

CAMP: Donations, grants keep the camp free for teens

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amplifiers, a drum kit and a soundboard.

Peter Walters, the program's founder, welcomes the expansion. When it started out, "we had kids playing in every nook and cranny of this thing," he said of the Center for the Arts building. Years ago, the Rock & Roll camp entered into an agreement with First Christian Church across the street — and now they have a third building in which to play.

The Rock & Roll camp's first year saw around 35 campers attend, according to Walters. A decade later, that number has more than doubled to 80, according to a count by Bonnie Day with the Center for the Arts.

Walters attributes the success of the camp to the fact that enthusiasm of campers gets "amplified" (surely no pun intended) by adults in the community. He estimates thousands of dollars in donations and grants bring the camp alive and keep it free for campers.

"I never thought it'd be free for 10 years," he said.

Over the years, people have dropped off gear for campers to learn on. Now they seem to be working with a surplus of equipment. Because counselors don't have to worry about scrambling around for instruments anymore, they can focus on instruction, said Walters.

Teens of various skill levels attend the week-long camp that ends with a concert on Main Street on Friday. Walters said some campers are "virtuosos," others are "complete novices." Veterans come to the camp with more experience and patience, he said.

After teenagers have attended the camp for a couple years "they're more mature than we are," Walters said jokingly.

Malcolm Luis noodles on the neck of a Fender Telecaster in the makeshift



Twins Nicole, 18, and Melissa Hood, 18, from Stanfield work on a design for a concert poster on Wednesday during Rock & Roll Camp X in Pendleton.



Councilor Levi Cecil of Portland sets up a microphone to record a song by Sophie Arnold, 15, of Vancouver, Wash., during a studio production class Wednesday at Rock & Roll Camp X in Pendleton.

recording studio during lunch Wednesday. Luis, 15, is here for his fourth year and he comes all the way from Portland to attend.

Luis, who plays in bands often, notes the difference between the School of Rock in Portland and the Pendleton camp. The School of Rock focuses mostly on teaching students to cover songs, or reproduce the work of other artists. At Rock & Roll Camp "it's all about creating your own stuff, which I think

is fun," he said.

Arnold comes for a week each summer and has attended the Rock & Roll camp for three years.

From out-of-state, she has a grandmother who lives in Pendleton and visits for a week in the summer. And Arnold is a quick study. She said she just picked up the guitar recently — and wrote her song the night before.

A new event center

Roger Bisnett, who owns the Christian Science

building and Bisnett Insurance, said he, Walters and Rian Beach have business plans in the works to reopen it as an event center.

"It was coincidental that once again the rock camp came up," he said of letting camp organizers use the space for the week.

He said he guesses the new venue may be open within the next 60 days, though contractors need to do some work to bring the space up to standards. Longterm, he said, he would like profits from events at the old church to go toward charities like Shriners Hospitals for Children.

The building was erected in the early 1920s. Bisnett purchased the building in 1998 and used it as office space, then as a practice venue for the Oregon East Symphony. He said he has had several requests for repurposing the space, but Beach's and Walters' vision aligned with his.

"We want them to succeed in this," he said.

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PENDLETON: Average city block requires \$15K to overlay, \$80K to reconstruct

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While other ratios were suggested, the council eventually settled on the 70-30 number.

Although some councilors proposed a larger percentage for bad streets, Public Works Director Bob Patterson said spending less money to maintain the city's good roads would eventually cause their deterioration and exacerbate the current problem.

Under the city's plan, good neighborhood roads would be identified through the Street Saver program, which the city already uses to prioritize Pendleton road funding.

Seventy percent of the gas tax and the utility fee would generate a combined \$722,000 for those roads. That would leave \$309,000 specifically for roads that are rated 50 or below on the pavement condition index.

Among those poorly rated roads, staff will target streets they can overlay instead of roads that require complete reconstruction. According to Patterson, the average city block requires \$15,000 to overlay and \$80,000 to reconstruct.

Although the council has agreed upon a funding split for new street revenues, there are still questions that need to be answered ahead of a campaign for the gas tax.

Among those is a prioritization list of specific roads that could be fixed through the new street funding.

While some councilors banded about a 10-year list, Patterson said it might not be feasible to project out that

far. "This is a very liquid list," he said. "If we're held accountable to what we publish in its entirety, we also need to be able to convey to the public that the list can change over time. We have yet to get our underground infrastructure as a part of the discussion. So I, as public works director, have a very hard time with anything beyond two years out in front."

