

## Class for loafers planned Nov. 14

"Bread-Making 101" is scheduled for Thursday, Nov. 14 from 1 to 3 p.m. in the Oregon State University Extension Auditorium, 215 Ringuette St. in Grants Pass.

There is a \$10 fee per individual. Phone (541) 476-6613 for required preregistration. Class size is limited to 20 persons.

The class is an introduction on how to make basic yeast bread, developed for those with little or no experience making bread by hand. Only four ingredients (flour, water, yeast and salt) combine to produce "the ultimate comfort food."

## Salmon hikes for spawning set Saturday

Several streamside hikes to try to locate spawning Chinook salmon will be led on Saturday, Nov. 9 from 1 to 5 p.m. by Rich Nawa, an ecologist.

Hikers should bring water and snacks, and meet at I.V. Visitor Center at 1 p.m.

Participants also should be prepared to walk up to one mile. They should bring hiking boots, rain gear and Polaroid glasses. This trip is wheelchair accessible.

Salmon are moving up Illinois River, and it is hoped that with luck and some rain, participants will be able to see salmon leaping up waterfalls. Nawa also will explain the life cycle of salmon and their habitat needs.

For more information phone (541) 472-9627; or Siskiyou Project, 592-4459.

## Plant pest talk in GP Nov. 13

A free presentation on "Garden Symphylans" is scheduled for Wednesday, Nov. 13 from 1 to 3 p.m. at the Oregon State University Extension Auditorium, 215 Ringuette St., Grants Pass.

Many produce growers are unaware of these little-seen "cousins" of the centipede. Symphylans feed on germinating vegetable seeds, roots and plant parts in contact with the soil. They stunt older plants by poking numerous, small, shallow holes in root crops.

Symphylans also eat fine root hairs, thereby interfering with water and nutrient absorption.

Surviving plants produce poorly, are more susceptible to disease; mature unevenly; and are smaller than healthy plants.



**LORNA BYRNE TOP STUDENTS** - Students of the month for October were honored at Lorna Byrne Middle School for scholastic and extracurricular activities. (From left) Kathryn Baker, 7th grade; Megan Riley, 8th grade; Drake Pernicka, 7th grade; Chris Jack, 8th grade; Kevin Snook, and Sara Froemke, both 6th grade. (Photo by Britt Fairchild)



**GOLF COURSE WATER** - Installation of a 3,000-foot water line at Illinois Valley Golf Course began late last month. The overall project to help supply water for the course will take approximately a month. With a shovel is Bob Hurt and picking along to help is Marv Ahlers. (Photo by Britt Fairchild)

## Even moored boats need permits; tickets can be issued violators, says marine board

Boats with expired decals moored in state waters may be ticketed beginning this month.

The Oregon State Marine Board adopted a rule clarification during a meeting in Hood River last month. The board also eliminated thrust limits on certain lakes for electric boat motors and approved funding for several facility projects.

"The rule regarding expired boat registrations was clarified by the board to help marine patrol officers do their job more effectively," said

Marine Board Director Paul Donheffner. "In some public moorages, 20 percent or more of the boats have expired registrations.

"These boats are using state resources, but the definition of 'in use' was ambiguous. This clarification states that a boat in the water must have a current registration."

Donheffner noted that this is a narrow change affecting only registration and titling.

In Oregon, all boats with motors, and sailboats 12 feet and longer, must be registered

when in the water. The cost to register a boat varies from \$15 to \$30 or more every two years depending on size.

"For most people we're talking \$10 to \$20 per year -- far less than they're likely paying in moorage fees," said Donheffner. "But these registration fees are used to provide law enforcement and to build and maintain floats, ramps, restrooms and other public boating facilities.

"We need to be sure that people using these resources are paying their way."

## Wyden pleased with efforts to protect Ore. vote-by-mail

U.S. Sen. Ron Wyden (D-Ore.) hailed the Senate's 92-2 passage of the conference report on election reform, legislation that includes protections for Oregon's successful vote-by-mail system.

The House has passed the Help America Vote Act of 2002. The bill, which now goes to the White House for the president's final approval, gives voters who register by mail additional options to verify their identities, thereby deterring fraud without placing restrictive "photo ID" requirements on first-time voters in Oregon.

Wyden fought the original photo ID provision in the bill; as it excluded Oregon's "proven and effective system

of signature authentication," in which voters submit with their ballots a signature or personal mark that can be matched to a signature or mark on file with state or local election officials.

"My primary concern throughout this debate has been preserving Oregon's system, which has improved voter participation while maintaining a high degree of reliability," said Wyden.

"The final bill," he said, "preserves Oregon's vote-by-mail system, and also puts in place tough new provisions to fight fraud nationwide at the time of registration, instead of overly burdening first-time voters going to the polls or mailing in their ballots."

**In Memory of Edna Hoskins**

*Perhaps you sent a lovely card or sat quietly in a chair,  
Perhaps you sent a floral piece, if so we saw it there.  
Perhaps you brought some food our way  
and helped us through the day, perhaps you spoke  
the kindest words that any friend could say.  
Perhaps you were not there at all  
but kept us in your heart.  
Whatever you did to console our grief,  
we thank you so much for your part.*

*From the Family & Friends of Edna Hoskins*

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(with sautéed bell pepper & onions and BBQ sauce)
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(& sautéed onions on whole wheat bread)
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(cheese is extra)
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