

Delish Bistro readies for reopening of new location

By NICK ROSENBERGER
STAFF WRITER

HERMISTON — With a shock of teal and brick, Delish Bistro reopens at its new location at 1619 N. First St. in Hermiston in just a few short weeks. The move launches the restaurant from a cramped 600-square-foot interior to an expansive 6,000 square feet where diners can expect to find an array of dishes from around the world.

Mother-daughter duo Carol and La Nae Hull run the restaurant, which offers food ranging from American burgers to Italian gelato to Vietnamese dishes. The professionally-trained chefs are hoping to open their doors to diners by the time the Farm-City Pro Rodeo rolls around on Aug. 11.

“We’re getting excited,” said La Nae, the head chef. She said they cook and serve their favorite foods from around the world and the menu will change depending on the seasons.

“We have a good menu,” Carol said. “We just love what we’re doing — cooking for people and making people happy so hopefully that’ll continue.”



Nick Rosenberger/Hermiston Herald
Herman Hull, left, Sarah Siena-Hull, center, and Carol Hull pose Thursday, July 22, 2021, in front of a hand-painted butterfly Sarah was working on near the entrance of Delish Bistro in Hermiston. Mother-daughter duo Carol and La Nae Hull (not pictured) run the restaurant, which will open at its new location, 1619 N. First St., in a few weeks.

With bright colors, spacious ceilings and vintage posters lining the walls, the new location is a departure from previous restaurants in the building. What used to be a Fuddrucker's, then Mav-

ericks Entertainment and finally Stet's Steak House with dark wood and interiors now is light and shiny.

“We want people to feel happy in here, and so we want bright colors,” Carol

said. “We just wanted it to be a happy place to come to.”

The Hull family also lacked space in the previous location and were thinking about moving around three years ago. Construction on

the site began in earnest in 2019 but stalled for a while with the COVID-19 pandemic. Despite this, they are close to completion and are hoping to open the week of the rodeo.

According to Herman Hull, Carol's husband, the kitchen at the old location was so narrow “you had to turn sideways to walk past each other.” The new kitchen, in contrast, has plenty of space for the range of food they cook with dedicated line, prep and baking areas.

“We just have more room to do more stuff,” Carol said, “and we added another double-decker oven so we can get more things done every time.”

The cramped conditions were so bad that Carol was coming into the kitchen at 3 a.m. to start baking before the kitchen would get too packed with staff. She wouldn't get home until after the restaurant closed in the evening.

The new site, which is right in front of the Hermiston Home Depot, also will be host to more than just food. With a private event room for guests, named the Hibiscus Room, a stage for live

music and microphones to host a radio show for Hermiston's KOHU station every Tuesday, Delish Bistro has the opportunity to be a bigger fixture of the Hermiston community.

The family hopes to host musicians during the weekend and is interested in featuring people from the local area, those traveling around or startup artists.

The restaurant is split up between a breakfast area and lunch and dinner areas. In their last location, the Hulls had to take out the bar because they didn't have enough space. With the expansion, they will be seeing a return to full alcohol service with beer, wine and mixed drinks they can sell to-go.

Starting at 7 a.m., eaters can find homemade pastries and coffee. There is lunch in the afternoons, a happy hour 4-6 p.m. while dinner runs from 5-9 p.m. Some of their dinner options include Hawaiian poke, pork spare ribs and whole rainbow trout.

Delish Bistro is hiring bartenders, cooks, bakers, servers and dishwashers. For more information, email info@delishbistro.com.



Ben Lonergan/Hermiston Herald
Jenexy Rivera, left, Maya Rodriguez and Amanda Olivo pose for a picture Tuesday, Aug. 3, 2021, alongside Get Fit Nutrition owner Laura Rivera in Hermiston.

Get Fit Nutrition working to promote a healthy lifestyle

BY JEFF BUDLONG
STAFF WRITER

Laura Rivera jumped in with both feet and has no plans to look back.

Rivera made the decision to start her own business when her 15-year position at Walmart was eliminated, to show herself and family that with a dream and hard work anything is possible.

“After being with a company for 15 years and being let go, I decided to open my own business for my kids to show them it is possible to be your own boss,” Rivera said. “My oldest daughter was looking for a job and I told her, ‘You can help me with this and learn about running a business.’ I want her to run her own business and teach her we can do it.”

