

## DISASTER PREP

BY DAVE ROBINSON  
Special to the Siuslaw News

# Make a dry run

Fire drills are proven to save lives. On Dec. 1, 1958, at Our Lady Of The Angels Catholic School, a school fire in Chicago claimed the lives of 92 children. The school was compliant with all the laws and safety practices at the time.

One reason so many lives were lost was that students and teachers were trapped on the second floor and no one knew the best way out of the building. Since then, routine fire drills in every school across the country have taught children what to do when the alarm rings. When that happens, there is no time for instruction, debate or second-guessing. Every child in every school knows exactly what to do and where to go. As a result, there have been no school-fire-related fatalities in the United States for several decades.

Sometime back, a tsunami drill was held in our local area. When the sirens sounded at the appointed time, hundreds of people made their way to high ground and to safe assembly points.

Organizers claimed it was a resounding success because, just like the fire drills, participants will know exactly what to do when the real thing occurs.

There is a reason (and a requirement) airlines go through those recitations before every take-off. You know the one, "Ladies and gentlemen, this is how a seatbelt works, and in the unlikely event of the loss of cabin pressure this mask will drop down..." Seasoned flyers always act bored and almost perturbed that they must endure this one more time, but the truth is, those little briefings save lives. When there is an emergency landing, everyone already

knows where the exits are, everyone knows how to open them and that there will be a big, inflatable slippery slide to safety.

Passengers know to put their own mask on first, and then attend to the children and others around them.

If a fire breaks out in your home in the middle of the night, does your family know the safest way to get out of the house? Do you have a designated assembly point outside so you know immediately when everyone is present and accounted for? It's all about saving lives and minimizing injury.

Fire drills and evacuation drills are all a part of your plan. You may have the most complete "kit" in your neighborhood, but if you haven't taken the time to make a plan, your preparations may all be in vain.

## Backstreet Gallery gives call to artists



COURTESY PHOTO

An example of this year's art challenge, a shoe creation by Backstreet artist Meredith Draper.

Artists are invited to let their creative talents run wild in Backstreet Gallery's 2017 Community Challenge Show.

Pick up entry forms at the gallery, 1421 Bay St.

Anything that can be worn on the feet is the basis for this fun art challenge. Shoes, flip-flops, skates, boots — a pair of anything that might be worn on the foot.

Guidelines are on entry forms, and all media is acceptable, including paint, collage, glue, etc.

The show will hang in the month of June. Entry forms are due May 15, but entries won't be due until June 4.

First Place winners of both 2-D and 3-D will receive a month-long display in November.

## Musician to perform house concert April 8

David Thomas Roberts will be appearing in concert

as part of Kathy Parsons' house concert series on Saturday, April 8 at 7 p.m., in Florence at Sandpines West.



COURTESY PHOTO  
David Robert Thomas

Roberts is considered to be a leading authority on ragtime piano and is also a post-modernist, Neo-Romantic composer, pianist, painter and poet.

Born in 1955, Roberts began composing, painting and writing at age eight.

His first serious compositions date from 1971 and reflect the influence of composers Frederic Chopin, Erik Satie, Scott Joplin and Charles Ives.

Since then he has composed over 140 solo piano works as well as a variety of chamber pieces, art songs, choral music and electronic works.

As a pianist he recorded five LPs between 1978 and 1985, and has appeared on some 20 CDs since, many of them devoted to his own compositions. His music has been heard on the major media venues of North America, from ABC's "Good Morning America" to National Public Radio's "All Things Considered" and across Canada on CBC Radio.

He also accompanied the Oakland (CA) Ballet with arrangements of Classic Ragtime by Scott Joplin.

His eclectic suite for piano, New Orleans Streets, (1981-85) was hailed by historian Al Rose in "I Remember Jazz" as the single most important contribution to the culture of New Orleans in the past fifty years.

His visual art has been featured in the international Visionary/Outsider art magazine, Raw Vision, and his poetry appeared in the anthology Another South, published by University of Alabama Press.

