

Local teens attend entrepreneur summit

For the Wallowa County Chieftain

BAKER CITY — Two groups of youth entrepreneurs participating in the Mentor Match Teen Entrepreneur Program in Wallowa and Harney counties met in Baker City on March 11 for the YES! Rural Youth Entrepreneur Summit.

The summit offered teen entrepreneurs a chance to present their businesses for feedback from a panel of business and entrepreneurial experts, learn how to properly introduce themselves, and end a conversation in a business setting, and learn which of four personality styles each had, and what it means when dealing with people and choosing a career.

The event was held at Launch Pad Baker, and hosted by Baker County economic development director Bryan Tweit, and Churchill School, a former elementary school-turned entrepreneurial hub. Tweit helped round up the panel of experts, which included: Bret Carpenter, professor of entrepreneurship at Oregon State University; Brian McDowell, regional economic development coordinator for Business Oregon; Julie Keniry, director of Eastern Oregon University's Rural Engagement and Vitality Center; Lea Hoover of Oregon Trail Electric Cooperative; and Vanessa Spreit, who owns her own marketing consultancy.

"I really enjoyed listening to everyone's business presentations," said Shaylee Root, founder of Good Good Sugar, a baking business that promises better than average sugar cookies. "They were interesting and inspiring."

When presenting her business, Root said she has learned the importance of managing her time.

"I have a planner now," she said.

Levi Ortsam and Maclane Melville, both students at Enterprise High School and partners in Steadfast Recycling, a curbside recycling business, presented their business to the panel.



Contributed Photo

Wallowa County teens, from left, Bayden Menton, Maclane Melville, Levi Ortsam, Harlie Stein, Shaylee Root, Robin Holtby and Tizrah Douglas at the YES! Rural Youth Entrepreneur Summit in Baker City on March 11, 2022.



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Harlie Stein of Enterprise learns the proper way to introduce yourself with Anna Gahley from Burns.

"Their insights were phenomenal," Melville said.

"We got great advice on how to improve our business," Ortsam said.

Enterprise junior Harlie Stein founded BS Boutique, handmade jewelry and accessories, focusing on leather.

"I liked how they talked about how success doesn't mean being rich, it can mean doing what makes you happy," she said.

The morning session featured a personality test,

where the teens learned which of the four basic personality styles they are: director, thinker, socializer or relater.

"Learning more about my personality and what it means was really interesting," said Robin Holtby, a Native American artist who specializes in beadwork. "I also learned how I can improve my business by marketing better."

Tizrah Douglas, creator of a henna tattoo business, said the panel made her real-

ize she was doing better than she thought.

"They encouraged me to keep going, and had suggestions for how to market my designs online," she said.

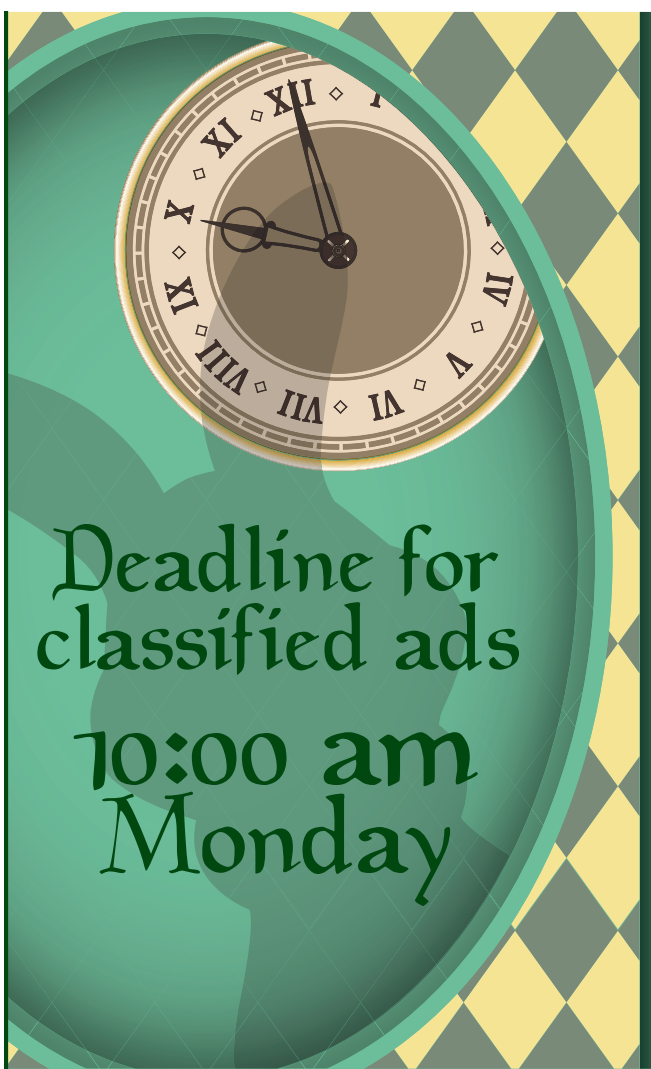
Joseph Charter School senior Bayden Menton said learning how to properly introduce himself was helpful, as was hearing the stories from the other business owners. Menton, who participated in the Mentor Match Teen Entrepreneur Program last year and was the top producer for the year, with his business, Old School Cutting Boards, launched a second business this year, Mountain High Micro Greens.

