

Business & Ag

Eagle Cap Grill opens in town

• STEAKHOUSE TAKES PLACE OF FORMER COUNTRY COTTAGE

BY TODD ARRIOLA
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Tequila Lime Chicken Breast was the meal ordered and enjoyed by the very first customer as Eagle Cap Grill, 2915 10th Street, Baker City, made its debut in the community, during a soft opening Monday evening. According to co-owner and manager Kristi Hensley after having served between 10 to 15 tables, "It was absolutely fabulous."

The restaurant—which features steak and seafood—sits in a 2,024 square foot building, built in 1960 at the corner of 10th and D, just north of another familiar business she's co-owned for over 10 years: The Inland Cafe, 2715 10th (at the corner of 10th and B). The Eagle Cap Grill's name comes from Hensley's fondness of the local communities. Her husband and co-owner and manager, Chris, was raised in Richland, and her family is from Halfway, so Eagle Cap from the Eagle Cap Wilderness area seemed a great fit, she said. The community even assisted with the naming of the restaurant. "It was either going to be Elkhorn, or Eagle Cap," she said. The latter name was chosen, through a public vote on Facebook.

"The plates were beautiful, the food was great, everything worked perfect," Hensley said, noting that the soft opening was a success. The team she assembled includes her son, Cody, and his wife, Hannah, both managers, chef Clint Buchanan, servers Patty Vowell and Misty Brinton, and dishwashers Alex Breshears and Jake Freeman.

Newly married couple Cody and Hannah moved back from Portland in August, in order to help operate the restaurant, and to settle into a more relaxed environment. Cody worked as head cook at BJ's Restaurant & Brewhouse, and Hannah at

a Portland car dealership. Buchanan attended culinary school in Las Vegas, and returned to work at the Geiser Grand for nine months, prior to Eagle Cap Grill. Vowell has worked at various area restaurants, including Inland Cafe, Baker Truck Corral & Restaurant, and Sumpter Junction Restaurant for 17 years.

Hensley thought that the community could use another fine dining restaurant, though she said that Barley Brown's Brew Pub, 2190 Main Street (Barley's taphouse, at 2200 Main, is actually Baker City Brewing Company), one example she gave, is an excellent restaurant.

Offerings at Eagle Cap include an emphasis on steak and seafood, pastas, salads, hand-battered halibut, sockeye salmon, calamari, coconut shrimp, prime rib, gourmet burgers, desserts, local Barley Brown's beer, local Copper Belt wine, and local Sorbenots coffee. The certified Angus beef, aged at least 21 days, comes from Food Services of America (FSA), where Hensley has previously worked for 20 years. The beer list this week included Barley Brown's Coyote Peak Wheat, Pallet Jack, and Tumble Off. And wine included Copper Belt's Pinor Noir, Ranch Red, and Ranch White. A full bar service means that numerous other drinks are available, as well.

The soft opening preceded the grand opening (which is scheduled for today at 4 p.m. including a ribbon-cutting at 3:30 p.m.), partly because there was a constant flow of potential customers during the course of the remodeling, who visited and asked when the restaurant would be open for business.

"There were so many people were so anxious for us to open," she said.

A soft opening was scheduled for Tuesday, and Thursday this week (on Wednesdays, the restaurant will normally be closed).

The remodeling, most of which happened in August (Hensley has co-owned the building since May), included removal of the upper portion of the roof, which had the same



Todd Arriola / The Baker County Press

L-R: Kristi Hensley, Cody Hensley, Hannah Hensley, Clint Buchanan, and Patty Vowell.

curved, unique shape during former owner Sharon Orr's operation of The Country Cottage Cafe, and as an A&W (Allen & Wright) restaurant.

"We just wanted people to know we were seriously making it different. We weren't just going to put in something else—we were going to change it," Hensley said.

An area still being constructed outside, to the left of the double doors, will house the video gaming machines. Hensley said that the machines won't be in place until 30 to 60 days after the grand opening.

The dining area includes new partitions, for a total of nine private booths, new walls, new tables, new window blinds, and fresh paint. Hensley said that the dining area carpet, in good shape and a match for the color theme, has been kept in place, but new, waterproof, grease-resistant plank flooring has been installed throughout other areas, including the entrance, and the bathrooms. Updates for the kitchen itself include a new char broiler, and a new fryer. She said that the construction work was completed by Bugle 1 Contracting, of Baker City. A couple of notable items of nostalgic value remain for the moment, though there is a plan to replace them—the orange, A&W bathroom sinks. "First things first, though—we've got to get open," she said.

She said that the dining area seats normally 44, with up to 58 possible, considering the space and staff available currently. Noting that there probably won't be outside dining in the immediate future, she wants to "just keep it small, and full."

The exterior signs, while in their original frames, have been updated to reflect the change in name, by the Oregon Sign Company, of Baker City, a business for which Hensley showed much praise, citing the quality of work, and the quick response.

Community Bank and the Northeast Oregon Economic Development District (NEOEDD) facilitated the project, two organizations that provided great service. "It's local money, working for local people...local employees, local family," she said.

Hensley said business hours are Monday through Thursday (except Wednesdays, when the restaurant's closed), 4 to 9 p.m., and Friday and Saturday, 4 to 10 p.m.

Within one to two weeks, Eagle Cap will probably be open on Sundays from noon to 9 p.m., to accommodate the after-church crowds, which she said is difficult with just the Inland. Within possibly a month, she said, the Inland will be closed at around 3 p.m. on Sundays. She will be a familiar sight, as she will split her time between managing both locations.

