

## LCUCC MINUTES

Date and Location: Newport Izzy's. Wednesday February 20<sup>th</sup>, 2013

Attendance:

|                   |                      |
|-------------------|----------------------|
| Dan Dooley        | ODOT                 |
| Ken Lamb          | Coastcom             |
| John Alfano       | City of Waldport     |
| Gary Vick         | Pioneer              |
| Chan Christiansen | CLPUD                |
| Pam Preston       | CLPUD                |
| Dave Scheib       | City of Lincoln City |
| Sam Chandler      | City of Lincoln City |
| Josh Lee          | Pacific Power        |
| Lynn Detering     | ODOT                 |

July's minutes were read and approved.

Treasures Report: We have a balance of \$1,663.88. This includes the initial \$1,000 from the state.

Damages: No Report.

Standards Report: As mentioned in the attached "President's Letter", a new manual should hopefully be printed in the beginning of 2014.

Old Business: Lynn will get with Ken to purchase some shirts, from our online source.

States Report: The next quarterly meeting will be in September in Seaside. This is also mentioned in President's Letter. We would reimburse for anyone who attends on the LCUCC's behalf.

New Business: Lynn made a motion to request additional funds from the State. This \$1000 must be asked for prior to November, so let's get this done soon! We will plan to use these funds for P&E. This use is the most favorable from the State's view and this is what it should be bookmarked for in our budget.

Josh Lee brought up a new location for our "odd" month meetings to replace the Spouting Horn. The September meeting is scheduled at the new spot of the "Side Door Café" in Gleneden Beach. I have attached their menu. It is on Gleneden Beach Loop road, just off Hwy 101. Motion made and passed to move "odd" months to the new location.

Lynn will discuss the specifics of the dinner with the Spouting Horn. Even though we will not be having our monthly meetings there, do we still want to have dinner there? Can they still accommodate us?...

Date for next year's Contractor's Dinner is tentatively set for Friday May 2<sup>nd</sup>. This keeps it close to Mother's Day, which is good for basket availability.

Projects: Numerous projects were discussed and good discussion entailed.

Next Meeting: Wednesday September 18th, 2013 at the Side Door Cafe in Gleneden Beach.



## President's Letter August 12, 2013

This is an especially busy time of the year for everyone. Look for opportunities to contact crews that are working in your area. Drop off some hats, shirts, manuals, and/or answer questions they might have. This is a good time to meet new people and invite them to your meetings.

Our next State meeting will be in Seaside at the Oceanside Resort on September 11<sup>th</sup>. We will take nominations for State Officers at the September meeting. I am working with Laura to plan a special evening on September 10<sup>th</sup>, so plan to attend. I will forward a flyer closer to the event date.

The OAR Committee is nearing completion of the revisions to the Standards Manual. Hopefully we will be ready to send the revised addition to print soon. We might have new manuals available by the first of the year.

The OUNC has selected Pacific Marketing as the merchandise vendor. The Contracts Committee did a great job of writing the contract, contacting vendors, and selecting the winning vendor. I was pleased with the outcome and look forward to continuing business with Pacific Marketing.

Please send a request to one of the OUCC Board Members if your council is considering asking for additional funds. I would like to have the additional funds dispersed by the end of November.

I am still waiting to hear about our tax-exempt status but I do not expect to hear anything until after the first of the year. As you know there may have been some improprieties by the IRS in awarding tax-exempt status to some organizations and it has slowed the system down substantially while the investigations take place.

Until Next time....."Dig Safely".

*Kenny Hamlin*

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Please update your Damage Reports on the OUCC WEB Site [www.oucc.net](http://www.oucc.net) (Damage Reporting section) directly.