"I've learned so much more than I ever thought, about who I am as a person and what I value," he said.

The Mentor Match Teen Entrepreneur Program was launched in 2010 as a way to introduce rural teens to entrepreneurship and business so that they could learn how to create economic opportunity for themselves and others. Stacy Green is the creator and adviser of the program, which is funded and administered by Building Healthy Families.

RELAX!
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Find the crossword puzzle on page A6

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Bear, cougar hunters must check in animals again

EO Media Group

SALEM — After a nearly two-year hiatus due to the pandemic, a state rule that requires bear and cougar hunters who harvest an animal to have it checked at an Oregon Department of Fish and Wildlife (ODFW) office is back in effect as of Saturday, March 19.

The rule, which dates back many years, requires successful cougar and bear hunters to bring certain parts of the animal to an ODFW office within 10 days of harvest. The requirement was suspended during the pandemic, as ODFW offices were closed to the public.

Although the check-in rule has resumed, ODFW offices remain closed to the public and aren't expected to reopen until May 1 at the earliest, so hunters will need to set up an appointment.

A list of field offices is available at <https://myodfw.com/contact-us>.

For cougars, hunters are required to bring the hide with skull, and proof of sex attached. For female cougars, the reproductive tract must be brought to the check-in as well.

Bear hunters are required to bring only the skull (although ODFW also asks hunters to voluntarily include the reproductive tract for research purposes).

If a cougar or bear skull has been frozen, it must be thawed prior to the appointment, and hunters should prop open the animal's mouth to make it easier for ODFW biologists to extract a tooth. ODFW uses the teeth to gauge the animal's age, information that helps the agency estimate bear and cougar populations.

Hunters also will need to show their license and tag during the appointment, and report the unit where they killed the animal.

Cougar season is open year round in Oregon.

The spring bear season opens April 1.

Roadkill salvage

Also starting on Saturday, March 19, residents who salvage a roadkilled deer or elk will have to call the nearest ODFW office and schedule an appointment to have the animal checked and turn in the head (including antlers, if it's a buck or bull).

The appointments are required within five business days of collecting the carcass.

The purpose is to allow ODFW biologists to take tissue samples that are tested for Chronic Wasting Disease, a potentially devastating affliction that has not been confirmed in Oregon.

Deer with the disease were found in Idaho last year within 30 miles of the Oregon border, however.

Oregon's roadkill salvage rule took effect Jan. 1, 2019.

The law requires people to fill out a permit within

24 hours of salvaging the deer or elk. That can be done online. The permit includes details such as the person's name, where and when the animal was salvaged, and whether the person who collected the meat also struck the animal.

It is legal, in certain cases, for a person to salvage a deer or elk that another driver struck. That's lawful so long as the animal is dead and doesn't have to be put out of its misery with a gunshot.

But if a driver hits and wounds an animal, then has to euthanize it, only the driver can legally salvage the meat. In those cases the driver is also required to immediately notify law enforcement.

The driver who hits an animal can also salvage the meat if a police officer dispatches a wounded animal.

More information is available at <https://myodfw.com/articles/roadkill-salvage-permits>.

WALLOWA COUNTY SENIOR MEAL MENU

Meal sites are open for in-dining!
Meal site information: Wallowa 886-8971, Enterprise 426-3840, Home delivered meals 426-3840.

Mon. Mar. 28: Chicken fried steak, mashed potatoes & gravy, roasted Brussels sprouts, pears & cherry cobbler (sponsored by Joseph United Methodist Women)

Wed. Mar. 30: Baked fish, wild rice, mixed vegetables, coleslaw & lemon bar (sponsored by Joe & Maxine Town)

Fri. Apr. 1: Menu not available

ENTERPRISE SCHOOLS
(Milk, fruit & vegetables served with all meals)

Mon. Mar. 28: Breakfast: French toast
Lunch: Tacos & refried beans

Tue. Mar. 29: Breakfast: Pancakes & bacon
Lunch: Pork chops with rice & sweet peas

Wed. Mar. 30: Breakfast: Breakfast bars
Lunch: Chicken sandwich & tots

Thur. Mar. 31: Breakfast: Ham & eggs
Lunch: Pizza

To sponsor a senior meal, call 426-3840 or stop by the Community Connection Office.

Bon Appetit

ATHLETE OF THE WEEK

KALE FERGUSON

Joseph athlete Kale Ferguson had a strong start to the track season Friday, March 18, at the Mullen Leavitt Invite in The Dalles. Ferguson won a pair of events, posting a distance of 118 feet, 6 inches to win the discus throw, and a mark of 147 feet, 1 inch to win the javelin by one inch.

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