



Harvest Edition 2017

The Times

Thursday
July 27, 2017
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SERVING WAITSBURG, DAYTON AND THE TOUCHET VALLEY

Published Since 1878

ONE DOLLAR

THIS WEEK

DAYTON



SWIMMING

Dayton hosted its first swim meet of the summer and placed second out of three team..

(See Page 6)

WAITSBURG



ENTREPRENEURS

Jason Kaehler and his daughters recently opened a mobile oil change business.

(See Page 7)

HARVEST



HARVEST

The 2017 harvest edition of The Times highlights local businesses and farmers.

(See Pages 8-16)

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BRINGING HOME THE HARVEST



Photo by Dena Martin

You know it's wheat harvest in Waitsburg, when the McCaw crew is spotted cutting the wheat field surrounding the city water tower. Above: Three generations of the McCaw family bring in the crop. Guy McCaw and son Jesse run the combines while grandson, Caden, operates the bank out wagon. We're told that "Papa Jack" (Jack McCaw) takes great enjoyment in visiting the fields on occasion to make it a four-generation operation.

Council Returns to Grandstand Dilemma

Three entities recommend removal but city would like to retain the history

By Dena Martin | THE TIMES

WAITSBURG – After investing more than a year and spending thousands of dollars for engineering reports, drawings, and structural assessments to determine if renovating the Waitsburg fairgrounds grandstands is feasible, the outlook is bleak.

City Manager Randy Hinchliffe reported to council members that two engineers and a risk control representative have examined the grandstands and all three agree that the building is unsafe and that demolition may be the best option.

Engineer John Raby was hired by the

city to perform a structural assessment and create drawing of the grandstands. He provided the city with four options, ranging from "low" to "best." Cost estimates ranged from \$30,000 for the "low" option to \$500,000-\$750,000 for the "best" option, which was the only option that met code and public safety requirements.

"Tearing it down may be the best solution and then buying a pre-fab open air bleacher set. In any event, the biggest problem I see is an outdated, poorly constructed grandstand owned by a municipality that has public safety issues and liability. I recommend that if it is repaired at all then it should be brought up to full compliance," Raby stated in his summary recommendations.

Last month, Hinchliffe brought in a risk control representative to perform a risk assessment, independent of the

GRANDSTANDS - PAGE 7

STATE BUDGET DELAY IMPACTS COUNTY

Recycling and yard waste collection programs are suspended

By Michele Smith | THE TIMES

DAYTON--One of the topics discussed at last week's BOCC meeting is what impact the state legislature's budget will have on individual departments in the county.

With the exception of the Public Works Department, and Planning and Building Department, most agreed the effects will be either positive, or negligible.

While the state has passed transportation and operating budgets, it has not adopted the capital budget for the current biennium, because of a dispute over a measure relating to water rights, said Public Works Director Andrew Woods.

As a result, the county will not be reimbursed by the state for processing household hazardous waste and recycling, he said.

BUDGET - PAGE 4

Small but Mighty: Organic Growers are a Vital Part of the Community

GROWERS LOOK TO CREATIVE SOLUTIONS FOR SMALL-SCALE ORGANIC FARMING

By Michele Smith | THE TIMES

DAYTON--There are commercial harvests other than for wheat, barley, or peas, in our region.

Marcus and Lacey Mead of Smith Hollow Farmstead, Lorrie Ryzek Benschel of Verdurous Gardens, Richard Heieren and Amanda Allred of Tucannon Farms, and Patricia Sacha of

Hidden Gardens, are growing many of the foods we eat, and are available for sale at the Blue Mountain Station.

These organic farmers have a passion for growing healthy food for their families, and for the community, as well as building relationship with their customers.

Verdurous Gardens

Lorrie Ryzek Benschel said growing a garden is "laborious," which is short for labor-intensive.

"This is one of the hardest things I have ever done," she said.

Benschel and her husband, Tom, own Verdurous Gardens, and are leasing the garden at the



Courtesy Photo

Above is a typical Community Supported Agriculture (CSA) box from the Smith Hollow Farmstead that includes fruit, veggies, eggs, chicken, fresh flowers, and a recipe.

ORGANICS - PAGE 14

TOUCHET VALLEY LIFE

SOMETHING TO SMILE ABOUT



Courtesy Photo

Above: Will Simpson, Senior Planner with the Washington Department of Commerce, presented a 2017 Small Communities' Award, on behalf of Governor Jay Inslee, to Columbia County Commissioner Merle Jackson on July 10 at the Clarkston City Hall. Planners in Columbia, Asotin, and Garfield Counties, and the cities of Clarkston and Starbuck collaborated on updates to their respective shoreline master plans. The process, which was done in a timely fashion, and within budget, was approved by the Department of Ecology, without a single change.



Courtesy Photo

The Pacific Power Foundation awarded \$1,500 to Skyline Adventures and \$1,500 to the City of Waitsburg earlier this month. The Waitsburg funds are dedicated to helping support the maintenance and operations of the Waitsburg City Pool. The Skyline Adventures donation will help provide winter sports scholarships for 39 people who otherwise may not have been able to experience skiing and snowboarding, according to Bill Pogue, president of Skyline Adventures. Over the last three years, with funding from community partners, sponsors, and individuals, Skyline Adventures has provided Bluewood sports scholarships to 444 young people and 26 healing military veterans, Pogue said. The organization also sponsors 1,199 Special Olympics athletes at Bluewood free of charge.

Above: Pacific Power Regional Business Manager Bill Clemens presents a \$1,500 check to Kim Clark, a Skyline Adventures board member and general manager of Ski Bluewood.

PIONEER PORTRAITS

Ten Years Ago Aug. 2, 2007

Retirement for Waitsburg Postmaster Don Maiuri will not include lots of golf, fishing and shuffleboard. The 34-year veteran of the U.S. Postal Service wrapped up a ten-plus year stint at the Waitsburg Post Office this week, but retirement will mean more time available to devote to the small business he and his wife Jerri operate, Cugini, and Italian foods store in Walla Walla.

Since opening on July 1, business at jimmermanbar, one of Waitsburg's newest establishments, has been good. Located in the former Odd Fellows Hall, the bar joins AMO, an art gallery, in giving the venerable old structure a new lease on life.

Twenty-Five Years Ago July 30, 1992

A 100-pound cougar killed by a truck on Highway 12 near Waitsburg recently was probably looking for new hunting territory after being run out of the mountains by a larger cat, a wildlife biologist said last week. Pat Fowler, of the department of wildlife, said the four-year-old female mountain lion had likely followed Coppei Creek northwesterly from higher in the Blue Mountains and tried to cross Highway 12 near the Coppei bridge, at the south end of town.

Waitsburg Lions donated \$200 to help local athlete Micki McCoy with expenses as she competes in the national Junior Olympics today, July 30, in Los Angeles.

Fifty Years Ago July 27, 1967

Unseasonably hot weather during late May and early June has caused the wheat yields for the Waitsburg area to be 12 to 14 bushels per acre less than the 1966 crop, said John Egli, manager of the Touchet Valley grain Growers, yesterday.

Mr. and Mrs. Bill Payne and Mr. and Mrs. Larry Broom enjoyed the Atomic Cup races at Richland Sunday. David Hevel and Dan Bickelhaupt spent Saturday night in the Tri-Cities in order to be on hand for the Atomic Cup hydro races Sunday.

Seventy-Five Years Ago July 31, 1942

Frank Zuger received internal injuries Saturday morning when he was working on the engine of a combine and the crank broke loose knocking him unconscious for a time.

Secretary of Agriculture Wickard Tuesday urged farmers to send a big share of their new herd of hogs to market earlier than usual this fall to avert a serious shortage of pork.

Jim Kinder has begun barley harvest at the ranch and Andy Hermans is harvesting it for him, and reports a good crop.

Along with other American soldiers who were sent to Australia since the outbreak of war with Japan is Capt. William Mantz who is now experiencing his second winter down under.

One Hundred Years Ago August 3, 1917

Grain men are not the only ones who have suffered on account of the winds of last week, reports from the fruit district stating that much of the prune and apple crop was shaken from the limbs by the winds.

John Ertle damaged his Maxwell car badly when he got out of the car to chase some cattle away from a gate and failed to set the brake tight enough to hold the car on the hillside.

"If Franklin County could give one fourth and Walla Walla County one fourth, I will recommend that the state put up the remainder of the money to construct a steel bridge across the Snake River to connect Walla Walla and Franklin Counties" said James Allen State Highway Commissioner last week.

FOR SALE - Header Box Whips - An exceptionally large line from which to select, and at prices that are right. We want you to see this line of whips. Waitsburg Harness Shop, C.B. Williams, proprietor.

One Hundred Twenty-Five Years Ago August 5, 1892

Last Monday morning when E. D. Mills went out to milk his cows he found the work had already been thoroughly done by hoboes.

One thresher threshed 2000 bushels of wheat on Martin Hauber's place one day this week. It has to be good wheat for one machine to thresh that much on one day.

Our town is a little quiet now but soon it will undergo a transition. The building of a new steel bridge, the putting in of an electric system and the building of a waterworks, will make things lively.

Three Chinamen were held up on Main Street Sunday night but not having any money, lost none.

The prohibition party will put a full ticket in the field in this county. The date of the convention has not yet been fixed.

Touchet Valley Weather

July 19, 2017

Waitsburg's Seven Day Forecast

Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday
Sunny	Sunny	Sunny	Sunny	Sunny	Sunny	Sunny
High: 90 Low: 60	High: 81 Low: 52	High: 84 Low: 59	High: 89 Low: 63	High: 91 Low: 62	High: 93 Low: 64	High: 97 Low: 68

Weather Trivia

What is the lowest barometer reading ever measured?
Answer: It was 25.63 inches, in the middle of a Typhoon named 'd.T.

Weather History

July 19, 1974 - A severe thunderstorm with winds to 80 mph and up to two inches of rain washed out four to five foot deep sections of roadway in Lake Havasu City, Ariz. Three people in a car died as they were carried 3,000 feet down a wash by a 10-foot wall of water.

Local Almanac Last Week

Day	High	Low	Normals	Precip	Precipitation
Tuesday	92	63	88/60	0.00"	0.00"
Wednesday	95	61	89/60	0.00"	0.15"
Thursday	95	69	89/61	0.00"	Departure from normal -0.15"
Friday	97	63	89/61	0.00"	Average temperature 79.6°
Saturday	99	70	90/61	Trace	Average normal temperature 75.1°
Sunday	87	60	90/61	0.00"	Departure from normal +4.5°
Monday	103	60	90/62	0.00"	Data as reported from Walla Walla

Sun/Moon Chart This Week

Day	Sunrise	Sunset	Moonrise	Moonset
New 7/23	5:21 a.m.	8:37 p.m.	1:58 a.m.	4:50 p.m.
Day	5:22 a.m.	8:36 p.m.	2:44 a.m.	6:00 p.m.
Wednesday	5:23 a.m.	8:35 p.m.	3:38 a.m.	7:05 p.m.
Thursday	5:24 a.m.	8:34 p.m.	4:40 a.m.	8:01 p.m.
Friday	5:25 a.m.	8:33 p.m.	5:48 a.m.	8:49 p.m.
Saturday	5:26 a.m.	8:32 p.m.	7:00 a.m.	9:29 p.m.
Sunday	5:27 a.m.	8:30 p.m.	8:12 a.m.	10:04 p.m.
Monday				
Tuesday				

CLASSIFIEDS

HELP WANTED

Columbia County Prosecutor's Victim-Witness Coordinator Compensation: \$16.00-\$18.00/hour. Open until position is filled. This is a full-time (35 hours per week), benefits eligible position that works within an employment. Full description available upon requests. Please send resumes and references to 215 E. Clay Street, Dayton, WA 99328. employerColumbia County is an EEO employer.

SALE

Dayton garage sale. 415 Oak Street (south on 4th St., right on Oak). July 29, 7:30 a.m. - 4 p.m. Furniture, new bedroom set; (unassembled); vintage croquet set - collectibles. Light fixtures, new dishes, pots, pans, glassware; auto parts; electrical supplies (wire, outlets, switches, other); misc. tools and more. Follow signs to garage behind house.

THANK YOU FOR
READING
The Times

Express is Hiring!

Looking for a Summer Job?

Express Employment, in partnership with Limagrain Cereal Seeds, has the job for you!

Now hiring for wheat harvest in Waitsburg. Pays \$11/hour, plus overtime.



Must be at least 18. Positions are general labor - no driver's license required.

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www.expresspros.com



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Sat. 8:00 a.m. - 12:30 p.m.

TOUCHET VALLEY NEWS

WEEKLY CALENDAR

27

Waitsburg Senior Round Table

Waitsburg Presbyterian Church
11:30 a.m.
Join local seniors every Tuesday for lunch. \$4 suggested donation for those over 60. \$7 charge for guests under 60. Meals on Wheels are available. Call 337-8541 for more info.

Dayton Senior Round Table

Senior Center (403 E. Patit St.)

12 p.m.
Tuesdays and Thursdays. Call 382-2836 to RSVP by the day prior.

Prescott Summer Reading Program

Prescott Library
2 p.m.

Waitsburg Resource Center

106 Preston Avenue (side of Banner Bank)
2-4 p.m.

Chris Yeaton/Carl Tosten in Concert

Liberty Theater
7-9 p.m.

