

Small-business & Ag HAPPENINGS

Rosewood Cottage celebrates 20th anniversary

LA GRANDE — Rosewood Cottage, 1801 Adams Ave., La Grande, will celebrate its 20th anniversary with an open house July 14. The store will be open from 10 a.m. to 5 p.m. There will be a porch sale and in store specials. As part of the celebration, there will be a luau party with free 4-ounce samples from Rosewood Cottage's Hawaiian shave ice truck.

Side A Brewing partners with Lostine Tavern for beer-pairing dinners

LOSTINE — La Grande's Side A Brewing has partnered with the Lostine Tavern to host beer-pairing dinners July 20 and 21. Each event will be an all-inclusive, multiple-course meal utilizing locally sourced ingredients, with carefully selected beer paired with each course. Barley grown near the tavern and malted at Goldrush Malting in Baker City is used in much of Side A's beer.

The entrees will be Carman Ranch smoked beef striploin, cedar plank sockeye salmon or six-cheese drop pasta. Dessert, provided by Sweet Wife Baking in Baker City will be blueberry ice cream with basil-infused 6 Ranch honey.

Dinners will begin at 6 p.m. To order tickets and choose you entree, go to www.sideabeer.com/events or contact Side A at sideabrewing@gmail.com or 541-605-0163.

NEOEDD hosts DEI events

ENTERPRISE — Northeast Oregon Economic Development District is organizing upcoming events focusing on DEI (diversity, equity and inclusion) topics. NEOEDD will host the Oregon Humanities Conversation Project "Race and Place: Racism and Resilience in Oregon's Past and Future," led by Anita Yap and Traci Price, at 7 p.m. July 31 at The Place, 301 S. Lake St., Joseph, and at 7 p.m. Aug. 1 at hq, 112 Depot St., La Grande. These events are free and registration is not required.

Also on Aug. 1, a roundtable discussion for volunteers, boards and staff members to learn, share and discuss DEI methods and strategies will be held from 10 a.m. to 2 p.m. Aug. 1 at The Place, moderated by Yap and Price.

The Conversation Projects will explore answers to questions such as: How does Oregon's history of racism influence our present and how can understanding historic and current impacts of racism in Oregon contribute to our sense of place and vision of the future? How can diversity and inclusion create thriving communities? The cost to attend is \$25 per person and includes lunch. For scholarship information, call 541-426-3598. Register at <https://bit.ly/2t9NUcY>.

Yap is the founding partner of the Multicultural Collaborative, a small business consulting group. Price, who has worked in the environmental nonprofit sector for most of her career with a focus on education and youth, spearheaded the No Oregon Child Left Inside Act in 2008.

Imbler FFA receives grant from Nutrien Ag Solutions

IMBLER — Nutrien Ag Solutions has awarded the Imbler FFA Alumni Chapter a Radiate: Give Back to Your Roots grant of \$2,500.

Each grant applicant and/or application is eligible to receive up to \$5,000. The next grant submission deadline is Sept. 4. The application process and additional information is available at www.ffa.org/AlumniGrants.

Oregon Farm Bureau applauds pardon of Hammonds

SALEM — The Oregon Farm Bureau issued a press release July 10 thanking President Trump, Congressman Greg Walden and "all of those who worked to end the injustice done to Steven and Dwight Hammond by granting them clemency."

According to the release, OFB has publicly advocated for the Hammonds, including gathering more than 25,000 online signatures, and also supported clemency through officials in Oregon and Washington, D.C.

OFB President Barry Bushue said, "Our thoughts and prayers are with Steven and Dwight as they get back to the people and the land they love. We will continue to do whatever we can to ensure that this injustice is never repeated."

— Observer staff reports

Brew pubs report 9 percent growth

■ Beer industry creates more jobs in pubs than breweries

By Kathleen McLaughlin
WesCom News Service

Oregonians who want to work in the brewing industry have better odds of finding a job in a pub than a production house. That's according to a new report from Central Oregon Regional Economist Damon Runberg, who found that brewpubs account for about 68 percent, or 5,560 of the industry's jobs.

"Not only are pubs the largest employers, but they are also the fastest growing," Runberg said. Over the past year, pubs added around 460 jobs, a 9 percent growth rate, while manufacturing breweries netted 12 new jobs, he said.

No place illustrates the point better than Boneyard Beer's soon-to-open pub on NE Division Street in Bend. The pub will employ 40 to 50 people, while the brewery, which is one of the largest in Bend, employs 16, said General Manager Jon Avella.



Joe Kline/Bulletin photo

Central Oregon Regional Economist Damon Runberg said brewpubs account for 68 percent of the beer industry's job. Pubs reported a growth rate of 9 percent last year.

Although the Deschutes County unemployment rate is below 4 percent, Avella said it hasn't been difficult to hire staff.

There's a lot of interest in the Boneyard brand, and front-of-house staff found their way to him through word-of-mouth.

Just three years ago, Oregon's breweries were hiring at

a double-digit pace, adding 13 new jobs in 2015. That slowed to 6.2 percent in 2017, reflecting slowing growth in the industry overall, Runberg said.

Central Oregon's brewing industry was a little stronger, adding about 100 jobs for a 7.6 percent growth rate last year, Runberg said.

