



**Ned
Hickson**

Graduates, don't look back... because your old room is now a hot tub

TO THIS YEAR'S HIGH SCHOOL GRADUATES:

As you cross the stage to receive your diploma, remember that you're crossing a brand new threshold in your young life. That's because, in most cases, your parents have already arranged for the contents of your room to be hauled on to the front lawn and sold, probably during the graduation ceremony itself.

Or maybe even at the graduation ceremony itself:

"Before we call our next graduate, I'd like to turn your attention to the roller blades I'm wearing. They, along with other items belonging to Jeffery Schlopendorf, will be available for purchase after the ceremony in the courtyard."

That's right; by the time you get home, you'll be lucky if you're room still has the same light switch.

I know this may sound harsh, but it is something that parents do out of LOVE. It's about your parents helping

you make that important transition into independence, even if it means turning your bedroom into patio space between the new hot tub and gazebo. I know it's hard to believe, but that's how much your parents are willing to sacrifice in order to help you find your place in the world - which, by the way, doesn't include living in the attic, basement or any of the utility closets.

No. This means finding a job. Something that will allow you to apply the cumulative knowledge you've acquired through 12 years (or more) of

education. It means eventually competing in today's tough job market against like-minded graduates.

It means, in many cases, a career in the food service industry.

For those who might be contemplating this opportunity (or who might be wearing a hair net at this very moment), keep in mind that some of the world's most successful business people got their start in the food service industry. And keep in mind that just because I can't think of any right now doesn't mean it's not true, because I'm pretty sure I read it some-

where. Really.

Okay. Fine.

I'm a big fat liar.

It doesn't mean that working in fast food can't be rewarding. In fact, ask any writer and they will tell you that there's nothing more rewarding than being a fry cook. To prove it, I'm going to stop and pose this question to each of my fellow journalists in the newsroom...

You see? Just as I expected: everyone agrees there is nothing more rewarding than being a fry cook.

[Editor: Please note you are surrounded by big fat

liars.]

So, what does all of this mean exactly?

For you graduates, it means taking your first steps into the world on your own. As you do, I'd suggest you stop by that table in the courtyard.

You never know when a cheap pair of roller blades might come in handy.

Ned is a syndicated columnist with News Media Corporation. His book, "Humor at the Speed of Life," is available online at Port Hole Publications, Amazon Books and Barnes & Noble. Write to him at nedhickson@icloud.com

The Florence Organic Farmers' Market will start its 19th season on May 23 and continuing through October 31.

The market will be open THIS SATURDAY from 10am-2pm at 310 Highway 101 (Pro Lumber)

The market accepts WIC and Farm Direct Nutrition vouchers.

For more information, call Maria at 541-902-8815.

Learn tips for growing food in Florence

On Saturday, June 6, beginning at 3 p.m., at Real Food Co-op, learn more about growing food in this unique area. Many folks find the wind, sandy soil and cooler temperatures difficult to grow food in.

Talk with local organic gardeners to get ideas about how

to make your garden grow.

You will also have an opportunity to tour the garden in front of the co-op. This garden provides an opportunity for folks to see that you can produce food in a small garden in Florence.

Learn organic methods of

dealing with pests like slugs, snails, cabbage moths and aphids. There are also many types of organic fertilizers and soil amendments that are available in Florence that you can ask our gardeners about.

Come with your gardening questions to Real Food Co-op

at 1379 B Rhododendron Dr.

For more information, call 541-997-3396.

Real Food is open 10 a.m. to 6 p.m., Monday through Saturday.

The Real Food Co-op is dedicated to supporting local sustainable farms and producers.



Compartiendo Alimentos (Food Share) de Florence es una despensa de alimentos que sirve a personas necesitadas con cajas de comida de emergencia en el área del Oeste del Condado de Lane. Nosotros distribuimos un suministro de 3 a 5 días de alimentos para nuestros clientes, sin costo alguno, hasta 16 veces al año, y estamos disponibles para todas las personas que califiquen por bajos ingresos. Nuestra misión es aliviar el hambre en el Oeste del Condado de Lane y creemos que nadie debe sentir hambre, sin importar su raza o grupo étnico. Compartiendo Alimentos (Food Share) recientemente recibió dos becas específicamente para ayudar a nuestra comunidad Latina, así que por favor visite nuestra despensa y disfrute de nuestra "Área de Comida Internacional", que ahora provee harina de maíz, o masa, tortillas de maíz, salsa mole, hojas de maíz para tamales, salsa para enchiladas, jalapeños, y mucho más. Nos encontramos en 2190 Spruce Street, Florence, Oregón, en el mismo estacionamiento que la Iglesia New Life Lutheran. ¡Gracias!



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City Club to hear about 90x30 program outlook

On Friday, June 5, the Florence City Club will hear a presentation on 90x30, an organization whose purpose is to prevent 90 percent of child abuse by 2030.

Lynn Anderson and Jessika Kaczinski will share the challenges they have seen facing local children and families and the actions that have been initiated by the West Lane Regional Leadership Team.

These actions include local accomplishments in Florence and Mapleton, including the first county-wide child abuse

prevention month in Lane County. They will be followed by Jeff Todahl who will discuss how a 2011 meeting of passionate advocates for children has grown into a county wide organization dedicated to ensuring all children's safety and well being.

Florence City Club meets at the Ocean Dunes Golf Club. Lunch is served at 11:30 a.m. and the meeting starts at noon.

For more information, contact Sharon Hobart at 541-914-7784.

FAHS seeks yard sale items for store

Florence Area Humane Society (FAHS) is looking to fill this year's Christmas Store with lots of lights, wreaths, ornaments and everything to celebrate that magical season this December.

With that in mind, FAHS is asking that any of your yard sale items that are not sold this

spring be dropped off to the FAHS Thrift Store for the Christmas Store annual fundraiser.

All sales from the Christmas Store help to support the lost or abandoned dogs and cats at the shelter, that are waiting for their own forever home.

The FAHS Thrift Store is located at 1193 Bay St., in Florence.

Chowder competition

The first Oregon Coast Chowder competition of the summer is Friday, June 5, at Three Rivers Casino Resort's Event Center in Florence.

Chowder on the Oregon coast is serious business, with many restaurants claiming to have the "best" in the Northwest. The Oregon coast chowder competition is a way for local business to prove their seafood medley is worthy enough to be awarded the "best."

There will be a \$500 cash prize for the winning business.

The chowder competition is the kickoff event to "Fire It Up!" weekend, a barbecue-flavored food lover's festival.

In addition to chowder, there will be "cook offs" for a variety of barbecue offerings.

Saturday's special pulled-pork cook off is from 3 to 7 p.m., and Sunday's barbecue variational is from 11 a.m. to 5 p.m.

Both events will feature complimentary beer tastings, food samplings and a chance to vote for your favorites.

There is no admission fee for the event. For chowder competition applications, email Erin Reinke at ereinke@threeriverscasino.com or call 541-999-9997.

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