www.waitsburgsd.org) to sign up.

## DAYTON SENIOR ROUND TABLE LUNCH MENU

Dayton Senior Center  
403 E. Patit St.  
12 p.m.  
Drive up only

**Thurs., June 18**

**BBQ Chicken**  
**Baked beans**  
**Carrots**  
**Coleslaw**  
**Cornbread**  
**Brownie & Milk**

**Tues., June 23**

**Sweet & sour chicken**  
**Rice pilaf**  
**Veggies**  
**Salad**  
**Fruit cocktail**

## WAITSBURG SENIOR LUNCH MENU

Waitsburg Senior Center  
504 Main Street

**Tues., June 23**

**Spaghetti & meat sauce**  
**Caesar salad**  
**Garlic bread**  
**Fruit**



*Church Directory*  
**Waitsburg Presbyterian Church**  
504 Main  
Sunday School 9:30 a.m.  
Worship 11 a.m.  
337-6589  
Pastor Stan Hughes

**Waitsburg Chapel**  
320 W. 2nd  
Sunday School 9:45 a.m.  
Worship 11 a.m.  
Evening Worship 6 p.m.  
Bible Study  
Wednesdays 7:30 p.m.  
337-6235  
Rev. Jimmie Daves

**Waitsburg Christian Church**  
604 Main St  
Worship 10:00 a.m.  
Each Sunday  
337-8898  
Rev. Matthew Wyatt

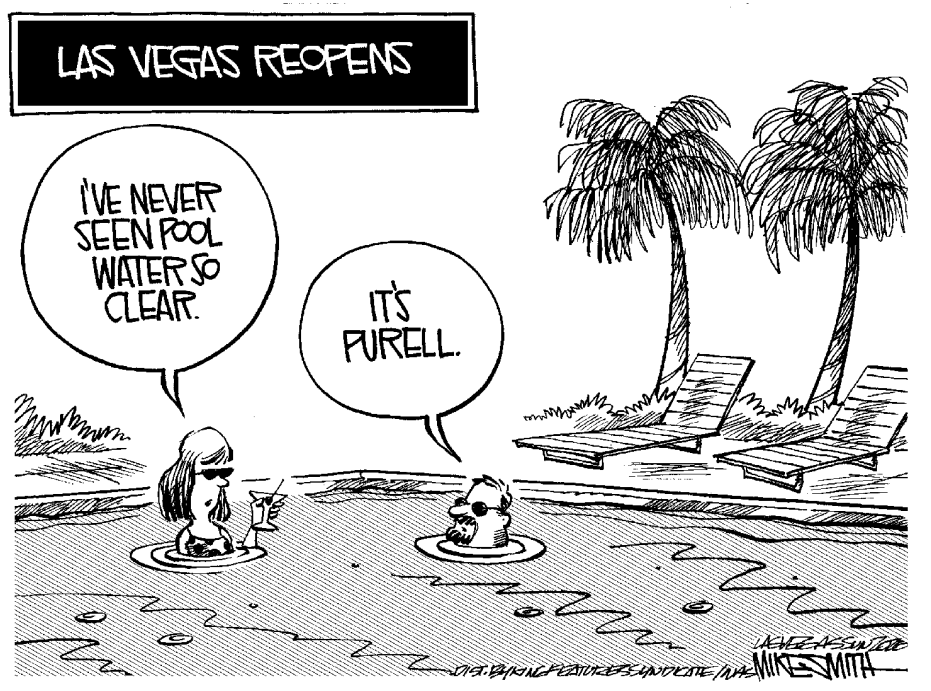


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# COMMENTARY & NEWS



## DZA Associates provides 2019 financial audit to the Hospital District board

By Michele Smith | THE TIMES

DAYTON—Tom Dingus, owner of Dingus/Zarecor & Associates, Certified Public Accountants, presented the 2019 Basic Financial Statements, and Independent Auditor's Reports to the Hospital District Board of Commissioners at a special meeting last week.

### 2019 Financial audit

Dingus said the 2019 financial audit went smoothly.

"Half the hospitals in your group are doing better and half are doing worse," he pointed out.

He said the Hospital District has the resources to pay its obligations, as they become due, and long-term debt is being paid off.

"You had a high debt to equity ratio for a while, but you are edging down as you are paying off more debt than you are incurring," he said.

Dingus said there is very little bad debt in the community and charity care has never been particularly high.

The District is replacing equipment at the same rate it is being used, he said.

Areas needing work are; working to reduce the amount of time it takes to collect on patient accounts, and balancing the costs associated with providing patient care with the amount of revenue received from providing patient care.

While the District's cash position, to date, is good, the COVID-19 situation has added a complicating factor for auditors and hospital administrators to consider in the future.

"My sense is that for smaller Critical Access Hospitals the CARES Act money pretty much should backfill the lost revenue and additional expenses,"

He said the funding received to date should be enough to handle another surge in COVID-19, if that happens.

"The systems are getting better and better. You have had positive bottom lines for several years in a row, now. You may want to gain ground, but you are staying steady and making progress forward," Dingus told the commissioners.

### Assisted living facility

A discussion that took place in May (see the June 11 edition of *the Times*) regarding a proposal to build an assisted living facility to the north of the hospital, was continued.

At the end of the discussion the Hospital District board agreed to allow the Health System CEO to proceed in finalizing the plan.

Dingus told the board there are currently only five hospitals in the state with nursing homes.

"Fifteen years ago, there was a long list of hospitals with nursing homes, that no longer have them," he said.

The state is trying to get out of the nursing home business because that patient care represents the highest cost.

Dingus said the concept for building an assisted living facility makes sense from a financial aspect.

Dingus, Zarecor & Associates PLLC (DZA) is a certified public accounting firm located in Spokane Valley, Washington serving healthcare and not-for-profit organizations.

## BIRTHDAYS

**June 18:** Bernice Patrick, Linda Bode, Gertrude Brock and Ryan Leid.

**June 19:** Barbara Johnson, Rollin Carpenter.

**June 20:** Beau Marshall, Frank Loveall, Louis Donnelly, Katreena Mabe, Seth Pierson, Cameron Danforth, Amber Hilton.

**June 21:** David Dunn, Dick Harper, Tawnya Nettles, Peggy Brookshire and Anita Baker.

**June 22:** Andy Winnett, Michael Spidell and Paul Cook.

**June 23:** James Lehr, Teresa McConnell, Debbie Shaeffer, Delbert Porter, Michelle Bergevin, Lynn Savage, Jon Gibson and Heather Havens.

**June 24:** Kathleen Seaton, Donna Surry, Rod Bailey, Suzanne Stonecipher-Sollars and Darien Hulce.



## WWCSO

### June 6

A woman suffering from suicidal ideation at an address on Home Ave., was hospitalized. Walla Walla.

### June 7

An adult female drove off without paying for fuel at Friends Corner gas station located at 773 Kohler Road in Burbank, WA.

### June 8

Graffiti was reported on a concrete retaining wall on Old Milton HWY and Harmony Lane. Walla Walla County.

An individual failed to register as a sex offender. Walla Walla County.

An individual failed to register as a sex offender. College Place.

Sheriff assisted a trooper with a felony arrest for attempting to elude a police vehicle. W HWY 12 Walla Walla County.

A hit and run report was taken at an address on Douglas Way, Wallula, WA.

### June 10

Gang related graffiti spray painted on bridge near 2174 Old Milton Highway. Walla Walla County.

### June 11

A woman was transported to the hospital from an address on Waggoner Road, for apparent mental health problems. Walla Walla County.

Unknown suspect(s) smashed out a front window on a boat parked on a residential driveway at an address in the 500 block of E. Sunset Drive, Burbank, WA.

A death Investigation was conducted at an address on Touchet North Road, Touchet, WA



Kellie Moore, RN, and Emily Lewis, RN graduated from Walla Walla Community College's Nursing Program this spring. Since the graduation and pinning ceremonies were cancelled, a celebration for the nurses was held at Columbia County Hospital.



Jorie Freeman

## The Times

A PROUD TRADITION

*The Times was founded in 1878 by C.W. Wheeler and has been produced every week since then. It is one of the oldest newspapers in the state of Washington.*

The Times publishes news and information about Walla Walla and Columbia counties and their communities. We have offices located in both Waitsburg and Dayton.

The newspaper welcomes news tips and information about community activities. An independent newspaper, *The Times* welcomes expressions of opinion and commentary in Letters to the Times column.

Periodical postage paid at Waitsburg, Wash. 99361. (USPS 630-120) Postmaster: Send address changes to The Times, Subscription Mailing Address, P.O. Box 97 Waitsburg, Wash., 99361. For address corrections send Form 3579.

Annual subscription rates: Walla Walla and Columbia counties - \$40; Out of County - \$45. We gladly accept major credit cards

## Reader's Forum

*The Times* welcomes Letters to the Editor and invites readers to share their ideas, concerns and thoughts on matters of importance on our Opinion Page. Letters to the Editor can be emailed to editor@waitsburgtimes.com, or mailed to The Times at P.O. Box 97, Waitsburg, WA 99361. Letters can also be hand-delivered to our office. Deadline for letters is Tuesday at noon.

