

Summit House to sponsor Friday Night Live

by MICHAEL P. JONES
Post Correspondent

"Friday Night Live at Government Camp" is scheduled for Feb. 12 to celebrate the grand opening of Scott Hamrick's Summit House Restaurant. For more than 45 years the Summit House Restaurant in Government Camp has been a tradition

on the mountain. Hamrick bills his "Friday Night Live" as a improvisation and stage night, where persons can come and compete with one another for prizes, doing what they do best when it comes to entertainment. Musicians, stand-up comics, jugglers, magicians and anyone else who has a desire to perform in

front of a live audience is invited to participate. First prize is \$25, second place is \$15 and third place wins an all-you-can-eat spaghetti dinner for two. After 12 weeks, all the first place winners will be welcomed back to the Summit House for a special

"Friday Night Live Winner's Show." Although a cash prize will be offered, the real draw will be the crowd, said Hamrick.

"Down deep, everyone's an entertainer of some sort," said Hamrick. "The Summit House, every Friday night, can be their outlet. After all, who just wants to sing in a shower or laugh at his own jokes. You need an audience, and an audience wants some good, interesting entertainment."

Hamrick, who has been operating the restaurant for about six months, said that the grand opening is belated because he wanted to first find out what the people in Government Camp wanted.

When he first took over the restaurant, he wanted to give the area a good dinner house. But when he learned that part of the clientele also wanted a good sandwich, he decided

to give them the best of both worlds. His unique wooden menu offers everything from breakfasts to cheeseburgers, french-dip to grilled cheese sandwiches and even rabbit.

Rabbit, a specialty of Hamrick's, can be specially ordered in advance only, due to the preparation time required. He cooks his braised rabbit Bourguignon in a bacon, onion, mushroom and red wine sauce.

Hamrick also offers a traditional German rabbit

dish called "Hasenpfeffer." No stranger to the restaurant business, the 25-year-old Cherryville resident started in the business when he was eight, doing odd jobs and running errands. His first real job in the industry when he—as Hamrick puts it—"got onto the payroll," came when he was 14 years old and was hired as a dishwasher for his father's restaurant in Hood River, known as the "Apple Blossom Cafe."

His father, Dick

Hamrick, who was a former executive chef for Eddie May Enterprises, taught him the business from the bottom up. He scrubbed pots and pans, peeled potatoes, mopped floors, and peeled and "de-veined" shrimp.

"When I was 14 years old, I knew what I wanted to do," said Hamrick, "follow in ol' dad's footsteps."

And follow him he did, all the way to Rock Springs, Wyo. His father hired on as the head chef in a trailer camp for a construction crew that was building a coal-fired generator plant for Bechtel Power. Hamrick was hired as a baker. He was only 18 years old.

Later, after working at a lot of little places, he worked at the Hearthstone in Gresham as a cook and then opened with the new Tollgate Inn in Sandy as the executive chef.

The decor of the Summit House is highlighted with knotty pine paneling and paintings of the mountains by local artists.

The warm and cozy atmosphere makes many customers feel right at home. For example, it's not unusual to find some of character of the mountain sitting by the antique potbelled stove, fast asleep.

One loyal new customer to the establishment is Gary George of Brightwood, who raves about the hospitality of the little restaurant. After getting away from one restaurant, George and his companion walked into the Summit House and immediately became a fan. He complained that he had

just been refused service at a half-empty restaurant because he didn't have a reservation.

"Two years ago a certain business advertised that they needed customers. Tonight they turned us away with money in our pockets," said George, "just because I didn't have a reservation. So I end up at a little place like the Summit and what do I get? Hospitality and service."

Besides stage night, Hamrick is also offering a place for people to come and enjoy the food while listening to their own albums, a new concept establishments have used successfully in California and Washington. "Instead of plugging a juke box that has a limited selection (of songs) you may not even want to hear, you can bring your own music and hear it free on a 400-watt stereo system," said Hamrick.

Hamrick said that a future attraction will be the acoustic and electric house band he's putting together to play country rock. Ideally, he said, he wants a drummer, a bass and keyboards. He plays guitar, and has played in a number of local bands.

The Summit House Restaurant is open seven days a week. Sundays through Thursday it is open 8 a.m. to midnight. Fridays and Saturdays, the hours are 8 a.m. to 2 a.m.

The dinner service for stage nights is scheduled to begin at 7 p.m., with "Friday Night Live" beginning at 8. For more information regarding performing or about the grand opening festivities, call the Summit House at 272-3543.

NOW OPEN

• Glass supplies
• Classes

Wood Toys & Home Decor Accents!
Residential & Commercial Work
REPAIRS

JUST west of
Oja Lumber
on Hwy. 26, Sandy
Dennis & Joan Wright
668-9121

wood 'n' glass

WATCH for
Artist of the Month
on display here!

Group to discuss hydros

The Rhododendron Neighborhood Group will meet Sunday at the home of Raymond Panian, Henry Creek Road.

The agenda will provide an opportunity for further discussion of area hydro-electric systems.

Residents of Woodland, Faubian and Rhododendron are invited to attend.

