

Linn County



REPORTER

What's happening in Linn County, Oregon

July 2024

Deputy DA Jace Cook headed to Kosovo

National Guard unit on peacekeeping mission

By Alex Paul
Linn County Reporter

Editor's Note: The views expressed herein by Mr. Cook are his own and do not necessarily reflect the official policy or position of the Oregon Army National Guard or U.S. Military.

ALBANY — Although Monday, June 17, was to be Deputy District Attorney Jace Cook's last day of work before heading out for a year-long deployment with the Oregon Army National Guard, he was still very busy with courtroom work.

Cook, who was promoted to the rank of Captain in November of last year, serves as a JAG (Judge Advocate General) lawyer with the 41st Infantry Brigade Combat Team headquartered in Clackamas. He will serve in a similar capacity at Camp Bondsteel in Kosovo, an international NATO peace keeping base.

Co-workers in the District Attorney's Office celebrated his new adventure and Flag Day with a red, white and blue themed luncheon and apple pie baking contest.

Cook said he will be joined by many other members of the 41st Brigade during a nine-month tour in Kosovo. Camp Bondsteel is home to about 4,000 mili-



Linn County Deputy District Attorney Jace Cook with his wife, Amanda, after he was promoted to Captain in the Oregon Army National Guard in November.

tary personnel from several countries. It was established in 1999.

Cook said this will be "a great opportunity to support my country. I'm committed to serving through my job with the DA's office and with the National Guard."

Cook said his military service is fully supported by District Attorney Doug Marteeny and his employment is guaranteed through the office's commitment to the Employer Support of the Guard and Reserve program.

Cook took a winding route to the

Linn County District Attorney's Office and to military service including teaching English in Germany, being a financial adviser, as a firefighter/EMT in southern Oregon and owning his own private legal practice in Lake Oswego before joining Linn County about two and a half years ago.

He always wanted to serve in the military and four years ago signed on, receiving a direct commission of First Lieutenant in the Oregon Army National Guard. He considers it an honor that his unit wants him to deploy.

"They needed a trial counsel," Cook said. "Someone familiar with Military Justice and with experience and training like I've received as a prosecutor." I'm grateful to have Mr. Marteeny's full support, and glad that I was able to give notice far in advance, because I didn't want to leave the office in a bind."

Cook will spend several weeks at Ft. Johnson, Louisiana, where he will experience live-fire combat training at the JRTC (Joint Readiness Training Center). He is already qualified with several firearms from his basic training.

Cook said Kosovo is still designated as an imminent danger zone due to the potential for regional instability and violence.

"This is about ensuring a safe and secure environment in Kosovo and in the wider region, maintaining freedom of movement for all communities, support-

Jace Cook ... See P. 7

Commissioners adopt \$242 million FY 2024-25 budget

ALBANY — At its June 25 meeting, the Linn County Board of Commissioners "adopted" the 2024-25 budget of \$242,245,473 and set a tax rate of \$1.2736 per \$1,000 of property assessment.

The Law Enforcement Levy was of \$2.989 per \$1,000 was also adopted as was a rate of seven cents per \$1,000 for

the 4-H and Extension Service District.

The budget was approved in May by the Budget Committee composed of commissioners Roger Nyquist, Sherrie Sprenger and Will Tucker plus Jennifer Stanaway, Kerry Johnson and Rex Watson.

The total General Fund will be \$52,921,483, compared to the 2023-24

General Fund of \$52,054,069.

General Fund, \$51,921,913; Road Fund, \$34,287,711; Fair Fund, \$705,100; Law Library, \$346,075; General Grants Fund, \$20,126,569; Bicycle and Pedestrian Fund, \$563,853; Corner Preservation Fund, \$371,213; Law Enforcement Levy

Fund, \$49,973,268; Historical Fund, \$49,326; County Forest Park Fund, \$1,359,279; Health Fund, \$76,898,446; County School Fund, \$1,966,100; Federal Forest Title III/Restricted Fund, \$420,000; Internal Service Fund, \$2,215,050. Total: \$242,245,473.

See you at the Linn County Fair!



July 18-19-20, 2024



www.linncountyfair.com

Call the Linn County Board of Commissioners at 541-967-3825.



The Linn County Reporter is digitally published monthly by the Linn County Board of Commissioners.

Would you like to receive the newsletter?

Please send your email address to Alex Paul, Linn County Communications Officer, apaul@co.linn.or.us or call 541-967-3825.

Linn County Board of Commissioners



Roger Nyquist



Sherrie Sprenger



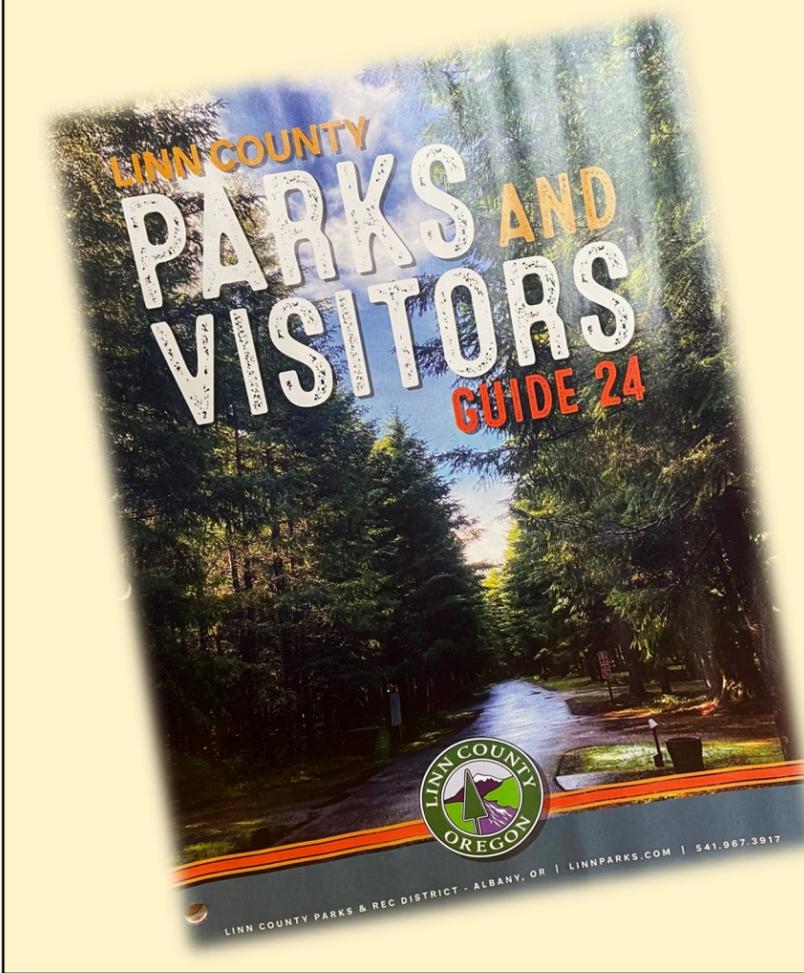
Will Tucker

The Board of Commissioners meet at 9:30 a.m. on Tuesdays and at the same time on Wednesday if needed.

You can listen to the meetings by calling 541-704-3002 PIN 8442.

Call 541-967-3825

Linn County Parks and Visitors Guide online



The 2024 Linn County Parks and Visitors Guide is now available at the Linn County Parks and Recreation Office and parks, as well as online.

The colorful annual directory is filled with information about amenities at each of the Linn County parks, as well as the newly added U.S. Forest Service facilities.

There is a welcome column penned by Parks Director Stacey Whaley in which she talks a bit about the addition of the new Forest Service areas — they nearly double the county's number of camping slips — as well as some of the maintenance project county staff have tackled over the past year.

This year's guide was produced by GCC publishing (The New Era newspaper) and Publisher Chris Chapman's talented staff.

The guide also features numerous advertisements from area businesses, which can be helpful to visitors enjoying our many recreational opportunities.

You can view the guide online at <https://drive.google.com/file/d/13ZhLdwI8AFZ4HQOFkYdmjhbpEqRrUcIp/view?usp=sharing>

What are your payroll deductions? Here's how to find info on website

Would you like to know what all of the various deduction items are for the various employee categories throughout Linn County?

