

Skyline Ridge Runner

July 2022

Skyline Ridge Neighbors

Vol. 34, No. 3

Nonprofit Neighborhood Association Serving Northwestern Multnomah County, Oregon

Join Your Neighbors for an Awesome Summer Gathering, Aug. 6

By Suzanne Perra, SRN President

Let's gather as a neighborhood on Saturday, Aug. 6 at the Plumper Pumpkin Patch and Tree Farm, 11435 NW Old Cornelius Pass Road, and celebrate the end of summer with food, music, kid's activities, and good company.

For the second time in 29 years, we did not have our annual Skyline Ridge Neighbors Summer Gathering in 2021 due to the pandemic. Let's make up for lost time and visit with our neighbors. A big THANK YOU to our hosts the Kessinger Family for providing our venue again this year!

This year we will try something new: the gathering will be held in the evening. We will have a potluck dinner.

New Time – 4:00 pm to 9:30 pm

We decided to shake it up a little this year and try an evening event. Enjoy your day with what you love, be it kid's sports, bike riding or gardening and then head over to Plumper Pumpkin for an evening of great food, music and neighbors.

4:00	Summer Gathering Opens
4:00 - 6:30	Children's Activities
4:00 - 7:25	Silent Auction
5:00 - 9:30	Live Music
5:00 - 7:30	Dinner is Served
7:30 - 8:00	Oral Auction
8:00 - 8:15	Last Chance Auction
9:30	Event Ends

It's a Potluck

Thank you so much to The Meating Place for providing us with their delicious pulled pork and buns. Skyline Grange will provide some side dishes along with wa-

ter and lemonade, plates, silverware, and glasses. Please bring a dish to share with your neighbors. If you prefer beer or wine, please bring your own (and include glasses to minimize late evening cleanup).

Bring the Kids

Laura Watts and Casselle LaTourette are our Children's Event Coordinators this year and they have all kinds of fun activities planned for the kids. There will also be farm animals to visit and outside play structures. Both Laura and Casselle have children and have previously led the Children's activities. Don't forget to bring your teens. This is a family event.



After a two-year hiatus, the SRN returns to Plumper Pumpkin Patch for our annual community event. Come and enjoy the potluck, live music, kids games, auction and good times with your neighbors. (Photo courtesy PPP)

It's a Fundraiser – Auctions, Raffles and Quilt

SRN depends entirely on support from the neighborhood to publish the Ridge Runner and Newline, and to organize community events such as the SOLVE clean-up. We are a nonprofit 501c3 charitable organization so your donations are tax deductible to the extent allowed by law.

Please consider donating your time or an item for the silent or oral auctions, making a cash donation or purchasing some of the wonderful auction items.

Feel free to support local businesses this year by purchasing an item or gift certificate from a local business to donate to the auction.

Business donors get a thank you mention in the October Skyline Ridge Runner. Consider asking your contractors such as window washers, painters, weeders, HVAC maintenance, landscapers, etc., if they would like to contribute gift certificates.

This year's quilt is designed and sewn by Tracy Waters and is quilted by Cindi Cramer. It features a Disney theme. It's a 45" x 43" quilt starring vintage Disney Babies in a diverse collection of mixed primary color blocks, each with a different center.

SRN Summer Gathering, p. 10

Skyline Ridge Runner

Editor: Miles Merwin

Contributing Editor: Laura Foster

Page Composition & Graphics: Agnes Kwan

Copy Editor: Libby Merwin

Digital Edition: Emily Bennett and Shea Lavalier

Printing & Mailing: City of Portland, Metro Presort

Contributors: Suzanne Perra, Sen Speroff, Renee Magyar, Alex Rose, Laura Taylor, Hope Estes, Christina Lent, Glenn Ehrens

Send comments, articles, opinions and advertising requests to the Ridge Runner, 17050 NW Skyline Blvd., Portland, OR 97231, or email to ridgerunner@srnpx.org. Deadlines for all submissions are the 15th day of March, June, September, and December unless otherwise announced. Letters to the Editor are welcome, but must include your name and phone number for verification. Letters may be edited for length.

→ *Deadline for the next issue is September 15*

Skyline Ridge Neighbors Inc.

Skyline Ridge Neighbors is a nonprofit organization serving rural northwestern Multnomah County through educational, environmental, and social programs that inform residents on relevant issues and events. SRN endeavors to better our community, encourage volunteer efforts, and openly communicate with residents and outside organizations.

SRN Board of Directors

Suzanne Perra, President / 503.866.9289
president@srnpx.org

Alex Rose, Vice President / 213.507.6616

Rachael Brake, Treasurer & Secretary / 503.621.3423,
503.201.6740

treasurer@srnpx.org, secretary@srnpx.org

Brad Graff / 503.292.1614

Grant Rolette / 503.621.3423, 503.985.2060

George Sowder / 503.621.3552, 503.961.3440

Tracey Larvenz / 805.319.2960

Skyline Rural Watch Newsline

Subscribe to SRN's weekly email newsletter of local events and news via the link at www.srnpx.org. Contact the Editor, Laurel Erhardt, at newslin@srnpx.org or 503.621.3501 to submit items for publication.

SRN Website

Visit www.srnpx.org for more news, photos and information about our community. If you have questions or comments, contact the Webmaster, Agnes Kwan, at webmaster@srnpx.org.

