

38 Special Cafe

gained local notoriety as an exceptional cook. The Cottage Grove Restaurant closed in 2011 and she has been making meals in the Kitchen at the Rose Restaurant, just East of Drain on HWY 36.

When Brothers Cafe closed down, there was some outside interest in the building, but it was no contest when Hollie decided it was time for her to get involved. With support of, literally, the entire North Douglas county area, she stepped in and within a few weeks had secured and implemented her vision for the kind of Restaurant she believes the area needs and deserves. Even with a major make over, it didnt take long to whip the place into shape to suit her. Hollie and her son, Jonathon StClair, run the kitchen and her staff is headed up by her lead waitress, Crystal Sampson.

Since opening day, they have been supported by loyal customers and friends who couldn't wait to try out her new place. My wife and I were also anxious to give it a try, so at the risk of becoming a "Culinary Reporter" we stopped in one afternoon. I was surprised to see that it was pretty full of diners, but there were still plenty of tables open. No waiting to sit down. There's a long counter in front of the kitchen with stools and a half a dozen or so booths, but the main dining room has plenty of nice looking tables and settings. Their menu is fantastic with a lot of really nice choices. I decided on the Salmon and a double order of vegetables and Mistie had the Turkey salad. It was fantastic, I honestly have not had a better cooked Salmon anywhere and the selection of fresh vegetables were sautéed to perfection. My wife loved the salad, it was so bountiful she boxed it up and took it home and finished as soon as she had more room for it.

I decided to interrupt a few nice people that were enjoying their meals by asking them how

they were enjoying the food. Well, like I said they were nice so everyone I talked to raved about their food and it was obvious to me that they were going to be regulars. Some were local and knew Hollie and were there because of her reputation. A few were not so local but had already heard about it and came to town to try it out. Some were traveling through on HWY 38 and just happened to stop in. All were glad they were there.

I really wanted to get a chance to talk to Hollie and get a feel for her vision and plans, but dang, they are always busy. Hollie is in that kitchen with Jonathon from 6am to 10pm every single day, and they are cooking and serving all day long. Finally I managed to get in around closing time, when they had a little break in the fray and were so nice to talk to me and give me some of the lowdown and rundown of her enterprise. Hollie was happy to tell me her view on the prospects of the restaurant under her watch. She believes strongly that folks deserve good food and not only that but should also have real choices in their meal choices. I commented that her menu did have a wide range of meals and options, and she said "I look at it and wonder, what can we try next time!" She is always looking to level up, both the cooking and the meal selection. I found that overall, if I were a "Culinary Reporter" I would give it 5 stars or 2 thumbs up, either way, I'll be coming back soon and I bet if you tried it, you will to.

38 Special Cafe is on the west end of Drain on HWY 38 or 439 W B avenue. They are open from 6:00 in the morning till 10:00 in the evening every single day. The sign still says Brothers Cafe but they are working on getting a new sign up as soon as possible. Indulge yourself and give it a try, you won't be disappointed.



Oregon 'Second Summer' & Fall Colors

In October 2025, Oregon is experiencing a transitional autumn with mixed weather, including a "Second Summer" phenomenon on the coast. The Old Farmer's Almanac predicts an overall warmer-than-average fall, with October in the Pacific Northwest being a mix of sunny and rainy periods, with mild to warm temperatures and slightly higher than normal rainfall. Daylight saving time in Oregon ends on November 2, 2025, so clocks will change back one hour at 2 a.m. on that day.

By now, fall colors are past their peak in Lake, Klamath, Crook, Harney, Grant, Wheeler, Clackamas, Marion and Hood River counties. You still have time to see the best colors because Malheur, Baker, Wallowa, Umatilla, Sherman, Wasco, Multnomah, Columbia,



Langham's Legacy

Meat Processing & Cutting is in Their Blood



For more than four decades, Brent and Jeff Langham have dedicated their careers to the art and craft of meat cutting. Known for their precision, speed, and commitment to quality, the Langham's have become a respected figure in both retail and custom meat processing, with experience spanning domestic livestock to wild game.

Brent's journey began with a passion for hands-on work and a determination to master the skills of butchery. He started in 1983 learning the trade at the Oregon Meat School. After his schooling he then began instructing and running mobile slaughter for Oregon Meat School. In 1968 Brent then opened his own meat shop right here in Drain, Oregon. Langham's Quality Meat Services proudly serviced the community from 1986-1990. Offering mobile slaughter, custom cutting and retail meats. After Brent had to make the tough decision to close the doors of his shop he began his new career in grocery retail. Langham worked for 4 companies over 20 years. He spent the majority of his retail years as a meat manager. For the past 15 years Brent learned the behind the scenes job of being a meat broker / salesman. He knows the ins and outs of meat suppliers and the change in pricing, always knowing when to get the best deals, so he can pass them onto our customers. Throughout his 40 years in the meat industry Brent also worked the family ranch and would run mobile slaughter on the side for

Ray's, Albertson's and Costco. He spent 20 years in grocery retail mastering his speed and precision, Jeff is an expert in cutting meats bringing craftsmanship and consistency to every job he does. Over the years Jeff also found himself with a variety of side jobs ranging from catering to processing wild game. His work is grounded in the values of faith, family, and hard work. Principles he learned from his parents and lives out daily. Whether in the shop or in the field, Jeff's professionalism and dedication make him a trusted name in the meat industry.

Over the years, the Langham's developed a reputation not only as fast and efficient cutters but also as someone who values customer trust. Whether preparing cuts for families, hunters, or local businesses, they approach every job with the same philosophy: deliver excellence while respecting tradition. What sets the Langham's apart is their versatility. Beyond retail and custom cutting, expertise in mobile slaughter and processing wild game. This adaptability has made them a valuable resource for communities that rely on skilled butchers who understand both modern practices and old-fashioned standards of quality. Their work ethic is grounded in three simple values: faith, family, and hard work.

For Langham's Quality Meatworx, cutting meat is more than a trade, it's a legacy. Every cut is a reflection of the commitment to the craft and the



neighboring farmers.

Jeff learned the trade from his Dad. Growing up helping cut whatever Dad had for mobile slaughter or from the ranch. As Jeff grew into his career he climbed the ranks working his way to meat manager

community they serve. Looking ahead, mentoring the next generation of cutters in skill, discipline, and dedication while upholding the integrity of a profession that is both timeless and essential. Live a Legacy, Leave a Legacy.

Pacific Sourc Layoffs

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Oregon Health Plan through PacificSource Community Solutions, a coordinated care organization.

Trillium, another insurer, covers about 30,000 county residents who are on the Oregon Health Plan. The Oregon Health Authority has announced Trillium will absorb the patients who now rely on PacificSource for their Medicaid coverage. The PacificSource notice was published Friday by the state's Higher Education Coordinating Commission, but it is dated Sept. 19, one day after the coordinated care organization notified the health authority that it intended to end its Lane County Medicaid coverage residents on Jan. 1.

Since the notice was filed, the Oregon Health Authority has asked PacificSource to handle Medicaid coverage for Lane County

residents for another month through the end of January. The company and authority have not confirmed that this will indeed happen. A spokesperson for PacificSource didn't answer questions about layoffs related to its exit from Medicaid in Lane County in a statement Friday.

"We are committed to making this change as smooth as possible for our members, employer customers, and brokers," PacificSource said. "By providing early notice, we hope to give affected employees extra time to prepare for their next steps. We are deeply grateful for their contributions and are offering resources and support to help them through this transition."

PacificSource will continue to provide Medicaid coverage in other parts of Oregon.