You can find your category under the Human Resources tab on our county Intranet, according to Senior Personnel Benefits Specialist Lora Sease.

They can be found under Human Resources, Documents/forms/links, then at the bottom of the list, listed by CBA or non-union.

DEDUCTIONS - EMPLOYEE PAYS			CONTRIBUTIONS - EMPLOYER PAYS		
DESC.	NO.	DESCRIPTION KEY	DESC.	NO.	DESCRIPTION KEY
MEDI	2001	MEDICARE	MEDI	1001	MEDICARE
FICA	2002	FICA	FICA	1002	FICA
FIT	2005	FEDERAL INCOME TAX	WORKCOMP	1007	STATE ACCID INS FUND
SIT	2006	STATE INCOME TAX	UNEMP	1008	UNEMPLOYMENT INS
SIT	2009	STATE TRANSIT TAX	WKCOMPMTA	1010	WORK COMP TAX ASSESS
WKCOMPMTA	2010	WORK COMP TAX ASSESS	INS FUND	1013	INS FUND
PFML	2014	PAID FAMILY MED LEAVE	PFML	1014	PAID FAMILY MED INS
MHUMC	2216	MODA MEDICAL MANAGED CARE	PERS ER	1100	PERS EMPLOYER PAID
MHUP	2218	MODA MEDICAL PPO	PERS 1A	1102	PERS ER ADJUSTMENT
MVUMC	2276	MODA VISION MANAGED CARE	PERS EE	1108	EE 6% IAP
MVUP	2278	MODA VISION PPO	PERS2A	1110	PERS 6% ADJUSTMENT
MDOP	2316	MODA DENTAL	UAL	1114	PERS UAL EMPLOYER PAID
KAIHUP	2248	KAISER MEDICAL	UALA	1116	PERS UAL ADJUSTMENT
KVISU	2298	KAISER VISION	MHUMC	1216	MODA MEDICAL MANAGED CARE
KAISDOP	2346	KAISER DENTAL	MHUP	1218	MODA MEDICAL PPO
WDGDP	2376	WILLAMETTE DENTAL	MVUMC	1276	MODA VISION MANAGED CARE
LIFEBAAO	2400	SUNLIFE BASIC LIFE	MVUP	1278	MODA VISION PPO
LIFESUAO	2402	SUNLIFE SUPPLEMENTAL	MDUP	1316	MODA/DELTA DENTAL
LIFEAD&D	2430	SUNLIFE AD&D	KAIHUP	1248	KAISER MEDICAL
LTD	2436	SUNLIFE LONG TERM DISAB INS	KVISU	1298	KAISER VISION
STD	2438	SUNLIFE SHORT TERM DISAB INS	KAIU	1346	KAISER DENTAL
ACCINSAT	2432	COLONIAL ACCIDENT INS AFR TAX	WDGOU	1376	WILLAMETTE DENTAL
ACCINSPT	2434	COLONIAL ACCIDENT INS PRE-TAX	LIFEBAAO	1400	SUNLIFE BASIC LIFE
CANCERPT	2435	COLONIAL CANCER INS PRE-TAX	LIFESUAO	1402	SUNLIFE SUPPLEMENTAL
EMPOWER	2600	EMPOWER DEFERRED COMP	LTD	1436	SUNLIFE LONG TERM DISAB INS
MISS SQ	2602	MISSION SQ DEFERRED COMP	BILINGPAY	1506	BILINGUAL PAY

LONESTAR

8:30 p.m. Thursday, July 18

Hailey Verhaalen @ 7 p.m.

www.linncountyfair.com

Linn County to expand health services in Sweet Home

By Alex Paul

Linn County Reporter

SWEET HOME — Linn County Public Health is expanding its outreach into east Linn County, recently completing an upgrade of its building in Sweet Home and doubling the amount of space

it utilizes in that building.

For several years, Benton County had teamed up with Linn County to provide Federal Quality Healthcare Center out of the

5,000 square foot building at 799 Long Street. Recently, Benton County moved into another building, providing Linn County the opportunity to expand its offerings there.

Sandy Minta of Linn County Mental Health, said the county plans to “provide outpatient services to adults and children. We also have mobile crisis response and community outreach to individuals with severe mental illness in Sweet Home.”

She said expanded services will include, individual, group and psychiatric (medication) services five days per week.

Public Health Manager Shane Sanderson said Maternal Child Health will provide services one day a week, the county’s immunization team will now be providing vaccines at that site and WIC will be there one to two days so people can schedule and be seen locally.

“Health Promotions will be there one to two days a week doing community organizing/education in various subject areas (tobacco cessation, access to care, OHP/insurance assistance, etc.),” Sanderson said.

Alcohol and Drug Manager Justin Thomas said that in 2023 more than 100 Sweet Home residents received services, primarily through the Lebanon office.

Expanding the Sweet Home site will provide them with more in-office services, Thomas said.

“We will be able to provide more group therapy,” Thomas said. “We will add staff and provide more localized care.”

Thomas said the goal is to be able to provide services on a level with the Lebanon Public Health office.

“We want to be able to provide our Sweet Home residents with the same kind of services as people in Albany and Lebanon,” Thomas said.

Thomas said the Alcohol and Drug Department has had one full-time equivalent staff member assigned to the Sweet Home office. He hopes to increase that by one or two positions by the end of the year.

Public Health Administrator Terri



Sweet Home Public Health office manager Della Edwards shows off the newly upgraded office space at 799 Long Street.

McQueen said Vernon Mills of General Services oversaw the project with services provided by the following contractors: Paint Doctors: interior painting; JP Harvest Construction: vinyl and carpet; Premier Electric: electrical and data ports; Complete Plumbing: installed new toilets and added water bottle station; SAS Balancing: updated HVAC flow; Larsell Mechanical: up-

dated duct work; Oregon Corrections Enterprise: new desks, three-drawer system, and side/lobby chairs; Ergo-Centric: new office desk chairs.

The office is open from 8:30 a.m. to 5 p.m., Monday through Friday. Call 541-967-3888.



Lead Singers of Classic Rock





7:30 p.m. Friday, July 19

www.linncountyfair.com

It's the 4th of July — Time for BBQ ribs!

Courtesy The Country Cook

How to easily gas grill the best baby back ribs. Includes a deliciously easy pork rub seasoning and a simple glaze. No special tools needed for delicious grilled ribs!

Prep Time: 20 minutes **Cook Time:** 1hour **Total Time:** 1hour 20 minutes **Servings:** 6 **Author:** Brandie @ The Country Cook

Ingredients

- 1 rack baby back pork ribs
- ½ cup pork seasoning rub (see below for a recipe)
- 1 cup unsweetened apple juice
- 1 large disposable aluminum tray
- aluminum foil
- ½ cup orange marmalade (peach preserves or apricot preserves)
- ¼ cup apple cider vinegar

Instructions

Remove 1 rack baby back pork ribs from the packaging and pat ribs dry with a paper towel. Spray the aluminum pan with nonstick cooking spray or rub with oil. Place ribs into pan. Remove silver skin from the back side of the ribs.

removing silver skin from pork ribs.

Sprinkle some of the 1/2 cup pork seasoning rub onto the back of the ribs. It's called 'rub' for a reason. So you want to really get in there and rub and press it in. **Note:** if you'd like, you can cut the rack of ribs in half to make it easier to handle on the grill later.

Flip the ribs over and season the opposite side. The rule of thumb with rub is however much naturally sticks to the ribs is enough. Whatever falls off after rubbing it in can be discarded. Pour 1 cup unsweetened apple juice into the bottom of 1 large disposable aluminum tray pan. Cover pan with aluminum foil and place into the fridge until your grill is ready.

