

Business & Ag

Take me out to the ball game ...

• NEW SPORTS
MURAL GRACES
THE WALL AT
LEFTY'S TAPHOUSE

BY TODD ARRIOLA
Todd@TheBakerCountyPress.com

Lefty's Taphouse of Baker City recently was the latest recipient of artist Steve Marlatt's artwork, a Babe Ruth-themed mural that was painted on the brick interior wall on the west side of the building.

Marlatt, a manager at Boise State University's Campus Sign Shop, began the project by painting a large white rectangle, which was the base layer for the mural, on Friday, June 5.

Returning on Friday, June 12, with volunteers Pete Kutchins and Chris Oldfield, and joined also by Christina Witham of Oregon Sign Company of Baker City, Marlatt and company used a projector to assist with painting a famous picture of left-hander Ruth over the base layer. Kutchins is a supervisor at the Campus Sign Shop, and Oldfield is a sign fabricator.

"They wanted a mural of one of the most famous left-handed people of all time, Babe Ruth," Marlatt said. "I created the design from an historic photograph and we spent three



Submitted Photo.

Sporting "Wall Dawgs" T-shirts, the team worked to complete a vintage-inspired Babe Ruth mural inside Lefty's last weekend.

days (finishing on Sunday, June 14) painting it inside this beautiful old two-story brick building."

"It's always great to get an opportunity to learn and practice old school signage techniques," Kutchins said.

This isn't the first time Marlatt has made his artistic mark in the area. In May of 2010, Marlatt, Kutchins and Oldfield, collectively known as "The Wall Dawgs," painted a 10-foot by 20-foot mural on the outside brick wall of the Sumpter Museum and Public Library, showcasing the same. The Baker Library District paid for the paint, scissor lift needed to complete the work, and some meals for

the volunteers. Marlatt's family owns a cabin in the Sumpter area, and he frequently travels to the area from Boise.

Marlatt had designed the Lefty's logo, which was then reproduced and constructed in various forms, by Witham and her husband, Russell, for use by the taphouse.

Rick Stout, co-owner of Lefty's, said, "It came out very nice. I'm excited about it. It's unique, and I don't think anybody else has one."

Julie, Rick's wife, said, "There's a lot of detail, and I think it looks great." Half-jokingly, she said, "Now, we have to find a new spot for our jukebox."

She commented that, interestingly, June 13, 1945 was the last time that Ruth made an appearance in uniform in Yankee Stadium.

Marlatt's work with volunteers in Boise includes the Basque mural on Capitol near Grove, the Hannifin's sign at 11th and Main, and the Stearns Motor Car mural near 6th and Capitol.

Marlatt wasn't familiar with the Stouts until he designed Lefty's logo, and he commented to them that a mural would be a great idea for the brick wall, which was previously bare of any artwork.

The rest is artistic history.

Charley's gets new owners

• NAME OF LOCAL
BUSINESS REMAINS
THE SAME

BY GINA K. SWARTZ
Gina@TheBakerCountyPress.com

Charley's Ice Cream Parlor has stood proudly on the corner of Main Street and Broadway for years.

Most recently it was owned and operated by John Osborn. Osborn passed away July 2, 2014, and for nearly a year his family continued to run the iconic business.

But on May 11, 2015, JR and Dana Streifel, became the proud new owners of the business.

"I don't know really why we decided to buy it, we'd just been wanting it for a while. It's something we did for the girls mainly," Dana said.

The girls being their daughters Nicole, 25, and Rachel, 20 who run the business.

"It's a little scary but she gave me a good foundation because she taught me all my kitchen skills and how to cook so she is not really leaving us without a leg to stand on," said Nicole.

Both of the young women have spent time working in the restaurant business. Nicole has worked places such as Subway and The Little Pig while Rachel, who has worked in the industry since she was 16, spent time working at Charley's for John Osborn before his passing.

Nicole said with a laugh, "Managing a restaurant is definitely new to me."

The Charley's name will be kept and only very small changes are planned for now like menu adjustments.

"Winter, when it is slower, that is when we want to make our bigger changes. We want to bring coffee back and offer those coffee drinks. Give people what they want but not become so big that we start lacking in other areas," said Rachel. "We're hoping to make things a bit more modern as far as the interior of the restaurant too."

Nicole stated that would include removing the candy counter. "It is so hard to keep that much candy in stock and fresh. I don't want to sell anybody anything that is not fresh. It's kind of disappointing, but I'd rather sell fresh products than stale candy."

While there aren't any big changes planned for the menu as far as expanding Nicole said she considers it more of a "redirection, to offer some healthier options as well. I know that we are an ice cream shop and that's not so healthy I mean how healthy can you get? But I'd like to at least have some healthier options on the menu, I think it's important to give people that option."

The sisters would like to offer more baked goods too, baking things themselves rather than buying those products.

"Maybe make our own ice cream sandwiches with fresh baked cookies," said Nicole.

Rachel and Nicole see the ice cream parlor continuing on the path as being touted as a family establishment.

"We just want to continue that tradition, the place that people remember," said Rachel. "I lived in Boise for a year and when asked where I was from and I said Baker City people were like 'oh you guys have that great



Gina K. Swartz / The Baker County Press.

