FRIDAY, MAY 13, 2016

Business & Ag Food Co-op holds 40th annual tasting fair

BY MEGHAN ANDERSCH Meghan@TheBakerCountyPress.com

The Baker Food Coop's 40th Annual Tasting Fair and Open House was a great success, judging by the bustling crowd and positive atmosphere. Several individuals were heard to mention how very much fun they'd had. Held May 6th from 4-6 p.m., the event featured special sales, free recipes, drawings for door prizes, and many assorted samples. A coupon for \$5 off membership was also offered.

Samples were offered in each department and included cheeses, tea, kombucha, various salads and main dishes, spicy meatballs, chocolate covered blueberries, sugar-free chocolate, and gluten-free items. There was a line all night for the five-minute professional massages.

Staff members Carol Morrison and Pat Cullen, board members, Co-op Department Heads, and many, many more volunteers worked together to make the event run smoothly. Manager Morrison was everywhere throughout the event, from cashiering up front to mopping up



The aisles were packed at the Baker Food Co-ops 40th annual tasting fair and open house last week.

afterwards.

Special mention was made of Co-op founders Ramon and Carolyn Lara who started this as a buyers' club out of their home forty years ago. They have maintained their commitment to partnering with like-minded individuals in obtaining healthy products and are still involved with the Co-Op. Information on the Laras and the beginnings of the Co-Op is featured in the May edition of the Co-op newsletter (available at the Baker Food Co-op).

The Co-op offers a wide range of supplements, bulk foods, organic produce, gluten-free items, and bulk herbs and spices. Though a membership is not required to shop there, \$25 buys a lifetime membership for all members of a household. New members receive a 15% discount on purchases during their first month and a 5% discount thereafter. Volunteer working members can receive up to a 30% discount on purchases, depending on hours worked the previous month.

The Co-op is located at 2008 Broadway in Baker City and is open 10-6 Monday through Friday and 10-4 on Saturday.

Baker City to have Albertsons and Safeway once again?

Albertsons, one of the largest food and drug retailers in North America, is proud to be unveiling a newly remodeled store in Baker City, OR, in early Fall of 2016.

In the new meat department, shoppers will have access to an elaborate assortment of the finest cuts of choice beef, fresh poultry and fresh seafood. Albertsons expert meat team will always be available to answer questions and help find that perfect cut of choice beef for any occasion.

For shoppers who believe in eating dessert first, Albertsons expanded bakery will be a must see, and will have every item possible when it comes to indulging in something sweet. In addition, Albertsons is working on having a Starbucks available. The Grand Opening celebration will include sampling, a ribbon cutting, cake and a generous donation to the local community. More on the ceremony, and a community invitation, will be shared as the grand opening date draws near. "We can't wait to unveil what will be a beautiful and highly upgraded Albertsons store in Baker City. The extensive enhancements we are making will give shoppers an enjoyable experience each time they visit the store. We look forward to serving the needs of the Baker City community again," said Greg McNiff, Portland Division President for Albertsons.

— Weekly Hay Report —

Friday, May 6, 2016 — Eastern Oregon Prices trended generally steady compared to week ago prices in a very limited test. Many producers have decided to hold on to their hay for now, in hopes for higher prices or to feed to their own animals. Many hay producers are sold out for the year. New crop hay is growing and will be harvested in the upcoming months.

No new sales confirmed this week.

Tons Price Range Wtd Avg Last week's results were: Alfalfa / Orchard Mix —Small Square Premium 15 165.00-165.00 165.00

USDA Market News Service—AMS.USDA.gov

— Cattle Market Report —

Wednesday, May 4, 2016 Vale, Oregon Cattle sold through the auction: 558

Steer Calves

300-400# Bulk N/A Top N/A 400-500# Bulk 155.00 - 168.00 Top 170.00 500-600# Bulk 143.00 - 159.00 Top 165.00

Heifer Calves

300-400#Bulk 131.00 - 143.00 Top 144.00400-500#Bulk 130.00 - 147.00 Top 148.50500-600#Bulk 127.00 - 141.00 Top 142.50

Yearling Steers

600-700# Bulk 138.00 - 156.00 Top 158.00 700-800# Bulk 117.00 - 125.00 Top 126.00 800-900# Bulk N/A Top N/A 900-1,000# Bulk N/A Top N/A

Yearling Heifers

600-700# Bulk 124.00 - 132.00 Top 134.00 700-800# Bulk N/A Top N/A 800-900# Bulk 113.00 - 119.00 Top 121.00 900-1,000# Bulk N/A Top N/A

> Thin Shelly Cows 47.00 - 59.00 Butcher Cows 67.00 - 76.00 Butcher Bulls 78.00 - 82.00 Pairs Yng. 1325.00 - 1610.00 Hfretts. 81.00 - 106.00 Pairs Older. - 875.00 - 1275.00

> > ProducersLivestock.com

Albertsons is extremely proud of its plans for an entirely new store.

