

# Business & Ag

## Dan's Dawg House to open

BY MEGHAN ANDERSCH  
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"We want this to be a comfy, homey place for people to come," said Linda Shelton of Dan's Dawg House, a Broadway eatery opening its doors in the near future. Her husband, Dan Shelton, has had the dream of opening this business for a long time. He said he once saw a TV show with Chicago street corner hot dog sellers, and thought, "Wouldn't that be fun?"

He said he has been thinking about it for years, and things came together now to act on the idea.

The Sheltons saw the present location was open, and mutually agreed it would be a great place for the hot dog business. Linda said the landlord has been great and "wants to see us succeed."

Linda shared the menu for the restaurant—hot dogs and super spuds. She said, "No boiled weenies around here!" Dan's will serve all beef hot dogs (Bull Dawgs), brats (Big Dawgs), and they hope to be able to find a source in the future for buffalo hot dogs (Prairie Dawgs).

For kids, small hot dogs, called puppies, will be served in a "litter" in a basket. And for those who can't eat gluten, the "Fetch It" will feature a roasted hot dog on a stick served with mustard and ketchup.

All dogs will be roasted, and as a special, each day two varieties will be available smoked from the Sheltons' own smoker.

Dan's will offer 12 toppings for spuds or dogs, including chili, sauerkraut, nacho cheese, taco meat, sour cream, onions, salsa, jalapeños, pepperoncinis, sweet peppers, mushrooms, and olives. Dogs or spuds can be ordered individually or in a meal that includes a drink, coleslaw, and a large chocolate chip cookie.

Also offered will be special birthday desserts: twinkie dogs for kids, and for adults, a hot fudge brownie with whipped



Meghan Andersch / The Baker County Press

L-R, Ashley Ralston, Linda Shelton, Dan Shelton.

cream.

The restaurant will offer take-out or sit-down dining in a bright, airy room that seats eighteen. Hours will be Tuesday through Thursday 11 a.m. - 6 p.m. and Friday and Saturday 11 a.m. - 8 p.m. The exception will be on game nights, when Dan's will stay open late to accommodate teams and game attendees.

Dan said his first goal is that "someone will walk through the front door." The Sheltons hope to have Dan's Dawg House open before Thanksgiving. They were awaiting the visit and approval of the health inspector to move forward.

One wall of the eatery will feature memorabilia from Baker Middle and High Schools. Jerseys are already up from several middle and high school teams and the middle school is donating a spirit flag from 1925. The Sheltons said they want to support the community and the kids.

Game schedules will also be posted on the wall and Linda said they want to keep track of wins and losses. She is also hoping to be able to get team pictures to put up. Local

students will receive a discount when they show their student ID cards.

Linda and coworker Ashley Ralston will run the business, while Dan, who works for Black Distributing, will help out at Dan's on Friday nights and on Saturdays.

Linda is a retired floral designer, but says her parents operated a restaurant, so she is experienced in this arena.

Dan has worked as a logger, dispatcher, Juvenile Probation officer, and truck driver. Both Sheltons also worked for the Fire Department in Grant County for a time. They eventually moved because Dan was driving based out of Baker City and they wanted a shorter commute. Dan said Baker City is the "best place we've lived by far."

Linda said they have always been in people-oriented business. She said Dan loves to talk and laughed as she said she is also pretty good at it. Both Sheltons spoke of how they want their business to be a place with a welcoming atmosphere. Linda said they pray it will be a blessing to the community. The Sheltons said every-

one has been very positive so far. Baker County Economic Development has provided support and technical assistance, including helping with a Grand Opening event.

Linda said there will be a ribbon-cutting ceremony and that the Grand Opening will run for a whole week.

She said local business owners and community members have also been supportive.

Ron Bell of North Powder Electric promised that when the restaurant opens, "I'll be there with bells on."

Al McCauley, Dean of Students and Athletic Director at Baker Middle School, said, "I love a good dog."

Linda said, "With good support, you will succeed." She said if Dan's Dawg House does as well in Baker City as they hope from initial excitement, they will franchise the business in the future.

Meanwhile, she said, "Watch for the signs," for the imminent Grand Opening date of the business.

Dan's Dawg House is located on the corner of Fourth and Broadway at 2300 Broadway Street in Baker City.

### — WEEKLY HAY REPORT —

Friday, November 13, 2015 — Eastern Oregon

Prices trended generally steady compared to week ago prices. Retail/Stable demand for all types of hay from Crook, Deschutes, Jefferson, Wasco counties continues to be good. Many producers have decided to hold on to their hay for now, in hopes for higher prices. Snow has hit some of the hay producing areas.

