

Jr. Golf ended in big smiles

By Jenna Larkin
IVN Contributing Writer

For the past six weeks local youngsters have been enjoying learning to play the game of golf at the local golf course. The first four weeks involved golf lessons, the fifth week the kids put their lessons to the test in a tournament, and on August 1, all their hard work was honored during a banquet.

Young golfers and their parents sat at tables in the clubhouse happily eating pizza and talking about the Jr. Golf program and the excitement that occurred during the six-week program. Some of the players were more than enthusiastic to talk about their favorite parts of the whole golfing experience.

"My favorite part was the tournament," said Riley Denlinger.

"That was my favorite part too!" said Sam Hess.

"I liked the putting," said Dominic Baumbach while smiling.

Steve Lyons kicked off the festivities by thanking all the parents and players for coming out and getting involved with the golf course. He also announced that all returning players for next year will receive a scholarship that will cover the expenses for each kid to participate in the program. Any new players will have a small fee to pay to participate. The scholarships and the small fees are made possible due

to MaryEllen and Frank Ault who left a generous bequest to the I.V. Golf Course.

"This is a good program that helps the kids learn about the game of golf," Lyons said. "It's just one way to help keep them focused on something and out of trouble. When I was younger I was working and playing golf while the rest of my friends were getting into trouble."

Although the participation was down this year from previous years, the golf course's goal is to build the program each year and build the next generation of golfers. Each participant received a trophy according to how they placed during the tournament.

"Everyone is a winner; no one goes home empty handed. Golf is about testing your own coordination and stamina," Lyons said while handing out the trophies.

Below are a list of the names, age groups, and where each youngster placed for the Jr. Golf program:

First place for girls, age five: Emily Hall
First place for boys, age five: Keegan Russel
Second place, Bram Ponder-Evans
Participant for girls, age six: Qyinlyn Herrick
First place for boys, age six: Case Denham
Second place, Eligh Parker
Third place, Dylon Hall

Fourth place, Dominic Thomas
Fifth place, Indio Heberlein
First place for boys, age seven: Rene Sanchez
Second place, Diego Sanchez
First place for boys, age eight: Riley Denlinger
First place for boys, age nine: Dominic Baumbach

Second place, Sam Hess
Third place, Nathan Drake
First place for girls, age ten: Lucy Mayhem
Participant for girls, age ten: Ellissa Miller and Hannah Evans
First place for boys, age ten: Jerry Dean
Participant for boys, age eleven: Carter Cote
First place for boys, age twelve: Gaven Morton
Second place, Christian Engles
Third place Gabe Evens

Participant for boys, age twelve: Ryland Thornhill and Samuel Lindquist
First place for boys, age thirteen: Elias Morton
Second place, Sammy Gill
First place for boys, age fourteen: Mason Thornhill
Second place, Shane Garcia
Participant for boys, age fourteen: Andrew Evans

For more information on the Jr. Golf program or for future events at the golf course call 541-592-3525.

Evergreen Elementary open enrollment dates set

Open enrollment for all new and returning students begins:

August 23 7 a.m. - 3 p.m.

August 19 7 a.m.-3 p.m.

If you are a new student please bring your birth certificate and shot records.

August 20-22 7 a.m.-7 p.m.

Fresh Food and Opportunity at Your Local Farmers Market

By John Crabtree,
Center for Rural Affairs

August 4th - 10th is National Farmers Market Week. Farmers Markets are expanding to communities across the nation at an amazing rate. Since 1994, the number of farmers markets in the USDA National Farmers Market Directory has more than quadrupled.

Last year the number of farmers markets reached 7,864 and this year that number will most likely top 8,000 by a considerable margin when the results of the annual Directory update are announced this week as a part of the USDA celebration of National Farmers Market Week.

Farmers Markets are good for rural communities. They bring farmers and

consumers together, create a stronger local economy, provide consumers with fresh, nutritious, affordable local food, and create opportunities for family farmers and ranchers - especially beginners - to diversify their operations and sell what they produce.

