

TRAFFIC

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2014-15, which he said could be attributed to the realignment of the intersection by the Oregon Department of Transportation in 2013, though it's too early to tell.

A close second was the East Main/15th St. intersection, which Meyers pointed out was essentially the Safeway driveway, where 28 accidents occurred since 2009.

"It isn't controlled, and there are a lot of things going on there," he said.

Next on the list was Gateway Blvd. between Harvey

Road and Oswald Ave., "essentially fast-food alley," according to Meyers, and the site of 25 accidents.

One surprising intersection, Meyers said, was at 8th and Main Streets, which saw 11 accidents despite lesser volume than the other intersections. Some councilors suggested that visibility there might be a problem, and Councilor Mike Fleck stated that he believed the stop light at Main and Highway 99 was too short to allow cars to move through.

Meyers pointed out that the

City cannot set its own speed limits, which are set by a special state commission. He said that, in areas where ODOT has set a speed limit that seems high, the City could potentially add striping, bike lanes or other features to foster a perception that it's necessary for drivers to slow down.

Murphy asked if, in the end, the Council would essentially be trying to lower speeds at certain locations, and Meyers responded in the affirmative. Mayor Tom Munroe, though, wondered what good might come of the discussion.

"What good would it do us if we have no authority to change anything?" he asked.

Murphy responded that the Council could at least identify problem areas and then start seeking solutions. The Council requested that City staff isolate areas of higher risk and provide more in-depth data for them, and Meyers said he would do so in advance of another look at the data, tentatively set for a November Council meeting due to the planned absences of councilors at meetings until that time.

SLAY

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City's Budget Committee and is the owner of his own information technologies company. Beckes has been the owner of Jack Sprats Restaurant on Main Street for the past 2 1/2 years and currently serves on the Cottage Grove Planning Commission, while Slay works at Weyerhaeuser but did not have prior experience in government.

That is, until Monday night, when the Council unanimously voted for Slay to represent Ward IV and she was sworn in and able to cast her first vote

— to help appoint Brent Czaban, Weyerhaeuser's manager in Cottage Grove, to serve as the wood products representative to the Cottage Grove Community Foundation.

During deliberations after the candidate interviews, Councilor Jake Boone commended the strong pool of candidates.

"I'm not going to feel bad about appointing any of the three," he said. "Every one said something I really liked."

"Amy (Slay) was quite a surprise for me," said Mayor Tom Munroe. "There's a lady

who really wants to learn, who had solid, common-sense answers without an agenda."

Councilor Heather Murphy praised Slay as being open and as someone who would be mindful of representing the City at all times. Murphy later added that having another woman on the Council could help offer a different voice and more diversity.

After the meeting, Councilor Garland Burback said Slay carried herself well and was more than willing to learn.

"We've all been new at one time or another," Burback

said.

Slay, the mother of two boys, said that now that they've entered high school and she has more time to herself, she has been seeking a way to be a part of her community.

"I came into this wanting the best person to get the position even if it wasn't me," she said. "I'm just a real person. I have no ties to any particular organizations or any particular agenda. My kids have been my sole focus, but I've got a little more freedom, and I found something I wanted to be part of."

GRAPES

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they eat one," Satterstrom said. Then there's the Einset, a "taste that's altogether different," according to Satterstrom. Black grapes like the Jupiter also produce well in this area.

The farming of table grapes has begun to take hold in Oregon, and there are farms scattered throughout the state that offer their wares. But growing them is largely an experiment, according to Satterstrom, who said there's no grower's association to share ideas between farmers, which, he said, would be a good thing to have.

Once grown, it's up to the farmer, farmstand operator or produce department worker to get the public to try local grapes, a task that's not often easy.

"We'll take them over the mountains to Bend or Sisters," Satterstrom said. "The

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— Table grape farmer
Mike Satterstrom

first year, we didn't do much. But now people are asking for them, and we're starting to be able to get them into bigger stores. Once people have sampled them, they seem to sell themselves."