Patterson also revealed that any new street funding wouldn't be implemented until 2017, which would give staff time to collect the tax revenue and create the necessary engineering plans.

Jayne Clarke, a Pendleton resident and the co-owner of Pioneer Construction, said the public might want their tax dollars to make an immediate impact.

"I know there's no pot of gold, but you need to at least have that message out there because the expectation is, 'I pass the gas tax and something is going to happen,'" she said.

Mayor Phillip Houk said the problem with starting street projects sooner is that it would require the city to take out a loan, which would accrue interest.

After the meeting, Patterson said the council would need to formally approve the funding ratio to put it into effect.

Pendleton city council will again meet to talk about streets on August 25 at 7 p.m. at city hall.

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BBQ: Jeff and Denise Marks also placed in all four divisions

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about 85 tri-tips at once, he said the best he ever cooked was on a cheaper, basic grill.

Deannie Simon said the fact that she and her husband both enjoy eating helped propel them to victory. She said they started developing the recipe for their lamb meatballs about a week earlier.

"We've been eating lamb all week long," she said.

The Simons placed third in the lamb division, third in the onion division and second in the potato division.

All of the contestants were provided with a cut of tri-tip, a lamb sirloin roast, 10 potatoes and four onions. First place in each division was awarded \$300, with second and third places receiving \$200 and \$100, respectively.

Jeff and Denise Marks, from team Conestoga, also placed in all four divisions but finished six points behind. The Marks team placed first in the lamb division, third in the beef division, second in the onion division and third in the potato division.

Die Hard BBQ, comprised of Tim Watts, Bob Crow and Corey Ashbeck, placed first in both the onion and potato divisions.

Mike's Tri-tip

Ingredients: tri-tip, Spade L Ranch Beef Marinade & Seasoning.

Trim fat from tri-tip. Rub with seasoning. Smoke at 225 degrees for two hours.

Grilled Lamb Meatballs

Ingredients: one pound ground lamb, two tablespoons dry bulgur, two cloves minced garlic, one small onion grated and drained, one tablespoon kosher salt, one-half teaspoon pepper, one egg beaten, one teaspoon cumin, one teaspoon paprika, two tablespoons chopped parsley, two tablespoons olive oil.

Mix everything but olive oil. Make into patties and coat with olive oil. Grill on medium high five minutes per side.

Sauce: one-half cup Greek yogurt, one teaspoon cumin, one-half teaspoon



Jeff Marks checks on his lamb kabobs that won the lamb division at the Umatilla County Fair Backyard BBQ Contest Wednesday. Team Conestoga, comprised of Jeff and Denise Marks, placed in all four divisions in the contest but came in six points behind overall winners Mike and Deannie Simon.

cayenne pepper, one-eighth teaspoon sea salt.

Mix and chill.

Bacon Cheddar Potato Tart

Ingredients: bacon, thin sliced potatoes, whipping

cream, shredded sharp cheddar cheese, sliced provolone cheese, salt, pepper, garlic powder, onion powder.

Line pan with bacon. Layer potatoes, cheeses and a bit of cream. Sprinkle

each layer with salt, pepper, garlic powder and onion powder. Wrap bacon over top. Bake at 375 degrees for two to three hours until potatoes are soft. Slice and serve.

BBQ Onion

Ingredients: onion, slice of bacon, barbecue sauce.

Cut top off onion. Peel and cut out core. Wrap strip of bacon around onion and secure with a toothpick. Fill onion with barbecue sauce. Bake at 375 degrees for two hours. Continue to coat with barbecue sauce. Cover with foil for last hour.

Lamb Kabob

Ingredients: lamb, Greek yogurt, red onion, green peppers, yellow peppers, red peppers.

Marinate lamb in Greek yogurt. Skewer lamb, onion and peppers. Grill kabob.

CHRIS J. LUNDQUIST, M.D. Family Practice

I am moving my medical office on Oct. 1st, 2015 where I will continue to see my established patients at my new location:

Gifford Medical
1050 W Elm Ave., Suite 110
Hermiston, Oregon

All medical records for patient care will be available at Gifford Medical. Please continue to call our office at 541-276-0852 to schedule appointments at our current and future location. After October 1st, please call 541-567-2995 to schedule appointments or request records. I look forward to continuing to meet your health care needs.



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