Marvin's plans huge expansion

BY TODD ARRIOLA
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Marvin Wood Products, 3665 17th Street in Baker City, a subsidiary of The Marvin Companies, plans to break ground next spring on its three-year project, a 20,000 square foot plant addition that will help the company expand its operations and capabilities. "This is a very exciting expansion," the second phase of what was originally a three-phase project, put on hold since the Recession of 2008, said Human Resources Manager Sandi Fuller.

In a press release issued on May 12th, Baker Plant Manager Everett Vassar said, "We're excited to continue investing in Marvin Wood Products. This state-of-the-art machinery and factory expansion are crucial to supplying the wood needs for Marvin

Windows and Doors and Integrity Windows and Doors in a timely manner. As those companies continue to expand and lead in the marketplace, it is vital that Marvin Wood Products be able to keep up with demand. We're confident that our expansion and new machinery will set the company up for new heights of success."

The first phase of the project—including relocation of utilities, and expansion of what is now a large parking lot area, north of the plant—was completed before the Recession, but, before the next phase,

"The economy just fell apart, and there wasn't the need, or the finances to do that kind of expansion," Fuller said, noting that the current project actually was planned originally to be larger. This would have included upgrades for edge gluers, molders, and

other equipment, but those upgrades aren't part of this expansion, and approval hasn't been granted for that yet.

Among what has been approved since May is the replacement of a rip line (the ripping, or pre-rip operation), with an optical rip scanner, according to both Vassar, and Fuller.

"The new scanner will allow Marvin to increase its wood ripping capacity and supply wood at a far faster and more efficient rate," Vassar said. "This is a lot newer technology," Fuller said.

Fuller elaborated on the pre-rip operation, explaining that the Baker plant receives sawmill-cut ponderosa pine slabs, which are then ripped (cut to width) to whatever dimensions are required, in order to maximize use of the wood. This operation would be moved into

the Main Plant Building A, but in order to do that, an L-shaped expansion of that same building, on the north and west sides, is necessary, she said. The current equipment that needs upgrading has basically been in use in this operation since the plant was first established, 30 years ago this June, she said. For three decades, the plant has provided cut stock, clear finger-jointed cut stock, and veneer and constructed parts, according to the press release.

The wood supplied from the Baker plant is used in products at the Marvin Windows and Doors plants located in Warroad, Minnesota, and Ripley, Tennessee, and at the Integrity Windows and Doors plant located in Fargo, North Dakota, Fuller said.

SEE MARVIN'S PAGE 5

— WEEKLY HAY REPORT —

Friday, September 16, 2016 — Eastern Oregon

Prices trended generally steady compared to week ago prices. Most demand lays with the retail/stable hay. According to some producers, horse owners are starting to prefer lower sugar, higher protein hay. Many hay producers are selling or have already sold most of their first and second cutting hay, and are working on later cutting(s) resulting in higher volumes of hay moving.

Tons	Price Range	Wtd Avg	
Alfalfa — Large Square Supreme	300	140.00-140.00	140.00

USDA Market News Service—AMS.USDA.gov

— CATTLE MARKET REPORT —

Wednesday, September 14, 2016
Vale, Oregon

Cattle sold through the auction: 1,302

Steer Calves

300-400#	Bulk	139.00 - 162.00	Top	173.00
400-500#	Bulk	126.00 - 151.00	Top	155.00
500-600#	Bulk	120.00 - 139.00	Top	140.00

Heifer Calves

300-400#	Bulk	129.00 - 146.00	Top	148.00
400-500#	Bulk	122.00 - 140.00	Top	141.00
500-600#	Bulk	114.00 - 121.00	Top	124.00

Yearling Steers

600-700#	Bulk	113.00 - 128.00	Top	128.50
700-800#	Bulk	110.00 - 126.00	Top	126.50
800-900#	Bulk	115.00 - 121.00	Top	123.50
900-1,000#	Bulk	102.00 - 116.00	Top	118.00

Yearling Heifers

600-700#	Bulk	109.00 - 117.50	Top	119.50
700-800#	Bulk	102.00 - 112.00	Top	114.00
800-900#	Bulk	96.00 - 103.00	Top	104.00
900-1,000#	Bulk	85.00 - 95.00	Top	97.50

Thin Shelly Cows	48.00 - 62.00
Butcher Cows	64.00 - 71.00
Butcher Bulls	68.00 - 79.00
Pairs Young	N/A
Hfretts	74.00 - 92.00
Stock Cows Young	N/A

ProducersLivestock.com
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 \$420.00/mbf for Doug Fir & Western Larch. For White Fir they are offering \$325.00/mbf. At the Pilot Rock Saw Mill BCC is offering \$360.00/mbf for a 12 to 15 inch top, for 16 to 19 inch top \$400.00/mbf & offering \$425.00/mbf for 20 inch plus top

Courtesy of Arvid Andersen,
Andersen Forestry Consulting

— PRECIOUS METALS REPORT —

Price per ounce, USD

Gold: \$1,317.90

Silver: \$19.30

Platinum: \$1029.50

Palladium: \$682.37

Bloomberg.com

— AG COMMODITIES —

Corn: \$340.50/bu/USD

Wheat: \$406.00/bu/USD

Soybeans: \$989.75/bu/USD

Oats: \$175.00 bu/USD

Rough Rice: \$9.90/cwt/USD

Canola: \$469.70 CAD/mwt

Live Cattle: \$107.05/lb./USD

Feeder Cattle: \$131.13/lb./USD

Lean Hogs: \$49.08/lb./USD

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