Rivera has four other children — Jayden, 12, Miley, 8, Jandel, 6, and A.J., 3 — and sees the business as a way to teach them the benefits that come with hard work. Rivera stresses a healthy lifestyle with her family and hopes to play a part in that for her customers.

That determination has led to one of Hermiston's newest businesses in Get Fit Nutrition, focusing on healthy food and drinks. The menu includes iced and hot coffee, protein shakes, energy drinks, boba teas, fruit açai bowls and fresh protein waffles all designed to cut down on sugar and calories, and promote a healthier way of living.

Rivera, who grew up in Hermiston, already was running the business out of her home before deciding



Ben Lonergan/East Oregonian
A selection of colorful boba straws sit on the counter at Get Fit Nutrition on Tuesday, Aug. 3, 2021.

to expand. The process took about six months to find the right location, remodel and get all of the certifications she needed, but she received help from her family to make it a reality.

Her husband, Amando Armenta, owns the construction company Armenta and Sons and helped do a full remodel on the building at 130 S.E. Third St., while her oldest daughter, Jenexy Rivera, 17, and friends will help Rivera with the day to day.

“I had the vision and Amando made it work perfectly,” said Rivera of the space that includes bar and table seating as well as a selfie station to add some fun to an outing.

Get Fit Nutrition had its grand opening July 24, and the early returns have been promising.

“It has been really busy,” said Rivera, who built up relationships while working in Hermiston over the years. “The community has

really been supporting me. The waffles and açai bowls have been the most popular because the first few days I have run out of almost everything.”

Rivera said food and drinks that are delish and healthy is a combination that has been successful for her and one she hopes will drive people through the door for years to come.

The business is open seven days a week, 7 a.m. to 6 p.m. Monday through Friday and 8 a.m. to 5 p.m. on the weekend.

Rivera's aunt, Martha Macias, and best friend, Amanda Olivo, also work at the new business along with two of her daughter's friends, Maya Rodriguez and Crystal Sanguino.

For Rivera, the business represents an opportunity to work in something she is passionate about.

“If you do something you like every day, you never work another day in your life,” she said.

Youth win cash in UEC contest

HERMISTON HERALD

The Umatilla Electric Cooperative recently announced winners of its UEC Youth Entrepreneur Contest.

All of the winners are Hermiston High School students. The first place prize of \$1,000 was awarded to Revved, LLC, submitted by Alexander Echeverria Garcia.

He envisions REVVED as a successful producer of high-quality electric boards. Garcia's mission is to help customers avoid traffic by providing them with an alternative mode of transportation. After beginning operations, REVVED will sell the electric boards on pre-existing e-commerce websites.

Elizabeth Doherty received the second place prize of \$500 for her business, Red Stag Ag. Consulting, LLC. She intends to increase the efficiency of farming practices in Eastern Oregon. The consulting company will offer individualized packages to help increase the success of farmers in the region.

The \$200 third place prize went to Precision Enterprises Inc., which was submitted by Paige



UEC Business Resource Center/Contributed Photo
Winners of the UEC Youth Entrepreneur Contest and representatives from the UEC Business Resource Center participate in a July 26, 2021, award ceremony at UEC in Hermiston. Pictured are, from left, Benjamin Doherty, Kim Bolen, Paige Bolen, Lisa McMeen, Elizabeth Doherty, Greg Smith, Alexander Garcia Echeverria and Lorena Garcia.

Bolen. Over the past few years, Bolen has been successful in operating her livestock business, which offers high-quality breeding animals and mouthwatering meat to local consumers. In the future, she plans to expand Precision Enterprises by using various forms of marketing and networking tools.

The contest, which ran from May 17 to June 17, was open to all incoming high school students. The contest served as an opportunity for high school students to enhance their business and entrepreneurship

experience by creating a realistic and sustainable business plan.

Doherty expressed appreciation to UEC for their generosity and encouraging young people to become entrepreneurs.

“Red Stag Ag. Consulting, LLC has been circulating my brain for a while, and the UEC Youth Entrepreneur Contest helped me organize my thoughts into an actual business plan,” she said.

For questions about the resource center, contact 541-289-3000 or uecbrc@gmail.com.

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