

Home

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ected to refinish them themselves. The secret? Eight hours in a crockpot, stewing in a solution of water and TSP cleaner.

Upstairs, they remodeled the bathroom and bedrooms with the help of Northwoods Construction.

The story of a Silverton farmhouse

Not long after the Goldens found their house, its history found them. One day, a car pulled down their driveway. Inside were Charles Lorence and Ruby (Lorence) Snoey – by now in their 90s – whose father was the original builder. They were in the Silverton area for a family reunion and just wanted to see their old home from the outside. Christine recalled Charles asking for a glass of the spring water he remembered so well from childhood.

The next year, she invited the elderly brother and sister back for lunch with a few neighbors, and she enjoyed hearing stories about life on the farm in the 20s and 30s, including the day in 1935 when the Lorence family sat out back and watched the Oregon State Capitol burn.

Thus the Goldens began to unravel their home's story, bit by bit. In 1926-27, Andrew Lorence had built the house for his wife Marjorie and three



CHRISTENA BROOKS / SPECIAL TO THE APPEAL TRIBUNE

The office (original to the house) opens into a new master suite.

kids – Charles, Robert and Ruby. They'd only lived there for a decade, though, because a football injury permanently damaged Charles' leg, and, his father developed an intestinal condition, and later died at age 52.

They'd made a living growing grain and strawberries and raising animals, as well as running a harvesting crew using steam-driven equipment, for other farmers. But now the father's and son's medical conditions made the rigors of farming impossible. They moved north, and went into selling produce and other ventures.

By the early 1950s, another local family purchased the 40-acre farm. Merle and Ruth Rasmussen moved across Silver Creek to raise their children Donna, Carl, Jim and John there. Both parents

worked outside the home, but they also raised turkeys, leased the land for grain production and kept horses, recalled Donna (Rasmussen) McColly.

"My childhood is made up of wonderful memories of riding horses on the property," said McColly, who attended Victor Point and Silverton High schools before marrying and settling down.

Her parents sold the house to the Nielsen family, who were the last to live there before the Goldens purchased it in 2010. McColly already knew the Goldens from her 32 years working at the hospital and was delighted to hear they were inviting everyone back to view the old home.

Bigger, better and yet the same

Perhaps the Goldens'

biggest accomplishment is the manner in which they added 600 square feet and a sweeping back deck without interrupting house's original lines.

Their remodeling plans expanded and sped up, thanks to one very unwelcome development. Christine broke her back in a sledding accident and spent a year recovering in bed. The couple's long-term plan to develop a main-floor master suite became a priority. (Christine said she still think her husband pushed the project forward just to cheer her up.)

They hired Jane Honbeck of Architects Atelier to push out their home's western wall, reorient and redesign the kitchen, add the master suite, and include a sitting room. Olson Homes put the designs into action, and, after solving structural is-

sues; the Goldens watched their home grow. For the first time its history, it truly captured the valley view of evergreens and rolling fields, from a tall back deck and a trio of second-floor windows.

"I wanted it to look like we hardly added on; I wanted it to look like it was just like this," Christine said.

Recovering from the accident forced her to rest, so she spent her hours researching artistic touches and green building technology. With a rueful grin, she did admit to refinishing doors and "miles of trim," sometimes with a dental pick, as she healed from the accident.

The couple installed a geothermal heat system to replace the old oil furnace. They also hired Benton Electric of Albany to install solar panels on their new shop. Now they sell power back to the grid and pay roughly \$22 per month for electricity.

"We wanted to minimize utility costs for the next 20 years," Christine said. "We want to be green and think ahead. We installed an electric car charger in the shed, even though we don't have an electric car."

Artistic touches include a shallow farmhouse sink in the kitchen, a claw foot tub upstairs, quartz countertops, and a long, low decorative wall near the front porch made of old chimney bricks. Because it makes use of original materials, it fits right in.

The Goldens are both master gardeners, so they

installed a large fenced garden and implemented eye-catching designs created by landscape architect Laura Antonson. It's an improvement over the old days, McColly said, when her family simply maintained a lawn.

Spring 2016 was the moment when the Goldens felt their house was "mostly" finished. So they sent out invitations to the Lorences, Rasmussens and Nielsens, as well as many other friends and family members. People even came from out of state to attend.

"As we came down the driveway, my brother said he just had this rush of memories," McColly said.

The Goldens' pastor, Bob Henry of Silverton Friends Church, led a 45-minute ceremony patterned after an Episcopalian house blessing ceremony, going from room to room to pray. Even Frank's "man cave" in the basement got a special blessing.

Sadly, the last two members of the original Lorence family – Charles and Ruby – both died in the last 18 months, so weren't in attendance. But Charles' son Bob, a retired college administrator from Umatilla, brought his family to meet the Goldens and connect with their past.

"We took one of my sons and his kids, so we had three generations," he said. "We enjoyed very much; it gave our grandkids a sense of where they came from," he said.

Fest

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p.m. Friday, 9:45 p.m. Saturday and 2 p.m. Sunday in the Biergarten.

After several years hiatus, five-time Grammy nominee LynnMarie with her rockin' polka band returns. Catch her performance 9:30 p.m. Thursday and 7:30 p.m. Friday and Saturday in the Biergarten.