Letters may be no more than 400 words long. All letters must be signed by the writer(s) using their actual name, and complete contact information for each writer, including address and phone number must be included.

We reserve the right to decline to publish any letter that we deem inappropriate for our readership. Letters may be edited for libel and objectionable material.

The Times does not print form letters, libelous letters, business promotions or complaints, poetry, open letters, letters proselytizing or espousing or attacking religious views without reference to a current issue, letters that are in poor taste or that are not on a topic of public interest.

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1-year subscription: \$40  
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3-year subscription: \$120



# NEWS

## Pamela Leigh Puhak



Pamela Leigh Puhak, 65, a retired airline customer service representative, world traveler, and devout member of the Roman Catholic Church, died today at her Durham, NC home due to complications from triple-negative, metastatic breast cancer. Diagnosed with breast cancer in 2010, Mrs. Puhak was admitted to Duke HomeCare & Hospice five days before her death.

Known to her family and friends as "Pammie," Mrs. Puhak earned an associate of arts degree from Shoreline Community College, Shoreline, Wash., in 1975 and worked as an airline customer-service representative and travel agent in Alaska, Washington state and Massachusetts.

On August 16, 1980 in Lakewood, Wash., she married John N. Puhak, a now-retired U.S. Air Force Chief Master Sergeant and Boeing Company engineer. They met in September 1978. During Mr. Puhak's Air Force and corporate careers, the couple was stationed at Munich, Germany, Seattle, Boston and Philadelphia. They traveled extensively throughout Europe during his Munich posting. In retirement, the couple lived in Pasco, Wash., Harbinger, and Durham, N.C.

Shortly after her marriage, Mrs. Puhak converted to the Roman Catholic faith where she found meaning, comfort and direction. Her faith and grace, even during her debilitating illness, was an inspiration to many. She was an enthusiastic volunteer in church communities wherever she lived throughout her adult life. In addition, Mrs. Puhak was president of the Wallingford, PA garden club, and delivered Meals on Wheels in Washington and Pennsylvania. She poured her energy into homemaking and cooking gourmet meals for friends and family.

She was born March 31, 1955 in Central Point, OR to Cecil A. and Avon W. Sharpe and spent her childhood in Dayton, WA. Her father, Mr. Sharpe, worked as a newspaper editor/publisher and Mrs. Sharpe taught fine arts in public schools. Mrs. Puhak was a 1973 graduate of Dayton High School.

Mrs. Puhak is survived by her husband of 39 years, John; two sons, John C. Puhak (Jennifer) of Olathe, Kan. and Joseph A. Puhak (Vanessa) of Clayton, N.C.; five grandchildren; siblings, sister, Timathie J. Garrett (Michael) of Pasco, WS and brother, Gary S. Sharpe (Catherine) of Hobe Sound, FL; and numerous cousins, nieces, and nephews.

A Funeral Mass will be celebrated at 11 a.m. EST, Thursday, June 18, 2020 at St. Luke the Evangelist Church, 12333 Bayleaf Church Road, Raleigh, NC. The mass will be streamed live on the church's YouTube channel via this link and archived for a limited time. <https://www.youtube.com/channel/UC3nofHqRJKGMf3yidx-wMMOw/featured>

Cremains will be interred at the St. Luke's Columbarium. Renaissance Funeral Home & Cremation services, Raleigh, is handling arrangements. Condolences: RFHR.com

Memorial contributions may be made to St. Jude's Children's Research Hospital or a local hospice.

## Steffen Earl Jacobson

JUNE 11, 1948 — JUNE 1, 2020

Steffen Earl Jacobson was born June 11, 1948 in Walla Walla Washington to Robert & Betty Jacobson, leading the way to 4 brothers and 2 sisters. Growing up on a farm outside of Prescott, Washington and graduating high school in 1966, he went on to WSU on a music scholarship, playing trumpet. Steffen soon moved to the Seattle area where he stayed until 2012 when he relocated to Goodyear, Arizona. Steffen passed away June 1, 2020 in a Waddell, Arizona assisted living home while fighting to gain strength following a devastating illness and subsequent diagnosis of a progressive lung disease.



Steffen enjoyed work in real estate development in the Seattle area and spent most of his life near or on the waters of the Pacific Northwest. Steffen loved to travel and greeted every new adventure with the joy and enthusiasm of a farm kid earning the great opportunity of seeing new places, meeting new people and loving the new food! Steffen and Annie, his wife of 35 years, were very generous with their travels and frequently included friends and family in their experience ensuring their love of travel was contagious. They were great hosts, never missing an opportunity for a party, big or small, for any occasion and every person joining them went home with cherished memories of a time well spent with loved ones.

Steffen enjoyed snow skiing, fishing, kayaking and scuba diving in some of the most beautiful places on the globe, while one of his favorite trips was back to the wheat country of his childhood for the annual Prescott High School alumni reunion to catch up with old friends and family.

Steffen and Annie were buying a place in the Pebble Creek retirement community of Goodyear, Arizona when Annie was diagnosed with cancer, passing away in October of 2011. Steffen stuck to the plan and traded in lake-side living, acres of yard work and ample rain for the "dry heat" of Arizona. He absolutely loved his time with the local theatre group, softball, pickle-ball, fine-dining club, water volleyball and of course, lots of golf.

Steffen enjoyed many new friendships in Arizona and these last few months of health struggles reminded him how many people cared deeply for him and were pulling for him to get back to his vibrant, fun-loving Steffen, even if a new-normal may be in store.

In lieu of an in-person memorial, please enjoy your favorite meal (whether it be 6-courses of fancy or from a box by Velveeta—he loved it all!) with people you love, paired with your favorite beverage and maybe an ice cream treat for dessert. Steffen's family would love you to join us to raise a glass and toast to treasured childhood friends, wonderful later-in-life friends, devoted family, a lifetime of loving 4-legged family and the many great memories accompanying every little bit of it all.

Steffen is survived by daughter Christine Jacobson of Everett, Washington, 3 of his 4 brothers (Danny, Mark, John and preceded in death by Bobby), 2 sisters (Nancy and Tammy) as well as numerous adoring nieces, nephews, two cousins and all of their families.

If you feel inclined, please donate to your local Ronald McDonald House Charities, Inc. Their work was important to Steffen and Annie and helping with their efforts would be a great way to honor their commitment.

### CLASSIFIEDS

#### FOR SALE

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The Prescott School District is an Equal Opportunity Employer and complies with all requirements of ADA. The Prescott School District does not discriminate in any programs or activities on the basis of sex, race, creed, religion, color, national origin, age, veteran or military status, sexual orientation, gender expression, gender identity, disability, or the use of a trained dog guide or service animal and provides equal access to the Boy Scouts and other designated youth groups.



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## Starbuck and Dixie Elementary School students experience Salmon in the Classroom Program

THE TIMES

STARBUCK/DIXIE—A unique partnership between two rural school districts was cut short this school year when Governor Insee issued his Stay Safe, Stay home proclamation, and schools closed in-person instruction due to COVID-19.

Starbuck School Superintendent Kevin Graffis has worked with Starbuck Elementary School teacher Lynette Palmer-France and Dixie Elementary School teacher Bill Clancy to offer the “Salmon in the Schools” program to their students.

This informative and hands-on program is available to schools through Tri-State Steelheaders (TSS), a non-profit organization whose mission is to restore native fish populations, provide public education and promote recreational angling for future generations. The program is funded in part by Tri-State Steelheaders with additional funds awarded from the Dayton/Columbia County Fund, overseen by the Blue Mountain Community Foundation, in 2018. The Blue Mountain Resource Conservation & Development Council prepared the funding request in late 2017 and serves as funding administrator. Funding has also been supplemented by the Palouse-Snake River Chapter of the Inland Empire State Society of American Foresters in 2019.

“Salmon in the Schools” supports rural school districts to install aquariums, secure fish, purchase pumps and required supplies enabling students to

raise native fish (trout and salmon) at school – in the classroom. A curriculum is designed by teachers with assistance from Tri-State Steelheaders. Starbuck School instructs 21 elementary students, Dixie School instructs 14.

Tri-State Steelheaders, education coordinator Andrew Bassler, has been instrumental in securing the necessary equipment (and live smolts), providing instructional materials and expertise to raise native fish in the classroom.

Bassler is a rock star to the students when teaching Salmon in the Classroom. He and his AmeriCorps helper visit the schools monthly for an hour-long instructional lesson. One lesson loved by students is painting a freshly caught fish, then pressing a clean piece of paper on the painted fish to create a nature print similar to traditional Japanese Gyotaku fish prints. This ancient process was how Japanese fisherman kept records of the size and species of the fish they caught. The class displays their prints in the classroom all year long.

