

Adult western cherry fruit fly emerges

WesCom News Service staff

LA GRANDE — A press release from the OSU Extension Service alerts cherry tree owners that the emergence of adult western cherry fruit flies was expected to begin on June 12 in the La Grande area. Fifty percent adult fly emergence is expected by June 27.

Cherry fruit flies spend about 10 months out of the year as pupae in the soil. For the first week after emergence, adults feed on any available sweet substances and moisture. Adults begin laying eggs in fruit seven days after emergence. Adult emergence continues for up to two months. Eggs hatch within seven to 10 days, then larvae feed in the fruit for two to three weeks. Larvae then emerge from the fruit, drop to the ground and pupate in the soil over-winter until this time next year.

The release offers tips for managing western cherry fruit flies:

- Initial spray applications should be made within the first week after emergence and then follow-up spray applications should be scheduled to control CFF until harvest. The insecticide product label will provide recommendations for spray application frequency and pre-harvest interval requirements.

- One spray application does not provide season-long CFF control. Adult CFF continue to emerge from the ground through late June and lay eggs into July.

- Be sure the insecticide you choose is labeled for use on fruit/cherry trees! Always read and follow label directions for safe pesticide use, Personal Protective Equipment, frequency of application and pre-harvest intervals.

- All blossoms or fruit should be removed from your tree(s) prior to CFF emergence.

- Voluntarily remove any tree(s) if you never pick the fruit nor manage pests in the trees.

- Tree height and canopy influence effectiveness of sprays. Shorter trees pruned to open up the canopy allows for more effective spray coverage.

- Fruit trees not used for fruit production should be replaced with a true shade tree species. Fruit trees can harbor a variety of insect and disease pests that can/will impact neighboring trees so pest management is critical. The Union County Cherry Fruit Fly Inspector offers a free service to cut down any cherry tree(s) the owner no longer wants. However, the wood will be left on site.

For further information on the cherry fruit fly management and products for CFF control, contact the Union County Extension Office at 541-963-1010 or consult the 2019 PNW Insect Pest Management Handbook at <https://pnwhandbooks.org/insect> or the EC 631 Managing Diseases and Insects in Home Orchards at <https://catalog.extension.oregonstate.edu/ec631>.



Ronald Bond/WesCom News Service

The Union County Chamber of Commerce had a ceremonial ribbon cutting for Dining at the Landing last week.

A SUCCESSFUL START

By Jeff Budlong
For WesCom News Service

LA GRANDE — Uncertainty is something that comes when starting any new business.

So two years in, Gust and Karin Tsiatsos are still pleasantly surprised by what they have learned as the owners of La Grande's The Landing Hotel.

"We were not expecting to be as successful as we have been from the hotel standpoint," Karin said. "We are a small property and we have had a lot of local support. We have been overwhelmed with the amount of success and support from the community."

It is the kind of response the couple was hoping for when it spent more than a year remodeling a 4,000-square-foot house, with the help of a grant from the Urban Renewal Agency, into a boutique hotel at 1501 Adams Ave. The Landing provides La Grande and its visitors a unique facility.

"We work with (Eastern Oregon) University. We work with the local hospital to bring in people to stay. We work with the local government agencies," Karin said. "The university was excited because when they have an event they have a place they can put keynote speakers, and we are a place (where) people can hold events."

The five-room hotel has many distinct features including the wood floors, black staircase and second-floor balcony that provides a view of downtown.

"We don't have any other lodging like it in the area, so people can come and stay and experience La Grande (in a different way)," Karin said.

A new dining option

A recent ribbon cutting at the hotel was held to officially introduce a new restaurant, Dining at the Landing, that resides in the hotel.

Chef Merlyn Baker brings his expertise for local food and drink to the hotel where breakfast is served from 7 a.m. to 11 a.m. and dinner from 4 p.m. to 9 p.m.

"We are not super ritzy, but you can come find what is described in a big city as fine dining here in La Grande," Karin said.

The restaurant replaced a wine bar that operated downstairs when the hotel originally opened.

"We really wanted to do more of a fine-casual dining experience instead of wine and appetizers," Karin said. "Locals are pretty excited. (Baker) is well known in this region for his great cuisine, and the tourists we cater to for the hotel are really over-the-top excited because they come to La Grande not expecting to find this

caliber of food."

Karin, who has spent more than 30 years in La Grande after attending EOU, stresses while the restaurant and hotel attract visitors to the area, it is also a place for locals to enjoy.