The views and opinions presented herein are those of the authors and are not necessarily endorsed by SRN or Skyline neighborhood residents.

Thanks for Your Donations!

Many thanks to the following neighbors and friends who recently made cash donations to SRN:

~ George & Judy Sowder

~ Tracey Cottingham & Povl B Lasbo

SRN relies on the financial support of the Skyline community to pursue its nonprofit, educational mission. We operate entirely on the volunteers efforts of neighbors like you. Donations are tax-deductible and always appreciated! Please make checks payable to SRN and send them to Rachael Brake, SRN Treasurer, 14109 NW Rock Creek Rd., Portland, OR 97231. Thank you.



**Crow Water
Systems**

**Pump Sales and Service • Backflow Testing
Water Treatment • Water Testing**

P.O. Box 665 (503) 543-6326
Scappoose, OR 97056 www.crowwater.com

Emergency: (503) 796-5632 • Fax (503) 543-6929 • service@crowwater.com



**ABC University
Preschool**

We prepare your child for kindergarten at
Skyline School

linntoncc.kristin@gmail.com

503-286-4990

*Keep up with local news via
the Skyline Newslin. Sub-
scribe at www.srnpx.org*

WMSWCD Hires New Forest Conservationist

By Renee Magyar, WMSWCD

After a very competitive hiring process, Laura Taylor was selected as the new Forest Conservationist for West Multnomah Soil & Water Conservation District. She replaces Michael Ahr who now serves with Benton Soil and Water Conservation District in Corvallis. Taylor was formerly the District's Conservationist & Education Coordinator and has been on staff since 2014.

In her previous role, Taylor provided monitoring, project implementation, and conservation planning support for the forestry, healthy streams, and healthy habitats programs, and managed the District's education program which provides technical and financial assistance to school and community gardens and local environmental education partners. She worked on forest-related projects with Ahr since the beginning of her time on staff at the District. Together they piloted a two-year forest understory seeding study to look at the effectiveness of different methods of establish-



Laura Taylor was recently hired as the new WMSWCD Forest Conservationist. She will advise local forest landowners on best practices to manage their trees (Photo courtesy WMSWCD)

ing native understory plants from seed. (<https://wmswcd.org/understory-seeding-project-update/>)

Taylor is continuing the District's work of helping woodland owners grow healthy resilient forests by developing forest stewardship plans, providing technical assistance, and managing forest health projects for their properties. She also provides expertise on monitoring and data collection, plants and pollinators. Taylor has been a member of the District's Diversity, Equity & Inclusion Committee since 2018 and currently serves as co-chair.

Taylor has worked for public, non-profit, and private organizations where she provided botanical and ecological technical support. She earned her B.S. in botany and forest ecology from Evergreen State College and M.S. in invasive plant ecology from Portland State University. Taylor is an active volunteer for Friends of Trees and the Citizen Rare Plant Watch. If you need

help with your forest property, contact Laura Taylor at 503.238.4775, ext. 112 or laura@wmswcd.org. □

OSU Offers Information on Managing Non-timber Forest Products

By Glenn Ehrens, OSU Extension Forester

The wide variety and value of non-timber forest products are often overlooked and good information can be hard to find. In part, this is because people who make their living cultivating or gathering non-timber forest products (NTFPs) may not wish to share their knowledge. However, we are fortunate to have a resident expert on NTFPs at Oregon State University. Eric T. Jones has studied this field for many years and recently joined the faculty at OSU College of Forestry. He has put together an excellent collection of resources on NTFPs, which can be found at <https://www.ntfpinfo.net/>.

The site has the best collection of literature about NTFP that I have seen, with about 200 articles or books. The NTFP database lists about 1,400 different species of plants and fungi, with information about their occurrence

and uses. A small sampling of titles from the literature collection includes:

- What is Forest Farming <https://beav.es/wKN>
- Shiitake Mushroom: Nontimber Forest Products for Small Woodland Owners <https://beav.es/wKY>
- Income Opportunities: Oregon Native Culinary Truffles <https://beav.es/wKg>
- Oregon Grape Market Analysis: A Business Planning Guide for Small Woodland Owners <https://beav.es/wKf>
- Bigleaf Maple Syrup: Nontimber Forest Products for Small Woodland Owners <https://beav.es/wKx>

That last title, on bigleaf maple syrup, refers to a

Non-timber Products, p. 7 ➤

The Meating Place Strives to Provide Food from "Pasture to Plate"

By Alex Rose

Meating Place owner Casey Miller is pleased to announce that coming soon in 2023, they will be serving customers with meat brought to them directly from "pasture to plate." What this means for the meat-eating aficionados of our area is that the careful attention to detail with which Miller manages his establishment will be reflected in every element of the feeding, pasturing, slaughtering, and butchering of The Meating Place's own Angus beef herd – the Miller mantra is, "We strive to offer the highest quality and the most local."

