

Dr. Steven Blakley - a dentist

photo by Ken Warren

Dentist with a smile

by Stephani Veff
Opinion/Copy Editor

Many people dread even the thought of visiting a dentist. The words pain, cavity, and root canal keep many from seeing a dentist every six months as advised by the American Dental Association, but occasionally there is a dentist that removes these fears and stands out among his peers.

Dr. Steven Blakley is not your typical dentist; he is known to whistle tunes and tell jokes as he moves from room to room in the converted house on Molalla Avenue that contains his office.

Blakley, 34, was born and raised in Oregon City and always planned to come back and have his practice here. He went to Oregon State University on a band scholarship. "The band director at Oregon City (High School) had gone to Oregon State and got me interested in the band," said Blakley.

He chose music as his major because that was his main interest throughout high school. "I majored in music for two years. After two years I decided I didn't want to be a music teacher and I didn't feel I was a good enough trumpet player to make a living playing the trumpet in bands." Blakley then switched to science because he felt it contained a lot of career areas.

"After five years at Oregon State I had such a diverse background of classes: music, science, all that stuff, that I literally could have gone into anything." The pharmacy program was another three years at OSU and Blakley just didn't feel like he could spend eight years at OSU "in a little college town." So he decided he would just take a year off and go to work someplace.

He worked for his brother black-topping driveways and parking lots for about six months and took a few classes at Clackamas Community College. During this time he tried to think of what career he would like to get into. "I started thinking about electrician, plumber, fireman - I was just thinking about all different types of professions, and none of those really interested me."

It was his uncle that gave him the idea of becoming a dentist because his uncle's friend was a dentist. "He made a good living. You could name your own hours, work when you want, and the money's okay," Blakley said with a smile.

He enrolled at Portland State University full-time and took half business and half pre-dentistry. He then applied to dental school. "Of course, my efforts were a lot stronger and all I thought about was school and I really studied hard. Well, my grades were all really high grades. It was definitely a big turn around." At this time, Blakley was accepted to dental school at the Oregon Health Sciences University.

After he graduated from dental school in 1985 he worked for another dentist. "That was kind of tough because every dentist runs their practice differently. They have their own ideas of how things should be done and you kind of have to just take the back seat."

The opportunity then came up that enabled him to buy a small practice in Oregon City.

Blakley says he likes the people contact the best as a dentist. "It's like you're touching so many lives... different families. Probably the toughest part of dentistry is the actual work. It's pretty fine tuning and everything, but that's not the hard part of dentistry. I'd say the hard part is the actual running of a private practice or business."

When asked what he thought makes him different from other dentists, Blakley said, "I just try to have fun in the dental office. If you're (the patient) having fun and the girls in the office are having fun, then other patients see when they're coming in that there's nothing to be getting nervous about."

"One of my objectives when I started out was that when a patient left the office, I felt like they should have a smile on their face. If they're not leaving with a smile on their face, then I don't feel like they had a good experience. I think by keeping that motto, you're going to have a lot of happy patients."

Alternatives to death

How to have a happy holiday season

by Caree Hussey
Feature Editor

As the holidays approach thoughts turn to fighting Christmas shoppers through the malls, finding the perfect gift and PARTIES! But the festive holiday spirit can be quickly dampened by a drunk driver. Below are a few tips for having safe parties (courtesy of AAA of Oregon and the CCC student health service)

*De-emphasize liquor at your parties by serving non-alcoholic drinks (see recipes below)

*Serve unsalted, high protein foods, especially before you serve liquor. Although food has no power to sober anyone up, it does slow down the rate of alcohol absorption in the blood stream. If there's food around, your guests will tend to drink less and enjoy your party more.

*Don't rush to refill glasses. Respect a "no thanks." The body can generally handle about one drink per hour

*Stop serving alcohol when the hour becomes late, or about an hour before the party ends. It gives the body time to absorb some of the alcohol. Serve punch and holiday desserts instead.

*If, despite all your precautions, a guest becomes intoxicated, DON'T let him/her drive home. You, or a guest who hasn't been drinking can drive him/her home, or call a taxi or have the

guest spend the night. If you must, take away his/her car keys. Remember, the odds are much greater that a traffic accident will occur when a drunk driver gets behind the wheel.

*Last, but not least, never encourage any guests to "have one for the road," unless it's a non-alcoholic drink.



Safe Spirits:

Dandy Alexander
-2pkgs. powdered non-alcoholic Alexander mix, 2/3 cup cream or 4 tbsp. ice cream, 1/2 cup crushed ice, 1/4 tsp. almond extract, nutmeg - blend and pour into two chilled cocktail glasses, sprinkle each with nutmeg.

Hot Cranberry - Heat but do not allow to boil, cranberry juice, whole cloves, cinnamon stick and wafer thin slices of lemon, sweeten with honey, serve in a cup garnished with lemon slice.

Holiday Punch - Mix equal portions of cranberry juice and apple juice, add ginger ale or soda water for a sparkle, float lemon

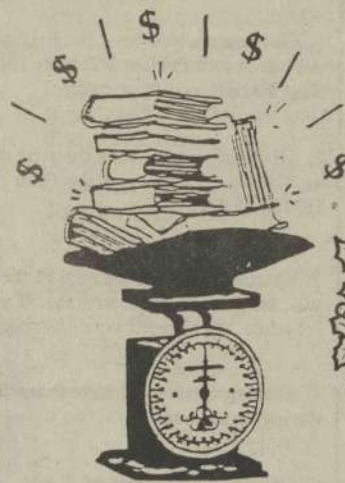
and orange slices on top, for a spicy effect, add a cinnamon stick or a few cloves, serve over plenty of ice.

Mistletoe Punch - 1 6oz. can frozen lemonade concentrate, 1 6oz. can frozen orange juice concentrate, 6 cups water, 1/2 cup grenadine syrup, 1 quart ginger ale chilled, garnish-wafer thin lemon slices and maraschino cherries - combine all ingredients in a punch bowl, just before serving, add some ice cubes and gently stir in the ginger ale, put a lemon slice and cherry in each glass and serve.

Pleasin' Punch - 1 qt. cold milk, 3 pts. orange, lime, or raspberry sherbet, 1 qt. lime-grapefruit carbonated beverage, combine milk and 2 pints sherbet, beat until smooth, add chilled carbonated beverage and stir gently, until just blended, scoop of spoon remaining sherbet on top.

Spunky Eggnog - 1 1/2 tbs. hot water, 2 tbs. honey, 1/4 tsp. orange extract, 1 qt. dairy eggnog, 2 cups finely crushed ice, 1 tsp. rum flavor, ground ginger, in a small bowl dissolve honey and orange extract in water; cool, in a large mixing bowl combine honey mixture, eggnog, ice and rum flavor, mix at high speed until foamy, sprinkle each serving with ginger.

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