

DEADLINES

NEWS DEADLINES

For inclusion in the Wednesday edition of the *Itemizer-ObsERVER*:

Social news (weddings, engagements, anniversaries, births, milestones) — 5 p.m. on Thursday.

Community events — Noon on Friday for both the Community Notebook and Community Calendar.

Letters to the editor — 10 a.m. on Monday.

Obituaries — 4 p.m. on Monday.

ADVERTISING DEADLINES

Retail display ads — 3 p.m. Friday.

Classified display ads — 11 a.m. on Monday.

Classified line ads — Noon on Monday. Classified ads are updated daily on www.polkio.com.

Public notices — Noon on Friday.

CORRECTIONS

In a story headlined "Local Businesses to take part in Speed Pitch" in the Oct. 14 edition of the *Itemizer-ObsERVER*, Brixius Jewelers was misspelled. The *I-O* regrets the error.

A birth announcement on page 9A of the Oct. 14 edition of the *Itemizer-ObsERVER* had the last name of Aaliyah Miah Barba-Perry misspelled in the headline. The *I-O* regrets the error.

The *Polk County Itemizer-ObsERVER* is committed to publishing accurate reports. If you see anything that requires a correction or clarification, call the newsroom at 503-623-2373 or send an e-mail to nadams@polkio.com.

WEBSITE

The *Polk County Itemizer-ObsERVER* website, www.polkio.com, is updated each week by Wednesday afternoon.

WEATHER

RECORDED	HIGH	LOW	RAIN
Oct. 13	77	47	.00
Oct. 14	72	49	.00
Oct. 15	82	45	.00
Oct. 16	72	49	.T
Oct. 17	66	56	.04
Oct. 18	72	55	.T
Oct. 19	64	52	.16

Rainfall during Oct. — 0.40 in.
Rain through Oct. 19 — 17.52 in.

Honest food, like grandma used to make

Hadley hopes old-school approach, local ingredients will attract customers

By Emily Mentzer
The *Itemizer-ObsERVER*

MONMOUTH — Stepping into Hadley's Radio Bakery, it doesn't seem like much. It's still a work in progress, with signs being made, art yet to be hung on the walls.

The display case isn't packed full of goodies like you might see in a commercial bakery. Instead, Hadley's displays a smaller assortment of delicacies.

Be glad, Hadley, 47, takes a small-batch approach, hoping customers will appreciate the attentiveness to his use of local ingredients and baking throughout the day.

It means the likelihood of grabbing a cookie fresh out of the oven is high.

"I do everything old-school," Hadley said. "I brush everything with butter or real cream, use local ingredients. They're not the prettiest things in the world, but they taste wonderful."

He's not exaggerating. The texture and flavor of his dark chocolate fig cookies are delightful and interesting. His caramel apple coffee cake is moist with plenty of crunchy strudel topping.

Hadley had spent 27 years in other people's kitchens.



EMILY MENTZER/*Itemizer-ObsERVER*
Mark Hadley rolls out dough for his chocolate peanut butter hand pies.

While he said he enjoyed the work — for the most part — it began to wear on him as restaurants he worked at became more and more focused on money and less focused on food.

"I'm really burned out — everybody is, I think," he said. "The food industry in

this country has been in the midst of a hostile takeover by corporations. They don't know anything about food; all they know is money."

Of course Hadley wants to make a profit, but he wants to do it honestly, in his way — or rather, in the way your grandmother might.



EMILY MENTZER/*Itemizer-ObsERVER*
Hadley's Radio Bakery offers a variety of treats.

Honest food

What: Hadley's Radio Bakery.
When: 7 a.m. to 5 p.m. Monday through Saturday.
Where: 165 Broad St., Monmouth.
Of note: Come early for the best selection. Also, Hadley will stream radio shows from the 1940s to customers' tables and is developing a back patio seating and herb garden.

"I want to be successful making food I'm proud of," he said. If he wouldn't serve it to his mom or girlfriend, he won't serve it to his customers, he added.

Hadley encourages customers to bring in old recipes, things they haven't had since they were a child.

"I want to be a community food place where everybody feels they had a hand in it," he said. "I want peo-

ple to feel comfortable bringing me a recipe and saying, 'My mom made this for me when I was little; I haven't had this since I was a kid.'"

Hadley will play around with it and make it. If it's popular, he may even add it into his rotation.

"If you give the customers a chance to have some input, they appreciate that," he said.

Monmouth closes on land for power and light

City manager said the move is part of city's plan to improve government facilities

By Emily Mentzer
The *Itemizer-ObsERVER*

MONMOUTH — Monmouth Power and Light is one step closer to getting a new building. The city has closed on a parcel of land on South Ecols Street close to the substation for \$350,573.

The building is a long way from being built, City Manager Scott McClure said. The earliest the city will likely

start looking for an architect is in a few months, with construction beginning mid to late next year.

The move is part of the city's plan to improve government facilities, McClure said.

"We did a facilities plan for all our buildings," he said. "Aside from the library, they're all bad."

The police station was the first to get new digs. Moving Power and Light to a new lo-

cation will help two city departments at once, McClure said.

While the utility will get much needed space for offices and storage, Public Works will gain the space now used by Power and Light.

"We are just overcrowded with existing facilities," said Chuck Thurman, Power and Light manager. "The area that we are vacating will allow public works to spread

out. That's one of the big perks."

The new building, though just a thought right now, should fit the long piece of property, and will have to account for existing wetlands somehow, McClure said.

Also, Thurman said he would like to make use of innovative and renewable power.

"We'll be conservative, but maybe do a solar proj-

ect," he said. "I'd like people to walk out there and say, 'Oh, that's what solar power is all about,' and maybe be a hands-on solar opportunity."

Thurman said he is always conservative when it comes to spending taxpayer dollars.

McClure said it is too early to estimate how much the new building will cost, but said it is likely in the \$1 million to \$1.5 million range.

Valley Life Center

Free Admission!

Community CARNIVAL

October 31

6:00 pm - 8:00 pm

For Kids Grade 5 and Under

INFLATABLES

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Lots of CANDY Lots of Games

Prize Drawings

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*\$0 down, 0% A.P.R. financing for up to 48 months on purchases of new Kubota RTV X-Series equipment is available to qualified purchasers from participating dealers in-stock inventory through 12/31/2015. Example: A 48-month monthly installment equipment term at 0% A.P.R. requires 48 payments of \$20.83 per \$1,000 financed. 0% A.P.R. interest is available to customers if no dealer documentation preparation fee is charged. Dealer charge for document preparation fee shall be in accordance with state laws. Inclusion of eligible equipment may result in a higher blended A.P.R. 0% A.P.R. and low-rate financing may not be available with customer instant rebate offers. Financing is available through Kubota Credit Corporation, U.S.A., 3401 Del Amo Blvd., Torrance, CA 90503; subject to credit approval. Some exceptions apply. Offer expires 12/31/2015. See us for details on these and other low-rate options or go to www.kubota.com for more information. Optional equipment may be shown.