

The Madd Moose is mad about value

By
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IVN Contributing Writer

The Madd Moose, a new family restaurant located across the street from the Selma Community Center, opened its doors a month ago and offers customers an affordable, high-quality dining experience in a casual atmosphere. Open Tuesday through Sunday, from 8 a.m. until 9 p.m., the menu spans from fish and chips and gourmet burgers to Meatball Siciliano and London Broil.

“The menu is evolving,” said owner Eric Solomon, a four-star chef with 35 years’ experience. “We’re working out what folks like around here and, from season to sea-

son, about half the menu will change.”

Almost everything served at the Madd Moose is homemade and original recipes even extend to the condiment bar that features 21 tasty items, including delicious specialty sauces to dip fries in. Even the ketchup is homemade. The specialty sauces are also available for sale. A full breakfast menu is offered throughout the day and fresh bakery also tempts patrons.

A liquor license is pending and the Madd Moose will soon feature craft beers and wines produced at local breweries and vineyards.

“We’re also asking folks to help us discern the Valley’s liquor tastes,” Solomon said. “And soon, we’ll be serving mixed

drinks made with organic fruit extracts.” Non-alcohol beverages include French Press coffee, soda, teas and lemonade.

Solomon’s business partner and wife, Shelly Solomon, attended the Culinary Institute of America in New York City, and has also worked in many fine dining establishments. She specializes in pastries and baked goods.

“Our menu also includes salads, over 20 brined or pickled items, cheeses, nachos, fritters, chicken and seafood dishes as well as vegetarian and vegan sandwiches and dinners,” she said. “People with gluten allergies or diabetes will also find great food options here.”

“We use as much

local and organic food as possible. That healthy freshness makes a difference,” added Solomon, who along with her husband, had owned a successful restaurant in Portland for ten years before making the move south.

The Solomon family “fell in love with the area” while camping over the years and settled in Selma to “get out of the big city” and enable their son, Jacob, to start high school in the Valley. They leased and renovated the old Selma Quick Stop with a log cabin motif and are now converting the building next door to offer customers “dinner and a movie or breakfast and a movie.” Two music stages will soon facilitate entertainment and help support local musicians.

Wi-Fi is also available.

The family friendly social-club atmosphere encouraged by the Solomon’s is catching on. Patrons chat freely between the tables as they enjoy the mix of good food, good humor and locally produced beverages, art and music. The restaurant also has a sign-in wall and there are already signatures from as far away as Alaska and France. And outside, the Solomons are working with the garden center next-door to “create a lush outdoor area.”

Currently, patrons choose from three different dining areas: upstairs, downstairs or outdoors, and each location features an eclectic artsy décor that includes pieces from the Solomons’ previous restaurants; local artists’

work; and recycled items now re-purposed for new functions. Artists are invited to stop by and contribute pieces to enrich diners’ experience and also get a bit of free promotion.

Solomon trained under four master chefs and possesses considerable international experience, but instead of Chateaubriand, now he’s making pot roasts.

“Fine dining doesn’t mean big bucks, it means a chef who gives a damn about what’s on the plate,” he said. “It doesn’t matter if it’s a steak or a grilled-cheese sandwich.” Solomon also advises that one should “never trust a skinny chef.”

The Solomon’s have created their own formula to bring top-notch food

to the Valley at affordable prices. Patrons order their meals at the counter up front and then find a table. A Solomon family member delivers the meal and anything additional a patron might want is available in the main dining area. Patrons then bus their tables - throwing away paper plates and placing glasses in a bus pan.

“We’re not spending money on dishes, fancy menus, linen bills and waitresses,” Solomon said. “Instead, our resources are primarily focused in the kitchen.”

“The food is so great. It’s like having the big city in Selma,” said Valley resident Mary Ann Whitebird Stafford. “We’ve been here four times already!”

Backyard bird watching with Harry: by Harry Johnson

**Bird of the Month-July:
The Black-Headed Grosbeak**

This is one of my favorite birds here in the Illinois Valley. When I hear them I know spring and summer are here. Besides the beauty of the

orange and black coloring they have a beautiful song. I love being in bed in the morning and listening to their song. That’s the way to start each day. Now if I can only train my cat to start the coffee pot and bring me a cup while I’m in bed. That would be purr-fect. The next time you eat some cherries, instead of tossing the pits, rinse, dry, and store them in a labeled plastic bag in your freezer. When the Grosbeaks arrive each spring, give them a real treat. The cherry pits are their favorite food.

I know for a fact that Grosbeaks love water and bird baths. I have a bird bath near my feeders and everyday you will see one or more splashing in the water and taking a bath.

Please remember to wash and clean your baths regularly and keep your bath full of clean water.

Size: They are about 8” with a stocky body.

Feeding: They love black oil sunflower seeds and cracked corn and peanut hearts or peanut pieces. If you have any wild berries around, they love them and of course cherry seeds.

