

New business offers herbs and spices, body products

By Samantha O’Conner
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Danika Sinram opened the doors to her first business, Essentially Danika, June 11 offering organic herbs and spices, and hand-crafted body products. Sinram’s products include spray and stick deodorant, lip balms, sugar and salt scrubs, bath salts, soaps, salves, and many others. “All the body products I make, I use essential oils for the scent and for the benefits that they add to the product,” Sinram said. She takes requests and suggestions for products to be brought in or homemade. Her product variety continues to grow with more requests made and the addi-

tion of her own designs. Herbs and spices are sold by the ounce. She has small bags they can be packaged in. In an effort to reduce plastic containers, Sinram sells glass containers and offers a 5-cent discount per container for those who bring in their own jars. For some products, if they bring back their empty containers, she offers a discount towards their next purchase. Sinram said she began making her own products 8 to 10 years ago. She started making things for herself and her friends as “a way of having more affordable, natural option to the chemicals we put on our bodies.”

She buys all of her herbs from an organic supplier online and tries to use as many local ingredients as she can. Sinram and her boyfriend moved to Baker, his hometown, a few months ago and she decided to go into business for herself and offer her products for everyone. The name of her store was inspired by combining her use of essential oils with her own name to make Essentially Danika. Sinram was born and raised in San Diego and had been living in Portland for 15 years. Essentially Danika is at 2304 Broadway St. and is open from 11 a.m. to 6 p.m. Tuesday through Saturday.



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Danika Sinram, above, sells skin products, including deodorants, scrubs, lip balms, salts, salves and much more at her Broadway Street shop, Essentially Danika.

In left photo, Sinram offers a wide assortment of herbs, spices and other organics.

New Hen House restaurant opens in Pythian Castle

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Dawn Morse has moved back to Baker City and fulfilled her goal to own a cafe in her hometown. The Hen House, at the corner of First Street and Washington Avenue in the Pythian Castle, is open and will celebrate its grand opening July 18 during the monthly Thursday Wine Walk. Morse will have the ribbon cutting at 5:30 pm and live music by Andy Zikmund and Nick Paulsen will begin at 5:45 p.m. She



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Dawn Morse opened the Hen House in June

“That’s literally part of my business plan was giving back to the community.”

— Owner Dawn Morse

will have a raffle all day at every hour. They will be closed for two hours to set up for the Wine Walk and will reopen. She started putting her cafe plans together a year ago as she planned her return to Baker City from her job in Portland of 20 years. The Hen House offers breakfast on the go with pancake bites, breakfast

burritos, muffins made in house and local oatmeal cups. She also offers Buckin’ Beans coffee from Pendleton and Sorbenots coffee as she strives to promote local goods. Morse also has a gift shop in the cafe and she says it will continue to grow. “We’re trying to stick to

Northwest products,” Morse said. “We have a Northwest foods section in the gift shop.” The Hen House also offers lunch choices: slider plates and salad with in-house dressing made daily. Morse chose to do sliders to keep down on waste, offering two sliders and a side. A community table was made for her by high school student Spencer Smith. The chairs are from Charlie’s Ice Cream Parlor from when she was a kid bringing “a little bit of familiar items into the shop.”

According to Morse, the high school has reached out to her about an internship through her cafe kitchen. “That’s literally part of my business plan, giving back to the community and that’s one of the ways I can do it,” Morse said. She attended barista training at Bellissimo Coffee Advisors in Portland. Morse grew up in Baker and graduated from Baker High School in 1984. Morse explained that her family all lives in Baker and she always saw herself coming back to her hometown.



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Hen House employee Hayden Paulsen attends to customer Hanna Fargo recently. The new restaurant also features a wide variety of gifts.

TAX

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The Oregon Military Department estimates the quarterly revenue will be \$15.1 million in 2020. In 2021 the quarterly revenue is estimated to reach \$18.9 million. Baker County Sheriff Travis Ash said that the radio computers in the dispatch center are several generations behind the current models and that “Any other

finances that come out of [the 911 tax] are going to help alleviate that problem.” Beginning in 2020 the percentage of revenue the Department of Revenue collects for administrative costs will decrease from 1 percent to 0.6 percent. In 2021, the percentage of revenue the Office of Emergency Management collects for administrative costs will decrease from 4 percent to 2.4 percent. The money is collected by the DOR and

then distributed through the OEM. After administrative costs, which currently amount to 5 percent of the revenue, the money is then distributed to the various counties based on population. In the past, Baker County has received about \$80,000 quarterly from the 911 tax. Annually, the 911 tax accounts for about 34 percent of the Baker County Sheriff’s Office’s dispatch center’s budget. Different states charge different

amounts for the 911 tax and the tax can even vary county by county. California for example charges a 911 tax based on a percentage. New Hampshire, Oklahoma, Virginia, and Wyoming have a tax rate of \$0.75 similar to Oregon. The highest charge is in Illinois where the tax can reach \$5.00 and in Vermont, Wisconsin, and Missouri there are no 911 taxes according to the National Emergency Number Association.