Waitsburg School District Board Meeting

Preston Hall Board Room
7 p.m.
Public hearing for the 2017-18 budget and adoption of budget.

28

Prescott Library Story Time

Prescott Library
11 a.m.
Build a Better World

Soup for the Soul

Dayton First Christian Church (410 S. 3rd, Dayton)
5:30 p.m.
Last Friday of the month.



School Lunch Menu
Breakfast listed first.
Fruits & vegetables, non-fat chocolate milk and 1% white milk are offered with every meal.

Summer Meals Program

Breakfast 8-8:30

Lunch 11:30 - 12

All children 18 & under receive meals free of charge.

Brought to you courtesy of
Lloyd's Insurance, Inc.
Walla Walla, 525-4110

29

Waitsburg Resource Center

106 Preston Avenue (side of Banner Bank)
9-11 a.m.

Free Family Swim Day

Waitsburg Pool
1-5 p.m.
Hosted by Waitsburg Friends of the Pool. Food and free swimming for all

30

Race for Grace 5K

Waitsburg Christian Church (604 Main)
7 a.m. Registration; 8 a.m. Race/Walk
Race benefits the Waitsburg Christian Church Embracing Orphans service trip. Cost is \$20 at registration.

31

Waitsburg Story Time

Weller Public Library
10:30 a.m.

Waitsburg Summer Reading Program

Weller Public Library
1:30-2:30

YWCA Fun Factory

Preston Park
2:30-4 p.m.
Free arts, crafts and games for kids 5-12.

Celebrate Recovery, Dayton

Catalyst Church (311 S. 4th)
Dinner 6 p.m.; Meeting 7 p.m.

Waitsburg Presbyterian Church

11:30 a.m.
Join local seniors every Tuesday for lunch.

Dayton Senior Round Table

Senior Center (403 E. Patit St.)
12 p.m.

Teen Trivia Night

Prescott Library
5 p.m.

National Night Out

Dayton City Park
5-8 p.m.

2

Dayton Story Time

Dayton Memorial Library
10 a.m.

Dayton Summer Reading Program

Dayton Memorial Library
2 p.m.

Celebrate Recovery, Waitsburg

Waitsburg Christian Church
7 p.m.
Help for recovering from any hurt, habit, or hang-up

3

Dayton Senior Round Table

Senior Center (403 E. Patit St.)
12 p.m.

Celebrate Recovery, Waitsburg

Waitsburg Christian Church
7 p.m.
Help for recovering from any hurt, habit, or hang-up

Prescott Summer Reading Program

Prescott Library
2 p.m.

WWCSO PRESS BOARD

July 10: Reporting party listed an item on Craigslist, received a check for the item, and cashed the check. The bank later advised that the check was not good and requested the money back.

July 12: Report of burglary at Waitsburg Mini Storage (765 Preston Ave.)

NEWS BRIEFS

WAITSBURG HIGH SCHOOL SPORTS INFO NIGHT

WAITSBURG – A high school sports information night is scheduled for Mon., Aug 7 at 7 p.m. in the Waitsburg High School auditorium. All high school athletes interested in playing fall sports are requested to attend, along with their parents.

PRESCOTT CAR SHOW

PRESCOTT – The Prescott Joint Parks & Recreation District will hold a car show in the Prescott Park on Sat., Aug. 12 from noon to 3 p.m.

There is no entry fee. Simply come to the park and enjoy the shade and company. Hot dogs will be available for purchase.

PJPRD MEETING CHANGE

PRESCOTT – The regular meeting of the Prescott Joint Park and Recreation District Board of Commissioners meeting has been changed from Thurs., Aug. 10 at 7 p.m. to Mon. Aug. 14 at 5 p.m.

The change is to accommodate commissioners that will be out of town on the Aug. 10 and to avoid conflict with the Prescott City Council meeting.

CHRISTIAN WOMEN'S CONNECTION LUNCHEON

WAITSBURG – The August Christian Women's Connection Luncheon will take place Aug. 16 at 11:30 a.m. at Waitsburg Town Hall. The cost is \$10 and the meal will be catered by Laura Hall of Milton-Freewater, Ore.

August's speaker is Mary Dundas from Pocatello, Ida., who will speak on "Trusting God." Her greatest challenge in life has been dealing with depression. The Kuykendall Kids from Waitsburg will provide musical entertainment and Dan and Ginny Butler will share about the transformation of the old bowling alley into a Boys and Girls Club.

Reservations are needed by Fri., Aug. 1. Call Judy at (509) 399-2005. Childcare is available by reservation.

BIRTHDAYS

July 28: Jim Mason, Bill Donley, Jack Otterson, Jr., Jay Herion, Calvin Morton.

July 29: Ginger Henze, John Kenney, Rachel Reedy, DeLynn Liebermann.

July 30: Pam Conover, J.E. McCaw, Kohl Perry, Tim Rogers.

July 31: Glen Vogt, Joan Hamberg, Elizabeth Jorgensen, Joanna Lanning, Rob Danforth, Angela McKinley, Don Richardson, Kenneth and Richard LaRue.

August 1: Karen Lyman, Jessie Winnett, Terry Lambert, Christina Bunch and Amber Woodworth.

August 2: Heather Herion, Terry Presler, Malia Kalahele.

August 3: Shannon Hodges, Christian Pearson, Stacey Estes, Troy Head, Karen Myers, Jeff Leid, Peter Koper.

Church Directory

Waitsburg Presbyterian Church

504 Main
Sunday School 9:30 a.m.
Worship 11 a.m.
337-6589
Rev. Bret Moser

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

Waitsburg Christian Church

604 Main St
Worship 9:30 a.m.

New River Fellowship

121 Main St, (Town Hall)
Sunday School 9:30 a.m.
Worship 11 a.m.
www.newriverfellowship.org
520-5676

The Times

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The Times

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ACE – Incarceration of a Family Member – is the experience of having any family member in jail, which creates substantial emotional issues, such as grief and loss, anxiety, and depression. These are the Resilience Building Blocks that can help a child who is the victim of Incarceration of a Family Member:

- Attachment to a caring adult
- Trust
- Hope
- Developing Self Esteem
- Verbally saying "I love you"

How can you build resilience in children and youth?

Coalition for **YOUTH & FAMILIES**
Supporting the Youth-Justice System Reform

THANK YOU FOR READING

The Times

Demo Derby Driver Sign Up

Monday, August 7
6:30pm

Fairgrounds Community Center
Sign up that night **ONLY!**

\$35 Entry Fee Limited Entries
Valid Driver's License Required

Walla Walla Fair & Frontier Days
Labor Day Weekend 2017
509-527-3247
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Summer is half over!
Remember last winter?
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Starbuck, WA 1-800-562-5418

GRIN and BEAR IT



"Let's take the stupid questions first."

LAFF - A - DAY



BUDGET - FROM PAGE 4

Woods said the county will continue to collect household hazardous waste until the storage capacity at the transfer station becomes full, at which time the county will stop collecting and will close the recycle bins, he said.

However, in a follow-up press release, the Columbia County Public Works Department announced that recycling and yard waste collection programs have now been suspended until a capital budget is adopted. The legislature's failure to support statewide recycling leaves Columbia County's solid waste efforts with a \$50,000 annual budget shortfall, according to the release.

Until a new capital budget is adopted, all recycling containers will be removed from current locations and yard waste brought to the transfer station will be charged as garbage. Residents may put their yard waste in curbside bins but may not burn it as a burn ban is in effect.

Household hazard waste will be collected free of charge unless the storage area is full before the capital budget is adopted. Residents are requested to hold hazardous waste if possible, until after the adoption of the budget.

Planning and Building Director Kim Lyonnaise said while the Voluntary Stewardship Partnership has been fully funded, but there has been no money set aside, in the biennium, for the 2018 Comprehensive Plan.

Lyonnaise addressed the Supreme Court ruling, which is at the root of the capital budget dispute, and its potential impact on development in Columbia County.

The Hirst ruling requires counties to comply with the Growth Management Act and make an independent determination about whether enough water is available, before approving a building permit for projects that will need a new well.

Action items

An amendment was made to the county Parks and Recreation Fee Schedule, in particular, the Equine Fee Schedule.

The horse stall rental amount will increase from \$70 per month, to \$160 per month, beginning on Oct. 1.

The commissioners are taking a hard look at non-essential services, to see if they accurately reflect costs to the county, Commissioner Passmore said.

"We have to run hard numbers, and make hard decisions," he said.

The BOCC also approved the purchase of a tractor to replace the one that is in a state of disrepair, and has been used at the fairgrounds.

"We spent \$6,000 to \$7,000 on repair bills, and it still doesn't work," said Commissioner Talbott about problems with the existing tractor.

At a cost of roughly \$24,000, the Mahindra 2500 Series tractor is backed by a seven-year warranty. Money for the tractor will come from the county's reserve funds.

The BOCC approved an amount of \$12,000 to contract with Perteet, Inc. for work on forming a Flood Control Zone District. The city will pay an equal amount, according to Commissioner Merle Jackson.

Work has begun on Tucannon Road and the county engineer said to expect delays between Turner Road and Hartsock Road.

KEN GRAHAM: FROM THE PUBLISHER

The Advantages of Farming in the Touchet Valley

One day a few weeks ago, out of boredom I suppose, I was rummaging through some of the dozens of old books and other materials in the back of The Times' office, when I came across a thin (64-page) soft-cover book simply titled "The Touchet Valley."



I couldn't find a date on it anywhere, except that a couple of the photos were dated 1907 and 1908. There are lots of crisp black and white photos in it.

It said it was "Issued by the Booster Club of Dayton, Wash. and the Improvement Club of Waitsburg, Wash." In the back it says: "This Booklet Planned and Executed by Sunset Magazine Homeseeker' Bureau" of Portland, Oregon.

The book, which is clearly meant to encourage people to move to the Touchet Valley, includes lots of information about agriculture in the region, as well as the features of the towns of Dayton and Waitsburg. There are pho-

tos of people fishing the rivers, motorcars driving near the fields, and many of the prominent buildings in the two towns.

The book describes the history of the area and gives extensive detail about farming conditions at the time, including yields. (Thirty bushels per acre of wheat was considered exceptional.)

At the time the book was produced, fruit orchards were coming into their own, and the book makes a big deal out of the fact that local growers were diversifying away from wheat and grain into fruit production, a trend writers predicted would continue.

Wheat was still very important, of course. Here's a passage about harvest:

"A 5000 acre farm uses eight gang plows of six to eight horses each, a steam thresher, three headers, twenty-five men and a total of seventy-five horses. A combine machine requires five men and thirty-two horses, and will cut, thresh and sack twenty acres per day."

According to the book, Columbia County "annually has furnished for the world's sustenance about 2,500,000 bushels" of wheat and barley.

Here's a longer passage about the advantages of the Touchet Valley for farming compared to other regions of the country:

[The farmer] too often has his eye on broad acres. He wants a large farm rather than a farm where the climate will enable him to make the most out of it. He is willing to buck against hard winters and uncertain rainfall, for the sake of low priced land, or land at no price. But we are in a new day. There is a new spirit abroad on the farm, a new science in the field. The up-to-date farmer knows that the elements of production are fertile soil, warmth and moisture, and he wants to be where the climate will help and not hinder; where the growing season is long, the crops sure; where there is little expense for feeding and housing stock, little drain upon animal heat and vitality on account of storms, and little loss of time on account of cold.

This gives the climate a cash value; it means more than comfort and runs back into crops, and so gets in touch with the pocket, and with the grower's pocket book or bank account.

The "problem of production" ceases to be a problem when you can control all the factors. It then becomes a matter of skill - of knowing how. Nature helps; she holds one handle of the plow, and the farmer works hopefully, without anxieties about the weather.

This again is the setting of Touchet Valley and its chief towns. In the heart of the Inland Empire, here is also the empire of climate which draws its subjects from all lands. Here is beauty, fertility, comfort; an exquisite valley with tributary valleys, the home of crystal streams, interspersed through wide rolling uplands, in a region removed at once from the heat of the South and the cold of the North, with clear skies, yet ample rainfall, with early springs and a long growing season, with short, crisp winters, relieved of all severity by the perfumed south wind. It is a region to attract the [farmer] on its merits. Look, now, at the range of production - the variety of industries which will go on in this valley and its related uplands.



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

Letters Welcome

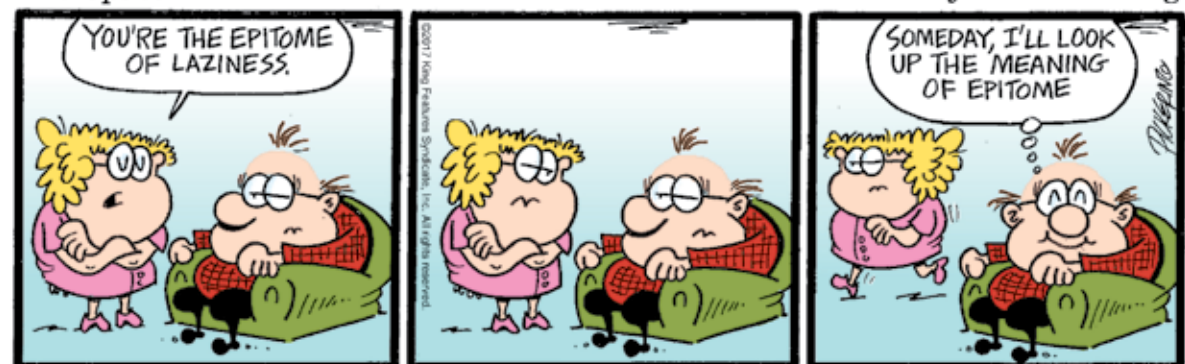
The Times invites readers to share their thoughts on our Opinion Page. Letters to the Editor can be emailed to us at editor@waitsburg-times.com, or mailed to The Times at P.O. Box 97, Waitsburg, WA 99361. Letters can also be hand-delivered to our office. Deadline for letters is Tuesday at noon.