Dixie Elementary School teacher, Clancy, loves the program. “Having the fish in our room is just another way for our students to connect to school,” he explained.

In school years before COVID-19, the program would finish with an end-of-year field trip with students, professionals and teachers to release the local native fish into nearby streams and waterways. Although the students were not able to experience the release this year, the smolts were safely released by

the Tri-State Steelhead AmeriCorps volunteer Katrina Rachwitz.

The 2020/2021 “Salmon in the Schools” program at Starbuck and Dixie schools has been expanded to include Nez Perce tribal representatives as featured speakers. They are also exploring the possibility of raising Lamprey eels, a critical part of Pacific Northwest Native American Indian diets.

Starbuck and Dixie School Districts appreciate the continued support from community non-profit and professional organizations in helping to enhance the learning and scientific experiences of local, rural elementary school students.

For more information about “Salmon in the Schools” visit <http://www.tristatesteelheaders.com/salmon-in-school/>



Courtesy photo

Starbuck students learning about Gyotaku.

## LEGAL NOTICES

**IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON IN AND FOR THE COUNTY OF WALLA WALLA**  
No.: 20-4-00100-36  
PROBATE NOTICE TO CREDITORS

(RCW 11.40.030)  
IN THE MATTER OF THE ESTATE OF: DAWNA MARIE WILLIAMS, Deceased.

The Personal Representative named below has been appointed as personal representative of this estate. Any person having a claim against the decedent must, before the time the claim would be barred by any otherwise applicable statute of limitations, present the claim in the manner as provided in RCW 11.40.070 by serving on or mailing to the personal representative or the personal representative's attorney at the address stated below a copy of the claim and filing the original of the claim with the court in which the probate proceedings were commenced. The claim must be presented within the later of: (1) Thirty days after the personal representative served or mailed the notice to the creditor as provided under RCW 11.40.020 (1)(c); or (2) four months after the date of first publication of the notice. If the claim is not presented within this time frame, the claim is forever barred, except as otherwise provided in RCW 11.40.051 and 11.40.060. This bar is effective as to claims against both the decedent's probate and nonprobate assets.

DATE OF FIRST PUBLICATION: June 4, 2020  
Personal Representative: Kristoff Bauer  
Jared N. Hawkins, WSBA #35426  
Of Attorneys for Personal Representative  
Address for Mailing or Service:  
2225 Isaacs, Suite A, Walla Walla, WA 99362  
Court of probate proceedings and cause number:  
Walla Walla County Superior Court Cause No. 20-4-00100-36  
The Times  
June 4, 11, 18 2020  
6-4-b

**IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON IN AND FOR THE COUNTY OF WALLA WALLA**  
NO: 20-4-00103-36  
PROBATE NOTICE TO CREDITORS

RCW 11.40.030  
In re the Estate of: WALTER E. LOEVENSTEIN II, Deceased.

The Administrator named below has been appointed as Administrator of this estate. Any person having a claim against the decedent must, before the time the claim

would be barred by any otherwise applicable statute of limitations, present the claim in the manner as provided in RCW 11.40.070 by serving on or mailing to the Administrator or the Administrator's attorney at the address stated below a copy of the claim and filing the original of the claim with the Court in which the probate proceedings were commenced. The claim must be presented within the later of: (1) thirty days after the Administrator served or mailed the notice to the creditor as provided under RCW 11.40.020(1)(c); or (2) four months after the date of first publication of the notice. If the claim is not presented within this time frame, the claim is forever barred, except as otherwise provided in RCW 11.40.051 and RCW 11.40.060. This bar is effective as to claims against both the decedent's probate and nonprobate assets.

DATE OF FIRST PUBLICATION: June 11, 2020.  
Holly F. Forman-Patel  
Administrator  
Attorney for Administrator: Jeremy Hyndman, WSBA #44320  
Basalt Legal PLLC  
6½ N. Second Avenue, Suite 200  
Walla Walla, WA 99362  
The Times  
June 11, 18, 25 2020  
6-11-a

**IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON IN AND FOR THE COUNTY OF WALLA WALLA**  
NO: 20-4-00107-36  
PROBATE NOTICE TO CREDITORS

RCW 11.40.030  
In re the Estate of: BETH LANE SANDERS, Deceased.

The personal representative named below has been appointed as personal representative of this estate. Any person having a claim against the decedent must, before the time the claim would be barred by any otherwise applicable statute of limitations, present the claim in the manner as provided in RCW 11.40.070 by serving on or mailing to the personal representative or the personal representative's attorney at the address stated below a copy of the claim and filing the original of the claim with the Court in which the probate proceedings were commenced. The claim must be presented within the later of: (1) thirty days after the personal representative served or mailed the notice to the creditor as provided under RCW 11.40.020(1)(c); or (2) four months after the date of first publication of the notice. If the claim is not presented within this time frame, the claim is forever barred, except as otherwise provided in RCW 11.40.051 and RCW 11.40.060. This bar

is effective as to claims against both the decedent's probate and nonprobate assets.

DATE OF FIRST PUBLICATION: June 11, 2020.

Betty Joy Kincaid  
Personal Representative  
Attorney for Personal Representative: Jeremy Hyndman, WSBA #44320  
Basalt Legal PLLC  
6½ N. Second Avenue, Suite 200  
Walla Walla, WA 99362  
509-529-0630  
The Times  
June 11, 18, 25, 2020  
6-11-c

**SUPERIOR COURT OF THE STATE OF WASHINGTON IN AND FOR THE COUNTY OF CHELAN**  
NO. 20-4-00133-04  
NOTICE TO CREDITORS

In Re the matter of the Estate of: GARY M. CARGILL, Deceased.

The personal representative named below has been appointed as personal representative of this estate. Any person having a claim against the decedent must, before the time the claim would be barred by any otherwise applicable statute of limitations, present the claim in the manner as provided in RCW 11.40.070 by serving on or mailing to the personal representative or the personal representative's attorney at the address stated below a copy of the claim and filing the original of the claim with the court in which the probate proceedings were commenced. The claim must be presented within the later of: (1) Thirty days after the personal representative served or mailed the notice to the creditor as provided under RCW 11.40.020(1)(c); or (2) four months after the date of first publication of the notice. If the claim is not presented within this time frame, the claim is forever barred, except as otherwise provided in RCW 11.40.051 and 11.40.060. This bar is effective as to claims against both the decedent's probate and nonprobate assets.

DATE OF FIRST PUBLICATION: June 11, 2020

Personal Representative: Janna Stevens  
Attorney for the Personal Representative: /S/ CHARLES R. STEINBERG, WSBA NO. 23980  
Address for Mailing or Service  
323 N MILLER STREET, WENATCHEE, WA 98801  
Court of probate proceedings and cause number:

CHELAN COUNTY SUPERIOR COURT  
CAUSE NO.: 20-4-00133-04  
The Times  
June 11, 18, 25 2020  
6-11-b

**IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON IN AND FOR THE COUNTY OF WALLA WALLA**  
NO: 20-4-00068-36  
PROBATE NOTICE TO CREDITORS

RCW 11.40.030  
In re the Estate of: BETTY JEAN TURLEY, Deceased.

The personal representative named below has been appointed as personal representative of this estate. Any person having a claim against the decedent must, before the time the claim would be barred by any otherwise applicable statute of limitations, present the claim in the manner as provided in RCW 11.40.070 by serving on or mailing to the personal representative or the personal representative's attorney at the address stated below a copy of the claim and filing the original of the claim with the Court in which the probate proceedings were commenced. The claim must be presented within the later of: (1) thirty days after the personal representative served or mailed the notice to the creditor as provided under RCW 11.40.020(1)(c); or (2) four months after the date of first publication of the notice. If the claim is not presented within this time frame, the claim is forever barred, except as otherwise provided in RCW 11.40.051 and RCW 11.40.060. This bar is effective as to claims against both the decedent's probate and nonprobate assets.

DATE OF FIRST PUBLICATION: June 18, 2020.

Kandi Jo (Turley) Ames  
Personal Representative  
Attorney for Personal Representative: Jeremy Hyndman, WSBA #44320  
Basalt Legal PLLC  
6½ N. Second Avenue, Suite 200  
Walla Walla, WA 99362  
The Times  
June 18, 25, July 2 2020  
6-18-a

**In the Superior Court of the State of Washington of the County of Walla Walla**  
Christian Flores,

Case No. 19-3-00257-36  
Sergio Flores Sandoval, Respondent.