"I love to watch the Kleinstädtlers and Tirolean dancers," Bochsler said. "Tirolean are fun and traditional. Kleinstädtlers are almost acrobatic."

Kleinstädtlers Bavarian Dancers perform tra-

ditional Bavarian dance moves with high energy. They will perform on Thursday, Friday and Saturday at 7:30 p.m. in the Alpinegarten and 9 p.m. in the Biergarten.

Tirolean Dancers perform traditional, elegant German dance. They will perform 7:30 p.m. Friday and Saturday and 4:30 and 7:30 p.m. Sunday at the Bandstand.

"And I gotta say the food booths," Bochsler said. "There are so many, and I truly recommend going with a good friend and splitting and sharing."

About 50 food vendors will be serving up a range of culinary delights, including sausage, bratwurst and sauerkraut, as well as German-style

sandwiches and spaetzle, plus festival favorites including corn dogs and onion rings.

And what would Oktoberfest be without beer?

"Zoiglhaus is creating a new beer. Mt. Angel Oktoberfestbier will be unveiled in the Biergarten. Warsteiner has arranged for us to have a couple of their limited release beers, a red bock, their Braumeister and their new Winter Ale," Bochsler said.

Check out the full lineup of food and beer offerings at the festival website.

"There really is so much," Bochsler said, "It's going to be a full festival."

Carlee Wright is the entertainment reporter for

Mount Angel Oktoberfest

When: Thursday-Sunday

Where: Mt. Angel; for GPS use, 5 Garfield St., Mt. Angel

Cost: Many free activities; \$5 to 15 for some areas; \$30 for a four-day festival pass.

Tickets: Purchase in advance at eventbrite.com

Information: 855-899-6338 or go to oktoberfest.org

the Statesman Journal. Contact Carlee at cwright2@statesman-journal.com, 503-399-6671, or follow her on Twitter @CarleeWrightSJ, on Facebook at www.Facebook.com/CarleeWrightSJ.

Land

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proach to mindfulness, his "hobby," a way to stay in touch with his land and himself, something he started doing as a coping mechanism while caring for his elderly mother.

If you ask him about his restoration efforts, he will give you the backstory as well as why he does what he does. He will tell you about his heroes and how he came to be an avid conservationist.

Like most of Dyk's stories, his approach to conservation is similar to his approach to meditation. He stumbled upon it. After graduating from OSU with a degree in animal science embryo physiology he returned to the dairy farm he was raised on to work as its manager.

His parents all but retired, he saw an opportunity to implement some of the farming practices he learned in college on his family's farm.

"This all kind of started when I was 24 years old and met Mike and Monte," Dyk said.

He contacted Monte Graham, who was then a soil conservation specialist at Marion Soil & Water Conservation District, and Mike Gangwer, OSU Extension dairy specialist. Little did Dyk know that he was stepping on to a path leading to one of the greatest passions of his life.

It was the influence of these conservationists and their willingness to teach and share their information with a young man that led to Dyk's becoming passionate about natural resource conservation.



SPECIAL TO THE STAYTON MAIL Robert Dyk tends to his land.

plement several best management conservation practices at the dairy and in the process he was hooked.

With their help Dyk installed gutters and downspouts on the barn to diverted the rain water from the waste water and into an underground pipeline that took the clean water to a nearby ditch and on to Mill Creek.

They also helped him establish a grassed water way diversion ditch to create a gradient fall and they assisted him with balancing the manure nutrient cycle with crop uptake. All important aspects of dairy farming, especially when you have 400 head on 101 acres of hydric soil; soil that is formed under conditions of saturation, flooding or ponding long enough during the growing season to develop anaerobic conditions in the upper part.

But, dairy farming is now long in the past. He quit the farm in 1999 and leased the crop land out. Now it has perennial rye grass growing on it.

Dyk now works slowly at restoration while holding down a demanding full

time job.

"I've been on autopilot maintenance conservation which has included experimentation; letting it do its own thing. Another part of my hobby is watering the trees during 100 degree weather," Dyk said.

"I've been trying to establish a row of hybrid poplars and natives naturally," he said.

According to Dyk's own count he's planted hundreds of trees since 2012.

His approach is to plant, water, and wait. He ponders the questions: Did the tree take root? If not, why? Then he moves on to another tree or another approach. In this way his conservation work is trial and error, but he likes the scientific aspect of it, the success bred from repeated trials and observation.

He learns as he goes; slowly replacing the for-

ested area around Mill Creek.

"My property runs along Mill Creek and the (Aumsville) urban growth boundary," he said. "I've always been a tree enthusiast, I learned a lot about trees and natural resources from him," Dyk said of retired NRCS conservationist Joe Evans."

Dyk rattles off more conservation heroes: Ken Hale, Rob Tracy, Kris Hama, all people who taught him and influence his land management beliefs and practices. Mentors, whose life lessons he treasures and uses to help build up the riparian area and keep the Mill Creek Watershed healthy.

Dee Moore is a communications specialist with the Marion Soil & Water Conservation District. She can be reached at (503) 391-9927 ext. 306 or dee.moore@marionswcd.net, or visit www.marionswcd.net.

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Complimentary refreshments & parking will be provided. Wheelchair accessible. You are welcome to bring a guest.

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