

## 15 MINUTES

### Meet the millers

The Clark family history is one of hardworking folks skilled in various trades, like mechanics and carpentry, Karyl Clark told the CN&R. But last year marked a first, when her son, Trenton, asked if she and her husband, Kenneth, wanted to launch a mobile wood milling business. It was quite the head-scratcher for the DMV and insurance companies, she said. It took them from September 2018, when they purchased the mill, till March 2019 to get everything ready to roll. Since then, the Cohasset family has drummed up interest across the region. First, the father-son duo visit an interested client for a free consultation, then they bring the mill and complete the work on-site. Karyl, who spoke with the CN&R about the family venture, primarily takes care of the paperwork and financial side of things. Visit Clark Family Milling on Facebook, email [clarkfamilymilling@gmail.com](mailto:clarkfamilymilling@gmail.com) or call 343-0794 or 774-7431 to find out more.

#### What services do you provide?

Clark Family Milling offers on-site milling of clients' downed trees. They have to be ready to mill, meaning they've had all the limbs removed, and they have to be in a site that the mill can get to. [We do] custom sizes, custom orders. And the wood is then stacked and stickered to dry for [clients'] personal projects. An



PHOTO COURTESY OF THE CLARK FAMILY

example is a wood shed. Another client wanted it for siding. Then [we've] had a client that had a large piece of Cohasset oak. This client is a cabinet builder and he wanted ... specific sizes and [a] specific thickness for cabinet doors.

#### Why get into milling?

Collectively, our foothill communities and our forests are seeing this increased amount of dead trees, and what do you do with them? It was an answer to a problem that presented itself. I think that a portable milling business emboldens people to the idea that there are more opportunities. Trent looks at a log and he sees a table, he sees cabinets, he sees framings, he sees children's blocks painted. Someone else looks at a log and sees firewood. Someone else looks at that log and sees trash. Someone else looks at that log and sees a burden. My sister lost

her home in the [Camp] fire, and has gone through that [feeling of], "What do we do with this?" This is an outlet.

#### What do you enjoy about running a family business?

We all get along really well. It's that opportunity to spend time together in a productive way that we don't get if we all just go our separate ways. Our grandson [Ryan], who is 8, looks forward to the day that he will be able to drive [the mill] down the road and use it, too. And he is a good little worker. He helps move the sawdust ... which is a valuable product also, for gardens, for worm bins. And looking towards the future, the comments are always made when Ryan is with them [that], "Someday you could be doing this."

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## THE GOODS

### Moving around in downtown Chico



by  
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I was walking down Third Street the other day and noticed a sign outside clothing boutique **3 Seas** announcing an impending move. So, I popped in and perused the sales racks—everything is 20 percent off!—and to chat with owner **Kim Colombo**.

Turns out, 3 Seas, which opened almost four years ago in a space adjoined to what used to be **Crepeville** (soon to be **Woodstock's Pizza's** new home), is taking over a space on Broadway recently vacated by **Red Fly**. The shop will be more spacious and offer a front door (versus a walk-up ramp to her current store).

Colombo tells me the owner of Red Fly, **Raine Eldridge** (who also owns **Ruby's Boutique**), had sold it—and its Oroville counterpart—to an employee, but some personal issues had come up and the sale fell through. Eldridge confirmed and said the Oroville Red Fly will be reopening by the Oroville Salmon Festival, which runs Sept. 27-28, after a short break for remodeling.

Look for 3 Seas to open at 334 Broadway St. in the coming weeks and stop by its current spot—between Main and Broadway on Third—for some great deals.

**MORE CHANGES** After 11 years in business, **Leon Bistro** announced last week that it's closing its doors. I certainly have some fond food memories from the popular upscale Main Street eatery—from a delicious sea bass birthday dinner to attending a couple of chef **Ann Leon's** cooking classes. But do not fear! Leon isn't skipping town or retiring; she's simply shifting gears to take over head chef duties at **Meriam Park's** new restaurant, **Burban Kitchen**. I understand Leon will continue her commitment to locally sourced ingredients, but with a bourbon-inspired twist. Can't wait. Leon Bistro will be open till Sept. 28.

**AND ANOTHER** I got word over the weekend that the folks behind **The Bank Club**, scheduled to (re)open in the old **Winchester Goose** spot at Eighth and Broadway, suffered some setbacks when it came to the lease. "After 42 years in business, and a brief 40 year break, Bank Club will find a new home," reads the Facebook announcement. "Let's create new memories there." I, for one, hope they find somewhere fast—the photos from their test kitchen look bomb.

**OPENING SOON** **Gabriela's Eatery** (at 6433 Skyway) is changing its name to **Secrets of Paradise**, which is set to open this fall. According to a Facebook post, it'll feature a garden, a gift shop with locally made items and local beer, wine and cider. Plus a whole new menu. Sounds good to me!

**SELL YOUR WARES** **Tractor Supply Co.** is taking signups for its annual fall farmers' market. It's open to all farmers, artisans and crafters. Best of all, it's free for vendors. The market will take place next Saturday (Sept. 28), at both the Chico and Oroville locations. Interested vendors must sign up by Wednesday (Sept. 25), either at their local store or online at [tractorsupply.com/farmersmarket](http://tractorsupply.com/farmersmarket).

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