

# IVCRT Insights By RON PHILLIPS

Opening day for the 2004 season at Oregon Caves National Monument, 20 miles east of Downtown Cave Junction, is two months away, and we are already preparing.

One priority is to expand the number of products and goods bought locally. Arts-and-craft products, souvenir and gift items, food products, and kitchen ingredients are categories we will be sourcing again this year. "Insights" will explain more on what we are looking for and how to become a supplier to Oregon Caves Outfitters (OCO).

### Calling all Growers

The vision for the restaurants at the Chateau at Oregon Caves National Monument is to use fresh, local ingredients to create a Northwest regional, fine dining experience.

There will be a meeting on Saturday, March 13 from 9:30 to 11:30 a.m. in the county building in Cave Junction to organize growers and gardeners for the coming season as suppliers to OCO. We will come prepared with lists and quantities of produce, herbs, and fruit used last season as well as new items that chefs Chris and Steve want to experiment with.

During the meeting, we will ask growers to tell us what they can reliably supply throughout the growing season. We will also discuss pricing and delivery schedules. OCO will be buying organic, natural, and conventionally grown products

We are interested in dealing with more than just commercial growers, so please attend the meeting even if you are a part-time gardener with a little surplus of a few specialties. This could turn into supplemental source of income or – who knows – the start of a new business for you.

### Gift Gallery Jurying

Arts-and-crafts products for the Gift Gallery at Oregon Caves National Monument will be juried on Sunday, Feb. 29 in the county building in CJ. Drop-off will be from 9 to 10 a.m., and pick-up from 3 to 4 p.m..

Besides fine arts-and-crafts products, OCO would also like to expand the variety of locally made gift and souvenir items in the Gift Gallery. If you are already producing something you feel will fit this category or have an idea for a product line, there be a selection meeting on Sunday, March 7. The same times as listed above will be used.

### Business Incubator

The latest idea for the Incubator is to include a commercial kitchen, which could be rented by anyone wishing to prepare a food item. This fits nicely with the OCO goal of procuring as much of the ingredients and finished food products for the kitchen and Gift Gallery locally.

Desserts, cheeses, pastries, jams and jellies, gift baskets, snacks, trail mixes, candy – the list of items for the expanded deli in the Gift Gallery is endless. For the restaurants, we would like to source as much produce, fruit, eggs, and other items as possible. Fresh is preferable, but for the early and late part of the season and for soups, ingredients that are dried, canned or even frozen are a "may be possible" with the commercial kitchen used for preserving foodstuffs at the height of the season.

The market could be significant; we spent more than \$100,000 last season on food products.

The application to USDA will be submitted soon. I am still looking for letters of interest from people who might be interested in becoming a client-tenant at the Incubator. This would not commit you in any way, but these letters are needed to demonstrate to USD that there is sufficient interest and demand to justify granting the funds to build the Incubator. If you have any questions or would like additional information, please contact me.

### Annual General Meeting March 30

The community meetings leading up to the annual meeting are concluded, and were a success. If you were not able to attend, the proposed bylaw changes and other discussion items presented there are on the ivcrt.org website under What's New.

Theme for the annual meeting is, "CRT II - the Second Decade." Besides election of up to eight new directors, there will be a vote on proposed bylaw changes. Beginning at 6 p.m., various tables will be staffed with people to explain the proposed bylaw and committee changes as well as to describe plans and future opportunities.



**CHAMBER OF COMMERCE HONOREES** - Illinois Valley Chamber held its annual general meeting on Saturday, Feb. 27 in Wild River Brewing & Pizza Co. in Cave Junction. Honored were (rear, from left) Finny Straley, who accepted the 2003 Business of the Year award for Taylor's Sausage Country Store; Dr. Donna Mullarkey and her son, Linus, as she was a Citizen of the Year nominee; Jeff Stiles, whose Oregon Caves Chevron

was nominated for Business of the Year; and Andrea Thomas, who accepted a citation on behalf of her late father, Martin San, for his work as a chamber director. Teri Smith and Dulcie Moore (front, from left) received bouquets for their efforts as chamber president and office manager. 'Link' and Jennifer Phillippi, who were unable to attend, were recognized as Citizens of the Year for reviving Rough & Ready Lumber Co.

## JOINT officers net marijuana haul near CJ

Five pounds of partially processed marijuana and 300 growing plants were seized by authorities during a raid on a home near Cave Junction on Thursday, Feb. 26.

Investigators from the Josephine County Inter Agency Narcotics Team (JOINT), assisted the federal Drug Enforcement Agency (DEA) in the service of a search warrant at the home of Jerry D. Sisson, 313 Cascade Drive.

Besides the 300 plants, officers seized 217 marijuana root balls and 44 drying marijuana plants.

## Correction

In the Feb. 25 issue of the "Noose," an article about Lorna Byrne Middle School math contest incorrectly listed participant Doug Hoskins, as first-place winner. Brendan Fiorini ranked first place.

**Please don't drink and drive**

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**Events -**  
\*Friday, March 5 - 'Imbas'  
\*Saturday, March 6 - Tim Wallace & Michelle LeComte  
Friday Dinner Special: Blackened Cajun Chicken - \$9.95  
Saturday Dinner Special: Seafood Fettuccini Alfredo - \$11.95  
\*Friday, March 12 - B Wishes  
\*Saturday, March 13 - 'D. Blues Band'

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