How did Miller manage to bring this innovation about? While still in high school, apprenticing as a one-man clean-up crew, scrubbing butcher blocks and large butchering equipment under the tutelage of The Meating Place founder Steve Crossley, Miller started learning the meat business from the ground up. He grew into heading the meat departments of some large grocery stores (Safeway) and was appalled by their wasteful processing and meats of questionable quality. Taking over ownership of The Meating Place in 2011, Miller has guided the enterprise from the realm of "mom-and-pop" to a thriving business with over 60 employees and serving well over 2,000 customers a week. Business continues on the upswing – 50% growth since before the pandemic with sales reaching more than 10 million dollars annually.

In 2011, Miller opened a small shop for a few months of each year largely catering to hunters, who sought to have their wild game processed. Within two years, he expanded to a full-fledged butcher shop focusing on high-quality, local meats and his famous bacon. What had begun as a niche slice of consumers quickly grew to servicing burgeoning numbers of customers who appreciated and wanted only the very best. The popularity of his meat led to opening the Café in 2014 as well, which Miller established near the corner of Union and Cornelius Pass Road when he acquired the old auction house property and completely rebuilt the building. Customers span a full spectrum – ranging from meat-lovers driving from downtown Portland on the weekends to a lot of rural people from the area.

In the move to expand, Greg Cunningham joined Casey as an important addition to his new team. Focusing on creating a variety of the tastiest sausages, lunch and deli meats, Cunningham's expertise in recipes for these items shines through all the processed meats in both the café and the butcher shop. Hotdogs, skewers, stuffed meats, pepperonis, a variety of different sausages, and various lunch meats are all made in-house and of the highest

quality ingredients. Casey states, "From all Greg's creations, our house cured bacon is hands down our most popular smoked item."

Miller's meticulous management style extends to not only how the cattle are raised and fed but how they are slaughtered. Bringing on Andy Turner, OSU-trained with an Agricultural and Animal Sciences degree, The Meating Place offers conscientious mobile slaughtering services to local farmers and home meat growers by bringing their mobile slaughtering unit to one's home location where the animals are raised and living.

Many articles have been written documenting that the fear-based adrenaline an animal produces from the stress of being trucked away from its home to a slaughterhouse negatively impacts the taste and quality of the meat. Understanding the importance of creating an environment where the animals feel safe, humane-at-home, or on-the-farm butchering plays a significant part in retaining the most flavorful, most tender meat.

Conscious of environmental and climate-change concerns, Casey enthuses about the new locally-raised, carbon-reduced beef. "We're raising our own beef on a local farm, making and selling it as a carbon-reduced product. The cows are pasture-raised locally and finished with barley, also locally-sourced. We'll be rolling out this beef fully by next spring. It will be straight from the farm to The Meating Place coolers to the customers."

(Readers might note that cheaper beef is often "finished" with corn, a less healthy alternative than barley for both the cows and the consumers.)

Casey's wife, Annie, joined the team as an important "behind-the-scenes" addition. "She is in charge of the behind the scenes duties - Bookkeeping, Public Relations, and



The Meating Place offers a well-stocked butcher shop and a popular cafe at their Cornelius Pass Rd location. They will once again donate delicious pulled pork for the SRN Summer Gathering (Photo: A. Rose)

The Meating Place, p. 6

Skyline Ridge Runner

Local Couple Nurtures a Relationship with Their Forest

By Laura Taylor, Forest Conservationist, West Multnomah Soil & Water Conservation District

Up in the Tualatin Mountains (also known as the West Hills) just north of Forest Park in Portland, Oregon lies a patchwork of forest, pastures, fields, and homes where the Skyline Neighborhood community resides. West Multnomah Soil & Water Conservation District has worked with many residents of this community to improve forest and stream health. We recently had the opportunity to catch up with one dynamic duo in this area, Laura and Kevin Foster who have been nurturing their young forest toward greater health for the past 32 years. The rich diversity of wildlife, plants, and micro-habitats present there today speaks to the dedication and heart that they bring to their connection with this land.



McNamee Road residents Laura and Kevin Foster have partnered with WMSWCD to better steward their forested property (Photo L. Taylor)

Renewing Harvested Forest

Kevin Foster purchased about 20 acres of land along McNamee Road in 1990 after the forest had been harvested four years prior. The area was poorly replanted, so much of the forest grew back in dense bigleaf maple clumps which re-sprouted from the cut stumps, while very few conifer trees were established. Much of Kevin's early efforts were dedicated to establishing a diverse suite of native conifer trees to compliment the hardwoods. This included many valiant hours cutting back the exuberant maple sprouts in order to provide enough light for the young conifers to grow. He also built trails to allow better access to the forest growing on steep slopes.

Laura married Kevin and joined the Skyline community about eight years later. She wasn't particularly inspired by this scrappy young forest at first, but the more she saw the land grow and change over time, the more drawn in she became by its beauty and wonder. Tending the forest began as a way to release energy after working on her writing all day. As Laura spent more time simply sitting in the forest off trail, she began to see and understand the poetic beauty in how nature is 'messy' yet still has a certain 'rhyme or reason' to it – how death and decay feeds forest life.

Laura learned about and started removing invasive weeds such as English ivy from the forest floor, but was

having a hard time with a few huge vines growing up some of the trees. A neighbor recommended getting in touch with West Multnomah SWCD for help, and so began our partnership with the Fosters in 2014 to help with this ivy removal. Our collective efforts then turned toward removing a large area of invasive English holly trees which had spread onto the property from a nearby abandoned holly farm. This was followed by planting a hedgerow of native shrubs in an opening in the forest to support pollinators. Laura eventually even rallied a few of her neighbors to join in a partnership to remove a large patch of invasive Armenian blackberry along the road, and replace this with a diverse suite of drought tolerant Valley Ponderosa pines, Oregon white oaks, and flowering shrubs.