# SIDE DOOR CAFÉ

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## SIDE DOOR STARTERS

### ARTICHOKE & SHRIMP DIP \$13.50

Bay Shrimp, Roasted Garlic & Shallots Baked w/ Cream Cheese Presented with Fresh Vegetables & Bread

### PAN FRIED WILLAPABAY OYSTERS \$12.50

Pan Fried Petite Oysters Presented with Sautéed Spinach & A Thai Chili Aioli

### STEAMER CLAMS \$13.50

Fresh Steamers Simmered in a Lemongrass Pepper Pesto Cilantro Broth & Crowned with Peppernata

### DUNGENESS CRAB CAKES \$16.

Medley of Crab & Vegetable Cakes Presented in a Pool of Tomato Saffron Broth atop Wilted Spinach

## SOUPS & SALADS

House Made Salad Dressings, Herb Vinaigrette, Honey Mustard Vinaigrette,  
Roasted Garlic Blue Cheese Vinaigrette, Pesto Ranch, Thousand Island

## SOUP OF THE DAY

House Made Fresh Soups Cup \$3.95 or Bowl \$5.95

### GREENS, GRAINS & LADELS Cup \$7.95 Bowl \$9.95

A Cup or Bowl of Soup of the Accompanied by our Petite Garden Salad and Rolls

### GARDEN GREEN SALAD Petite \$6. Entrée \$10.

Garden Greens Crowned with Fresh Vegetables & Accompanied by Choice of House Dressing

### WILTED SPINACH SALAD Petite \$8. Entrée \$13.50

Baby Spinach tossed with Currants, Honey Pecans, & a Warm Bacon Vinaigrette Crowned with Fresh Pear

### NORTHWEST MARIONBERRY SALAD Petite \$8. Entrée \$13.50

Baby Greens tossed with Marionberry Balsamic Vinaigrette Crowned with Toasted Hazelnuts & Gorgonzola Cheese

### SIDE DOOR CAFÉ CAESAR SALAD Petite \$6.50 Entrée \$10.50

Chopped Hearts of Romaine tossed with House Dressing Dusted with Parmesan & Garlic Parmesan Croutinis

### GRILLED CHICKEN CAESAR- or - BAY SHRIMP CAESAR \$13.50

House Caesar Crowned with a Grilled Chicken Breast or Fresh Bay Shrimp

### SIDE DOOR CAFÉ CHICKEN OR BAY SHRIMP SALAD \$13.50

Diced Chicken OR Bay Shrimp tossed with a Dill Celery Dressing Stuffed in an Avocado atop Garden Greens

### BRONZED SALMON or HALIBUT CAESAR \$15.

Choice Fresh Fish Crusted with Pine nuts & Mediterranean Spices Presented Atop House Caesar

### AVOCADO PRAWN SALAD \$16.

Char Broiled Prawns tossed with Baby Greens, Avocado, Cucumber, Tomato & A Lemon Basil Vinaigrette

### DUNGENESS CRAB LOUIE SALAD \$17.

West Coast Greens Crowned with Avocado, Dungeness Crab, Egg & Vegetables Accompanied by Horseradish Thousand Island

## PASTAS

Add Chicken or Bay Shrimp \$3.50 Add Cream Sauce \$3.50

### CAPPELLINI \$11.75

Fresh Roma Tomatoes, Basil, & Garlic Sautéed in Olive Oil & Wine Tossed with Cappellini Pasta & Dusted with Parmesan

### SOBA \$14.75

Sautéed Fresh Asian Vegetables & Buckwheat Noodles Tossed with a Medium Spiced Thai Peanut Sauce

### WILD MUSHROOM RAVIOLI \$14.75

Raviolis Stuffed with Wild Mushrooms, Fresh Herbs & Ricotta Cheese Tossed with Pomodoro Sauce Finished with Parmesan

## SIDE DOOR SPECIALTIES

### QUICHE OF THE DAY \$8.95

House made Quiche Accompanied by Choice of Deli Salad

### SALMON CAKES \$14.50

House made Fresh Salmon Cakes Accompanied by Lemon Dill Yogurt Sauce & Presented with A Garden Salad

