



The Latest Dirt...

You won't have a pain from the neck up when you work with us from the ground down!

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Curtis, Marla, and Mary make up the team that records daily events, photographs C&E crews, shares history, and makes sure it's all error free.

We at C&E Trenching offers this monthly publication free of charge to our premier customers. We hope you enjoy reading about the real moments that molded the lives of our customers and crew. If you would rather not receive the exclusive offers we give to our premier customers, send an email to news@candetrenching.com and we will stop sending you our newsletter.

October 2016

Haste makes waste or is it lemonade out of lemons?

My phone beeped, announcing a text had arrived. Glancing at the phone, I quickly read the text "Our freezer keeps beeping". Great! Just what I need is a freezer beeping. Having just wrapped up my first meeting of the day with the next one scheduled in a few short minutes, I had just enough time to dash into the garage and look at the freezer. Our "fancy" freezer has a little screen that tells you the inside temperature, along with a high temp alarm that alerts you when the temperature rises a couple degrees above the setting (which usually only happens when the power goes off). Sure enough, the screen said six degrees, so it was up from zero already. Something else to deal with and not much time to do it. With temperatures scheduled to be over 100 degrees that day and another meeting coming up in 15 minutes, I called the first appliance repair company I found in the phone book. They said they could be out around 2:00 pm that afternoon. I considered our impending food disaster, which is not a happy thought for a guy that generally rates food as very important! I asked the repairman what the likely hood was that he would have the parts to fix it. He said if it was the temperature control, it was very unlikely that we would have the part as there are thousands of them out there. The other possible problem was the compressor. I told him it sounded like the compressor was running, or trying to run, but it just wasn't cooling enough. He said if that was the case then our compressor



High on the south hills of Kennewick, the C&E team is installing a new water main and services for the local residents of the neighborhood.

is out. And, no, he didn't have one and I might be better off to buy a new freezer as a new compressor will cost me about six hundred dollars installed and a new freezer is six hundred ninety-nine dollars with a 10-year warranty. Perfect! I told him to plug one in for me and I would be by in a couple of hours to grab it.

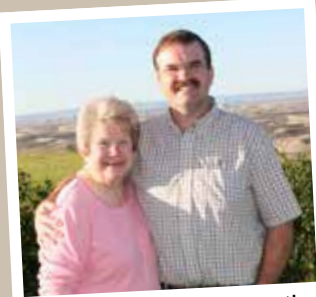
As I hung up the phone I couldn't help but feel just a bit happy. Not about the seven hundred dollars out the door, but happy that with one call we had figured out the problem and the solution, and I was still going to make my meeting on time. With the problem solved, I put it out of my mind. Later that day, I grabbed the new freezer, helped Marla switch out the food, and moved the old freezer out to the sidewalk. As we finished up, I was feeling happy again with the upright model

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P.O. Box 3788
Pasco, WA 99302
509-545-6940

The Phipps' Sweat Equity

"I think I'm going to quit," announced 8-year-old Scott Phipps after lunch one day. But Dad had other plans. There was no quitting on the family farm as long as you were still eating at the dinner table and sleeping under the farm house roof. Then Scott remembered the hired hands and asked, "So then what do I have to do to get fired?" Through the years, this family proved by putting a lot of sweat into raising some sugar that you don't quit.



Faye Phipps, with the help of her son David, keeps their fields planted with crops every year.

Clarence Phipps, the father of three boys, Steven, David and Scott, and the husband of Faye, was born and raised in Toppenish. He farmed with his dad and brother on some rented land on the Indian reservation in the Yakima Valley. You would think family farming would be his main challenge but the real headache came from the land. Renting land on

the Indian Reservation was an added stress point.

Each year, the perspective renter would go to the Office of Indian Affairs and place a bid to rent a piece of farm land. If you were the high bidder, you would get the land but you never knew from one year to the next if you would farm a particular piece of land. Therefore, installing any upgrades to the land was always a gamble. There was some Indian land near Mabton that had never been farmed. Clarence worked an agreement with the tribes that if he cleared the land, leveled the land, and then installed the irrigation, all on his dime, that he would be able to rent this land at a reasonable rate for 10 years. He quickly went to work. However, soon after he began farming the now pristine land the rent was raised and the agreement changed.

"One day, Clarence came home and said, 'We're moving'," stated Faye. And where to? You guessed it. Another piece of ground that was hilly with no farming history. This meant massive amounts of dirt to be moved and more irrigation to be installed. This newly purchased property would not be ready for two years, so where would the sugar beets be grown that year? Clarence and Faye were able to locate some land in Warden. For the following three years, Clarence farmed the sugar beets in Warden, leveled land, installed irrigation near Basin City and welcomed two more children into his family.

