

# Family-Owned BUSINESSES



## 2021



# Serving Tillamook County for 50 Years

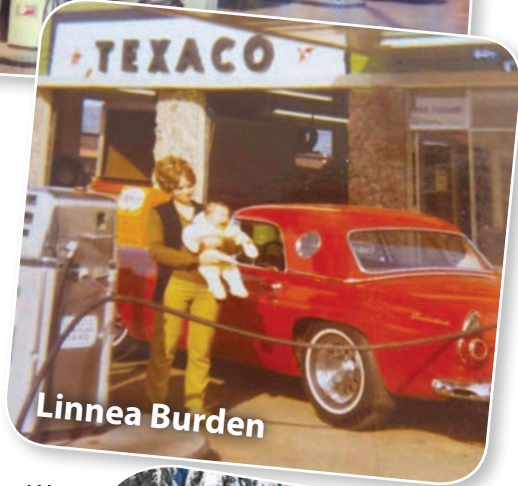


Don Burden 1970



## Burden's Muffler & Towing Service is a third generation Tillamook business.

Burden's Muffler Towing & Crane Service Inc. is a third generation Tillamook business, that was started in 1970 by Don & Linnea Burden when Sylvia was 6 months old. Don first had the Texaco station at the North entry to downtown Tillamook. Eventually Don wanted more room and purchased the Enco Station directly across the street. Don had a pit built in the one end of the shop and added on to the building for two more work bays, with a fenced yard in the back for wrecked vehicles. Their daughter Sylvia worked during her school years and eventually full time. Rick was basically raised at the business and just enjoys convincing Dad to purchase more trucks to add to our fleet. We currently have three crane trucks and have added a semi & landoll trailer to the fleet. Jeremy & Justin Schriber (Sylvia's) boys have both joined the family business, Jeremy while still and High School, and Justin after completing West Coast Training for Crane Trucks and was put to work with us full time in 2020.



Linnea Burden



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Don Burden - Owner





## Local, Family Owned and Operated

# Background in logging leads to unique construction business

Jacob and Heidi started GAGE Construction in August of 2018.

"We truly feel like it was meant to be that we ended up here," says Heidi. Seven years ago, a trip to the coast to visit a friend, led to a change of plans that can only be chalked up to fate. "We fell in love with an old building in Beaver that used to be a creamery, a logging operation, and then a mercantile....that just happened to also be a lovely little house to raise a family in and run a construction company out of." They have three children, Gracie 8, Samuel 6, and Sophia 4 who keep them quite busy. Jacob's brother Sam Holzgrafe works for GAGE as a Project Manager and his mother Linda Gage, the company's name sake, is an essential asset to them as on-site Grandma and office assistant to Heidi.

Jacob grew up in Astoria and Heidi in the Portland area. Jacob was a logger right out of high school and still enjoys wielding a chainsaw whenever he can. He developed a real appreciation and understanding of proper harvesting and care of our forests and a great knowledge of trees and wood types, which has come in quite handy for his profession. He honed his craftsmanship, woodworking and all around construction skills over the next 30 years in the construction industry. Jacob manages their six full time employees, while Heidi manages the office duties of their continually growing business. They both take business classes and work



Jacob and Heidi Gage with their children Samuel, Gracie and Sophia.

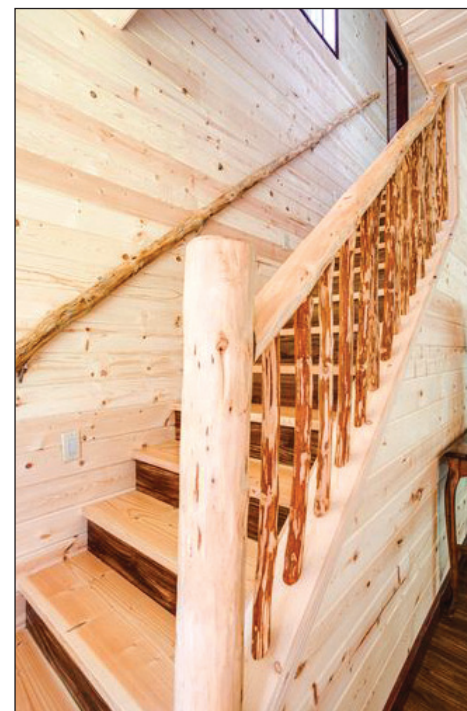
with the Tillamook Small Business Development Center to enhance and enrich their business plan and practices. "The SBDC has been a great asset and networking platform for our business, with truly invaluable support and guidance over the last 3 years."