Letters should 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.

The Spats



TOUCHET VALLEY NEWS



Photo courtesy of Columbia County Sheriff's Office

Two people were killed in a house fire at Country Village mobile home park in Dayton in the early morning hours of July 20. The cause of the fire is still under investigation.

Two Die in Dayton Mobile Home Fire

DAYTON – Two bodies were discovered in a mobile home that was consumed by fire in the early morning hours of July 20, in Dayton. The bodies have been identified as Tami Jo Spring, 47, and Mike Hankins, 29.

Columbia County Sheriff's Office and the Columbia County Fire Department responded to the fire, located at 603 Country Village mobile home park, at approximately 3:44 a.m. on Thurs., July 20. According to a Sheriff's Office press release, the home was fully engulfed when emergency personnel arrived.

An initial Sheriff's Office press release on July 20, stated that an unidentified body was found inside the mobile home during fire suppression efforts and stated that the cause of death is unknown.

In a July 21 follow-up statement, the Sheriff's Office reported that a second body was later discovered in the same room as the original victim. The Asotin County coroner was able to identify the first victim as Tami Jo Spring but was still working to identify the second victim. On Mon., July 24, family members were notified that the second victim was Mike Hankins.

The cause of the fire remains under investigation. Citizens with any information related to the incident are asked to call the Columbia County Sheriff's Office at (509) 382-1100.

ASTROBLAST



Photo courtesy of Vicki Zoller

Above: Controls Engineer Dr. Jeffrey Kissel at LIGO/Hanford spoke about a new kind of telescope that can detect the collision of massive bodies in space, through gravitational waves. About 140 people attended Astroblast, the stargazing event sponsored by the Friends of the Dayton Memorial Library, at the Blue Mountain Station, last Friday, to view the night time skies with members of the Tri-Cities Astronomy Club, and to hear Astronomy Instructor Marty Scott of Walla Walla College talk about the Aug. 21 solar eclipse.

NEW ELECTRONICS DISTRACTED DRIVING LAW IS IN EFFECT

VIOLATIONS ARE NOW REPORTABLE TO INSURANCE

WASHINGTON – Washington State's new Distracted Driving law is aimed at saving lives and reducing injuries by placing stronger limits on the use of electronics while driving. The new law, aptly named the Driving Under the Influence of Electronics (DUIE) law, took effect on July 23.

*Texting and holding a cellphone at the ear was previously illegal. The new bill prohibits reading any type of message and any pictures while driving. Under the new law:

*All hand-held personal electronic devices (phones, tablets, laptops) are banned while driving, even while stopped at a signal or stuck in traffic.

*Reporting an emergency and "minimal use," such as pushing a button to activate a map, is still allowed.

*Using a mounted smartphone to use a navigation app is allowed, but not to watch a video.

*Devices may be used if the driver has pulled off the roadway and is safely parked.

*Violators will be fined \$136 for the first offense. The fine is doubled for subsequent offenses.

*Distracted driving violations are now reportable to insurance companies, where texting was not reportable previously.

The new law classifies other distractions, such as engaging with passengers or grooming, as secondary offenses.

A DUIE is a primary offense and officers can pull someone over for using a handheld device.

According to AAA, distracted driving, often caused by phone use, has become the third leading factor in fatal crashes. A survey by the Washington Traffic Safety Commission found that one out of 10 drivers are distracted while driving and 71 percent of distracted drivers are using cell phones.

VACATION BIBLE SCHOOL



Courtesy Photos

Top: Seventy-three kids joined forces to gather 896 items for the Waitsburg Resource Center during last week's Vacation Bible School, sponsored by the Waitsburg Christian and Waitsburg Presbyterian Churches. This year's robot-centered theme was titled, "Made for a Purpose," and was directed by Andraya Anderson. Center: The Deckers Dudes & Dudettes team, poses with items collected for the Waitsburg Resource Center. Bottom: Winning team members got to throw a "pie" (tin of cool whip) in the face of Pastor Matt Wyatt and game leader Gabe Kiefel.



STRANGE BUT TRUE

*Marsupials and platypuses are the only mammals that don't have belly buttons. A marsupial loses its umbilical cord before emerging its mother's pouch, so a scar never forms. Platypuses are hatched and never have an umbilical cord to begin with.

* In the state of Texas, it's against the law to milk a cow that's not your own.

* You might be surprised to learn that hyenas are more closely related to cats than to dogs.

Support the Dayton/Waitsburg Community Health Foundation Fund!

Buy a Brick as a Memorial, as an acknowledgment or to show community support.

8 x 8 Brick. 6 lines of up to 18 characters each line; or add graphics with 3 lines of up to 18 characters each line.

Order Forms are available at several Columbia County Health System locations or call 509-382-9363 to receive by mail.

Cost of the brick is a \$150 donation to the Foundation.



Dayton Play Host to First Home Swim Meet

Dayton swam against competitors from Pullman and Pomeroy in the first of two home meets

By Ian Smay | THE TIMES

DAYTON – The Dayton Swim Team competed in their first home swim meet on July 18 against league rivals Pullman and Pomeroy. The meet began with the first heats at 4 p.m. and concluded with final relays around 7:30 p.m.

Dayton, which has slightly less team members compared to previous seasons, did not let the drop in numbers take away from their competitiveness, placing second behind a strong Pomeroy team and ahead of the Pullman team.

The first races of the day were the 12-and-under 100 meter freestyles for both boys and girls. Dayton managed to secure a point on the boys' side, with Guppie Cush placing sixth overall in the event. (Points are awarded to the six fastest swimmers, with first place receiving seven, second place receiving five, and then decreasing by a point until the sixth-place swimmer.)

The 100-meter freestyle was contested by swimmers aged 13-14, with Dayton taking home over 15 points between both groups. Anna Fortier and Jasmine Ramsey both finished in the top three, with Nathan Ramsey taking home second place and Cush finishing fourth on the boys' side.

The oldest group for the 100-meter free-



Photo by Ian Smay

Swimmers dive in at the start of a race at a swim meet hosted in Dayton on July 18.

style on the girls' side saw a rare occurrence, with two swimmers finishing in a tie for second in the 15-18-year-old group. Taylor Hays tied with a swimmer from Pomeroy for second place honors. Three boys from Dayton, Alex Jenkins and the Ramsey brothers, Enrique and Israel, taking the top three places in that order.

The medley relays, which require a team of four to complete a lap of each stroke, saw strong showings by teams made up of Dayton swimmers. Four teams from Dayton earned points in their relays.

Many swimmers from Dayton brought home wins for the day, including multiple event winners Alex Jenkins, Lucy Trump, Cora Johnson, Guppie Cush, and Anna Fortier. Dayton thrived at avoiding disqualifications in both individual and relay

events—an issue that plagued the other two competing teams.

When broken down, Dayton placed second in all team rankings: Boy's, Girl's, and Combined team scores. In the combined team scores, Dayton finished with a 26.5-point lead over the Pullman Barracudas, but were a staggering 158 points behind the winning team from Pomeroy. While Pomeroy had a strong showing in a majority of the events, they also were fielding a larger team than Dayton, which may or may not have given them a slight advantage.

The meet is near the mid-point of the season, with approximately two weeks remaining until the County Championship Meet in Colfax on Aug. 5. Dayton also hosted a meet on July 25, but results were not available by The Times' press deadline.

FACEBOOK LEADS DEPUTIES TO RUNAWAY RESCUE

DAYTON - At approximately, 1:30 a.m. on Tues., July 18, Columbia County Sheriff's Office Deputy Matt Wiens observed two juvenile females walking on east Main Street. Wiens realized that the girls matched the descriptions of two runaways from Pendleton, Ore. that he had read about on Facebook earlier that day.

Deputy Wiens made contact with the girls and confirmed that they were the runaways in questions. He transported the girls to the Columbia County Sheriff's Office where they warmed themselves while waiting for one of the girl's mothers to arrive and take custody.

Public Meets Elementary Principal Candidates

Laura Hersey, Denise Smith, and Linda Boggs are being considered for the position

By Michele Smith | THE TIMES

DAYTON- A special meeting has been scheduled by the Dayton School District Board of Directors on Aug. 1, to reveal the district's choice for the position of elementary principal. At a meeting held on July 18 in the high school auditorium, the three candidates spoke to the public about their education, experience, hopes, and aspirations for the position.

All three of the candidates emphasized the importance of building relationships, team building and collaboration, and achieving a safe, welcoming school environment for staff, parents and students. All of them believe in student accountability. All of them have experience with children with special needs, with Title I, and the multiage classroom model and two were knowledgeable about Adverse Childhood Experiences.

Laura Hersey is a 25-year classroom teacher. She has a master's degree in Education, Curriculum and Instruction from Eastern Washington University, a bachelor of science degree, elementary education endorsement, special education, and a minor in psychology. Hersey earned her principal certificate from EWU in June, 2003.

Hersey is the developmental preschool coordinator and teacher at Blue Ridge Elementary School in Walla Walla. She has been a learning specialist, is familiar with Title I, LAP, and special education, and has been an autism coordinator, and life skills resource room coordinator.

Hersey, who lives in Prescott, said she likes the idea of being part of small town community life.

About the school environment,

Hersey said, "You need a positive atmosphere, if you are going to learn."

Denise Smith is a 22-year classroom teacher who has earned a master's degree in special education, a bachelor degree in arts, education. Smith has a K-12 special education endorsement, K-12 reading endorsement, and K-8 elementary endorsement. She was on track to earn her principal certificate in June, 2017, from Whitworth University.

Smith is serving as summer school coordinator for the Deer Park School District, and has experience with Title I. She has taught special education K-6, grades 1, 2, and grades 1 / 2 multi-age, grades 1 / 2 teacher, and grades 1 / 2 looping teacher.

"I'm a relationship builder. I like to get to know strengths and build on those strengths," she said.

Smith emphasized the role of teaching students how to be safe, responsible, respectful, and accountable.

Smith said she likes the "homey" atmosphere in Dayton.

Linda Boggs has a doctorate in Education leadership from Washington State University, a superintendent credential from EWU, and a master's of arts in education, and a bachelor's of arts in education from EWU.

Boggs retired as assistant superintendent of curriculum, instruction and assessment, for the Walla Walla School District three years ago. She was the Blue Ridge Elementary Principal and Head Start/ECEAP director from 1995-2005.

Boggs said she is familiar with Superintendent Doug Johnson, high school/middle school Principal Paul Shaber, and former Elementary Principal Pam Lindsley through some of the workshops they have attended and some of the problems facing the District. Boggs is a coach for districts working with the Washington Leadership Academy.

"I loved watching Pam work with Paul and Doug," she said.

"I attended the community



Photos by Michele Smith

Top to bottom: Denise Smith, Linda Boggs, and Laura Hersey spoke to Dayton Community members on July 18.

meeting in January," said Boggs who was seated at the "kids' table," she said.

"I would like the opportunity to continue the work Pam started, and the team started," Boggs told those in attendance.

NEW CHAMBER DIRECTOR SPEAKS AT 'CUP OF JOE'

By Michele Smith | THE TIMES

DAYTON—About 30 civic-minded folks attended the monthly Cup of Joe meeting at Jay's Garage on June 19, to hear the new Dayton Chamber of Commerce Director give an update.

Justin Nix began working at the chamber on May 8, and was immediately plunged into the Mule Mania and All Wheels Weekend frenzy, along with Event Coordinator Melissa Bryan. Since then, he has been building a new website, which launched on July 20.

"I want to get into the soul of Dayton and show off what Dayton's beauty is," said Nix, who is showcasing area attractions and events on the new website at www.historicdayton.com.

Nix said he has added links to highlight the wilderness areas, the golf course, hiking trails, Ski Bluewood, and the Blue Mountain Station. Every chamber member and services provided by them is on the website, Nix said.

Nix also plans to work with the Port of Columbia on their "Choose Columbia County" campaign to attract people to live, work, and shop here. He intends to write the content for "Why Not Dayton?" which will outline reasons why families and retired people should move here.

Some of the reasons on his own list include: friendly people, ability to relax, the library, school, hospital, parks, swimming pool, and the arts, Nix said.

"We want this to be a fun town for you," Nix told the attendees.

Nix said he is also working with the Wenaha Gallery to promote Dayton artists and hopes to present one or two each month.

Business at the chamber has been robust, he reported.

"We are the tourist center, and people are dropping in at the chamber. There has been a lot of action," he said.

Facebook views are up to 1,950 and there were 19,500 facebook views for "Tucannon River," he said.

Nix has recently been invited to collaborate with the Walla Walla Chamber of Commerce on regional promotion. And, as if that isn't enough, Nix is the new director for the Main Street Downtown Dayton Task Force.

