

# CAFE ...

Continued from A-1

Speaking of home, Kennedy’s prowess in the kitchen was not developed in a culinary institution, but, rather – Have you guessed? – at home. The youngest of seven children, Kennedy had a childhood-long opportunity to watch her siblings as they shared cooking duties. Also, raising nine children with her husband Dennis, afforded her plenty of training, to be sure, but it was watching the cooks in her family as she grew up that made the most impact. “It’s kind of in our blood,” she observed, “My grandma was a cook. My mother was a fabulous cook! I mean, she really was! I mean when she put her mind to doing something, it was ... it was great!”

The absence of frozen burritos on the menu makes perfect sense to Kennedy. She explained that not only are all of the items featured on the menu homemade and fresh from scratch, but also that most of the recipes that she cooks in the café are those that she learned from her mother. Kennedy hints that there are a few select special recipes with which no one in the Valley outside of her family would be familiar that she would like to see appear as lunch

specials in the near future. Until that becomes reality, however, patrons are sure to enjoy homemade soups, chili, and a grilled parmesan cheese taco that is unique both to the Valley and to the taste buds. Desserts include cobblers and bread pudding. Among the menu items that Kennedy enjoys preparing the most are homemade biscuits and gravy, potato and macaroni salads and carrot cake.

The all-new Hole in “1” Café is open seven days a week, beginning with breakfast at 7 a.m. Kennedy says that their goal is to remain open for business until 4 p.m. each day, but, as the flow of customers seems to wane around the 2 p.m., they have been closing earlier. She emphasized that the café will remain open for business later if customers continue to arrive later.

Kennedy also pointed out, that you don’t have to be playing golf to enjoy the food and atmosphere of the Hole in “1” Café.

Plans for the future involve remaining open later in the evening so that those in the community might have another needed option where the evening meal is concerned.

The Hole in “1” Café is located in Cave Junction at 25320 Redwood Highway. Their phone number is 541-592-3151.

# PLAN ...

Continued from A-1

Five creeks are under study for “outstandingly remarkable value” which could classify them Wild and Scenic. Sustaining some of the last Port Orford cedar stands, diversity of geology, and diversity of insects were examples of value cited by Ms. Snitzler.

Two of the creeks are Lake Creek, which stretches from Bigelow Lakes on Mt Elijah (elevation 6,390 feet) across the preserve and into the Illinois Valley. Upper Caves Creek feeds the River Styx, which is already designated Wild and Scenic. What this label does is protect the creek by showing its value in future considerations.

The boundaries of the monument and preserve were defined roughly by the watershed feeding the caves. Within the boundaries there are spotted owls and pacific fishers, jaguar and other mammalian fossils, five at-risk bat species, and 15,000 feet of solid marble caves.

The historic Caves Chateau mimics the forest in rustic luxury. The architecture was designed to blend with the surroundings. Extensive rock work and cedar bark siding smooth edges outside, while Caves Creek flows through the inside dining room.

The last season for the original Chateau will be 2018. After November, renovations will be implemented to bring it up to speed with newer safety standards, adding an elevator, safety ramps, new wiring, among other additions. Staying true to the quality rustic nature of the building is a priority. The NPS is currently looking for a contractor.

Cave tours are offered April through November, with special candle-lit events, off trail tours, and knowledgeable staff. Although the road may be inaccessible in the winter, the trails are open year-round.

To submit a comment to the NPS about the Preserve Management Plan and/or the Wild and Scenic River study go to <http://parkplanning.nps.gov/preserveplan>.