Bend has more breweries — 17 — than any city but Portland, which has 66, Runberg said.

Contrary to popular belief, Bend does not have the most breweries per capita in Oregon. That title goes to Cannon Beach, which has one brewery for every 570 residents.

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Food deliveries are remaking school lunch

By Melissa Kossler Dutton
The Associated Press

Rachel Harrington wants her children to have nutritious packed lunches to enjoy at school, but she gets frustrated trying to create them.

"Making lunches for my kids is one of my least favorite activities. I'd like to do it the night before, but that never happens," said the mother of two. "There are a lot of complaints."

It's a chore she's happy to outsource two days a week to a business in her hometown of Lexington, Massachusetts.

"Having two days off is like a dream," she said. "Sometimes I forgot that it's a Red Apple Lunch day. When I realize I do not have to make lunches, I'm so happy."

Families around the country are finding new options for their children's midday meal thanks to a growing number of delivery options catering to students. Some deliver to the schools, others to homes. As for teens calling in their own food deliveries, some schools allow it and others don't.

Lisa Farrell launched Red Apple Lunch after market research confirmed her suspicion that lunch packing was a "stress point" for parents.

"You only have so much time in the day," she said. "Some customers didn't like what was offered at school. Folks just needed another option."

She and her team pack healthy lunches, incorporating local food when possible, and deliver them to homes so that kids

can take them to school the next two days. The company delivers two lunches on Monday and two on Wednesday.

Many of Farrell's clients also have the option of buying a hot lunch provided by their child's school, but not all schools offer that.

Kiddos Catering in Chicago has come up with a different twist: providing restaurant meals to schools that contract with it. Owner Michelle Moses and her staff work with area restaurants to create a variety of kid-friendly choices, and deliver the meals to the schools five days a week. Parents select the lunches from an online order form that lists the day's featured restaurant and its menu choices.

"Each day is a different restau-

rant with six to 10 menu options," she said. "It offers so much choice to kids."

The service appeals to parents because they think their children are less likely to toss out restaurant food than a packed lunch, Moses said. Sarah Goldman, who uses the program at Kipling Elementary School in Deerfield, Illinois, agreed.

"I know my kids are going to eat because they love it," she said. "I know they're finishing their lunch."

The schools appreciate that Moses handles the ordering, payment, pickup and food distribution in the cafeteria.

"Schools really want to be in the business of educating kids," she said. "They don't want to be

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How to fight about money and stay madly in love

The way couples talk about money — and fight about it, inevitably — doesn't depend on whether they're married or not. There are good and bad ways to discuss topics as emotional as money, no matter where you are in your relationship.

If you think this could be a serious long-term thing, you would be smart to start having hard money conversations now. Don't avoid friction that could end up helping you learn valuable information about your partner — and your partnership.

"You want to be able to see that you can move through conflicts before you get married. It's like your training ground," says Carin Catalano, a Seattle-based marriage and family therapist with a specialty in financial therapy.

Even if you don't plan to marry, the same rules apply: Start talking money early, get into the details and make it a goal that you'll both walk away from an argument feeling respected and understood, Catalano says. Get the basics down now, and by the time you've made the decision to commit to each other, you'll be light-years ahead of your peers who've been avoiding the subject.

Money is a huge source of con-



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flict for couples. But talking about it as frequently as you would a more mundane topic takes away some of its power to intimidate. Make "How big is your emergency fund?" the new "What should we watch on Netflix?" Getting to know how your partner approaches money will take some of the fire out of the fight.

Start by laying out your full financial picture as soon as you get serious about each other. Share how much debt you have, what your credit scores are, whether you've had bankruptcies or foreclosures, and how much you earn and have saved. It's a good idea to explain your families' approaches to money, which can help you both understand where your good and bad habits, emotions and beliefs about money are coming from.

Then you're ready to face the stickier, ongoing issues that can come up — such as how you each manage money on a day-to-day basis. Many couples argue about how much is too much to spend on a purchase, for example, or what amount of debt is palatable. Get into the practice of bring-

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AP photo

Howard Schultz, chairman and CEO of Starbucks Coffee Company, speaks at the company's annual shareholders meeting in Seattle in 2014. The company recently announced they are going to be more eco friendly by getting rid of its plastic straws.

Starbucks, citing ocean threat, is ditching plastic straws

By Candice Choi
AP Food Industry Writer

Starbucks will eliminate plastic straws from all of its locations within two years, the coffee chain announced Monday, becoming the largest food and beverage company to do so as calls for businesses and cities to cut waste grow louder.

While the straws account for a small percentage of the pollution that ends up in the ocean, they've become a flashpoint because they're seen as an easy way to reduce waste.

"There are several of these single-use items the public is realizing, hey, we don't actually need these," said Denise Hardesty, a scientist with Australia's

Commonwealth Scientific and Industrial Research Organisation that studies plastic pollution.

A week after its hometown of Seattle banned plastic drinking straws and utensils, Starbucks said Monday that by 2020, it will use straws made from biodegradable materials such as paper and specially designed lids. The company already offers alternative straws in Seattle.

Straws often become trash because their small size makes them difficult to recycle.

Other cities, like Fort Myers Beach in Florida, have banned plastic straws, and

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