The State of Washington to Sergio Flores Sandoval  
You are hereby summoned to appear within 60 days of the date this petition for a dissolution of marriage summons is published, after June 18, 2020, and defend the above entitled action in the above entitled court, and answer the complaint of the petitioner, Christian Flores, and serve a copy of your answer upon the petitioner at the address stated below; and in case of your failure to do so, judgment will be rendered against you according to the

demand of the petition for a dissolution of marriage, which has been filed with the clerk of stated court. If you do not serve your written response within 60 days after the date this summons was served on you, exclusive of the day of service, the court may enter an order of default against you, and the court may, without further notice to you, enter a final order and approve or provide for the relief requested in the petition. The court will not enter the final order until at least 90 days after filing and service. Serve a copy of your response on Christian Flores at 601 S. Kent St, Apt E204, Kennewick, WA 99336  
The Times  
June 18, 25, July 2, 9, 16, 23, 2020  
6-18-b

**ADVERTISEMENT FOR BIDS TAGGART ROAD VICINITY WATER LINE AND TAGGART ROAD EXTENSION**

City of Waitsburg  
P.O. Box 35/147 Main Street  
Waitsburg, WA 99361

The City of Waitsburg, Washington (herein called the "Owner"), invites bids for the construction of the Taggart Road Vicinity Water Line and Taggart Road Extension project. The work includes approximately 5,400 linear feet of 8-inch water line, 110 linear feet of 16-inch steel casing, 1,000 tons of hot mix asphalt, 440 cubic yards of crushed surfacing, fire hydrants, water valves, water service connections, restoration, and other associated work. Alternative work includes an additional 1,320 linear feet of 8-inch water line, additional gate valves, fire hydrant, restoration, and other associated work.

Sealed bids for the described project will be received by the Owner at City Hall, 147 Main Street, Waitsburg, Washington 99361, until 2:00 p.m., local time, July 8, 2020 and then publicly opened and read aloud.

All work performed on the project will be subject to all requirements related to State Prevailing Wage Rates, EEO, and Washington State Contracting Laws, etc. All Contractors participating in the Work must be licensed in the State of Washington to conduct business. This project is funded in part through the Washington State Public Works Board program with state funds.

The contract time for all work shall be 60 working days. The Issuing Office for the Bidding Documents is: Anderson Perry & Associates, Inc., 214 East Birch Street, Walla Walla, Washington 99362, (509) 529-9260, Adam Schmidtgal, P.E., aschmidtgal@andersonperry.com. Prospective Bidders may examine the Bidding Documents at the Issuing

Office on Mondays through Fridays between the hours of 8:00 a.m. and 5:00 p.m., or at the other locations listed below.

City of Waitsburg, 147 Main Street, Waitsburg, Washington

Anderson Perry & Associates, Inc., 1901 N. Fir Street, La Grande, Oregon

Bidding Documents are available at <http://www.andersonperry.com> under the Bid Docs link. The digital Bidding Documents may be downloaded for a non-refundable payment of \$25.00 by inputting QuestCDN eBidDoc Number 7156516 on the website. Assistance with free QuestCDN membership registration, document downloading, and working with the digital Project information may be obtained at [www.questcdn.com](http://www.questcdn.com), at (952) 233-1632, or via e-mail at [info@questcdn.com](mailto:info@questcdn.com). No paper sets will be provided for bidding purposes.

Each bid on the project must be submitted on the prescribed form and accompanied by a certified check or bid bond payable to the Owner in an amount not less than 5 percent of the amount bid. The successful bidder will be required to furnish the necessary additional bonds for the faithful performance of the contract as prescribed in the contract documents.

The Owner may reject any bid not in compliance with all prescribed requirements, and may reject for good cause any and all bids upon finding that it is in the public interest to do so.

The Owner is an Equal Opportunity and Affirmative Employer.

A pre-Bid conference will not be held for this project.

Owner: City of Waitsburg, Washington  
By: Martin Dunn  
Title: Mayor  
Published in the Waitsburg Times, Thursdays June 18, 2020 and June 25, 2020  
The Times  
June 18, 25, 2020  
6-18-c





# The sounds of Waitsburg

By Vicki Sternfeld-Rossi | THE TIMES

Within a week of my move to Waitsburg, construction started on my house. My ears were bombarded with drills, hammers, compressors, nail guns, saws and lots of cursing. About two weeks ago, construction slowed down for a short time. The silence was deafening, much appreciated, albeit too short.

The first few nights I spent in Waitsburg the silence was so eerie I had to keep the TV on to fall asleep. It was winter and I swear I could hear the snow falling, and icicles forming. It was culture shock, for sure.

When I was in Los Angeles, I played tennis at a club in the Hills; we had deer, one owl that moved from court to court and only “hooted” when you were ready to serve. We had coyotes with blood curdling howls when they caught their prey and bats that flew over the courts en masse. Coming down the one-mile trip from the Hills to the main freeway there were the usual urban sounds – ambulance sirens, hovering helicopters, traffic and automobile horns.

Rural sounds, sans construction, have had some familiarity, as well as new and interesting experiences. There have been some surprises, both “music to my ears” and others not so great. I love the sound of the mourning doves cooing in the morning, but do they really have to go on for 45 minutes straight? Evidently, there is a rooster in our neighborhood, but he seems to have a defective timer. He is quiet all morning, but in the afternoon, he cock-a-doodle-doo at least once every hour.

The woodpecker, definitely not something we hear in Los Angeles, scares me a little. I’m not sure what trees he inhabits, but I just hope he doesn’t fell a tree onto my house. Easter Sunday, Daniel and I were sitting on our deck, enjoying a glass



Courtesy Photo

The downy woodpecker is one of the smaller of the woodpeckers, but they tend to make lots of noise, both with their shrill whinnying call and by drumming on trees.

ing something I shouldn’t have been.

I’m adjusting to the quiet nights, and I certainly don’t miss the constant freeway noise. Also, I’m beginning to enjoy the thunderstorms. Admittedly, the first thunderstorm I experienced here was unnerving. The big clap of thunder sent me into earthquake mode. Ducking under the table, I nearly broke my leg when I tripped over unpacked boxes.

Every now and then there is a cacophony of dogs barking, and even my dog Mugsy looks at me, as though asking, “Why?” But the best new sound is the symphony of snoring I hear at night; Daniel and Mugsy, together. Sometimes they harmonize, other times it’s a rondo, then a few minutes of silence until the next round. They snore, I hear the woodpecker, then I sleep.

# The lost treasure is retrieved, yet the journey is still in peril

By Emma Philbrook | THE TIMES

Had the Curse of the Lost Security Deposit not loomed in the temporal distance, our intrepid adventurer might well have ceased her quest for the Lost Treasure of Apartment 1B rather than brave the belly of the Ford Fusion. Marked as sacred by the Ground Transportation Gods, it was taboo to cause it any injury. But the Fusion shared no such concern for the welfare of its riders, and the labyrinthine streets of South Bend, Indiana, were no willing ally to our adventurer and her mother.

“Turn the air conditioner down!” the latter shouted, struggling to recall all four of the names of the street she wished to turn onto. (The superstitious natives of Indiana give roads many different and interchangeable names, rename them at arbitrary points, and lay them out according to unknowable geometry in order to confuse evil spirits.)

“I’m trying!” cried the intrepid adventurer, bracing herself against the icy blast of the Fusion’s six slatted mouths. “I can’t read these hieroglyphics!”

“This is a new car!” her mother replied. “You have to read the ones on the tablet!”

“I know, I know, I’m looking!” She reached desperately for one likely marking only to be jolted backwards as the Fusion leapt out of a pothole. “Here, I think that’s it.”

The Fusion begrudgingly ceased its hissing. What had appeared to be an L – forming the first character of the marking “LO,” an abbreviation of the pejorative “Lowly Organisms”, which is frequently used by cars to insult their riders – righted itself to form the 7 in “70,” a much more agreeable temperature after such



Courtesy photo

Our traveling heroes were at long last rewarded with the vista of “The Golden Dome” Notre Dame University’s Main Administration Building.

an ordeal.

At long last, they reached the velvety new roads of the Valley of the Golden Dome, where ages ago a scholarly brotherhood had established its seminary. Following the brotherhood’s decision to expand its offerings to include more lucrative degree programs, and after the passage of centuries, sufficient alumni donations had come in to provide not only for the titular golden dome but for the luxuriant landscaping and tasteful architecture that occupied the surrounding acres. Our heroes stepped out into the tree-lined parking lot of the complex which contained Apartment 1B, and after some trepidation they steered

their courage to enter.

From her satchel, our intrepid adventurer retrieved the keys she had kept with her for long months, keys on which her salvation now hinged. After a few unsuccessful attempts, she finally remembered which of the keys on her ring fit this door and slowly turned it in the lock.

The door swung open.

It was an eerie sight, a place frozen in a distant age. By the front door hung a blue coat whose owner might have left it there only yesterday. Long-dry dishes sat on a rack by the sink. The clocks on the stove and the microwave had never been adjusted for daylight savings time. The odor was only vaguely more horrifying than our intrepid adventurer remembered, and she hadn’t left her desk in as bad a state as she’d feared. No, there was no danger here.

There is little to be said of the treasure’s retrieval, which was a simple if tedious process. That which could not be sent back to civilization via courier was ensconced within a cave in the great aluminum Valley of Self-Storaj. Then there was the matter of ritual cleansing to evade the curse, made slightly more difficult as the intrepid adventurer’s roommate had beaten them there and taken several of the most powerful relics, including the vacuum.

