



A tribute July 2013 to working women

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Cover design by Adam Lapierre Production by David Marvin, Jim Drake, Adam Lapierre

Photo by Kirby Neumann-Rea Aloha, from Holiday Spa, page 12



# **Culinary journey begins for SIROTA JOHNSTON**



**SIROTA JOHNSTON** stands in front of the bountiful food case and wine section of Boda's Kitchen, on Oak between Fourth and Fifth streets.

#### By GILBERTO GALVEZ Hood River News intern

Co-owners Sirota Johnston and her husband, Mark Johnston, have created something very much theirs in the year they have run Boda's Kitchen.

The name of the market and catering company itself comes from Sirota's childhood nickname.

"With a name like Sirota, you get a lot of nicknames," said Johnston, "and both my mom and my dad have different versions of how Boda became my nickname. I think it was probably just easier for me as a toddler to say Boda than to say Sirota."

Johnston recently discovered that her nickname name was actually a Spanish word.

"Coincidentally, and I didn't know this until about maybe two years ago: The word 'boda' actually means 'wedding' in Spanish, so it kind of fits," she said. "That's my main focus, catering weddings."

Boda's Kitchen occupies the space South Bank Kitchen occupied. It is a young business, having celebrated its one-year anniversary this June, but Johnston has always been fascinated by the food industry and just food in general.

"The only reason I didn't go to culinary school was because I feared that if I made a

Please see SIROTA, Page 20



HOOD RIVER OFFICE: L-R: Samantha Thoms-CSR; Cathy Brown-CSR; CJ Woodward-CSR; Ada Rodriguez-Teller; Stephanie Frank-Teller; Rosa Rojas-Teller; Donna Driggs-Teller; Rachelle Koehler-Teller; Evie Hasty-Teller.

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WHITE SALMON OFFICE Back: Renee Holtmann-CSR; Terry Streich-Teller. Front: Sandra Guzman-Teller; Jessica Borton-Teller.

# **Paralegal LORRIE KNOWLES** revels in return to roots

#### By ELAINE BAKKE The Enterprise

Lorrie Knowles, a paralegal at Wyers Law P.C., is one of those kinds of girls!

You know, the kind who can't wait to graduate high school and leave White Salmon, only to come back for visits with family during the holidays or on weekends.

And, that's exactly what she did — until it was time to raise a family. All of a sudden White Salmon, and the Gorge, wasn't such a bad place to live and work.

In fact, it was with great joy and pleasure that she recently hosted a 50th birthday party, surrounded by some of the friends and family she has in the area.

Lorrie, daughter of Bob (a retired SDS forester) and Lorraine (a former Skyline Hospital nurse) was born at Skyline Hospital and raised in the "old hospital" on Lincoln Street in White Salmon. The youngest of four siblings (Greg, Sue and Rob), she attended Whitson Elementary, White Salmon Junior High (before it was a middle school), and Columbia High School.

After graduating from Columbia High in 1981, she headed to the University of Washington in Seattle. She originally started with a major in communications but changed to speech communication, which is interpersonal communication and public speaking, as opposed to the study of mass communications.

Lorrie worked at Dickey Farms the summer after graduation from CHS, and then worked at St. Regis in Klickitat the following two summers, where "I learned how to pull board and fire spot for welders. Not skills I carried back to the college good, hard, physical work come in all different shapes neer Square in Seattle, and that taught me some practi- and forms." cal knowledge about the

campus with me but very warding and challenges advertising agency in Pio- tomer service representa-

After graduation from UW workplace — which is mostly in December 1985, she that hard work can be re- worked for a short time at an

then got a job at American Express Establishment Services in Seattle.

"I started out as a cus-

tive, and worked my way up to a position in sales and marketing, managing a wide territory in Washington, that

Please see LORRIE, Page 4



Lorrie Knowles

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# LORRIE

#### Continued from Page 3

included the majority of Seattle and all of Bellevue," Lorrie said.

She left American Express when her mom became ill with chronic obstructive pulmonary disease, and she and her husband, Peter, decided they wanted to have kids.

"My career path at American Express was bright but it would have required relocation, possibly to New York. I realized that I wasn't cut out to raise a family and work in an industry that demanded so much travel.

"It was really fun while I was younger and offered great opportunities for trav-

Agi Bofferding

didn't have the desire to manage a family and that kind of occupation," she said.

After Lorrie and Peter moved from Seattle to White Salmon in 1992, she took several months off and spent as much time as possible with her mom, while Peter, a national board-certified teacher, settled in as a social studies instructor at Columbia High School, where he still teaches.

"When I decided I wanted to look for a job again. I connected with a friend who several aspects of the law worked at Columbia Title which she had not been ex-Company in White Salmon. I started in 1993 and worked there, eventually as a title examiner, until 1998, when I moved to a job as a legal assistant for attorney and partel, but I knew myself well time West District Court

enough to understand that I Judge Robert Weisfield," she the program because she by the rules of the legal pro- leaves the office." Lorrie said.

By this point her kids were born. "It was a great job to have as the mother of young children," she said of working for Weisfield. "It was interesting work and I worked four days a week, so I was able to participate in many of my kids' earlier school experiences."

In 2007, Lorrie enrolled in the certificate program in paralegal studies through the University of Washington, which was a one-year online course focusing on posed to because of the nature of Judge Weisfield's practice. She went through

wanted to increase her knowledge, continue to build her skills, and be more valuable to her employer.

"It was very interesting and was great 'real time' education and experience for the office. I have never had a desire to attend law school, but I do find the law interesting and feel fortunate that I've worked in law offices that offer a wide array of legal practice and opportunities to actually learn why we're doing what we're doing," she said, noting she performs substantive legal tasks under the supervision of attorney Teunis J. Wyers.

"I cannot give legal advice as that is strictly prohibited

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fession. However, I feel good about being able to take an assignment and draft documents or do what is necessary to perform work for the their confidence in her abiliclient; but my supervising attorney always reviews my work before the final product

said.

Fortunately for her, both attornevs she has worked for have been generous with ties. They have allowed her

Please see LORRIE, Page 5





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# LORRIE

#### Continued from Page 4

to try to do the work as her skills have developed.

"I draft a lot of letters, email communications and legal documents and pleadings, and communicate directly with the clients regarding their projects," she said of her job.

Bob Weisfield retired from his law practice in 2010 and Lorrie now works full-time in the Bingen office of Wyers Law, primarily for Teunis J. Wyers, who has a partnership with his son, Teunis G. Wyers, who works in the firm's Hood River office. And, although she works almost exclusively in the Bingen office, she loves the opportunities to travel to the courthouses to work on projects for clients.

"Bob did more litigation

than Teunis does and he often took me with him to trials we were involved in, which offered me an opportunity to see how the information we'd been gathering and the briefs we'd worked on played out before the court, as well as gain a better understanding of how the legal process and system work.

"Teunis' practice focuses on real estate, estate planning and business succession planning," she said. "It's such interesting work; every day is a bit different and I am always learning something, but I feel I have a nice set of skills to work in this industry."

According to Lorrie, communication is a significant part of working with clients and she likes using the education she gained at UW when discussing sensitive subjects with clients.

"I genuinely enjoy our clients and people in the

than Teunis does and he other offices with whom I S often took me with him to tri- come into contact," she said. U

Lorrie met her husband, Peter Knowles, at the University of Washington and they married in 1990. He's not a "local Knowles" and it's amazing how frequently she's asked which "local Knowles" he's related to.

rk. "I often say I'm a 'local "Teunis' practice focuses real estate, estate planng and business succeson planning," she said.

Peter and Lorrie have two children: Perry, who is nearly 19 and will be attending the University of Washington this fall, and Juliet, who is 16 and will be a junior at Columbia High School.

She has been a member of Soroptimist International of Mt. Adams since 1990, serving as president and in other offices a number of times and is currently the club's public relations coordinator.

She is a member of Bethel United Church of Christ.

In her spare time, she enjoys skiing, walking with the family's 3-year-old mixed-breed dog Cammy, hiking, camping, flat-water kayaking, playing tennis and reading.

Lorrie feels fortunate to have happened upon a job and become involved in a profession that she enjoys so much, and which gives her the opportunity to always be learning and working with great people.

"I have to laugh at myself because when I left White Salmon for Seattle," she said. "I was so adamant that I would never return to White Salmon except for weekends.

"I now know — as everyone says — that you should never say never. Here we are, raising our kids in the same school system and in the same town I swore to leave behind."



Photo by Elaine Bakke LORRIE KNOWLES walks her dog Cammy, in White Salmon, overlooking Hood River, the town where she works.

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#### By AMBER MARRA The Enterprise

When it comes to wine, Denisse Lorkowski is smitten in more ways than one.

Lorkowski lives in White Salmon and owns Cascade Cliffs Winery with her husband, Robert. Though the winery itself keeps her busy, Lorkowski has found a way to incorporate the velvety smooth wines that her family business makes in another aspect of life: Uva Spa.

"Once I grasped what the

Photo by Amber Marra DENISSE LORKOWSKI was inspired to create Uva Spa products by the wine her family business makes at Cascade Cliffs winery. The lotions and oils contain Cabernet Sauvignon, Barbera, and Symphony varietals.

grape has to offer I said, 'This into a luscious body lotion, tastes too good and fruity' and decided to start my own career," she said.

All of Lorkowski's Uva Spa products are made with one of three types of wines made by Cascade Cliffs, thus the name "Uva," meaning "grape" in Spanish and Italian.

She uses Barbera wine to create lotion, body scrub, massage oil and a variety of other skin-soothing products that carry a scent of black cherries and berries. Her other merchandise is made with Symphony white wine, which carries tropical scents of peaches and apricots.