Observing the Forest

Laura and Kevin take a slow and steady approach in how they care for their land. They take time to watch what's happening in the forest and consider who else

is living there, from the elk to the birds and frogs, to help guide how they interact with the land. Based on what they learn, they may choose different ways to give the forest nudges toward greater diversity, complexity, and resiliency. For example, Laura has been excited to work with storms to help accelerate the forest's succession toward more complex habitat, while still keeping a balance with wildfire resiliency. She does this by walking the forest after storms to find newly fallen trees and branches. If they're still partially hung up in the forest canopy, Laura and Kevin help bring them all the way down to the ground so they can decompose faster. Downed wood that falls within a few hundred feet of the house gets chipped and mulched to reduce wildfire fuels, while wood that falls farther away is cut into sections small enough to make ground contact.

Greater threats from fire, heat waves, and drought hold a strong presence in Laura and Kevin's awareness as they consider what they might have done differently if they could go back in time. "We would have planted more oak and pine." Kevin says. Laura adds, "We knew about climate change, but we didn't know it would have such immediate and significant impacts." As the Fosters

Nuturing the Forest, p. 7 ➤

Plainview Grocery Comes to the Rescue, Again

By Sen Speroff

Plainview Grocery & Auto Parts is a community gem. It has saved me numerous times since moving here over 30 years ago. Its outside spigot provided us with potable water for several weeks until our well was functioning. When they sold gasoline, numerous times I would sweat coasting downhill on fumes to Plainview to buy gas. Soon after we arrived, our indoor cat got stranded 40 feet up in a Doug fir for several rainy days. It was Steve at Plainview who recommended Todd for the rescue. (That is another beautiful story). Numerous times I started a recipe and discovered one missing vital ingredient. This always seems to happen when I am in a rush. No matter how obscure the ingredient is, I always call Plainview first instead of driving eight miles to a box store. This is the usual conversation:

"Hello. Plainview."

"Hi, Leslie (David or Steve), this is Sen. Do you have karo syrup (or popcorn kernels, or red kidney beans, or ten bags of ice)?"

"Let me look... Yes, we do."

"You do!!!! Unbelievable! I'll be right down."

Over the decades, Plainview has graciously allowed the Grange to post event notices and fliers there. David even watered the garlic mustard plant specimen I took there so customers could learn to identify this noxious weed. When our daughters were small, every Halloween we would visit a couple of neighbors, but always ended up at Plainview where David told them to their delight to choose a candy bar of their choice in the biggest size. When our daughters, ages 7 and 5, decided to make me a birthday cake by themselves and then figured out it was a disaster, we drove to Plainview to buy a cake mix easy enough for them to make mostly by themselves. While there, they also purchased frosting, sprinkles, candles, red hots, food coloring, and the most decadent cake mix available (German chocolate cake) with the tutoring and encouragement of David because "Your Mom desires the best."

If you are needing an ingredient or car part, or need a name of a local with a particular skill, visit Plainview Grocery, the red building on the corner of Cornelius Pass and Skyline. While you are there, buy some milk, chips, dog food, ice cream, and about anything else you might need, except walnuts. No walnuts. □

► **The Meating Place** (continued from p. 4)

the eye for detail and design that gives us our polished and professional image, as well as being the predominant caretaker for our 2 kids." Annie keeps The Meating Place well-ensconced in the community, and one of her worthy donations is a delicious meat entrée to feed community members who attend the Summes Gathering hosted Skyline Ridge Neighborhood volunteers every summer – let's send Annie a heartfelt "shout out" of thanks!

The Meating Place offers specialty meat and services such as smoked meats from their own smokehouse, hams, aged and dried beef cured at either 2 months (on average) and up to 60 days for their premium dry aged steak program. Operating as the largest wild-game processor in the state of Oregon, "We butcher all animals with four legs, which includes alpacas, goats, sheep, pigs (pulled pork is a big pleaser), elk, and deer. We've even processed antelope, bear, and moose, (quartered on ice) which hunters have brought back from Canada."

When asked if there was ever a time when the obstacles to growing a business from almost "scratch" ever overwhelmed him to the point of giving up, Casey gamely responded, "There have been many trials and tribulations to get where we are now. The hardest was the expansion into our current facility. However, owning a business is always going to come with challenges. My mantra has always been "failure is not an option." So, I can't say there was ever a point when I was willing to give up."

Our faithful canines are not overlooked at The Meating Place. A very large cooler sits smack dab in the middle of

the store, and it's overflowing with human-quality bones – in a variety of sizes and shapes – as well as their own house-made, healthy raw dog food, which consists of beef, beef trimmings, organ meats, and vegetables.

Price hikes have affected the meat industry at every step of the process, largely due to rocketing fertilizer and feed prices as well as increased shipping costs. Prices rose during the pandemic, largely due to the fact that meat suppliers lost employees and couldn't keep up with demand. Supply chain obstacles ensued, and the unfortunate war in Ukraine has also taken its toll. Fortunately, the fact that The Meating Place is more local than the large chains means that their prices rise less, and meat prices have stabilized for the past few months – a trend Casey hopes will continue.

