Thrift Store gets ready for remodel

Prices cut to clear store out; donations stop until Aug. 1

Heart of Oregon Corps Thrift Store is preparing for a month-long remodel that will begin on June 30.

The store will be clearing all contents from the store in preparation for its monthlong closure. The store will be closed for the remodel from June 30 to July 31, re-opening to the public on Aug. 1. A clearance sale will take

place the month leading up to remodel. Beginning June 4, all items at the store are priced at \$1 or less, with the exception of some furniture items.

Furniture items are marked down drastically. The Heart of Oregon Thrift Store is currently not be accepting donations. The store asks that the public hold onto donations until the store re-opens on Aug. 1.

During the month-long re- cepting monetary donations



model, the store will be receiving much-needed new floors, as well as some minor repairs to the interior. Heart of Oregon employees and student-volunteers will continue to work through the remodel.

The store will also be ac-

from the public during the closure to help cover the cost of goal-engagement bonuses for thrift store student-volunteers

The Heart of Oregon Corps Thrift Store will show its appreciation for customer and donor support by hosting a

At left, Heart of **Oregon Thrift** Store manager Linda Graham is surrounded by Tyler and Sara, employees of the **Thrift Store.** who have been busy, along with the other employees, prepping for a remodel at the store. A main part of the remodel will be new flooring.

SUBMITTED PHOTO

Customer Appreciation Event on Aug. 3, after the store reopens. The store will provide light refreshments and will be thanking the public for its continued support. More details on the event will be released in July.

The Heart of Oregon Corps

Thrift Store is deeply inte-grated in the Jefferson County community. In addition to providing job-skills training to youths experiencing disabilities, the store also serves Jefferson County's homeless and low-income population with the Wooden Nickel program.

As part of the ongoing service project, the store partners with Jefferson County agencies who work with lowincome and homeless individuals and families. In the 2017-18 school year, the store program helped 777 low-income and homeless families with \$13,466 in donated merchandise through the program.

"Our customers and donors are essential to the store's vitality, and we want to make sure everyone knows we're not closing permanently," said Linda Graham, Heart of Oregon Thrift Store manager. 'We look forward to re-opening in August and continuing to be part of the Madras community for years to come," she continued.

Heart of Oregon Thrift Store

Heart of Oregon Corps is a regional nonprofit that inspires and empowers positive change in the lives of young people through jobs, education, and stewardship.

Heart of Oregon Thrift Store is a program of the regional nonprofit that follows its mission by engaging students experiencing disabilities in a retail-based job-skills training program.

Those youths are enrolled students within the Jefferson County School District 509-J and the state Youth Transition Program through Oregon Vocational Rehabilitation Service.

The program serves youths by preparing them for employment in their communities at large, helping them build confidence, leadership, and connection to their community. For more information on the Heart of Oregon Corps Thrift Store, visit heartoforegon.org/programs/thriftstore.html.

Culver restaurant opens

Fine dining to great burgers, Juniper Cove Bar and Grill ready to serve

BY DESIREE BERGSTROM Reporter

new season, a new restaurant. Officially opening their doors for business on May 6, Juniper Cove Bar and Grill in Culver is ready for all the community has to throw at them.

With everything from French dip sandwiches to their signature burgers, the restaurant offers a mix of nice steak dinners but, also simpler meals like chicken strips and fries.

mentioning they don't take a long time, but they are a sitdown restaurant for sure.

A self-taught chef and the executive chef at Juniper Cove, Eichholz, used to commute to the Inn at Seventh Mountain Resort, about 50 miles one way, to cook for the resort. Now, the Culver resident gets to stay close to home while still getting to do what he loves.

"I've been handling food since I was 14," he said. "It's a passion, it's what I do and the paycheck is a bonus for me. I just like to cook food.'

Eichholz said the staff, both front of house and back of house, have been working hard in these past weeks to work out all of the kinks that come with opening a new res-

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"We are definitely not fast taurant. He wants to make food," said Jason Eichholz, sure that the quality of the food stands out; for example, the restaurant never freezes their burgers or steaks.

As far as kinks are con-cerned, the main problem they had was figuring out which products worked best to make different menu items. He said, for the most part, they have fixed the small issues and settled on the products that seem to work the best

Overall, business has been going well, according to Eichholz. A step into the place on a Friday night shows nearly every table with guests enjoying food, drinks and conversation.

"We are definitely not a bar; we are a restaurant that serves liquor," he said, noting that the goal is to create a family space in the community.



Chef Jason Eichholz, the Culver resident who was working at the Inn of the Seventh Mountain, can now stay close to home as the chef at the new Juniper Cove Bar and Grill, a new restaurant in Culver. The new restaurant has specials every day, including prime rib Thursdays and fish and chips on Fridays.

Michelle and Bill Doty along with their daughter and sonin-law, Laura and Justin Turpin, own the new family dining spot and, according to Michelle Doty, they are truly hoping to create a family

were looking in Redmond. The Turpins own the Double J Saloon, in downtown Redmond, but it wasn't always a bar, Doty said. She originally ran a deli-style restaurant and catering business out of the building, but decidin the small town. She said it ed to close the restaurant when the Dotys' catering business began to take off and they just focused on that. Today, Doty works mainly in adult foster care, but opening another restaurant was something they had wanted to do, and her daughter and sonin-law were looking to branch out, as well.

four of them were driving home from camping at Cove Palisades State Park in two separate vehicles when her daughter looked over and noticed the for sale sign on the building that is now Juniper

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Wednesday, June 5, 2019 Madras Pioneer

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inenaly sil-down restaurant is important to them to stress that they are family friendly.

For the four owners, the location of the restaurant felt just right and the timing fit perfectly.

Doty said that the four had been wanting to open another restaurant, but they hadn't been able to find the right space to do so where they

Last year, Doty said, the



Turpin honked at her mom and pointed out the window at the building. Not long after, the four toured the space and ended up purchasing the building in July 2018.

They spent months updating and repairing the restaurant and finally opened about a month ago.

Doty noted that they were excited about the location, because although they don't live in Culver, they have family who live in town and have spent time over the years attending sporting events and other school activities for some of their grandkids in Culver.

She said they really feel like they have somewhat of a place in the community already and they are excited to grow that with the restaurant.

Located just off Culver Highway, across C Street from Beetle Bailey's, the restaurant is open from 11 a.m. to 9:30 p.m. Sundays through Thursdays and 11 a.m. to 10 p.m. Fridays and Saturdays. The restaurant offers daily specials and a kids' menu.

Specials include, meat loaf Mondays, taco Tuesdays, wing Wednesdays, prime rib on Thursdays, hand-cut fish and chips on Fridays, chef's choice on Saturdays, spaghetti on Sundays and other specials throughout the week.

