

IVFD Officer of the Year



(Photo courtesy of the IVFD Media Dept.)

IVFD Deputy Chief Jeff Gavlik (left) receives the Officer of the Year award from Chief Dennis Hoke Saturday, March 9.

IVFD honors those that do

Tina Casey Jones
IVN Contributing Writer

The Illinois Valley Fire District (IVFD) held its annual awards banquet Saturday, March 9 at the Josephine County Fairgrounds. Fire Chief Dennis Hoke said the event is held to recognize the work that all of the District does; volunteers AND staff “who do a whole lotta work for a whole lotta nothin.’ This banquet is for the best of the best and is our opportunity to recognize them once a year.”

Those recognized were: Officer Of The Year - Deputy Chief Jeff Gavlik; Firefighter Of The Year- Brian Pheiffer; Rookies Of The Year - Garrett Goo and Dawn Case. Support Member of the Year went to Alice “Q” Lacey; the Unit Citation Award went to the Paradise Crew (who saved six homes on their first day there) consisting of Captain Joe Latva and firefighters Chris Petetit, Dan Marler and Noah Miller.

Two Life Saving Awards were presented, one to Captain Latva, Division Chief Kamron Ismaili, firefighter Petetit, and firefighter Kyle Lane; the other to Chief Hoke, Division Chief Kris Sherman and Captain Latva.

CERT Member of the year was awarded to Charlie Fouch. The Chief’s Award, a special recognition for service above and beyond the call of duty was presented to Paula LeMaster, district secretary.

Hoke also presented some special awards highlighting some of the amusing incidents captured over the past year, including “Screw-up Of The Year Award” awarded to Ned Booth; “Fashion Award – Best Dressed On Scene” to Gary Price; and “Baker Of The Year” presented to Ned’s wife Patty Booth.

Looking toward the future the chief said they plan to continue to try to bolster staffing levels and recruit many more volunteers to be able to provide the level of service the residents of the Illinois Valley have become accustomed to.

The chief also expressed appreciation for the many sponsors who provided prizes and gift certificates to express their appreciation of the work done by the IVFD, including Taylor’s Sausage, Carlos Mexican Restaurante, Captain Drake’s Flying Adventures, Seven Feathers Resort and Casino, Lucky 7 Casino, Napa Auto Parts, Kate’s Redwood Bar & Grill and Wheels-A-Turning. Catering for the event was provided by Jose at Casa Amigos.

City rolls out splash park plan

Tina Casey Jones
IVN Contributing Writer

The March 11 meeting of the Cave Junction City Council gave residents an exciting look at the new splash park being installed at Jubilee Park.

According to Roger Brandt, one of the challenges in obtaining the grant to build the park was, “How does this project go beyond the Americans with Disabilities (ADA) requirements?” Keeping this in mind and acknowledging that our community includes 14 percent disabled and 26 percent senior/retirees, Brandt recognized the “Sandwich Generation” (adults who fill the role of both parent of small children and adult-caregivers) and planned accordingly.

Photos highlighted the park details showing the multiple shaded areas for visitors, colorful canvas material providing shelter from the summer sun over brightly colored picnic table sets; a separate shaded water feature for toddlers and infants; and walkways leading from the existing playground area through the splash park up to

the parking area, which includes a community events bulletin board kiosk. There are also proposed “bike rack” fixtures and a fence surrounding the splash park area (an ADA requirement). When questioned by Councilor Jean Ann Miles about which trees would need to be removed to accommodate the splash park, Brandt advised only one unhealthy cherry tree might be removed (or not; it was up to the residents to decide).

Councilor Lindsey Jones provided an update on the status of the Memorandum of Understanding (MOU), advising that the budgets of the security cameras and lighting as well as city beautification were ready to present to the county commissioners and that implementation could begin as soon as they were approved. Councilor Miles advised that she and Commissioner Darin Fowler both met with the Collaborative Economic Development Committee (CEDC). Two of the four members from the Ford Family Foundation (who were there to confirm their commitment to provide support and structure to the CEDC), stated that the work was “sort of like building a

plane while it’s flying.”