Nix talked about the Main Street Façade Mini-Grant Program, for which \$200-\$800 is available to Main Street business owners, for small projects on the fronts of their buildings. The application for that is due on Aug. 10.

For people who can't take attend the monthly Cup of Joe meetings, evening Pub Talks will begin on September 11 at Chief Springs Fire and Brew. The first featured program is "Small Business Financing."

For more information about Pub Talks contact Brad McMasters at the Port of Columbia by phone at 382-2577 or by email at brad@portofcolumbia.org, or contact Justin Nix at 382-3825, or by email at chamber@historicdayton.com

Jason Kaehler Opens Mobile Oil Change

DAUGHTERS ARE ON BOARD AS HANDS-ON CREW MEMBERS

By Dena Martin | THE TIMES

WAITSBURG – When Jason Kaehler hit on an idea he felt would teach his daughters responsibility, help the community, and bring in some extra money all at the same time, he knew he'd found a winner. Kaehler and Daughters Mobile Oil Change opened for business last week and is welcoming new customers.

Kaehler said he decided to start a business because he felt it was important to do something with his daughters that would teach them responsibility and life skills. Madison, age 10, and Peyton, age 6, excitedly jumped on board with the plan.

The trio landed on the idea of an oil change business after a joint brainstorming session. They knew they wanted to do something different than lawn service. Kaehler has a friend who operates a mobile tire service, Absolute Mobile Tire, in Walla Walla who told him there was also a high demand for mobile oil changes.

"It made sense. It will be so much easier for people in town who won't have to drive somewhere or wait in line at Walmart or Jiffy Lube. I can go to their work, house, shop, or anywhere they'll be for 45 minutes. I also dispose of the oil for them so they don't have to deal with that. Hopefully, this is something Waitsburg has needed," Kaehler said.

His Mobile Oil Change business operates out of his bright red '98 Dodge Ram pickup and a matching trailer he spent several weeks refurbishing. His set-up is outfitted with a floor jack, jack stands, air compressor, shop vacuum, funnels, filter wrenches, and an oil extractor.

Kaehler grew up in Prescott and later moved to Waitsburg where he graduated in 2003. Following graduation, he enlisted in the military as a tank crew member. He later moved back to the area and married.

"I wanted to raise my family here. I like the real small-town feel where we can let the kids ride bikes and have some freedom," he said. Kaehler is heavily



involved in his kids' activities, and has coached soccer, basketball, and Little League.

He has worked at the Washington State Penitentiary as a prison guard for the last 10 years and was promoted to sergeant in December. Because he works the swing shift, he has time to operate the oil service business as well.

Kaehler will offer oil changes on Tues. – Sat., from 8 a.m. – noon and all day on Sunday and Monday. Customers can call, text, or email for an appointment. Once Kaehler knows what type of vehicle he'll be working on he can order the parts and filter and says he will generally have them the same day.

Kaehler and his crew have already performed a few oil changes and he was pleased to see his girls "getting dirty and helping out." Madison helps remove the oil and Peyton washes windshields and vacuums floors, at this point.

Kaehler and Daughters Mobile Oil Change charges \$64.99 for a conventional oil change (less if the customer wants less expensive oil), \$74.99 for a synthetic oil change and \$69.99 for a high mileage oil change.

They currently service only gas vehicles, but plan to service diesel engines in the future. He will gladly check transmission, brake, radiator fluid and lube chassis on request. Kaehler said the business is licensed and insured and they accept cash, checks and credit cards. Interested parties can call or text Kaehler at (509) 200-1621 or email kaehlerjason@yahoo.com.

"Hopefully, this will be one of those things that will teach the kids life lessons and that they will look back on as pleasant memories of working with Dad," Kaehler said.



Photos by Dena Martin

Top: Jason Kaehler and his crew pose with their Mobile Oil Change operation equipment. Above: Peyton (l), Jason, and Madison (10) Kaehler.

GRANDSTANDS - FROM PAGE 1

two engineering firms. Their safety report listed many issues and recommended removal of the grandstands.

Council member Kate Hockersmith requested that the council hold off on any decision until the Friends of the Fairgrounds (FOF) committee has an opportunity to see the reports and discuss the issue.

"This is our history we're talking about. We might as well get rid of the whole town if safety is the issue. . . it's a treasure that no one can duplicate and we need to save it," she said. "If you're going to do something like this we better have a public meeting and find out what the town thinks."

FOF chair, Lane Hill, introduced engineer Barb Jaksa, who has a master's in architecture and is familiar with large rehabilitation projects. Jaksa reviewed the report and made several recommendations including: soil testing, inspection for structural grade of existing wood, and developing a space analysis of the fairgrounds.

She commented that the structural grade of the wooden members used in the grandstands is much more sound than what is used today, and that she couldn't tell what grade of wood was used in the computer model.

"There are definitely more things that need to go into consideration before deciding that demolition is the route. I think that there's an opportunity here," she said.

Kuykendall said that the cost of deconstruction or demolition could run \$50,000-\$80,000 to have a licensed demolition contractor level the ground.

"I want to have that data point before we can do any compare and contrast between the alternative which is a much better alternative, if we have to spend \$100,000 to get the grandstands usable for another 20, 30, 40 years," Kuykendall said.

Hinchliffe said he would begin checking into demolition costs and would stencil a "no trespassing" sign on the grandstands and check on the barricades. The topic was tabled and will return to the council for further discussion.

A look back at the process In Feb. 2016, Hinchliffe informed council members that Murar Engineering and Design had performed a visual assessment on the grandstands and

that their structural engineering report indicated the building was in serious need of repair. The firm deemed the grandstands unsafe and listed three recommendations: bringing the structure up to standards, tearing it down and removing it, or barricading it from public access.

The report indicated that making the structure safe would require new concrete interior and exterior footings, replacing or repairing rotted main support columns.

Council member KC Kuykendall said he knew a structural engineer who would be willing to provide a secondary engineering report, at no cost to the city, before the next council meeting. The city agreed to barricade the building and placed no trespassing signs to limit liability, while awaiting the second report before making any decisions.

A public meeting regarding the fairgrounds renovation was held in March 2016, and many residents spoke in favor of retaining the historical value of the grandstands. Several people said they would volunteer with repairs if the building could be saved.

Later that month, Kuykendall reported that a very preliminary inspection indicated that, while the structure is deemed unsafe, the structure is a common design and similar structures have undergone renovations that were "surprisingly affordable."

In April of 2016 Kuykendall reported that he had spoken to two structural engineers who specialize in pole barn style facilities, and that one in Spokane was willing to work with the city. He said that, after reviewing the original engineer's report, the Spokane engineer felt he could come up with less expensive alternatives. Kuykendall requested that the city set aside up to \$2,500 to enter into an engineering services contract to evaluate options, and that motion was approved by the council.

In Sept. of 2016, Kuykendall reported that structural engineer John Raby had inspected the grandstands and was confident that it would be a "very doable renovation with no reason that the building couldn't be restored to sound structural shape." The council unanimously approved a \$4,500 purchase of design plans to aid in performing load calculations and to be used for construction drawings when the project is set out for bid, since no drawings currently existed. The council agreed



Courtesy image

Photos like these, included in a risk assessment report, point out rotting wood, wood-to-soil, toenailed joints, and sub-standard construction of the Waitsburg grandstands.

that funds in the amount of \$4578, that had been previously collected for fairgrounds stall rental, would be used toward the engineering fees.

In May of 2017 the engineer emailed Hinchliffe saying the 3-D model and load-carrying combinations were complete. He expressed concerns about occupant load, saying that the building was built with very poor connection strengths and that the project was at a temporary standstill until he could obtain more data on the connections.

In early June, Raby contacted Hinchliffe to request that the council give approval on the maximum budget the city is willing to accept for renovations and listed four options. The "low" option, at \$30,000, would "patch together the minimum" with low seating numbers, strong occupant load control, and the grandstand would be closed during any significant wind or snow.

The "medium" option, at \$100,000, would result in "modestly higher seating numbers" but still careful with occupant load and closed during wind or snow. At "\$250,000, the grandstands could handle much higher seating numbers and be open during wind and snow. None of the three options meet

all code and public safety requirements, Raby said.

The "best" option would reinforce all critical seating support members, add additional columns, add connection reinforcements to the roof framing and add high wind connections, at a cost of \$500,000 - \$750,000. This option would meet all code and safety requirements.

Raby said that the scope of his engineering services stops at "low" and all other options would require additional engineering service and building fees.

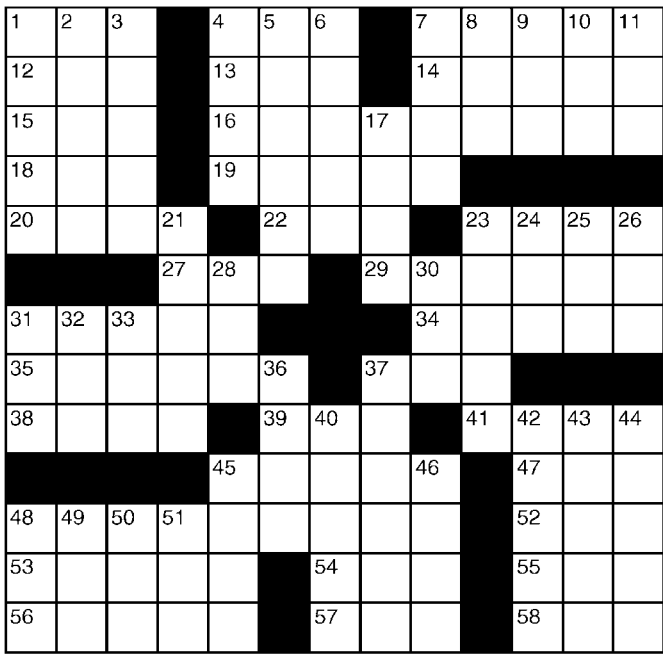
In mid-June Hinchliffe requested an independent risk assessment from Clear Risk Solutions. Their representative recommended that if the city moves forward with renovations, bringing the grandstands fully up to code and safety requirements should be the only option. Anything less would open the door to lawsuits.

"We recommend removal of the grandstands. The grandstands are made up of all lumber that might have monetary value to someone. An organization might even be willing to pay for and dismantle the grandstands," the report states.

King Crossword

ACROSS

- 1 Several scenes
4 Track circuit
7 Root for
12 Feathery accessory
13 Actress Thurman
14 Sill
15 Branch
16 Joey and his parents?
18 Hi-tech SFX
19 Be philanthropic
20 Contraband measure
22 Author Brown
23 Got up
27 Vast expanse
29 Successful horticulturist
31 Upright
34 Pint fraction
35 Hitting sound
37 Plead
38 Gardener, at times
39 Hosp. section
41 Sharpen
45 Poe topic
47 Scale member
48 Dime portrait
52 Midafternoon, in a way
53 Trip around the world?
54 Lawyer's due



- 55 Superlative ending
56 Dams
57 Engine additive brand
58 Alternative to white
DOWN
1 By surprise
2 Welsh pooch
3 Sri Lankan language
4 "Star Wars" hero
5 Blake or Bynes
6 "Kung Fu —"
7 Talon
8 That girl
9 Tokyo's old name
10 Id counterpart
11 Scale members
17 Talent show prop
21 PBS curmudgeon
23 Coarse
24 Possess
25 Moment
26 Before
28 And the like (abbr.)
30 Fish eggs
31 Biblical verb suffix
32 Pi follower
33 Lamb's dam
36 Chicken —
37 Ammo unit
40 Staff leaders?
42 Wickerwork willow
43 Loud
44 Upper crust
45 Wagers
46 Pace
48 Tier
49 Raw rock
50 Sapporo sash
51 Round Table address

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Weekly SUDOKU

by Linda Thistle

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

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:

— King Crossword —
Answers
Solution time: 25 mins.

M	P	H	A	W	L	S	W	E	S	T	
I	R	A	N	O	A	H	E	M	I	R	
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D	A	W	B	L	A	S	T	E	D		
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— Weekly SUDOKU —
Answer

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

LEGAL NOTICES

In the Superior Court of the State of Washington for the County of Walla Walla
Stacey Lynn Griffin,
Petitioner,
No. (17-3-00145-1)
Daniels Giles Griffin, Respondent.

The State of Washington to the Daniels Giles Griffin: You are hereby summoned to appear within 90 days after the date of the first publication of this dissolution of marriage summons, after the June 29, 2017, and defend the above entitled action in the above entitled court, and answer the complaint of the petitioner, Stacey Lynn Griffin, and serve a copy of your answer upon the petitioner at the address below stated; and in case of your failure so to do, judgment will be rendered against you according to the demand of the dissolution petition, which has been filed with the clerk of said court. If you do not serve your written response within 90 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 Stacey Lynn Griffin at 1520 Kelly Place Ste #140 Walla Walla, WA 99362

The Times
June 29, July 6, 13, 20, 27, Aug. 3
6-29-h

NOTICE OF PUBLIC HEARING

The Waitsburg School District No. 401-100 Board of Directors of Walla Walla County will review the proposed 2017-2018 Budget on July 27, 2017 at 7:00 p.m. at a special meeting.

All District residents are invited to be heard for or against any part of the Budget. Copies of the Budget will be available at the hearing or can be obtained at the Superintendent's Office.

