#### **BUSINESS & AG LIFE**

## GRILL

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with three strips of bacon, three sausage links or a sausage patty. It's backed up with hash browns and toast.

We sell a lot of Denver omelets," Jason added about the omelet that features ham, bell peppers and onions.

Moving onto lunch, they offer a variety of burgers and sandwiches, highlighted by the Wallowa Mountain Burger with its two quarter-pound "Pattyes."

"All our burgers are very popular. We make them all fresh,' Patty said. "Our bacon cheeseburgers are really, really popular." For dinner, Patty said they plan

on specials for Fridays, including steaks and ribs. There's also a kids' menu.

#### Family and community

On the back of the menu is a list of "Things to do in Wallowa and Lostine."

"We want to promote some of the smaller outfits around here," Jason said.

Their commitment to the community is honest, and it goes both ways. They saw that for real when tragedy struck just after opening last month.

"We opened on (June 7) and five days later, my son was in a really bad car accident and the community has been wonderful through that," Patty said. "They've been supporting us



Bill Bradshaw/Wallowa County Chieftain

No, this is not the stove Jason and Patty Skillings cook on at their new Wallowa Mountain Bar & Grill in Wallowa, but the 1930s-era Hotpoint range makes for an interesting conversation piece in the establishment they opened June 7, 2021.

Bill Bradshaw/Wallowa County Chieftain

Jason and Patty Skillings stand behind the bar in their new Wallowa Mountain Bar & Grill in Wallowa on Tuesday, July 20, 2021. Above the mirror is their establishment's logo.

because I had to leave to be there with him (at hospitals in Portland and Salem). ... They've been pretty supportive of everything that's gone on with me."

She had family come from far away to help run the place, including a brother from South Carolina.

Patty, who has three children and five grandchildren, has lived in Wallowa 19 years, 21-1/2 years in the county. Jason has lived there all his life and has two children.

A niece, a nephew, a sister-in-law, two brothers, a cousin and her daughter helped keep the place going during a busy June and July.

"The family pulled together and kept it going," Patty said. "The community absolutely loved that fact, that we were able to keep it going."

She said one of their main goals is to give back.

"We're trying to help everybody out with what we're doing, because a lot of all this is to give back to the community," Patty said. "We have our coffee drinkers who come in. They just love it. They can sit and socialize and have their time. Then there's the ladies' day where they come in and socialize and get something to eat. We have couples who like to come in and they have their games on their phones and they play together while they sit and drink their tea and have their dinner or lunch. It's just a lot of fun to let them have a place to go. That was my big thing, giving back to them."

Jason said they're still formulating plans for the bar side of the business. It's housed in a 1910 building that started as a pharmacy but has been a bar ever since. A previous owner opened the wall between the bar and grill and joined them.

"It's an old building," Jason said. "Sometimes it's a pain in the butt to work on, but it's all right."

Patty still is glowing from an experience on their opening day when a man from Texas stopped in who regularly goes to bicycling events and checks out their chicken-fried steaks. He was looking for places for he and fellow bicyclers to eat.

"He said that so far, nobody has beat Texas. I go, 'Great, that's what I need to hear.' So I go get my husband and (the Texan) said, 'That was one heck of a chicken-fried steak. You guys just blew Texas out of the water.' And the whole restaurant heard it," she said. "And he's coming back."

> prices, the prospects based on the futures market and a fairly low

> > The drought is the "wild card" that will impact some farmers more severely than others, depending on the region, he said. Generally, though, crop prices can be expected to remain healthy until inventories are replenished, which usually requires two to three years, Langemeier said. "When you get in that situation, it takes a while to get out of it." Sales of smaller trac-

### SUMMER

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that during the recent Crazy Days in La Grande, I glanced, repeatedly, at the gushing fire hydrant. Spend a few hours - or

spend the day — perusing each booth, enjoying the fresh air, and simply taking time to be carefree. It's interesting to note, the more time you spend exploring, the more you find to explore. What was going to be an hour or two turns into the afternoon or even the whole day, moving from vendor to vendor, shop to shop. Think of the impact it has on our local economy — one day, one afternoon, even one hour of time spent browsing, finding little knickknacks or necessities. It plays into what has been said before: Investing in your local economy is an investment in long-term vibrancy for the community.

The simple act of taking time to check out the local summer festivals is literally making Union County better - for everyone. Who would have guessed that having a beer at the Eastern Oregon Beer Festival is doing your small part in making the community a better place to live, work, and play? (I'm not going to be the one to argue with that logic!)

So, while we might be too old to run through the fire hydrant geyser at Crazy Days, to compete in the pie eating contest at the Cove Cherry Fair, or even to ride the pig train at Island City's Hog Wild Days, we'll never get too old to indulge on a giant elephant ear ... or two.

Suzannah Moore-Hemann is the executive director of the Union County Chamber of Commerce & Visitors Information Center.

tors have also shot up in 2021 — 15% for those under 40 horsepower, 19% for those 40-100 horsepower — after an already impressive performance in 2020, according to AEM.

The market for smaller machinery, which was invigorated by people spending more time at home, has recently shown signs of leveling off, Blades said. However, that's largely a function of demand becoming "more rational" after being "on fire" for so long. "That market is going to find its correct footing and it's going to be stronger than it has in the past, though it may not grow at the rate it has been growing," he said.



# **CROPS**

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Manufacturers are trying to keep the supply chain running smoothly despite tight inventories of steel, labor and transportation, said Blades. "All three of those things are facing pressure in the global marketplace.

Despite a recent softening in commodity crop remain good for farmers ratio of stocks to usage,

said Langemeier.

CIDER

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Pendleton for helping to keep his cidery going.

Crowder's hard cider is also on tap at North Seven Brewing, Baker City's newest brew pub that opened earlier this summer.

'During the winter to have people isolated in little individual tents, so they can have some limited seating, things like that," Crowder said of the brewpubs' various improvisations to meet COVID-19 safety regulations. "I was able to keep relationships like that going forward."

Since its inception, Rain Barrel Ciderworks has been able to branch out in regards to flavors.

Starting off with both apple and cherry, Crowder has now begun to produce guava hard cider, and he's preparing to produce cranberry hard cider.

"I have a guava cider right now that I am really happy with," said Crowder, who started brewing beer while he was in college in 1991 and made his first batch of hard cider in 2009. "I am still doing the cherry. I have the apple, which is a semi dry. I have a cranberry that I just started and that's going to be more of a fall release. It's going to be a fun one."

Looking to the future, Crowder is excited to conCorey Kirk/Baker City Herald

Mark Crowder, owner of Rain Barrel Ciderworks in Baker City, is able to preserve his cider for longer by storing it in these plastic totes, which helped the business stay afloat during the pandemic.

tinue to build business relationships in Eastern Oregon and to continue bottling his products.

"(Bottling) gives me a new avenue for sales,"

The most valuable and respected source of local news, advertising and information for our communities.

MEDIA group

Crowder said. "I'm just

interface with bars and

and places."

restaurants, trying to get

the ciders out to more bars

really trying to get out and

www.eomediagroup.com



The industry is also

struggling with a shortage of computer chips that are needed to "run everything from toasters to tractors," he said.

As a result, "there's not a lot of inventory standing around on lots" and orders may take longer to fulfill, he said. "The only solution is a little bit of time."





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