They serve customers from Manzanita to Depoe Bay and do everything from new builds, remodels, repairs, siding, decks and just about everything else. Jacob loves custom requests and challenging projects. "We have built sea walls, compass roses in rock or wood flooring and hand peeled alder stair rails, you dream it we can do it!" They love what they do and are happy to help.

Look for their non-profit in 2022, EnGAGE & Give, poised to aid those in need find donations and grants to fix home livability issues that

certain folks can not normally afford. "Not everyone has the money to fix a leaky roof, or replace a rotting entryway.... we hope we can fill a need here locally. We aim to work closely with Habitat for Humanity, other local programs and other community members willing to help."

"This community has facilitated our growth and we want to give back using the skills that we possess." GAGE is always looking for new and experienced carpenters to join their team. "We value our employees like family and encourage learning and growth within the company." They hope to train the next generation of carpenters with the skills and work ethic to carry for a lifetime. "We are grateful to be able to work here on this beautiful coast and for all our employees and customers we've met along the way."



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# NOW HIRING!

## COME JOIN A *family* TEAM

Werner Gourmet Meat Snacks, Inc. has been proudly producing high quality jerky, smoked meat sticks, trail mix, nuts, seeds and candy on the Oregon Coast since 1994. The company is still family owned (despite all the arguments) with a commitment to quality ingredients, great tasting snacks, building community, and staying true to our roots.

**Are you ready for everything?** As the company continues to grow, they are looking for dedicated individuals to join their team. Werner's is currently hiring for multiple positions in all departments! All employees can expect competitive starting wages, health and vision insurance, paid time off, 401K with employer match and employee discounts.



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# MB Botanicals: Skincare line made in small batches on the Oregon Coast

Years ago, Tillamook resident Mabelyn Baladez became fed up with battling adult acne.

"I started experimenting with essential oils and started making my own facial serum," Baladez wrote on her website. "Within a month, the hormonal acne on my neck began to disappear. I am still using the same serum today and my acne is under control. My only regret is that I didn't start doing this in my teens."

After many years of experimenting with products for friends and family, MB Botanicals emerged as a small, one-woman business in 2015.

"My goal is to make skincare simple and as natural as possible," Mabelyn wrote.

What started with skin serums, evolved into an entire skincare line.

"People asked for soap at farmers market and I decided I better make some," Mabelyn said. "Then came the sugar scrubs and



*Mabelyn Baladez is the owner and maker of MB Botanical products.*

candles. And then I had cracked heels and created a foot balm. That became my best selling product."

MB Botanicals offers affordable, bath and body products made with simple, high quality natural ingredients using lavender, shea butter, coconut oil and essential oils. All products are made in small batches and handcrafted in Tillamook without toxic ingredients or artificial fragrances.

"I'm always experimenting on new products and variations," Mabelyn said.

MB Botanical products include soaps, candles, clay masks, bath salts, hand sanitizer, serums, sugar scrubs, and wax



*Seasonal autumn-themed skincare products are available for limited time on MB Botanicals website.*

*All MB Botanicals products are made in small batches and handcrafted in Tillamook without toxic ingredients or artificial fragrances.*



melts. And some products are seasonal, so if you see something that you like, don't wait.

MB Botanicals are sold online and at farmers markets during the summer months. A few products are carried in Tillamook at Madeline's Vintage Marketplace and Re:Current, as well as Serenity Boutique in Lincoln City.

MB Botanicals ship to all of the lower 48 states and Tillamook shoppers receive free shipping with a code at checkout.

Visit MB Botanicals online at [mb-botanicals.com](http://mb-botanicals.com) and be on the lookout for her gift subscriptions boxes coming soon.

**MB BOTANICALS**

[mb-botanicals.com](http://mb-botanicals.com)

NATURAL SKINCARE & CANDLES

Handcrafted in Tillamook, OR





# All Star Appliance: a place where you'll be treated like family, always

For over 20 years, the Burris family has been dedicated to serving the Tillamook community with honesty, good service, and a family focused mindset in their appliance business.

