

HOTEL: Project will be done by this time next year

Continued from page 3

owned the property on which the hotel will be built, as well as where the Chevron station sits, for a long time. Steve and Robin came to Sisters in 1972. Steve and his dad bought the property in the late 1970s.

The hotel property is the center lot of three lots located between Railway Avenue and the white fence, with Highway 20 on the north end. The front lot facing Highway 20 will be the location of a new restaurant.

After deciding they didn't want to try to run both a hotel and a restaurant, Rodgers listed the front parcel with Dan Kemp of Compass Commercial Real Estate Services. Rodgers would like to see a "good healthy restaurant" take the space, either local or a national chain. What he won't do is sell to a fast-food restaurant with a drive-through window. He is hopeful to find a purchaser soon so both the hotel and restaurant would open about the same time, reducing the chance of construction going



GRAPHIC COURTESY CHRIS MAYES

The GrandStay Hotel and Suites in Sisters is expected to be completed in eight to 10 months.

on after the hotel is operating.

The City has granted approval of the site plan for the hotel and the application for building permits has been filed. Depending on how long the permit process takes, Rodgers is hopeful to have the project completed in eight to 10 months.

The design for the hotel is one Rodgers chose from GrandStay, and then local architect Chris Mayes "tweaked the outside design to give it more the look of a lodge."

After investigating a number of hotel chains, Rodgers decided on Minnesota-based GrandStay because they were willing to allow the flexibility in design necessary to match the Western design in Sisters.

Other firms he spoke with were too restrictive in their design standards.

Rodgers' own construction firm, LS Rodgers Construction Inc., will build the project. He and Robin will be the owners/operators, and their 30-year-old son Kris will be the manager. Kris will attend manager's school at the GrandStay headquarters. If management assistance is needed after opening, GrandStay will send an experienced manager to Sisters for as long as needed.

All GrandStay Hotels are individually owned and operated under a license with GrandStay Hospitality LLC. The Sisters hotel will be their first venture west of the Mississippi River.

FOOD SAFETY: Attention is critical to healthy eating

Continued from page 13

municipal water has practically no risk of carrying pathogens. Surface water has the highest risk. Well water – which should be tested once a year – falls in between. If using surface water, make sure it doesn't come in contact with the edible portion of the plant; use a drip irrigation system – don't use overhead sprinklers.

- Wash hands and tools between working in the soil and harvesting. Use separate clippers and gloves for harvesting and working in the soil.

- Don't use dirty wheelbarrows, buckets, or other containers for harvesting. Keep a clean container just for harvest.

- Keep animals out of the garden; it's important to eliminate feces. For small wildlife, clear debris from around the edge of the garden where they can hide. If possible, build a fence. Some gardeners have luck deterring cats with chicken wire laid just under the soil to thwart their attempts to scratch and eliminate. Discourage dogs from

following you into the garden.

- If you make your own compost, the core temperature must be maintained between 131 and 170 degrees for at least 15 days, turning the pile five times, in order to kill pathogens. Bagged or commercial compost has been heat treated and is considered safe. Apply raw manure or untreated compost 90 days before harvest for crops that don't come in contact with the soil and 120 days for crops that do. If kitchen scraps are included in the compost pile, rats, raccoons and other wildlife will arrive for a meal. Barrel composters are good for keeping animals out.

- Don't let chickens into the garden. Change or wash boots when going from the chicken coop to the garden.

- Clean produce with cool, running water once you've brought it inside. Soaking vegetables in the sink increases the chance of cross contamination, and hot water and soap are not necessary.

- Bring as little soil as possible into the house.

For more information, refer to Extension's publication *You Can Prevent Foodborne Illness*, available at <https://catalog.extension.oregonstate.edu/pnw250>.



Village Interiors

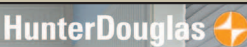
One of Sisters' landmark businesses is in the midst of an exciting transition. Village Interiors founder Pat Molesworth has sold the home furnishing side of the business — to her daughter Amber, who is moving the showroom to Bend, at 750 NW Lava Rd., next to Jackalope Grill.

"She's kept it the same flavor," Pat said. "It's Village Interiors."

The Sisters showroom is currently open, with discounts on many items.

Pat is not stepping away from the business she created. The Village Interiors Design Center will remain in Sisters, serving their loyal clientele and new customers with the same commitment to going the extra mile for their clients — because their clients are also friends and neighbors. Years of experience combine with true empathy and interest in your project to produce outstanding results — and very happy customers.

"The whole operation has changed," Pat says. "It's exciting. It's a big change for me."



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