Nevertheless, by the night before their departure, the place was move-in ready and empty of all but what our heroes could carry with them. The Treasure was won, the Curse nearly defeated, but –

“Good Evening, Ms. Intrepid Adventurer!” snarled a voice from the darkness. “There has been a slight change to your flight schedule.”

CONTINUED...

# The Cookie Chronicles

Chapter Nine—Pool Ball  
(On The Road Part Five)

By Paul Gregutt | THE TIMES

Following the harrowing rescue of Mr. B from the (potential) clutches of the pterodactyl, we proceeded on down the coast uneventfully. Which believe me, was a blessing.

On a previous trip south in the pre-Cookie days, we’d randomly stopped each day in whatever town we happened to find ourselves in, looking for what seemed to be interesting or unusual places to overnight. On one memorable occasion we’d knocked on the door of a B&B that sat on a high bluff over an ocean inlet. The sound of the waves is always soothing, and as it was getting late we were hoping to find a room available.

The host told us that they were pretty booked up but there was one small room we could rent. “Which room is that?” we asked, not that it mattered. “The Seal Room” was the reply. “Sounds perfect!” we chimed. “Wow honey,” I enthused, “the Seal Room! Why do you suppose they’ve named it that? Maybe they do a seal motif in there, you know, seal lamps and pillows and stuff.”

It was only later, somewhere towards the middle of the night, that the reason for the name became audibly clear. The horrendous honking of a cluster of seals woke us up, and kept us up, as they were located on a slip of beach directly below our room. This was confirmed after breakfast when we climbed down a rickety staircase and found them eyeing us suspiciously.

“There’s quite a lot of them” I muttered under my breath. “I wonder what you call such a large group of seals?” (A quick search turns up a rather eclectic and surprisingly large number of options—a colony, a herd, a pod, a harem, a rookery, a crash, a spring, a team, a flock, a plump, a bunch, and a knob!). But at the moment, we had no time for such niceties. We high-tailed it up the stairs, being honked at all the way. Which leads to an important question. Why not just call it a honk of seals?

Our night in the Seal Room made for a good story, but it was not a location we’d choose to revisit with the dog. For Cookie’s first road trip we’d rented a 1940s-era home in Palm Springs. Upon arriving we were particularly excited to find that although the home itself was on the funky side, it had an enclosed courtyard with a heated swimming pool and plenty of new deck furniture. Score!

This was where we’d be spending our winter days for awhile, and no one was more pleased than Cookie who, you may recall, is part chihuahua. Palm Springs

is basically chihuahua heaven, and the streets are packed with chihuahuas. In the pet stores they sell little booties for the dogs to wear when the pavement is hot enough to fry an egg, and other amenities such as matching dog-and-owner Hawaiian shirts and muumuus.

Our little backyard paradise was perfect except for a few small details. The pool and furniture and landscaping, plus the house and a small casita, all bordered by a high stucco wall, meant there was very little room for ballgames. And Mr. B, free at last from the confines of Cookie’s travel kit, was eager for some fresh air. Unfortunately, given the odd way he bounces, the confined space, and the general unpredictability of my throws, Mr. B all too often found himself in the swimming pool, with a highly agitated dog standing by and considering all options.

Cookie is not, as far as we know, a swimmer. There are dogs that swim, and dogs that don’t. Cookie is more of a sunbather. Poolside works well, but we were not at all eager to have to dive in and rescue a freaked out, soaking wet dog. So you may imagine our heightened concern when we found out that Mr. B doesn’t float.

Oh he floats for awhile. Just long enough for Cookie to learn that by pawing aggressively at the water she might be able to get Mr. B to start floating towards her and she could try to r-e-a-c-h out with an extended paw and try to grab—“Hell’s bells. He just sank!” I shouted. “Mr. B is down! Stat! Stat!”

Thinking quickly, I snagged a pool noodle and dove in, with no regard for my own safety. As Cookie watched anxiously from above, I plowed my way to the bottom of the deep end, where, of course, Mr. B had lodged himself. A good eight feet below the surface, I grabbed hold of him and launched myself back up, gasping for air as I broke the water’s plane. Success! Water poured out of Mr. B, who seemed otherwise unaffected by the mishap. And once again, the look of gratitude in the eyes of a small dog was more than enough reward for my heroic rescue of her wing man.



Karen Gregutt

Cookie knows how to relax on the road.



## Walla Walla collaborates to promote safer outdoor dining and shopping

*Parklets, street closures and sidewalk service all to be featured*

By Tracy Thompson | THE TIMES

WALLA WALLA—Plans are underway to boost business income in Walla Walla's downtown corridor through active collaboration between the City, local agencies and business owners.

The proposals all encourage utilizing outdoor spaces which many believe is a safer alternative to dining indoors, recognizing data that shows the coronavirus is transmittable through prolonged contact in enclosed spaces.

The Walla Walla City Council has approved a number of measures to increase outdoor seating, allowing restaurant owners to place tables and chairs on the sidewalks up to the curb as long as there is a three-foot pathway to meet Americans with Disabilities Act requirements.

Businesses will need to apply to the city for a free permit to expand their outdoor seating. Restaurants will be allowed to serve alcohol at these curbside tables, providing there is orange tape around the seating area. Businesses must also apply for a special permit from the Washington State Liquor and Cannabis Board in order to offer this alcohol service.

The City of Walla Walla was allocated about \$1.02 million through the Coronavirus Aid Relief and Economic Security Act and is expected to use approximately \$250,000 for the outdoor dining project. Some of the funds were used to purchase bright orange tables and chairs which are available to any business in the downtown area, with some supplies being offered outside of the downtown area, as well.

Conversations between local business owners, the Downtown Walla Walla Foundation and the City resulted in the adoption of four parklets -- floating platforms, built adjacent to four downtown restaurants, that feature an enclosure, awnings, planters and seating to expand the restaurants' space.

The parklets are to be constructed in front of T Mac's at 80 N. Colville St, The Public House 124 at 124 E. Main St., The Red Monkey at 25 W. Alder St., and Brasserie Four at 4 E. Main St. The parklets will take up sidewalk space as well as a few parking spaces. The city will partner with the businesses to cover the costs for the parklets' construction and maintenance.

The proposal for the parklet in front of T Mac's has

an estimate of \$16,073, with the business responsible for providing tables, chairs, umbrellas, pots, planting, maintenance and repairs.

Kathryn Witherington, Executive Director of the Downtown Walla Walla Foundation expects the parklets to be in place by July 1. Businesses will be able to keep the parklets through next year when the Council will assess the future of the outdoor expansions.



"I think they will significantly change the streetscape of Walla Walla," said Witherington.

The restaurants selected to pilot the parklets were based on a range of criteria, including length of tenure in the downtown area. The addition of more parklets is a possibility, with assistance from the Downtown Foundation, as long as there is some sort of business match of either labor or funding.

Semi-permanent street closures are also being planned for this summer including one on South First Street between Main and Alder streets. The area will feature the chairs and tables purchased by the City, overhead lighting, and attractive planters to close the area to car traffic.

The City is also planning to close East Main Street, between Second Ave and Park Street, one evening per weekend to promote shopping, events, and outdoor dining. The plan is expected to begin on Saturday, July 11 at 6 p.m. and continue through Labor Day.

Above: A street rendering of the parklet to be installed in front of T Mac's restaurant on Colville Street in downtown Walla Walla.

Below left: A row of bright orange chairs and tables offer cafe seating on Spokane Street in front of Yamas Restaurant.

Below right: The Maple Counter Cafe on Alder, in downtown Walla Walla, has a number of outdoor tables, complete with awnings.



Tracy Thompson

### MAPLE COUNTER CAFE EVOLVES

Individual businesses are also making plans to adjust to the Safe Start guidelines. Rachel Nagler who owns the Maple Counter on Alder Street with her husband Cory, said they removed their waffle truck, formerly located to the east of the restaurant to make way for more outdoor seating, and she has also been able to include more al fresco dining on their back patio area.

Since moving to Phase 2, which dictates a 50 percent occupancy rate, she has spaced her tables six feet apart and has seen her business increase each week.

"Since re-opening we're really pleased with how many people have come back out to eat. The customers do seem to be coming back, we had a lot of people from Seattle and the Tri-Cities this weekend (June 5-7) since their counties are still closed. Last weekend we were running a wait list," said Nagler.

"We're only down about 20% from where we were last summer, and we were able to bring back most of our staff which we were happy to do," she continued. Nagler said she has been keeping up with the activities of the Downtown Foundation and has appreciated all the updates from the City as well as its donation of masks and hand sanitizer.

Nagler also is in the process of opening up a new business, an ice cream shop to feature homemade ice cream, located next door to Graze Sandwich Shop on Colville. Although construction had to be paused in March for six weeks, they are once again underway with dry wall, paint and plumbing being added. She plans to add more tables in the shared patio space and is confident that the space can accommodate both businesses due to alternating peak times for each. Look for the ice cream shop to open in August.



