15 MINUTES

Dancing dynamo

When considering the lifestyle of a typical 88-year-old woman, most don't immediately think of someone who goes out dancing four times a week and teaches dance one night as well. But, Oroville's Pat Donahue is no typical octogenarian. She's been teaching stints at Chico's Studio One, her church and Feather Falls Casino since the 1990s. Tuesday (March 5) marked her fifth anniversary teaching every Tuesday at the Tackle Box—without missing a week. "I don't know how I dance so much," Donahue says. "I guess I just love life." Take free line dance lessons from Donahue and check out her handmade jewelry at the Tackle Box, 379 E. Park Ave., Tuesdays at 6:30 pm. She's also on Facebook and can be reached by email at pdresearch@sbcglobal.net.

How do you stay inspired to dance?

Your mindset determines who you are and what you do. My saying is, "What your mind can conceive, your body can achieve." Also, many decades ago, I worked with troubled teens and adopted a 17-year-old, David, whose family abandoned him. At 19, he had an aneurysm that paralyzed him, and I cared for him until he died at 53. I promised David I would keep on keeping on.

Are your classes for beginners, too?

Yes, I always have students who've never line danced before. The ages are from 6 to 93. People say, "I can't dance, I've got two left feet." I say, "Come to class, I'll give you two right feet!"

What tips do you have for people who want to learn to dance?

If you can walk, you can dance. I tell young guys, "If you want to have dates, learn to dance, because women love to dance." If you can't feel the rhythm, I'll take your hands and help you feel it. One woman, about 70, was using a walker and moving to the music. I held her hands and we danced. Her



daughter came up after and said, "I've never seen my mother so happy!"

What are your lessons like?

The dances are 32 steps, with four sets of eight counts each. I encourage them to learn the dance names, and even have hand signals for them. Like for Gin & Tonic, I'll raise an invisible glass and drink it.

How do you stay so healthy?

I'm not on any meds, and only see the doctor about every 12 years. My diet is terrible, but if you think healthy, you are healthy.

You also regularly go out and dance for fun, right?

Yes, I drive myself and a friend four nights a week to different casinos that have good bands. When Gold Country Casino reopens senior dance day, soon, I'll be dancing five nights a week! I once asked my church pastor if it was a sin to have this much fun, and he said, "No, you're blessed." Every night I dance I get hugs from people who say, "You're an inspiration," and, "I want to be like you when I get older."

-VIC CANTU

THE GOODS

Lots of juicy tidbits



by **Meredith J. Cooper**

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I'm happy to report that **Poke N Dumplings** finally opened next door to **Momona Noodle & Bao** on Third Street (in the old **Rallo's West** space, RIP) and it seems promising. Owned by the folks behind now-defunct **House of Dumplings**, the menu offers options for poke, sushi or dumplings. I chatted briefly with the sushi chef, who came to Chico from Los Angeles, and he seems legit. I tried the crunch scallop roll and was not prepared for what I was served, as it was different from any other sushi I've had—fried bay scallops piled on California rolls and topped with masago. Delicious. Can't wait to try the soupy dumplings—they sound divine. The pork buns also look authentic and awesome. Check 'em out at 243 W. Third St.

COMING SOON Who knew there was such a huge market for bundt cakes that there's a fast-growing franchise bakery called **Nothing Bundt Gakes?** Well, I didn't! But I grew up on the sweet deliciousness of moist chocolate bundt cake. I can almost conjure up the flavor just thinking about it. Chico's getting a franchise soon, on Dr. Martin Luther King Jr. Parkway. Stay tuned for updates.

BEST NAME EVER Chico is getting a new egg handler, and its name caught my attention (which I'm guessing is the point): Just Got Laid. Clever ... It got me searching; according to the California Department of Food and Agriculture, there are a little over 1,200 licensed egg handlers in the state, as of November. Of those, 23 were in Butte County. I know TurkeyTail Farm is still selling duck eggs, despite much of the farm burning in the Camp Fire. Sadly, it looks like Paradise's Marema's Hens is no more (though the hens survived!) and Jacqro Farms burned.

ANOTHER REOPENING Downtown Chico is getting a new tenant from Paradise: Wilson Printing and Signs. The owners, Ray and Kathy Wilson, bought The Print Shop at the corner of Eighth and Main streets, and will be changing the name and providing all the services their customers came to expect in their former space. Look for a grand opening sometime this month—and check out the Paradise Strong car window stickers! Call 877-8721 or email wilprint@comcast.net for more info.

TASTY SURPRISE I found myself thirsty for something fruity and caffeinated recently and made my way over to **Boba TeaLicious** in downtown Chico's **Garden Walk Mall**. Their Red Bull-infused teas with bursting juice balls are almost addictive! The surprise here was the adorable little bird's nests inside the pastry case. Owner **Stacy Tran** informed me they are similar to baklava and come from **Cafe Petra** around the corner. I had to have one, and wow—the nest is made of delicate pastry strands, and is filled with candied pistachio "eggs." Delicious!

GET TRAINED Butte College just received a hefty grant—\$600,000!—to train folks in hazardous debris cleanup and emergency response following the Camp Fire. The money, from the Employment Training Panel, will help train and certify 350 people through Butte College's Training Place.