"A lot of people think we are just for the guests, but we are open to the public," she said. "People can come in for coffee or breakfast or just mingle with other locals."

Whether they are residents of the county or tourists, guests will find a variety of options at Dining at the Landing with breakfast and dinner options that change daily as well as drinks that include regional and international beer and wine offerings.

Bringing in a chef like Baker, and with the positive early response to the menu, the owners plan to add lunch hours in the future. That means the restaurant — which has been running for about six months — will be open every day for breakfast, lunch and dinner.

Dining at the Landing

Baker, a familiar face to many in the region, has worked as a chef for 47 years. The menu puts an emphasis on seasonal, local and organic food, and his work as a caterer with Merlyn's Catering brings another aspect.

Stay and eat

To make a reservation at The Landing Hotel, call 541-663-1501 or visit www.lagrandelandinghotel.com.

"I used to run Foley Station Restaurant for about 15 years ... and a lot of people in the area still talk to me about dishes and preparations I used to do there," he said. "One of the big things for this community is to not only provide a local service, but also to take advantage of the available exports to enrich the community's economic stance."

Dining at the Landing can seat 30-40 patrons — including porch seating — with a menu that ranges from Pang Pao Salmon to pan-braised Italian ribeye.

"We provide for the community and the tourists that come through ever-changing dining possibilities for their palate," Baker said.

Karin and Gust believe the hotel and its success continues a positive trend in the community.

"We are happy to see our downtown going into a different direction," Karin said. "We cleaned something up, put something in that draws people to La Grande that we can be proud of."

Federal Reserve to make interest rate decision

The Associated Press

The Federal Reserve is likely — if not certain — to leave interest rates alone when its latest policy meeting ends Wednesday. But expectations are high that the Fed and its chairman, Jerome Powell, will signal that a rate cut may come soon for the first time in more than a decade.

Behind the Fed's thinking is concern about possible economic harm resulting from the Trump administration's trade war with China and signs that the global economy is weakening. Two weeks ago, Powell said in a speech that the Fed was monitoring the administration's aggressive use of tariffs and would "act as appropriate to sustain the expansion."

Investors were cheered by the notion that this meant at least one rate cut might be on the way. What remains unknown is just when — or even whether — the Fed will reduce its key short-term rate.

The Fed's two-day meeting will end Wednesday afternoon. When it does, the Fed will issue a policy statement and update its economic and interest-rate projections before Powell holds a news conference.

The Fed has been saying in its policy statements since January that it will be "patient" in adjusting its key short-term rate. This rate influences many consumer and business loans, from credit cards to home equity credit lines to small-business loans.

Kokanee Inn ready to open in Joseph

WesCom News Service staff

JOSEPH — Eric Makela and Missy Britt announce an open house to celebrate the opening of the Kokanee Inn and to thank Wallowa County for its warm welcome and support. Kokanee Inn, formally Chandler's Inn, located at 700 Main St. in Joseph, will welcome the community and visitors between 1 p.m. and 4 p.m. June 22, to tour the inn, meet owners Eric and Missy and enjoy Vanilla Stag treats and Khaos coffee.

Opening an inn in a community like Joseph has been a lifelong dream of Missy and Eric, who came to Wallowa County after 15 years in Boise, Idaho.

"The inn combines our love of travel, adventure and hospitality. We welcome everyone to come and explore the trails, art galleries, restaurants and unique shops of Joseph. Bring your mountain bike, backcountry skis, trail



Courtesy photo

The Kokanee Inn will have an open house June 22 and be fully operational by July 1.

shoes, snowmobiles, fly fishing gear while appreciating the beauty of Wallowa Lake," Eric said in a press release.

Eric, Missy and their family have spent the last few months bringing Kokanee Inn back to life with the help of the skilled tradespeople of Wallowa County. Thanks to the generous support, the

Inn will be fully operational by July 1.

According to the press release, the inn features bright, spacious and comfortable guest rooms and suites. To honor the spirit of the town and the guests who will stay at the inn, the five rooms reflect mountain ranges across the globe:

Eagle Cap, Mount Tomamivi, Denali, Sutter Butte and the Base Camp. With fully renovated bathrooms and occupant-controlled heating and cooling, the Kokanee Inn will offer modern amenities travelers crave without sacrificing the one-of-a-kind charm of a mountain retreat.