1st Annual

**Cars by the Creek  
Show and Shine**

**Saturday May 19, 2018**

**All cars welcome - Awards & Swag Bags for entries!**

**Show and Shine 11 am - 2 pm**

**Outdoor Beer Garden and Great Food! 11 am - 7 pm**

**Live Music 3 pm - 7 pm**

**Rouge Valley Humane Society Booth**

**Please bring animal food to donate!**

**Please join us for our 1 year Grand Opening/Anniversay Celebration!**



~ Homemade Foods and BBQ! ~

BBQ Specials every Wednesday

**September 8 - Hand Dipped Fish & Chips**

Homemade specials all day every Friday

**Kate's Redwood Bar & Grill - 12235 Redwood Hwy, Wonder OR**

Tuesday - Saturday 11:30 am - 9:00 pm Sunday 12 pm - 6 pm Closed Mondays



**Elect Ron Smith**

**Your County Commissioner.**

**He Will Fight for You:**

- To protect Your property rights, reduce Your tax burden, and not support new taxes.
- To fully fund the Sheriff Dept. to reduce crime, reestablish 24/7 patrols, and reopen all sub-stations.
- To create forestry jobs, being good stewards of our land reducing dangerous forest fires and harmful smoke-filled summers.
- To help establish a transparent open door policy for county government.

Born in Josephine County and lived most of his life in the Illinois Valley.  
Ron knows and understands our county better than most!  
[voteronsmith.com](http://voteronsmith.com)

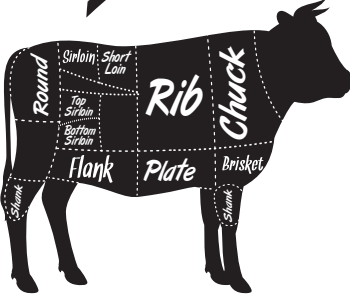




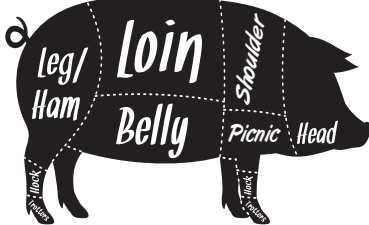
**MEAT BONANZA**

**HUGE SAVINGS**

**May 4 – May 6**







**Whole in the Bag  
Beef Cross  
Rib Roast**  
*(approx 10#)*  
**\$2.97 lb  
Choice**

**Whole Boneless  
Pork Sirloins**  
*(Smithfield Prime)*  
**\$1.49 lb**

**Certified Angus Beef OR  
Meyer Natural Beef  
Boneless New York Strips OR  
Boneless Rib Eye**  
*(Sold in the Bag)*  
**\$7.99 lb**

**Boneless Skin on  
Chicken Leg Meat**  
*(Sold in a 5 lb bag)*  
**\$1.59 lb**

**Whole In Bag  
Boneless Beef  
Rib Eyes**  
*(Not Grade)*  
**\$5.77 lb**

**So. Boneless Skinless  
Fryer Breasts**  
*(Approx. 10 lb. Bag)*  
**\$1.69 lb**

**Whole In Bag  
Beef Tri-Tips**  
*(Select Grade)*  
**\$3.59 lb**

**Sunny Valley Thick  
Sliced Bacon**  
*(sold in a 3 lb package)*  
**\$10.99  
each**

**Smithfield Prime  
Whole Boneless  
Pork Loins**  
**\$1.79 lb**

**41/50 Cooked Peeled  
Prawns**  
*(sold in a 1 lb Bag)*  
**\$6.99 lb**

**Smithfield Prime  
Pork Shoulder  
Roasts**  
**\$1.79 lb**

**Whole Rack St Lou-  
is Style Pork Ribs**  
**\$2.79 lb**

**Value Pack  
T-Bone Steaks**  
*(Select grade)*  
**\$6.99  
lb**

**Essential  
Everyday  
Individually  
Flash Frozen  
Boneless  
Skinless Breast**  
**\$ 4.99**  
*(3lb bag)*

**Superb N Simple  
Breaded Chicken  
Entrees**  
*(7 oz each)*  
**\$15**  
*per 6 pack*

**Harvest  
Reserve  
Beef Jerky**  
*(9 oz bag)*  
**\$10**  
*each*

**Limited to Stock on Hand**

**No Rain Checks**

**Ray's Food Place**  
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