

Parks plan begins with two new jobs

By ERIC A. HOWALD
Of the Keizertimes

The Keizer Parks and Recreation Advisory Board has started formulating its recommendation for putting the new parks fee to use.

Beginning in November, the city will begin collecting \$4 a month/\$8 per utility bill to pay for parks maintenance and improvements.

Members of the parks board are developing a plan for the first three years of the fee. In the immediate future, it calls for adding two full-time parks employees, increasing services like mowing and fertilization, replacement of aging equipment and vehicles and system-wide tree maintenance and invasive species removal.

In the second half of 2018, residents might begin to notice some of the bigger changes in the works: replacing the playground at Meadows Park and the sports courts at Claggett Creek and Northview parks.

The current plan represents only a draft of things to

come and will need to be formally accepted by the Parks Board and then the Keizer City Council before anything happens. Parks board members are trying to get a jump on the next construction season as contractors will need to be hired from some projects and nearly all of the work is weather-dependent.

The largest projects on the docket include capital improvements such as rehabilitating the large lawn in the southwest corner of Keizer Rapids Park, additional work at Carlson Skate Park and construction of a new Parks Shop to house equipment. None of those have a projected start date and will depend on how quickly funds accumulate and whether partners can be found to push them further up the calendar.

At the Keizer Parks and Recreation Advisory Board meeting Tuesday, Oct. 10, Board member Jim Taylor said he would like to see the field at Keizer Rapids Park get underway soon. The city had hoped to rehab the field with volunteer effort prior to the Keizer eclipse event in August, but a required permit and lack of funds to pay for it stalled the

effort. Taylor said the nature of the work as far as seeding the ground lent itself to a spring start.

His call for action was met with reticence on the parts of board members Donna Bradley and Matt Lawyer.

“There is a lot of feeling in the community about everything going to Keizer Rapids Park, and there are a lot of other things that need to be done. It needs to be considered, but I don’t think it should be No. 1,” Bradley said.

Lawyer advocated for taking care of some of the more underdeveloped park spaces first.

“We need to have a serious conversation about the underdeveloped parks and the transient population using those spaces for camping. That is a serious concern for the neighbors of those parks and a safety issue,” Lawyer said.

Residents who would like a chance to provide input on the plan are encouraged to attend a parks fee planning meeting at 6 p.m. on Tuesday, Oct. 24, at the Keizer Civic Center.

The board expects to bring a finalized plan back for approval in November.

Keizer Library book sale nets \$1,950

The Keizer Community Library’s Fall Book Sale Oct. 6-7 netted \$1,950 for the nonprofit library, exceeding the goal of \$1,800 for the bi-annual sale. Funds will be used to increase and enhance library services for the Keizer community.

“We owe our success to the many hours of hard work by library volunteers and the Men

of Action in Keizer (MAK), an amazing group of Keizer Chamber of Commerce community volunteers,” said Paula Guiles, KCL Board of Directors President and coordinator of the sale.

The next sale will be scheduled for May 2018 in conjunction with the Keizer Iris Festival. Donations are always welcome.

KT on global vacation



Submitted photo
A: John Pattison took his Keizertimes with him on a trip to Nepal with the Timothy Initiative. **B:** Marlene and Bob Parsons toured Europe last month and took their Keizertimes to Dubrovnik, Croatia. You too can have your photo in the Keizertimes. Simply take the paper to your destination, snap a picture with you and your group holding it, and send the photo along with everyone’s first and last names to kt@keizertimes.com.

WE ARE
EVERYTHING
EXCEPT
OVERPRICED

Simple
Cremation
\$795

Inexpensive Burial
and Funeral Options

Pre-Planning Available

On-Site Crematory



4365 RIVER RD N, KEIZER
503.393.7037

Se habla español

The support you need to find quality
SENIOR LIVING SOLUTIONS

A Place for Mom has helped over one million families find
senior living solutions that meet their unique needs.

There’s no cost to you!
CALL (855) 864-4711

! We’re paid by our partner communities



Yenne &
Schofield PC

orthodontics for children,
adolescents & adults

WE’RE HAPPY TO ANNOUNCE
OUR KEIZER OFFICE WILL OPEN

NOVEMBER 28

5099 River Rd N, Keizer
(In Schoolhouse Square)

We are excited to become a part of
the growing Keizer community.



Invisalign® and Traditional Braces
Customized Payment Plans



FOR A FREE CONSULT
CALL 503.362.0500

www.haveagreatsmile.com



OREGON
SYMPHONY
ASSOCIATION IN SALEM

HAUNTCERT
October 27 | 8 pm

Carlos Kalmar, Conductor • Garrick Ohlsson, Piano

Mozart’s Jupiter Symphony – Mozart’s momentous final symphony, nicknamed “Jupiter” for a grandeur and exuberance unlike any symphony previously written, is paired with Barber’s stunning piano concerto performed by the incomparable Garrick Ohlsson. A world premiere from British composer Mark-Anthony Turnage rounds out the program.

OrSymphonySalem.org | 503-364-0149

Tickets Start at \$35, Youth and Students \$10*

PRIZES &
SURPRISES!

The audience is encouraged to dress up and participate in a costume contest at intermission.



SPONSORED BY:
Carolyn and John Gardner

SMITH AUDITORIUM, WILLAMETTE UNIVERSITY

*Ages K – College. Please call for reserved seating or purchase from box office starting at 6:30 p.m. the night of the concert.

LifeSource
Natural Foods

2649 Commercial St SE
503-361-7973
LifeSourceNaturalFoods.com
Open 8am-9pm, even Sundays!
Eat Well Be Happy!

What’s For Dinner?



Roasted Northwest Grown
Fingerling Potatoes

Fresh
ORGANIC
HERBS

Organic
FINGERLING
POTATOES

Sea
SALT

Toss 1 lb whole potatoes with 2 tbsp olive oil, 1 tbsp chopped fresh herbs, and sea salt to taste. Roast in a 425°F oven 25 minutes or until tender, flipping after 10 minutes. Eat Well Be Happy!

All Organic & Natural
Produce • Groceries
Bulk Foods • Pasture
Raised Meats • Deli
Beer & Wine • Vitamins
Herbs & Body Care

