

Lots of energy saving incentives available

By
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In addition to the Josephine County Home Repair Program, administered through the Housing Authority of Jackson County, and the USDA Section 504 Home Repair Assistance Loan and Grant Program, there are additional funding resources available to homeowners seeking to finance home repairs or energy efficient upgrades.

The first, administered through the Illinois Valley Community Development Organization (IVCDO), is the Individual Development Account (IDA) Matched Savings Program coordinated by Kenny Houck as part of the I.V. Business Entrepreneurial Center at the Kerby Belt Building.

The program, similar to IVCDO's Dream Savers and College Dreamers savings programs, matches participants' savings three-to-one, up to a total of \$12,000. The participant saves \$3,000 and a \$9,000 match is provided through state and federal tax credits. In this case, the Illinois Valley program can provide

for either purchasing small business assets, making home repairs or helping to fund post-secondary education. The home repair application is new to the Illinois Valley IDA program. Houck can be reached at (541) 956-7275 or khouck@rogucecc.edu.

The final funding resource specifically geared toward improving energy efficiency for Pacific Power customers is the Energy Trust of Oregon, a non-profit which offers cash incentives for upgrading appliances, heating and cooling systems and water heaters in addition to weatherization.

Incentives up to \$75 are available for upgraded water heaters and up to \$500 for a heat-pump water heater system which replaces an electric water heater. Homeowners who replace electric water heaters with solar water heating may receive up to \$1,200. Those replacing home electric heating with solar electric systems may receive up to \$5,000 and a \$1,500 incentive is available for solar pool heating.

Homeowners upgrading a heat pump or replacing oil, propane or wood heating for a heat pump may receive up to \$500 while those upgrading from an electric furnace to a heat pump may receive up to \$700, or \$800 for a ductless heat pump.

In order to receive the cash-back incentives, customers must first call 866-368-7878 to arrange inspection and pre-approval. Customers may receive \$150 for an Energy Star Comprehensive Home Assessment, as well as incentives tied to insulating attics, floors, walls and ducts. These may be installed professionally or by the owner and each incentive will be paid one time per home, regardless of ownership.

Incentives are also available for energy efficient windows up to \$3.50 per square foot installed. For owners of single-family detached homes built before 1983, a cash incentive of \$150 is available for sealing the houses' air leaks. Other qualifications may also apply.

To find complete rules and requirements, or an Energy Trust trade ally contractor, call 866-368-7878 or visit www.energytrust.org/residential. The site also offers energy saver kits, on-line home energy profiles, downloadable forms, a list of low-cost and no-cost energy saving tips for homeowners or renters and an expanded list of cash incentives.

The website also offers information for commercial, industrial and public or non-profit customers.

Winding Trails: by Al Hobart

Thursday, January 16, 1964 - Illinois Valley News, Cave Junction, OR

The Slakery (Whimsy)

In the cutthroat competition of today, whenever the news gets around that a new and radically different enterprise is about to be launched, excited businessmen cast suspicious and avaricious eyes on the upstart newcomer who dares to horn in on their established markets.

And Illinois Valley is no exception to this nefarious custom. Whenever I walk down the sidewalk of any town in the Valley I feel the baleful eyes of the local merchants boring into my back like laser beams. And all because of my altruistic intention to set up a new business that will be of incalculable benefit to the lucky people of the Valley.

I intended to keep the thing hush-hush till opening day, but as long as some zany has leaked the secret I might as well give a cursory outline of what's in the wind, with the exciting details to be published in next week's issue of The Gazette.

For several years I have been working out the details of a scheme that will doubtless cause an unprecedented furor in the ranks of the country's food vendors. It entails the construction of an immense retail and wholesale establishment, and is something hither-to unheard of in the field of merchandising.

The new hypermarket is in process of erection and will

be completed by the 12th of next month. It is to be called the Packer's Gulch Slakery, which has nothing to do with thirst. It is a combination slaughter-house and bakery; and when our delightful new products begin flooding the market, all those old-fashioned bakers, butchers and grocers in the Valley will be tearing their hair and cursing their luck because they didn't think of it first.

The astonishing and heretofore unsuspected fact that the different kinds of meats, vegetables and fruits can be combined to produce unbelievably nutritious food, along with irresistible appeal to the most fastidious appetite, is the greatest discovery to come out of the prestigious Packer's Gulch food-chemistry laboratories in decades.

A long list of delicious and invaluable recipes and formulas will be presented for your delighted approval in the forthcoming special edition of the Packer's Gulch Gazette. Meanwhile, to prevent your blowing a gasket with curiosity and impatience, I present herewith an abbreviated list of our brand new miracle products: (1) Prunison. This is a sort of super-cobbler made from equal parts of Italian prunes and back strap of venison. Soak pitted prunes overnight. Chop up venison with a few onions and sauté lightly; mix with prune and a few sprigs of parsley, wrap the whole mess in a blanket of bisquick dough and bake in a slow oven. You can make this cobbler yourself, but why bother when you can get it from the Slakery at the unheard

of price of \$3.39 per pound. (2) Squm. Here is a real treat. It is a rich blend of silver-gray squirrel - greengage plums. The squirrel meat and plums are run through the food chopper and mixed with pearl barley, corn flakes and wheat germ to a thickness of putty, then baked in a 350-degree oven for 2 hours and 40 seconds. A loaf or two of Squm will assure the success of any picnic, even in a downpour. (3) Frosh. Frosh is the ultimate in puddings, and one of our tastiest products. It is made of frog's legs and banana squash. The frog legs are fried till they stop squirming and mixed with the stewed squash. A clove of garlic and a teaspoon of oregano are added and all baked until slightly firm. Remove from oven and sprinkle with raw sugar and paprika. Return to oven and baste frequently with Southern Comfort till done. This is our most nutritious and strengthening product. No athlete in his right mind would think of going onto the field without first filling up on Frosh.

Another of our delectable aliments deserving of mention is Squeal Pie, cleverly fabricated from butternut squash and braised veal. And our premium Plunk, an ingenious concoction of broiled plantain and skunk briskets, is not to be sniffed at.

Watch The Gazette for important announcement of grand opening of fabulous Slakery - with free servings of hot Ovaltine and Hootichokes, a revolutionary new doughnut made from shredded artichokes and hootowl livers.

Celebration of life

A celebration of life will be held for Patrick Leroy Hamer 7-19-61 to 11-19-13 Hamer was raised in Cave Junction and graduated from I.V. High School in 1979. Hamer is survived by his mother Jan Bambrough and step father Russ Bambrough. Two daughters Justin Hamer of Panama Fla. and Mallory Hamer of Statouin, Germany. One sister Jeretta Hamer of Reno Nev. The celebration of life will be held Sunday, Jan. 12 from 1-3 at the Kerby Belt Building. Donations would be greatly appreciated by the family for help with the cost of cremation.

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