

Solada is here to serve our community

BY HAYRIYA HEIDI HANSEN

One thing is for sure: we are all going to die! Most of us don't know when this is going to happen. In keeping with this issue's theme, death can feel like a raging fire—frightening, unstoppable, all-consuming, and affecting everyone in the dying person's orbit. It seems like extinguishing rain when the dying one feels heard, seen, acknowledged, and helped. Water is calming, cooling, and helps to mitigate the fire. Knowing where to find the resources to assist a loved one who is dying can serve as a cooling balm at an often intense, painful time.

Solada, the Southern Oregon Living and Dying Alliance, is a community ally for the living who want process grief, discuss death fears or thoughts, learn about death and dying practices, and so much more. Solada is building a resource directory of information and services provided by folks in our area. At the time you or a loved one is dying, the last thing you need is all the stress that comes from wondering who can provide emotional or physical help, legal information, caregiving or doula aide, pet walking, meal prep, etc. There is already so much to do at a time when you need to just be with your loved one. We are working hard to give our community the support needed before, during, and after death by providing resources and conversation.

To achieve part of our mission, Solada offers classes, workshops, and meet-ups for the public. Past classes included Writing and Collage: A Grief Workshop with Laurie Easter and Karen O'Brien; Complicated Death: Suicide, Homicide, Infant and

Missing Persons, with Tressi Albee; Doing Your Advance Directive, with Joanne Kliejunas; Advanced Death Planning with Angela Franklin; multiple Death Cafes, and many other classes and workshops. We offer classes in Grants Pass at the Grants Pass Museum of Art, True Juice, and the library; in Williams at the Grange and at Pacifica; in Provolt at Dorothy Gales, on Williams Highway near Highway 238; in the Applegate at Applegate Library; and in other locations throughout Josephine and Jackson counties.

In June, Solada will offer two workshops at Dorothy Gales. On June 11, 3:30-5:30 pm, Karmykal Jensen, a green funeral consultant and former funeral director, will present "Navigating the Commercial Funeral Home Experience." The next weekend a workshop, "When the Last Leaf Falls: Home Funerals and Fare-Thee-Well Ceremonies," will be presented by Angela Franklin, a death midwife and home funeral guide from Journey Home. Please check our website at solada.org for more information.

Additionally on June 27, we will offer a Death Cafe at True Juice in Grants Pass, on 124 NW D Street from 4:30-6:30 pm. (This is an ongoing event on the last Tuesday of every month, same time and location.) Solada hosts a Death Doula Meet-Up once a month. This open group is for people caring for a loved one, desiring to become a death doula, or interested in discussing how to support those dying. This group has been meeting for a few months and is in the process of

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••• BIZBITS •••

The Restaurant at the Jacksonville Inn. By the time you read this you might have been lucky enough to experience the new restaurant at the Jacksonville Inn, which expected to open its doors in May. Todd Meyerhofer and his fiancée, Miriam Barchi, of the popular Decant restaurant in Medford, have stepped in to restore the beloved institution and bring new energy into the historic space. Between the two of them are decades of impressive culinary and hospitality experience.

Kudos go to James Soule, of the TouVelle House, for bringing the restaurant space to Todd's and Miriam's attention. Before James and his partner, Kristin Bria, became innkeepers, James was a food and beverage consultant in the Napa Valley, where Miriam and Todd were both working at the esteemed Auberge du Soleil. Fast forward to a table at the newly opened Decant. "I'm sitting there enjoying my meal when I hear a familiar laugh," said James. "I'm looking around the room and there she is, Miriam Barchi!" He laughed. "I had no idea that she and Todd had moved here—it was a nice surprise. So when I saw the Facebook post regarding the vacancy of the restaurant space, I had to call Todd." And a partnership and mission ensued.

James is the behind-the-scenes guy, orchestrating the investment side and helping get the ball rolling. Miriam takes care of front-house management, a position that has been in her blood since childhood, when she helped her parents in their Michelin-starred restaurant in Italy. Todd is the magic in the kitchen. Todd's stepdaughters, Jessica Colburn Cahill and Irina Colburn, a talented chef in her own right, are taking over Decant.

"Our goal is to take advantage of the great local meat and produce this area provides," Todd says. "We're not looking to make it a pretentious environment. More like upscale casual with a menu geared toward European comfort food." Todd and Miriam gave the previous staff the option of coming back, so you may see some familiar faces when you dine there.

Todd's culinary background is as extensive as it is impressive—from teaching to running five-star kitchens. But go and experience his talents for yourself. As the saying goes, the proof is in the pudding.

Welcome to the neighborhood, Todd and Miriam.

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Rogue Valley Farm Tour. Don't forget to mark your calendars for the 2023 Rogue Valley Farm Tour on July 16, 10 am-3 pm. This summer's tour includes 26 farms in Josephine and Jackson counties, many offering an array of classes from vegetable and flower growing to raising livestock. Visit Rogue Creamery, Hanley Farms, Rise Up! Bakery, Herb Pharm, and Oshala, to name a few. Plan your journey with the user-friendly website, roguevalleyfarmtour.com, that lists the farms by region. Or better yet, volunteer! Happy exploring!

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