The popular supermarket chain plans to begin hiring 50-80 people this summer to work at the remodeled location.

The grocery store's upgrade will include all of the traditional customer favorites including, but not limited to, piping hot French bread, delicious fried chicken, and fresh cut fruit. In the produce department, fresh cut fruit will be available daily, cut right on sight in the produce kitchen.

The department will feature the very best of locally grown fruits and vegetables including a vast variety of the finest organic produce available. Safeway was slated to relocate from its currently location on Campbell Street to the vacated Haggen building across from it.

As of the time of print, no official word was given as to which store, Albertsons or Safeway, will occupy that location.

Agritourism studio workshop scheduled this month

Have you considered adding a farm stand, farm tour, event venue or lodging to your farm, ranch or garden business?

Get inspired and discover how to plan your project, navigate the regulations and permitting, and gain the most from your marketing dollars and efforts at the Northeastern Oregon Agritourism Studio on May 23 and 24.

Hear about best practices, successful operation examples, and how to be ready for visitors. The workshop is being developed with input from the Union, Baker and Wallowa County agritourism working group in conjunction with Travel Oregon. The workshop will be useful for people just starting or those with an established agritourism business. This workshop is sponsored by NEOEDD, Eastern Oregon Visitors Association and Travel Oregon.

They encourage participants to attend both sessions.

Anyone in Union, Baker and Wallowa County that is interested in capitalizing on the growing travel trend in agricultural tourism is invited to participate! Registration is required!

Registration link: Industry.traveloregon.com/ northeastATS

Regional Agritourism Destination Workshop: Monday, May 23, 2016 | 1:00-5:00

Blue Mountain Conference Center | 404 12th St, La Grande, OR

Business Development Workshop:

Tuesday, May 24, 2016 | 8:00-4:30 Blue Mountain Conference Center | 404 12th St, La Grande, OR

Questions? Contact Janet Dodson, Eastern Oregon Agritourism Development Project Coordinator, 541-786-8006 or janetd@eoni. com.

A second workshop is being held in June.

Anyone in Morrow and Umatilla County that is interested in capitalizing on the growing travel trend in agricultural tourism is invited to participate!

Registration is required! Registration link: Industry.traveloregon.com/ ruggedcountryATS Regional Agritourism Destination Workshop Tuesday, June 21, 2016 | 1:00-5:00 Port of Morrow River-

front Center – Well Spring Room | 2 Marine Drive Boardman,

Oregon Business Development Workshop Wednesday, June 22, 2016

| 8:00-4:30 Eastern Oregon Trade & Event Center | 1705 East Airport Road, Hermiston, OR

541-473-3136

– Log Price Report –

Price per 1,000 board feet: Northeast Oregon

Currently the local log market is flooded with fire salvage logs. The log buyer for Malheur Lumber Co. stated they have all the logs they need under contract and are not accepting any new purchases. BCC/LLC of La Grande has receive so many burned fire salvage logs they are no longer accepting logs at the La Grande log yard. Any additional pine logs have to be delivered to the Elgin Log yard cut in plywood lengths and to a 8 inch top. For these pine logs cut in plywood lengths, BCC is offering \$280.00/mbf. They are also paying \$410.00/ mbf for Doug Fir & Western Larch. For White Fir they are offing \$310.00/mbf. At the Pilot Rock Saw Mill BCC is offing \$360.00/mbf for a 12 to 15 inch top, for 16 to 19 inch top \$400.00/ mbf & offing \$425.00/mbf for 20 inch plus top

> Courtesy of Arvid Andersen, Andersen Forestry Consulting

- Precious Metals Report -

Price per ounce, USD Gold: \$1,276.00 Silver: \$17.34 Platinum: \$1065.73 Palladium: \$607.80 Bloomberg.com

- AG COMMODITIES -

Corn: \$376.25/bu/USD Wheat: \$457.75/bu/USD Soybeans: \$1076.25/bu/USD Oats: \$188.75 bu/USD Rough Rice: \$11.47/cwt/USD Canola: \$519.00 CAD/mwt Live Cattle: \$123.23/lb./USD Feeder Cattle: \$150.65/lb./USD Lean Hogs: \$82.60/lb./USD Bloomberg.com

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