Photos by Tracy Thompson

## 76 percent increase in Washington State's Asset Limited Income Constrained, Employed (ALICE) households

THE TIMES

OLYMPIA—When COVID-19 hit, just over 670,000 Washington households were already one emergency away from financial ruin—a 10-year record high—setting the stage for the unprecedented economic impact of the crisis, according to the state's latest Asset Limited Income Constrained, Employed Report (ALICE) released on Tuesday, June 16 by United Ways of the Pacific Northwest, in partnership with United For ALICE.

Over the last decade, Washington's low-income families systematically lost buying power and financial stability as the high cost of essentials outpaced wages, driving the number of ALICE households to rise 76% by 2018, the report shows.

"We've known that our economy was increasingly reliant on these families we call ALICE, who are financially vulnerable to one emergency," said Jim Cooper, President & CEO of United Ways of the Pacific Northwest. "COVID-19 became that one universal emergency. ALICE families are facing the greatest health and financial risks today, as they are the workers who don't have health insurance, have no paid sick days, and whose children receive daily meals at school."

In 2018, of Washington's 2.9 million households, just over 670,000 were ALICE (Asset Limited, Income Constrained, Employed) a record number that were unable to afford the basics for survival, despite working. That's in addition to the 285,000 families that were in poverty. While wages for ALICE workers remained largely stagnant, the cost of six essentials grew on average 3.4% annually over the past decade. That's in contrast to a rate of inflation of 1.8%.

As a result, ALICE households grew to account for 41 percent of Walla Walla

County households, and 39 percent of Columbia County households.

"No matter how hard ALICE families worked, the gap between their wages and the cost of basics just kept widening," said Cooper. "These already fragile ALICE households are now facing an even deeper financial hole due to the state of emergency created by COVID-19."

ALICE in Washington: A Financial Hardship Study shows that in 2018, the cost of survival ranged annually from \$22,524 for a single adult, to \$25,848 for a senior citizen and \$72,600 for a family of four with an infant and a preschooler. Putting this in perspective, the median hourly wage for a retail salesperson, the most common occupation in Washington, was \$13.96, or \$27,920 per year.

The mismatch between wages and costs is revealed by a new measurement debuting in this report, called the ALICE Essentials Index. This Index chronicles how the cost of housing, child care, food, transportation, health care and a smartphone plan rose at nearly twice the rate of inflation, as measured by the Consumer Price Index. The result is that in 2018, two parents working full time needed to earn \$18.15 an hour in order to afford the Household Survival Budget for a family of four. That's up from a wage of \$12.50 an hour affording that budget in 2007. During the same period, the number of low-wage jobs grew by a substantial 149%.

The report calls for stakeholders across all sectors to use its findings to remove obstacles to financial stability, identify gaps in community resources and build data-driven solutions to help ALICE families achieve economic stability, bolstering the state's economy overall.

For more information or to find data about ALICE in local communities, visit [www.UnitedForALICE.org/Washington](http://www.UnitedForALICE.org/Washington).



United Ways of the Pacific Northwest



## Hunt it (or catch) it, grow it, cook it and serve – Waitsburg Style

By Vicki Sternfeld-Rossi, Alexandra Fitzgerald, Brad Trumbo, & Daniel Rossi | THE TIMES

It truly believe the best ideas are hatched at cocktail parties. Or maybe it's just with cocktails, but we had an idea. Brad hunts and fishes, his wife Alexandra (Ali) is an expert and prolific gardener, Daniel is a professional chef, and me – well, I do dishes and love to eat! Hence, an idea was born, to combine our talents and appetites and come up with a menu, based on our local food, because we are lucky to live where it's possible to truly eat local!

Ali swooped by our front porch one morning and dropped off: venison roast from Brad's hunting, and from their garden; asparagus, spinach, radishes, red onion, shallot, chive flowers, rhubarb and 6 farm fresh eggs. It was like the TV show "Chopped," but thankfully, without a weird ingredient. Daniel was in chef heaven. Our menu was by no means typical or conventional, but it was spectacular!

The three-course menu was:



Courtesy photo

Chef Daniel successfully using all the pans in the kitchen.

**Appetizer**  
Melon soup garnished with pickled radishes, cucumber gelée, sweet pickled ginger, chive flowers and mint

**Entree**  
Charred venison, with red onion marmalade, spinach spätzle, fresh steamed asparagus tossed in tarragon butter.

**Dessert**  
Rhubarb compote, yogurt custard, topped with rhubarb granita

Here is a glimpse at the process:

**Venison** - Daniel portioned the venison into 3 "logs" cut along the grain of the meat. Once cooked, this allowed him to slice against the grain for tenderness. Before cooking them, he gave them a dry rub of British sweet spices (think mulled wine), vacuum packed them, and cooked in a water bath for 12 hours at 131 degrees. Before serving, he caramelized the meat with the blowtorch.

**Soup** - First, he pickled the radishes, (sweet pickling spices), then pickled julienned ginger in simple syrup, then made a cucumber gelée by juicing the cucumber and setting it with agar, which acts like gelatin, but sets at room temperature. Next he juiced a cantaloupe melon and strained the juice through a coffee filter. The cold soup was garnished with chive flowers, mint and melon pearls.

**Spätzle** - (think tiny dumplings). The spinach was blanched and chopped very fine, then added to a batter (similar consistency to pancake batter), that he made into spätzle by running the batter through the holes in a colander over boiling water, drained and tossed with olive oil.

**Dessert** - first he made the rhubarb compote. He then drained the juice from the compote to make the granita, (shaved ice).

For those who don't have a professional chef in their kitchen, here are some other suggestions.

Quick pickling is easy – and it is an interesting and fun way to use all the radishes (or carrots) that are ready for harvesting. Added to a sweet type of cold soup like melon, it's a good way to wake up your taste buds for the meal to come. Or, even more simple, just wash the radishes and eat them (my favorite way).

I love a spinach salad, and with hard boiled farm fresh eggs, and bacon -it's always a winner. The asparagus is always tasty tossed in butter, and like most Waitsburgians you have herbs in your garden, an easy addition to elevate fresh asparagus. Chive flowers are a fun kick to add to a salad or vegetable dish, and they're pretty.

Roast the venison like a roast beef; set the temperature of your oven at 350 and cook about 15 minutes per pound (final result should be pink like a medium rare steak). Asparagus – steam and then toss in a simple mixture of tarragon butter (or another herb you have in your garden).

We learned about hunting and keeping chickens, they learned about cooking, while social distancing!

## Coffee with Cryptids

Bigfoot and friends for sale at Ten Ton Coffee, courtesy of Cryptid Comforts

By Beka Compton | THE TIMES

Back in April, Waitsburg saw a sudden uptick in the local bigfoot population. Lisa Russell, the owner of Cryptid Comforts, was at the heart of the population boom and is ready to bring more legends and cryptids to town.

Russell taught herself to sew sock monkeys a few years ago and before long she had all sorts of interest from friends and family to purchase the monkeys. While teaching at Portland Jewish Academy, a colleague suggested a unicorn sewing class, and while Russell liked the idea, she felt it wasn't inclusive enough and designed a variety of legendary creatures to be included in the class.

Her experience creating legendary creatures class led Russell to take a bigger interest in cryptozoology, the study of cryptids.

"It's a lot like a game of telephone," Russell said.

"Bits and pieces of information get dropped along the way."

She said that she thinks there is a logical explanation for each creature and enjoys trying to track down the lost information.

Russell decided to leave sock monkeys behind and focus more on legends and myths, and quickly came up with Cryptid Comforts.

Cryptid Comforts sells handmade stuffed cryptids including Bigfoot, the Kraken, Mothman and others. Recently, the business has added buttons, pins and candles with an upcycled twist to the inventory.

All of the cryptids that Russell creates are from her own hand-drawn patterns and is cut and stitched by her alone. She recently received a large order for her creations from the subscription box service, Cryptid Crate, and she said her goal is to create 100 of the nameless cryptids a week until she is finished.

The order from Cryptid Crate was a big victory for the small business and was the very 'pick-me-up' that Russell needed after her favorite cryptid-related conventions and festivals were cancelled due to the COVID-19 pandemic.

During the summer and into the fall, Russell had planned on traveling to the nearly 20 events she at-

tends annually to sell her handmade stuffed animals, buttons, pins and candles. Her plans to travel as far as West Virginia for the Mothman Festival in Point Pleasant have been postponed until 2021.

"I'm really trying to make this more of a full-time business, as opposed to a hobby," said Russell. "Seeing event after event cancel was hard. It would be impossible to hold the events safely, though."

Like many small business owners, she feels the weight of the pandemic, but feels incredibly lucky to have her barista job at Ten Ton Coffee in Waitsburg as she continues building her inventory.