For more information about the artist, visit [www.DavidThomasRoberts.com](http://www.DavidThomasRoberts.com).

Reservations are required and the address (Sandpines West in Florence) and directions will be furnished at the time reservations are made.

There is a suggested donation of \$15 at the door.

Call Kathy at 541-999-9720 or email her at [kathypiano@gmail.com](mailto:kathypiano@gmail.com) to reserve

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## THREE RIVERS CASINO RESORT



### Friday - Sunday New Dinner Menu Starting April 7th at 4PM

#### APPETIZERS

##### Steamed Clams or Black Mussels

White wine, garlic, shallots, diced Roma tomatoes with sweet butter and parsley. Served with a garlic roll 11.00

##### Sautéed Button Mushrooms

Served in a sizzling skillet with a demi-glace sherry sauce and a toasted garlic roll 6.00

#### DINNERS

All dinner entrees include Chef's daily vegetables and two sides:

Choose One:

Side Salad with Choice of Dressing • Soup of the Day  
The "People's Choice" Award Winning Clam Chowder

Choose One:

Roasted Garlic Mashed Potatoes • Chef's Potato of the Day  
French Fries • Angel Hair Pasta with Marinara Sauce  
(Substitute Baked Potato for additional 1.50)

##### Peppercorn Steak Medallions

Tender steak medallions pan seared and served in a demi sherry cream and black peppercorn sauce 16.00

##### Sirloin Steak

A 12 oz tender and flavorful steak broiled to your liking 19.00

##### Herb Roasted Half Chicken

Half chicken rubbed with savory herbs and spices, marinated and roasted to order 16.00

##### Steak Brochette

Two skewers of marinated steak tenders with bell peppers, onions, mushrooms and grape tomatoes, broiled to your liking 16.00

##### Salmon Voltaire

Salmon fillet baked in a casserole dish with a white wine cream, lemon caper sauce and topped with Oregon pink shrimp 18.00

#### Sides

Baked Potato with Works 3.00

Chef's Potato of the Day 2.50

Seasoned Fries 2.50

Angel Hair Pasta with Marinara 2.50

Roasted Garlic Mashed Potatoes 2.50

Side Salad with Dressing 2.50

Cup of Soup of the Day 3.00

Cup of Chowder 4.00

#### Salads

##### Sunset Grille Wedge Salad

Crisp iceberg lettuce, grape tomatoes, blue cheese crumbles, red onions and smoked bacon pieces with blue cheese dressing 7.00

##### Caesar Salad

Crisp romaine, shaved Parmesan cheese, croutons with classic Caesar dressing 5.95

Add grilled chicken 2.00

Add Oregon shrimp 5.00

#### FAVORITES & SPECIALTIES

##### Chicken Tenders

All white meat crispy chicken tenderloins served with fries and ranch dressing dipping sauce 9.95

##### Sunset Grille Burger

Half pound juicy burger cooked the way you like it. Served on a toasted bun with lettuce, tomato, onion and a kosher pickle. Served with choice of cheese 9.95

##### Roast Turkey Dinner

Herb rubbed turkey served with sage dressing, mashed potatoes with gravy and vegetables 11.95

##### Chicken Alfredo

Fettuccine noodles in a creamy Parmesan alfredo sauce with chicken breast and mushrooms. Served with your choice of small side salad or a cup of soup of the day 11.95

##### Prime Rib

Slow roasted and carved to order served with garlic mashed potatoes, au jus and horseradish sauce  
8 oz cut 16.00 14 oz cut 22.00

#### Desserts

Crème Brûlée 8.00

Chocolate Mousse 6.00

New York Cheesecake with Strawberry Topping 6.00

Death by Chocolate Cake 9.50

Pecan Pie 3.50

Carrot Cake 3.50

Gluten Free Fruit Pie 3.50

Tillamook Vanilla Bean Ice Cream Scoop 1.00

Don't forget! Every 500 points earns you a box of truffle chocolates!

While Supplies Last

Spring Fling!  
Chocolate Giveaway  
April 1- 16