Vegetarians are included in this meat-lovers paradise with the establishment's popular twice-baked potatoes (they're huge and heaped with different cheeses), a vegetarian breakfast burrito, and I spotted a lovely pasta salad in the pre-made, "to-go" cooler. Farm-fresh eggs and milk round out the menu, and pescatarians can find crab cakes and smoked salmon.

If you haven't visited this incredible butcher shop and café, you'll be overwhelmed by the vast array of meats offered and perhaps even a bit flummoxed as to which to choose. Worry not; you'll find plenty of friendly staff to guide you along, and just remember, "Failure is not an option!" □

ODOT Starts Building the Skyline Stockpile Facility

By Hope Estes, ODOT spokesperson

The new facility at the corner of Cornelius Pass Road and Skyline Boulevard will be a stockpile site to support winter weather ODOT maintenance operations. When finished, this site will store winter maintenance supplies including sand and de-icer, which will help our crews maintain our highways during winter weather events. We will also construct a building to store some of the materials.

There will be no staff there and little to no vehicle traffic there except during winter weather events, when there may be several vehicles per work shift coming to load up on sand or de-icer. We won't permanently store any vehicles on site so most of the time there will be no traffic, but during a winter event there may be several vehicles coming in or out per work shift. Other than adding some utilities, the only real construction at the site is the construction of an open shed to store de-icer. □

Wildfires Can Happen Here — Take Steps Now to Reduce Risks

By Christina Lent, TVF&R

It's important for property owners to take steps to help protect your home and land from potential wildfires this summer.

During a wildfire, time is crucial and resources are limited. What you've done before a fire strikes may determine whether firefighters are able to save your home and other structures on your property.

Tualatin Valley Fire & Rescue has taken deliberate steps in the past 20 years to ensure a quick and effective response to wildfire, including investing in specialized wildland vehicles and equipment. Firefighters also participate in hands-on training.

This is the perfect time to create a 30-foot defensible space or safety zone around your home that may help firefighters safely protect your home from an encroaching fire.

To create this space, homeowners are encouraged to take the following steps:

- De-limb trees at least 10 feet up from the ground and cut back tree limbs hanging over your roof.
- Trim branches that are within 10 feet of a chimney.
- Consider replacing wood shakes or shingles on the roof with non-combustible or fire-resistant materials.

- Remove leaves, brush, and other debris from your gutters, rooftop, and underneath decks and crawl-spaces.
- Regularly mow and water lawns and other green belts on your property. Keep your landscaping well pruned and watered.
- Plant low-growing, fire-resistant plants such as ground cover, perennials, and annuals near your home. Plant individual shrubs and hardwood trees at least 10 feet from your home and other structures.
- Store firewood and other combustibles at least 100 feet from your home.

Ensure firefighters can quickly find your home by posting your address at the beginning of a long driveway. Make sure your street is named or numbered and a sign is posted at each street intersection of your driveway or road. If you need a rural address sign, call 503.697.9418.

Access to your property is also crucial. To ensure crews can safely respond, cut back low-hanging tree limbs and clear dense vegetation and debris from the road or driveway. Driveways should be 20 feet wide and have a minimum clearance of 15 feet overhead.

For more information about wildfire safety tips and additional preventative measures, visit www.tvfr.com/wildfire for "Ready, Set, Go!" wildfire resources. □

► **Non-timber Products** (continued from p. 3)

growing opportunity here in the Northwest, which Eric Jones is studying with the help of some recent grant funding. A local effort of note here is the Oregon Maple Project (<https://www.oregonmapleproject.org/>). Their mission is "to inspire experiential learning, community partnership, and connection to nature through local

production of bigleaf maple syrup." They are finishing their second maple sugaring season and we can look forward to learning from their experience over time. □

This story originally appeared in Woodland Notes, Spring 2022, accessed at <https://extension.oregonstate.edu/sites/default/files/documents/8486/spring-2022-wn-4722-245pm.pdf>.

► **Nurturing the Forest** (continued from p. 5)

continue to learn from their ever-evolving forest, these kinds of understandings will help inform how they steward this land for future generations. With the forest now showing signs of health and vitality, from the myriad native wildflowers gracing the forest floor to the clear

trickling stream, it's exciting to see the momentum that has built from our partnership. □

Originally published June 2, 2022 at <https://wmswcd.org/tending-a-relationship-with-the-forest/>.

What's the Role of Skyline Ridge NET Volunteers During a Disaster?

By Sen Speroff

Like most of you, over the years I have seen my share of news clips of disasters and detective dramas. I have been struck with how we love heroes and heroic acts, such as when watching the rescue workers searching for people in the Surfside condo collapse last year in Florida. We also have developed a warped sense of time. Crimes get solved and people get cured all within an hour of television viewing. This has me wondering: what expectations will local residents have about the efforts of NET volunteers during a disaster? Here are the realities:

- NET Teams are organized and trained in accordance with standard operating procedures of Portland Bureau of Emergency Management (PBEM). Safety is a priority.
- NETs function strictly according to PBEM protocols and function only within the scope of NET training. We are trained to encourage community emergency preparedness, help coordinate community response to a disaster, extinguish small fires, turn off natural gas at damaged homes, perform light search and rescue, render basic medical treatment, act as effective "eyes and ears" for uniformed emergency responders, and perform non-hazardous functions such as shelter support and crowd control.

