

# Weather Watch

## Cave Junction

	<b>Thursday, Sept 14</b> Partly Cloudy High --69 Low -- 48
	<b>Friday, Sept 15</b> Sunny High -- 73 Low --50
	<b>Saturday, Sept 16</b> Partly Cloudy High -- 75 Low -- 52
	<b>Sunday, Sept 17</b> Partly Cloudy High -- 72 Low -- 52
	<b>Monday, Sept 18</b> Showers High -- 61 Low -- 49
	<b>Tuesday, Sept 19</b> Showers High -- 61 Low -- 50
	<b>Wednesday, Sept 20</b> Mostly Sunny High -- 78 Low -- 53

Following are the high & low temperatures, and rainfall recorded at The End of the Road in O'Brien by Cheryl Johnson:

Sept	High	Low	Rain
1	87.2	54.1	0.0
2	85.6	53.2	0.0
3	86.1	53.1	0.0
4	91.8	53.8	0.0
5	80.5	58.5	0.0
6	89.3	61.7	0.05
7	71.5	60.7	0.32

Sept. Rain: 0.37" YTD Rain: 116.91"

**Organic Products Made Fresh Daily!**  
**Breakfast Sandwiches**  
Served with choice of Bagel or Specialty Roll extra

**Bagels**  
Plain, Sesame, Poppy, Everything, Sprouted Wheat, Sprouted Wheat Everything, Onion, Garlic Herb, Garlic Herb Provolone, Sundried Tomato Herb, Jalapeno, Cheddar Jalapeno, Cinnamon Raisin or Cranberry Walnut

*Ask about Daily Specials*

**Lunch Sandwiches and Melts**  
Served with choice of Bagel or Specialty Roll extra

**Rotating Selection of Scones and Turnovers**  
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**Bagel Junction**  
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# Obituaries

**Donald Robert Johnson, 73**, born Jan. 18, 1944; died Sept. 2, 2017 at his home in Manila, Philippine Islands. Donald was born in Ashland, but raised in the Cave Junction area. Funeral service will be conducted in the Philippines.

**Richard Duane Strough, 63**, of Cave Junction, died Friday, Aug. 18, 2017 at his home.

A memorial service is scheduled for Strough at 1 p.m., Saturday, Sept. 16, 2017 at Bridgeview Community Church in Cave Junction with military funeral honors provided by the Untied States Air Force. Private interment will be at Eagle Point National Cemetery. Illinois Valley Funeral Directors are in charge of arrangements.

# FIRE ...

Continued from A-8

Community organizer Tim Leyba told fire managers that Cave Junction's radio station, KXCJ, 105.7 FM, can provide "hourly updates" on fire conditions or provide alerts - and East Zone Public Information officer Karen Ripley was very interested and will coordinate with Leyba.

Cave Junction Councilwoman Lindsey Gillette also noted a calmer energy at the meeting and said, "Thoughts of smoke and fire can bring up panic. But if we just follow the information being given to us and not get too far ahead of ourselves, that can help us stay calm and make better decisions."

Gillette, who also teaches yoga, explained how "people can help connect themselves to the present moment by being more conscious. Maybe first feel their butts on their chair to help bring them into their body. Otherwise you can just spiral away and you could be at a meeting and not really even hear what's being said."

Toward the end of the meeting, discussions turned political and the fire officials kept "passing the buck" by handing the microphone off to Josephine County Commissioner Lily Morgan.

"That's why they pay me the big bucks," she quipped, before adding, "this is the first time all of Oregon is on fire at the same time. I believe there will be a lot of looking at policy. People have many opin-

ions on what we should do about it." She added that, "tourism is the No. 3 industry in Oregon, worth billions of dollars. But not with this smoke."

Then Monday morning, Oregon National Guard members honored the 16th anniversary of the Sept. 11 tragedy at the Lake Selmac fire camp by raising the American flag to full staff and solemnly lowered it back to half-staff in remembrance of firefighters and others who lost their lives that day.

People can view maps of the current Evacuation Notification areas at <http://arcg.is/1LmzPe>. By typing their address into the search bar on the upper right, they can see where their home is located in relation to the current evacuation warnings.

# A freakin' fabulous fall Fermentation Festival

Learn how to make your own naturally fermented foods, beverages and fertilizers during this fun weekend at Frog Farm! Register for one day or the whole weekend, and attend up to a dozen classes, discussions and tastings. This event is a FUNdraiser to support Spiral Living Center's programs and projects promoting community sustainability. Visit [www.spiralLiving.org](http://www.spiralLiving.org) or call 541-592-3642 for more information.

\$30 one day pass or \$50 weekend pass plus any supply fee (noted in class description). Meals sold separately. To register, send your contact info and a

check to Spiral Living Center, or follow the Paypal link on the website. Indicate preference if "class size limited." We offer a \$10 discount for unemployed, fixed income, anyone who needs it, and some volunteer positions are available.

Frog Farm is located nine miles south east of Cave Junction at 9044 Takilma Road, Cave Junction. Please do not bring dogs, this is a working farm.