"We are a family business," Allen Burris said. "We're always focused on treating people how our family would want to be treated."

In 1999, the family purchased C.E. Lewis and Ace & Noll Appliance and then in 2006 began selling appliances and changed the business name to All Star Appliance.

Five family members are at the center of the business: Jackie Burris, Aaron Burris, Allen Burris, Angela Bennett, and Alex Burris.

"Mom and Dad had great leadership skills and wanted to serve the small community they fell in love with," Angela said. "They felt the need to grow and prosper here."

The family patriarch, Rich Burris passed away in 2015. "Our dad had been doing service work since he was 18," Allen said. "He always wanted to have an appliance business called 'All Star Appliance.'"

Since his passing, the family has carried on the tradition of serving their community through hon-

est business practices and community service. Aaron is a captain in the Tillamook Fire Dept. and the Mayor of Tillamook. Allen serves on the Tillamook Fire board of directors. Alex is a Lieutenant on the Tillamook Fire Dept.

"We do everything we can to keep our customers happy," Allen said. "Because we do the service, everyone in here is knowledgeable about appliances. We are honest and upfront with everyone, we tell our customers everything, we don't hide anything."

Shopping at All Star Appliance, customers can expect to find a variety of appliance brands including Speed Queen, Samsung, LG, Fisher Paykel, Sharp, Crosley, Fulgor Milano and Beko. "We sell new appliances," Allen said. "We have a lot of stuff on the floor for people to see and touch. We also have a service team and a well stocked inventory of parts. If anyone is a DIY-er, we can order most parts and have it within a day. (longer at the moment due to Covid)"

With competitive prices at a local location, All Star Appliance offers just as much as the big-city retailers.

"You go into a big box store and no one knows the product," Allen said.



From left to right: Aaron Burris, Angel Benito, Eduardo Benito, Deanna Walker, Bob Pippenger, Allen Burris, Angela Burris, Alex Burris. (Not pictured: Jackie Burris)

"You're going to get info read off of a spec sheet. We are familiar with the ins and outs of appliances and all the tips and tricks. We try to go over that with every customer. That way there's

no surprises when they get it installed."

"Aaron and Alex can fix anything," Angela said. "They have 20 years of experience in the service field. There's nothing they

can't fix. Our family greatly appreciates the loyalty and patronage that the community has shown us for the past 22 years and looks forward to serving you into the future."

We are so proud to have this amazing team! We would not be successful without them and would like to thank them for their dedication and jobs well done!



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H64286



# Valvoline remains family-owned

There had never been an instant oil change store outside of a metropolitan area.

But Tim and Barb Christensen had a vision.

After being dairy farmers, the couple decided it was time for something different.

Selling the cows and using the farm as collateral, Tim and Barb, along with a friend, built their own Oil Can Henry's store in Tillamook. The independently owned location became the 26th store in the company.

On the morning of their grand opening in 1995, Highway 101 flooded.

"People told us we were crazy," Tim said with a chuckle.

In the beginning, larger trucks and vehicles were the primary clientele for the business.

"Originally, we were doing farm tractors, mill trucks, and log trucks," Tim said. "We are the only store in the United States that is big enough to do that."

But soon, locals with passenger vehicles began coming through.

"Because it was something new, it took people awhile to get accustomed to it," Barb said.

The Christensens noted that they had to run their business differently in a small town than in a big city.



*Valvoline Instant Oil Change owners, Tim and Barb Christensen. Photo provided*

"Eighty-five percent of our customers are return customers," Tim said. "We have to hold that number where as in the city they can draw from a big population."

Now, the store has the largest number of fleet accounts in the United States which includes Oregon State Police and ambulance vehicles.

They also pride themselves on keeping employees for longer than any other location.

"One of our employees has been with us for 19 years, and another has been with us for 18 years," Tim said. "I'm going to take care

of them no matter what happens. One of the things that stands out is the honesty of our guys."

The Christensens wish to build confidence in people that are unsure about instant oil services.

"Our guys enjoy seeing the customers come in and it's a good environment. We have screens and 12 high-definition cameras; everything is being recorded," Tim said. "If they have a question about something, we can type in their license plate and see what was done to their car. Everybody that works for me is very honest, we don't cheat anybody."

