

# Bobbalou's slowly growing

By Dan Klapheke  
IVN Staff Writer

When Bobbie Loyd gets up in the morning and drives to work, she drives her work to work.

Loyd, owner and cook of Bobbalou's Burgers, Dogs & Sweets food truck, has wanted to work in the food industry since she was little. Specifically, she wanted to own a food truck.

"I have always wanted to have a food truck and be in the food business for a long time," Loyd said. "I finally got a chance to do it and I'm enjoying it."

But to get to where she is now, Loyd started with a food cart. She bought the cart through a friend last year and operated on that for over six months, setting up on the corner by the pharmacy. Meanwhile, Loyd was actively searching for a truck.

"It had to be the right truck, and this is the truck that we found," Loyd said of the truck she's used since September. "It used to be a Sara Lee bread truck."

But the truck didn't come with the amenities she needed, so Loyd improvises. The cart sits on an open platform in the back of the truck and Loyd installed a common refrigerator to store the food, and that's about it. But when the fridge is empty and she's run out of food, she's done for the day. Sometimes she's sold out by 2 p.m.

But Loyd is working on getting it all completed by winter, hoping to add a deep fryer, bigger grills and ovens. Despite the restrictions, she doesn't feel any challenges.

"It goes pretty smoothly," Loyd said. "I'm just hoping that I put good food out there. It's probably the one thing I wanna make sure that it's consistent."

Loyd's consistency starts at 8:30 a.m. Monday-Thursday.

She parks the truck at the end of the lot near Papa Dispensary, and then preps for the day. She slices her lettuce, tomatoes and other vegetables, sets out her condiments and gets her drinks in ice.

Loyd said it gets busiest between 11 a.m. and 1 p.m., but sometimes business starts earlier.

"I think the earliest I've had is like 9:45 for a hamburger," Loyd said, laughing.

Loyd said she'd like to expand, but she's not in a hurry. She recently set up at the Moon Tree Run, and has weddings and school catering events coming up. Bobbalou's will also be at the upcoming Concerts in the Park series at Jubilee Park.

Loyd doesn't travel outside of Cave Junction and doesn't set up at bigger venues and events, and she doesn't want to—at least not yet.

"I would love to have more than one Bobbalou's," Loyd said. "I would love to have that. That's in the back of my mind, and I'm moving toward that."

The second Bobbalou's will likely be the food cart once the truck is completed, Loyd said. She also only wants more trucks and not a building.

"It's low-maintenance," Loyd said. "It really is. I don't have a whole lot of overhead."

However, Loyd said a building isn't out of the question. "If the right opportunity came up, maybe," Loyd said. "If God opens those doors for me, then yeah. I wouldn't say no to it."

Operating out of a building comes with more to manage, including paying for electricity, water and employees. In the Bobbalou's truck, the cart is propane-fueled and a generator powers the refrigerator. Loyd's sister, Darby Basset, and friend, Kelli Augustad, help run the counter and prepare the food while she grills. Plus, with Loyd also working as a hairdresser from



(Photo by Dan Klapheke, Illinois Valley News)

Loyd starts her day chopping vegetables and prepping her meat, cheese and condiments.

home, she doesn't have the time.

"I don't have all that stuff that comes with a building," Loyd said. "I can come and go as I please, and I don't have to be there at a certain time every day, and all that kind of stuff. I'm versatile."

Since it's opened, Bobbalou's has found its regulars.

"I like talking to the people and meeting all kinds of new people and stuff. It's fun," Loyd said. "I have my regulars, and pretty much almost every day that I'm open they come. So it's nice."

Bobbalou's is open Monday-Thursday until 6 p.m., or until the food is sold out. Loyd and her team cook burgers and hotdogs and sell chips and drinks, along with the occasional special of Philly Cheesesteaks or pastrami sandwiches.

But whatever Loyd cooks in the truck she drives to work, it has to drive her.

"Whatever makes me feel like I wanna cook," Loyd said.

# IVHS 2016 senior scholarship awards

Judy Hoyle

IVN Contributing Writer

The following 41 organizations and programs awarded grants and scholarships to IVHS graduating seniors in May. Ninety-five awards totaling \$126,700 were distributed.

Alpha Alpha Masters (AAM), Amaranthus Family Foundation Science & Math (AFFSM), American Legion Auxillary (ALA), Ancient Free and Accepted Masons Kerby Belt Lodge #18 (AFAM KBL), Ann and Wirt Cogswell (AWC), Association of TRSD Administrators (ATRSDA).

Cave Junction Lions Club (CJLC), Caveman Kiwanis (CK), Drummond Family (DF), Educational Credit Management Corporation (ECMC), Evergreen Federal Bank (EFB), First Student (FS), Flaming Family Memorial of Lucy Flaming (FFM LF).