There is also a Cabernet Sauvignon variety that combines the scents of berries. oak, vanilla and spices that would normally be found in a wine glass at Cascade Cliffs, but have been transformed luxurious bubble bath or a number of other products made with wines from right here in the Gorge.

"Since I'm in the winerv business, I enjoy the wine more and more every day and want to be able to enjoy it all around me, inside and out," Lorkowski said.

Gorge seven years ago from Los Angeles after her parents moved to a house between Bingen and White Salmon. It was on a trip to visit them that she met her husband, who already owned Cascade Cliffs at the time.

But before that, Lorkowski was brought up in Venezuela where she went to Andres Bello Catholic University to study human resources. On the side, she also took cosmetology classes, which have since helped her develop her Uva Spa products.

"Wine has a lot of good qualities and one of them is Lorkowski came to the resveratrol," she said. "When you drink a glass of wine per day it can help rejuvenate yourself, and feeling young inside and out is what I want to

> Please see DENISSE, Page 34



L to R: Natalie Morris - 12 yrs (Supervisor) Michelle Ochsner - 18 yrs (General Manager) Jamie Orozco - 5 yrs (Supervisor)

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# **SUE DONNELLY likes** watching things grow

#### By TRISHA WALKER Hood River News

Sue Donnelly didn't set out to become an orchardist. Nonetheless, she's been running Donnelly Orchards Inc. with her husband, Jim, since 1973. Having grown up on the family farm in Parkdale her father, Lou Merz, grew pears and apples — she has worked on a farm for most of her life.

"My dad pretty much had us out there working, doing quite a few things," said Donnelly. "I had six siblings, so he had a ready-made crew. We would bin and rake brush and put it on the trailers, and help with harvest."

Jim, didn't plan on becoming an orchardist, either. A native of Los Angeles, Jim "was a city boy," said Donnelly.

They met in college — Don- purchasing the 21-acre farm nelly has a degree in health and PE — and were looking to teach when they came to live in the valley after graduation. They found positions in Parkdale, but didn't have a place to week and farm on the weekstav.

"My dad said, 'You should buy an orchard. You can run the orchard on weekends and have your house and make a little extra money," said Donnelly.

ball. The Vietnam War had started, and the two joined the Peace Corps. Upon returning, there were no jobs in the valley, so they taught near Milton for a couple more years before Freewater for a year before finding positions at Wy'east Middle School.

That's when they were finally able to take Lou's advice,

they still live on today just down the road from her father's place. They have been farming since 1973.

"We would teach during the ends," said Donnelly. "The first year Jim and I tried to pick our whole crop because we didn't have that much and it was really hard. Those bags are heavy!"

When their first child, But life threw them a curve Holly, was born in 1974, Donnelly quit teaching to raise their children — they also have a son, Jimmy, and another daughter, Ali. Jim taught deciding to go into farming full-time.

The Donnellys have added to their original 21 acres over Please see SUE, Page 8





# SUE

Continued from Page 7

the years, purchasing land near their place whenever they had a good harvest.

"We bought them in little near Mount Hood.

pieces because they were so expensive," said Donnelly. "If we had a good year, we'd buy another piece." They purchased her fa-

ther's orchard, as well as land between the two farms, bringing the total to a little over 80 acres. They also lease 50 acres near Mount Hood.

The Donnellys grow pears — Anjous, Bartletts, Bosc and Comice — for Duckwall-Pooley. They have a couple of apple trees for their personal use, and an acre and a half of cherries, which will be processed in Washington state

Please see SUE, Page 40



Photo by Kirby Neumann-Rea WHEN NOT WORKING, Sue Donnelly enjoys the two-mountain view from the family's deck overlooking the pear orchards.





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# Friend of the artist: **DEBRA LORANG**

### By TRISHA WALKER Hood River News

CASCADE LOCKS — Debora Lorang isn't sure how many artists are featured in her Cascade Locks gallery, Lorang Fine Art, but it's close to 95.

"A lot of my artists, we're the first gallery they've ever been in," she said. "I like to be that stepping stone. That's why I have 95 artists. Actually, it could be more than that. I've kind of lost track."

With a background in bronze sculpture — she started out at the age of 19 in a bronze factory — Lorang has been involved with some form of art for the past 35 years. The gallery keeps her too busy to work on bronze sculpture these days, but she



Photo by Kirby Neumann-Rea "GLASS BASS," a work employing reused objects, is an example of Debra Lorang's work.

still finds time for photogra- an evening," she said. phy and making found and recycled artwork and jewelry, "things I can get done in

Lorang and husband Brad

Please see DEBRA, Page 24



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Photo by Adam Lapierre MARCELA AND MARIA DIAZ help run the family business, Michoacán Sports Grill, in Odell.

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# **MARIA and MARCELLA DIAZ help** make Michoacán a family affair

#### **By ADAM LAPIERRE** News staff writer

For Maria and Marcela Diaz, good food is a family affair, and providing people with quality authentic Mexican meals is a tradition they're happy to carry on from their father and grandfather's generation.

The sisters — Maria, 34, and Marcela, 33 — grew up in the Hood River Valley and are proud to help their parents, Tone and Clemencia, and family run Michoacán Sports Grill in Odell, an establishment that has grown a reputation since opening in 2004 for tasty Mexican food, a friendly atmosphere and the very best carnitas in the area. "We have pretty much

done it all here, from managing the books to cooking and serving tables," said Maria. and doing catering around town, which is where it started. The family decided to buy this property with the hopes of developing a restaurant, which we did in 2004.

"It has always been a family affair, which is a win-win for everyone. We want to help our family and are happy to see our parents really makes us stand out." doing well, but we also want to make money."

The name Michoacán has double meaning for the restaurant: First, it's a the state in Mexico where the Diaz family emigrated from; and second, Marcela explained, it's the state that is famous for its carnitas.

The Diaz recipe for carnitas has been handed down for at least three generations, with Maria and Marcela's

"Our dad was cooking a lot grandfather a well-known cook of the dish in his home town in Michoacán.

"Carnitas is a very unique Mexican dish," Marcela said. "It's difficult to make; it sounds corny but it really is an art form to do it right. We make everything from scratch and it's all authentic, but our carnitas is what

Maria has three girls and a full-time job as administrative assistant at the Hood River Police Department. and Marcela has two children and is a shipping coordinator at Wy'east Laboratories, but although they have to manage very busy schedules to make time for the restaurant, they enjoy the time spent working with

Please see DIAZ, Page 31



L to R: Ana Rodriguez (Customer Account Representative) Autumn Worden (Senior Sales Associate), Tina Dawkins-Pasto (Owner - Agent)

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# An inviting place to be, thanks to JANIS DE HALAS



Photo by Jody Thompson JANIS DE HALAS outside Holiday Spa on the Heights.

#### By GILBERTO GALVEZ , Hood River News intern

On the Heights in Hood River, licensed aesthetician and cosmetologist Janis de Halas has created a tranquil environment where people can escape their daily lives surrounded by Hawaiian décor.

For the past 10 years, de Halas has owned and operated Holiday Spa, but before she lived in Hood River, she lived in California.

The San Francisco Bay area, where de Halas was born, was a very fashion-forward and business-oriented place. Many of de Halas' friends took classes in business, but de Halas wanted to study something more creative. She decided to study fashion merchandising, but later changed her mind about working in that field.

"I had a college degree in fashion merchandising, and this was back in the late '70s, early '80s," she said, 'and I saw how competitive the market was and decided to go into aesthetics because I thought I wanted to be a makeup artist in Hollywood."

De Halas attended Diablo Beauty College in northern California where she found that she enjoyed the skincare program. At the beauty college, she also learned the European skincare methods that she still uses now.

"I was really impressed with how people's skin had changed dramatically with a good skincare routine and having facials done professionally," she said.

The creativity she had found in fashion merchan-

Please see JANIS, Page 27



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Left to right: Linda Taylor, Bentley Barbour, Crystal Masterson, **Rosemary Shepardson**,



Front Desk Katie Nolasco

The Dalles Office left to right: Luanne Heiser, Vera Buce and Mary Reilly

Hood River Office Left to right: Amanda Blackmer Linda Townsend **Nancey Lane** 







Crandall, Brenda Muñoz and Marketa Lewis



Left to right: Mercedes Cruz, Amanda Johnson, Amber Arrington, Daisy Cuevas and Katie Scialabba. Not pictured Carolyn Hislop.

Optical



Left to right: Chelsea Nares, Andrea McNeel and Becca Carson. Not pictured Nichole Jellu



Left to right: Ana Marie Johnson, Nancy Padilla, Taylor Sheeran and Melissa Mead



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# Many hats (and shirts) fit well for LINDA BROWN



#### BY GILBERTO GALVEZ Hood River News intern

Northwest Graphic Works, a local business, reached its 10-year anniversary this year. Linda Brown has only been a co-owner for three of those 10 years, but she is already an important part of the business, married to founder Mark Brown and working on the financial end of NWGW.

"We're a branding specialist, specifically through embroidery, screen printing and promotional products," she said.

Linda married Mark and moved to Hood River in 2010, and that was also when she became Mark's

Photo by Kirby Neumann-Rea LINDA BROWN enjoys working with her husband, Mark.

Please see LINDA, Page 28



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# For CHRISTINE ELLENBERGER, it's a passion



CHRISTINE "THE MACHINE" Ellenberger, a veteran restaurant and pub server, pours a pint at Everybody's Brewing in White Salmon.

By ELAINE BAKKE White Salmon Enterprise

Life is all about passion for Everybody's Brewing co-operating owner Christine McAleer Ellenberger — passion in her work, passion in her play, passion in "Everybody," passions to which she gives 100 percent.