So, NETs are a bridge to professional responders until they are able to arrive. Each NET team has a limited number of members with both skills and limitations. Each NET team member's first responsibility is personal and family safety. In addition:

- NETs work in teams of at least 2, and never alone for safety.
- NET's mantra is "Do the greatest good for the greatest number of people."
- A dead or injured NET member cannot help.
- NETs need to take care of themselves in order to be effective. This means working safely, eating, sleeping, and addressing possible psychological disaster trauma.

Living in our Skyline community gives you responsibilities too:

- Be informed; sign up for community alerts and warnings (<https://www.publicalerts.org/signup>)
- Be prepared; take training in preparedness, first aid, and response skills,
- Network and know your neighbors,
- Report suspicious activity,
- Take the NET training and become an active member of Skyline Ridge NET,
- Volunteer to become one of our Affiliated Team

Members,

- Sign in to volunteer during a disaster at one of our NET staging locations,
- Think about preparedness and safety first.

We can all be heroes after a fashion; being prepared and informed means you're less likely to need a rescue and can contribute to community survival and thus become a hero!

Some of your local NET team members recently participated in a virtual Citywide Deployment Exercise. Some individuals played key roles in the exercise but the main point that was brought home to all of us is how many people will be affected by a widespread disaster and how thinly spread our resources will be.

Affiliated Team Membership

If you're not interested in doing the full NET training, we welcome local expertise to join us as "affiliated" team members. We would welcome your aid and experience in a disaster and we'd love for you to attend our meetings but we need to know you're out there. One position that doesn't require any physical work would be that of an Amateur Radio Operator for Skyline Ridge NET. AROs are vital in an emergency, especially with the limitations of two-way radios in our steep, densely vegetated terrain. For further details logon to www.portlandoregon.gov/pbem/31667, or contact Rachael Brake.

Become Involved

NET members are trained to save lives and property until professional responders can arrive. These volunteers are specially trained to help others without putting themselves in harm's way. Learn more about becoming a NET member at <https://www.portlandoregon.gov/pbem/31667>. You can attend a meeting or two to learn about our current team. We meet at 7pm the first Tuesday of the month, currently in-person at the Skyline Grange.

Contact Us

NETS are here to support the community. Questions? Email Skyline Ridge NET at SkylineRidgeNET@gmail.com or contact Rachael Brake, Team Leader, at 503.621.3423. □

There's more online at
www.srnpx.org

We Are Improving the Skyline Grange for You

By Sen Speroff

The Skyline Grange has planned a number of community happenings for this summer and fall. We invite you to come join your neighbors at these popular events.

Travel Movie Nights

Have you missed traveling during the pandemic and now you are hesitant due to skyrocketing fuel prices? Relax with free travel at Skyline Grange. This spring we experimented to see if our community would enjoy traveling together via Travel Movie Nights. "Motorcycle Diaries" took us to South America and "Shirley Valentine" from Liverpool to Mykonos, Greece. With a somewhat large screen, an effective sound system, and the positive response from attendees, the vote is to continue with this series. We have decided to offer movies the 4th Thursday of each month, with doors opening at 6 and the movie beginning at 6:30. We have blackout blinds if we ever get that much daylight. We even provide popcorn and lemonade. If you prefer, bring your own movie snacks and your favorite comfortable chair. Here is the schedule so far:

July 28: "Rabbit Proof Fence" (Australia)
August 25: TBA

Yoga at the Grange

Feeling stiff from inactivity or gardening! In person Yoga at the Grange is returning. During the pandemic, Janci taught yoga mostly via Zoom. Outdoor classes will resume in July weather permitting and can be held inside if necessary. Join in no matter age, flexibility or experience. For updates, schedule, and required registration, visit Janci's website at www.yogainalignment.com.

Tentative Fall Garage Sale

Fall Garage Sale is tentatively scheduled for Friday-Saturday, October 7-8, 2022. We may have to cancel or reschedule it if our hoped-for construction is happening. Updates will be on our website and on SRN's Newsline as we get closer to the date.

Fall Soup Supper

Popular and delicious Soup Supper is scheduled for Saturday, November 5, 2022.

Artisan Holiday Fair

The Artisan Holiday Fair is scheduled for Saturday-Sunday, November 19-20.

Skyline Ridge Runner

We Are Building for You

Our Grange will be very well documented when we are ready to submit application for building permits: a topographical survey has been done, a geotechnical study is scheduled to be performed and analyses from civil, structural and geotechnical engineers are underway as well as design and coordination by our consultant, Convergence Architecture. So far, our grant expenses have been the survey and grant required insurance, totaling a little over \$3,000. Grange members recently installed two replacement windows in the front stair well and storage room. These costs came out of the Grange capital improvement fund, not the grant.

North End Project

The recent topographical survey documented the obvious, that drainage off of the roadside bank and driveway flows directly to our front door. We are very motivated to select the best long-term strategies to remedy the drainage issues around our building and the leaky front basement wall. We didn't need the record spring rainfall to prod us along. We will not rush these important decisions as much as we had hoped to complete this project before next fall's rains begin. Possibly this project will have to be delayed until next summer.

