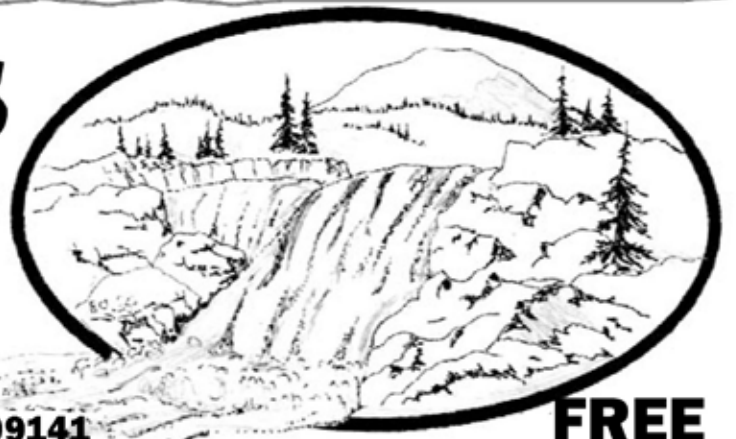


Kettle Falls Focus

A town with lots of friendly people and 1 grouch



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Shiloh Heritage Farms-Local CSA

by Susan Urhausen

Shiloh Heritage Farms is located in the Greenwood area just outside of Kettle Falls. While it has been in existence for a few years, the venture into a CSA or Community Supported Agriculture model is new this year. Dave Hudson and Vicki Cianciotto are the people behind this multi-faceted operation. You may have seen their flyers advertising their fresh meat and vegetable boxes around town. There was even some Facebook chatter about this new business.

What exactly is Community Supported Agriculture (CSA)? It is a direct-to-the-consumer business model. Farmers, orchards, cattlemen and others cut out the middle man to provide subscribers to their programs fresh local products. Generally, those who purchase the goods get a pre-set box of food each week. In the case of Shiloh Heritage Farms, the box can contain any number of things; fruits, vegetables, eggs, beef and/or pork, bread and jams. While each CSA may vary, the focus is on fresh, usually organic food, preordered in the spring and either picked up or delivered on a regularly scheduled basis through the summer. The benefits are great from both sides of these transactions. The pre-order guarantees the grower a certain market for their product. The vegetable farmer would know, for instance just how much of any specific vegetable they need to plant in order to meet their orders. The guess work is removed, and the worry of where and how to sell the produce is gone. For the consumer, the guarantee is a set amount of fresh, locally grown produce each scheduled delivery. The participating local agriculture community is insured of steady work and certain sales, and the consumer is insured of a high-quality fresh product. It not only supports local business, but falls under the environmentally encouraged 'slow food' movement: buying and consuming food that originates within 100 miles of your home.

Shiloh Heritage Farms name comes from two sources. Shiloh is from the Bible and means 'meeting place.' The Heritage is a tribute to the pigs that this couple raises.



Dave Hudson and Vicki Cianciotto and Toots

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Toxic Waste Plant At Christina Lake Dead

by Peggy Mandin

The April 6, 2010 Advisory Planning Commission meeting at Christina Lake was well attended. The Commission was expected to rule on the toxic waste plant Aquilini proposed to build. The meeting was short and sweet. Aquilini representative, John Negrin, announced that the company was withdrawing the application to build the plant and would not be reapplying in the future. The issue is considered dead for Christina Lake. Cheers and clapping and a little foot-stomping ensued.

Richard White, a Christina Lake resident who led the grassroots movement opposing Aquilini, presented a resolution he hoped the Commission would adopt. It states that the Commission can reject any similar future proposals without going through the lengthy review process. Richard and the Protect Christina Lake group have devoted the past 18 months to opposing Aquilini's efforts, and their hard work paid off. It was plainly stated that the residents of Christina Lake and the surrounding area do not ever want any kind of hazardous waste facility here.



Christina Lake is located right on the border with the United States and near the beautiful Kettle River

Kettle Falls Schools Earn an "A" On New State Board Accountability

Kettle Falls Elementary School and High School earned the State Board's "Overall Excellence Award" for performing in the top five percent of schools in the state. The award is based on performance for the past two years. The High School even qualified for "Exemplary" school status by being in the top four percent of schools in the state.

The District is also earning a reputation for excellence in academic competitions. Accomplishments in recent years include:

- High School Knowledge Bowl team placed 2nd, 5th and 6th in state competition
- High School Math team has placed 2nd and 3rd in the Washington State Math Council
- Elementary and Middle School Math teams have consistently excelled in both the regional and state level Masters competitions.
- Elementary and Middle School Math teams placed 1st in regional "Math is Cool" competitions 3 of the last 4 years.
- Middle School placed 4th at the Northwest Regional Science Bowl.

New State Board Accountability

The new system measures many performance indicators. It measures how well schools support students preparing for mandatory state tests. The system also measures how well schools close the achievement gap with minority students and low income students. Overall graduation rate is another important indicator.

Board Chair's Reaction

"I am very proud of our schools" reports Kettle Falls School Board Chair, Karri Slater. "This is another measure of the outstanding effort by our staff, students and parents." "It is great to be recognized at the state level. If you see a member of the Kettle Falls staff please help us by making a point of saying "Thank you!"

Sandy's Drive-In

by Peggy Mandin

Think daily specials, fresh homemade soup, chili and pie and lots of ice cream. If you order ahead, you can get a whole pie to go. Sandy's offers 30 different sandwiches, 18 different fryer foods, 10 different dinners and 8 different kid's meals. According to owners Leona and Rich Coleman, the most popular item on the menu is "Sandy's Special", a Deluxe Double Meat Cheeseburger with a small order of fries. They are always trying out "new things" such as sweet potato fries. A variety of salads are on the menu. Their daughter-in-law, Tasha Hood, rattles off all the ice cream choices: cones, shakes, blizzies, sundaes, floats and banana splits.

Sandy's is a family affair. Tasha is described as "our second in command" because she began cooking there in 2002 and has gained experience with all of the restaurant's operations. She knows the role of each position and can "step in at a moments notice" to do anything that needs to be done. Leona's mother and sister both work at Sandy's part time, as have numerous family members since the beginning. Long time employees feel like family members, according to Leona. One can often spot the children of those working spending time at the restaurant; even Leona had to bring her children to work at first, as there was no one to baby-sit.

Sandy's boasts loyal employees and loyal customers. Leona and Rich hire up to 13 people during the summer months, rehiring many each year. They report appreciating all the repeat customers they see, as well as the fisherman and campers passing through.

With an emphasis on friendly service, Sandy's offers an outside eating area with picnic tables, free meeting space (call ahead to reserve), and encourages special occasions such as birthday parties and baby shower groups. Phone in and to go orders are welcome.

Sandy's Drive-In has a history as varied as its menu. The original building has been added onto several times over the years to accommodate its evolving purpose; the business started out as a fruit stand in 1958, and in 1961-62 added gas pumps. The first restaurant on the premises was a small separate building called The Gingerbread House.

Here's a good story: Bob Opie owned the fruit stand/gas pumps and decided to expand. Bob had dealings with Richfield Oil because of the gas pumps, and he got them to finance his plans for a double bay service station. However, when the Richfield reps came out to take pictures of the expansion, they discovered that Bob had changed his mind and built a restaurant instead. Needless to say, they were not pleased that they had invested in a restaurant, not a service station! However, the restaurant prevailed and was named Sandy's after his daughter. Bob kept upgrading and remodeling over the years.

A variety of people ran the restaurant

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