Stephanie joins Hunts

Mr. and Mrs. Tim Hunt of Welches recently announced the birth of Stephanie Nicole.

She was born Oct. 30 at Portland Adventist Hospital, weighing seven pounds, 12 ounces.

She joins a brother, Joey, 3.

Grandparents include Mr. and Mrs. Robert Francis of Sandy, and Mr. and Mrs. A.A. Hunt of Portland.

2ND BIG WEEK!

FRESH, CRISP

LETTUCE LARGE, SOLID HEADS **49¢** LB.

FRESH, FIRST-OF-THE-SEASON **ASPARAGUS** MED. SIZE **\$1.99** LB.

MEDIUM SIZE BUTTON **MUSHROOMS** 8 oz. CUP **99¢**

SWEET, MILD, MEDIUM SIZE **YELLOW ONIONS** LB. **39¢**

PLANT-OF-THE-WEEK **PLANTS** 6" POT **\$4.98** AVAILABLE AT MOST THRIFTWAY STORES

FRESH BUNCH **BROCCOLI** TIGHT BUDS **58¢** LB.

TEXAS PINK **GRAPE-FRUIT** SWEET & JUICY **5 FOR 99¢**

BANQUET **FROZEN FRIED CHICKEN** SAVE \$1.21 **\$1.98** FIRST 2 LB. BOX ADDITIONAL AT \$2.49

12 OZ. CANS **COKE** **TAB** **SPRITE** **FRESCA** **\$1.69** PLUS DEPOSIT "SIX PACK"

BETTY CROCKER **CAKE MIXES** FIRST TWO 18 1/2 OZ. BOXES **68¢** ADDITIONAL AT 89¢ **FROSTINGS** 16 1/2 OZ. **\$1.39**

FROZEN FOODS DEPT. **WELCH'S GRAPE JUICE** 12 OZ. TIN **98¢** **Waffles** 10 OZ. **69¢** **FISH STICKS** 14 OZ. **\$1.98** **MACARONI** 20 OZ. **99¢** **BREAD DOUGH** 1 LB. LOAVES **\$1.99**

BEVERAGE CELLAR **Budweiser BEER** 12 OZ. CANS **\$5.49** PLUS DEP. **Schlitz MALT LIQUOR** 12 OZ. SIX 1/2 L. PACK **\$2.69** **SEBASTIANI MOUNTAIN WINES** 3 **\$5.99** **BLUE NUN LIEBFRAU MILCH** 750 ML **\$3.99** **COLONY CLASSIC WINES** 1 1/2 L. **\$3.49** AVAILABLE AT MOST THRIFTWAY STORES

HEALTH & BEAUTY AIDS **BAYER ASPIRIN** 100 CT. **\$1.79** **TOOTH PASTE** 2.7 OZ. **89¢** **EXCEDRIN TABLETS** 60's **\$2.45** **BABY WASH CLOTHS** 150's **\$2.79** **FORMULA 44D** 6 OZ. **\$3.98**

REYNOLDS FOIL 18" x 25' **\$1.19**

PANCAKE MIX REGULAR OR WHOLE WHEAT AND HONEY 3 1/2 LB. **\$1.69**

HERSHEY'S CHOC. CHIPS SEMI-SWEET OR MILK CHOCOLATE 11 1/2 to 12 oz. **\$1.99**

WESTERN FAMILY POP CORN 2 LB. PKG. **79¢**

PERSONAL SIZE IVORY SOAP PKG. OF FOUR 3 1/2 OZ. BARS **89¢**

"SERVING YOUR COMMUNITY"
THRIFTWAY
HOODLAND
Welches Rd., Wemmo, 622-3244
Prices effective Wed., Feb. 3 thru 9

SPAGHETTI SAUCE MIX 2/ **83¢** ORIGINAL OR EXTRA THICK AND RICH

FAMILY SCOTT BATH TISSUE WHITE "SIX PACK" **\$1.57**

HEFTY, TALL KITCHEN BAGS EXTRA LARGE 20 CT. **\$2.79**

CLOROX "2" DRY BLEACH 61 OZ. **\$2.39**

Group seeks help with tire clean-up

The Environmental Committee On Suitability is recruiting persons for the first of two clean-up sessions.

ECOS wants to remove tires dumped illegally in the forest.

The organization, with help from the U.S. Forest Service, plans to remove an estimated 200 large truck tires from an area in the National Forest just off

Lolo Pass Road. ECOS will provide the labor. The Forest Service will provide the vehicles to haul the tires out of the forest, and will pay for the legal disposal of the tires.

A work day is planned for early in the spring, or as soon as the snow melts enough to permit access to the area.

Interested persons should call 622-4869.

"I DID IT!"

DIETER OF THE MONTH

"I lost 53 lbs. and 54 inches the DIET CENTER way," says Beverly Collins of Troutdale, OR.

Bev Collins

Call the DIET CENTER today for Free Consultation. COMPARE - Join the thousands who are losing over a million pounds a month at the DIET CENTERS throughout the U.S.

HOW TO WIN AT THE LOSING GAME
DIET CENTER
Gresham & Sandy **667-5833**