One taste was indeed enough to convince this reporter, though there are many distinct flavors to be found in the local

grape market. Customers at the Coast Fork Farm Stand — which plans an event on Wednesday, Sept. 23 entitled the Table Grapefest, where up to 10 local varieties will be available — have started to recognize the possibilities, but even then, it can take some convincing.

"It's amazing; they're really good, but you have to get people to realize that they're not at all like the typical grape we get from California," said Coast Fork Farm Stand Manager Scott Burgwin. "People grow grapes in their backyard, but these are probably even a little better than those, a little sweeter."

And according to Satterstrom, the more customers try local grapes, the bigger the business in Oregon will undoubtedly grow.

"Somebody's going to take this and really run with it," he said. "There's a big place for it; it just takes a bit of pioneering to get there."

Go underground with bulbs for colorful spring bloom

BY KYM POKORNY
OSU Extension Service

When it comes to plants, bulbs are about as easy as it gets.

"You plant them in fall, they grow over winter, flourish in spring and go dormant in summer," said Heather Stoven, a horticulturist with Oregon State University's Extension Service. "Once they're in the ground, they do quite well over multiple years with little maintenance."

On top of that, bulbs are drought-tolerant. "That's one of the great things about them," she said. "Since they go dormant in summer, they don't need to be watered."

If you plan to intermingle bulbs with perennials or place them near shrubs, pair with plants that don't need much irrigation, Stoven said. Or, if the area does get regular water, make sure the soil drains well.

Bulbs such as daffodils, tulips, crocus and hyacinth are planted in fall because they need some time to get their roots going before pushing up to put on a spring show. Although October and November are ideal for planting, bulbs can go into the ground until mid-December.

When shelling out money for bulbs, make sure you choose large ones. The bigger the bulb, the bigger the bloom, Stoven said. Also, avoid those with mold or soft spots, which signal rot. Plant as soon as possible, but if something comes up to delay you, store bulbs in a cool, dim place such as an unlit garage.

Before heading to the garden center, make a plan. Decide on color combinations. Do a little research so that you can choose early, mid- and late-blooming varieties for a longer display. Think about what to plant together — a mix of different types of bulbs is an attractive option.

As you get ready to plant, dig holes to fit multiple bulbs rather than planting one at a time. The effect is more natural.

"Groupings are really nice," Stoven said. "You'll get a mass of color."

When digging the hole, it's best to follow directions on the package for planting depth, but a general rule of thumb is three times as deep as the bulb is wide. Add

some organic material — compost, well-rotted manure or mulch — to the bottom of the hole, place bulb pointed side up and cover with soil. Adding fertilizer is not necessary, but if you feel compelled, use super phosphate or a low-concentrated product labeled for bulbs, Stoven said.

There's no need to dig bulbs up after flowering, but letting the foliage turn brown and die back is a good idea so that the nutrients contained in the leaves return to the bulb and it can start the cycle once again.

Here are Stoven's recommendations for uncommon spring-blooming bulbs:

Fawn lily (*Erythronium oregonum*) — An Oregon native wildflower with dainty, nodding white or yellowish flowers and brown-stained leaves. Doesn't mind shade and looks inviting in a woodland setting.

Grecian windflower (*Anemone blanda*) — Delicate, star-like flowers come in blue, white and pink on frilly foliage that melts away soon after bloom is over. Best used in a mass. "Blue is especially nice to have as a contrast to yellow daffodils," Stoven said.

Allium — Part of the garlic family, this deer-resistant bulb puts up a stem with one ball-shaped flower, usually in shades of purple, pink and blue, more infrequently white. Sizes vary widely from the 10-inch flowers of 'Globemaster' to the tiny pops of one-inch drumstick alliums.

Fritillaria — Another group of bulbs with wide variation. On crown imperial fritillaria (*F. imperialis*), bell-shaped flowers in orange or yellow hang in clusters from single stems up to 5 feet tall. The much-smaller native checker lily (*F. affinis*) has dark purple flowers spotted irregularly with yellow.

Species tulips — Just like their big siblings, but shorter, hardier and longer lasting. These bulbs will seed themselves so they'll naturalize and give years of enjoyment. For more information on the group, check out a fact sheet from OSU Extension.

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