Christine was born in Manhassett, N.Y., in 1973. Her father, Jim, is retired from the Navy, a former New York City police officer, a retired FBI agent and the current investigator for the state of New Jersey. Her mother, Sue, worked in an insurance office for many years. Tom, her older brother, has managed restaurants in Philadelphia for the past 12 years.

Please see CHRISTINE, Page 38



On the next four pages, we profile four women in the burgeoning brewery industry of the Gorge. We start with Christine Ellenberger, left, followed by Sandra Evans of Full Sail on page 15, Judith Bams of Logsdon Farmhouse Ales on 17, and Susan Orzeck of Big Horse on 18.



Ruth Maletz, RN

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Sandra Evans

# For SANDRA EVANS, brew boat goes the right speed

#### By KIRBY NEUMANN-REA News editor

Seventeen years ago Sandra Evans said she "hopped on the speedboat known as Full Sail Brewing."

As Full Sail marketing manager for the last few years, she is proud of her contribution to the Session label brand, which gave the already-successful brewery a definitive niche in the com-

petitive beer market.

Evans was raised in Grosse Ile, south of Detroit, Mich., and moved west in 1983, first to British Columbia and then to Boulder, Colo. She came to Hood River 23 years ago, and worked initially for the County Commission on Children and Families after her children. Alex and Sara, were old enough to enter Montessori school.

"It was a great place to work because they gave me the flexible schedule I needed to manage my life and my kids," Evans said.

From there she worked for the county commissioner (Jim Azumano) until the winds gently changed and the speedboat came along.

"I had a good job at the time and I wasn't looking but

Sail job, and then my neighbor said, 'You should apply' - and it was her job.

"County government moves a little slow, and I kind of wanted to move from a barge to a speedboat," Evans said.

"I feel it was kismet and I always remember the date because the day I got hired was my dad's birthday (June

I saw the posting for the Full 10). Leo had been gone for six years then, but it felt like he was still looking out for me."

She started as assistant to the marketing director but things gradually changed.

'We make decisions as a team, with Irene (Firmat) as CEO and myself and the sales managers," Evans said,

> Please see SANDRA, Page 37



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L to R: Elizabeth C., Crystal G., Marisol C., Barbara B., Amber S., Autumn C., Marianna T., Rachel S., Linda L., Sarah K., Heather M., Debbie L., Amelia H., Susan E. Not Pictured: Jan W., Lynn D., Judy G.

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# Logsdon's European touch: JUDITH BAMS

#### **By KIRBY NEUMANN-REA** Hood River News

Two distinct changes have taken place at Logsdon Farmhouse Ales as the Odell-area brewery enters its third year creating Belgian-style ales.

One is a new line of beers, Aberrant, and the other is the new space known as the sampling center, a 20-by-20foot addition to the brewery for people to taste ales on tap, and purchase them in bottles.

The sampling center, completed in June, is open noon to 4 p.m. on Friday and Saturday, in what owner Dave Logsdon calls "touring encouraged.

Aberrant is the line of Logsdon ales crafted by brewer Charles Porter. (The word, says Webster's, means to "wander or stray from the usual or natural type.") The beers are also known as the Bergschrund series, for a type of glacial crevasse. Number one, released in June, "is a summer seasonal, then it will and serves the beer. disappear," Porter said. Bergschrund Two this fall will be a Belgian dark strong.

Helping keep watch on all this is Judith Bams, who lends a European, as well as feminine, touch to the rustic brew-

hours," with appointments ery. Bams recently returned from her native Belgium, with a refreshed sense of taste from her homeland.

"She is our Belgian ambassador and European influence," said Logsdon. "She assists in all aspects."

"Well, not in the brewery," Judith interjects. "Not yet, anyway." Bams handles office tasks, works the bottling line

Asked, "What is your influence on the ales?" Bams responds with a laugh, "My influence? Ask Dave."

"Well, it's the beer quality. She knows what Belgian beers should taste like," Logsdon

said.

"I think we have evolved quite a bit, from three beers to eight or nine," she said, referring the original Seizoen, Bretta and Kili Wit and new beers including the cherry Cerasus, fresh hops, Far West, and the forthcoming Trippel.

And it is Bams who gives the beers their distinctive names, including the forthcoming strong Trippel ale, Die Straffe Dreiling" — which she said means in Dutch, "The Extraordinary Triplets" — a double reference to the brew

> Please see JUDITH, Page 34



Photo by Kirby Neumann-Rea

JUDITH BAMS raises a glass in front of Logsdon's new sampling center, which opened last month.



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# Publican SUSAN ORZECK savors the changes



Photo by Kirby Neumann-Rea

**SUSAN AND RANDY** Orzeck at Big Horse. The brewery fills the ground level of Horsefeathers/Big Horse, with the kitchen and pool room one level up and the dining room and bar on the upper level. The next level for Horsefeathers — a new 25 years? — is an exciting prospect for the Orzecks.

"What's fun in being an owner is it is extremely fun to have people come in with a certain level of expectation and clearly, every time now, exceed it," Randy said.

Susan Orzeck and her husband, Randy, own and operates the oldest, and smallest, brew pub in Hood River, Horsefeathers and Big Horse, founded in 1988. It overlooks Second and State streets.

They joke that Randy gave Susan the pub as a wedding gift.

"I had been in real estate and conference sales prior. I think I learned everything

the hard way," Susan said. "For me, I definitely enjoy

people, a variety of people," Susan said, "and anytime I'm hiring people we say, 'We see A to Z and everything in between.' I enjoy contributing to a team of people who can join together, and working with our regular locals and visitors. The people you encounter is what breathes life into the work you do."

The Orzecks plan to enjoy menu to "gastropub fare."

the pub's silver anniversary all year.

"We plan a year-long party for our 25th year," Susan said, starting with the special beer release events this past spring, featuring the inhouse ales of brewmaster Derrak Smith, who started a little over a year ago.

Meanwhile, veteran chef Jeff Croke took over the kitchen and updated the menu to "gastropub fare." Did you miss out? Call the Hood River News today to reserve your space in next years Women In Business!

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# Insitu's KRISTI GARWOOD remains a lifelong learner

#### By ELAINE BAKKE The Enterprise

Day and night. By day, she's the executive assistant to the CEO of Insitu. By night, she's practicing her culinary skills to be the Next Iron Chef.

In her job at Insitu, working for Steve Morrow, Kristi makes sure the office of the CEO runs smoothly, coordinating and deconflicting demanding schedules, travel arrangements and expenses, and oversees the contribution charter and travel administration as well as companywide event planning for the international company.

Kristi has been working at Insitu since spring of 2006, when she was hired as the 170th employee by former CEO Steve Sliwa. Back then, Insitu had just moved into its second building in White Salmon. Today, the company has grown to more than 800 employees and is operating out of approximately 20 buildings throughout the Gorge.

Kristi's focus is developing expertise through special projects relating to managespring, she served as campaign coordinator for Insitu's internal United Wav campaign, where she pulled together talent from across the company to launch a coordinated six-week campaign, to include an interactive website presence on the company's intranet for ease of contribution and tracking

donor progress. "I'm proud of the great people I work with at Insitu, who pledged over \$42,000 to benefit our communities of the Columbia Gorge region." she said.

Kristi's interest in leadership was fostered by her attendance over the last three years at Marylhurst University in Lake Oswego, where just last month (June 2013), she received a Bachelor of Science in business and leadership as well as a human resources certificate and a business management certificate.

And even though she was working full-time, going to school, raising two teenage boys and "seeing a lot of

ment, leadership and com- midnights," she was invited must graduate with a minimunity initiatives. This to be a member of the Beta Sigma Delta International Honor Society. Students invited into the honor society

mum 3.95 grade point aver-

age. "I got a B in statistics." she complained of her GPA.

she has since graduating, Kristi enjoys yoga, hiking with her Labradors, road biking, foreign films and ed-

In what little spare time ucating herself on the complexities of Gorge wine varietals.

Please see KRISTI. Page 29



Sandra Spears, Sandy Crawford, Pam Webster, Ellen Miller.

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L to R: Andv. Jen. Beth. Megan. Bonnie. Not pictured: Maggie & Patty





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## **SIROTA**

Continued from Page 2

career out of cooking that I wouldn't enjoy it anymore," said Johnston, "but all my life I kept going back to food."

Instead of attending culinary school, Johnston attended the University of Arizona, being a self-proclaimed "sunworshipper." She was born and raised in Portland, and hadn't yet experienced enough sun.

She did discuss the possibility of attending culinary school with an academic advisor at U of A, telling the advisor that she wished to go to culinary school but wanted a college degree first. The advisor suggested she drop out of college and attend culinary school. Johnston didn't feel confident doing that.

"What I wish she had told me was, 'You should get a business degree, which would help you in the culinary field, open-



Photo by Kirby Neumann-Rea

NORTHWEST SALAD, wraps, and strawberry-lemon-limeade keep cool at Boda's while awaiting diners.

ing your own restaurant," said Johnston. "But no, that's not what she told me."

Not knowing what else to follow her other interest, psydo, Johnston transferred to the University of Oregon to

chology. "I love working with kids,

chologist," she said. "Immediately after college, I went to work for a nonprofit. That was some of the hardest stuff that something I couldn't do and stay sane."

When her brother started planning his wedding, Johnston volunteered to help organize the food choices and plan out other things. She realized that she loved it.

"Immediately after that, I went to work for a pretty large, well-respected catering company in Portland, and started out just as a server," said Johnston. "I wanted to learn what I could, and was thing on our own, whether it pretty quickly promoted to event manager. After two years of doing that, I met Matt and got here."

