

THE RECORD

OBITUARY

GILMORE — William Joseph Gilmore, 91, of Florence and Medford, Ore., passed away Nov. 18, 2016.

He was born on Oct. 16, 1925, in David City, Neb., to William F. and Teckla C. (Kaminski) Gilmore, whom pre-ceeded him in death.



William Gilmore

He attended Peru State Teachers College in Peru, Neb., and was a World War II veteran in the U.S.M.C.

Bill was a retired teacher and coach at McLaughlin Jr. High School in Medford, Ore.

Bill loved family, travel and track and field. He and his beloved wife, Theola, spent the last half of his life checking off items on their "bucket list," including the Olympics, World Games, Australia, China,

Tahiti, Europe, USS Missouri at Pearl Harbor — but Theola said no to Guam.

Survivors include his wife of 69 years, Theola (Eschilman) Gilmore; his sister Kathleen Powers; son Michael and wife Reva Gilmore of Blythe, Calif.; daughters: Marijo and husband Elden Nordahl of Florence, Susan and Tom Owings of Pinetop, Ariz.; grandchildren: Amy and James Thompson, Daniel and Adela Carnaghi, Brian and Rachel Nordahl, Damon and Dana Nordahl, Erin and Tony Mason, Caley and James Joy, Jessica and Michael Harms, Shelly Circle, Michele Nordahl; and 27 great-grandchildren.

A memorial mass celebration of his life will be held on Monday, Nov. 28, at 1 p.m., at the Sacred Heart Catholic Church in Medford, Ore., with private interment to be held at Hillcrest Memorial Park.

Burn's Riverside Chapel Florence Funeral Home in charge of arrangements.

Western Lane Ambulance District Ambulance Runs OCT. 24-30

Date	Time	Area	Type
10/24/16	0423	Second Street	Medical
10/24/16	0806	35th Court	Medical
10/24/16	1045	Glenbrook Circle	Medical
10/24/16	2151	Dentons Way	Trauma
10/25/16	0038	South Shore Drive	Medical
10/25/16	1245	Transfer to RiverBend	Medical
10/25/16	1513	22nd Street	Medical
10/25/16	1620	Highway 126	Medical
10/25/16	1723	Highway 101	Medical
10/25/16	2111	Oceana Drive	Medical
10/25/16	2245	Transfer to RiverBend	Medical
10/26/16	0324	9th Street	Medical
10/26/16	0359	10th Street	Medical
10/26/16	0811	21st Street	Medical
10/26/16	1010	Transfer to RiverBend	Medical
10/26/16	1054	Highway 101	Medical
10/26/16	1335	Transfer to RiverBend	Medical
10/26/16	1359	Sutton Lake Road	Medical
10/26/16	1632	Xylo Street	Medical
10/26/16	1710	Transfer to RiverBend	Medical
10/27/16	0304	North Fork	Medical
10/27/16	0541	Oak Street	Medical
10/27/16	0916	Transfer to Mckenzie	Medical
10/27/16	1015	Park Drive	Medical
10/27/16	1125	Rhododendron Drive	Medical
10/27/16	1127	16th Street	Medical
10/27/16	1834	Rhodowood Drive	Medical
10/27/16	1849	Highway 126	Medical
10/27/16	2100	Transfer to RiverBend	Medical
10/28/16	0705	30th Way	Medical
10/28/16	1040	Polder Street	Medical
10/28/16	1044	Ocean View Drive	Medical
10/28/16	1230	Sherwood Loop	Medical
10/28/16	1615	17th Street	Medical
10/28/16	1743	Transfer to RiverBend	Medical
10/29/16	1042	21st Street	Medical
10/29/16	1453	Shore Crest Drive	Medical
10/29/16	1706	N Loftus Road	Medical
10/29/16	1903	River View Avenue	Medical
10/29/16	2002	15th Street	Trauma
10/29/16	2106	16th Street	Medical
10/30/16	1325	Transfer to RiverBend	Trauma
10/30/16	1614	Highway 126	Medical

Florence Christian Church, Fred Meyer holding food drive

The Florence Christian Church and Fred Meyer are teaming up for the third annual Holiday Food Drive.

Food will be collected Saturday, Dec. 10, from noon to 4 p.m. at Fred Meyer.

Most needed items are peanut butter, tuna, beef stew,

maccaroni and cheese, spaghetti sauce, canned fruit, diced tomatoes, sugar, coffee, baby formula, chili, milk and eggs.