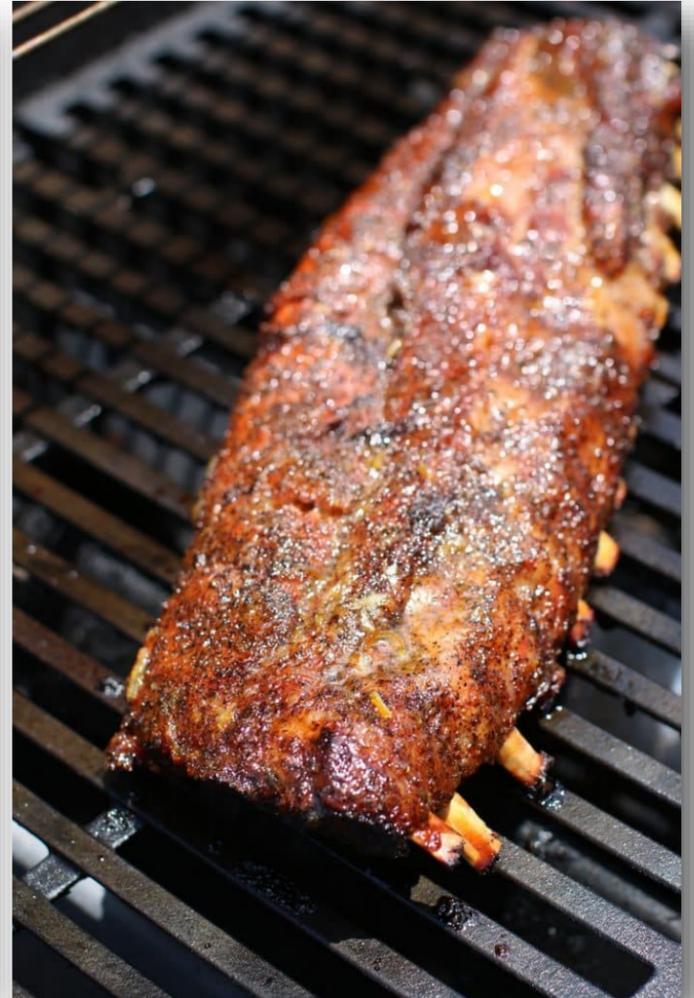
Preheat grill to 300°F degrees. It's important to try to maintain this temperature through the cooking process so your ribs don't cook too fast. I have 3 burners and I will usually keep the middle burner off and just keep the two end burners on low so it's a nice, low, indirect heat for the ribs.

Clean the grill grates and carefully wipe them down with a bit of oil (you'll need nice, clean, nonstick grates a little later.) Place pan of ribs onto grill. Cover grill and cook for about an hour (maintaining 300°F degrees during the cooking process.)

You may need up to 2 hours for these ribs so plan accordingly (especially if you are having difficulty keeping the temperature at a consistent temperature.)

Ribs are safe to eat when an inserted meat thermometer (into the thickest part of the meat – away from the bone) reaches 145°F degrees.

However, we're looking for maximum tenderness so we're looking to get a temperature of 180°F – 190°F. The meat should look like it will easily pull away from the bone. Carefully remove ribs from the pan and place



directly on the grill. Ensure heat stays on low.

Meanwhile, in a small pot over medium heat, whisk together 1/2 cup orange marmalade and 1/4 cup apple cider vinegar. Continue to whisk until it's combined well. This should only take a minute or two. You can do this on the grill if you have a side burner attached to your grill.

Orange marmalade with apple cider vinegar whisked together in a pot.

Take pot off heat and baste the cooked ribs with the marmalade sauce. Make sure to coat it well.

Cover grill and cook for an additional 5 minutes. Then repeat the process one more time. Carefully remove the ribs off the grill and place on a large cutting board and allow the meat to rest and cool for a few minutes.

With a sharp knife, carefully cut the ribs between the bones and serve!

Homemade Pork Seasoning Rub:

- 1/2 cup brown sugar
- 1/4 cup smoked paprika

- 1 tablespoon coarse ground black pepper
- 1 tablespoon kosher salt
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne

Feel free to use your favorite BBQ sauce or a Homemade BBQ Sauce instead of my marmalade/vinegar sauce.

CHRIS LANE



CHRIS LANE

FIND ANOTHER BAR





8:30 p.m. Saturday, July 20

McKayla Marie @ 7 p.m.

www.linncountyfair.com

Call the Linn County Board of Commissioners at 541-967-3825.

Lonnie Keenon retires after 33 years surveying Linn County

By Alex Paul
Linn County Reporter

ALBANY — Over the last 33 years, Linn County Surveyor Lonnie Keenon has chopped a lot of weeds with a machete and dug thousands of holes, looking for old corner markers from one corner of the county to the other.

But now, the only tramping around he's going to be doing will be when he's on one of his usually successful elk hunts.

The 1988 Sweet Home High School graduate retired at the end of June after 33 years with the Surveyor's Office.

Keenon said former County Surveyor B. Osborn Shaw hired him and gave him "on-the-job" training after Keenon spent a couple seasons playing baseball at Linn-Benton Community College.

It has been a rewarding job, Keenon said, even though it meant working in all kinds of weather, from torrential rain downpours to deep snow.

"When I started we were still using the old metal chains," Keenon said. "On a really long run, they could get very heavy. We also used chains when we checked sub-divisions."

After a few years, the county began using laser equipment, Keenon said.

Keenon said he has worked in every corner of the county from the farmlands of the valley to the Clear Lake area.

Doing Historic Corner Preserva-



New surveyor Adam Hoyt.

tion work was always interesting, Keenon said.

Map data is used to locate the general area (there are supposed to be corner markers every mile on a map), but most areas have been long overgrown with brush or dirt. In some cases, a corner stone may smack dab in the middle of a road. "I've

cleared a lot of brush with a machete and then we dig holes," Keenon said.

During a retirement party, a former co-worker reminded Keenon of one adventure when they had to slog through deep snow to get back to the country vehicles.

One part of the job that used to fall on surveyors was mapping out crime scenes.

Keenon said he doesn't have a lot of plans for the immediate future other than fishing and hunting.

He and his wife, Mary, live near Crawfordsville. They have two grown sons, Mitch, who works for the Road Department's Albany Division and Brandon, who works for the Road Department's Halsey Division.

They have two grandchildren, Kaiden, 7, and Kacie, 2.

Fellow surveyor Ken Lemarand worked with Keenon for decades and said Keenon, "definitely earned his retirement. It's work, really hard work at times."

County Surveyor Tom Casey has worked with Keenon for 19 years.

"He is a great guy to work with. He does a good job and he will be sorely missed," Casey said.

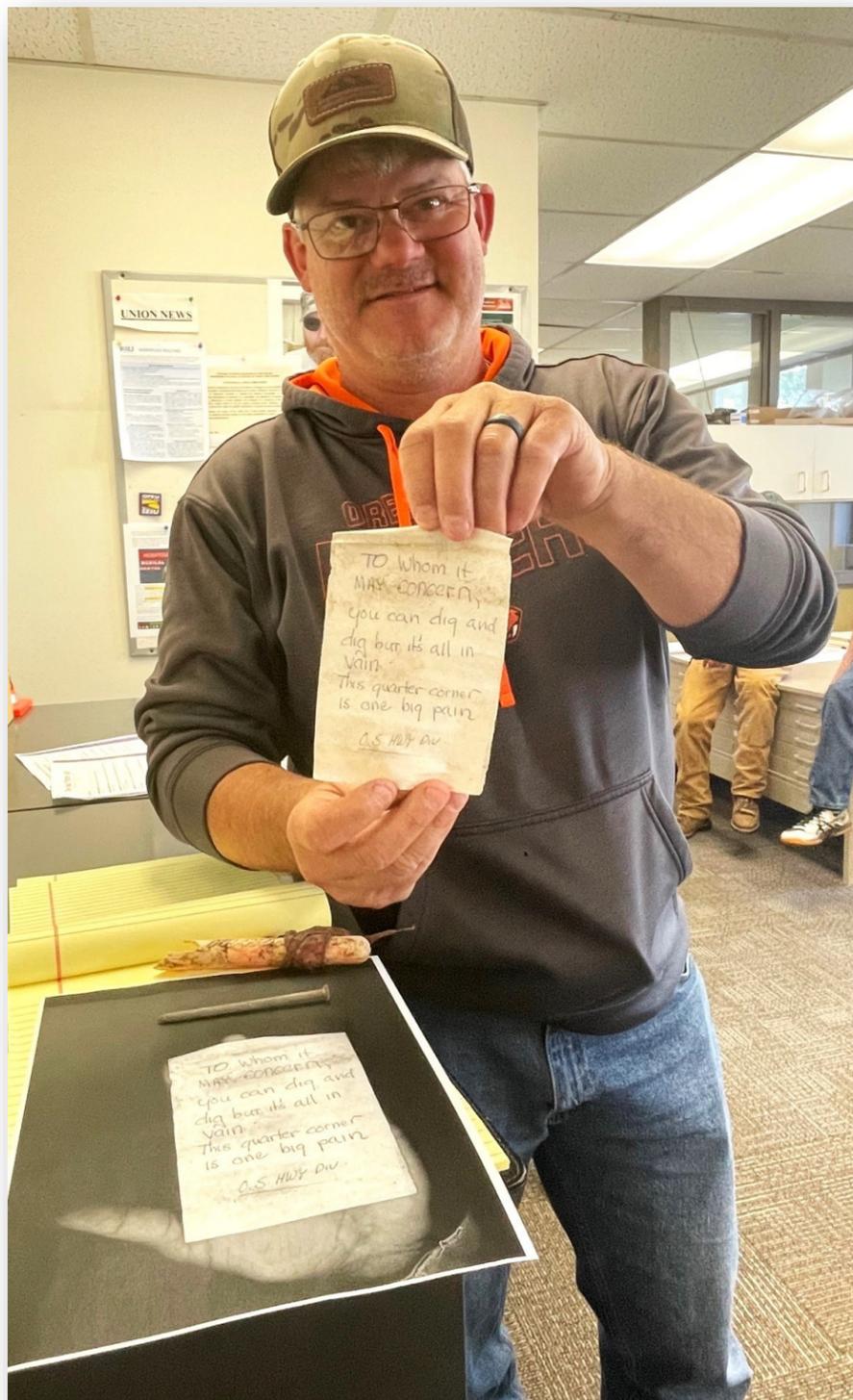
Former logger Adam Hoyt, 39, has been hired to replace Keenon. From the McMinnville area, Hoyt and his wife Shelby and children, Colbie, 13, and Joseph, 8, live in North Albany.