Johnston married Matt and moved here seven years ago, after quitting her job at the catering company. She just couldn't sustain traveling sition than starting somefrom Hood River to Portland and back every single day.

so I wanted to be a child psy-started looking into the wine industry," she said. "I feel like food and wine pretty much go hand-in-hand. From there, I ended up managing a dining I have ever done. It was just room at Bonneville Resort, and then went back into the wine industry. In the meantime, I was helping other caterers in the area."

One of the caterers Johnston helped was South Bank Kitchen. When the space it had occupied became available, Johnston and her husband decided to start their own catering company.

"In the last four or five years, Matt and I had been obsessing over starting somewas a catering company or a food truck," said Johnston. "In the middle of all that, South Bank came up for sale. Because I had worked with the kitchen staff for the last few summers and I adored them, it seemed like an easier tranthing completely on my own.

"Once we moved out here, I Please see SIROTA, Page 21



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# **SIROTA**

#### Continued from Page 20

It was just sort of mutual fit." As mutual as the fit was, Johnston and her husband

still had to find a way to finance their endeavor, and for her, that was the hardest part of starting up a business.

"The loan process was really daunting, but pretty much our entire lives and our family's lives are tied into (Boda's)," she said. "Matt's full-time job just ended, so this is sort of it. Just taking that leap of faith is probably one of the scariest things that we've ever done."

Johnston's family has always supported her love of food and the food industry. Her family has a few writers and artists, and her brother is an actor.

"I come from a pretty creative family, so they've always been very supportive of following what you want to do." said Johnston. "My brother is an investor in (Boda's); without that, I don't know if it would have happened. My mom has been helping with the process. Matt's family has

been incredible, too." The main focus of Boda's Kitchen is on using as much locally grown and natural food as possible, something

that Johnston and her husband do in their own kitchen at home.

"One of the things that are so amazing about being in Hood River and the Gorge is that we have access to such amazing ingredients," said Johnston. "For me it seems silly to get something from a factory farm in the Midwest when you have such a great product that is being produced right here: so we really try to utilize those really good ingredients.'

At Boda's Kitchen, Johnston plans out what food will be on the menu, communicates with cater clients and does most of the buying, in addition to many slightly smaller but no less important jobs.

"Well, you have to be really good at multi-tasking, jumping from emailing a high-maintenance bride to the dishwasher breaking down or calling the repair guy or just human resource," said Johnston. "It's really hard for me to be a mean boss. I've been a boss before, but I haven't been 'the Boss.'

It's hard for me to bring ered; stuff they haven't River. There are a lot of cater- just begun, and Johnston is down the hammer.

"All the staff that's here was here before, and being able to trust them to do some things that are really hard for us to let go of is hard," added Johnston. "Matt and I, we don't have children, so we call (Boda's) our baby, and it's like handing over your baby to somebody."

When she has to hand over her "baby," Johnston will because she knows she can trust her kitchen staff. They do most of the cooking at Boda's.

"I pretty much just tell them what to make," said Johnston. "Of course I jump back into the kitchen when I'm needed, but they're a million times faster and better than anyone else."

Food's allure to Johnston lies in its complexity, and it is that complexity she brings to Boda's.

"I think finding new flavors, or flavor combinations, is amazing. It never gets boring to me," said Johnston. "Food just really holds such a power in our lives. I love learning about new foods. I love teaching people about it, getting people excited about some new cheese I've discovthought about before."

Johnston has many plans for Boda's. Some are still only in the idea phase, but she has two goals well-cemented in her mind. "I definitely want to see us

being the caterer in Hood

ers coming from Portland. I want to see Boda's be the goto," she said. "I also want make this more of a marketplace, a kind of gathering place to grab your easy, healthy dinner to take home." Boda's journey has only

happy that it began in Hood River.

"I could never imagine starting a business like this." she said, "and getting the community and local support that we've gotten anywhere else but Hood River."



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**AMY MOODY** and Kris Reynier sit under the Locus Interactive logo which was designed by the company's employees.

# AMY MOODY, KRIS REYNIER make their community shine, one website at a time

By BEN MITCHELL Hood River News

When asked to participate in this year's Women in Business section, Amy Moody and Kris Reynier had one burning question to ask:

"Will it be online?"

As owners of Locus Interactive, a Hood River web design and digital marketing agency, it's no surprise Moody and Reynier ask the question. Along with fellow business partner Trevor Orr, the pair has been involved with redesigning the websites of several wellknown businesses in the community to help freshen their pages and consequentially, in some cases, boost their sales.

"Our experience has been doing large accounts," Moody explains, "but our goal is to help the community."

Originally established in 2003 by Tracy Bech and Jill Crimmins, Locus Interactive was bought by Moody and Reynier in 2012 after the founders approached them, offering to sell the business. Formerly employed at another Hood River interactive web design agency, Summit Projects, Moody and Reynier felt their skill sets fit perfectly with the opportunity.

Moody and Reynier are proud of their national and international clients such as Buck Knives and Nike, but they seem equally if not more proud of the contributions they've made to help market local businesses and improve their online content. The website redesigns of Full Sail, Sheppard's, Sagetech, Pistil, Gorge Weddings, and the creation of the Yum Frozen Yogurt logo are all thanks to the three-person agency, with some help from contract workers.

"It's nice to see people around town and have them be excited about the product we worked on for them," Reynier says of the joy of both living and working in Hood River.

Both Moody and Reynier hail from the turn help us grow," Moody says.

Pacific Northwest, and like many others, were drawn to Hood River, in part, due to its bountiful recreation opportunities.

"I came here to windsurf in the '80s, but after trying other places on for size, I wanted to make Hood River my home," Reynier recalls.

Both Moody and Reynier have fun working together every day, but they say the most enjoyable aspect of their jobs is when they work with clients who sell products that both Moody and Reynier purchase themselves. Moody cited Maryhill Winery as an example — a company which just had its website redesigned by Locus this month.

"I think the most fun thing we do is we can relate to all of the brands and we feel lucky we get to market products that we — consume," Moody says with a laugh.

What she also likes about her job is the ability to help out local businesses, whom she says help out Locus in return.

"We like to help them grow and they in turn help us grow," Moody says.



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# CL sails fill, with help from HOLLY HOWELL

#### By GILBERTO GALVEZ Hood River News Intern

Holly Howell is the new marketing and development manager for the Port of Cascade Locks. With her previous job as a city planner and her master's degree in urban and regional planning, Howell brings experience and enthusiasm to the new Port position.

"Our mission is primarily job creation in the stunning community of Cascade Locks," said Howell, describing her job under the Port's economic development manager, Gary Rains. "Some of my responsibilities include property marketing, land use planning, development coordination, community relations, outdoor recreation development and event coordination. I enjoy the variety of projects."

Howell's first year working for the Port was through an AmeriCorps service program called Resource Assistance for Rural Environments (RARE).

"I was fresh out of grad school from Portland State University, seeking handson experience in rural com-

Please see HOLLY, Page 32



Photo by Kirby Neumann-Rea PORT OF CASCADE LOCKS' Holly Howell watches regatta readiness at sail beach.





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DEBRA LORANG stands in the gallery, next to the iron bust of Jesus she created that is among her own favorites.

Photo by Kirby Neumann-Rea

### DEBRA

Continued from Page 9

moved to Cascade Locks nine years ago. At the time, Lorang was working for an art gallery in Troutdale. Six months later, the gallery closed, and Lorang saw an opportunity to open a gallery of her own in her new town. She got pedestals, easels and "pretty much everything I needed" from the closing Troutdale gallery, and, having scoped out a vacant building six months prior, knew just where to open shop.

Lorang's gallery has moved three times in its eight years, expanding each time — first on the west side of town, next on the east, and most recently in the middle. "We're in the old hardware store," she said. "It's a 120year-old building. It's fabu-

Please see DEBRA, Page 25

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Photo by Kirby Neumann-Rea

Celynn Van Deventer

**METALWORK** greets visitors to the new Lorang gallery building, but inside one can find virtually every medium of art, from textiles to photography.

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# DEBRA

Continued from Page 24

lous for a gallery."

The gallery celebrated its grand reopening just a few weeks ago.

Lorang Fine Art showcases a variety of media, including oils, pastels, metal and bronze work, glass, wood and pottery. Lorang also has a section dedicated to gift lines, and another for antiques.

"We're kind of the only thing in town," she said of her diverse inventory. "That's how we've been able to survive."

her next event: an artists' reception in conjunction with ODOT's reopening of the historic highway on Sept. 14. She expects to have about 12 artists featuring work inspired by the old highway and the trails, waterfalls, roadway and architecture that make it unique.

Cascade Locks has experienced a bit of a population boom thanks to the Lorangs, and to say that the art business is a family affair is a bit of an understatement. They brought in Bronze Works, the bronze foundry, and with it, brother Don Berry and sister Brenda Greene. Artist Heather Söderberg Green Lorang is busy planning — who is married to broth-

er Rich Greene and created bers, talking about art, and the Sacajawea sculpture located at Cascade Locks Marine Parks — works in the foundry and has her own sculpting studio. And Brad works in both the foundry and the gallery, depending on need.

"Being family helped," Lorang said. "We just suggested that this would be a good place for them to come. It's great to have all the siblings here; we all get along and we're all in the same business.

"We work together, we send customers back and together, too," she added.

Owning a gallery is fun, said Lorang. She enjoys meeting community membeing an inspiration for new artists. But her favorite part is when new artwork comes in.

"I always tell my artists it's like Christmas," she said. "And working with the artists — they are all friends."

Lorang Fine Art is located at 110 S.W. WaNaPa St., Cascade Locks. For more information call 541-374-8007.

Works by sculptor Heather Söderberg are a central feature at Cascade Locks' Marine Park. Bronze forth, and we've done shows sculptures of Sacagawea, and others, are located in front of the Sternwheeler dock at the park's east end.