Migration: In Illinois Valley from mid April-May to late August-mid September. They will migrate to Mexico for the winter. They’ve been seen as far south as Central and South America. There are some who will travel to southern Canada. Sorry, I haven’t checked their passport stamps to see if my birds are coming from the north or south.

Grosbeaks tend to travel in flocks of 10-15 birds. There have been sightings of flocks with

over 100 birds.

Evening and Black-Headed Grosbeaks may look like an Oriole, but they are in the Finch family not Oriole.

I hope you enjoy your Black-Headed Grosbeaks as much as I do. All material used here is from Harry Johnson and my “Backyard Birding Tips” book.

If you have any questions or comments you can contact me at birdwatching@frontier-net.net

If you’re in Cave Junction some Saturday morning stop by “My Place” for a great breakfast and say, “Hi” to Judy. Every Saturday morning around 8:30 a.m. I have breakfast with fellow bird lovers. We would love to meet you and share some coffee and bird stories.

Backyard Bird Watching by Harry Johnson is brought to you by

My Place Cafe

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Church News

Community Bible Church

Scruples

“1 We then who are strong ought to bear with the scruples of the weak, and not to please ourselves. 2 Let each of us please his neighbor for his good, leading to edification. 3 For even Christ did not please Himself;” Romans 15:1-3a NKJV

Time for a multiple choice question: A scruple is 1) a device for attaching something to a wall, 2) those bones which hold your head in place, 3) a child’s toy designed to annoy their parents, 4) none of the above. The last is of course correct, so what then is a scruple? In the context of our Scripture verses above, a scruple is a weakness. The King James Version calls a scruple an infirmity. The admonition of the verse above is that those who

are mature in their faith should be helping those who are weak in their faith to grow spiritually. Our goal, as a follower of Jesus the Christ is to see other Christians grow to maturity, to become strong in their faith, even if it costs us something personally: time, money, energy, or convenience. Whatever it is, we should willingly give it as a gift to the Lord. In 2 Corinthians 9:7b, the Bible declares that God loves a cheerful giver. I know this verse specifically relates to money, but I believe it’s true of a greater principle of giving of ourselves in every area. Jesus is our example; the Lord of glory gave Himself for all mankind that all might have an opportunity to go to heaven. Read John 3:16 and remember God so loved that He gave...we also should help people with

their scruples. Amen!
In Christ,
Pastor Dave

Ministry at CBC

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A little trivia: Which book of the Bible tells of Moses's birth?
FIND THE ANSWER NEXT WEEK!

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Pastor Christian Martin
Church (541) 592-3218
Madrone Adventist School
541-592-3330

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541-592-4716 or 541-218-2792
Sunday - 2:30 p.m.

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Sunday School - 9:15 a.m.
Sunday Worship - 9:15 a.m.
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COMMUNITY BIBLE CHURCH
Pastor Dave Gordon
113 S. Caves Ave., CJ
Office: 541-592-3896
Email: cbccca@cavenet.com
Sunday Worship - 10:30 a.m.
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Awana - Wednesdays - 6 p.m.

**ST. PATRICK OF THE FOREST
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541-592-3658
Fr. William Holtzinger, Pastor
Mass - Sunday 11 a.m..
Sacrament of Reconciliation
Sunday - 10:30 a.m.
Holy Days TBA

TAKILMA BIBLE CHURCH
10300 Takilma Road, Takilma
Pastor Dan Robinson
Bible Study / Prayer Time
9:30 a.m.
Morning Worship 11 a.m
Wednesday Bible Study
7 p.m

First Baptist Church of Selma
18285 Redwood Hwy., Selma
541-597-4169
Pastor Monty Pope
Sunday School - 9:45 a.m.
Worship - 11 a.m.

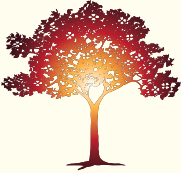
**GOOD SHEPHERD
LUTHERAN CHURCH**
East River Street
& Lewis Court, CJ
Pastor Don Torala
Sunday School - 9:15 a.m.
Sunday Worship - 10 a.m.
Tuesday Youth group - 6 p.m.
Church Phone: 541-592-2290
www.goodshepherdlutheraniv.net

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498 Laurel Road, CJ
P.O. Box 1248
Pastor Marvin Porter
Sunday School - 9:45 a.m.
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Evening Service 6 p.m.
evfree@frontiernet.net
541-592-6160

**FOUNTAIN OF LIFE
ASSEMBLY OF GOD**
451 S. Junction Ave., CJ
541-592-3956
Pastor Mark McLean
Morning Worship
9:30 & 11 a.m.
Wednesday - 7 p.m.
Adult Bible Study

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25904 Redwood Hwy., CJ
541-592-2006
Rev. James Boston
Worship Service - 5 p.m.
1st Sunday of each month

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209 S. Junction Ave., CJ
Sacrament Meet - 10 a.m.
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