"I like being outdoors," Hoyt said.

Hoyt brings experience from the Marion County Surveyor's Office to his new Linn County job.

He came on board March 18.

Like Keenon, Hoyt enjoys fishing and hunting, but he also enjoys running. He recently completed a 31-mile ultramarathon.



Above: Surveyor Lonnie Keenon and a note he found on one of his job sites. Below: Keenon and long-time friend and co-worker Ken Lemarand.



Although Stephanie Taylor works for the Road Department, she started her career with Linn County in the Surveyor's Office.





OSU Extension Service



LCYLA sponsors several educational programs

The annual 4-H and FFA Livestock auction will be held starting at noon on July 20 in the Calapooia Arena at the Fair & Expo Center.

This annual event that is held during the Linn County Fair gives youth producers the opportunity to sell their market project animals to conclude their project. This event would not be possible without the generous support of community families and businesses.

This year the auction committee has been dedicated to offering more educational events for youth with market animals. The goal of these events is to enhance the quality of the animals at the auction and to also fulfill the mission of cultivating future leaders.

The educational events have included feed clinics, prepping for a show, showmanship and how to write and deliver buyer letters to potential buyers in the community.

On top of helping support all of the youth with market projects the auction committee also awards up to \$10,000 in scholarships to high school graduating seniors who have been a part of the auction in the past couple years.

If you are interested in supporting some of these youth at the auction, please go to lcyala.com and click on the buyers' info. Even if you don't have the resources to purchase an entire animal, there are other ways to support the auction.

FREE



Join Us

4TH ANNUAL SOFTBALL GAME

OSU'S GOSS STADIUM
5 PM WEDNESDAY JULY 24TH
BENEFITTING:



BENTON COUNTY SHERIFF'S OFFICE
VS.
LINN COUNTY SHERIFF'S OFFICE



ADULT MENTAL HEALTH FIRST AID

Mental Health First Aid is an entry-level training that teaches you how to identify, understand and respond to signs of mental health and substance use challenges among adults.



YOU WILL LEARN:

- Common signs and symptoms of mental health challenges.
- 5-Step action plan to help a person in crisis and non-crisis situations.
- How to connect a person to appropriate services and supports.

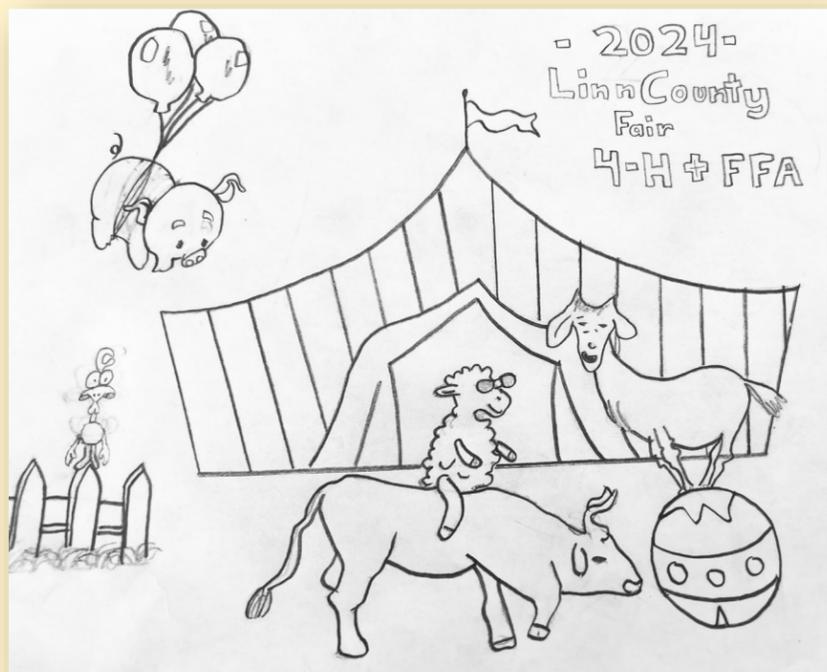
JULY 22, 2024
8:00 AM - 5:00 PM
ARMORY BUILDING
104 SW 4TH AVE
ALBANY, OR

WHO SHOULD ATTEND:

Community members • Employers
Educators • Hospital staff • First responders • Faith leaders • Support services professionals • Individuals interested in supporting others

Sponsored by Linn County Health Services

Registration is required. Certification will be provided.
For more information or to register, email prevention@linncountyhealth.org



Matthew Ennis submits winning Fair T-shirt design!

Congratulations to our 2024 4-H and FFA t-shirt contest winner MATTHEW ENNIS!

This is the second year that we've had youth enter their original design and we had close to 50 entries.

Watch for the t-shirts that the youth and leaders will be wearing at fair

with Matthew's design. All entries were displayed in the OSU Extension office hallway.

A big thank you to all youth that participated and to No Dinx and Knife River for their support.

Jace Cook ... From Page 1

Cook's role will be to serve as a military justice advisor and trial counsel for command. He'll advise on administrative and disciplinary actions including courts-



Captain Jace Cook at a going away party in his honor.

martial, non-judicial punishment, and other legal proceedings. As a Trial Counsel he'll be the prosecutor responsible for bringing charges against service members accused of violating the UCMJ (Uniform Code of Military Justice). Cook says the proper administration of military justice not only en-

sures good order and discipline but enhances unit efficiency and military readiness.

He will deploy overseas in August, after spending July training in Texas.

U.S. soldiers will assimilate with NATO soldiers — Greece, Italy, Finland, Hungary, Poland, Slovenia, Switzerland, and Turkey — for three weeks in Germany before arriving at Camp Bondsteel.

Cook said two indispensable attributes needed for this assignment are to "be adaptable and to be resilient" and that he was fortunate to have received additional training through the DA's office on resiliency taught by Kevin Gilmartin, Ph.D.

Camp Bondsteel encompasses 955 acres and features 52 helipads.

The camp can house up to 7,000 soldiers and has full amenities including a large two-story PX, hospital, two gyms, and two recreation buildings with phones, computers, pool tables, and video games. Camp Bondsteel also has a chapel, a large dining facility, a fire station, a military police station, two cappuccino bars, a Burger King, Taco Bell, and an Anthony's Pizza. There is also a barber shop, a laundry facility employing local nationals, a dry cleaner, a tailor, and athletic facilities.



Aerial view of Camp Bondsteel in Kosovo.



Are you hosting or going to attend a 4th of July BBQ or party?

