Bread Board regains focus

Popular bakery ends its regular pizza nights; is closed Sundays

By Jolene Guzman The Itemizer-Observer

FALLS CITY — OK pizza lovers, brace yourselves.

The Bread Board in Falls City is no longer offering its popular and yummy brick oven pizzas — at least on a regular basis.

"We will have pizza on special occasions," said The Bread Board co-owner Keith Zinn.

The decision to scale back operations at the bakery -The Bread Board will also now be closed on Sundays was about "restoring some balance" in owners Zinn and John Volkmann's lives.

"Consequently, we've decided to make some changes to our business that will give us the time and energy we need to allow creativity and inspiration to flow into new and exciting things for our future," read an update on The Bread Board's website.

The post stated that in the five years since opening the bakery on North Main Street, "the scope of our business has become too broad."

What started as a unique brick-oven bakery, offering fresh bread and pastries in the morning, quickly transitioned into a pizzeria and luncheon spot. It simply became too much to juggle.

MONMOUTH/INDEPEN-

DENCE — Nominations are

now being accepted for the

Monmouth-Independence

Chamber of Commerce's

50th annual Community

Awards Banquet, which will

ing process will consist of a

two-part series, a primary

be presented March 13. The nomination and vot-

ballot and a final ballot.



JOLENE GUZMAN/Itemizer-Observer

Keith Zinn, co-owner of The Bread Board in Falls City, said ending "pizza evenings" will allow for more time to focus on new ventures, such as monthly wine and dinner events.

Good Eats

board.net.

days wasn't working with our into the ground and didn't life," Zinn said Friday. "We leave much room to be in-

are going back to our original vision and offering our full menu of baked goods."

Zinn and Volkmann said they are grateful their brickoven pies were so beloved and saying goodbye to pizza evenings wasn't easy. The venture came about as a happy accident about four years ago, Zinn said.

"We just made a few pizzas for some friends and it turned into a monster," he said. "It was a good thing, we really enjoyed ourselves.'

However, the long hours made it feel as though they were working themselves

ventive with menus and introduce new offerings.

Now, they will have to do just that in a revival of the monthly "Dinner with Fire and Wine" evenings with Corvallis chef Aaron Schorsch. The first is Feb. 17 and will feature a Swedish theme as Schorsch just recently returned from an extended trip to Sweden.

Also, back in the baked goods lineup after a long absence are the delicious, but labor intensive sourdough sticky buns — or more like sticky bricks, given their abundant size.

"I made them today (Friday) for the first time because I had time to do it," Zinn said.

Brewery has eyes on Dallas location

By Jolene Guzman

The Itemizer-Observer DALLAS — Plans are in

the works to bring a brewery to Dallas.

The developing venture is a partnership between John Whitmire, the former owner of Hops and Barrel House in Independence, and Steve Richards, a homebrewer turning commercial brewer.

Whitmire approached Richards with the idea after Hops and Barrel, which was located at 250 S. Main St. in Independence, closed in September after failing to agree on lease terms with the building's new owner.

The bar was successful the two years it was open and Whitmire has been searching for a location to open another establishment. He's landed in Dallas, looking at a few locations, including the former Bert's Restaurant on West Ellendale Avenue near Safeway.

The pair is giving themselves plenty of time — up to a year — to find a location, acquire all the needed equipment, and apply for the proper permits to run a IPA," Whitmire said.

Ironically, Richards has been an assistant winemaker at Eola Hills Wine Cellars in Rickreall for the last 16 years, but has become an avid homebrewer. He said he caught the bug when he helped his brother-in-law brew a batch of beer about 10 years ago.

He said wine will continue to be his primary occupation, even though his brewing hobby will move from his garage to a fullscale business.

"It would be part time for me," Richards said. "With beer, it's easy to do that. It can be easily done on the weekends, which I already do anyway."

Richards said he specializes in IPAs, but also has dabbled in darker varieties, including an American stout recipe he and his brewing friends are quite pleased with. "It didn't last long," he

said. "That's a good sign." Whitmire said while Richards is a full-time wine

guy, he's a skilled brewer. "I still have yet to have a beer as good as his white

BUSINESS NOTEBOOK

Gentle Dental now open in Dallas

DALLAS — Gentle Dental is now open in the former Quiznos location on East Ellendale in Dallas.

Gentle Dental & Orthodontics offers general dentistry, cosmetic dentistry, implants, veneers, emergency dentistry, teeth whitening and orthodontist services for patients of all ages. Services include regular examinations, professional cleanings, Xrays and braces.

Dentists on staff are Rodney Janssen and Mark Thomas, both general dentists.

Gentle Dental is located at 244 E. Ellendale Ave., Suite No. 4. Hours are Monday through Friday, 8 a.m. to 5 p.m., and the office is closed Saturday and Sunday.

For more information: 503-798-9951; www.gentledentaldal-

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• The Bread Board is located at 404 N. Main St. in Falls City. Hours are Fridays and Saturdays 10 a.m. to 4 p.m., with the full lunch menu available starting at 11 a.m. The Bread Board also will continue to attend local farmers markets selling bread and pastries. For more information: 503-787-5000 or go to www.thebread-

"Working 14- and 15-hour

dividual awards in the follow-

ing categories: First Citizen,

Distinguished Service, Junior

Citizen, Educator of the Year

and Education Support Staff

All chamber member

businesses will be included

in the initial voting for the

business awards for the fol-

lowing categories: Retail

Service, Nonprofit or Organ-

Employee of the Year.

Service, Personal Service in each business or organi-Provider and Professional Services Provider.

Nominations open for M-I community awards

The primary ballot runs through Feb. 13. A selection committee will determine the individual award winners, whereas the top three recipients in each business or organization category will appear on the final ballot.

The final ballot will be open Feb. 18-25 and will list the top three vote recipients

zation category as determined by the primary ballot.

All winners will be announced at the 50th annual Community Awards Banquet, which begins at 5:30 p.m. with social hour on March 13 at Eola Hills Wine Cellars in Rickreall.

Tickets will be available after Monday.

For more information: 503-838-4268; www.micc-or.org.



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