Accessibility Project

The installation of an ADA restroom, a second exit from the main level with a ramp to the parking lot, and an addition onto the south end of the building are the stated objectives in the \$155,000 Oregon State Fiscal Recovery Fund grant that we received. As we got deeper into the planning for these improvements, we have learned that building codes will require significant seismic upgrades and a viable means for physically-impaired people to move between floor levels (we are opting to install a lift) among other requirements. These were not anticipated when we applied for the grant. Expensive as they may be, these requirements will further improve upon our commitment to provide a gathering place for our community that is more accessible with safety, inclusivity, functionality in mind, and fulfills requirements of modern living. We are moving ahead with the anticipation that we can and will raise the additional needed funds. We plan to submit our application for permits from the City in the fall, with construction to start next summer.

► **Summer Gathering** (continued from p. 1)

Join the Team

The Gathering will be coordinated this year by Brad Graff and Suzanne Perra. Cindy Lou Banks and her band Brooks Hill will entertain us again this year. Thank you to the following neighbors for leading the main Summer Gathering activities. We couldn't do it without you: Auction – Suzanne Perra, Music – Brad Graff, Children's Games – Laura Watts and Casselle LaTourette, Food – Sen Speroff and Valerie Driscoll, Greeters, Registration and Sign out – Rachael Brake, Table Setup and Cleanup – George Sowder, Flowers – Lisa Graff, and Community Relations – Alex Rose.

TVFR will attend if their duties do not pull them away. There will be information specific to our neighborhood, including the Neighborhood Emergency Team (NET) and the Firewise Program. You will have the opportunity to talk about your latest neighborhood interests, be it traffic, Skyline Internet, Firewise, or just introduce yourself and get to know those who serve our community.

Please contact Brad Graff at bradgraff@gmail.com or 503.292.1614, or Suzanne Perra at [\[rafamily.com\]\(http://rafamily.com\) or 503.866.9289 to volunteer for the Gathering. You can volunteer some time to help prepare for the event, during the event or for cleanup. There are some slots that require just an hour of your time. It's a great way to make new friends. We'd also love to have some teens involved!](mailto:suzanne@per-</p></div><div data-bbox=)

Contact Suzanne Perra to make donations for the silent and oral auctions. Cash donations are more important than ever this year since last year's auction was canceled again and we lost that revenue. To make cash donations, please make checks payable to SRN and send them to Rachael Brake, SRN Treasurer, 14109 NW Rock Creek Rd., Portland, OR 97231. Online donations to SRN can be made using Venmo; account is rcmbrake@hotmail.com and be sure to indicate it is a donation to SRN.

Gathering Updates

We will be following CDC and Multnomah County guidelines regarding COVID19. Please sign up for the SRN Newslines emails at srnpdx.org to keep track of any changes to the Gathering. Alternatively, "like" Skyline Ridge Neighbors on Facebook, or check out our srnpdx.org website periodically for updates. □

► **Grange News** (continued from pg. 9)

Fundraising

At present, we are estimating the costs of these projects to be \$375,000 which doesn't include \$43,000 to purchase and install the desired lift. As of mid-June, we have raised \$225,687 towards our goal. This is a lot of money. "Yikes," you might say or "It's only the Grange!" But we are asking you to make an investment in the well-being of your own community. The Grange is more than a building. It is the meeting place for the Skyline community, a place where residents can connect locally to become informed and engaged in activities that promote community resilience, well-being, and good land stewardship. It is the only place for local residents to gather other than Skyline School which has many restrictions and regulations on use due to its primary function. It is the connecting that is most important, not the green paint. But for residents to connect and to participate, our building should be accessible, safe, and functional. You can make a difference.

An anonymous local resident will match dollar for dollar any donations made to our Capital Improvement Fund up to \$50,000. So far, we have received \$25,000 towards that match. Large and small donations are all appreciated. Give to the match or donate \$45,000 for the lift; your large or small donations will be appreciated. To make a monetary donation, send a check to "Skyline Grange", c/o 14109 NW Rock Creek Rd, Portland 97231; pay by Venmo, or use credit card at our website.

Join Skyline Grange

Grange is a non-partisan, non-sectarian, non-profit, and totally volunteer-driven organization. We are a diverse group of people who believe that we are fortunate to live in the Skyline area and want to support its well-being. We take seriously the fact that our building is a community asset as a gathering place. Our impact, activities, and accomplishments depend upon our members and community volunteers.

Contact Information

Website: www.SkylineGrange894.org (upcoming events, capital improvement, calendar, rental info, etc.)

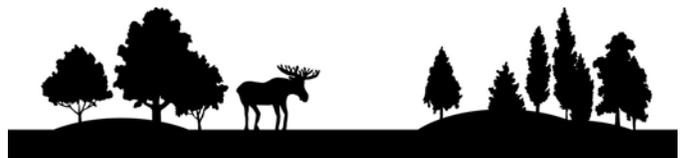
General Communication: email SkylineGrange894@msn.com

Rental Communication: email SkylineGrange894@gmail.com (see website for rental details)

Physical Address: 11275 NW Skyline Blvd, Portland, OR 97231

Mailing Address: 14109 NW Rock Creek Rd., Portland, OR 97231

Facebook: <https://www.facebook.com/Skyline-Grange-894-169559023662398/> □



Phoenix Farm Riding School. English horse riding lessons for the whole family. All ages and ability levels are welcome! Day-off-school camps. Summer camps. Parties and special events. Located on the corner of Skyline Blvd. & Rock Creek Rd. Call/text 503.621.3823, email 13phoenixfarm13@gmail.com.