Please take some photos and send them to me.

apaul@co.linn.or.us

Thanks, have a fun and safe 4th of July!

Pacific coast gray whales have gotten 13% shorter

Decline in size over 20-30 years

OSU News Service

NEWPORT, Oregon — Gray whales that spend their summers feeding in the shallow waters off the Pacific Northwest coast have undergone a significant decline in body length since around the year 2000, a new Oregon State University study found.

The smaller size could have major consequences for the health and reproductive success of the affected whales, and also raises alarm bells about the state of the food web in which they coexist, researchers say.

“This could be an early warning sign that the abundance of this population is starting to decline, or is not healthy,” said K.C. Bierlich, co-author on the study and an assistant professor at OSU’s Marine Mammal Institute in Newport. “And whales are considered ecosystem sentinels, so if the whale population isn’t doing well, that might say a lot about the environment itself.”

The study, published in *Global Change Biology*, looked at the Pacific Coast Feeding Group (PCFG), a small subset of about 200 gray whales within the larger Eastern North Pacific (ENP) population of around 14,500. This subgroup stays closer to shore along the Oregon coast, feeding in shallower, warmer waters than the Arctic seas where the bulk of the gray whale population spends most of the year.

Recent studies from OSU have shown that whales in this subgroup are smaller and in overall worse body condition than their ENP counterparts. The current study reveals that they’ve been getting smaller in recent decades.

The Marine Mammal Institute’s Geospatial Ecology of Marine Megafauna (GEMM) Lab has been studying this subgroup of gray whales since 2016, including flying drones over the whales to measure their size. Using images from 2016-2022 of 130 individual whales with known or estimated age, researchers determined that a full-grown gray whale born in 2020 is expected to reach an adult body length that is 1.65 meters (about 5 feet, 5 inches) shorter than a gray whale born prior to 2000. For PCFG gray whales that grow to be 38-41 feet long at full maturity, that accounts for a loss of more than 13% of their total length.

If the same trend were to happen in humans, that would be like the height of the average American woman shrinking from 5 feet, 4 inches to 4 feet, 8 inches tall over the course of 20 years.

“In general, size is critical for animals,” said Enrico Pirotta, lead author on the study and a researcher at the University of St. Andrews in Scotland. “It affects their behavior, their physiology, their life history, and it has cascading effects for the animals and for the community they’re a part of.”

Whale calves that are smaller at weaning age may be unable to cope with the uncertainty that comes with being newly independent, which can affect survival rates, Pirotta said.

For adult gray whales, one of the biggest concerns is reproductive success.

“With them being smaller, there are questions of how effectively these PCFG gray whales can store and allocate energy toward growing and maintaining their health. Importantly, are they able to put enough energy toward reproduction and keep the population growing?” Bierlich said.

Scarring on PCFG whales from boat strikes



Pacific Coast Feeding Group gray whales born today are 13% shorter than if born ~20 years ago.

Image is a drone photo of a gray whale from above, showing the bright blue water around the massive dark-blue whale with white scarring and barnacles across its back.

and fishing gear entanglement also makes the team concerned that smaller body size with lower energy reserves may make the whales less resilient to injuries.

The study also examined the patterns of the ocean environment that likely regulate food availability for these gray whales off the Pacific coast by tracking cycles of “upwelling” and “relaxation” in the ocean. Upwelling sweeps nutrients from deeper to shallower regions, while relaxation periods then allow those nutrients to remain in shallower areas where light allows for growth of plankton and other tiny organisms, including the prey of gray whales.

“Without a balance between upwelling and relaxation, the ecosystem may not be able to produce enough prey to support the large size of these gray whales,” said co-author Leigh Torres, associate professor and director of the GEMM Lab at OSU.

The data show that whale size declined concurrently with changes in the balance between upwelling and relaxation, Pirotta said.

“We haven’t looked specifically at how climate change is affecting these patterns, but in



general we know that climate change is affecting the oceanography of the Northeast Pacific through changes in wind patterns and water temperature,” he said. “And these factors and others affect the dynamics of upwelling and relaxation in the area.”

Now that they know the PCFG gray whales’ body size is declining, researchers say they have a lot of new questions about downstream consequences of that decline

and the factors that could be contributing to it. “We’re heading into our ninth field season studying this PCFG subgroup,” Bierlich said. “This is a powerful dataset that allows us to detect changes in body condition each year, so now we’re examining the environmental drivers of those changes.”

The other co-authors on the paper were Lisa Hildebrand, Clara Bird and Alejandro Ajó at OSU and Leslie New at Ursinus College in Pennsylvania.

Going on vacation?

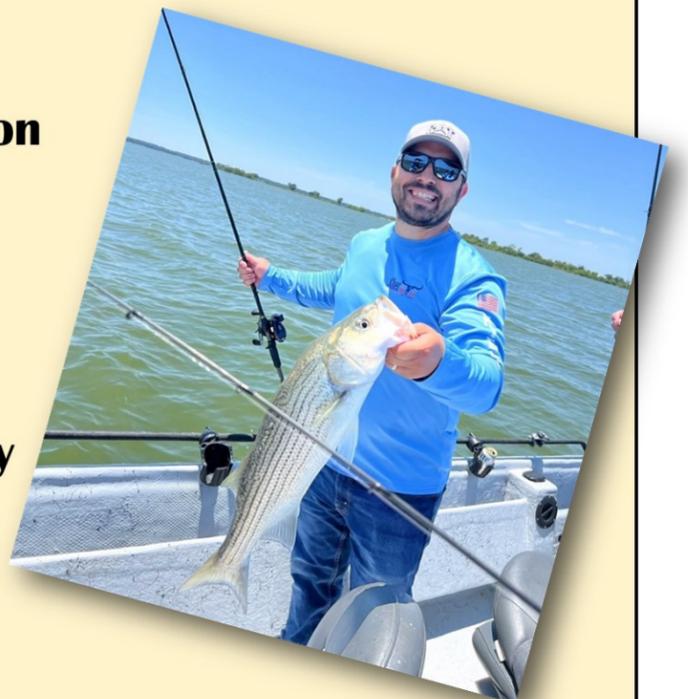
Enjoying a staycation?

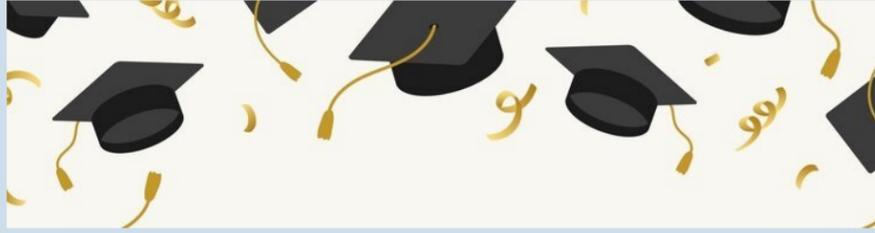
**Having a big family reunion
this summer?**

**Or just enjoying fishing,
biking or hiking in our
beautiful Willamette Valley**

**Please take some photos
and send them to me:**

apaul@co.linn.or.us





Congratulation to our graduates!



LaDamian Ammon-Wright recently graduated from South Albany High School. He is shown with his brother Dante, his mother Anne (Assessment & Taxation Office) and his Grandmother Beth. Pictured above right, is LaDamian's father Brian Wright, brother Dante', LaDamian and his mother Anne.

Thomas Bringetto moved on from fifth grade at Waverly Elementary. His is pictured with his mother, Amanda (Public Health) and his dad, Adam Bringetto.



Above: Maia Daudert graduated from the eighth grade at North Albany Middle School. She is pictured with her mother, Lily Daudert (Information Technology Department).

Left: Grayson Cumpiano passed out of the fifth grade at North Albany Elementary School. His is the son of Adam and Jacalyn Cumpiano (Linn County Planning & Building.)



Congratulation to our graduates!



Madison Duncan is a recent Sweet Home High School graduate. Pictured left to right, her mother, Misty, Madison, dad Jason (Linn County Road Department) and sister Ashley.



Elisa Marteeny graduated from the eighth grade at North Albany Middle School. She is shown with her parents, Doug and Elizabeth Marteeny. (Her dad is the Linn County District Attorney.)



Jax Moseley passed out of fifth grade at Periwinkle Elementary School. He is pictured with his mother, Courtney Leland (Commissioners' Office staff).



