

# 2015 YEAR IN REVIEW *continued*

## Review from 1A

### B&G Club director placed on paid leave

Last weekend Boys and Girls Club of Western Lane County Board of Directors President Mike Smith placed club Executive Director Jonathan Hicks on paid administrative leave, effective immediately, according to club secretary and media liaison Bob Forsythe.

"We are in a restructuring mode and we needed to make that move for several reasons," Forsythe said. "Hicks and his family have already moved to the Bend area, so he was only here either one or two days a week, depending on which week of the month. It's also something we really needed to do as a part of the restructuring process the board is doing."

Hicks had served as executive director of the club since Feb. 1, 2013. He was initially hired as the club's athletic director in 2012.

Forsythe said the club's board is continuing negotiations with Oregon Pacific Bank on restructuring options to ease financial pressures and allow the club to continue operating.

### A city in motion

Mayor Joe Henry presented the State of the City at the Florence Area Chamber of Commerce Noon Forum on Feb. 19, building his address around two phrases: "Look at us now" and "A city in motion."

He focused on the changes already made by the city as well as new plans for the future.

"The state of our city is excellent because of the many difficult decisions and investments all of us have made in our community over the years. ... Our future remains bright if we accept the challenges ahead and rise to meet them," Henry said.

Henry thanked his fellow Florence city councilors, Joshua Greene, Ron Preisler, George Lyddon and Susy Lacer, for joining him in a productive team.

The council passed the city's Five-Year Work Plan on Feb. 17, which had seven main goals: to deliver efficient and cost-effective city services, to expand and diversify the Florence economy, to improve the city's livability and quality of life, to sustain the city's strong financial position, to strengthen and improve organization, to improve the city's communication program and

strengthen citizen trust and improve the community's safety and perception of safety.

## MARCH

### LCC Florence welcomes new director

Russ Pierson, 57, has been named the new interim director of Lane Community College (LCC) Florence Center.

Pierson joined Lane Community College in 2010 as a project coordinator and was involved in the construction of the center's new science lab.

LCC has signed a two-year contract with Pierson as the interim director of the Florence Center. His first official day was March 9.

### Museum volunteers prepare for opening

Volunteers have started to assemble exhibits at the Oregon Coast Military Museum, 2145 Kingwood St., an achievement six years in the making. The grand opening of the museum will be on July 4.

"We have quite a collection now of military memora-

bilia, weapons, protective gear, souvenirs and uniforms. We even have a World War I sailor's uniform with wool skivvies. It's just amazing what people have donated," said Gina Cassidy, volunteer archivist for the museum.

Interactive exhibits will rim the newly sheet-rocked interior of the building, starting with WWI and working up. There also will be a reference library and theater area to show historical documentaries.

Judy Murphy, the artist in charge, is the mastermind behind the murals and many of the displays. Her experience comes from years of set designing.

### Rotary auction roars with dazzling \$101K

The theme for the 2015 Florence Rotary auction, "A roaring good night for giving," more than lived up to its name when Rotarians and local residents packed the Florence Events Center (FEC) on March 14 and netted an astounding \$101,000.

About \$50,000 will go to scholarships for local high school sen-

iors and Lane Community College Florence Center students. The remainder of the proceeds will be divided among other local community service organizations.

The FEC was transformed into a prohibition-era speak easy, complete with a shabby wooden entrance that opened up into an opulent club-like atmosphere inside.

Both Rotarians and guests enhanced the fantasy by showing up in period-inspired attire.

## APRIL

### Central Lincoln plans \$6M upgrade

Central Lincoln People's Utility District has started a \$6 million project to upgrade electric utilities in the Florence area.

The project has been in the works since the mid-1990s.

The substation, called Kingwood Station, is funded through savings and reserve funds set aside in the 1990s for this project.

### Florence accepts Dunes City's challenge

In February, Dunes City Council issued a challenge to Florence City Council to participate in the Oregon Dunes Duathlon on May 9.

Florence mayor Joe Henry accepted the challenge and this week announced the team: City Manager Erin Reynolds and Councilor Susy Lacer.

Dunes City's team consists of councilors Maurice Sanders and Duke Wells.

The duathlon features both a bike and running course. The triathlon includes a swim through Woahink Lake.

The mayor from the winning team in this challenge gets to put the mayor from the losing team to work for three hours of community service.

### From sheriff to chief

Wednesday was a good day for Lane County Sheriff Tom Turner, who officially signed the contract for Florence police chief.

Turner, 54, had been working with city staff to settle last-minute details, including an extensive background check, before signing.

As police chief, Turner will work closely with the city's management team and City Manager Erin Reynolds.

The police chief is responsible for managing the Florence Police Department (FPD) operations at the Florence Justice Center, including the 18-cell municipal jail.

See **REVIEW 10A**

# FOOD & DINING

## A tasty and traditional take on chicken

Chicken can be served in various ways, and that versatility no doubt contributes to the popularity of poultry. Some people love their chicken fried, while others can't get enough grilled chicken. Baking chicken may not be as popular as frying or grilling it, but baked chicken is no less delicious. For chicken lovers used to frying or grilling their favorite meals, the following recipe for "Home-Style Baked Chicken" from Laurie McNamara's "Simply Scratch: 120 Wholesome Homemade Recipes Made Easy" (Avery) may just make you a baked chicken devotee.

### HOME-STYLE BAKED CHICKEN

Serves 4 to 6

- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 1 1/2 teaspoons Poultry Seasoning (see below)
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup unbleached all-purpose flour
- 1/2 teaspoon paprika
- 4 to 5 pounds skin-on, bone-in chicken thighs and drumsticks

Preheat the oven and a 9-by-13-inch metal roasting pan to 375 F. Place the olive oil and butter in the pan and place the pan in the oven on the lower rack.

In a small bowl, combine the poultry seasoning, salt and pepper. Set aside.

Place the flour in a resealable bag. Place a few pieces of the chicken in the flour at a time, seal, and shake to coat. Remove and vigorously shake off any excess flour. Place the flour-dusted chicken on a clean platter. Repeat with the remaining chicken pieces.

Remove the roasting pan from the oven and immediately arrange the chicken skin-side up in a single layer over the bottom of the pan and then sprinkle with some of the poultry seasoning blend and paprika. It should sizzle.

Place the hot pan back on the lower rack of the oven and bake for 20 minutes. Remove, baste by spooning the juices that have collected in the pan over each piece, and then sprinkle the chicken with the remaining poultry seasoning blend.

Return the pan to the oven and bake for 20 minutes more. Remove and baste one last time before moving the chicken to the middle rack and baking for 10 to 15 minutes more to further crisp the chicken skin.

Let rest for 5 to 8 minutes before serving.

### POULTRY SEASONING

Makes 3 tablespoons

- 3 teaspoons dried thyme
- 1 1/2 teaspoons dried marjoram
- 1 teaspoon dried rosemary
- 1/2 teaspoon freshly grated nutmeg
- 2 teaspoons paprika
- 2 teaspoons ground sage

In a spice grinder or using a mortar and pestle, combine 2 teaspoons of the thyme, the marjoram and the rosemary. Blend until finely ground. Transfer to an airtight container and add the remaining 1 teaspoon thyme, the nutmeg, the paprika, and the sage. Store in a dry, dark place for up to 6 months.



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