Rebecca Bertrand, Megan Adams, Evelin Bustos, Mariana Torres, Sirota Johnston (owner). Not pictured: Crystal Decola, Riley Spicer and Adriana Melchor.

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### JANIS

Continued from Page 12

dising could also be found working as an aesthetician.

"I do customized facials for people. I am able to determine by just looking at their skin what ingredients I should use on their face," said de Halas. "A lot of products these days are driven by the companies. They want you to use products A through Z, and they want you to use their line. It doesn't give the aesthetician time to think about what is going on with the customer's skin."

Holiday Spa is not the first business that de Halas has owned and operated. For 14 years, she owned a skincare clinic in Menlo Park, Calif., that specialized in acne and anti-aging.

"I moved to Hood River in 1996," said de Halas. "I wanted to have a change of scene and



Photo by Kirby Neumann-Rea **MERMAID** painting greets clients inside the door.

lifestyle." She worked at a spa downtown after arriving here from California. She saw that there wasn't a lot of spa activity in Hood River at the time and decided to buy a building on the Heights that she turned into Holiday Spa in September 2003.

Running a spa business in San Francisco is very different from running a business in Hood River, according to de Halas. The number of people in the area is one major difference, but the personality of the clientele is a difference that sticks out.

"In the Bay area, there were a lot of career-oriented people. I had people like doctors and lawyers. I had a lot of hightech people," she said. "When I moved here, it's more familyoriented. People aren't as demanding or as high-profile. It's a little more relaxed."

In Hood River, de Halas has helped moms, orchardists and schoolteachers, as well as

Please see JANIS, Page 36



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Photo by Kirby Neumann-Rea LINDA BROWN in the showroom of Northwest Graphic Works, on Tucker Road in Hood River.



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# Linda

#### business partner.

Continued from Page 13

"I wanted to become involved because I had a background in the financial end of small business," she said. Her first job in business was as an entrepreneur in a hardscape landscape business, and from there, she became an office manager for a subcontractor in Prineville, around 2002.

Brown's first job in business was not her first experience with business. When she was 3, her father, a chemist working in Alaska, moved to McMinnville, to start his own business in rental real estate.

"He wanted to pursue the American dream of being his own boss," she explained.

Later the family moved to Prineville, where Brown's father continued his business. As a high school student, she received exposure to the world of business through her father, and it instilled in her an apprecia-

#### tion for business.

"I've always liked the idea of starting up a small business and watching it grow," she said. "It is particularly satisfying building it with your spouse who is already your partner."

She met Mark when he was doing events for NWGW in Prineville. She later decided to move to Hood River, get married and start working with Mark.

Please see LINDA, Page 30



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Jacque Johnston, Owner, pictured with Jacy. 541.490.8619

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### LINDA

#### Continued from Page 28

"My main responsibilitv is chief financial officer," Brown said, "but (NWGW is) a small business, so you wear many hats.

"We are both dealing intimately with the customers. We are both in sales," she said. "I am the operations, and he is the production end of things.'

She does email marketing, face-to-face marketing and runs the Facebook page and Twitter feed for NWGW.

"I like to spend time figuring out what people like, what people respond to, and interacting with other businesses," she said.

The 10-year anniversary wasn't the only big thing that happened to NWGW

this year. They also moved into a new place on Tucker Road.

co-owner. NWGW was first as New York." situated in the Big Seven Building on Industrial order was with Juanita's Way

"In the turn of the economy (2007-08), Mark had middle schools and high the foresight to lose the school," she said. "We overhead and move it to our home location," said Brown. Once the business started doing well again. she and her husband decided that it was time to expand.

been amazing," she said.

hire additional employees sador for the Hood River and buy new pieces of equipment, and has a merce, and currently volshowroom available for customers who want to see a sample of the products it offers. All together this business, just basically be makes for a quicker turn- a strong healthy business around time and better customer service.

are in the Columbia Gorge," Brown said, "but Before Brown became a we have customers as far

> NWGW's most recent Fine Foods.

"We do stuff for the have recently done a big order for Greg Walden."

Not only does NWGW provide a service she and her husband are proud of, but the Mark and Linda also enjoy sponsoring and "Our new location has volunteering at local events. Brown herself used NWGW has been able to to volunteer as an ambas-County Chamber of Comunteers on the FISH Food Bank steering committee.

> "We want to grow our in the community and a great service provider,"

"Most of our customers said Brown, "so people don't have to drive to Portland or go online to order from a stranger."

> wears as a co-owner of a small business make sure thing that they need." that she is always busy.

"It's a lot of hard work." she said. "but it is very satisfying at the end of the day when you work for The many hats Brown yourself and offer a valid service to someone; some-

Northwest Graphic's offices are in a business park on Tucker Road. Linda jokes that "our showroom hardly ever has anything in it! Everything is going out the door."

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## Maurers join forces with Windermere Real Estate

Kim Salvesen, owner of all family has five generations of four Windermere Real Estate offices in the Columbia River Gorge, has announced the company's affiliation with offices in Hood River, The Property Management The Dalles, Bingen and Steven-

Gorge, which is owned by Suzanne and Michael Maurer of Hood River.

Property Management The Gorge recently opened a new branch office at Winderthe mere/Glenn Tavlor Real Estate location in The Dalles.

"Michael and Suzanne Maurer were my very first brokers when I became licensed in the Gorge in 1994. We have a longstanding relationship of working together," said Salvesen, who grew up in the Gorge, and whose



deep roots in the area.

Salvesen is now the owner of Windermere Real Estate son.

The Maurers, who have managed their own rental properties for decades, launched Property Management The Gorge in 2011 in Hood River;

Suzanne Maurer soon after. they opened a branch in

Bingen to serve Wasco, Hood River, Klickitat and Skamania counties.

Suzanne assists Michael in the rental management of the Washington Properties. She is also a Broker with Windermere Real Estate in Hood River and The Dalles.

# DIAZ

Continued from Page A11

customers and helping the family succeed.

"It makes us happy to see that our parents are able to work for themselves; to be their own bosses, to travel home to Mexico to visit family and to be able to live happy lives," Maria said. "When Dad was working in the orchards, we always worried about him having a job when he came back.

"As anyone who has done it can tell you, running a restaurant is hard work, and we do things the right way, even if that means making less money or working harder. But we are proud of what we serve and it makes us happy when we make people happy with our food.'

The two said the family would like to open a restaurant in Hood River in the fu-

'As anyone who has done it can tell you, running a restaurant is hard work.'

MARIA DIAZ

ture, but for now they're content with the downtown Odell location (3405 Odell Highway). Even though it's a ways out of the way for Hood River street traffic, the restaurant gets its fair share of regulars who stop by either on their way to or from the upper valley or the mountain, or who make the trip specifically for the food.

"Something else we really enjoy is getting to know our customers and becoming friends," Marcela said.

Maria continued, "I'm a people person. I enjoy being up front talking to people, and with the restaurant I get to do that."



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# HOLLY

#### Continued from Page 23

munity economic development." said Howell. "I chose (Cascade Locks) for the high quality of life. I was drawn to the beautiful Gorge build communities. She scenery, abundant recreation opportunities, convenient proximity to Portland, and the dynamic, engaged community."

At RARE, Howell received many opportunities.

"They were very accustomed to being supportive of what were essentially interns," Howell said.

She also found that RARE catered to her strengths and gave her the chance to attend many different community meetings, introducing her to life and work in Cascade Locks.

Howell's interest in community economic development stemmed from her fascination with how people interact with the land and earned her bachelor's degree in natural resource planning, thinking she would work for the state or national parks, but she changed her mind.

"I enjoyed working in city planning," said Howell. "At PSU, I studied urban and regional planning. That was for my master's.'

Howell gained valuable Please see HOLLY, Page 42



Submitted photo

SAILORS FILL the beach at the east end of Marine Park, where Holly Howell and others are working on plans for an expanded sail beach, to be done in close association with Columbia basin Tribes.

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# **K**RISTI

#### Continued from Page 29

well as Spanish to intermediate level.

"This year's goal is Italian and I will have visited Italy by autumn's end," she said, noting while in Italy she will be taking both Italian language and cooking classes. "The last three years has been school, work and kids — not much else besides cooking, for which I always find time.

"My friends tell me I light up when I talk about and prepare food. I have a habit of taking pictures of my creations and those of fine meals - if it looks delectable! I follow food blogs and attempted one of my own, but found I did not have time to keep up with the frequent updates.

"I subscribe to various foodie mags such as Saveur and Bon Appétit and record my favorite Food Network shows: Chopped and the Next Iron Chef, among others," she said. "I am always learning new techniques and recipes and love to cook for friends. Cooking is my passion."

of small weddings, private caterings and even a first wedding anniversary complete with a five-course meal and wine pairing, selecting favorites from local Gorge wineries. She prepared all five courses before the couple, so it was essentially a demonstration and memorable meal for the newlyweds.

"I really like the concept of cooking and teaching people new techniques. It pleases me to prepare a fine meal for people I care about," she said.

Kristi has been cooking since she could reach the countertop and in high school, began preparing elaborate meals for her family while her parents were at work.

"I remember making fillet of salmon and baking pies, preparing the pastry dough from scratch. I was a real Martha Stewart in high school." she said.

Kristi was born at General Hospital in Walla Walla and grew up in the neighboring town of Milton-Freewater. Ore. Her parents owned a flower shop, Nature Garden Florist, just down the street from their turn-of-the-century Victorian home.

"I worked in the flower

She has catered a number shop on Saturdays and after school," she said. "I filled in where ever necessary; from taking prom orders from my friends, arranging bouquets of roses for Valentine's Day, creating one-of-a-kind terrariums and wrapping poinsettias for the holidays. When I was old enough to drive, I delivered flowers, quickly learning every street in the Walla Walla valley."