Make sure you visit your local Farmers Market this week and return often.

Illinois Valley Lions

41st Annual
LABOR DAY FESTIVAL

August 31 September 1, & 2 2013

Jubilee Park, Cave Junction, Oregon

Theme: PRIDE OF ILLINOIS VALLEY

Official Parade Application

Parade forms at Evergreen school on Monday, September 3rd, at 8:30am. Parade starts at 10am sharp. Check one or more categories for your parade entry:

- Music (youth band)
- Religious
- Humorous
- Commercial
- Truck
- Classic Auto (1950 +)
- Horse & Rider (adult)
- Public Service
- Music (adult band)
- Sports/Athletics
- Club/Organization (Youth)
- Club/Organization (Adult)
- Commercial Truck
- Antique Auto (Pre-1949)
- Horse & Rider (youth)
- Other: _____
- Military
- Marching
- Political
- Tuff Truck
- Tractor
- Custom Auto
- Horse & Rider (group)

Contact Person: _____ Phone: _____

Address: _____ City: _____

Email Address: _____

Describe entry and/or history: _____

Entry Details: (Length of entry/truck, truck trailer, Group size, People, Horses.)

Parade Chairman: Steven and Amy Britt
Mail Entries to: 220 Gemini Lane Cave Junction, OR 97523
541-787-7612 or email amybritt@frontier.com

All parade entry requests subject to LIONS approval.
Applications can be dropped off at Sterling Bank.

PRICES GOOD: AUGUST 7 - AUGUST 13

Shop Smart.

MEAT BONANZA!

Whole Boneless Pork Loins

\$2.27

PER POUND

Whole In Bag Boneless Beef New Yorks

\$3.77

PER POUND (NO ROLL)

St. Louis Style Pork Spare Ribs

\$2.88

PER POUND

Bulk Sliced Bacon 10 lb. Box

\$1.98

PER POUND

Value Pack Beef Spare Ribs

\$1.58

PER POUND

Whole In Bag Boneless Pork Sirloins

\$1.88

PER POUND CUT FREE!

Whole In Bag Boneless Beef Rib-Eyes

\$4.77

PER POUND (NO ROLL)

Whole In Bag Boneless Pork Cushman

\$1.88

PER POUND CUT FREE!

Whole Beef Tenderloins

\$7.88

PER POUND (NO ROLL)

Lean Ground Beef (81/19) 3lb. Rolls

\$8.77

EACH

Whole In Bag Beef Tri-Tips

\$3.97

PER POUND CUT FREE!

Whole in Bag Boneless Beef Sirloins Tips

\$2.97

PER POUND CUT FREE!

Bacon Ends and Pieces (Bulk 10# Box)

\$1.27

PER POUND

IQF Raw Prawns (41/50 2lb. Bag)

\$6.77

PER POUND CUT FREE!

Cattle Land Beef Patties (Frzn 10# Box)

\$25

EACH

Assorted Block Cheeses

\$3.25

PER POUND

C&K Beef Jerky 2lb Bag

\$22.88

EACH

Hill 5lb. Link Sausages

\$3.25

PER POUND

Family Pack Boneless Pork Sirloin Chops

\$3.88

PER POUND BOGO

Family Pack Boneless Beef Sirloin Tip Steaks

\$5.58

PER POUND BOGO

Pork Baby Back Ribs

\$5.88

PER POUND BOGO

Frozen Turkeys (Assorted Sizes)

\$1.88

PER POUND BOGO

Family Pack Boneless Beef Rump Roasts

\$5.58

PER POUND BOGO

Gusto Ham Pieces 2lb. Package

\$4.88

EACH BOGO

Wild Pacific Salmon Fillets

\$4.88

PER POUND

Single Tree Smoked Sausages 3lb.

\$3.98

EACH

John Morrel Sausage Rolls 12oz.

\$4.88

EACH

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