Owen West Electric. Our specialty is service and panel changes, kitchen and bath remodels, security, and yard lighting. 30 years of experience. CCB #29492. 503.297.6375 Office, 503.880.9512 Cell.

Borrow tool to eliminate Scotch broom, holly and other woody shrubs, sapling trees easily. SRN will lend 3 sizes of Weed Wrench. Contact Sen 503.621.3331 for large and medium size (Skyline near mile marker 15). Contact Laura 503.407.7175 for small size (McNamee Rd.).

Rent the Skyline Grange. Reservations accepted for dates in 2022, COVID permitting. Rental details at www.skylinegrange894.org.




WEST MULTNOMAH
Soil & Water Conservation District

**Need a plan for your land?
Call us for a free consultation
503.238.4775 • wmswcd.org**



Gaiian Gardens llc

Garden Design and Consultation
refurbishment and specialty pruning
Fruit trees and Japanese Maples

Specializing in edible gardens and
homesteading as well as native habitats
Functional, beautiful and inspiring

Gaiiangardens1@gmail.com
www.gaiiangardens.com 503-347-4717



kristinrader

Your Neighbor —
and Your Neighborhood Realtor!

kristin@kristinrader.com
503-539-6946
kristinrader.com

kw
KELLERWILLIAMS.



After School at LCC!

Skyline School Bus Stop at LCC

Sauvie Island School LCC Van

Van pickup available to Sauvie Island School children! Healthy snacks, socialization, sports, arts, chess club, Improv. & ever-changing activities. CPR & First Aid certified.

Give your child a safe, positive educational environment that encourages respectful socializing. Homework mentor available to your child during the after-school program.

Linnton Community Center 503.286.4990
linntoncc.skristin@gmail.com



ROSEBUD CAFE

OPEN 7 DAYS A WEEK
Full restaurant and bar

Live Music
Wed - Thur 6:30 pm
Fridays & Saturdays 7:00 pm
Sundays 5pm

50316 S. Columbia River Hwy., Scappoose
503-987-1374 / www.therosebudcafe.com



Skyline Ridge Runner
 Skyline Ridge Neighbors
 17050 NW Skyline Blvd.
 Portland, OR 97231

NONPROFIT ORG.
 US POSTAGE
 PAID
 PORTLAND, OR
 PERMIT NO. 2358

ADDRESS SERVICE REQUESTED

***ECRWSS R002
 POSTAL CUSTOMER

Printed on paper containing at least 30% post-consumer recycled content.

Community Calendar

July 18, 7:30 PM: Skyline Grange monthly meeting. All are welcome to attend, regardless of Grange membership. For more info, email SkylineGrange894@msn.com.

July 28, 6:30 PM: Travel Movie Night at the Skyline Grange, featuring "Rabbit-Proof Fence" (<https://www.imdb.com/title/tt0252444>)

July 14, 6:30 PM: SRN Board online meeting via Zoom. All are welcome to attend. Contact Brad Graff (bradgraff@gmail.com) to get the link.

Aug. 6, 4:00-9:30 PM: SRN Summer Gathering at Plumper Pumpkin Patch. Watch for updates in the Newsline and the SRN website.

Aug. 15, 7:30 PM: Skyline Grange monthly meeting. All are welcome to attend, regardless of Grange membership. For more info, email SkylineGrange894@msn.com.

Aug. 11, 6:30 PM: SRN Board online meeting via Zoom. All are welcome to attend. Contact Brad Graff (bradgraff@gmail.com) to get the link.

Sept. 8, 6:30 PM: SRN Board online meeting via Zoom. All are welcome to attend. Contact Brad Graff (bradgraff@gmail.com) to get the link.

Sept. 12, 7:30 PM: Skyline Grange monthly meeting. All are welcome to attend, regardless of Grange membership. For more info, email SkylineGrange894@msn.com

Oct. 7 & 8 (tentative): Grange Garage Sale. Watch for information on the Grange website (<https://skylinegrange894.org/>) and the Newsline.



6495 NW Cornelius Pass Road
 Hillsboro, OR 97124
 503.533.0624

Butcher Shop
 Local | Sustainable | Fresh

Specializing in:

- Local Meats
- Hand-Crafted Sausages
- Wild Game Processing

www.meatingplacepdx.com
meatingplacepdx@gmail.com



503-645-9561
www.plumperpumpkins.com
 11435 NW Old Cornelius Pass Rd.
 Ptd, OR 97231

*** FIELD TRIPS * PARTIES ***
*** LOCAL PRODUCE & FLOWERS ***
*** FAMILY OUTINGS ***
*** FARM FRESH MEAT ***

Fall Hours: OPEN DAILY—
 Sept. 29th to Oct. 31st
 9am to 5:30pm

Christmas Trees: Fri, Sat, & Sun
 Starting Friday after Thanksgiving