Polk joins others in request for 0&C correction

Itemizer-Observer staff report

POLK COUNTY — The Association of O&C Counties is asking the Bureau of Land Management for a correction in the amount of O&C timber receipts sent to 18 Western Oregon counties in January.

The correction could mean almost \$1.4 million total could be added to the nearly \$19 million paid to counties, including \$30,000 more to Polk County.

The association believes the BLM applied the Congressional Budget Control Act inappropriately when it "sequestered" the \$1.4 million, which amounts to 6.9 percent. "O&C counties are entitled

to these revenues, which are critically important for our county governments to continue providing essential public services," said Tim Freeman, Douglas County Commissioner and AOCC president, in a press release.

Polk is one of 18 counties that receive 50 percent of timber receipts from harvests on 2.1 million acres of O&C lands the BLM manages in Oregon. This year, Polk County re-ceived \$406,132 in timber receipt funding.

The BLM said the law, passed in 2011, requires the sequester. AOCC has a different interpretation, saying the sequester only applies to discretionary spending. Timber

receipts, required by the O&C (Oregon & California) Lands Act of 1937, are not discretionary, according to the AOCC.

AOCC sent a letter to the Department of Interior Secretary Ryan Zinke and Oregon's Congressional delegation requesting the correction.

"Some O&C counties are in desperate need of these funds," said Simon Hare, Josephine County Commissioner and AOCC vice president. "Correcting the BLM's error will recover not only the almost \$1.4 million sequestered this year, it will prevent the withholding of similar or greater amounts in future years."

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JOLENE GUZMAN/Itemizer-Observer

Zen owner Montree Navan prepares sushi on Monday. Zen Thai & Sushi opened Feb.

Find your 'zen' at new eatery Dallas restaurant combines love of Thai food, sushi

By Jolene Guzman The Itemizer-Observer

DALLAS — The owner of Zen, the new Thai and sushi restaurant in Dallas, wasn't expecting to be so busy so soon.

Montree Navan opened the restaurant at the corner of Jefferson and Washington Sts. on Feb. 24 and already has a "help wanted" sign on the door.

"Right, now we are still hiring chefs," he said. "We need more chefs."

Sushi chefs, to be exact.

Navan said it normally takes time to have customers streaming through the doors like they have been during the first few weeks the restaurant has been open, but he's not complaining.

"I'm lucky," he said with a smile.

Check it out

What: Zen Thai & Sushi Where: 184 SE

Washington St., Dallas. Hours: 11 a.m. to 3 p.m.; 4:30 to 9 p.m. Monday through Friday; Saturday and Sundays 12 to 9 p.m. Contact: 503-831-1286 Of note: Zen is hir-

ing sushi chefs. Navan said he moved to

Dallas because he liked the quiet atmosphere. He previously owned restaurants in the Portland area and worked in restaurants in Florida before moving to the Northwest.

"I saw this place was empty, so I talked to the landlord," Navan said. "I like small towns."

The restaurant, in the former Chen's Family Dish location, is far from empty now. Menus are placed on the tables, awaiting customers — usually that wait isn't long, Navan said.

Zen offers lunch and dinner menus with a combination of Thai cuisine and sushi, including Thai curries, soups, seafood noodles and rice dishes.

Sushi options include California rolls, spicy tuna shrimp tempura rolls.

Navan said one of the more popular orders shows off the best of both. Customers can order three pieces of sushi and a Thai dish of their choice.

"If you come together, two people, one likes Thai food the other like sushi, you can enjoy it together," he said. "It's really popular on the menu."

Seed: Classes open to public

Continued from Page 1A

It doesn't take much space to grow your own food, but McPherson said you need access to direct sunlight and

said.

The classes are open to all, but registration priority will be given to families living on \$1,945 a month or

Foundation and Marion County Master Gardeners. Materials and supplies were paid for in part through a grant from

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well-drained soil.

"If people don't have that where they live, we'll find them a community garden that does have that," she

Sudoku solution

8	2	7	6	3	5	4	1	9
6	4	5	8	9	1	3	7	2
9	1	3	2	4	7	6	5	8
3	7	4	9	8	2	1	6	5
5	9	6	3	1	4	2	8	7
2	8	1	5	7	6	9	4	3
1	3	9	4	5	8	7	2	6
7	5	2	1	6	3	8	9	4
4	6	8	7	2	9	5	3	1

less.

The 12-hour course is offered in partnership with Marion-Polk Food Share, Salem-Keizer Education

Tomberg Family Philanthropies.

To register or for more information: www.Marion-PolkFoodShare.org.



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