



HUT, HUTT! - After 31 years in the same building under four banking organizations, Cave Junction resident Marlene Hutt (left) retired Friday, July 1 from Sterling Savings Bank. Manager Patricia Dees (right) was among the many well-wishers and retirement cake-eaters. Hutt said she plans to travel with her husband, Doug, work in her garden, and take care of ‘a lot of home projects.’ She came to Illinois Valley in 1973 from Southgate, Calif., where she worked for Los Angeles County.

Summer meals need precautions

Summertime means picnics, camping, and barbecues. It also means consumers need to be aware that the food on the menu might require a little extra precaution before eating. Food safety is a year-round concern. But there are some good reasons to be even more alert when the weather brings people outdoors. First, those doing the cooking this time of year are often seasonal chefs, and

Morrison ...

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Also, Dept. of Oregon American Legion Convention was held in Pendleton at the end of June. Our own Ellie Buell was voted in and installed Dept. of Oregon American Legion Auxiliary 2nd vice president and chairman for Veterans Affairs and Rehabilitation. Tina Haemmerlein was installed district vice president. Glenn Morrison Unit 70 brought home some fantastic awards. Without the help of our remarkable community, the “Illinois Valley News” and our unit as a whole working as a team, none of these awards could have been achieved.

- *Most outstanding Americanism Program (advancing to national judging).
- *Trophy: Grand Slam award in membership.
- *Trophy: Membership 10-75 with the highest percentage gain.
- *National Citation of Meritorious Service in membership. (Chairman Michael Colbert).
- *Trophy: Best all-round unit activities; membership 36-75. (Chairman Laurel Warden.)
- *Appreciation for Community Service. (Chairman Hazel Smith.)
- *Appreciation for History of the Unit. (Chairman Jana Perry.)
- *Appreciation for Education & Scholarship. (Chairman Ellie Buell.)
- *Best all-round Public Relations Program/Press Book (advancing to national judging).
- *Best Unit Community Display (advancing to national judging).
- *Trophy: Best promotion of the Poppy Program (advancing to national).
- *Trophy: Best year-round Poppy Program; membership 10.99.
- *Trophy: Best Poppy display.

may not always practice the art of safe food preparation. “You need to make sure to completely cook the chicken, hamburger, the steak,” said Ron McKay, administrator of the Oregon Dept. of Agriculture’s Food Safety Division. “Many times on the grill, meat is cooked quickly on the outside but is still pink on the inside. “Checking the inside of the hamburger to see if it is pink in the middle is a quick way to see if it’s done. “Cutting near the bone on a piece of chicken to make sure there is no red or blood inside is a way to ensure the product is safe to eat,” he added.

A rare hamburger may not always cause problems with pathogens, but it is more likely to be a source of bacteria than a well-cooked hamburger. Food safety grabbed the headlines a decade ago because of illnesses associated with the bacteria E. coli O157:H7. Undercooked meats often can lead to food-borne illnesses. The problem can be greater when the cooking is done outdoors. Thorough cooking kills bacteria.

In a robbery, remain calm

- Because of an increasing number of robberies in Medford, officers there and in Grants are reminding citizens of several tips to prevent a robbery from occurring and the steps businesses need to take if robbed.
- Prevention Tips Before**
- *Conduct good employee hiring practices, and keep them well trained.
 - *Have a plan. Remember personal safety and discuss your procedures.
 - *Provide good lighting inside and out.
 - *Obtain a camera system and alarm system if possible.
 - *Maintain adequate staffing levels at all times.
 - *Use all locking devices necessary for safe operation.
 - *Cut back the landscaping around your property.
 - *Only keep a small amount of cash on hand and use a drop safe.

Food that you don’t cook aren’t off the hook. A few years ago, a salmonella outbreak in the Northeastern United States was traced to consumption of cantaloupe that had been contaminated, perhaps by animal waste used as fertilizer. Melons, of course, are grown on the ground. People don’t normally eat the rind. The problems may have occurred when the knife used to cut the melon spread the bacteria that was on the rind onto part of the fruit that is eaten. Consumers are advised to either wash the outside rind or make sure any uneaten portions are quickly refrigerated.