Currently, Russell's cryptids are displayed at Ten Ton Coffee on Main Street surrounded by hand-drawn images of the their natural habitats and information about the creatures including recorded sightings. Along with the cryptids, Russell offers a variety of handmade items for purchase at the coffee shop. Nothing like a latte with a chupacabra to get you going in the morning!

Cryptid Comforts is also on Facebook, Instagram and Twitter and items can be purchased at <https://squareup.com/store/in-a-stitch>



Photos by Beka Compton

Clockwise from top left: Lisa Russell stands with cryptids of all kinds at Ten Ton Coffee. All stuffed cryptids, sculptures and buttons featured at the shop are available for purchase.

Above: Ready to take a kraken at cryptozoology? Head down to the coffee and check out the cryptids.

Left: Aliens are known to snatch up farm animals. Thankfully, Cryptid Comforts gave this guy his own little cow. All sculptures are handmade by Russell.







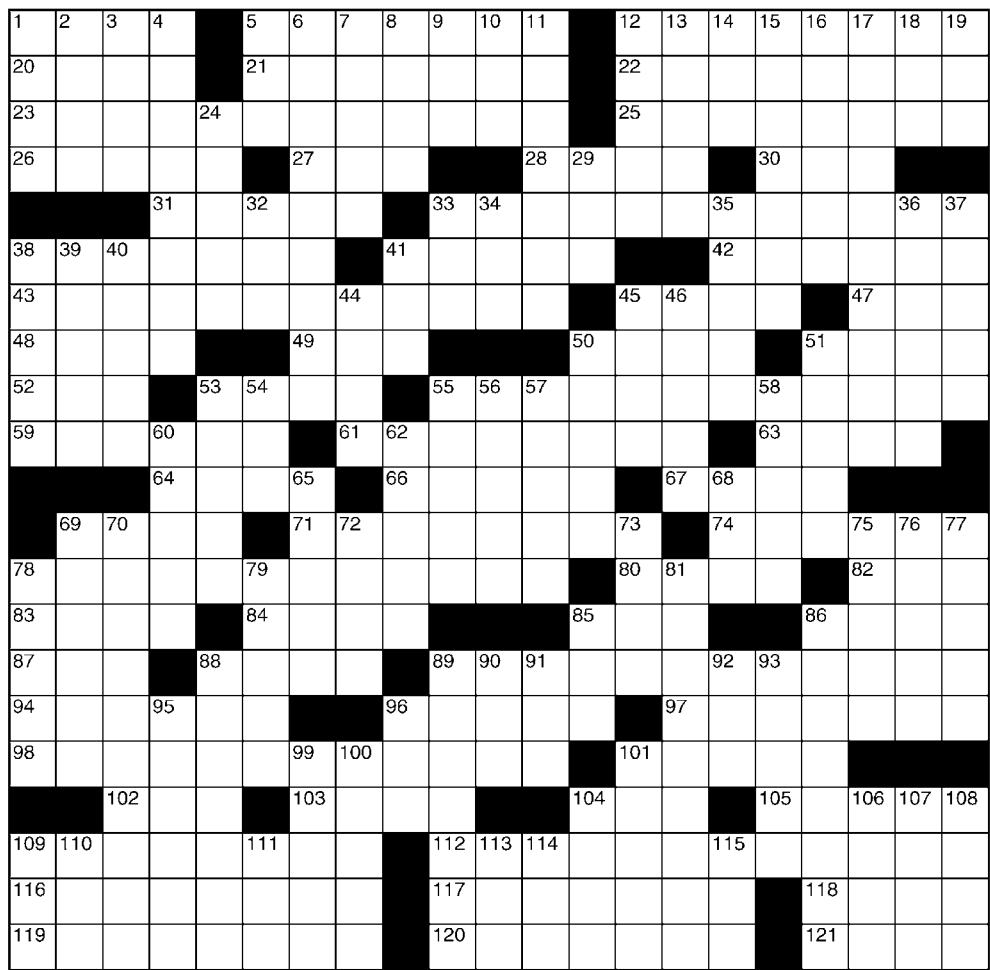


# FUN & GAMES

## Super Crossword

VOWEL LANGUAGE

- ACROSS**
- 1 Painter of limp watches  
5 By the day, as payment  
12 "It doesn't matter"  
20 Moran of "Happy Days"  
21 The tiniest bit  
22 Hot pepper  
23 Group of wolves decide which hockey disk to use?  
25 Brought upon oneself  
26 USNA frosh  
27 "— Miz"  
28 Bring in  
30 Moniker, in Marseilles  
31 Mervyn of film  
33 Misplaced the most recent catalog?  
38 Sun circlers  
41 Braga of film  
42 Nervous —  
43 Notice folks quarreling about a skewer?  
45 Kind of latte  
47 Sportswriter  
48 Name of 12 popes
- 49 Folksy denial  
50 Parisian "to be"  
51 Actor Robert De —  
52 Six-legged scurrer  
53 Gift add-ons  
55 Farm structure is built in Switzerland's capital?  
59 Liam of "Neil"  
61 Raises up  
63 Yemen's largest city  
64 — time  
66 Give a big speech  
67 Baseball Hall of Famer  
69 Waite —  
71 Preside  
73 Students  
74 To no avail  
78 Put a clump of tree-trunk greenery in disarray?  
80 Bath powder  
82 Philosopher  
83 Lao —  
85 Optic layer  
86 Throw easily  
88 Paddle's kin  
89 Stuff in ale  
87 Rev.'s talk  
88 City on I-80
- 89 Group working on a jackdaw's gullet?  
94 Slate clearer  
96 Miller rival  
97 Optometrist  
98 Knock out a pier-dwelling mallard?  
101 "— good you let him know": Hamlet  
102 "My country, — ..."  
103 Lock fastener  
104 Plant seeds  
105 Shuts noisily  
109 Preserve  
112 Exited the elevator to the high-ceilinged SoHo flat?  
116 How keyless music is written  
117 Quito locale  
118 Like — of sunshine  
119 Little jaunt on a little horse  
120 Cyclone  
121 Where Coca-Cola is "KO"
- DOWN**
- 1 Johnny of "Ed Wood"  
2 Central Asia's — Sea  
3 Pooch pests  
4 Rorschach test features  
5 Luau chow  
6 Hemming in  
7 Type in anew  
8 See 95-  
9 Down  
9 Bettor's note  
10 Series-ending abbr.  
11 Succeeds  
12 Spin around  
13 — Barbera  
14 "The Middle" network  
15 Poked fun at  
16 Register  
17 Indiana county whose name is a red color  
18 Afore  
19 Gun, in slang  
24 Parts of hammers  
29 — good clip  
32 Ice-T's style  
33 Hack  
34 — roll (lucky)  
35 Deriding look  
36 — Nevada  
37 Partner of a mortise  
38 Hearing ailer  
39 Share a view  
40 Artery  
41 Minneapolis-to-Dallas dir.  
44 Hit with a zapping gun  
45 The Beatles' "Let —"  
46 Collision  
50 Register for  
51 Hoops cable channel  
53 Pole carving  
54 Advice giver  
55 Yankee Yogi  
56 Bob — restaurants  
57 Per-unit costs  
58 "Bye Bye Bye" boy band  
60 Rumba's kin  
62 Garden soils  
65 Johnny who cried "Come on down!"  
68 OPEC fuel  
69 Idolize  
70 Keystroke or mouse click  
72 Canadian gas brand  
73 Detached, in mus.  
75 Old game console  
76 Lanai and Skye, say  
77 Product label  
78 Ruminated  
79 County in New Mexico  
81 Tree once associated with bow welders  
85 Pained cries  
86 "Dirty Sexy Money" actress Zoe  
88 Symbol atop the Kremlin  
89 Pair of poetic lines  
90 Mythical bird  
91 Mork's planet  
92 Pitching whiz  
93 Sausage, in Stuttgart  
95 With 8-Down, swims without a suit  
96 They made LPs passé  
99 Kid  
100 West with 21 Grammys  
101 — lie (fibbed)  
104 Funny Laurel  
106 Gossamer  
107 Degs. for playwrights  
108 Eye malady  
109 GPS drawing  
110 From — B  
111 Ring legend  
113 Prefix with law or tourist  
114 Cat coat  
115 Swing to and —



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## TEENY MCMUNN: MY RECIPE BOX

### Strawberry Spinach Salad I

I bought some local strawberries and have really been smitten by the fresh, fruity, and sweet taste. We cut them up, add a bit of sugar, and put them on whatever we can find. I recently made the rhubarb upside down cake which is even better with fresh strawberries.



I think I have posted a recipe for strawberry spinach salad before but I believe this dressing is different. You could add chicken or cheese for some protein to the salad. I have poppy seeds but not sesame seeds to make this. That is on my list to do.