> After high school, Kristi began college and worked for the local newspaper, quickly moving on to the daily Walla Walla Union Bulletin where she learned how to "put the paper to bed" and all facets of the publishing business. After a few years, she joined The Oregonian, where she helped launch a state-of-the-art pagi-

nation system, which she Graphic Intuition, where she tween the two of them, I have demonstrated at the American Newspaper Publishers Association's annual convention in Las Vegas that year.

Her move to the Gorge introduced her to a marketing agency, Martin Communications, where she managed the office and client project management. However, family drew her away from career for a few years while she raised two amazing sons (Tyler, who will be a sophomore at the University of Idaho, and Jared, who will be a senior at Columbia High School) and volunteered for the community through Soroptimist International, serving seven years in officer roles and as president.

Kristi started her own company in the early 2000s, also mentor, Steve Sliwa. Be-

conceptualized and designed print media such as magazine advertisements, brochures and website development, collaborating with clients and vendors to produce promotional marketing materials.

"Although business has changed tremendously over my time here at Insitu, I owe much of my success to the great people I've worked those I've been fortunate enough to meet," she said.

"One of my greatest mentors in life is Dr. Mort Feinberg, a 90-year-old worldrenowned author and psychologist from New York. Mort is a dear friend I met while working with my former boss, and

150 years of knowledge from which to draw.

"Mort is a great historian; often quoting great presidents and other world leaders. He calls me every week and is always giving me advice or offering me thoughts of interest. One of the quotes he repeats often comes to mind: 'We have three types of friends in life: with over the years and friends for a reason, friends for a season and friends for a lifetime.' He considers me in the latter category.

"To that I say, I'm listening and gaining wisdom. I am accepting life's lessons each day and doing my best to put what I've learned to best use in all areas of my life."





# JUDITH

#### Continued from Page 17

style and Logsdon's daughters, who are triplets.

"I thought it would be wonderful to use the girls in the name, and maybe have their photo and names on the

label," Bams said. While Porter and Logsdon deal with the hops, cherries, peaches and all other ingredients in the hand-crafted ales, Bams said her role is "to give these guys a bit of structure. West Europeans are a pretty structured people. I give these guys a bit of that. And I like

fun, and this is a fun place."

Photo by Kirby Neumann-Rea OAK-AGED LOGSDON Bretta gets an able pour from Belgian-born



# DENISSE

Continued from Page 6

achieve."

The Uva Spa lineup is more than just wine. After she gets the bases of her lotion, bath scrub, massage oil and other products from one of the three labs she uses, she adds grapeseed oil, almond oil, vitamin E, honey and shea butter.

Aside from relishing the experience of having her own business and being her own boss, Lorkowski also loves doting on her single employee: her 6-year-old daughter, Annya, who helps sell and sample new products.

"My daughter is my No. 1 employee. She's awesome," Lorkowski said.

When she isn't mixing lotion or selling her Uva Spa products, Lorkowski can be found at Cascade Cliffs pouring and selling wine. Other than that, she stays busy with Annya, her 9-year-old son, John, and her husband.

She's also busy developing a new addition to her Uva Spa line that will include Zinfandel wine, but that won't be ready until November.

With all of that, there's not much time for anything else, and that's just the way



Photo by Amber Marra

UVA SPA LINE products can be found at Cascade Cliffs, as well as Trellis Fresh Flowers in White Salmon, the Best Western Hood River Inn, and at www.uvaspa.com.

Lorkowski likes it. "When I'm not here at the

house, I'm at the winery. I like to be busy. My husband said found at Cascade Cliffs Vine- Hood River Inn, and online

winery I should be relaxing, but that's not me," she said. Uva Spa products can be when I'm not working at the yard and Tasting Room in at www.uvaspa.com.

Hood River, Trellis Fresh Flowers and Gifts in White Salmon, the Best Western



Back row: Amanda, Melanie, Faith. Front row: Vikki, Amanda.

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### NEW AT NORA'S

Nora's Table restaurant, owned by Chef Kathy Watson. is now open seven days a week for breakfast, in addition to seven nights a week for dinner. Server Ashlynn Campbell prepares to bring out breakfast orders at the Fifth Street cafe. In January 2013, Nora's Table was voted "Best Restaurant Food" and "Best Brunch" in a poll by readers of the Gorge Guide. The menu is available online at www.norastable.com.

# Women lead stormdrain awareness

nator, is working with Hood River cit- quality and fish and wildlife. izen Debbe Jenkins on a cooperative to Hood River stormwater drains, to image of a salmon.

Cindy Thieman, watershed coordi- help encourage protection of water

"No dumping/drains to stream" effort to place 6-inch medallions next reads each disk, surrounding the continues work by various communi-

Any individual or group that would like to help place the markers may call Jenkins at 541-806-2960. The effort ty groups over the last several years.



Back: Nichole Ekman, Celia Kemp, Lori Fletcher, Sarah Dubon. Front: Sierra LaCook, Nicole Roshak, Nicole Delepine, Kalyn Benaroya, Jodi Jones, owner. Not pictured Yesenia Pozos.

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Photo by Kirby Neumann-Rea

### COUNCIL MEMBER

Deanna Busdieker of Cascade Locks is the newest member of Cascade Locks City Council. She was appointed on July 8. Busdieker owns a web design and desktop publishing firm, DB Design, and has served on the city planning commission.

# Leading Quality Care Assisted Living

Robin Aman Administrator at Rock Cove Assisted Living in Stevenson, Washington, was selected National Assisted Living Administrator of the Year in 2011! Recognized Nationally and throughout Washington Robin's leadership and commitment to quality care has helped Rock Cove maintain deficiency free annual inspections (surveys) since 2002.

Cecilia Ellison Residential Care Coordinator winner of the 2013 Washington Health Care Association's Nobel Care Giver of the Year for 2013. She has served rock Cove since 2004 with compassion and dedication.

Amy Buettner RN, Health Care services; serving residents and staff not only as an RN, but as a caregiver, teacher and advocate. She has served Skamania County for over 20 vears as an advocate for Domestic Violence, Child Services and SCEMS.

Rock Cove is dedicated to the community. Staff and residents stay active as volunteers, supporting community events, inter-generational programs with vibrant energy to stay young and enjoy a quality life giving to others.





### JANIS

Continued from Page 27

some doctors and lawyers: very different people from the ones in the Bay area.

"It's a blend of people that make up the community," she said.

De Halas has become a part of that community through her business.

"I've got long relationships with people that are very loyal here," she said. "I'm involved in their life. I'm a friend and a sister and a mentor to a lot people."

De Halas enjoys the control she has over her own schedule. She is able to do a lot of activities outside of work.

"I've been in this business for 33 years," she said. "The majority of the time I've worked for myself. It gives me am opportunity to have a little more of a flexible lifestyle."

The hardest part of running a spa practice in a rural area is that de Halas has to constantly always appreciated the culwork on getting people through the door, especially with all the new spas and salons in Hood River.

"I try to keep things as fresh as possible," she said. "I'm actually in the process of redoing a menu. Every five years or so, I like to change the menu; offer new services."

During the summer months, de Halas sees an influx of customers outside of town that are either celebrating weddings here in the Gorge or just touring.

She has also been continuing her beauty education; she's been to New York three times for hair education. She also has certification to teach cosmetologyin Washington and Oregon.

The idea for the Hawaii theme in Holiday Spa came from de Halas's desire to provide her customers a place she always has.

where they could just relax.

"I have ties to Hawaii. I've ture," she said. "I wanted people to come into an environment in Hood River that was very cheerful and bright, especially during the winter."

Her parents, who still live in California, were always very supportive. They even helped de Halas buy the building where Holiday Spa is situated.

"I was always a risk taker as a young person. I did a lot of extreme sports," said de Halas. "I never really look back. I have a lot of passion and I enjoy this career."

De Halas was a competitive gymnast, and in Hood River she skis and goes mountain biking. She has also been involved in maintaining trails.

In the future, de Halas wants to keep working at Holiday Spa for as long as she can, keeping her menu fresh and providing the services that Boto Juvéderm

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# **SANDRA**

#### Continued from Page 15

"We don't have any one person sitting there saying, 'do this.' We approach it practically and what will work in the market. There is a cool culture here at Full Sail and we focus on what will make

Firmat, and executive brewmaster, Jamie Emmerson.

really feel we are all pulling the rope in the same direction. We are all passionately dedicated to brewing balanced, world-class beers - every drop, every single batch."

As marketing manager, Evans has plenty of variety. Her responsibilities include

guess one of the biggest challenges is keeping track of "From grain to your glass I multiple projects simultaneously. But that's where my obsessive list-keeping comes in handy.

"I am lucky to have such a great team to help me keep on top of everything."

She points to her "personal social media consultant": her daughter Sara, who recently graduated from University of Oregon with a degree in public relations.

When not at work, her favorite place to be is ... Hood River and the Gorge.

"I love to hang out at The Spit or hike with my family and my personal trainer and life coach, Dixie, and my sidekick Dash (border collie-heeler-Aussie mix and mini-Aussie pup, respectively).

"I am also a dedicated yogi and you will often find me at Flow, where my favorite voga instructor, my son Alex, teaches." She is board member and program chair with Rotary and enjoys the fundraising activities of the club.

"I'm really lucky to have a flexible schedule at Full Sail that allows me to balance out my work and life," she said.

Another challenge Evans finds is "It's really hard to name a beer anymore. With close to 2.400 breweries in the U.S. it can be tough. When Full Sail started out there were about 25. So that shows vou how the craft beer industry has grown over the years.