Greyson Graham graduated from kindergarten at Periwinkle Elementary School. He is pictured with his dad, Tyler Graham (Linn County Road Department) and his mom, Emilie.



Brittney Morriss, a Detention 19 staffer at the Linn-Benton Juvenile Detention Center, recently graduated from Western Oregon University with a Bachelor's Degree in Criminal Justice and a minor in Forensic Psychology.

Congratulation to our graduates!



Naida Jordanne Wikner is the valedictorian for the Lebanon High School Class of 2024. She plans to attend Lewis & Clark College in Portland with a goal of becoming an Emergency Room doctor. She is the daughter of Dana and Dia-Marie Wikner. Her dad is with Linn County Alcohol and Drug. She is also pictured with her sisters, row one: Petrac-Breeze and Azizza-Grace. Row two: Zinnia-Love, Malinna-Anice, Naida-Jordanne and Enarra-Marie.

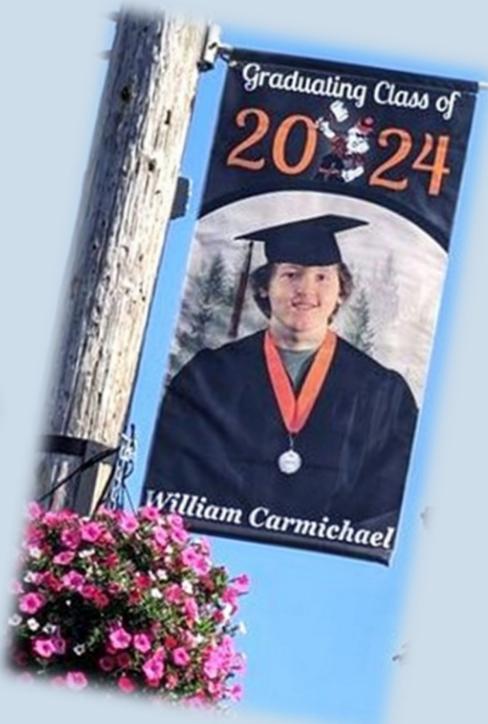
Olivia Mason is a recent Lebanon High School graduate. She is the daughter of Matt and Tabby Mason. Her dad is with Linn County Planning & Building.



Cody Pitcher recently graduated from Jefferson High School and his brother, Mason, graduated from the eighth grade at Jefferson Middle School. Their dad is Chief Deputy Assessor Matt Pitcher.



William Kenneth Carmichael is a recent graduate of Scio High School. He is the son of Cyndy Carmichael of Linn County Mental Health.





Happy birthday, Frank!
 The Linn County Planning & Building Department staff celebrated Electrical Inspector Frank DeWilde's 76th birthday Thursday, June 13, with a Hawaiian theme. Pictured from left to right: Julia Fox, Lexi Mitchell, Suzanne Hunt, Megan Sharp (back), Jaci Cumpiano, Alyssa Boles, Rick Goff (back), Carol Gordon, Matt Mason and Daman Lambert. The birthday honoree is in the foreground. Why the Hawaiian theme? DeWilde passed through Hawaii as a 20-year-old heading to Japan — and then on to Vietnam — while serving in the Air Force. He could not take time to explore the islands on that government-paid trip, but 20 years later he went back to Hawaii on vacation and he has worn Hawaiian shirts ever since.

Hau'oli Lā Hānau

SH Public Health office ... From P. 1

"We will be able to provide more group therapy," Thomas said. "We will add staff and provide more localized care."

Thomas said the goal is to be able to provide services on a level with the Lebanon Public Health office.

"We want to be able to provide our Sweet Home residents with the same kind of services as people in Albany and Lebanon," Thomas said.

Thomas said the Alcohol and Drug Department has had one full-time equivalent staff member assigned to the Sweet Home office. He hopes to

increase that by one or two positions by the end of the year.

Public Health Administrator Terri McQueen said Vernon Mills of General Services oversaw the project with services provided by the following contractors: Paint Doctors: interior painting; JP Harvest Construction: vinyl and carpet; Premier Electric: electrical and data ports; Complete Plumbing: installed new toilets and added water bottle station; SAS Balancing: updated HVAC flow; Larsell Mechanical: updated



The Linn County Public Health Office in Sweet Home is at 799 Long Street and is open from 8:30 a.m. to 5 p.m., Monday through Friday.

duct work; Oregon Corrections Enterprise: new desks, three-drawer system, and side/lobby chairs; ErgoCentric: new office desk chairs.

The office is open from 8:30 a.m. to 5 p.m., Monday through Friday. Call 541-967-3888.



Lebanon celebrates new Fire Hall



Photos courtesy Wyatt King

LEBANON — The Lebanon Fire District offers a "big thank you" to everyone who came out to our Open House and Dedication Ceremony at Station 31 — about 350 people — on June 15.

During the ceremony, the Ted Fitzwater Memorial Training Tower and the Jim Anglin Workout Facility were unveiled honoring their significant contributions to our district and community.

A special thanks goes to Larry Arnold, our former fire chief, who joined us as a speaker at the event. Larry's leadership helped solidify our standing as a district, and his presence added to the meaningfulness of the occasion. We also want to extend a special thank you to our other notable speakers, Chief Joseph Rodondi and Board Vice President Dale White.

Mark your calendars: We'll be hosting another Open House at Station 31 during Fire Prevention Week in October. Keep an eye on our social media channels for specific dates and times as we look forward to another opportunity to connect with our community and promote fire safety awareness.



Have a fun 4th of July, but be careful!



Stand By Me Day participants can jump right in and enter the annual blueberry pie eating contest or stay a lot cleaner and just buy a piece of pie.

Stand By Me Day Set for Tuesday, July 23 in Brownsville

Annual event is a fundraiser for Linn County Museum Friends Inc.

BROWNSVILLE — Plans are underway for this year's annual Stand By Me Day on July 23 commemorating the movie filmed in Brownsville.

The event will be held throughout downtown Brownsville on Tuesday, July 23, from 11 a.m. to 5 p.m.

Headquarters will be in front of the Linn County Historical Museum at 101 Park Avenue.

With it falling on a Tuesday, local businesses will be open and ready for the fans.

Last year's event was held on a Sunday and about 3,000 or more

fans showed up to celebrate the coming of age movie and small-town life.



Many fans fly in from across America and some from around the world for this very special fan favorite event.

The movie Stand By Me has become more popular through the

years as many people find something in the movie they can relate to from their own childhood.

This event is a social gathering, a chance to rub elbows with fellow fans, walk the streets, hear the stories, and if you're brave, enter the blueberry pie eating contest! The wildly popular contest will again be conducted by the Central Linn Lion's Club, you can sign up on location.

You can also purchase slices of delicious blueberry pie for those who want a cleaner eating experience.

There are guided walking tours all day leading fans to scene locations, telling stories along the way and a

Fan Forum complete with Emcee in a conversational setting including fans and any special guests who might appear.

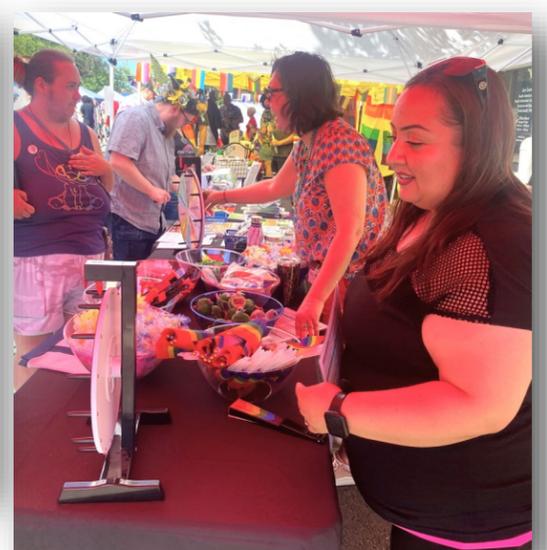
Vintage cars will be on display, including some from the movie.

There will be a 50/50 Raffle at the end of the day as well, along with T-shirts and other souvenirs for sale, all proceeds benefiting the Friends of Linn County Museum

For extra fun, Caesar the No Drama Llama will be there to pose for a 'stand by' photo opportunity.

