

## Small-business & Ag HAPPENINGS

### EOU asks local businesses for help with students

LA GRANDE — Eastern Oregon University contacted the Union County Chamber of Commerce with a request for local businesses to contribute information on things to do and places to visit, to be given out to students. Drop off any brochures, flyers, coupons, etc., at the Hoke Student Union Building, Room 204, or mail them to the same address. Items may also be taken to the Union County Chamber office, 207 Depot St., La Grande. Contact the Chamber for more information at 541-963-8588.

In addition, EOU is opening up its annual Student Activities Fair to include booths from local businesses and organizations. The event highlights opportunities for students to get involved on campus and in the community and offers a chance for businesses to connect with students.

The event will run from 11 a.m. to 2 p.m. Sept. 28 in the EOU Quad (weather permitting). To reserve a spot, contact Le Bailey (lbailey@eou.edu) in the Center for Student Involvement by Sept. 21. Visit [eou.edu/csi/fair](http://eou.edu/csi/fair) for more information.

### Make appointment to dispose of business or farm hazardous waste

LA GRANDE — Waste-Pro, 3412 Highway 30, La Grande, is accepting hazardous waste from businesses and farms on two Tuesdays a month through December. Appointments for disposal between 8:30 a.m. and noon may be made for Sept. 11 and 25, Oct. 9 and 23, Nov. 6 and 20, and Dec. 4 and 18 by calling 541-963-5459.

Waste-Pro's Hazardous Waste Disposal services are open to residents of Union, Wallowa and Baker counties. For farms and businesses, additional paperwork may need to be completed prior to the appointment. For more information, contact Waste-Pro at the above number or go to [www.facebook.com/WasteProLG/](http://www.facebook.com/WasteProLG/).

### Website Tune-Up workshop offered to small businesses

ENTERPRISE — The Wallowa Chamber of Commerce and the BMCC Small Business Development Center are partnering to host "Website Tune-Up: Get Found on Google" Oct. 2 in Enterprise. The workshop covers the important mechanics of how search engines work, what they look for in Web content and the core optimization tasks required for better visibility. The workshop will provide the latest information with actionable strategies, real-world examples and techniques to help break down the SEO into small pieces that are easy to understand and implement.

The event will run from 8 a.m. to 11 a.m. at the Wallowa County Chamber office, 309 S. River St. The cost is \$59 and online registration is available at <https://bizcenter.org/website-tune-up-2/>. For more information, contact Andrea Fowler at 541-278-5833 or [afowler@bluecc.edu](mailto:afowler@bluecc.edu).

# WASLEY BIDS FAREWELL to La Grande Farmer's Market

By Trish Yerges  
For The Observer

The La Grande Farmers' Market manager, Beth Wasley, will be saying goodbye to her market family as she steps down from her position at the end of this season.

During her nine-year tenure as manager, Wasley has seen the market grow substantially.

When she stepped into the position, there were an average of 20 participating vendors on Saturdays. To welcome additional vendors and make it safer for shoppers, Wasley said, they closed one block of the street adjacent to the market in 2010. There were no special events associated with the market at that time.

"Now most Saturday markets average 30 to 35 vendors and sometimes as high as 45 vendors, and on Tuesdays this year there are about 15 vendors," Wasley said. "It's staying pretty busy and lively."

The market has been adding special events over the years. Six years ago, they added a Kids' Day, allowing kids to sell for free and for children's organizations to set up booths to fundraise. Three years ago, the market introduced the Double Up Food Bucks program for people who have a SNAP food card. The program not only encourages healthy eating but brings more customers to the market, which helps local vendors.

Other special events added include the market's farm-to-fork brunch a salsa contest and festival. This year brought a pie contest, cider pressing in October and "4th Tuesday" markets with beer gardens, special foods, music activities.

"The market has grown exponentially lately," Wasley said. "I feel so lucky and privileged to have had this job. I loved it, and I loved working with the community. The board of directors has been amazing, and all the community sponsors' support has been overwhelming and positive. The city, Parks and Rec and the folks at Mamacita's



Observer file photo

Beth Wasley, who has served as the La Grande Farmer's Market manager for nine years, will be stepping down at the end of the season.

have been great."

The board of directors is looking to fill her shoes, and members hope to find and train a new market manager in September.

"It's a very public and social job," Wasley said. "You have to be a people person."

Liberty Avila, chair of the La Grande Farmers' Market, has only praise for Wasley's contributions to the market's growth. "Beth has been huge (in) how the market has grown," Avila said. "I had been away from La Grande, living in Ohio for seven years, and when I came back, I was so impressed with how much the market had grown in that time."

