



TOWN OF ROSALIA

EST. 1870

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Issue 3, Volume 1, May 18th, 2017



A Memo from the Mayor, Nanette Konishi

Battle Days! It's the middle of May already, and our annual Battle Days Celebration will be here in no time. With new leadership at the chamber helm, we are looking forward to several new arrangements and participants in the celebration this year. New resident to town, Oona McGuiness-Fischer, brings a long list of creative talent and experience to our community. Her friends and fellow artists love Rosalia and are looking forward to bringing their talents to our community celebration. Oona is expecting as many as 100 vendors, so they will be placed all over the down town area and south toward the park. Our honored local and returning vendors may be moved to new locations, but all changes are with the intent to give everyone the best-selling opportunity possible. Please plan to attend the 48th Annual Battle Days Celebration with us. Let's celebrate history, community, family, growth and diversity. There will be activities for everyone all weekend long!



The Granny Shop

Grannys Needs New Windows

Enter the raffle at the Granny Shop
New drawing every month

534 S. Whitman
(509) 523-6007

Open Tues. Thurs. and 1st Sat. 11-4



Water & Sewer Bill Due



Collin Pittman is producing and directing Willy Wonka and the Chocolate Factory, sponsored by Northwest Children's Association, on Friday June 2 at 7 pm. @ RHS Gym Kids from K-8th grades are invited to try-out for a part in the play or as a crew member.



Rosalia Municipal Airport UPDATE

FAA (Federal Aviation Administration) allots "Entitlement" funds to small municipal airports every year. We have accumulated \$600,000 from these funds and have strict guidelines stating that they must be used for infrastructure-type projects. At the recommendation of FAA project Manager Karen Miles, we are upgrading and replacing all electrical and lighting fixtures, creating a paved taxiway, and improving the access road to the airport to use up these grant dollars. With the \$415,000 received from the hangar fire in 2014, we will be adding other improvements to the airport, making it a marketable and self-sustaining asset for Rosalia. To quash the rumors--these funds must be spent to benefit the airport, because the hangar was originally purchased with FAA grant dollars.



Rosalia Battle Days Museum

100 5th Ave.
(just above City Hall)
(509) 523-5991
Open after the parade



Street Cleaning

Eljay and Eric are getting the street sweeper running. We will try to give you notice of when they will sweep. Battle Days is coming up, and the Fire District is doing their voluntary, yearly, street wash on May 20th at 5 am. Please help us by making sure your car is not parked on Whitman between 5th and 7th that morning. If you want to help with sweeping and weeding the sidewalks, join us and volunteer.



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EST. 2017



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Battle Days Event Parking

Event parking will be at the north end of town, and school buses will shuttle folks to downtown and back all day. There will be a nominal charge of \$2.00 per car to cover the costs of the bus and driver provided by our school. Handicapped parking will be at 6th and Whitman, between the Texaco Station and the Fire Station.

Rosalia RV Park

823 S Park Ave

\$20/night
\$125/week
\$300/month

There is water and electricity available at each spot and there is an RV septic dump one block from the RV Park.



Battle Days Vendor Sign-up

In Person: GreenAcres Vendor Mall
17905 E Appleway Ave
Spokane Valley
By Mail: Checks/Money Orders Payable to
Rosalia Battle Days
PO Box 132
Rosalia, WA 99170
By Phone: Questions or pay with a CC?
Call Carla @ 509-292-4950
3% processing fee added

Registration forms and payment must be completed **NO LATER** than May 14th, 2017



Rosalia Battle Days June 3-4, 2017

There will be special kids' activities in the park and at the library, live music all day, a teen dance and the usual scout breakfast, barbecue lunch, open swim, museum and Budding Rose Student Art Show, just to name some of the events.



Town of Rosalia City Hall

110 W. 5th Street
Rosalia WA 99170
Tel: 509-523-5991
Fax: 509-523-3405
info@rosaliatown.org

Mon. - Fri.
8:00 am - 3:30 pm

townofrosalia.net

Town of Rosalia Government Officials

Mayor
Council Position
Council Position
Council Position
Council Position
City Administrator
Deputy Clerk
Public Works Director
Public Works (Water)
Code Enforcement
Building Inspector
Planning Commission

Nan Konishi
Robert Hill
Matthew Floyd
Eric Eilertson
Rick Lau
Robert Ward
Jenna McDonald
Becky Quincy
Eljay Sanders
Eric McDonald
Alicia Blackledge
Robert Hill
Eric McDonald
Tom Conant
Ken Wilkes



The King's Oils

May 23 @ 6:30 pm

Pat's Books

(526 S Whitman Ave)
Learn how essential oils can help eliminate the toxins in our bodies.

Moira Hahner

Young Living Independent Distributor
thekingsoils@gmail.com
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@thekingsoils

Just a reminder...

NO PARKING between the signs at the Texaco station during daylight hours as those spots are for photographers to take pictures.