BY ORDER OF THE BOARD OF DIRECTORS

Dr. Jon R. Mishra
Secretary to the Board

The Times
July 13, 29, 27, 2017
7-13-d

ORDINANCE 2017-1043

AN ORDINANCE OF THE CITY OF WAITSBURG, WASHINGTON, AMENDING SECTIONS OF THE WAITSBURG MUNICIPAL CODE

The full text of Ordinance 1043 is available for examination on the City's website www.cityofwaitsburg.com or at the City Clerk's Office, 147 Main St., Waitsburg, WA, during normal business hours.

Adopted the 19th Day of July 2017
Marty Dunn, Mayor

The Times
July 27, 2017
7-27-a

TEENY MCMUNN: MY RECIPE BOX

WALNUT, CHICKEN AND CHERRY QUINOA SALAD

I found this recipe in the Costco Connection and since I had most all of the ingredients, I made it for dinner. However, since I goofed a bit, I'm not sure how it's really supposed to taste.

I'm guilty of glancing at a recipe, then assuming I know what was in there. I saw one cup of quinoa and thought it said two cups of water. I didn't have exactly one cup, so added a mixture I have of quinoa and sprouted rice. I got it boiling for some 10 minutes, THEN read the recipe. It said only 1 1/3 c. water. I peeked at the pan and it had too much water, so I grabbed another handful of the rice/quinoa mixture, hoping it would absorb more mixture. It did. Now the dilemma was having some cooked just right and some not quite cooked enough. I added more celery so Joe wouldn't know if he was chewing celery, or undercooked rice. Problem solved.



INGREDIENTS:

- 1 c. quinoa
- 1 1/3 c. water
- 1 1/3 c. diced grilled chicken
- 1/2 c. dried cherries
- 1/2 c. celery
- 1/4 c. red onion
- 1/2 c. walnuts, toasted and chopped
- Chopped fresh thyme (opt)

DIRECTIONS:

Rinse quinoa in a fine-mesh strainer, drain well. Bring water and quinoa to a boil in a medium saucepan, reduce heat and simmer covered for 12 minutes. Let stand for 10 minutes then fluff with a fork and let cool.

Place the cooled quinoa in a large bowl with the chicken, cherries, celery, and onion.

Prepare the dressing. Whisk together all the ingredients and pour over the salad, toss well to coat. Cover and chill for at least one hour.

Add walnuts and thyme to the salad before service. Makes 6 servings.

Tip: Replace the dried cherries with the fresh pitted, halved cherries when they are in season.

MY NOTES:

I used pecans because I couldn't find my walnuts. I used a bit more celery and used dried cranraisens but I think the dried cherries might have been better, tho I don't know what else I would use them for.

The dressing is very simple but works great with this salad.

As with most salads, it can be flexible. We found it very filling and it's a keeper. ENJOY!

LEGAL NOTICES

NO. 05-3-00246-2
NOTE FOR MOTION DOCKET

IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON
IN AND FOR THE COUNTY OF WALLA WALLA

In re:
KIRSTEN B. EBERHARDT,
Petitioner,
vs.
THOMAS C. POST,
Respondent.

TO: KIRSTEN B. EBERHARDT, PETITIONER
PLEASE NOTE that the issue of law in this case will be heard on the date below and the clerk is requested to note this issue on the motion docket for that day:
Hearing Date:
Tuesday, August 1, 2017, at 9:30 a.m.
Nature of Hearing:
Motion for Order Allowing Withdrawal of Trust Funds

COMES NOW Respondent, Thomas C. Post, through his attorneys of record, Minnick-Hayner, and moves the Court for an Order authorizing withdrawal of funds from the Minnick-Hayner Sub-IOLTA Trust Account established per the terms of the Order of Child Support entered herein on January 11, 2010.

This Motion is supported by the Declaration of Tom Post and the Declaration of counsel filed herewith. It will be further supported by argument of counsel at the time of the hearing on this Motion.

Attorney for the Respondent: Mona J. Geidl, Minnick-Hayner

Address for Mailing or Service:

Mona J. Geidl
Minnick-Hayner
P.O. Box 1757
Walla Walla, WA 99362

Walla Walla County Superior Court, Cause No. 05-3-00246-2
Date of First Publication: July 13, 2017
Minnick • Hayner, P.S.
By: /s/ Mona J. Geidl
Mona J. Geidl
Of Attorneys for Respondent

The Times
July 13, 20, 27, 2017
7-13-a

IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON

IN AND FOR THE COUNTY OF WALLA WALLA

In the Matter of the Estate of
Sherry A. Giannini
Deceased
NO. 17-4-00115-3
PROBATE NOTICE TO CREDITORS
RCW 11.40.030

The Co-Personal Representatives named below have been appointed as Co-Personal Representatives 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. The claim must be presented within the later of: (1) Thirty days after the Co-Personal Representatives served or mailed the notice to the creditor as provided under RCW 11.40.020(3); or (2) four months after the date of first publication of this 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 decedent's probate and non-probate assets.

DATE OF FIRST PUBLICATION: July 13, 2017.

Bradley D. Swain and Sebastian Giannini,
Co-Personal Representatives

DANIEL J. ROACH, PLLC
Attorney for Co-Personal Representatives
38 East Main Street, Suite 206
P.O. Box 1776
Walla Walla, WA 99362
509-522-6800

The Times
July 13, 20, 27, 2017
7-13-c

NO: 17-4-00132-3

PROBATE NOTICE TO CREDITORS
RCW 11.40.030
IN THE SUPERIOR COURT OF THE STATE OF WASHINGTON
IN AND FOR THE COUNTY OF WALLA WALLA

In re the Estate of:
GORDON A. PHILPOT,
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: July 20, 2017.

Jennifer Suter
Personal Representative
Attorney for Personal Representative:
Jeff Burkhart, WSBA #39454
Burkhart & Burkhart, PLLC
6 1/2 N. Second Avenue, Suite 200
Walla Walla, WA 99362
509-529-0630

The Times
July 20, 17, Aug. 3, 2017
7-20-b



Photo by Tanner Bren

A shiny, bright-red Case Harvester combine shows its American pride by waving a U.S. flag as it rolls onto a field at Archer Farms.

A LOOK AT HARVEST 2017

By Gary Hofer | THE TIMES

The song of harvest has begun. The base rhythm of big diesel engines, the occasional shrill warble of fire trucks and the soothing rush of cab air conditioners, all blending into a roar of wheat, peas, lentils, garbanzos and more flowing over the top into bins, barges and vessels. The song is always new, but ancient, hot, dusty. It is anxious, hopeful and sometimes joyful in the periods between frustration with broken machinery and the occasional confused harvest crew member. The satisfaction of completion of a yearlong cycle of hard work feeds the soul and fills wallets, large and small, from landowners and leaseholders to truck drivers and even the least grease-monkey. This is when the miracle of sun, rain, toil, soil and seed comes to pass as the river of gold reaches its crest.

As U.S. national winter wheat harvest is more than 84% done, Pacific Northwest combines are just beginning to roll. Washington showed 18%, Oregon 31% and Idaho at 11% completed in the most recent USDA progress reports. Wheat prices were still in a weak up-trend last week, although there has been a very rapid break from First Week July near \$6.00/bushel down to \$5.00 or lower this week for Chicago December contracts. The year-to-date lowest point showed on the price charts back in the last week of April, about 50 cents below this week's trading levels. For December futures, a couple of days of failure to hold above \$5.00 would be a warning shot. Portland white was quoted at about \$5.35 Tuesday morning.

At this point in the season, official reports from government statisticians tend to begin to shrink crop projections, especially following the recent strong spring season of growth with plenty of moisture, but there is no global shortage of wheat supplies expected this fall. No major wheat-producing region in the world is in any real trouble, suggesting a relatively weak band of price movement ahead. The current price level is the highest in a year, so the downside price risk is considerable.

For most folks, the day-to-day wanderings of the price of wheat do not raise much anxiety. The trucks roll by on the highway and the sight of a combine rolling across a steep hillside is a photo op for travelers. But there is a grand sweep taking place that never fails to stir the heart of anyone who has ever been close to wheat farming. Wheat is human food, healthy for most of us, excessive carb consumption and gluten notwithstanding, especially the wheat grown in the dry-land parts of the country.

Bread is life, and while most of the wheat grown in the Pacific Northwest is turned into noodles and flatbreads in the Pacific Rim countries on the far side of the Pacific Ocean, the principal remains; wheat farmers are the stewards of a basic daily necessity. In a world full of woe, they keep on getting up at dawn to bring in the crop, just as they have for thousands of years. Thanks, wheat families! Let the song be sung!

The data and opinions in this article are for general bemusement only and are not an offer or solicitation to trade, purchase or sell any futures contracts. Anyone who attempts to use this article as a trading guide has failed to understand its appropriate use. Information and opinions herein are believed to be reliable, but there is no way to guarantee accuracy or completeness. Although it may appear otherwise, there is a significant risk of loss associated with trading futures and options or holding cash wheat without price protection in storage.

Gary Hofer is a crop market analyst in Waitsburg, and longtime contributor to The Times.

Harvest Gives Kids a Chance to Learn Valuable Experience

LOCAL FARMS GIVE LOCAL YOUTH A CHANCE TO MAKE SUMMER MONEY AND GAIN LIFE SKILLS

By Ian Smay | THE TIMES

COLUMBIA/WALLA WALLA COUNTY – In the Touchet Valley, harvest is basically one of the seasons of the year. In a small agricultural community like ours, the signs of harvest beginning are like when the first autumn leaf falls and the crisp winds start to rattle the branches; trucks on the highways, combines high in the fields around town, and kids working long hours to help the largest economic trade in the region.

The men and women that work on these farms, harvesting everything from wheat to peas, often working from sunrise to sunset to ensure that the grains get harvested before the chill of fall arrives. Oftentimes, a good portion of the workforce responsible for this craft are high school and college kids working summer jobs, either due to a wanting to take part in the family business, or kids who want to earn valuable experience (and a little extra spending money for school).

Skylar Wood of Waitsburg and Tanner Bren of Dayton are two such kids that are hoping to gain the latter of the two.

Wood recently graduated with the Class of 2017 from Waitsburg High School, where he was an honor speaker at graduation. He works as a bank out wagon driver for David McKinley. Wood, who will turn 18 in August, has worked for McKinley since he was 16.

"We start the day at 6 a.m., but I wake up at 5 a.m.," Wood said, describing a normal work day. "We wait for everyone to show up, and then start by 6:30 a.m. The first thing we do is some chores, like gassing up the combines."

Wood says that depending on the amount of work they need to complete, days can last up to 12-14 hours in the fields, although they often do some light maintenance and upkeep tasks on the equipment as to ease the workload in the morning the next day, allowing them to start earlier.

Wood, like so many others in the area, got the agricultural job through a personal connection with the McKinley family. While it may be the biggest industry in the region, many jobs working harvest are filled this way, which is unsurprising in these small towns.

Currently, Wood and his coworkers are harvesting the pea crop for the McKinley's. Peas are a slower crop to harvest than the wheat that most people think of when they see the wheat fields lining the Touchet Valley, although most

do not grow as much pea crop as they do wheat.

The bank out wagon is the truck that follows a combine and collects the grain that the combines picks up as it harvests the grain in the field. The wagon, once filled, then transports the grain to a transport truck, which take the grain to one of the many grain elevators that dot the landscape.

Wood says that the amount of times he must unload his wagon in to a transport truck varies day-by-day.

"It depends on the day," he said. "Some days I dump my wagon into a truck every 30 minutes, and some days I'll only unload twice."

He estimates that peas will be done by the beginning of August, when they will then turn to wheat. The end of their work in the fields for this year's harvest should come around the middle of September, Wood estimates. After that, he will then start his freshman year at Eastern Washington University, where he plans on studying secondary education.

Wood is not alone, as he knows of at least 10 other kids from his recently completed high school days that are driving trucks for harvest this year. While he does see the job as an opportunity to make money before he starts his college career, he also is gaining valuable experience.

"It has been a cool experience, learning all of the tasks we do. It is one that I never thought I would have," Wood said, also referencing the fact that he enjoyed the job despite not planning on having a long-term career in agriculture. He plans on working for McKinley for his next four summers as he completes college.

Another local youth that is spending the rest of his summer days in a bank out wagon is Tanner Bren of Dayton. He is 18 years old and is currently in his second harvest season, albeit not consecutively.

Bren works for Archer Farms, a longtime staple of the Dayton agricultural community. He



Tanner Bren



Skylar Wood

HARVEST SPECIAL

In the Air and On the Ground: Spray Operations Keep Crops Safe

By Dena Martin | THE TIMES

Farmers aren't the only ones that work throughout the year to grow hardy, healthy crops. Spray companies are busy most of the year, applying fertilizer and chemicals to keep crops safe from weeds, insects and diseases. In this harvest issue, we highlight two local spray businesses; one that works on land, and one from the air.

MACO AVIATION, INC.

Aerial applicator Seth Murdock had planned to keep business running at "status quo" when he took over ownership of Wing-Air, renaming the business Maco Aviation, last October. But he knew better than to pass up the addition of a helicopter to his operations when the opportunity presented itself. The copter, piloted by Murdock's brother, Garth, has been up and running for the last several weeks, and will open new doors for the business.