### CHICKEN OR BAY SHRIMP QUESADILLA \$11.95

Choice of Chicken or Bay Shrimp, with Tomato, Jicama & Pepperjack Cheese in a Flour Tortilla Accompanied by Tomatillo Sauce

### BEEF QUESADILLA \$12.95

Sliced Roast Beef, Grilled Peppers, Onions, Mushrooms & Pepperjack in a Flour Tortilla Accompanied by Tomatillo & Creamy Horseradish Sauce

### GRILLED CHICKEN PEAR, PECAN, & GORGANZOLA QUESADILLA \$13.75

Grilled Chicken, Pears, Pecans, Cheddar, & Gorgonzola Cheese in a Flour Tortilla Accompanied by Sweet Hot Mustard Aioli

## SANDWICHES & WRAPS

Accompanied by Choice of Dill Potato Salad, Mandarin Orange Coleslaw, or Garden Green Salad

SUBSTITUTION OF CUP OF SOUP OR CAESAR SALAD ADD \$1.50

### BROOKES FRESH ALBACORE TUNA MELT \$10.50

Tuna, Toasted Almonds, Dill, Celery, & Red Onion Blended with Mayo on Toasted Marbled Rye with Cheddar Cheese

### CRAB B.L.A.T \$15.

Fresh Dungeness Crab, Bacon, Lettuce, Avocado, and Tomato with Herb Mayo on a Flaky Croissant

### TURKEY REUBEN \$9.50

Smoked Turkey, Swiss Cheese, Fresh Sauerkraut, & 1,000 Island on Toasted Marbled Rye

### HAM & CHEESE CROISSANT \$8.50

Warmed Ham & Tillamook Cheddar on a Grilled Flaky Croissant

### TURKEY MELT \$9.50

Warmed Smoked Turkey, Avocado, Tomato, & Swiss Cheese on A Grilled Flaky Croissant

### BEEF & SWISS \$10.50

Warmed Roast Beef, Swiss Cheese, Grilled Onions & Herb Mayo on Toasted Sourdough

### BAY SHRIMP MELT \$10.50

Bay Shrimp, Artichoke Herb Cream Cheese & Tillamook Cheddar on a Flaky Croissant

### DUNGENESS CRAB MELT \$15.

Dungeness Crab Meat, Artichoke Herb Cream Cheese, Tomato, & Cheddar on a Flaky Croissant

### HOUSE SMOKED PULLED PORK SANDWICH \$11.

Pulled Pork with BBQ Sauce Presented on a Bun Crowned with Mandarin Orange Coleslaw

### THE WEATHERBY \$11.

Smoked Turkey, Pepperoni, Swiss Cheese, Grilled Onions, Mushrooms, & Peppers with Herb Mayo, Mustard on Toasted Marbled Rye

### CHICKEN WRAP \$9.25

Roasted Chicken, Chipotle Sour Cream, Jicama, Avocado, & Lettuce Wrapped in a Flour Tortilla Accompanied by Tomatillo Sauce

### TURKEY CLUB WRAP \$9.75

Smoked Turkey, Bacon, Tomato, Avocado, Onions, Lettuce, & Herb Mayo Wrapped in a Flour Tortilla

## BURGERS

All Burgers Accompanied by Traditional Condiments Presented with Choice of Dill Potato Salad, Mandarin Orange Coleslaw, or Garden Green Salad

SUBSTITUTION OF CUP OF SOUP OR CAESAR SALAD ADD \$1.50

### CLASSIC HAMBURGER \$9.95 Add Cheese \$10.95

OR Topped with Grilled Onions, Mushrooms, Bacon & Swiss \$11.95

### VEGGIE BURGER \$9.95 Add Cheese \$10.95

House Made Barley & Portobello Mushroom Patty on a Fresh Baked Bun

### GRILLED SALMON or HALIBUT BURGER \$12.95

Choice of Grilled Fish on a Fresh Baked Bun Accompanied by Artichoke Caper Tartar Sauce