THREE MINUTES WITH ...



LAURA RIVERA

Umatilla

How's business?

Business has been good. Get Fit Nutrition has been open since July (2021). It slowed down a little bit in winter, but it's catching up. I think the weather made things a bit slow. We're doing good now, though.

How does a person run a successful business? You have to be friendly, wanting to help everybody. Here, we provide a healthy, nutritious product to give people a good life. That's my goal.

Could you tell me about your products? Sure. We have protein shakes, energy drinks, coffees, waffles and more. I try to bring healthy foods to people.

Heath seems to be important to you, right? Yes. It's really important to me. I have kids, and I want them to be healthy. And I want to be healthy, too. I want to have a healthy life with them, and I want to keep up with them.

Do you have any hobbies?

I like to work out. That's my biggest hobby.

What sort of exercises do you do? I like to lift weights, and I do cardio. I couldn't tell you what my records are, but I try to get strong. I keep getting better. Mostly, I just like to keep lean and tone. Also, I want to show moms that they can be fit, even after having kids. It's really hard, but

How many kids do you have?

I have five kids. My oldest is 17. The baby is 4.

How do you keep up with them?

I'm always busy. I have to be in three different schools. My daughter is going to graduate this year. She helps me. She does a lot of work here at this business.

Do you ever have conflicts when working with

your daughter?

they can do it.

Yes. Sometimes, it's hard. We are alike, and it's hard to work with her. She wants to be the boss. Still, we work pretty well together.

Editor's note: "Three Minutes with..." is a regular feature in the Hermiston Herald in which we interview local people and ask them the questions that matter to them. They reply with answers, which express who they are. If you would like to be the subject of an upcoming Three Minutes, email our editor, Erick Peterson, at epeterson@ hermistonherald.com.

HERMISTON HISTORY

Plans in 1972 created a new path forward for old Echo hotel

25 YEARS AGO Feb. 25, 1997

An old building in Echo has been many things. Its latest owner has plans for her own changes.

The building was founded in 1882 as a hotel. Its outside appearance was one depicting the Wild West, with barn-red coloring, ragged appearance and front door that sat uneven on its hinges.

Throughout the years, it has been a flophouse, tavern, soda fountain/bar, restaurant, pool house and poker room. At one point, the attic even was used to store and sell caskets.

Fred Dorn, longtime Echo resident, recalls an instance when some townspeople got fairly drunk and found themselves in some of the caskets the following morning.

JoAnne Carpenter is the hotel's current owner, having bought the building in January of 1995. She hopes to bring back the famed diner aspect that attracted people from distant areas, such as Pendleton and the Tri-Cities, for regular trips.

Apparently, ever since the hotel became a semi-restaurant, its prime ribs have gained quite a bit of popularity.

Carpenter also wants to renovate the building back into its original form, a bed and breakfast inn, by reopening the four bedrooms upstairs.

50 YEARS AGO Feb. 24, 1972

Local pastor Jack Naff has gone beyond sermons to preach, having utilized his musical skills to record an album of religious songs.

Naff was born in Zilla, Washington. His singing abilities were recognized at a very young age; at just three years old, he sang over a Yakima radio station. Naff continued performing in lodges, churches and numerous other functions in the Yakima Valley throughout his youth.

Following his first year at the University of Oregon, Naff went to Hollywood and performed in a nightclub for two years, before returning to Oregon to finish his education.

In 1957, he became the minister at the First Christian Church of Madras, where he remained until moving to Hermiston eight years

Naff's album, which was cut by Century Record of Saugus, California, features 11 biblical songs. They are "God Gave Me A Song," "He Touched Me," "Lovest Thou Me," "I Believe," "I Believe In Miracles," "Follow Me," "Fill My Cup," "I Will Serve Thee," "How Big Is God," "Until Then" and "His Name Is Wonderful."

75 YEARS AGO Feb. 27, 1947

As World War II came to an end and the strict precautions of wartime were slowly falling away, U.S. citizens undoubtedly rejoiced at the news of increased sugar rations.

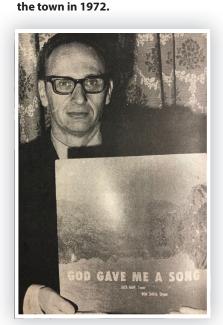


Hermiston Herald, File

The historic Echo Hotel stands on the corner of Main and Dupont streets in



The Cold Springs Feed Canal in northern Stanfield broke, flooding a quarter of



Hermiston Herald, File

Jack Naff, pastor of Hermiston's First Christian Church, displays his album recording of traditional sacred songs in 1972.

The International Emergency Food Council allotted 6,800,000 tons of sugar, 1,200,000 tons greater than the previous year, for the U.S., enabling the Office of Temporary Controls and Department of Agriculture to increase these desired rations.

Domestic uses of sugar will get an additional 10 pounds of the sweet substance, with each person now receiving 35 pounds of sugar.