Murdock grew up in Alaska and learned to fly under his father, who was an airline pilot. He earned his commercial license in Oklahoma and spent years flying float planes and air taxis in Alaska. He did crop dusting in Tennessee and Idaho before coming to work for Kevin Winger, owner of Wing-Air, in 2011.

After 28 years skimming the brown, green, and yellow hills of the Touchet Valley, Winger decided it was time to retire and Murdock was ready to take the yoke. Murdock named Maco Aviation, Inc. after his two sons; Max, age 4, and Connor, age 2.

"It's been an exceptional year. I realize you can't count on that to continue, but still, it's been a great first year," Murdock said.

Murdock has one plane available 100% of the time, and has access to three others. He says the business employs four to five "part time to most-of-the-time" employees, depending on the season.

"During the rust run we had five or six guys here, 15 hours a day," he said.

Spray season starts in early February with the application of top dressing (dry fertilizer) on winter wheat. Murdock said they did 50% more top dressing than usual last year.

"It all depends on how the soil samples come back and whether or not the farmer wants to spend the money," Murdock said.

Herbicides are applied to wheat in March and April. Murdock said this was a big year for stripe rust, a fungus, which will decimate wheat a crop if left untreated. Insecticide work on peas typically starts in late May and runs through June and into July.

"Now we're doing more herbicide Round-Up work on pre-harvest wheat and peas. The Round-Up will get rid of the weeds and helps dry out the pea stalks," Murdock said.

"We'll start to slow down a bit, but Round Up work will continue through the summer. Last fall was big for cheat grass in the new winter wheat. We were pretty busy through November into December last year," he added.

When asked about the benefits of aerial application versus ground application, Murdock pointed to speed and technique.

"Air is usually faster, doesn't leave tracks and you don't drive through the crop. Obviously, you're not limited by wet ground. It's debatable, after that, which does a better job," he said.

Murdock operates out of a triangulation of air strips in Huntsville, Walla Walla and Clyde. The Huntsville airport, which was originally built by the Bickelhaupt family to train pilots after World War II, serves as home base.

Murdock said that most of his business has been limited to a 50 mile radius, because the planes must return to the air strips to reload and refuel. The addition of the helicopter has changed that, however.

"The helicopter doesn't need an air strip to land and it has a truck that carries its fuel and chemical so it's completely mobile," Murdock said. "Add that to the fact that we now have a second in-house vehicle and it gives us a lot more options. Some that may not even be ag work."

The decision to purchase a helicopter came about when Murdock's brother, Garth, expressed an interest in working in the area. Garth has 25 years in the helicopter industry, in both maintenance and flying, Murdock said. He has been employed as the chief pilot for a helicopter business in Homer, Alaska for the last eight to 10 years.

Maco purchased the copter out of Vancouver Island, Canada and brought it to Idaho to complete all the import paperwork. The brothers brought it to Waitsburg where they added spray gear and a GPS system, and have had it running for the last several weeks.

Murdock also has a helicopter license, and says he plans to brush up on his skills so that he and Garth can trade off.

When asked if "crop dusting" is proper terminology, Murdock conceded that it probably isn't.

"When they first started, the planes put out a lot of sulphur dust which was used as an insecticide. In the 15 years I've done it, I've never put out dust. But the name stuck and people know what you're talking about. Technically, it's aerial application," he said.

Murdock said one of the biggest challenges in the aerial application business is that everything seems to happen at once.

"If I could spread the work out evenly over the



Photo by Dena Martin



Photos courtesy of Seth Murdock

Clockwise from top: Maco Aviation, Inc. owner, Seth Murdock, poses with the company's new spray helicopter. He bought the copter in Canada, imported it, and outfitted it with spray gear. His brother, Garth, is the main helicopter pilot.

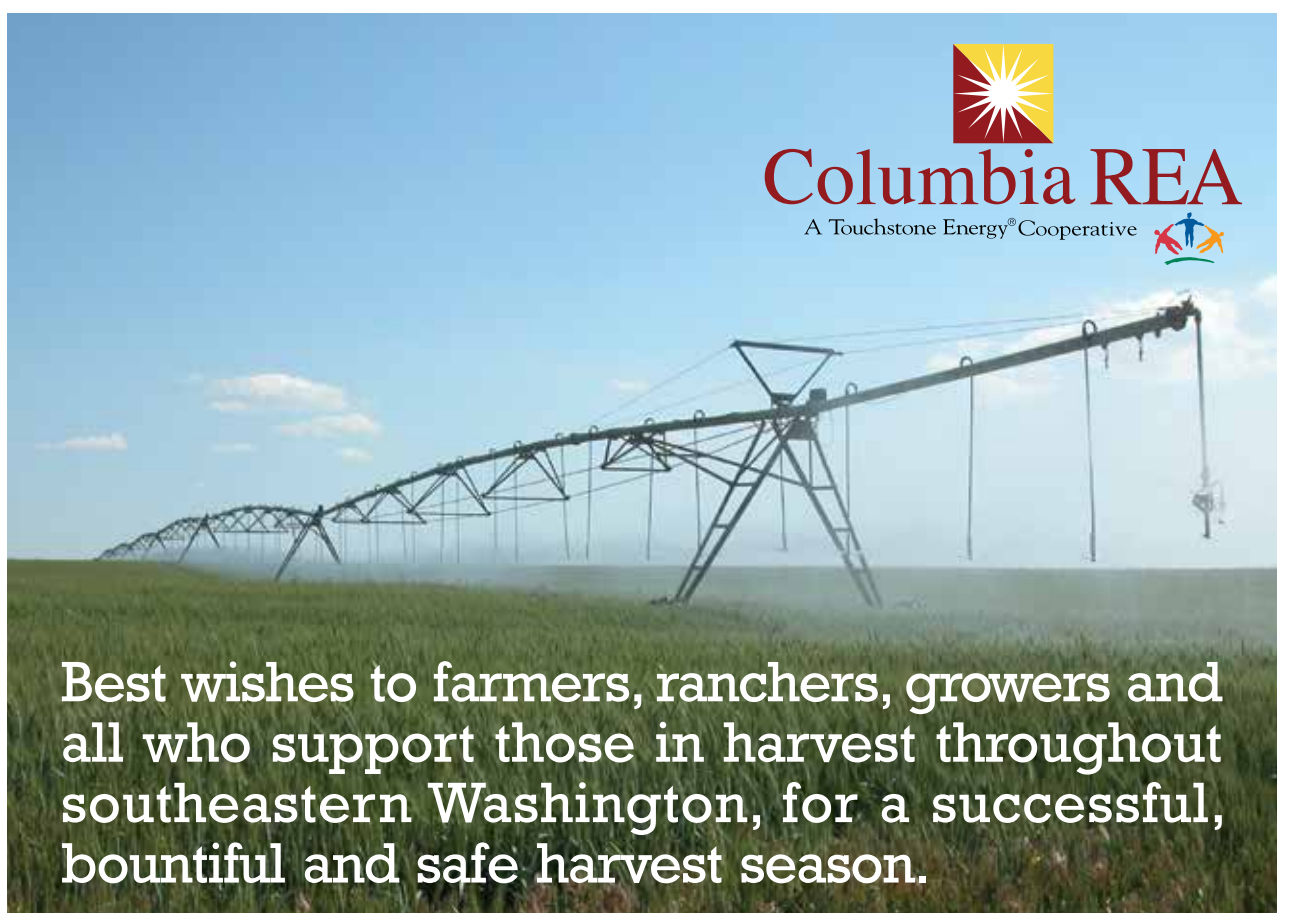
The helicopter lands for a quick refuel. A picturesque view from the cockpit of the spray plane.

year I could do a ton. Trying to have enough equipment and help on hand to accommodate everyone and organize that whole thing gets a little chaotic. It keeps you on your toes, though," he said.

For Murdock, challenge is among the things he likes most about the business.

"It's all your own judgment, alone. Kind of seat-of-the-pants flying. There's not a book for it. You just have to figure it out," he said.

Murdock can be reached at the office phone (509) 337-6481 or interested parties may stop by the office located at 36039 Highway 12, just east of Waitsburg.



Best wishes to farmers, ranchers, growers and all who support those in harvest throughout southeastern Washington, for a successful, bountiful and safe harvest season.

HARVEST SPECIAL

L-C APPLICATORS, INC.

WAITSBURG – A third generation of the Cole family is helping run the family-owned and operated, L-C Applicators, Inc. spray business, based out of Waitsburg. Ken Cole, Sr. started the business in 1999, and Dan Cole took over operations from his father in 2004. Today, Dan's sons, Brandon and Tyson, work for the business full-time.

Cole is no stranger to self-employment. In addition to L-C Applicators, he owns Waitsburg Grocery; Touchet Valley Communications, an internet business; and is a partner in the Whiskey Canyon Sports Bar & Grill.

Cole decided to take over the spray business that was "doing fairly well" when his dad began talking about wanting to retire. At that time, operations focused on tree treating, lawn care, pest control, and work for the Port, but they didn't do any agricultural work.

Interestingly, Cole said his dad had started off as an ag pilot and was a partner, along with Bob Patton and Bernie Hill, in Tilted Acres, an aerial application spray business in Waitsburg, that used crop dusters and helicopters, years ago.

L-C Applicators stepped into the farming world in 2010, when Cole purchased a brand-new GVM Prowler self-propelled sprayer with 90-foot booms and a 10-wheeler that can carry 3200 gallons of water, and is equipped with chemical cages.

"That's when the big stuff started," Cole said.

The large equipment makes it easy for a farmer to let L-C Applicators take care of their spray needs. L-C Applicators goes directly to the chemical company, picks up the chemicals, water, recommendation sheets and maps for the farmer. Then they head out to do the actual spraying.

Cole said many farmers own their own spray rigs, but will hire L-C so that they don't get behind when that equipment is tied up.

"Most don't have self-propelled sprayers. They have ones they pull behind their tractors. But during harvest those tractors are tied up doing other things. So they hire us for the things they can't get done," Cole said. "The majority of our business is repeat customers," he added.

Cole said there is a "huge benefit" to ground spraying versus air spraying.

"You just get more gallons per acre on the crop. That airplane's typically spraying three-to-five and we're spraying a minimum of 10," he said.

"We have big, floater tires and skinny tires. Right now, both machines have got skinny row crop tires on. So they're running through the crop that's going to be harvested, burning down all the weeds in the crop so the farmer can actually cut the crop. We're putting up to 15 gallons an acre on those. And we put up to 20 gallons an acre on all the alfalfa. They're just water fanatics," he said.

Cole said the L-C spray season typically begins with alfalfa work in December and January, depending on what Mother Nature is doing, and runs through October.

"We ended last year by spraying alfalfa again. Last year we worked 12 months, basically," Cole said.

L-C Applicators employs up to six employees from April through September, and keeps three to four full-time employees the remainder of the year.

The business serves customers "from Pendleton to LaCrosse, and everything in between." One of the main challenges is keeping up with demand when everyone needs work done at once.

"We do lose some acres because we get too booked up but typically we can keep everyone at bay and don't lose them," Cole said.

This year's unusually wet spring was a particular challenge, with some wheat going unsprayed until



Photo by Dena Martin



Photo Courtesy of Dan Cole



Photo courtesy of Dan Cole

Above: (l to r) Tyson, Dan, and Brandon Cole pose with some equipment at the L-C Applicators, Inc. shop lot.

left: The spray rig in action.

Below left: L-C Applicators owner, Dan Cole, said he doesn't ever remember getting equipment stuck in the past, but with this being the "wettest year that anyone can remember on record," there is a first time for everything. Even with "floater tires" on, the spray rig hit a wet spot and sunk while spraying in LaCrosse. It took a track hoe, a wheel tractor and "a whole bunch of chain" to set the sprayer free from the mud that sucked it under, Cole said.

things dried out.

"This was the wettest year that anyone can remember on record and we did bury our machines a couple of times, and that wasn't pretty. When you bury one of those, I'm here to tell you, you're stuck!" he said, laughing.

"Typically, things go pretty smoothly, though. This was the first year ever, that I remember getting anything stuck," he added.

Cole said all of his employees have to be licensed as commercial operators and he has to be licensed as a commercial applicator. Different licenses are required for each category (residential, agricultural, industrial) and application.

In addition to agricultural work, LC Applicators cares for Port proper-

ty, treats trees, and performs pasture work and pest control. They use a Massey Ferguson Tractor with a 15 foot batwing general mower to mow hundreds of acres each year. Cole said LC Applicators is well-versed in tree diagnosis and treatment and charges \$20 per tree to treat for aphids, which includes labor and chemicals.

"We are locally owned and operated and we pride ourselves on customer service. With all the repeat customers we have, I think we're doing a pretty good job, but we can always use more customers," Cole said.

L-C Applicators can be reached at (509) 520-1117 or visit their website at lcapplcators.com.



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HARVEST SPECIAL

Reflections on Harvests Past: A Woman's Perspective

A Column By Teeny McMunn | THE TIMES

THE STORY BEHIND THE STORY

Since I write the recipe column for The Times each week, my mind was naturally drawn to those people that prepared meals for the harvest crews of years past. I found myself slightly stressed for them as I wondered how they accomplished such a huge task.

I talked to several ladies and their children (my age) about memories, food, and accomplishments during harvests of the past. I wish I could have spoken to many more, but when I was done, I was satisfied to know that, as the many generations before them and after them, they simply did what needed to be done, without fanfare, without complaints.