Tons	Price Range	Wtd Avg
Alfalfa — Large Square, Premium	75 245.00-245.00	245.00
Alfalfa — Large Square, Fair	200 130.00-130.00	130.00
<b>Last week:</b>		
Alfalfa / Orchard Mix — Small Square, Premium	50 215.00-215.00	215.00
Alfalfa / Orchard Mix — Small Square, Premium	40 200.00-200.00	200.00

USDA Market News Service—AMS.USDA.gov

### — CATTLE MARKET REPORT —

Wednesday, November 11, 2015

Vale, Oregon

Cattle sold through the auction: 2,221

#### Steer Calves

300-400#	Bulk 251.00 - 291.00	Top 306.00
400-500#	Bulk 193.00 - 250.00	Top 254.50
500-600#	Bulk 174.00 - 203.00	Top 204.75

#### Heifer Calves

300-400#	Bulk 197.00 - 221.00	Top 230.00
400-500#	Bulk 164.00 - 219.00	Top 220.50
500-600#	Bulk 158.00 - 179.00	Top 180.25

#### Yearling Steers

600-700#	Bulk 161.00 - 181.00	Top 185.50
700-800#	Bulk 157.00 - 174.00	Top 175.00
800-900#	Bulk 149.00 - 165.00	Top 170.25
900-1,000#	Bulk 137.00 - 148.00	Top 149.00

#### Yearling Heifers

600-700#	Bulk 149.00 - 167.00	Top 169.50
700-800#	Bulk 139.00 - 164.00	Top 167.00
800-900#	Bulk 133.00 - 146.00	Top 148.00
900-1,000#	Bulk 122.00 - 137.00	Top 139.00

Thin Shelly Cows 48.00 - 62.00

Butcher Cows 64.00 - 71.00

Butcher Bulls 76.00 - 84.00

Stock Cows Yng. N/A

Younger Hfrts. N/A

Stock Cows Older. - 975.00 - 1325.00

ProducersLivestock.com

541-473-3136

### — LOG PRICE REPORT —

Price per 1,000 board feet: Northeast Oregon

Doug Fir is \$415.00/mbf

White fir is \$365.00/mbf

Ponderosa Pine is brought sold on diameter splits

6 to 11 inch dib \$300 to \$310/MBF

12 to 17 inch dib \$350 to \$375/MBF

18 to 23 inch dib \$400 to \$430/MBF

24 inch plus dib \$450 to \$500/MBF

DIB is diameter inside bark at small end of log.

MBF is thousand board feet lumber, net scale.

People interested in selling logs should call and get specific quotes from saw mills.

Courtesy of Arvid Andersen, Andersen Forestry Consulting

### — PRECIOUS METALS REPORT —

Price per ounce, USD

Gold: \$1,081.80

Silver: \$14.23

Platinum: \$866.53

Palladium: \$550.80

Bloomberg.com

### — AG COMMODITIES —

Corn: \$366.75/bu/USD

Wheat: \$495.55/bu/USD

Soybeans: \$859.50/bu/USD

Oats: \$235.00/bu/USD

Rough Rice: \$11.84/cwt/USD

Canola: \$472.10 CAD/mwt

Live Cattle: \$129.65/lb./USD

Feeder Cattle: \$160.05/lb./USD

Lean Hogs: \$54.05/lb./USD

Bloomberg.com

## 30 days of gratitude at Heart 'n Home

BY MEGHAN ANDERSCH  
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Heart N' Home Hospice and Palliative Care is collecting for local food banks with a 30 Days of Gratitude Campaign that runs November 2nd through December 2nd.

Valerie Potter, Executive Director of the Baker City office, explained that all eight offices of Heart N' Home are participating. Each will donate the food collected to their local food banks.

In Baker City, donations will be delivered to the Salvation Army, Compassion Center, and St. Francis DeSales food banks.

Potter said the idea started with the marketing team from their corporate office in Fruitland, Idaho. Heart N' Home was looking for a way to give back to each of their communities and their outreach department came up with the 30 Days of Gratitude campaign.

The idea is that if each staff person brought in one item every day for 30 days,

they could corporately donate 5,000 items throughout the eight communities.

Potter said, "It's a way of saying thank you and taking stock of what we're grateful for."

Potter said they got the idea to invite the local community to participate also and said they really want to collect as much as possible to donate back to the local community.

Donations can be brought to the office at 3370 10th Street between 8:30 a.m. and 5:00 p.m. Monday through Friday.

For any questions, the office number is 524-7688.

Potter said overall items most needed for food drives include protein and canned meals (peanut butter, tuna, canned stew, etc.), canned fruit and veggies, healthy snack items (raisins, 100% juice, etc.), and pantry staples such as flour and oil.

According to feedingamerica.org, in the US one out of seven people struggles with hunger. Potter said that hospice senior leadership is sending out a daily e-mail

during the campaign with information and things to think about.

On Veteran's Day, one statistic shared in the e-mail is that 25% of families seeking food aid include veterans, either active or retired.

Potter said that a part of the 30 Days of Gratitude campaign is a way to thank veterans and all

service men and women who are dedicating their lives.

More information, including pictures of the collection space in each office, can be found online at facebook.com/gohospice.

The website for Heart 'N Home is gohospice.com.

25th Annual Baker County Mounted Posse

## Guns & Sportsman Show

Friday, November 27 • NOON TO 6PM  
Saturday, November 28 • 9AM-6PM  
Sunday, November 29 • 9AM-3PM

Entrance Fee \$5 • Children under 12 Free  
(shall be accompanied by an adult)

50¢ off if you bring a firearm or are an NRA Member

**Baker County Fair Event Center**  
2600 East Street, Baker City

## BUY • SELL • TRADE

Reserve Your Booth Space NOW  
8 foot Table \$45 each  
Set up 8AM - NOON November 27  
Security Provided

To reserve space, call Dave McCoy 541-379-4748

Food available on site. All federal, state and local laws will be followed. All proceeds fund Youth Trail Ride.