"The brewery supports more than 300 charities, organizations and events every year. One of my favorites is our Brewer's Share program, where employees get to pick a beer, brew it and donate a portion of the proceeds to a charity. The latest one is from Francisco Martinez; he will be donating to the Hood River Meals on Wheels Sponsor a Senior program."

Evans said that she will, one day, take her turn in designing and brewing a Brewer's Share, but recently gave up her slot to another Full Sail employee, Stephanie Duffy, whose beer will be presented in a "beer and movies" pairing at Hollywood Theater in



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Photo by Kirby Neumann-Rea SANDRA EVANS occasionally finds time to enjoy a pint at the Full Sail tasting room.

sense. A very team-minded approach. Your idea may not always used, but your idea is always heard.

"It's been a great experience for me and it's a great fit as the company's core value, including environmental sustainability, are in line with my own," Evans said.

One example is the social justice of employee ownership.

"Being an employee-owned company we have developed a culture that I highly value and respect.

"We have the greatest mentors one could ever hope for in our CEO and founder. Irene

public relations and communications, social media, overseeing the website, graphics, events, donations, tours and point of sale.

"I love new projects and new challenges. So much has changed in marketing since the '90s. I remember the days where ads had film, there were no digital cameras; we used letterhead; there were no websites, no social media.

"Now we are taking pictures with our phones, FT-Ping, Tweeting, Instagramming, Facebooking, and dropboxing. It's awesome — so fast and so efficient.

"I welcome challenge, and I Portland.

## CHRISTINE

#### Continued from Page 14

While attending West Virginia University where she was studying cultural anthropology and sociology, Christine had the opportunity to travel abroad, making lifetime friends and dis-

covering her true passions in life (other than family, that is, which will always remain number one with her).

One of her first passions was helping people. Shortly after graduating college, Christine worked as a residential counselor at a group home for troubled teen boys. She helped the boys become better citizens, to learn life skills, and took them on all sorts of outdoor adven-

she work three days on and five days off.

In order to enjoy what had become another passion outdoor sports — Christine worked on her days off as a snowboard instructor, a raft named Doug Ellenberger. eral manager for the busi-

working at multiple jobs. She worked hard and played hard.

"My jobs were other people's vacations. I was working three jobs at a time so that I could enjoy the hobbies that I liked," she said.

In 2002, Christine took a six-month leave of absence ma Lodge at Government from the group home to visit Camp. Their adventures



Photo by Elaine Bakke CHRISTINE ELLENBERGER hugs her dog, Cliff.

came to the Gorge to kavak and snowboard. In order to pay for her fun, she got a job as a pub worker at Full Sail Brewing Company. There she met a charming brewer master, Christine is the gen-

uncommon for her to be tense flirting, she finally asked him out to lunch. "If I had not have met Doug, I would have gone back to West Virginia," she said.

Instead, she continued to work at Full Sail until 2003, when both she and Doug left Full Sail to become the resident managers of the Maza-

brought them back to Hood River in 2004 and Christine became a "Front of the House" manager of the 6th Street Bistro.

It was at 6th Street Bistro, under the tutelage of former owners Jacqueline Carey, Ben Stenn and Maui Meyer (current owners of Celilo), where Christine felt she was prepared to own and operate her own restaurant. She and Doug began writing their business plan for a

tures. The job required that a friend in Hood River. She brewery and pub and seeking investors. In September 2008, Christine and Doug opened Everybody's Brewing in downtown White Salmon.

While Doug works as brew guide and a server. It wasn't After a month or so of in- ness and the restaurant, does



the daily books, hires and all our employees." trains the restaurant employees, oversees the kitchen management, coordinates large parties and special events, works with the bookkeeper, and with the brewers on brewery-related expenses, production expansion and long-term goals.

She created Everybody's original menu and her consistent training program for the staff has earned the brew pub "Best Service in The Gorge" honors two separate years.

"Service is super-important to me," she said. "I strive to give our customers a warm experience, to make them feel welcome." She noted she really focuses on the training of her staff.

"I'm very detail-oriented," she said. "Anyone who has worked with me knows that. But, I always try to remember what it was like to work for others in this industry and strive to be respectful of

Christine added that while Doug went to business school, she learned all about the restaurant business through hands-on training. Christine has had jobs in the restaurant industry for over 20 years. Her skill and knowledge of customer service is excellent. She truly enjoys making people happy.

"I've always enjoyed working in the restaurant industry. It allows me to enjoy all my hobbies," she said, noting that those now include running with her dog, Cliff, hiking, whitewater rafting, kayaking and snowboarding. And even though she does-

n't have many spare minutes in the day, those she does have are given to the Mt. Adams Chamber of Commerce, where she is a board member.

Her attention to detail in the office also has ensured that the company has been in the black since day one.

The successful brewing business and pub now employs 32 people.

'Christine has turned a sleepy town into a dining destination," Doug is quick to point out. "Christine's amazing attitude has granted us a very loyal customer and employee base since day one. And in 2012, she made me the happiest man on earth by becoming my wife."

Christine is usually at the brew pub six days a week, working in the office or on the restaurant floor. If the brew pub is busy, it's nothing for her to step in and help out. She just does whatever it takes to keep the business running smoothly.

In fact, her need to stay constantly busy and never stop working has earned her the nickname "The Machine" - a nickname bestowed upon her by fellow Full Sail coworkers years ago and one that is still used by friends and employees today.

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Ashley Allen, Heidi Frederick, Terri Ziegenbein, Paris Beardsley. Not pictured: Becky Fry.

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# Mentors bring success to local youth, community

Gorge who can now boast can say they have: a mentor.

Mentor for Suc-

cess, a program of The Next Door Inc., the innovative project matches adult volunteers with at-risk teens to exchange lifelessons and brighten futures.

"The idea with mentoring is to create results over a longer period of time as these

voung adults learn problem solving skills," said New. "The nice thing is that some students have made remarkable progress in a short period of time."

"I've loved mentoring! My mentee and I will always be close. She has become like family to me," said Alice Kimball, one of this year's adult mentors. "I'd recommend mentoring to any and everyone who has a bit of time and

There are 15 teens in the a love for kids; it's super-re- The Next Door Inc.'s commuwarding. The kids seem so something not many others grateful to have their mentors in their lives, even when com- match counselor Elaine Cas-According to Dr. Bonnie munication is only a 'like' on tles, a former psychologist. New, program manager of Facebook or a quick 'How are and match coordinator Fern you doing?' text in Johnson.

between meetings."

> The program invites community adults to volunteer 10 hours per month over the course of one year, providing guidance, "not parenting," that will help prepare the 14- to 18-year-olds toward independence and success.

Dr. Bonnie New

"We have eight mentormentee pairs who are coming up on their one-year anniversary," said New. This is the program's first official year of operation as well. Some of those mentor-mentee pairs will continue on together beyond their one-year commitment.

Starting initially as an independent nonprofit, Mentor for Success is now a component of

nity support services. New is joined by two additional staff,

Adults interested in helping teens often wonder what mentoring involves.

"Our training is divided into two parts," New said. "First, we educate our prospective volunteers about who our students are; as a group, they share common characteristics.

"They usually come to us. identified by a pubic school counselor, as needing extra support at home — typically sharing challenges in academics, interpersonal skills and fitting in with their peers.

"In the second half of the training, we go into what is the role of a mentor. We explain what this new type of relationship is. It is about setting boundaries and trying to help the child identify their interests and gifts and to make the most of those — to find out what they have to work with.

"We also try and teach the mentor how to guide the child so they learn problem-solving skills: these are older kids who are about to be on their own," said New.

The program differs from Big Brothers Big Sisters. which primarily serves younger children, as it is not just taking them out for experiential learning, said New.

"Mentor for Success is trying to build these young adults into people who are more capable of being on their own in the very near future." she said.

Individual adult mentors are matched with individual teens by gender, personality types, residence location and interest areas. In one case, a couple has decided to share the mentor job for one young man.

the Gorge from Stevenson to mentors. There is excellent The Dalles, and male mentors are currently in shorter supply.

"We have four men out of our 15 mentors," said New. "The men we have, though, are great; and they have all said they really love this experience.

"We have oodles of kids who have been referred and are always looking for more adult volunteers," New said.

"Our mentors gain a lot out of the experience and are really enthusiastic about talking about it." she added.

When asked what she appreciates about the program, volunteer mentor Aera Atkins said. "It's an opportunity to expand your awareness and understanding at every step of the process, from the concise four to five times per year. training program to getting to Matches are sought for know your mentee, to the teens in every community in sharing sessions with other for more information.

support from the program staff and expert advice just a phone call away."

In addition to standard background screening, the program asks for 10 hours a week of face-to-face contact. but allows for scheduling needs, offering phone call, Facebook and email contact when conflicts arise. The oneyear commitment allows teens who have had inconsistent adult guidance a chance to develop trust over time.

"It takes a little time to warm up to each other and this is sometimes a real challenge for kids in our program; because of difficulties they've had at home, it's harder for them," New said.

Training days are offered Contact Bonnie New at 541-490-9919 or bnew1@live.com

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## SUE

#### Continued from Page 8

this year. With all that fresh fruit, Donnelly does do some canning each year, "but it's kind of like the shoemaker story," she laughed. "Sometimes, by the time we're done with harvest, we don't know if we want to see another pear for a while."

The environment is important to the Donnellys, and they participate in GlobalG.A.P., a private sector food safety certification program that allows them to sell their fruit all over the world.

"Under the Global G.A.P. program, we can ship our pears as having had all the proper care from a clean orchard," said Donnelly. They use mating disruption sprays instead of more toxic options, and, although they have a lot of gophers, they



Photo by Kirby Neumann-Rea

CHERRY and pear trees surround the Donnelly home on four sides.

mals, and chose to trap instead of poison.