MARY ELLEN JURIS

I asked Mary Ellen to share some thoughts on harvest. In conversation with her, she said her husband, Dick, didn't care for a large lunch, preferring sandwiches and a few extras.

"Most of the time, I cooked for our harvest crew, which was small and mostly family. They brought their own lunches and were at their homes for both breakfast and evening dinner. Mainly, I just cooked and made lunches for Dick, Kathee, and Kris. Occasionally, I served lunch when we had hay and had extra crew. Jay would come and help and when Makaela was small I took care of her and fixed lunches for family. Outside help (a neighbor) brought his own lunch and was at his home for breakfast and dinner," Mary Ellen said.

Mary Ellen's recipe for homemade rolls came from her mother, Ethel Henry.



Mary Ellen Juris

Homemade Rolls

3 eggs
1 yeast cake
2 cups milk (cool with 1 1/2 cups water)
1 tsp. salt
5 1/2 cups flour (add to make about 8, 9, or 10 cups flour)
1/4 lb. shortening (1/2 cup)
1/2 cup sugar
Scald milk with shortening, then cool.
Crumble yeast. Add ingredients - adding flour, a little at a time. Mix with beaters, then knead. Can be refrigerated.

"As I mentioned, this was used during harvest and kept in refrigerator. We took it out when needed. Frequently, we just broke off dough in the size of individual rolls and placed it into a greased pan, let rise for a couple of hours, and baked.

Yes, we did use this dough to make cinnamon rolls. We just rolled out the dough into a circle, covered

it with cinnamon, sugar, and little bits of butter (or margarine), made the dough into a roll, cut off circles of the dough, put into buttered pan to rise, and then baked. Really good!"

For the record, 2 1/4 tps. of dry yeast equals one cake of yeast.

It was fun to have Mary Ellen give me her recipe and share how they handled harvest.

THE MEAD RANCH



Harvest Crew 2017

I sent off an email to Julia to ask her how they prepared for the feeding of their harvest crew and was pleased that she took the time to respond. Here is what she had to say.

"As a longstanding tradition, the Mead Ranch continues to feed their harvest crew every year!"

"We hire a harvest cook and the crew (generally six in number) gets a full breakfast Mon. - Sat. at 6 am., hot lunch in the field at noon, and a big dinner at 8p.m. (with the exception of Saturdays when the crew heads home for the evening at 6p.m. and Sundays as a 'day of rest.'). They also have 'Tea Time' (ice tea and cookies) delivered by Skip (aka 'Bossman') in the field each day at 4 p.m.

"Our cooks do 'old school' menus, bringing their talent with their family recipes. And they do a great job of utilizing what I can 'harvest' and put on the shelves.

"Favorite meals include: biscuits and gravy, lasagna, meat and mashed potatoes with gravy, fresh green beans with sweet onions and bacon and fresh homemade pies! Most days there are NO leftovers!!"

"The crew consumed on average: five gallons of milk per week, 8-10 dozen eggs, pounds of fresh produce, lots of potatoes and pasta and beef & pork!!"

"All appliances are OLD! The range has six burners and large double ovens, serving dishes are considered by some to be 'collectibles.' The crew enjoys the durability of really old tin and enamel plates at lunch time out in the field.

"The Bunkhouse (generations past have slept in the upstairs on cots) serves as a 'cook shack' now, and the table can seat 14, which can include family members, guests/visitors, fuel, machinery and herbicide suppliers, neighbors or whomever walks in hungry! There is generally an extra place setting present in anticipation of a 'drop-in.'

"Three Generations now gather to enjoy meals once a week, with the young ones doing small after dinner chores. With our five grandkids, all age 5 and under, it can be very noisy!"

"I assumed the duties of bunkhouse prep (cleaning/ set-up, stocking shelves, gathering produce etc.) from my beloved mother-in-

law, Dot Mead over 30 years ago. I now have assistance from my daughters-in-law, Whitney and Lacey Mead. (It is a labor of love that I am sure Dot performed for at least 30 years also!)."

"I have been the fill-in cook for many years. My love and enjoyment of cooking for the hungry crew, I attribute to my mom's cooking/baking talents that she so lovingly shared with me. She cooked for the 'Mill Crew' as a young bride on my great grandfather's homestead north of Chewelah, Wash.

"We fully intend to continue this great tradition of feeding the crew. We believe it keeps the harvest crew bonded. Relaxed meals finish the long, hot days with lots of laughter and banter and make great memories each and every year.

"As a harvester or cook the harvest days start early, last long, and are the highlight of our farming years!"
Thank you, Julia.

AVA JEAN GAGNON

It was a delight to listen to Ava Jean reminisce about her days cooking during harvest. They had a small crew that harvested several different pieces of farm land. One area was over by Prescott so the food was taken to the park. It was still warm as they were not too far away. After the meal, the children stayed to swim while Ave Jean brought a paper to enjoy.



Ava Jean Gagnon - 1953

When they farmed the land around the homestead, the crew came to the house to eat and preparation was easier.

Breakfast was a full meal of eggs, meat, biscuits, and potatoes, that varied some, while lunch was meat, potatoes (scalloped, mashed, baked) a salad (cabbage, potato salad, tossed salad), fresh bread, fruit, and dessert (cake, cookies, zucchini bread, cobbler). It was served at 1. After clean up, with no dishwasher, the dinner prep began. Sometimes it included steak for meat, and a variety of satisfying dishes, since the crew often didn't get home until after 8 p.m.. Then clean up again, so that the next day would be ready to tackle.

Ava Jean shared that they had a large garden so fresh vegetables were plenty. George, her son, said they didn't have potato chips or any snack foods, since their garden supplied all. If Ava Jean was following a recipe and she didn't have it on hand, then she substituted with what she had, rather than drive into town.

Roz Edwards, who was listening to Ava Jean's recollections, mentioned that when she had helped cook at harvest (another time, another place) she made a casserole. The farmer asked where the meat was. She



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said, "in the casserole." She was asked to have the meat on the side. It was not to be hidden in a dish.

Ava's breadmaking is be fondly remembered. She said one time she harvested some different vegetables from the garden, blended them, and added them to the bread. She said it was quite good. She didn't follow a bread recipe, but used 1 tsp of salt to a cup of liquid (milk, water, or a combination), some sugar, and enough flour (often whole wheat), to make the dough, which was used for rolls or cinnamon rolls. It was also used for a version of pizza, however the toppings were creative and not the toppings we think of today.

Ava Jean said she didn't have help, but didn't feel like she needed it as the harvest didn't last that long. So the additional cooking and cleaning was fit into the normal housekeeping chores as well as taking care of the garden, laundry, and grocery shopping.

The memories shared were without any resentment. That was the partnership of harvesting.

THE MANTZ SISTERS



Katie Mantz-Leid, Patty Mantz, and Lynn Mantz-Powers, at about the ages they would have been when helping with harvests.

The Mantz sisters, as I referred to them, are Lynn Mantz-Powers, Katie Mantz-Leid, and Patty Mantz. Like most families, the sisters had different views and memories of harvest.

It was not Patty's "thing" to help with the cooking and meal planning but the summer their mom went back to summer school, she had to pitch in. She said she kept it simple by getting meat out of the freezer, adding vegetables and potatoes, sometimes a salad, and ice cream for dessert. When mom (Evie Mantz) came home on the weekends, she would take over the cooking. Katie shared with me that their dad (Lee Mantz) encouraged his wife to go to school and was very supportive.

Katie shared that their dad farmed his grandmother's place, known as the McKinney Ranch, which had been in the family for many years. She shared memories of her helping at their ranch as well as helping with Bill and Barbara Payne's harvest.

Katie said that when the harvest crew was working in the fields, Mom would get up at 5 a.m. but the girls could sleep until 6 a.m., fix their own breakfast, and then head out. Mom would fix lunches for all, including a gallon of lemonade/ice tea mix. She always made sure they had plenty of water.

"When I worked for Barbara and Bill Payne during harvest, the cooking, preparation, and amount of time helping was quite different than our operation on the Mantz Ranch. At Paynes as well as at home, breakfast was served for those who lived or bunked at the ranch. Barbara did all of the breakfast cooking, I didn't have to get up until breakfast was over and the men had headed out to the field. I did clean-up and dishes, and Mrs. Payne and I would start in on lunches to be taken out to the field shortly after we had cleaned up.

"Sometimes the bread was frozen, so we would thaw it, and start an assembly line to prepare a minimum of two sandwiches for each of the crew. I think I recall that we used at least one whole loaf of white bread each time we prepared lunches. Besides sandwiches, there would be fruit, chips, and perhaps a cupcake, or piece of cake, or cookies (which ever we had made—the cake from a box, cookies from scratch).

"If we didn't have any cake or cookies, making them would be our first task after breakfast cleanup. One of the men, would stop by to pick up the lunches around 11-12, or I would drive them out to the field. We would eat our lunches at the house, then begin preparing dinner. Sometimes Mrs. Payne would go to town to shop, other days we would plan the menus together and she would ask me if I knew how to prepare everything. (I didn't. She had to teach me!). As I recall, we did have several hours of down time between preparing lunch and dinner, but it was taken up with cleaning house, mopping floors, washing clothes, etc. By 3 or 4 p.m., depending what kind of meat we were having, the dinner preparations began," Katie said.

When asked if there were any special foods, she said, "At both places, we knew what each person liked and didn't like. We did take that into consideration, but with the menus being set a week in advance, and all of the shopping completed, it didn't really matter what was for dinner, because the crew came in starving, and ate whatever was put in front of them!

"I remember having meat, potatoes, rice, or noodles, a vegetable, sometimes seasonal fruit, bread and butter or hot rolls or corn muffins, gravy for the potatoes, and some kind of dessert. It could be ice cream, cake, pie, whatever was on the menu. We would all eat together (when we were old enough to help). When we were little, Mom would feed us first.

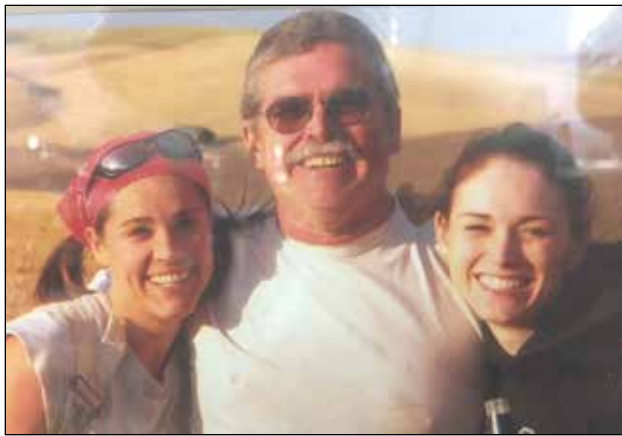
Lastly, Katie told me a funny story on her mom. "One very funny memory was helping Mom get dinner ready one afternoon. We were going to make corn muffins to go along with dinner, and when we pulled out the corn meal and measured it out into the bowl, I

noticed little black things moving in the meal. I quickly asked Mom what in the world was in the meal. She came over, took a look, and shook her head in dismay.

"All of the surrounding stores (three grocery stores in Waitsburg and one in Dayton) were closed, so we couldn't just run to the store to get more corn meal. So, Mom said, 'Let's run the meal through a strainer or sifter to see if we can't get all of them out.' I tried that—at least two times, and there were still a few bugs left. I don't recall if I hand-picked out a few more, but I think I did. By that time, it was getting late and we needed to get them into the oven and baked before dinner. Mom came over to look at the cornmeal again, shook her head, and said, 'Just make them up—we won't say a word.' And, we didn't!"

Thank you, Katie, Lynn, and Patty

MARGARET SCHMICK



Margaret Schmick's daughters, Andee (Schmick) Thurston (l) and Breanna (Schmick) Bergeron (r), in their earlier years, helping their Dad, Marvin, with harvest.

Marg was referred to me by Andee Thurston, her daughter, and co-owner of Elk Drug. Marg lives in Endicott, but harvest is harvest so I thought I'd talk to her and have her share her experiences.

I was already prepped with some glowing reviews from Andee. She said Margaret has been through many generations of harvest, like most have around here. She remembered her mom having a "ridiculous spread of food" every night for their crew of anywhere from two to six men.

As a young bride, she helped cook and deliver hot lunches, but later fixed lunch boxes, which, according to her daughter, were the best. One of her mom's frustrations was the crew coming in at 9:30 p.m. or later at night for dinner. I can imagine trying to keep dinner warm and then cleaning up, only to start all over early the next day.

I called Marg, as she likes to be called, and had a delightful chat and she added to Andee's memories. She said she would check with her harvest crew to see what they liked and disliked. One fella didn't like chicken so she teased him about buying about eight chickens, indicating they would be having it a lot, but fessed up after seeing his dismay. So chicken was not fixed that harvest.

She shared a funny story about herself. She had fixed meatloaf and a hired hand said, excitedly, that meant meatloaf sandwiches for lunches. Marg had never heard of meatloaf sandwiches, as she said, it already had bread in it. She had to ask how one fixed it. He said, "just meatloaf and catsup." She tried adding lettuce but that got taken off.