Oh, by the way, the roasted red potatoes and asparagus recipe that I said had too much rosemary and thyme? As I am getting ready to toss it, I reread it. It called for 4 teaspoons each of rosemary and thyme, NOT 4 TABLESPOONS. And Joe said the rosemary should be ground to a powder, not left as small pine needles. So I may give it another chance. It reminds me of the time my son made cookies and put in 3 tablespoons salt, not 2/3 teaspoon. That dough was inedible. ☺

#### INGREDIENTS:


- 2 Tbsp sesame seeds
- 1 Tbsp poppy seeds
- ½ c. white sugar
- ½ c. olive oil
- ¼ c. distilled white vinegar
- ¼ tsp paprika
- ¼ tsp Worcestershire sauce
- 1 Tbsp minced onion

Whisk together the above ingredients for the dressing. Cover and chill for one hour

- 10 ozs fresh spinach, rinsed, dried, and torn into bite-size pieces
  - 1 qt. strawberries, cleaned hulled, and sliced
  - ¼ c. almonds, blanched and slivered
- Pour dressing over salad and toss. Refrigerate 10 to 15 minutes before serving.

#### MY NOTES:

I like the flavor of toasted almonds so I will toast them. I have a jar of sliced almonds in the freezer, leftover from Christmas. Just when I was starting to eat salads because of the warm days, I'm back to hot dinners. ☺  
ENJOY



#### Fertilizer from seaweed

Nutrients in seaweed stimulate beneficial bacteria in garden soil, making it rich and healthy. You may want to collect some from a seashore to add to your own garden, but please check first if it is legal in your area to do so. Some experts suggest rinsing it to remove the salt, but others argue that the salt is minimal, and rinsing the seaweed removes valuable nutrients. Once dried, seaweed can be put directly into your garden soil, or chopped up and sprinkled into your potted plants.

—Brenda Weaver

Source: www.gardeningknowhow.com

## Weekly SUDOKU

by Linda Thistle

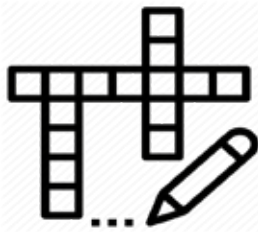
	9			4		7		
2			9					1
		5			6			3
	6				3		8	
		3	5			9		
4				9				7
		7	3			1		
	1			2			7	
9				8				5

Place a number in the empty boxes in such a way that each row across, each column down and each small 9-box square contains all of the numbers from one to nine.

#### DIFFICULTY THIS WEEK: ◆◆◆

- ◆ Moderate
- ◆◆ Challenging
- ◆◆◆ HOO BOY!

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## LAST WEEK'S ANSWERS:

### Super Crossword

#### Answers

A	M	A	N	A		P	O	P	P	I	N	G		E	S	C	A	P	E				
S	O	L	E	L	Y	S	C	H	U	M	E	R		S	P	A	T	E	S				
P	R	O	T	E	I	N	S	K	I	M	M	E	R		C	O	R	T	E	S			
S	E	E	P		D	E	T		P	O	D		M	A	R	T	I	N	A				
			R	O	D	E		B	U	S	B	Y	B	E	R	K	E	L	E	Y			
O	C	T	O	P	I		C	O	R	G	I		O	O					A	D	S		
P	R	O	F	E	S	S	I	O	N	A	L	B	O	W	L	E	R						
T	A	X	I		H	I	V	E		S	E	E	K		E	V	I	T	E	S			
E	V	I	T	A		L	E	R			R	I	T		E	N	A	C	T				
D	E	N		S	T	E	T	S	O	N	U	N	I	V	E	R	S	I	T				
				C	H	I	N		L	I	L		T	A	L	E							
P	A	N	A	M	A	C	A	N	A	L	T	R	E	A	T	Y		J	E	B			
T	H	O	R	O		E	D	U			A	L	B		S	K	U	L	L				
L	A	M	A	R	R		A	D	O	T		I	C	L	E		I	L	S	A			
				T	E	E	N	I	E	B	E	A	N	I	E	B	A	B	I	E	S		
S	S	A		A	U	S		O	A	R	E	D		W	R	I	E	S	T				
K	E	N	T	U	C	K	Y	D	E	R	B	Y		W	H	E	T						
A	U	G	U	S	T	E		O	R	O			M	A	I		Z	A	P	S			
G	R	O	T	T	O		G	O	E	S	O	V	E	R	T	H	E	T	O	P			
G	A	R	T	E	R		O	N	E	E	Y	E	D		E	E	R	I	L	Y			
S	T	A	I	N	S		B	E	D	S	E	T	S		E	S	T	E	S				

### Weekly SUDOKU

#### Answer

9	7	2	1	3	6	4	5	8
6	4	1	9	8	5	7	3	2
5	8	3	4	7	2	1	9	6
2	1	4	6	5	8	9	7	3
8	3	5	7	9	1	2	6	4
7	9	6	2	4	3	5	8	1
4	5	8	3	2	7	6	1	9
1	2	7	8	6	9	3	4	5
3	6	9	5	1	4	8	2	7





# THE LAST PAGE

## Waitsburg businesses reopening, Part 2

Business owners of all sorts are opening up ready to help with everything from relaxation to remodels.

By Beka Compton | THE TIMES

### Mr. C's Smoking Co

Mr. C's is open Monday-Saturday, 8 a.m.- 6 p.m., and Sunday 9 a.m. - 5 p.m. They will continue to offer smoked cheeses and other goods, as well as butchering services. Mr. C's is located at 405 Preston Ave.

### Tim's Carpentry

Tim's Carpentry is open and ready to help with your remodeling projects. Tim can be reached at (509) 386-1738.

### Claudia's Therapeutic Massage

Massage therapist Claudia Abel is beginning to take clients following the Phase 2 entry in Walla Walla County. Located 111 Preston Ave, Claudia can be reached at (509) 386-1974.

### Ju's Traveling Pages: Words-n-Print

Due to hardships related to the coronavirus pandemic, Ju's Traveling Pages: Words-n-Print is permanently closed.

### Nancy's Dream Garden Center

Nancy's Dream Garden Center remained open during the pandemic. Nancy's is open from 9 a.m. - 6 p.m. every day.



Lane Gwinn

Above: Co-owner Doug Biolo and his sister Janet Lawrence (not shown), have been working hard to meet the needs of their customers during the pandemic.

Below: The familiar Tim's Carpentry trailer is back on the road and ready for work.



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• 35 Years of Experience • Hands On Adjustments  
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MA60166310  
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Waitsburg, WA 99361  
**Phone (509) 386-1974**  
claudiaaceciliaabel2007@gmail.com  
Member American Massage Therapy Association

**Tim's Carpentry**

- Home & Kitchen Remodeling
- Cabinet Installation
- Tile Work/Custom Showers
- Painting & Trim Work
- New Door/Floor Installation
- Home Additions and much more!

**No job's too small  
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**(509) 386-1738**  
timabel33@msn.com

**Bring Dad to  
Millstone Cafe & Bakery**  
for All You Can Eat  
**Father's Day Brunch**  
11am to 2pm  
Dine In or Outside.  
Sorry No to go orders.  
509-337-3060  
206 Main St, Waitsburg

Adults \$15  
Seniors \$12  
Children \$1  
per year of age  
up to 10 yrs

**Ten Ton Coffee**  
The Perfect Start to a Perfect Father's Day  
216 Main Street  
Waitsburg

**Wylie Monuments**  
CRAFTSMANSHIP & ARTISTRY SINCE 1912

**BRODY RAY BOSCHMA**  
FEBRUARY 20 - 25, 2016  
ISAIAH 41:10  
DO NOT FEAR, FOR I AM WITH YOU; DO NOT BE DISMAYED,  
FOR I AM YOUR GOD. I WILL STRENGTHEN YOU AND HELP YOU;  
I WILL UPHOLD YOU WITH MY RIGHTEOUS RIGHT HAND.

Wylie Monuments is honored to announce our first ever award won at the prestigious 2019 American institute of Commemorative Art Design contest. Placing 3rd in the flat marker category is this beautiful marker full of symbolism representing faith and family, with a duplication of the inscription in braille at the bottom. Thank you to the Boschma family for placing your trust in us.

When it comes to creating a unique and special memorial for your loved one, look no further than Wylie Monuments. Our family serving yours since 1912.

Wylie Monuments - 501 West Main Street Walla Walla, WA (509) 525-6223 www.wyliemonuments.com

Inviting local cars, the DHS senior class and all alumni

## All Wheels Cruise

Staging will be at the Dayton Sports Complex on South Cottonwood. Cars will wind through several neighborhoods with the best views on South 1st, 2nd, 3rd and 4th Streets, North Front Street, East Dayton Avenue, Main Street, Wagon Road and West Cameron Street.

Everyone is invited to continue cruising Main Street after the parade.

**Friday, June 19, 2020 @ 6 p.m.**  
Visit [www.allwheelsweekend.com](http://www.allwheelsweekend.com) or the Dayton Chamber of Commerce for a full cruise route.  
\*Please respect the guidelines for social distancing.