Michael Cavallaro, executive director of the Rogue Valley Council of Governments, gave a highlight of the “value added” items they had achieved over the past year, including a “Shake Alert” phone application in beta testing which provides advance alerts 36-45 seconds before an actual earthquake, an especially important feature for residents of Oregon living in the Cascadia Subduction Zone which is projected to have major activity within the next 50 years (the last time our area was significantly rattled was in the 1700s).

Another exciting development is new infrared cameras, to be mounted on towers in the area, which provide full pan, tilt and zoom capability. This could assist in finding lost hikers, wildfire starts from lightning strikes as well as illegal fires during the no-burn season. Drones with this infrared capability are already being tested. Another useful application of the cameras and drones is they will be able to identify plant health (in farmers’ crops) and invasive plant species.

SEE CITY ON A-2

Southern Cascade League Coach of the Year!



(Photo by Jay Reese, Illinois Valley News)

Illinois Valley High School boys’ basketball head coach Tony Hess

Augustino Estate wins multiple awards in 2 wine competitions

Tristan Stocker
IVN Contributing Writer

Augustino Estate, the Illinois Valley vineyard based in O’Brien with a second location in the Applegate Valley, recently participated in two international wine competitions—one based in San Francisco and one in New Orleans—wherein a selection of its wines were entered, judged and awarded multiple medals.

Last year was a big one for New Orleans. Not only did it mark the city’s tricentennial anniversary, but it also brought with it the very first New Orleans International Wine Awards which took place Nov. 6-8.

A host of judges from around the world—including Oregon’s Eric Degerman of Northwest Wine Press—sampled 529 wines at four of the city’s famous “Grand Dame” dining establishments in the historic French Quarter: Antoine’s Restaurant on St. Louis Street, Arnaud’s Restaurant on Bienville Street,

Brennan’s on Royal Street and Galatoire’s Restaurant on Bourbon Street.

Augustino entered their 2016 tempranillo which won a double gold medal at the competition, and as an additional bonus, the award-winning wine was featured at the four aforementioned restaurants throughout the month of December.

“The tempranillo has been showing really well so I figured what the heck, I’ll just throw it in and see what happens,” said Augustino Estate owner Reggie Boltz.

Tempranillo is a black grape native to the Rioja region in northern Spain that derives its name from the Spanish temprano, which means “early,” because it ripens earlier than most other grapes native to Spain.

According to winefolly.com, “Tempranillo vines are some of the easiest to identify in the vineyard because of their jagged, deep-lobed leaves,” and they’re one “of the few varieties where the leaves turn bright red in the fall,” making them a

particularly beautiful sight to behold.

The grapes were grown at the Applegate Ranch and spent two years in French oak barrels before being released last year as Augustino’s first tempranillo, according to Boltz.

“The tempranillo has been an upcoming variety that everybody really likes, so I felt like it was something good to add to our list of wines,” Boltz remarked.

In early January, the 36th annual San Francisco Chronicle Wine Competition (SFCWC)—the largest competition of North American wines—was held in Cloverdale, California wherein 6,800 wines from over 1,132 wineries were sampled by 64 professional judges.

Augustino entered five wines in the SFCWC and won awards on all of them. The 2016 tempranillo won another double gold; the 2015 pinot noir won gold; the 2017 pinot grigio won silver; the 2016 pinot noir won silver; and the “Caramella” dessert wine won

silver as well.

The next wine competition in which Augustino plans to enter is the Oregon Wine Experience in Jacksonville Aug. 19-25, 2019.

Augustino also has tasting rooms at both of its locations—16995 N. Applegate Rd. in Grants Pass and 400 Brown Rd. in O’Brien, —which are both open from noon to 5 p.m. Friday through Sunday.