Keep an eye out for a few of the Benevolent Order of Antelopes as well as four boys wandering around looking for some railroad tracks. Just maybe the Red Food Trailer will be serving Verno Burgers!

For more information contact the Linn County Historical Museum at 541-466-3390 or lchm@co.linn.or.us.



Linn County Health Promotions team reaches many

ALBANY — The Linn County Health Promotions team provided information on tobacco prevention and cessation, mental health, Women, Infants & Children, and other health resources at the 7th annual Albany Pride event in downtown Albany on Saturday, June 22.

The tobacco- and vape-free event drew more than 2,000 people, breaking past attendance records, and closed off several city blocks between 2nd Avenue and the Linn County Courthouse on Broadalbin and 4th Avenue.

Vendors from across the county and state joined the Health Promotions Team, as well as the Linn County Communicable Disease team and the Linn County Medical Reserve team volunteers, who were onsite with information about vaccines and to provide water to the crowd with temperatures topping out in the high 80s.

Above left: Gayle Woodworth, HIV/STI testing & prevention coordinator, Danielle Salazar, Linn County Maternal and Child Health team, and Jessica Palmer, school health coordinator, staff the health resource table for the Linn County Health Promotions Team on Saturday, June 22. (Dani Crabtree/Linn County Tobacco Prevention Coordinator).

Center: Lynn Rogers, supervisor for the Communicable Disease team, sets up the CD team tent with vaccine resources and other service information available in Linn County. (Dani Crabtree/Linn County Tobacco Prevention Coordinator).

Right: Anita de Anda, Linn County Health Promotions team supervisor, and Rebecca Torres, Linn County access to care coordinator, manage the spin the wheel prizes at the Linn County Health Promotions team table. Event attendees had to answer questions regarding a health topic to win prizes, including fans, leis, candy, Imagine Oregon tobacco prevention campaign t-shirts and totes, and more. (Photo by Gayle Woodworth/HIV/STI Testing and Prevention Coordinator).

Linn County Fair!



July 18-19-20



Main Stage Entertainment



Lone Star

July 18, 8:30 p.m.



**Legends of
Classic Rock**

July 19, 7 p.m.



Chris Lane

July 20, 8:30 p.m.

Family Land



**Food
Vendors
Displays**



Carnival



**Hell on
Hooves
Mutton
Bustin'**



www.linncountyfair.com

Call the Linn County Board of Commissioners at 541-967-3825.

New menu at Clear Lake Lodge



Clear Lake Resort Breakfast Menu

Breakfast served between 7am-11am, 7 days a week
Gluten free white bread and hamburgers buns available \$3

Classics		Kids	
Clear Lake Breakfast \$12 Two eggs, hash browns, choice of sausage or bacon, served with toast	One biscuit and gravy \$5	One egg, choice of one bacon or sausage and one toast \$8	
Pancake Breakfast \$14 Two pancakes served with two eggs and choice of bacon or sausage	One chocolate chip pancake, one egg, choice of one bacon or one sausage \$8	One French toast, choice of one bacon or sausage \$8	
Super Stack \$9 Four pancakes served a la carte			
French Toast (full) \$10 4 slices of Texas toast dipped in cinnamon and nutmeg egg batter			
French Toast (half) \$6 2 slices of Texas toast dipped in cinnamon and nutmeg egg batter			
Biscuits & Gravy Plate \$14 Two biscuits with sausage gravy, two eggs, and choice of bacon or sausage			
Biscuits & Gravy \$8 Two biscuits served with sausage gravy			
	Drinks		
	Coffee & Tea \$2/\$3		
	Juice box \$1.5		
	Assorted soft drinks \$1.5		
	Hot Chocolate \$2/\$3		
	Sides		
	Two bacon slices \$3.50		
	Two sausage links \$3		
	Two eggs \$3		
	Side of toast/biscuit \$2		
	Two pancakes \$4.5		
	Add gravy \$3		
	One French toast \$4		

Clear Lake Resort Lunch Menu

Lunch served between 11:30am-3pm, 7 days a week
All burger and sandos come with a choice of fries, tots or upgrade to a salad \$2
Gluten free white bread and hamburgers buns available \$3

Burgers		Sandos	
Waterloo Burger \$12 A classic hamburger served with mayo, lettuce, onion, pickles, and tomatoes on a toasted bun	Sunnyside Burger \$13 Served with lettuce, onion, pickles, tomatoes, mayo, choice of cheese on a toasted bun	Cathkins Chicken Sando \$12 Fried chicken breast, lettuce, tomato, pickles, mayo served on a toasted bun	Chicken Pesto Sando \$13 Fried chicken breast, pesto, seared tomato and Swiss served on a toasted bun
Whitcomb Burger \$14 Served with lettuce, onion, pickles, tomatoes, mayo, choice of cheese, bacon, on a toasted bun	Beyond Burger \$14 A beyond patty served with lettuce, onion, pickles, tomatoes, mayo, choice of cheese on a toasted bun	Clear Lake BTT \$10 Choice of bread, crispy bacon, lettuce, tomato, and mayo	Cascadia Grilled Cheese \$13 Choice of bread, served with Swiss and cheddar, crispy bacon, tomato
Mushroom and Swiss Burger \$14 Served with mushrooms, lettuce, onion, pickles, tomatoes, mayo, and swiss on a toasted bun	Bacon & Avocado Burger \$15 Served with lettuce, onion, pickles, tomato, avocado spread, bacon, choice of cheese on a toasted bun	Patty Melt \$12 Beef patty, caramelized onions, swiss cheese, 1000 island, served on marble rye bread	Tuna Melt \$10 Tuna salad (mayo, onion, celery garlic, salt and pepper) cheddar cheese, choice of bread
		Club Sando \$14 Ham, turkey, bacon, lettuce, tomato, mayo, served on 3 pieces of bread of your choice	
		Salads (full/side)	
		House Salad \$8, \$5 Mixed greens, tomato, onions, cheddar cheese, and croutons	
		Chef Salad \$10, \$6 Mixed greens, ham, turkey, bacon, egg, tomato, cheddar cheese, and croutons	
		Caesar Salad \$8, \$5 Romaine, shaved parmesan cheese, Caesar dressing, and croutons	
		Dressings	
		Ranch	
		Thousand Island	
		Caesar	

New, from the smoker ...

“Clear Lake Resort is serving up new items fresh from the smoker! On Friday and Saturday evenings, starting July 5, we will be offering brisket, chicken quarters or tri-tip, all smoked to perfection, and accompanied by a choice of sides including macaroni and cheese, baked beans or pasta salad.”



Restaurant hours: Breakfast is served from 7 -11 a.m. Lunch is served 11:30 a.m.-3 p.m.

The lodge is open from 7 a.m.-7 p.m. for your incidental needs, snacks, souvenirs and fishing items.

Clear Lake Resort Limited Menu

Hot Dog Basket \$8 Two beef hot dogs served on a toasted bun with choice of fries or tots	Chili Cheese Hot dogs \$12 Two beef hot dogs served on a toasted bun covered in chili and cheese with choice of fries or tots
Chicken Strip Basket \$10 Three crispy strips, served with your choice of fries or tots	Biscuits & Gravy \$8 Two biscuits smothered with sausage gravy
Corn Dogs \$10 Two beef franks dipped in sweet honey batter and deep fried with Choice of fries or tots	
Sides	Kids
Fries/Tots \$4.50	Chicken Strips and Fries \$8
Fruit Cup \$1	Hot Dog and Fries \$6
Beef Chili \$6	Bear in a Blanket and Fries \$8
Cheese Fries \$6	
Chili Cheese Fries \$7	



Clear Lake Resort Breakfast Menu

Breakfast served between 7am-11am, 7 days a week
Gluten free white bread available \$3