Wasley's managing style was a perfect fit for the market, she added.

"Beth treats everyone very fairly and rolls with the punches with those small emergencies she's had to deal with," Avila said. "She is easy-going, personable and makes sure that everyone has the right information."

One vendor who shares that sentiment and has known Wasley for her entire nine-year period she served Valerie Tachenko, a farmer of organic vegetables and fruits from Medical Springs who sells

### Oldest in the state

La Grande Farmers' Market is one of the oldest in the state. "When the Oregon Farmers Markets Association was formed in 1987, the La Grande Farmers' Market was one of only 12 markets in the whole state," Kelly Crane, program director of Oregon Farmers Markets Association said.

There are now over 120 market locations in Oregon, and La Grande's market was registered among them in 1980 under the name Blue Mountain Local Producers' Market.

"The La Grande community is lucky to have a really great farmers' market like this one," Crane said. "In addition to being one of the oldest markets in the state, their market leaders are very involved in the statewide agricultural community, always striving to improve their operations and better serve their customers and vendors."

her products at La Grande's Tuesday markets. She said she appreciated working with Wasley.

"One thing that Beth has done is huge is that she's been a very good, fair person with all of the vendors," Tachenko said. "Her personality is smooth (and) low-key."

Tachenko has been a vendor in a variety of different markets and noticed the personality of the market manager sets the atmosphere for the entire market and its vendors.

"If something pops up, she just acts. Her personality soothes a lot of situations that you typically see with vendors at a market," Tachenko said of Wasley. "She doesn't get

rattled about things. She's accommodating, but she's also in control of the situation. I've seen her grow into what she is today."

After nine years, Wasley has developed lasting friendships with the market vendors, Tachenko being one of them. Tachenko's attendance at Tuesday markets is so reliable that it's become a joke between them. No matter what the weather brings, come rain or snow, Tachenko and Wasley will always be there.

Although Wasley is ready to hand over the reins to another energetic manager, she will remain a loyal market shopper.

"I love the market, and I'll always be a part of it," she said.

# Insects could eat twice as much wheat by the end of the century

By Erin Ross  
Oregon Public Broadcasting

Climate change might lead to bigger populations of hungrier insects. This could have serious consequences for grain-growing regions in the Northwest and across the world.

"And, of course, the impacts from these insects will come on top of whatever effect climate change is already having," said Curtis Deutsch, an earth scientist at the University of Washington. The paper, which Deutsch wrote with an interdisciplinary team of scientists, was published Thursday in the journal *Science*.

The researchers looked at the world's three top grains:

wheat, corn and rice. Based on their model, for each 2 degrees Celsius the temperature rose, the amount of crops consumed by bugs would increase significantly: by 19 percent for rice, 31 percent for corn and by 46 percent for wheat.

So if the Earth warms by 4 degrees Celsius — which, scientists say, it is on track to do by the end of the century — wheat losses from insects would double.

To make that number easier to understand, Deutsch said it's helpful to think of wheat losses due to insects in terms of bread. Right now, for example, insects consume an amount of grain equal to about one out of 12 loaves of bread, globally. If

climate change continues unabated, they could be consuming two out of every 12 loaves.

There are two major factors driving this change.

Insects burn more calories the warmer it is. That means they eat more, said Deutsch. "That's a very simple and well-known effect that's gonna be true basically for any crop and any insect that eats it."

But that's not all: as the temperature rises, warmer air also means more bugs, up to a point. Really warm areas like the tropics might see insects decline. But in the cooler, temperate regions where grains are grown, populations could increase dramatically.

The researchers looked at 38 well-studied insects across the globe. By estimating how much more the insects in certain regions would eat, and combining those estimates with their predicted population changes, they were able to calculate how much grain could be lost.

Wheat is a major product in Oregon and the Pacific Northwest, and Oregon and Washington were both among the top 10 wheat producing states in 2017. Per the Port of Portland, wheat is Oregon's top export by weight.

Deutsch said according to their models the Northwest has the right conditions to see a large increase in insect-

related loss.

"Our calculations would suggest that even with a few degrees of warming the amount that the insects can consume could easily double," Deutsch said, though he notes their model becomes less

accurate the smaller the area you look at.

Farmers might be able to combat the hungry bugs by rotating crops, introducing biological controls (like even hungrier predator bugs), or increasing their use of pesticides.

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