Grants Pass Active Club (GPAC), Grants Pass Association of Realtors (GPAR), Grants Pass Kiwanas Club (GPKC), Grants Pass Rotary

Club (GPRC), Helen Betancourt (HB), Iva and Elmer Gilmore Education Fund (IEGEF).

IV Fishwatch Stewardship (IVFS), IV Garden Club (IVGC), IV Lions Club (IVLC), IV Ministerial Fellowship (IVMF), IV Senior Center (IVSC), IVHS Alumni & Friends (IVHS AF).

Jim Brown Memorial Athletic Scholarship (JBMAS), Josephine County Foundation (JCF), Lew Krauss Sr. Memorial (LKSM), Meengs, Chauvin, MacGuire (MCM), Olaf and Daisy Nassen Memorial (ODNM), Oregon School Employees Association (OSEA).

Raymond Frost Memorial (RFM), Red Cross (RC), Rich and Sara Brood Memorial (RSBM), Ricky Del Fiorentino (RDF), Rip Rapose Memorial (RRM), Robert Copeland Memorial (RCM), Savannah Bassett Memorial (SBM).

Siskiyou Smokejumper Base Memorial (SSBM), Sodexo School Services (SSS), Western Star Chapter 64 Order of the Eastern Star (WSC OES), Women of the Moose Health Awareness (WMHA).

In addition, students saved their own money through the College Dreams Senior Award (CDSA), and Dream Savers programs, which both award matching funds.

Total awards information as of press time. The Illinois Valley News regrets any errors or omissions.

Patrick Anderson, \$1,100: CDSA, IVLC. Savannah Baez, \$1,100: CDSA, DF, GPAC. Kerstyn Britt, \$6,000: ECMC. Earl Bryant, \$2,600: CDSA, ATRSDA, HB, IVGC. Mikayla Clark, \$6,000: ECMC. Gabriela Curiel, \$6,000: ECMC.

Roman Duncan, \$100: CDSA. Mariah Ellis \$1,200: IVGC, IVSC, WSC OES. Andrew Evans, \$533: CDSA, MCM. Brian Everson, \$6,000: ECMC. Oberon Fayland, \$8,358: AAM, AFFSM, CJLC, CDSA, IEGEF, MCM.

Mikel Handley, \$100: CDSA. Latyca Hearn, \$6,000: ECMC. Kurt Hertler, \$833: FFM LF, MCM. Jordan Ingram-Rubenstein, \$275: CDSA. Halona Jackson, \$1,000: FS, FFM LM. Johnathan Johann, \$8,000: ECMC, EFB, FS,

OSEA.

Gus Klingbeil, \$10,100: CDSA, ECMC, IVHS AF. James Kymala, \$500: RC. Brandon Loyd \$250: SSBM. Macy Martinez, \$1,600: CJLC, CDSA, IVLC. Avery Neville, \$2,525: CDSA, DF, GPAC, IVSC, SSS, WMHA. Kynan Nordal \$3,083: FS, IVFS, JBMAS, MCM, RSBM.

Mingjie Pan, \$2,600: CDSA, GPAC, IVSC, LKSM. Alia Parker, \$9,533: CDSA, IVHS AF, IEGEF, MCM. Skyla Patton \$9,350: ALA, AFAM KBL, CDSA, GPKC, GPRC, JCF, SBM. Faith Paul \$1,000: ODNM. Allison Primeau, \$10,900: AWC, CKC, ECMC, IVLC, IVSC, RCM. Alexandra Ralston, \$100: CDSA.

Lily Schlabach, \$6,575: CDSA, ECMC. Mahkayla Sommers, \$7,000: ECMC, IVLC. Theodore Teunissen, \$1,100: CDSC, IVLC. Michaellynn Thomas, \$1,500: GPAR, HB. Cristion Toman, \$50: CDSA.

Evan Vallot, \$1,700: IVMF, RFM. Austin Young, \$933: CDSA, GPKC, MCM, RDF. Walker Zody, \$1,000: GPAR, RRM.

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**Outdoor Vino Asstd. Wines \$8.99 ea.** (Reg. \$11.79)

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With lettuce, tomato, onion, pickle and side salad.

**Salad Case: Red, White & Blue Potato Salad \$4.99 lb.** (Reg. \$5.99)

**Breakfast Menu: Breakfast Muffin \$2.19 ea.** (Reg. \$2.69)  
English muffin, one egg, your choice of meat & cheese.

**Grab-N-Go: Prezzel Hoagie \$4.59 ea.** (Reg. \$4.99)  
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