Pinewood Cottage

Pinewood Cottage has finished and unfinished furniture for every need, along with custom designed capability.

208 W 2nd St. Rosalia, WA 99170 (509) 523-3112

Co-Ag would like to express its gratitude for your continued support throughout the years and in this new venture. As an organization owned by and operated for the benefit of those using our services, we are excited to continue to have the neighbor next door relationship and provide a high quality of service with the only change being the name on the door, PNW!



PO Box 295
Rosalia, WA 99170
(509) 523 - 3511



\$5/month \$50/year for newsletter mailing subscription

Ads \$10/small \$20/medium \$50/large per issue

Contact City Hall for Details



Jay Scholz is planning another great car show with 60 + cars and hot rods expected. To add some real excitement to the event Oona and Jay are sponsoring **a pinup girl contest**. It's a "family friendly" contest for ladies 21 and over.

**613 S Whitman Ave,
Rosalia, WA 99170
(509) 523-2162**



Mosquitoes!!!

It's that time of year again. We will be spraying once a week to start, and then as needed after that. Since we have our own sprayer, we can schedule spraying as needed. There

was a brief reminder on the local television station Monday, reminding us that this is the perfect weather for Mosquitoes, warming up after a lot of rain and snow melt, providing lots of moisture. They reminded us that there is yet another infection spread by Mosquitoes - mostly in the northeast states at this point.

Please check your property for standing water (old tires, etc., that can collect water). These are good areas for hatching Mosquitoes. We will be posting signs downtown as to what days we will spray, and add the information to the newsletter as well.

Thanks for you continued cooperation.



Need Recycling?

Town of Rosalia Recycling Center is located right next to the City Shop.
Call City Hall for questions

Pay Water Bill Online

xpressbillpay.com

Due by the 20th of each month



Mother's Day Memories by Becky Clark (Sweet Pea Quilting)

Recently I was given some unfinished quilt projects from Erma Jean Widman, my mother's first cousin (Marilyn Dollarhide Maley - Bill O'Keefe Sr. & Gaines Dollarhide were half brothers). Some of these pieces were created by Aunt Eva O'Keefe! I began to sort & completed 3 projects. I had an opportunity to share these finished projects with Ermie & Dr. Mary. Ermie picked out a piece she wanted to have for herself, which I completed and presented to her last weekend. A Mother's Day blessing to her, actually created by her Mother, Eva O'Keefe. My Mother & some of my available siblings all had a lovely day visiting with Ermie, Mary, & Barbara Bothman. As we took Mama home, she reflected what a perfect day she & Ermie had sharing memories of their family history & family times together. What an honor to be there, as well as to finish these pieces which will go back to her family, Aunt Eva's & Ermie's legacy.

Special thanks to My mother Marilyn Maley Steele, Sisters Brenda Maley Anderson, Beth Maley & brother Joe Maley, Of course everyone knows Erma Jean Widman and Dr. Mary Widman



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On This Day In History

Thirty-seven years ago, Mount St. Helens erupted in Washington, spewing ash, rock, and hot gasses into the air and causing mud to flow down the mountainsides. The eruption took place on May 18, 1980, at 8:32 a.m. PDT and was "the deadliest and most economically destructive volcanic event in the history of the United States," according to the National Oceanic and Atmospheric Administration. The eruption killed 57 people and caused more than a billion dollars in damage. Ash blanketed the Pacific Northwest and stretched into 11 states and Canada. Fatalities included photojournalist Reid Blackburn, a USGS volcanologist named David Johnston and Harry Truman, a lodge owner in his 80s who rose to fame after he refused to leave the mountain in the weeks preceding the eruption.



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Shelly Boyle

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Recipe of the Week

Pork Chops with Fresh Tomato, Onion, Garlic, and Feta



2 tablespoons olive oil, divided
 1 large onion, halved and thinly sliced
 4 pork loin chops, 1 inch thick
 salt to taste
 black pepper to taste
 garlic powder to taste

Pre Time 15 mins
 Cook Time 20 mins
 Ready In 35 mins

1/2 pint red grape tomatoes, halved
 1/2 pint yellow grape tomatoes, halved
 3 cloves garlic, diced
 1 tablespoon dried basil
 2 1/2 teaspoons balsamic vinegar
 4 ounces feta cheese, crumbled

Directions

1. Heat 1 tablespoon oil in a skillet over medium heat. Stir in the onion and cook until golden brown. Set aside.
2. Heat 1/2 tablespoon oil in the skillet. Season pork chops with salt, pepper, and garlic powder, and place in the skillet. Cook to desired doneness. Set aside and keep warm.
3. Heat remaining oil in the skillet. Return onions to skillet, and stir in tomatoes, garlic, and basil. Cook and stir about 3 minutes, until tomatoes are tender. Mix in balsamic vinegar, and season with salt and pepper. Top chops with the onion and tomato mixture, and sprinkle with feta cheese to serve.