Donnelly recently retired in the orchard. from nursing after nine years with Hood River County. Before that, she was a substitute for the Hood River

also have a lot of other ani- County School District. No matter what jobs she's held, however, she has also worked

"I have always helped with harvest, irrigation and tractor jobs," she said. This year, blight has been prevalent in Parkdale, and Donnelly has been cutting limbs. "I'm kind of a go-fer, running errands, picking up spray, doing whatever needs to be done." During harvest season, she checks bins to make sure fruit is being picked properly and isn't bruised.

'We have a wonderful crew of guys that help us get the crop in, and with the thinning and pruning," said Donnelly of the farm's migrant workforce. "A lot of credit needs to go to them because they get the crop in. No Caucasian has asked for a job for at least five years. We're really dependent on this labor. Because I don't think I could pick a bin again.'

Donnelly has stayed in the orchard business, and in Parkdale, because of the lifestyle. "We've been able to raise our kids in the country, which is a nice thing to do," she said. "It's kind of quiet in Parkdale. And I like watching things grow."

#### NEXT DOOR GUIDE HELPS PARENTS

As part of the Nurture Your Child's Potential campaign, The Next Door has published an issue of Parenting in the Gorge Guide. This bilingual guide offers various resources for parents in Hood River and the Wasco counties. The resources vary from a free "Welcome Baby" packet to support groups that help families that have been victimized by domestic violence.

Some of the resources are faith-based groups, such as Mothers of Preschoolers and Mom's Morning Out. Others are focused on community education and Park and Recreation services, such as library story times in Parkdale, Hood River, and Cascade Locks and the Hood River Aquatics Center. There are even online parenting resources for anyone that needs them.

Parents looking for child care can contact Child Care Partners, and Spanish-speaking parents can find resources in Spanish using the Spanish side of the guide.

Autism 200, a monthly teleconference and training series, helps parents and caregivers of children with autism.

The Hood River Valley High School Teen Parent Program helps teen parents complete their education as well as care for their baby.

The guide also offers contact information for additional resources such as The Next Door, which can be contacted at 541 386-2500 in Hood River, and the Hood County Commission on Children and Families, which can be contacted at 541 386-2500, and its website is www.co.hood-river.or.us



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# **Helping entrepreneurs: Innoventure gives** workshop on SEO

Gorge Innoventure, a busi- fact that SEO is not a quick ence to high-quality content ness accelerator organization in Hood River, hosted a workshop on Search Engine Optimization that included presentations from SEO experts Scott See and Jaclyn Stewart. The event attracted a crowd of about 40 local entrepreneurs who stopped in during their lunch breaks to learn about on- and off-page search engine optimization strategies.

Hood River and other Gorge communities are booming with entrepreneurs hoping to compete with big businesses from their smalltown bases, but in order to do that, they need to get noticed on the Internet.

There to help them get that start is Gorge Innoventure, a nonprofit organization with the mission to give small businesses the resources and advice they need to grow, stimulate the economy and create jobs. These services include Internet marketing advice.

In its first session of the year, Gorge Innoventure focused on SEO, a hot topic for businesses both large and small. The workshop was held at the Gorge Innoventure office, in a conference room fittingly sponsored by Google, among others.

Innoventure board member and owner of J. Hammock & Associates, Scott See, gave an overview of on-page SEO techniques. He covered the importance of keywords, but warned against their overuse.

Owner and lead writer of Jurevicious Studios, Jaclyn Stewart, gave an overview of off-page SEO. She explained Google's "Golden Rule of Thirds," stating that the sites on which business owners choose to place their links should be assessed for their "rank, relevance, and use."

Both speakers stressed the

fix, but a gradual and ongoing commitment. Also, despite what some companies would have you believe, it is not an mization and a lot of backexact science, since Google links, ultimately, it's about does not reveal its search engine ranking methods.

However, Google has announced its mission to make search results as fair as possible in terms of giving prefer-

that is useful to Internet users. Stewart noted, "While you do want keyword optiquality and consistency, not quantity."

Throughout the workshop,

Please see SEO, Page 42



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## HOLLY

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experience from her past job as a city planner in Redmond.

"In that role, I reviewed development applications and worked on 'downtown business development services' during major downtown revitalization efforts," said Howell.

"I was tested on those streets during the perfect storm of nationwide economic decline, Highway 97 reroute away from downtown, and a streetscape construction project which ripped up Main Street. It was a very difficult period for that downtown.

"Redmond residents and business owners alike now enjoy a new streetscape, public art, fresh building facades and a brand-new downtown park," Howell said. "I applaud their hard work.

Work at the Port of Cascade Locks is not without its own challenges.

"One of our largest immediate challenges is developing the infrastructure in the ground to make our property 'shovel-ready' for new businesses to locate or grow here," Howell explained.

challenge will be the business."

mandatory reduced-load rating on the Port-owned Bridge of the Gods." Howell and the rest of

the staff at the Port anticipate the reduced-load rat- business owners asked quesing will negatively affect the bi-state economy of Washington and Oregon.

"We are working to educate our state and federal legislators as quickly as possible," she said.

Other projects that Howell and the rest of the Port staff are working on are a 25-mile trail network on mean a second, more in-depth U.S. Forest Service property and a beach expansion in Cascade Locks Marine Park for sailing and swimming.

"I hope to continue to be a resource for this community and greater Gorge region," said Howell. "I see a lot of positive momentum in Cascade Locks right now."

The environment of Cascade Locks is one that Howell enjoys working in.

"Working in a small community is very rewarding because there are opportunities to contribute to a variety of projects and success is typically very tangible," she said.

"In Cascade Locks, we often use the term 'survivability,' referring to our ability to maintain this historic community to be a quality place to play, "Another significant raise a family and grow a

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#### Continued from Page 41

tions and suggested scenarios. Although the speakers answered as many questions as they could in their limited time frame, the eagerness of the audience and the standing-room-only seating showed just how many people want to learn about SEO to improve their business. This may session on the topic for Gorge Innoventure later in the year.

In the meantime, entrepreneurs looking for advice are encouraged to contact Scott See at Gorge Innoventure or Jaclyn Stewart at Jurevicious Studios.

Founded in 2012, Jurevicious Studios is owned and operated by three sisters: Jennifer Thomas, Jaclyn Stewart and Jenelle Mc-Cleary, who grew up in the foothills of Mount Hood. They are proud to bring their combined talents home to the Columbia River Gorge and surrounding areas. Their growing company is

known as a one-stop shop for unique and intriguing multimedia services, including print and Internet writing, graphic design, web design and marketing.





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Submitted photo SIERRA WRIGHT behind the bar at The Pines, which will move in August to cozier guarters on Cascade Street near Second.

#### **ARNOLD, HESS LEAD TALKS ON RADIO TIERRA**

Radio Tierra presents topics of local interest on "Here in the Gorge" on Tuesday evenings at 6:30 p.m.

Radio Tierra KZAS, independent and nonprofit, broadcasts at 95.1 FM Hood River. The studio is located at The Next Door Inc.

In July hosts Gale Arnold and Susan Hess focused on water — protecting, using, and studying it. Guests included Lorri Epstein of Columbia Riverkeeper.

#### The Pines scales down **By GILBERTO GALVEZ** and event center. As it isn't 29 in preparation for the

Hood River News intern Customers will soon find The Pines Tasting Room at a

new location. Fortunately, it won't be too far from where it is now, moving only two blocks north to Mall 202. The Pines will be shut down from July 29-Aug. 1 because of the move; its grand opening at the new location will be Aug. 2.

With the 4,500 square feet they have now, Sierra Wright, who opened The Pines Tasting Room, found herself trying to fill it and distracted from what should have been her focus, the wine tasting.

"Despite it being a fantastic space, and we loved being there, it's a huge space," said Wright. "We were sub-leasing with Westwind Frame and Gallery."

Westwind Frame and Gallery decided to move out of its location in Hood River, leaving the rest of the space to The Pines. The Pines filled the space with The Pines Art Gallery as well as becoming a music venue, comedy club now until it shuts down July

these services, Wright found that it would benefit them to scale down.

"Our new space will be about 750 square feet, across from Naked and Waucoma ning to have musicians and Club," said Wright. "The wine is what we're in business for and what people support. We really want to focus on that."

Wright plans to have free Wi-Fi and couches in the new it kind of cozy," she said.

The Pines will not be able to host as many events as it has done in the past. "We'll still be available if someone wants to rent our space for a small party, a bridal shower, a small birthday party," said Wright.

The current location has a maximum capacity of 300 people. The new location will have much less. Wright estimates around 50, but won't be sure until the fire marshal evaluates the new space.

There still are a few events that The Pines will host from

the only place to provide move. Its last concert will be July 27, and its last Thursday Night Jam will be July 25.

This will not be the end of all events at The Pines, though. They are still planother entertainers but not at the scale they have done before.

The grand opening of the new tasting room will also not be lacking entertainment.

"We are going to have the space. "We're going to make fantastic Moe Dixon playing at the new Pines Aug. 2," said Wright. The grand opening coincides with the First Friday in August.

Greg Colt, manager of the space The Pines currently occupies, doesn't know who will move in after The Pines moves out.

"We are advertising it now, trying to attract a new tenant," he said. Some people have shown interest, but no one has decided to move in yet. The owner of the space is a limited liability company headed by Bob Diener of Miami, Fla., co-founder of getaroom.com.





L to R Back Row: Sharon Metelak, Megan DePinto, Audrey Ward, Johnna Kuechmann. Seated: Ambrielle Ulam, Tracy Woodson, Stacie Westerdahl.

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