Industrial users of sugar, like candy-makers, bakers and soda bottlers, will also receive propor-

tionally increased amounts from 55 to 75% of their original 1947 sugar base. Ration stamps will be administered on the first of April, July and October for Americans to enjoy the precious commodity.

90 YEARS AGO Feb. 25, 1932

The project of building a road connecting Umatilla and Wallula has been halted to examine other details and factors, which irritated locals who believe such a pause will cause

However, R.H. Baldock, assistant state engineer, announced this wouldn't be the case.

In fact, Baldock claims that the highway could still be completed by next summer.

The new State Highway Commissioner ordered the project to be held up to determine if a different elevation was necessary.

Baldock said that if the Umatilla Dam were constructed to 330 feet as proposed, then 70% of the road would be 13 feet underwater. That would be a big issue.

The original plan was to grade the road in the summer and surface it next year, so even if the grading was delayed until the fall of this year the project would still be on schedule.

McKenzie Rose, a sophomore at Echo High School, searched Hermiston Herald archives to compile these article summaries.

BY THE WAY

Steak and auction planned for upcoming Hermiston event

A sizzling time is planned during the annual Hermiston Sports Boosters Steak Feed & Auction. The 21 and older event is **Saturday**, **March 5**, 5-10 p.m. at the **East**ern Oregon Trade and Event Center, 1705 E. Airport Road, Hermiston.

Tickets are \$50 each and can be purchased at https:// hermistonsportsboosters.square.site. Also, while on the site, check out the Bulldog apparel and other team swag. For questions, contact **541-567-5215** or hermistonsportsboosters@gmail.com.

Just who are the top people and businesses in Hermiston? We will soon know the answer to this question, thanks to an upcoming event.

The Hermiston Chamber of Commerce hosts the 52nd Annual Distinguished Citizens Awards Gala at 6 p.m. on March 2. It will be at the Hermiston Community Center, 415 S. Highway 395.

Business of the Year, Man of the Year, Woman of the Year, Merit of Honor, Educators of the Year, Outstanding Young Citizens and Fire Service Awards all will be announced. These awards recognize people and businesses for their contributions in 2021.

The Awards Gala is planned to be similar to those in previous years, except with a little more space and reduced occupancy.

Contact the Hermiston Chamber of Commerce at **541**-**567-6151** to purchase tickets or reserve a table.

Brick builders of all ages are invited to view the Lego building competition. JB Brick Co. linked up with the Hermiston Public Library for a little friendly fun. Although all participant slots are filled, people can marvel at the creativity and skills of fellow

The event opens to the public Saturday, Feb. 26, noon to 3 p.m. at the library, 235 E. Gladys Ave. The Lego action features two contests: Build at Home with finished entries on display and judged, and the 100 Brick Speed Challenge, which begins at 1 p.m. Awards will be presented at 2:30 p.m.

For questions, call 209-756-9898. For more information, visit www.jbbrickcompany.com/event.

The Hermiston Chamber of Commerce encourages people to help celebrate during upcoming ribbon cuttings:

• Friday, March 4, noon at South Hermiston Industrial Park (to get there, head south on Highway 395, take a right on Southeast 10th Street and another right on Cook Avenue.) Cookies and water will be served.

• Thursday, March 10, 5 p.m., Stellar Realty Northwest Team Carver & Company, 120 E. Hurlburt Ave. Hermiston. Appetizers served.

• Thursday, March 31, 3 p.m., Boylan Realty, 210 S.W. Third St., Hermiston.

For more information, call the chamber at 541-567-6151.

an's death benefits, mortuary information and health tips for senior veterans. The seminar is Saturday, March 19, 1-5 p.m. at Agape House, 500 W. Harper Road, Hermiston. Refreshments will be provided. Vets are encouraged to bring family members to assist

Local veterans have an upcoming opportunity to get

The session covers estate planning and wills, veter-

ready for the inevitable. American Legion Post and

Auxiliary Unit 37, is sponsoring a veterans seminar,

titled "What You Need to Know Before You Go."

with gathering intel on the above subjects. For more information, call 541-720-1815.

The Harkenrider Senior Activity Center menu for Thursday, Feb. 24, is spaghetti, garlic bread, salad and dessert. The menu for Tuesday, March 1, is to be

announced. In-house meals will be served from noon to 12:30 p.m. People planning to dine in are asked to call by 11 a.m.

For a Meals on Wheels delivery in Hermiston, call **541-567-3582** before 10 a.m. to place an order. To pick up a meal from the center at 255 N.E. Second St., call before 11 a.m. Meals are \$5 and can be picked up between 11:30 a.m. and noon.

The Boardman Senior Center is open for dine-in lunches on Tuesdays and Thursdays, noon at 100 Tatone St. Meals are \$4 for seniors and \$5 for others. Take-out lunches are available by calling 541-481-3257.