Often, a younger girl was hired to help with babies and the household chores. She said one season her cousin was there to help and, after a long, hot day, was not in the mood for the remarks made by one of the men, so she threw a few dinner rolls at him and hit him in the head. Guess she made her point! I'm sure, after the shock wore off, it was laughed about later.

A suggestion passed down from her grandmother, was if dinner was not on time, set the table to "look ready." Marg said she has used that trick several times.

She ended by saying that they did custom harvesting also, and one year, had worked 43 days straight with no time off. When a friend of her husband's, in St. John, tried to refer them to another farmer who needed work done, she said they all put their foot down and said "no more."

Thank you, Marg, for sharing your harvest stories.

JACKIE PENNER



Jackie Penner

I reached out to Jackie and asked her to share her harvest stories. Though she is going through a lot right now, she took the time to send me an email, along with a funny story about making cookies with cooked wheat.

"Jay and I were married in 1966 when I started helping his mother cook for a harvest crew for anywhere from 10 to 13 people. We had

pull combines at that time so it took several people to run each tractor and pull combine. In the early years, the harvest crew always shut down their equipment and came to the house to eat three meals a day.

"We started early in the mornings preparing breakfast and after breakfast dishes were cleaned up we started right in preparing for lunch. As soon as lunch was cleaned up we continued to cook in preparation for dinner. Most generally, we served breakfast at 6 a.m. and dinner at 8 p.m. so it was late evening before we had the evening meal cleaned up and could get to bed.

"This procedure went on for around 30 days of harvest, seven days a week. We most generally took a snack out to the crew midafternoon. They loved seeing us come with cookies or treats. Jay's youngest sister loved making the Rice Krispy cookies for the crew.

"We planned our meals ahead so we could do our grocery shopping early, to make sure we had all supplies on hand. We butchered our own beef and pork so we did not have to purchase those. We made homemade bread for every meal. Most meals were made from scratch with very few items prepared from box mixes.

"When the crew was harvesting on Fields Gulch Road, we cooked the lunch meal in our kitchens but then packed it all up and served the meal out of a small cook shack that still sits out in the field to this day."

I laughed when I read the following, "When Jay and Ted were younger you might see them shut down their combines, grab a broom or shovel and take off running after a rabbit or whatever they scared up while harvesting. That practice went by the wayside with age."

All the ladies I talked to used what they had in the garden, homemade bread, and fresh or canned fruit. I'm thinking those harvest crews were fed well.

"As time went on we quit feeding our crew three meals a day and had them bring their lunch with them, which we still do to this day."

Jackie shared she wanted to make a huge batch of cookies to feed everyone so she started with an oatmeal cookie recipe, added raisins, chocolate chips, coconut, nuts and cooked wheat. She said the dough was wonderful and the warm cookies were yummy coming out of the oven, but when they cooled, the moisture left the cooked wheat, leaving behind hard wheat kernels. She tried to dunk them but to no avail so she gave them to the dog, who, as she watched, proceeded to bury them.

Thank you, Jackie for sharing and for the funny story.



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Photo courtesy of Julia Mead

Brothers Owen (5) and Wes (3) Mead get their hands (and other body parts) dirty in the beds at the Smith Hollow Farmstead.

ORGANICS - FROM PAGE 1

Blue Mountain Station, from the Port of Columbia County.

"The fresher it is, the closer to us, the better it is for us," Bensel said about her gardening philosophy.

Tom supplies the brawn, and Bensel said she supplies organically grown lettuces for spring mix, two styles of cabbage, strawberries, broccoli, tomatoes, cherries, zucchini and herbs to her customers.

She is utilizing landscape cloth in the garden to keep the weeds down.

"Landscape cloth works really well, and also sterilizes the soil if it is down for a long time. As time goes on there will be less and less weeding," said Bensel, who gardens in the style of Curtis Stone, a Canadian urban gardener and author.

"This year I know I am not going to do well. The land needs a major overhaul. It will take a couple of years," she said.

"Selling is a big deal," Bensel said. She has contracted with a couple of local restaurants, including the Weinhard Café in Dayton, to buy the lettuces, small vegetables, and herbs she grows.

"I hope to expand that, and learn about restaurant needs, and how much to grow," she said.

Bensel hopes to build a greenhouse and extend the growing season.

"The hardest thing about working a garden is never depending on something being ready to go. I have to be ready to go whenever it is," she said.

In spite of all the hard work, Bensel said she has inherited a passion for the dirt from family members who have always gardened.

"I come from dirt," she laughed.

Hidden Gardens

This is the second year for Hidden Gardens. Grower Patricia Sacha leased the garden at the Blue Mountain Station last year, but is now growing on one-tenth of an acre at her home in Dixie.

Sacha is growing microgreens, herbs, radishes, and salad greens. T Maccarone's Restaurant, in Walla Walla, and Manila Bay Restaurant, in Dayton, have sourced them from her, but she is mainly selling at the Blue Mountain Station, she said.

Sacha has found a unique way of growing in a series of raised gutters, which are 4 ft. high, and 24 ft. long, as well as in raised beds. This works well for her because she and her husband are expecting a baby at the end of August, and she doesn't have to stoop, or reach very far, she said.

Sacha uses soil from Wenzel Nursery in College Place, and organic fertilizer, from Victory Organics, in Eltopia.

Sacha said she also uses landscape fabric to keep the weeds down, but she also allows her flock of

chickens to control stray weeds and pests.

"I'm still in the figuring out stage," Sacha said about her first year of growing at home.

She said her goal is to grow crops year-round, and that plans are in the works for building some greenhouses.

Sacha said she has tried 12 different varieties of pea seed for the microgreens she grows and is searching for a balance with the appropriate qualities for growing during the winter and summer months.

"It's constant!" she said.

Farming is expensive, too.

She said she recently paid \$88 for 20 lb. of pea seed. Last year her business broke even.

"I just finally paid myself for the work I did in February and March," said Sacha. "It was nice to be able to have enough money left over."

Sacha said she has obtained an operating loan for the gutter set up and for the greenhouse she will build. The Blue Mountain Station is open all year around, and Sacha said appreciates having a consistent place from which to sell.

Smith Hollow Farmstead

Lacey Mead and her husband Marcus are the owners of Smith Hollow Farmstead, which is located at the corner of Smith Hollow Road, and Hwy. 261. The Meads lease about two acres from wheat ranchers Skip and Julia Mead, and they are growing vegetables

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"We haven't got all of it planted, yet," Mead said. "We hope to have all of it in production in 2018."

"The business is to support our family and to contribute to the local community and food system using organic practices," Mead said.

The Meads are concentrating on a minimal till method, with the help of a broad fork, rotary till, and crop covers such as oats, buckwheat and clover, which will fix the nitrogen in the soil when the plots are out of production, she said.

They are also utilizing an intense crop spacing method to maximize production, that will improve the soil, she said. They will also benefit from having chickens in the garden for weed and pest control.

"Chickens are like little rototillers that will give you an egg," Mead explained.

The Meads are focusing on Community Supported Agriculture (CSA). Each week, shareholders receive five to eight types of vegetables, one type of fruit, two pasture-raised broiler chickens, eggs, and fresh-cut flowers, personally delivered by Lacey, sometimes with the couple's children in tow. A recipe card, made by Lacey, is included with each delivery, she said.

The Meads also sell produce at the Blue Mountain Station and to the Weinhardt Café. Their CSA produce boxes are delivered to customers in Waitsburg, Dayton and Walla Walla. Right now, the Meads are concentrating on efforts to build the garden infrastructure, and extend the growing season, she said.

This spring they built a greenhouse, installed irrigation, and ran utilities to the cold storage site. They have yet to place the cold storage inside a building, she said. Seeds were started indoors, and the transplants were moved into the raised beds, when the weather finally cooperated.

"We managed the planting calendar, well," Mead said. "The wild card is the weather."

Weather and farming is something both of the Meads know about, since they both come from farming families.

Working with the Farm Services Association to achieve organic certification has given the Meads a whole new appreciation for the bureaucracy on the management side of things, and has added to the labor involved, Mead said.

In the future, Mead said the family plans to offer different farm functions, including farm-to-table dinners.

"Not only do we have this business, but we are creating community around it and making an impact on our local food system," she said.

The farm is also more accessible through an active website and weekly videos.

"People will have a better sense of who their farmers are through social media," she said.

Lacey called the whole enterprise "crazy-amazing."

She particularly wanted to express her gratitude to officials at the Port of Columbia for the support, they, have received. In fact, her husband Marcus was attending a Food Summit, in Walla Walla, on the day of this interview.

While she is grateful for herself and her family, she said there is an incredible amount of work involved, which led her to wonder, "Why am I here, and not out in the garden?"

Tucannon Farms

Since moving to their 30-acre farm last Thanksgiving, newcomers Amanda Allred and her husband Richard Heieren, have jumped right in growing fresh fruit and vegetables and raising pasture-fed hogs, cattle, chickens and ducks. They also operate a bed and breakfast at the farm, for short-stay guests to enjoy.



Courtesy photo



Photo by Michele Smith

Allred said she is growing heirloom varieties of vegetables because they taste better and have better flavor. Produce is offered for sale at the Blue Mountain Station and at the farm, which is located at mile 1.3, on Tucannon Road.

Allred said the farm works in a cyclical fashion. Hay and corn is grown on the farm for the cattle, hogs, chickens and ducks, and fertilizer from them supplies the garden. In turn, the chickens and ducks, perform weed and pest control.

"Nothing gets wasted," said Allred. "When I clean out the chicken house, that goes into the garden."

Allred said the Franz Bread Bakery donates bread to the Starbuck Community Church. Any that is left over is donated to them for feed for the chickens and ducks.

This year, seeds were started in a new greenhouse and transplanted into traditional rows in the one acre garden. Crops will be rotated through kale and lettuce, watermelons, pumpkins, and squash.

Allred said she is looking forward to having a drip irrigation system, which will be operational in 2019. Work on the farm is shared among family, with some of the work hired out.

"I get up at 4 a.m., water, weed, and feed the animals. If guests are coming in, I clean the bunkhouse. I take a nap in the afternoon, and around 7 p.m. I feed and water the animals," she said. "It's very physical!"

She also said it is very "grounding". Why go to all that work? "I want my kids to eat the way I did," Allred said.

That refrain was echoed by all four growers, which should be reassuring for us consumers. It will be interesting to see how these hard-working, spirited growers are doing, when next summer rolls around.





Courtesy photo

Top to bottom:

A view of the garden beds at Tucannon Farms 30-acre farm. Owners, Amanda Allred and Richard Heieren also operate a Bed and Breakfast on the picturesque farm. Lori and Tom Benschel, owners of Verdurous Gardens, rent garden space at the Blue Mountain Station in Dayton. She utilizes landscape cloth to help minimize weeds.

Patricia Sascha of Hidden Gardens maximizes grow space by utilizing a rain gutter system on her one-tenth acre garden in Dixie. The gutters provide an added bonus in that, Sascha, who is expecting, doesn't have to bend down to tend to the plants.





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Photo by Skylar Wood

EXPERIENCE - FROM PAGE 8

originally worked as a bank out wagon driver for the farm during the summer of 2015, but decided to take last summer off due a somewhat rough first summer as well as wanting to take the summer before his senior year off from harvest.

"I stayed in touch with Cody Chapman," Bren said while explaining how he managed to go back after a summer off. "Cody drives combine, but he really does it all. It's amazing."

Along with Wood, Bren also starts his day around 6:30 a.m., an early start with which almost anyone working during harvest can relate. They start the day by servicing the tractors and other machinery, which can take anywhere from 30 minutes to an hour, according to Bren.

He then follows combines in the fields as they cut and collect the grain. The wagon that he drives can handle three combines worth of loads before it needs to be dumped, which can take anywhere from 15 minutes during a fast day, or up to 45 minutes or more on a slower day.

The time it takes to fill his wagon depends on the day and the crop they are harvesting. He says that he most likely won't drive for peas this year, but that this is one of the best years for wheat according to his veteran coworkers.

"The wheat is good this year. People have been saying that it has been twice as good as last year, and maybe the best it has ever been," Bren explained.

This year's experience, while not being com-

pletely in the books, has been a far better one than his summer in 2015.

"It has gone a lot smoother. I'm older and more experienced, and it has been a better harvest overall," he stated.

He expects harvest to end at the end of August or maybe into the beginning of September, but is willing to work up into the middle of September before he starts school.

Bren, like most others, turned to harvest when he needed a summer job, especially before he starts college. He will attend Walla Walla Community College next year, where he plans on studying turf management.

So far, this summer has been a success for Bren, even if he was somewhat apprehensive going in.

"I was nervous because I messed up a few times my first year. I wasn't overly confident, but this summer has been fun. I am really enjoying it," he said.

He also plans on working for Archer's as many summers as he can while he works towards his college degree.

While harvest may be a matter of family business for some, and a great way to make money for others, there is one thing that almost all that sacrifice a significant portion of their summer share while doing what most would argue is one of the most important jobs for society—an often times great experience that they won't shortly forget.



Photos by Tanner Bren unless noted

Clockwise from top left: A loaded combine pulls up to a bank out wagon, driven by Tanner Bren. Bren's wagon can hold three combine loads before it needs to be dumped. Skylar Wood posed for a (requested) selfie during some down time while driving bank out wagon for Double D Farms. The view from Bren's seat as he keeps an eye on the combine ahead.

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