Tim said that when they find an issue with a car that they cannot fix, they refer customers to local mechanics in the area.

Around 5 years ago, Oil Can Henry's was sold to Valvoline.

"It was a shock to us," Tim said. "We got a call from corporate... with all the stores from across the United States. The owner told us he had been working on a deal for the last couple weeks and had sold it."

However, even with the company and name change,



*(Left to Right) John Richards, Jason Sterling (general manager) Sean Kerbel, Chaz Hall, Steve Collins, Brian Phillips (Manager). Photo by Joe Warren*

Tim reassures that the store is still independently owned by their family.

As with almost every store, Covid has caused backorders.

"I think it's important to

let people know that it's a struggle to get product in the store," Tim said. "We make an order each week and we only get half of what we order. If we don't have it one week, we'll probably

have it the next."

Valvoline Instant Oil Change is located at 1845 N Main Ave North, Tillamook. The store is open Monday – Friday 8 am – 5 pm, Saturday 9 am – 4 pm.



*Valvoline Instant Oil Change in Tillamook.*



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We're Open Monday-Friday, 8 A.M.- 5 P.M. and Saturday, 9 A.M.-4 P.M.



# Salty Raven opens flagship store

Seasons Sparks has been a part of the gift industry since 1989.

"I spent my career curating others' creations into a successful retail storefront [in Portland]," Seasons wrote on her Salty Raven Facebook page. "While it was fulfilling in many ways, it was always about helping others in their art careers, never my own."

In 2008, she started designing t-shirts to sell at that same Portland store.

"I made some small attempts to grow my brand [but], I didn't pursue it completely," Seasons wrote.

After relocating to Tillamook, she began to expand Salty Raven into glassware, other products, and pursued more wholesale accounts.

"My art appeals to people who are looking for the feeling of the area," Seasons said. "My products are nature-themed, utilitarian items for your everyday life. They're mostly inspired by the Oregon coast and the wildlife here. But the goal of my artwork is to connect someone to nature."

Some of her top selling items include glassware, hoodies, and t-shirts.

"[In business], it's really important to me to sell someone their favorite thing, that's how you ensure the repeat business," Seasons said.

At the beginning of 2020, Seasons went all in on her art career with the support from her partner James Potts.

"I had the most prolific year of my life (so far), and we grew the business enough that earlier this year my partner left his 30 year career to join me full time and pursue Salty Basket and other pursuits."

With such a great year, Seasons found herself running out of retail space.

"It really came down to not having enough room to have people shop the warehouse," Seasons said. "We had a lot of growth in the last year...as time went on, ultimately we wanted...no, we needed more space."

On Labor Day weekend, Seasons opened her flagship store just a block from their warehouse on second street.

"Having spent a few weeks coming to work in a gallery space of my art creations is an absolutely amazing dream come true," Seasons wrote. "It feels like a beautiful culmination of over 30 years of hard work and like the beginning of an incredible future."

The new Salty Raven flagship store is located at 109 Main Avenue, Tillamook. Open Tuesday -Saturday from 11 a.m. – 5 p.m.



Seasons Sparks stands in her new Salty Raven flagship store. Photos courtesy of Salty Raven

The Salty Raven retail store has relocated to 109 Main Avenue in Tillamook.





# Little bit of everything at Hebo Market

Donna Lane knows just about everyone who passes through her store.

"There's not anybody in town that I don't like," she said. "The local clientele support me all winter long and I'm so thankful for them."

Donna grew up in Beaver, and her late husband, Rick, grew up in Hebo.

"We went to high school together. He was two years older than me. I never thought I would marry him," Donna said with a chuckle. "He was the last thing on my mind."

Donna and Rick married and raised their family in the south Tillamook County area.

After working for the Tillamook Creamery for 30 years, Donna decided it was time for a change of pace. And seventeen years ago, Donna and Rick purchased the Hebo Market.

"The day after I retired, we signed the papers for the store," Donna said. "We thought, 'Let's get something to do.' Neither of us were ready to retire."

Since taking ownership, Donna said the store kept them unbelievably busy.

"My husband was a contractor and he made a lot of changes inside the store," she said. "He kept it up, built me new cabinets, and opened up a little corner for beverages and a soda fountain."

