

KOMBUCHA

Continued from Page 1A

He was studying for his master's degree in education at Pacific University's satellite campus, and Crystal was working as an accountant.

He was having stomach problems, and his mother, who credited kombucha consumption with easing the symptoms of the rare autoimmune condition she suffers from, suggested her son try kombucha.

The beverage, believed to have been first brewed in China, is fermented with a combination of bacteria and yeast, and its proponents say the concoction can help ease gastrointestinal ailments as well as alleviate joint pain and inflammation.

Todd started drinking kombucha regularly, and he felt better.

"I really liked it, and it was good for me," he said.

"But it was expensive."

Todd, who had brewed beer while attending the Oregon Institute of Technology in Klamath Falls, where he earned his bachelor's degree, wanted to try his hand at making his own kombucha.

But after he earned his master's degree in 2009

"We brew what we believe is a unique product, and we like sharing that with our friends."

— Jason Todd

he and Crystal moved to a remote bush village in Alaska, where he worked as a teacher.

The situation wasn't conducive to experimenting with homebrewing.

But after he was hired by the Baker School District and the family moved into their Baker City home, with its expansive basement, Todd decided he was ready to make his first batch of kombucha.

And he didn't have to go far to acquire the most crucial ingredient.

It's known as SCOBY — shorthand for Symbiotic Culture Of Bacteria and Yeast — the stuff that brewers add to sweetened tea to kickstart fermentation and create kombucha.

Todd said his mother had been brewing kombucha for years, so he borrowed — he actually uses the verb "stole" — her SCOBY for his first batch.

(SCOBY is somewhat analogous to the sourdough

starter that bakers use in breads, pancakes and other items, in that the bacteria-yeast mixture is retained after each batch of kombucha to ferment the next batch.)

Todd said brewing kombucha appealed to him not only from a financial standpoint — he figured he could save money by making his own — but also because he's been an inveterate experimenter since he was a boy growing up in Hillsboro.

"I'm a tinkerer," he said.

"My wife says I've got a problem with not being able to sit down."

Todd said the early batches of kombucha, though successful and quite tasty, didn't completely satisfy his curiosity.

Before long he began to ponder the financial possibilities of his new hobby.

This, like his penchant for tinkering, is a predilection that dates from his childhood.

"I've always been this entrepreneurial kind of guy," Todd said with a chuckle.

"I was the 10-year-old who towed a lawnmower with his bike, mowing people's lawns and getting my candy money for the week."

The couple found a market

for the beverage.

Todd said customers have told him regular consumption of kombucha helped ease their stomach problems and other ailments.

"It's all anecdotal, but they've told us they really have seen benefits," he said.

Todd said that although he believes there are good kombuchas available from commercial brewers, he thinks the JungleBooch beverage has qualities to make it different.

"We brew what we believe is a unique product, and we like sharing that with our friends," he said.

He and his wife, after much experimentation, settled on a recipe that includes a black tea variety from China, a gunpowder green tea from Japan, and raw leaves of stevia, a plant that is used as a sweetener.

Temperature has a significant effect on the finished product, Todd said. Many people brew kombucha at about 70 degrees, which encourages the yeast to start the fermentation process quickly.

"Yeast likes the warmer temperatures," he said.

The Todds, by contrast, brew kombucha in their

basement at a steady temperature of 50 degrees. This slows the fermentation, producing a beverage that Todd believes is more faithful to the original idea of what kombucha is.

The more placid rate of fermentation also results in a slightly higher alcohol content, he said.

Commercial kombucha, to retain its status as a non-alcoholic beverage, must contain less than 0.5 percent alcohol by volume.

Todd contends that some products sold as kombucha are, in effect, "fizzy vinegar water with lots of sugar."

He said JungleBooch kombucha typically has less than 2 percent alcohol by volume. He said it's difficult, without expensive lab testing, to determine the precise alcohol content of kombucha.

Todd said he can sell kombucha under Oregon's cottage industries law so long as sales don't exceed \$20,000 per year. He's not allowed to sell to a third-party that resells the beverage — a store or bar, for instance.

He said he and his wife have pondered taking what he calls "the big leap" — moving beyond cottage industry status.

But that would require a considerable investment in equipment to comply with state laws regarding commercial kitchens, among other things. Selling kombucha that has more than 0.5 percent alcohol by volume would also add complications.

"We're just not there yet," he said. "I'm not going to change how we brew."

Maintaining a small, home-based operation also enables Todd to indulge his love for tinkering — especially with flavors, which he creates by adding syrups and other ingredients to the beverage.

The couple created their Baker Blackout kombucha — featuring peach and blackberry — to commemorate the total solar eclipse in August 2017.

This fall they introduced a seasonal, Fall Obsession, that has hints of pumpkin pie.

Todd said Crystal has quite a different approach when it comes to experimentation.

"My wife is my grounding force," he said. "She puts up with all of my wild ideas. We're very different, but we make a good team in that sense of balance."

NEWS OF RECORD

DEATHS

Alfred William Moeller: 89, of Unity, died Dec. 27, 2018, at his home. Gray's West & Co. Pioneer Chapel is in charge of arrangements. To light a candle in memory of Alfred, or to leave a condolence for his family, go to www.grayswestco.com

Curtis Heck: 59, of Baker City, died Dec. 29, 2018, at his home, surrounded by his family. Arrangements are under the direction of Tami's Pine Valley Funeral Home & Cremation Services. Online condolences may be made at www.tamispinevalleyfuneralhome.com

FUNERAL PENDING

Harley Spriet: Celebration of his life, Saturday, Jan. 5 at 1 p.m. at the Baker County Events Center, 2600 East St. Arrangements are under the direction of Tami's Pine Valley Funeral Home & Cremation Services. Online condolences may be made at www.tamispinevalleyfuneralhome.com

home.com

POLICE LOG

Baker City Police Arrests, citations
OUT OF COUNTY WARRANT: Makaela Rian Dougherty, 20, 1345 Elm St., 10:41 a.m. Sunday at Eldon and Elm streets; jailed.