Eggs Benedict: English muffin topped with avocado spread and poached egg, with hollandaise sauce drizzled on top and a side of hash browns	Specialties
Omelets	Breakfast Burritos
Denver Omelet \$12 Ham, cheddar cheese, onions, bell peppers, side of hash browns, and choice of toast	Steak Burrito \$13 Scrambled eggs, hash browns, onions, Philly meat, and cheddar cheese. Add avocado spread \$2
Earth Madness Omelet \$14 Sausage, mushroom, spinach, onion, Swiss cheese, side of hash browns, and choice of toast	3 meat Burrito \$13 Philly meat, bacon, sausage, hash brown, scrambled eggs, and cheddar cheese
3 Meat Omelet \$15 Sausage, ham, bacon, cheddar cheese, side of hash browns, and choice of toast	Veggie Burrito \$11 Scrambled eggs, spinach, mushrooms, onions, bell peppers, tomatoes, hash browns, cheddar cheese
Veggie Omelet \$12 Spinach, mushrooms, onions, bell peppers, tomatoes, side of hash browns, and choice of toast	Extras
	Salsa \$1
	Sour Cream \$1
	Avocado Spread \$2

Clear Lake Resort Lunch Menu

Lunch served between 11:30am-3pm, 7 days a week
All wraps and extras come with a choice of fries, tots or upgrade to a salad \$2

Wraps	Extras Sides	Extras
Crispy Chicken Caesar wrap \$12 Crispy chicken, romaine lettuce, shaved parmesan cheese and Caesar dressing wrapped in a tortilla	Fries/Tots \$4.5	Hot Dog Basket \$8 Two beef hot dogs served on toasted buns
BTT Wrap \$13 4 pieces of bacon, romaine lettuce, tomato, with ranch drizzle wrapped in a tortilla	Fruit Cup \$1	Chicken Strip Basket \$10 Three crispy chicken strips
Steak Wrap \$15 Beef Philly meat, romaine, tomato, onion, cheddar cheese, and avocado spread wrapped in a tortilla	Beef Chili \$6	Corn Dog Basket \$10 Two beef franks dipped in sweet honey batter and deep fried
Veggie Wrap \$11 Romaine lettuce, tomato, onion, bell pepper, avocado spread, and cheddar cheese wrapped in a tortilla	Cheese Fries \$6	Chili Cheese Hot Dogs \$12 Two beef hot dogs on toasted buns, covered in beef chili and cheese
	Chili Cheese Fries \$7	Drinks
	Kids	Coffee & Tea \$2/\$3
	Cheese Burger and Fries \$10	Juice box \$1.5
	Grilled Cheese and Fries \$8	Assorted soft drinks \$1.5
	Chicken Strips and Fries \$8	Hot Chocolate \$2/\$3
	Hot Dog and Fries \$6	
	Corn Dog and Fries \$8	



Keep your pets safe from 4th of July fireworks

Courtesy: American Veterinary Medicine Association

Fireworks, picnics and other Fourth of July traditions can be great fun for people. But all of the festivities can be frightening and even dangerous for animals.

Noisy fireworks and other celebrations can startle animals and cause them to run away; holiday foods can be unhealthy; summer heat and travel can be dangerous; and potentially dangerous debris can end up lying on the ground where pets can eat or play with it.

Whether or not you're planning your own Independence Day celebration, it's important to take precautions to keep your pets safe both during and after Fourth of July festivities.

Preparing in advance:

- Make sure your pets—cats and dogs alike—have identification tags with up-to-date information. If you have horses, you might consider marking a safety (breakaway) halter with your contact information and leaving it on your horse during this stressful time.
- If your pets aren't already microchipped, talk with your veterinarian about microchipping. This simple procedure can greatly improve your chances of getting your pets back if they become lost.
- If your pets are microchipped, make sure your contact information in the microchip registry is up to date.
- Take a current photo of all of your cats, dogs and horses—just in case.
- If your pet has historically been anxious on this holiday, or if you have reason to expect potentially harmful reactions, consider behavioral therapy to desensitize your pet and reduce the risk of problems. Some pets may need medication. Consult your veterinarian or a veterinary behaviorist.
- Make sure the environment is safe and secure. If your neighbors set off fireworks at an unexpected time, is your yard secure enough to keep your pet contained? Are pasture fences secure enough to keep horses or other livestock confined? Evaluate your options, and choose the safest area for your animals. Make improvements if needed to make the area more secure.

Safety during July 4 celebrations:

- Leave your pets at home when you go to parties, fireworks displays, parades and other gatherings. Loud fireworks, unfamiliar places and crowds can all be very frightening to pets, and there's great risk of pets becoming spooked and running away.
- Consider putting your pets in a safe, escape-proof room or crate during parties and fireworks.
- Keep horses and livestock in safely fenced areas and as far from the excitement and noise as possible.
- If you're hosting guests, ask them to help keep an eye on your pets to make sure they don't escape. Placing notes on exit doors and gates can help both you and your guests remain vigilant.
- Keep your pets inside if you or your neighbors are setting off fireworks.
- Keep sparklers, glow sticks, fireworks, charcoal and kabob skewers away from curious pets.
- Don't let pets get near your barbecue grill while it is in use or still hot.
- Avoid the urge to feed your pets table scraps or other foods intended for people. Be especially careful to keep them away from these common foods that are actually toxic.
- Remember that too much sun and heat (and humidity!) can be dangerous to pets. Keep them inside

when it's extremely hot/humid, and make sure they have access to shady spots and plenty of water when outdoors. Don't leave pets outside for extended periods in hot weather. And know the signs that a pet may be overheating.

- Never leave your pet in your car when it's warm outside. Vehicle interiors heat up much faster than the air around them, and even a short time in a locked car can be dangerous to pets.
- If you're travelling out of town for the holiday, consider leaving

your pets at home with a pet sitter or boarding them in a kennel. If you need to bring them with you, be sure you know how to keep them safe.

- Follow safe food handling and hygiene practices to protect your family and guests.

After the celebrations:

- Check your yard for fireworks debris before allowing pets outside to play or relax. Even if you didn't set off fireworks yourself, debris can make its way into your yard, where curious animals may pick it up to play with or eat.



Fireworks and fun for Fourth of July

Courtesy Albany Visitors Association

Celebrating the Fourth of July is even more fun with a fireworks display, and Albany will be taking part this year. The event will be part of a grand opening for the newly renovated Monteith Riverpark.

Kicking off the night's festivities will be the opening of the River Rhythms concert series at 7 p.m. featuring country singer Lee Greenwood. The fireworks display will be held right after the concert, at about 9 p.m., weather permitting.

The concert is free, but a \$1 donation per person is encouraged.

Renovations to Monteith Riverpark include a new performance stage, children's play equipment and a splashpad for the kids on those hot summer days.

Families will have many other fireworks and 4th of July celebrations to choose from around the mid-valley. Here are a few to choose from:

July 3

Corvallis – Take in a Corvallis Knights baseball game and then enjoy a spectacular fireworks display afterward at OSU's Goss Stadium in Corvallis. Game starts at 7:15 p.m.

Yamhill – Saffron Fields Vineyard, 18748 NE Laughlin Rd., holds a festival with live music, food trucks and fireworks! Tickets are \$75 each.

July 4

Keizer – Catch a Salem-Keizer Volcanoes baseball game and stick around for the fireworks at Volcanoes Stadium, 6700 Field of Dreams Way NE. Game time is 6 p.m.

Brownsville – The day begins with breakfast in Pioneer Park and ends with a fireworks display, put on by the Brownsville Rural Fire District. All are welcome to attend.

Salem – Enjoy a full day of activities at the Oregon State Fairgrounds, including food, drinks, a Bounce n' Battle Fun Zone, a demolition derby, and concerts by country artist McKayla Marie and high-energy 80s tribute band, Radical Revolution, and a fireworks display. For ticket prices and times, go to Oregon State Fair.

Independence – Catch activities July 3-5: enjoy the YMCA Kid's Zone, watch a parade that stretches from Monmouth to Independence, then head downtown to Riverview Park for a rubber duck derby and other activities, and a fireworks display.

Creswell – This all-day celebration, held downtown, starts with a pancake breakfast and ends with fireworks.

Harrisburg – The Old Fashioned July 4th Celebration features one of the biggest — if not the biggest — fireworks display in the mid-valley, along with several other fun events. Other activities included in the celebration are a flag raising, parade (plus a pet and costume parade), bands, vendors, a classic car show and a 5K run.

July 6

Detroit – A highlight of the summer at Detroit Lake is its Fireworks Display and weekend Celebration, held on the closest Saturday to Independence Day. The fireworks start at about 10 p.m. and can be viewed from all over town, from trails on the mountain tops, or from a boat anchored on the Lake.