The Hebo Market's building has been a number of things in its history including a roller skating rink, a sporting goods store, and a grocery store.

When the Lanes took over the business, they worked to expand the inventory, taking the stock from 22,000 items to 100,000.

"When we first went into business, the store changed tremendously, but not so much that you wouldn't recognize it when you walked in. Everything I made went back into inventory," Donna said. "I told the people, 'If you don't see something ask me.'"

The store has an extensive beverage section and carries many local products including Tillamook cheese.

"People come in here and say, 'Oh my gosh, I didn't know how much was in here!' and that makes me smile," Donna said.

Because of their proximity to Hebo Lake, Donna also makes sure to have enough tackle and bait to pick people's interest.

In 2020, Rick passed away from cancer. He was born in Tillamook Oregon to Clyde Abraham Lane and Bernice Vista Fletcher Lane. Rick grew up in Hebo and attended Hebo Grade School and Nestucca Union High School. He went on to graduate from Lane Community College. He spent his adult life in South Tillamook County. He was a long-time contractor and loved building houses and remodeling. He and Donna were married for 38 years.

"I have the best employees in the world, when I was in the hospital with Rick, they worked the store and day and night," Donna said. "They do things that are over the top. I told them that this is a business, but it's family first."

After Rick's diagnosis, the



Hebo Market in Hebo is owned by Donna Lane.  
Photos by Joe Warren

couple placed the Market up for sale, and after his death, Donna oversaw an entire exterior renovation to prepare for the sale.

"In some respects, I'll

be sad to see it go, but I'm getting older and it's time to retire and travel," Donna said.

Where's she headed? Dreams of Maui and sunshine.



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# Bruce's Candy Kitchen: Making candy for 58 years

**Hilary Dorsey**  
Staff Writer

Bruce's Candy Kitchen has been a staple in Cannon Beach since 1963. Bruce and Treva Haskell began the candy shop and it has been in the family ever since.

Bruce's Candy Kitchen has had five generations of family involved in the business. The shop is run by Kelli Truax-Taylor, her mom Susan Truax, and Traux-Taylor's husband Brian Taylor. Traux-Taylor's sister and younger brother are candy makers. Each family member has a different job. Bruce and Treva Haskell are Truax-Taylor's grandparents.

"We keep it simple," Truax-Taylor said. "It's nuts and chocolate. We don't get too crazy. It's been consistent, it's a good memory, good location."



The shop is located in the heart of downtown Cannon Beach and is a popular stop for visitors to the area.

In the beginning, the shop made eight taffy flavors, 12 types of hand-dipped chocolates and other treats. Over the years, more taffy flavors were added and the chocolate varieties expanded as the candy makers developed new candies.

The shop offers a wide variety of homemade confections the family creates, including saltwater taffy, hand dipped chocolates, peanut brittle, caramels and more.

Truax-Taylor said over the last year, during the closure of businesses due



Courtesy photos of Bruce's Candy Kitchen

to the pandemic, the shop expanded their website and did more online orders.

"Usually mail orders die off this time of year but it's kept it more consistent," Truax-Taylor said. "When our doors were closed, it made us money."

The shop has newer chili mango taffy and also combined some other new flavors.

"We do a soft peanut brittle – it's like a Butterfinger essentially – and

we started dipping that in chocolate," Truax-Taylor said. "First we just sold it bagged and then we dipped it."

Truax-Taylor's mom, Susan, started making cocoa bombs last Christmas that proved to be popular. The shop uses their quality chocolate for that. Susan decorates them for the holidays and will do it for Halloween.

Truax-Taylor said customer favorites are taffy



and chocolates, as well as chocolate gummy bears, among others. Peanut clusters, sea salt caramels and sea foam are always popular.

Bruce's Candy Kitchen will decorate marshmallows, Nutter Butter mummies and a ghost truffle for Halloween. The truffles are decorated differently depending on each holiday.

Bruce's Candy Kitchen is open from 10 a.m. to 6 p.m. Sunday through Saturday. The shop is located at 256 N Hemlock in Cannon Beach.