DRIVING UNDER THE INFLUENCE OF INTOXICANTS: Timothy Logan Grammon, 21, 2404 Fourth St., 4:15 p.m. Sunday in the 2600 block of Second Street; jailed.

SECOND-DEGREE DISORDERLY CONDUCT, INTERFERING WITH A POLICE OFFICER: Brandon Douglas Culbertson,

30, 3260 Court Ave., 6:23 p.m. Sunday in the 3200 block of Pochontas Road.

Baker County Parole and Probation
PROBATION VIOLATION: Amanda Dixon, 30, 1249 Fifth St., 4:36 p.m. Friday at the Parole and Probation Office; jailed.

OBITUARIES

Continued from Page 2A

Galen Scrivner

Formerly of Baker City

After earning his degree, Galen went on to teach high school math and to coach a lot of basketball in his 30-year career. Though Coach Scrivner is remembered for having coached football, baseball, and even golf, he is most widely known for his years spent coaching basketball.

Galen spent the first four years of his career teaching and coaching in Huntington. In 1977 he accepted a position at McKenzie High School in Finn Rock, Oregon, and remained there for 27 years until retiring in 2004. What he thought would be a stepping stone to further his career proved to be the place

where his heart would learn to love the small-town charm and comfort found in knowing students, staff, and local families very well.

Upon his formal retirement in 2004, Galen and his wife, Caren, with their four young children, moved from Oregon to Yuba City, California, where they became assistant pastors in a charismatic Christian church. In the years spent serving their local church and community, Coach Scrivner was soon called upon to dust off his whistle and return to the basketball court. Galen coached basketball at New Life Christian School in the neighboring town of Olivehurst, California, until he and his family returned to

the Willamette Valley in 2012.

Galen will be lovingly remembered by his wife of 32 years, Caren (Gough) Scrivner; his mother, Betty Greene; his sisters, Kyra (Doug) Scrivner Jones and Ina (Gary) Sypfers; his six children, daughters Julie (Keith) Schneider and Amber (Jason) Dial, from his marriage to Donna Lynn Dyke, sons Cliff Scrivner and Caleb Scrivner, and daughters Corinna (Brett) Brown and Elizabeth Scrivner from his marriage to Caren Scrivner; two nieces, two nephews, and nine grandchildren.

He was preceded in death by his father, Virgel Scrivner; and his and stepfather, Douglas Greene.

Should friends and family desire, memorial contributions may be made to the Cascade Health through Gray's

West & Co. Pioneer Chapel, 1500 Dewey Ave., Baker City, OR 97814.

To light a candle in memory of Galen or to leave a condolence for his family, go to www.grayswestco.com

Robert Watson

Baker City, 1943-2018

Robert Lane Watson, 75, of Baker City, died Dec. 16, 2018, at his residence in Settler's Park Assisted Living Community.

His memorial service will take place Jan. 5 at 11 a.m. at the Baker United Methodist Church, 1919 Second St. A reception will follow the service at the church. Private inurnment will take place in the Prairie City Cemetery at a later date.

Robert was born on Aug. 15, 1943, at Prairie City to Robert and Loretta (Brad-

ford) Watson.

Robert worked as a ranch/farm hand for the Henry Ricco Ranch, green chain/firefighter for Ellingson Lumber, track laborer, maintenance of way for the Union Pacific Railroad, RV mechanic for Fred's Travelrama, a tanker laborer for the Gunderson Brothers at the Portland shipyards, and as a manufacturer for Joey Bed.

He is survived by his sister, Beverly McKinnis (Maurice) of Baker City; his nephews, Glenn McKinnis of Baker City and Ron McKinnis (Jennifer) of Hermiston; his nieces, Cheryl Clow (Mike) of Portland and Teresa Millwood (Jamie) of Baker City; his cousins, Roxie Lissman (Hank) of John Day, Loleta



Robert Watson

Grace (Dick) of Veneta, Oregon, Dan Hammond (Anna) of Prineville, Penny Estrada of Prairie City, Candy Makela of Phoenix, Arizona, and Patty Bradford of Baker City; his great-niece, Alex Murphy (Justin) and family of Hermiston; his great-nephew, Ryan McKinnis (Michelle) and family of Rosharon, Texas; special friends Bill Campbell and Jerry Don Campbell; his godson, David Lyles (Kelly) of Baker City.

Robert was preceded in death by his parents.

Those wishing to make memorial contributions may direct them to Heart 'N Home Hospice or Best Friends of Baker through Coles Tribute Center, 1950 Place St., Baker City, OR 97814.

To light a candle for Robert or to leave a condolence for his family, go to www.colestribute-center.com

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M&TU: (4:00) 7:00 W&TH: 7:00

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Welcomes

Sean M. Jorgensen & Kimberley M. Mosier

Attorneys at Law

Sean has joined our firm effective November 06, 2017. He is licensed in Idaho and Oregon has been practicing law since 2016. His practice will focus on Civil Litigation, Construction Law, Family Law, Labor and Employment, and Landlord-Tenant Law.

Kim has joined our firm effective September 17, 2018. She is licensed in Oregon and began practicing law in 2003. Her practice will focus on Estate Planning and Municipal Advising.

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