Iconic Charley's Ice Cream Parlor may have new owners, but the name remains the same.

little ice cream shop on your Main Street. I want to keep that alive, have people talking about us everywhere. Continue to grow and build a family oriented business, to offer a great location for people to come get ice cream and have a great experience with their family and bring their kids to."

Currently, hours of operation are Monday - Thursday 9 a.m.-6 p.m., Friday 9 a.m.-8 p.m., Saturday 10 a.m.-8 p.m. and Sunday 11 a.m.-5 p.m.

Nicole and Rachel are still experimenting with hours Rachel said, "People are wanting us to be open later but unfortunately if you stay open and only get one or two customers it is not cost effective."

Until the magic combination is unlocked hours may be subject to change. "We do plan to open earlier or stay open later for special events, parades that sort of thing," Nicole stated. "My Dad (JR) does event catering. He has a Traeger and makes Tri-tip and chicken quarters, so we plan on having that kind of stuff down here for the big events this summer, having

an event menu."

And of course the ice cream treats are always available and a big hit. Charley's offers lunch specials and Rachel suggests accessing their Facebook page to find out what is being served up each day.

"We update the page and post specials there. Plus you can just find out what's going on," Nicole added. "I was surprised at the number of people that didn't realize we do lunch."

When asked about continuing the tradition started by Osborn turning the establishment into a soup kitchen providing free meals on Thanksgiving both replied that was something they'd need to talk about as a family, to see if it is something they'd want to continue.

The tradition was not offered last year at the location; however, a free meal consisting of turkey soup and bread was offered at the Elks lodge in Osborn's honor.

The business currently provides jobs for four additional employees.

— WEEKLY HAY REPORT —

Friday, June 12, 2015 — Eastern Oregon

Prices trended generally steady compared to the same quality last week. Trade activity and demand declined this week, as many producers were busy in the field with the new crop. Most producers are sold out for the season.

No new confirmed sales this week.
USDA Market News Service—AMS.USDA.gov

— GRAIN REPORT —

Wednesday, June 17, 2015

Bids for grain delivered to Portland: In early trading July wheat futures trended 2.50 to 5.25 cents per bushel higher compared to Tuesday's closes. Bids for US 2 Yellow Corn delivered full coast in 110 car shuttle trains trended higher compared to Tuesday's noon bids.

USDA Market News Service—AMS.USDA.gov

— CATTLE MARKET REPORT —

Wednesday, June 10, 2015

Vale, Oregon

Cattle sold through the auction: 581

Steer Calves

300-400# Bulk N/A Top N/A
400-500# Bulk 263.00 - 279.00 Top 281.00
500-600# Bulk 247.00 - 278.00 Top 285.00

Heifer Calves

300-400# Bulk N/A Top N/A
400-500# Bulk 251.00 - 267.00 Top 275.75
500-600# Bulk 229.00 - 249.00 Top 252.00

Yearling Steers

600-700# Bulk 231.00 - 256.00 Top 257.25
700-800# Bulk 204.00 - 222.00 Top 225.00
800-900# Bulk 192.00 - 206.00 Top 212.50
900-1,000# Bulk 177.00 - 189.00 Top 190.00

Yearling Heifers

600-700# Bulk 211.00 - 229.00 Top 230.00
700-800# Bulk 177.00 - 186.00 Top 189.00
800-900# Bulk N/A Top N/A
900-1,000# Bulk N/A Top N/A

Thin Shelly Cows 74.00 - 94.00
Butcher Cows 97.00 - 111.00
Butcher Bulls 112.00 - 138.00
Pairs BM N/A
Younger Hfrts. 114.00 - 142.00
Young Pairs - N/A

ProducersLivestock.com
541-473-3136

— LOG PRICE REPORT —

Price per 1,000 board feet: Northeast Oregon

Doug Fir is \$415.00/mbf
White fir is \$365.00/mbf
Ponderosa Pine is brought sold on diameter splits
6 to 11 inch dib \$300 to \$310/MBF
12 to 17 inch dib \$350 to \$375/MBF
18 to 23 inch dib \$400 to \$430/MBF
24 inch plus dib \$450 to \$500/MBF

DIB is diameter inside bark at small end of log.
MBF is thousand board feet lumber, net scale.
People interested in selling logs should call and get specific quotes from saw mills.

Courtesy of Arvid Andersen, Andersen Forestry Consulting

— PRECIOUS METALS REPORT —

Price per ounce, USD

Gold: \$1176.36

Silver: \$16.00

Platinum: \$1,072.48

Palladium: \$729.65

Bloomberg.com

— AG COMMODITIES —

Corn: \$364.50/bu/USD

Wheat: \$499.75/bu/USD

Soybeans: \$937.50/bu/USD

Oats: \$266.50 bu/USD

Rough Rice: \$9.80/cwt/USD

Canola: \$495.20 CAD/mwt

Live Cattle: \$150.78/lb./USD

Feeder Cattle: \$224.25/lb./USD

Lean Hogs: \$76.23/lb./USD

Bloomberg.com