“If it isn’t refrigerated, bacteria is allowed to grow, and people can get sick,” said McKay. “Either consume the melon right away or refrigerate it. Food such as potato salad, cut melons, and a variety of other food consumed at picnics and barbecues need to be refrigerated,” said McKay. Unless food is going immediately from refrigerator to table for consumption, those kinds of products need to stay cold. Ice chests can help keep items cold until it’s time to eat.

- *Perform great customer service and keep an eye out for people casing your business.
- *Document your observations of suspicious people and report them to the police immediately.
- During:**
 - *Remain clam and take the threat seriously.
 - *Follow the robbers demands and cooperate.
 - *Do not resist or try to be a hero.
 - *Be a good witness and get the best description of the suspect, suspect vehicle and/or weapon.
- Prevention Tips/After**
 - *Immediately hit the hold-up alarm button and dial 911 when it is safe.
 - *Lock your doors and do not touch or disturb anything.
 - *Contact a supervisor and do not discuss the incident with others until interviewed by police.



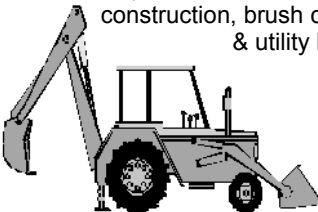
VALLEY MOTORCYCLE CRASHES - James A. Meador, 47, of Vancouver, Wash. was injured at approximately 9 a. m. Wednesday, June 29 on Hwy. 199 at Rough & Ready Lumber Co., said Oregon State Police. Meador was southbound and attempting to pass a vehicle when a Jeep driven by Grants Pass resident Andrew Krauss Phillipi turned into the lumber company. Meador was taken by American Medical Response to Three Rivers Community Hospital in Grants Pass, and transferred to a Portland hospital. His passenger Wendy J. Bosch, 48, apparently was uninjured. Phillipi also was not reported injured. (Photo by Dale & Elaine Sandberg, Illinois Valley Fire District photographers). Another motorcycle crash occurred Saturday afternoon, July 2 at Hwy. 199 and E. Watkins Street. Details were unavailable in time for this issue.



RCC lists closure on Fridays

As of July 1, Rogue Community College will be closed Fridays until Sept. 3. Summer term classes began Tuesday, July 5, and college hours at all campuses and learning centers will be 8 a.m. to 5 p.m. For more information, phone 956-7500 in Josephine County; 245-7500 in Jackson County.

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Why wait? Phone today to schedule an appointment. Please contact Bill at the IVCDO (592-4440), or e-mail to billm@ivcdo.org. Remember, we are here to help you succeed!!

Remember: If you want it in the ‘Noose,’ it has to be in the office by 5 p.m. Thursdays.



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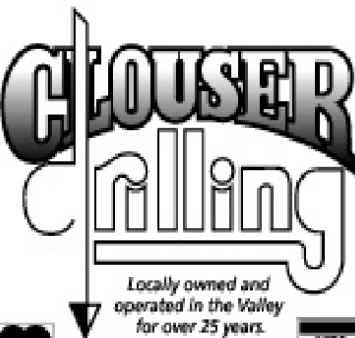
Wed.- Senior night \$1 off menu entrees
Sautéed Pacific Ocean Snapper or Cod w/stir-fry & fries **\$8⁹⁵**

Thurs.- UBA* open mic, host Fred Epping w/Karaoke all voices welcome!! Scrabble competition.
NY Steak w/mango & peach salsa, house salad w/honey poppy seed dressing & pasta **\$9⁹⁵**

Fri.- Artwalk-Klamath Knot Artisans from Happy Camp, State of Jefferson-Jazz/Reggae from Williams
Dinner Special - Parmesan & Dill Crusted Salmon w/ mushroom & broccoli stir-fry, jasmine rice & Romaine & daikon radish salad w/Japanese dressing **\$12⁹⁵**

Sat.- Prime Rib 11⁹⁵

Sun.- Taylor's Hot Chili-lime Hog Wings & Fries w/ small salad **\$5**



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