**Saturday, Sept. 16,**  
10 a.m. Got Milk? Make Cheese! Learn to make two types of fresh cheese from goat's milk (mozzarella and ricotta), and sample a third (chevre) with Sheri Crespo, Eden's Edge Farm. Class size limited, bring a small container and \$10 for supplies; 2 HOURS.

11 a.m. Sauerkraut made simple! Learn how to make sauerkraut with Morgan Andrews. Turn almost any veggie (cabbage, kale, chard, carrots, beets...) into a tasty side dish. Fermentation unlocks nutrients, and is a delicious way to preserve vegetables. Bring \$5 and a jar. Various and delicious ways to preserve vegetables. Bring \$5 and a container.

12:30-1:30 p.m. Lunch \$6: Farm fresh chicken stew, or veggie soup & salad.

2-4 p.m. Tending the Wild Yeast: Make Sourdough!

Explore the simple beauty of cultivating sourdough starter, grinding grain, and bringing bread to life with Madrone. She will discuss culturing various grains, and the wide uses of sourdough starter beyond bread. Bring a small jar to take home

starter.

2-4 p.m. Eat Your (Fermented) Vegetables! Sauerkraut, kimchi, and other simple lacto-pickles:

Eating your veggies is healthy - even healthier when they are fermented! Traditional methods of lacto-fermentation increase the nutritional content of foods and help preserve them without canning or freezing. Make sauerkraut to take home and tend with Laurel Pena. Bring: wide mouth quart jar, knife, cutting board, \$2 for veggies or \$5 for veggies and jar.

4:30 p.m. Friendly Bacteria Revolution. Join Nova Love for a discussion about the benefits of fermented pro-biotic foods and beverages.

5 p.m. Pickling hour. Dive into Health during this "Happy Hour" join us for appetizers and tastings of kimchi, sauerkraut, cheeses, yogurt dips, and other delights as we work on developing our gut flora! Bring your ferments and share your cultures!

6 p.m. music by popular local band Fire Your Boss. We will have food and beverages for sale.

**Sunday, Sept. 17**

10:30 a.m. - noon brunch: \$10. Join us for a hand-crafted brunch with organic sourdough pancakes, fruit syrups, fermented veggies, farm fresh eggs... child portions available.

Noon: Home Brew Demo Age 21 plus. Home beer making is neither expensive nor complicated. In this demo, GJ will combine malted barley, hops, yeast and water to make

10 gallons of beer. History and chemistry will be discussed and your questions will be answered; 3 plus HOURS.

Noon: Simple Homemade Wine Age 21 plus. From foot stomping to fermentation, join Joel Palacios of Talking Woods in starting a wild yeast wine with no sulfites. Class will discuss all steps, from the initial ferment, to racking and bottling.

1 p.m. Spicy Ferments: Chili sauce, escabeche, and zucchini relish. Cindy Palacios of Talking Woods will make three simple, healthy, fermented condiments to spice up just about any dish from tacos to soup! 1 plus HOUR bring \$5 and a jar to take one home!

Followed by Kimchi Basics: Michelle Steevens will demonstrate how to prepare and ferment kimchi with Chinese cabbage, bok choy, daikon radish, carrot, onion, and spices.

1:30 p.m. Korean Natural Farming: Brewing Goodness for the Soil. Learn about organic pest management and fermented liquid nutrients. Skip will discuss and demonstrate methods and materials for making soil amendments and fertilizers such as fermented plant extracts.

3 p.m. Home-Brewing Discussion and Tasting Age 21 plus: Craft brewer Tim Talty will discuss home brewing techniques with a focus on sour ales.

4-6 p.m. Finger Foods and Treats: Join us for tapas and fermented beverages, while listening to toe-tapping Bruce Marsh and the Barn Again, Again Band. Bring your ferments and cultures to share!

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542 Washington Street, Suite 104, Ashland

# IVHS

## Wednesday, September 13th

### OPEN HOUSE

5:30 PM - 6:30 PM

### and

### RED & WHITE NIGHT

6:30 PM - 7:30 PM

Location: IVHS Stadium  
(Activity begins IMMEDIATELY following OPEN HOUSE)

= Teaching staff will be available in their classrooms.  
= Representatives from various school/community organizations will be situated throughout the Commons area to answer any questions you might have for them. Some entities attending will be:

- IVCDO
- OPTIONS
- MASLOW PROJECT
- IV ALUMNI
- RIVERSTARS PERFORMING ARTS
- SPEECH & DEBATE CLUB

Hot dogs, (donated by TAYLORS SAUSAGE), Chips & Water will be offered as soon as the Open House portion of the evening is completed, at approximately 6:30 PM!

If you have questions or concerns, please do not hesitate to contact the school  
Illinois Valley High School 541-592-2116 • 625 E. River Street • Cave Junction, OR 97523 • 541-592-2116 • 541-592-4853 FAX • Email to: [robin.jackson@threerivers.k12.or.us](mailto:robin.jackson@threerivers.k12.or.us)