

**FOOD CARTS:** Four carts are located in 'food cart garden'

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skewers; fish tacos; and specials like seafood curry over rice. Fries are served with entrees and blueberry/pear or garden side salads are available. Prices range from \$5.75 to \$14.95.

They've worked hard to create ambiance with a fancy truck, purchased in Leavenworth, Washington, that fits Sisters. From their years of fishing, the Baxters understand the importance of keeping everything clean with bleach, testing their water, and avoiding any fish smell. The cart is inspected by the Deschutes County Health Department.

The Baxters have four grown children, several living in Alaska and the other recently opting for the warmer climes of Arizona. Ken occasionally goes up to Alaska to fish on others' boats, but he is trying to totally phase out of that part of his life.

**Tuscan Chuck Wagon**

"I traded in my trading jacket for an apron," is how Bob Heffernan describes his switch from being a

30-year commodities trader on the floor of the Chicago Exchange to a purveyor of home-cooked, nutritious food in his Tuscan Chuck Wagon in Sisters.

Food is just the outward manifestation of his deep-seated philosophy regarding the importance of families eating together.

"My goal is to go out of business because everybody's cooking at home," said Heffernan.

“ My goal is to go out of business because everybody's cooking at home. — Bob Heffernan ”

His love affair with food began with his Irish mother, who will be 91 this September, and is still going strong despite giving birth to 11 children. Their family sat down together every night for dinner, something Heffernan sees lacking in too many of today's families.

As Heffernan was phasing out of online commodities trading five years ago, he was simultaneously ramping up

a food-oriented business. He established his website, [www.mangia.tv](http://www.mangia.tv), where he broadcast Sizzle, a program about food, to inspire people to buy local and eat healthy, and to sit down with family and friends around a table. In one episode he interviewed his mom about food and family.

As distant as that seems from trading, Heffernan explained the connection.

"The trading floor was a melting pot of ethnicities. Contrary to the public perception of the crazy pace of trading, there was a lot of downtime for the 100 traders. Talk often turned to food. Because we were done at one in the afternoon, lots of us were Mr. Moms, fixing dinner for the family."

That experience and his childhood memories led naturally to his focus on food. Through [mangia.tv](http://mangia.tv) he became aware of barbecue competitions. In January 2012, he entered the Winter Rib Fest in Lake Villa, outside Chicago, which was a benefit for the local food bank.

He called his brother, who owns The Shrimp Walk restaurant in Highwood, Illinois, to see if he could use his brother's shrimp rub on his ribs. He cut it 50/50 with brown sugar, and won first

place. He continued entering and winning until he took third place in the Windy City BBQ Classic. He was onto something.

When he couldn't find anyone to manufacture and package the rub, due to his small operation, he found The Lamb's Farm, in Libertyville, Illinois, that offers housing and meaningful employment opportunities for people with disabilities. They are making and packing the rub for him.

Heffernan's son came out to Western Oregon University to play rugby and one of Heffernan's brothers is the head of all the rugby referees in the area. Wanting to see his son's last rugby season, Heffernan came to Bend.

He discovered Sisters and decided that by having a food cart, he would be able to meet people and let them sample his barbecue rub. He views his food cart as a lifestyle portal to good food and wellness. He has opportunities to interact with the public and exchange stories about food and life.

The menu currently consists of two types of street tacos (chicken and shrimp), as well as cajun shrimp skewers, pulled pork and pot roast sliders, and caprese, plus two types of flat bread,

which are baked in his pellet-driven pizza oven, crafted by Heffernan. Other than sandblasting and welding done by locals, he made it himself and has plans for possibility manufacturing the ovens for sale.

Tuscan Chuck Wagon opened the second weekend in May and is currently open Wednesday-Sunday, 11 a.m.-7 p.m., with Tuesday possibly being added for the summer. His email is [bob@mangia.tv](mailto:bob@mangia.tv).

**Dog Town Hot Dogs**

Dog Town Hot Dogs serves hot dogs and sausages, including Guinness beer brats, kielbasa and double-smoked German sausage.

Hours are the same as the other carts: Wednesday through Sunday, 11 a.m. to 7 p.m.

Beverages — 30-plus craft beers, wines, and juices — are available inside the bike shop.

The Food Cart Garden at Eurosports also hosts free events. Wednesday trivia night is from 6:15 to 7:15 p.m.; Thirsty Thursdays from 5 to 7 p.m. feature happy-hour specials and every Friday free music is from 5 to 7 p.m. Friday, July 1 is a special event with Beatles cover band Juju Eyeball playing from 5 to 8 p.m.

# Quilt Drawing

for

**FURRY FRIENDS FOUNDATION**  
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100% of the proceeds go to Furry Friends Foundation.

"Friends of Furry Friends" quilt was pieced by Valerie Fercho-Tillery. The bold colors and incredible detail make this a spectacular quilt.

The quilt is currently on display at The Nugget office, 442 E. Main Ave.

Bring your pup by for a dog cookie and have a look!

Tickets may be purchased at The Nugget office or online at our website [www.furryfriendsfoundation.org](http://www.furryfriendsfoundation.org).



Tickets are \$1 each, six for \$5 or go for it, 25 for \$20.



Info: 541-549-9941



"Friends of Furry Friends" - by Valerie Fercho-Tillery (46"w x 59"h)