

# Nina Horsley joins race for county commissioner

By  
**Annette McGee Rasch**  
*IVN Contributing Writer*

Nina Horsley, vice president of the Cave Junction Lion’s Club, has joined the race for Josephine County Commissioner, Position One. The field of candidates challenging incumbent Simon Hare also includes Mark Gatlin, Mark Seligman, Paul Walter and Mark Wickers.

Horsley was born in Medford, spent years living in Central Point, and has lived in the Illinois Valley since 1996. This is Horsley’s first campaign.

“I’m running because I’m sick and tired of corruption and cronyism in county government,” Horsley said. “There’s a new batch of planning ordinances and they won’t go to a general vote, only the commissioners will vote on them. I believe both current and recent commissioners have failed to uphold and enforce the county’s charter, which says that no fees of any kind can legally be raised without a two-thirds majority approval resulting from a primary or general election.”

According to Horsley, the new planning ordinances are designed to decrease costs to contractors and developers building subdivisions and would sacrifice safety standards.

“These ordinances for proposed subdivisions would reduce the curvature in roads, making it very difficult for large trucks, including fire trucks, to make the turns,” Horsley said. “They would also whittle down the width of these roads to 13 feet. That means only one lane of traffic can make it through. Also, the turnouts would be reduced from every 400 feet to every 800 feet. This is all so these subdivisions can be built much cheaper. They’re also entertaining reducing bridge load limits from 80,000 to 50,000 pounds, also to keep the price down for contractors.”

Horsley said Illinois Valley Fire District Chief Dennis Hoke attended a recent Lion’s club meeting and expressed his concern about these proposals. Hoke and other fire officials at the meeting said they’d never take a fire truck across a bridge rating lower than 80,000 pounds, according to Horsley.

“I was told by Steve Wolffe, who was chairman of the county’s planning commission in 2011, that a Land Development Advisory Committee, created by Harold Haugen, Jim Frick, Bob Hart and Jack Swift, was provided with \$36,000 from the county’s general fund,

to explore these issues,” Horsley said. “When I confronted then-commissioners Haugen and Don Reedy about this inappropriate expenditure, they told me that it wasn’t that much money, but failed to provide me with proof of how much cash went into this committee and what it was spent on. In this current fiscal climate, this kind of irresponsibility is grossly inappropriate.”

“Another violation of the county charter is that commissioners are not supposed to make more than \$30,000 a year, including benefits,” Horsley said. “Any proposed increase in their wages must be presented to the voters. Currently they make over \$70,000 a year, and with their benefit package, they haul in over \$90,000. Based on the county’s current economic situation, this is totally out of line. So I asked Simon Hare about this, and he said that if his wages dropped down to \$30,00 a year, he would quit and so would the other commissioners.”

Horsley says her goal is to give control over the county back to the people, and if elected, with the help of volunteers, she’d go through each department’s budget to make them more efficient and to ensure that the departments “work for the people and not the special interests.”

She says she will also work to reallocate funds to critical services that are currently floundering.

“One initiative I’d propose would be to locate the sheriff where he is needed, like in the substations in Cave Junction and Merlin,” Horsely said. “Grants Pass already has a police department. The sheriff could serve his hours at these other locations and be of more service. Also, Cave Junction’s contract cop should be on duty at night, when he is needed, instead of during the day.”

Horsley also supports developing the industrial hemp industry in Josephine County. She says that over 50,000 different products can be created with hemp, and that it’s “truly a sustainable plant.”

“The only reason industrial hemp remains outlawed is because the timber, pharmaceutical and chemical industries found it to be a threat to their profit margins and have worked to keep this vital industry that thrives everywhere else in the world, outlawed in America,” Horsley said. “Our climate is perfect for growing industrial hemp.”

Horsley says she’s “not supported by any special interests,” so if people want to help her campaign, they can call 592-4214.

# Lunch ladies give personal touch

By  
**Jenna Larkin**  
*IVN Contributing Writer*

When walking into the cafeteria of any school, the smells can sometimes be mesmerizing. There can be freshly baked cinnamon rolls for breakfast, hot sizzling pepperoni pizza for lunch or any other number of alluring aromas.

But, who is it behind the scenes making mouths water? Lunch ladies.

They have been the staple of the lunch line for decades. Often spending much of their day behind the scenes making sure each and every child that walks into the cafeteria is well fed. Even though they give children the fuel they need to get through the rest of the school day, often lunch ladies go unnoticed and sometimes prefer it that way.

Monica Boatright starts her day in the Evergreen cafeteria around 5:30 each morning prepping breakfast and getting ready to serve the elementary students. Trisha Arias comes in shortly after Boatright to help with the final preparations for breakfast and to start getting lunch ready. Jenny Lavassaur is the third cook and is in charge of getting the fresh fruit and vegetable program ready for the morning snack.

With approximately 400 students to serve, the ladies have a lot of different taste buds to satisfy. Even though they have specific recipes they follow, not every student can eat what is served. With only a handful of students who are vegetar-

ians, the ladies try to accommodate those students while still staying as close as possible to the approved menus.

When asked what is their favorite part of working in the kitchen, the three agreed that the kids are what make their job special.

“I like working with the kids. Seeing the kids every day,” said Lavassaur.

The ladies feel like over the years they have built a rapport with the students of Evergreen and because of that bond, they are like a favorite aunt; able to spoil the kids, sending them on their way afterwards.

“I get to play with them all day. I don’t have to discipline the kids,” said Arias.

The lunch ladies agree, they can be having the worst day and a student will come up and give them a hug or say something nice. It’s those actions that keep the lunch ladies coming back day after day.

“Watching the kids grow. I’ve been here a lot of years, you get to see them grow up,” said Boatright.

With plenty of perks that come with the job, dislikes always follow. Between the three ladies, they agree that the waste from the meals is disheartening. Before each child can sit down to enjoy the bounty of the lunch ladies’ efforts, each tray must be checked for three of the five required foods: fruit, vegetable, protein, dairy and a grain. Many students are not able to eat everything that has to go on their tray or many just don’t eat certain foods, thus, a lot of food is wasted.

Another agreement is

that there are not enough substitutes if one is needed. Currently the lunch ladies at Evergreen are one staff member short. Have no fear though, because Ray Rossiter fills in when needed.

The ladies at Lorna Byrne Middle School also agree that working in the kitchen is rewarding. Nicki Parker, kitchen manager, has worked in the school kitchens for 21 years and enjoys working with the kids. She began working in the kitchen because she was close to her kids and her schedule was the same as the schools.

Although the menus have changed since Parker started working, she still enjoys seeing the kids each and every day.

“I like interacting with the kids in the morning. To be able to give them that personal touch, it feels like being a mom,” said Parker.

Raquel Anderson is the second cook and helps Parker in the mornings preparing breakfast items and then moves onto getting lunch started.

“I enjoy serving and cooking for the kids,” she said.

Sally Yarbrough has been in the restaurant business since she was 17 years old and she still loves waking up every morning knowing she is going to feed people, whether they are children or adults.

“I love feeding people. I like the challenge of getting 170 kids, in only a few minutes, through the line,” said Yarbrough. “I enjoy the smiles on the kids’ faces.”

See Lunch on A-12

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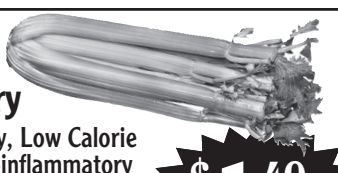
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