

4/5/06

The Fun Club is presenting its annual "Spring Fling" town dance on Saturday April 8th, at the IOOF Hall from 8:00 p.m. to midnight. There will be a live band called "The Road House", and tickets (\$10) may be purchased at the door. This is a "BYOB and finger food appetizers to share" function. And, of course, bring your dancing shoes. It has been described as being like an old fashion "Sock Hop" or "Old Rock and Roll" dance. The Fun Club was formed 7 years ago by 8 local couples who wanted a venue for a night of dancing and socializing. Each year it gets better, and some folks come for the socializing and music, even if they do not intend to dance.

The April 1st CCVFD Chili feed did it again, making it the second highest fund raiser in CCVFD History, bringing in more than \$15,000. Robert Kausen said it took hundreds of man hours, and dedicated energy from many people to make the chili feed such a success. Such as Linda Abercrombie who did the tracking and logging for the auction items. Linda said she was so tired at the chili feed that she does not even recall what she bid on. She thought she must have bought something; she is just not sure what. Barry Bowen coordinated the food, and the fantastic chili was orchestrated over a three day period again this year by Sue Chatterton and her team of "peeler's, choppers and stirrers". Auction items came from businesses as far away as Redding, Eureka and Weaverville, and from local artisans and craftsmen. Some people even bought new items and donated them to the auction. There were a lot of generous people who made the auction very successful, bidding on such favorites as Jim Swett's framed and autographed Hell Cats picture.

Barry Bowen is 75! A group of his friends surprised him with a dinner at the Coffee Creek Lodge. Barry and his wife, Mary, bought their home in Coffee Creek in 1990, and retired there in 1996. The permanently fixed grin on Barry's face lights up any room he enters and makes our world brighter. Mary composed and read a poem to her husband that said in part; "It's your birthday Barry, And I want to say, you're just about perfect, in most every way. Your beautiful smile can still make me beam, after 53 years, we're still a great team ... Such lovely memories, And yes, a few tears, But I'm still in love, After all these years. ..." Happy birthday from the rest us too Barry. You are a lucky man.

Pastor Fred Boring would like to invite you to a free Easter Breakfast after Easter services on April 16, from 11:30 to 1:00 p.m. The menu will be Ham, Eggs, Hash Browns, Juice, Coffee, Hot Chocolate, and Pastries. Choir Director, Norm Zeppa, and the choir will be treating everyone to the joyful sounds of gospel music. Pastor Boring said "Everyone is welcome", and hopes you will all come to enjoy this fantastic day of food, song, and fellowship.

The Yellow Jacket Eatery looks like a house with lean-to room added to the front as an after thought. Wait a minute, that's what it is. There is a sign on the door that says, "Please stamp your boots and shake them off before you open the door" and is signed "Mom" Other Signs greets you as soon as you come in that says, "Beware of Attack Butterfly", and "Everything here is home-style including the attitude. We reserve the right to refuse service to you if we decide you are not behaving.". It would be a good idea to pay attention to that sign. Ask Dick Eyman about that. Moira (pronounced Mora) Cariglio, and her husband, Mike, a retired Jockey, bought the Yellow Jacket in 2002 from Joyce Pricket. She said she came into Trinity Center to the Jaktri Market to buy milk, and bought a restaurant. That puts a whole new meaning to compulsive shopping. The only "food" experience Moira had was cooking along with her husband's large Italian family. Part of Moira's job as a Specialist in the Early Head Start Program was to travel to different homes and teach parenting skills, and good nutrition. Time and again she was told they never ate foods like spinach, squash broccoli, etc. Moira would prepare a once a week lunch for

her clients at her Head Start Center. Almost 100% could not believe that the delicious soup, casserole, etc, they were eating could possibly have” that stuff” in it.

Bill De Wolf, who has his own corner of the Yellow Jacket dining room, called “Bills Office”, describes the Yellow Jacket as “Order what you want – eat what you get”, Maybe that is because Moira watches Bill’s diet very close and will not let him have too many things that are not good for his health, no matter what he orders. However, she does not play favorites. A young first time customer came in the other day and ordered hash-browns, pancakes, and toast. Moira let him know he was ordering too many carbohydrates, and not enough protein. After some give and take, he settled on bacon, hash-browns and toast. I am sure if Moira had her way, there would have been some fruit in there as well.

The atmosphere in the Yellow Jacket is a unique blend of “Mom’s Kitchen” and “Community Meeting Place”. Customers interacting in other customers conversations without being confined by the protocols of knowing each other, add to the “down home ambience”. The old customers know when they go in there will be a long wait for their cooked to order food, and the new customers, where at first may be fidgety, soon learn to lean back and relax. They will get their food when they get it. And it will be worth it.

Moira does not cook from a recipe, her food is her creation, and her specials come with her mood. She has to “want to make it” for it to turn out right. Her soups, when she makes them, are the best. She said her customers feel comfortable enough with her to offer their opinions on how they think things should or should not be done. At first Moira took these “suggestions” as disapproval and they were hurtful, but now realizes the “suggestions” are because they care ... or would like their food quicker. But Moira’s food, like fine wine, cannot be rushed.

Moira, a redheaded Irish lady with a Maureen O’Hara persona, met Mike Cariglio when she was 15 going on 30. He had already established himself to be a successful horse Jockey, riding and winning in the major horse racing circuits. It was on their second date at the Bay Meadows Race Track that 20 year old Mike proposed and married 16 year old Moira in 1970. A year later their son Mike Jr. and three years later, daughter Rose, were born. Mike and Moira now share 8 grandchildren and in 36 years together, and have never been apart. When Moira describes her and Mike’s relationship, her expressive face fills with love and her eyes wells with tears. She says she could never do what she does without him. Their love story goes on... for Mike and Moira and the community. The Cariglio’s are always there to help participate in local fundraisers, offering free ice, food or space. The community is darned lucky and very happy we have you, Mike and Moira