Send comments to: [headlightreporter@countrymedia.net](mailto:headlightreporter@countrymedia.net)





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# Four Paws on the Beach boasts high quality products and knowledgeable staff

**F**our Paws on the Beach boasts high quality products and knowledgeable staff

Talk about coincidences. Matt, Meghan, and daughter Montana Ruona used to vacation to Manzanita as a family.

"The first couple times we came out we walked into Four Paws on the Beach and just loved it," Matt said. "I turned to my wife and said, 'Man, if that ever comes for sale, we'll have to buy it and move to the beach.'"

Fast forward to 2015, Matt began looking for a new job.

"One day, I'm bored and looking around," he said. "I typed into Google 'businesses for sale on the Oregon Coast.' The first thing that popped up was

Four Paws on the Beach." Matt told Meghan his findings.

"She said, 'I guess we have to make a phone call,' Matt recalled with a chuckle.

By Labor Day of 2015, the Ruonas had taken over the business.

"The first six months we just learned how to run the business," Matt said. "After that, we started to put our own touches and create it into the store it is today."

In 2020, the Ruonas opened a second location in Cannon Beach.

Each location is a boutique-style pet store that carries top-quality supplies and gifts for dogs, cats, and their owners on the Oregon Coast.

"The guiding lights is

what is the highest quality, especially when it comes to nutrition, food, and treats," Matt said.

All products carried at Four Paws on the Beach are heavily researched, unique, and locally sourced when possible.

"We strive to find things you don't see in many other shops," Matt said. "We love it when we hear, 'Well, I've never seen anything like that before.'"

In addition to high quality products, the Ruonas also rave about their staff.

"We have an amazing staff," Matt said. "We truly couldn't do it without them."

So, if you're in Manzanita, Manager Shannon Provencher, or in Cannon Beach, Manager Elizabeth

Thompson will make you and your pet feel right at home.

"Being first time business owners, we didn't know what to expect," Matt said. "Overall, the towns, and the other business people in the communities have been so welcoming and encouraging."

Each location is open seven days a week, 10 am – 5 pm. The Manzanita location can be found at 144 Laneda Avenue, and the Cannon Beach location can be found at 107 N. Hemlock.

**Four Paws on the Beach owners Meghan and Matt Ruona.**



## Crepe Neptune celebrates 10 years

**Hilary Dorsey  
Staff Writer**

**C**repe Neptune celebrated its 10 anniversary last Spring.

Owners Yuri and Maya Vidal opened in Cannon Beach 10 years ago after serving crepes at various farmers markets on the coast and Portland areas.

The crepes are made right in front of the customer in a grab and go fashion, similar to the crepe stands in Paris. The crepes are made by pouring a thin liquid batter onto a griddle. The batter is spread evenly over the griddle and distributed with an offset spatula. Crepe Neptune makes crepes very similar to how they are made in France, using the same type of griddle and tools.

Crepes offered at the shop include savory and sweet in 18 different varieties.

"We offer eight differ-

ent savory crepes," Yuri said. "Our most popular one is our smoked salmon one, which is wild smoked salmon, cream cheese, green onions, mustard dill sauce and spinach."

For sweet options, favorites include several with Nutella and strawberries, a lemon curd options with strawberries and whipped cream, and Tilly – cheese-cake, strawberries, Nutella and whipped cream. Yuri said the Tilly is very popular. Each of the crepes has their own following.

Crepe Neptune also offers buckwheat, gluten free and dairy free options, while still using eggs in the batter of course.

In the last two years, Crepe Neptune has added bubble tea to their menu. They also offer a milk tea and ice-blended tea.

"I've been working in the restaurant business for many years," Yuri said of

the restaurant's beginning. "My wife worked retail."

Yuri and Maya started making crepes for the Manzanita, Tillamook and Astoria farmer markets and expanded to Portland and Beaverton markets. Yuri said they were doing six markets a week at a time before they opened Crepe Neptune in Cannon Beach.

"Crepes are healthy and affordable and delicious," Yuri said.

During pre-COVID-19 years, the restaurant had a lot of international visitors, especially from Europe. Yuri said every region in the world has its own version

of the crepe and people are excited to try theirs.

"When you've been serving people for 10 years, there's so many people out there that we wish we could thank," Yuri said.

Send comments to: [headlightreporter@countrymedia.net](mailto:headlightreporter@countrymedia.net)



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