All food purchased and donated will go to Florence Food Share.

Fire safety should be front and center for holidays

With Thanksgiving just a few days away, State Fire Marshal Jim Walker is reminding Oregonians to keep fire safety front and center when cooking and preparing holiday meals.

"When friends and family gather at this festive time of year, don't let it be marred by tragedy," says Walker. "By following a few fire prevention tips, you can keep yourself and loved ones safe."

From 2011 through 2015, there were more than 4,000 cooking-related fires in Oregon causing nine deaths, 228 injuries and more than \$37 million in property loss.

Cooking safety tips:

- Keep a close eye on your cooking; never leave cooking food unattended. If you leave the kitchen, turn off the stove or set a timer.
- Keep your cooking area clean, including stovetop, burners, oven and exhaust fan.
- Keep anything that can catch fire — oven mitts, wooden utensils, dishtowels and food packaging — away from your stovetop.
- Wear clothing that will not dangle onto stove burners and catch fire.
- Keep pot and pan handles turned inward on the stove to avoid bumping them and spilling hot foods.
- Heat cooking oil slowly and never leave it unattended.

AARP, LCC offering 'Smart Driver' classes

The AARP Smart Driver Course, hosted by Lane Community College in Florence, is designed especially for drivers age 50 and older, but is open to all drivers.

Participants learn the current rules of the road, defensive driving techniques and how to operate a vehicle more safely in today's challenging driving environment.

Learn how to manage and accommodate common age-related changes in vision, hearing and reaction time.

AARP membership is not required to take the course and there are no driving or graded tests in this small classroom course.

Most drivers over 55 can save money on car insurance by taking this course.

Class fee is \$20 with a \$5 discount to current AARP members. The next class is Jan. 19.

Visit LCC-Florence or the school at 541-997-8444 to register.

- Have a "kid-free zone" of at least three feet around the stove and areas where hot foods or drinks are prepared or carried.

- Always keep a lid nearby to smother small grease fires. Smother the flames by carefully sliding the lid over the pan. Turn off the burner and don't move the pan until it is completely cool.

- Never pour water on a grease fire; it can splatter the grease and spread the fire.

- In the event of a fire in your oven or microwave, turn them off and keep the doors closed.

- When in doubt, get out! Call 9-1-1 after you leave. Make sure you have smoke alarms on every level of your home, outside each sleeping area and in every bedroom.

- Test smoke alarms monthly and replace them if they are 10 years old or older.

Turkey fryer safety:

The OSFM agrees with the National Fire Protection Association in discouraging the use of outdoor gas-fueled turkey fryers that cook the turkey in hot oil.

The use of deep fat turkey fryers can lead to devastating burns, other injuries, and the destruction of property.

However, if you use a fryer, the OSFM urges you to use extreme caution.

"If you're cooking your turkey in a deep fat fryer, always do it outdoors a safe distance from buildings, deck railings and any other flammable material and never leave it unattended," advises Walker. "Hot oil is extremely dangerous; never use turkey fryers on a wooden deck or in your garage."

More turkey fryer safety tips:

- Lower and raise food slow-

ly to reduce splatter and prevent burns.

- Cover bare skin when adding or removing food from the fryer.

- Make sure to have at least two feet of space between the propane tank and the fryer burner.

- If the oil begins to smoke, immediately turn the fryer gas supply off and leave the pot uncovered to cool.

For more information on cooking safety, visit the OSFM website at www.oregon.gov/osp/SFM/Pages/cooking_safety.aspx.

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Dave's RE-CORNER
Most people have heard of the 3Rs of environmentally friendly behavior:
REDUCE is to use less of something. Use less water, turn off lights, use both sides of a paper.
REUSE is to use an item again. Refill a water bottle, reuse a container and buy reusable bags.
RECYCLE is to make new items from old ones; recycle bottles, glass, paper, cans, plastic, cardboard & more.
Tip
Re-use candle holders
If you think a candle is done when the wax is gone, think again! You can re-use many of your old candle jars for bathroom essentials like cotton swabs and cotton balls. Some could even serve as toothbrush holders. Use your imagination!
Quiz
Answer to Previous Quiz: A Reducing
If you take your old fluorescent lights to a drop off site you are...
A) reducing. B) reusing. C) recycling.
Did you Know?
People in the U.S. make up 5% of the world's population but use 25% of the world's resources and generate 30% of its garbage.*
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