In the winter of 1963, the family moved to a small little shack on Sheffield. "It had a tiny kitchen and two bedrooms," recalls Faye, "but the worst part was that when the wind blew you could see the linoleum waving from the draft." Clarence quickly had a new house built and they moved into their home in April of 1963. Farming here in The Basin had some challenges. "We had the snakes, but that wasn't the big thing," remembers Faye. "Money? You know we didn't have much money, but that wasn't a big deal either because no one else had any money, so we were all in the same boat there. I would say the worst was the weather and the wind! With sugar beets you had to plant early and the seed was very expensive. Sometimes the tender little plants would freeze just as they came up so you would have to go in and replant, then the wind would come along and burn

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If you have a story or funny event that we can share, send us an email at news@candetrenching.com.



Elvin snapped this photo of Sal (left) and Lonnie, kicking back at the end of the day. Both Sal and Lonnie are team leaders/foremen for C&E.

Haste...Continued from page 1

versus our old chest freezer as it freed up some space in our garage. However, that feeling was soon to change.

A day went by and I started thinking about the next problem: what to do with the old freezer? The one now sitting in front of the house on our sidewalk, making a less than beautiful decoration to our house as you pulled up the drive. I thought there might be a possibility that someone would be willing to gamble with the compressor issue. Of course, I would have to tell them about it, but I had decided that it was working at least partly as I hadn't switched freezers out till afternoon and the temp was still sitting right at six degrees. I decided to plug it in and see if it would cool down from its current eighty-five degrees. So I plugged it in and sure enough the compressor took off. I heard the low temp warning beep so I walked around to look at the read out and it was flashing 85, then 0 (the temp setting). Then it flashed 6 again! I had a sinking feeling. What if it wasn't a six? Maybe it was an error code of some kind? Then it hit me. It wasn't a six but a lower case b! With its block digital read out, a 6 and a lower case b look exactly the same. I then remembered that there was a 9-volt battery backup for the screen and alarm so it would work when the power went off. Sure enough, a new 9-volt battery and our freezer was fixed for a couple bucks.

The moral of this story...don't hire me to fix your freezer. But if you have a small problem, I can likely help you turn it into a bigger one if you would like! On the positive side, we like our new freezer arrangement much better and we were able to sell our old freezer for almost half of the cost of the new one. And last but not least, I have a newsletter article that doesn't revolve around my kids or my vacations! Hope you have a great month and an inspiring last quarter of 2016. We will talk again next month, if not before.

Do you need trenching between crops? ----- Call us at 509-545-6940 to get it scheduled.



AnchorHauling^{LLC}

One call gets it hauled! 509-547-2005

It's official and we're rolling! Anchor trucks are delivering gravel, hauling equipment and covering the miles.

Looking forward to giving you the same great service with only a name change.



New logo on the truck doors. We're pretty stoked about that new look!



Bridge Delivery

A trucker misses the turn-off before the low bridge and gets stuck under it. Cars are backed up for miles.

Finally, a police car pulls up. The cop gets out of his car, walks around to the truck driver, puts his hands on his hips and says, "Got stuck, huh?"

The truck driver says, "No, I was delivering this bridge and ran out of gas."



We strive to do a great job. Here's some words that Bonina shared with us when they emailed that awesome picture of Nina on page 8. "C&E Trenching is valued at Bonina as a reliable, quick source of excellent sand for our cutting arena. Your drivers always come in with a smile and with uncanny talent and unreal contortions, back up an enormous truck and trailer and place the sand exactly where we ask. Your outfit is always friendly and easy to work with! Our clients and the horses appreciate the good footing that you help us provide. We use that arena every day and bring in your fresh sand for the many cutting shows we produce each year."

You name it, we can haul it for you! ----- Call us at 509-547-2005 to get it moved.

We Welcome Ana



Welcome, Ana Morfin, to the C&E team!

Ana Morfin joined the C&E team in May as our Administrative Assistant helping with accounts payable, customer communications and answering the phone. Ana and her husband have three boys. "When I'm not at work, I'm with my family," tells Ana. "We love to go to the library and I would definitely recommend that every child read Curious George books." Big goals and dreams for Ana include going back to school and getting an accounting degree, retiring in Mexico where it's warm,

and spending a month in Mexico around Christmas time so her children could experience their culture. "If I could meet anyone, it would be my grandparents. My dad talks about my grandparents often but I never had the opportunity to meet them." Ana's thankful for her parent's impact in her life in teaching her to be financially responsible and independent. In high school, Ana had the privilege of being a foreign exchange student in France and still enjoys practicing her French every now and then. Sometimes we all say things we will never do. Well, before Ana's pregnancies she always said that the strange combinations of cravings weren't going to affect her. However, "When I was pregnant, I ate cheesecake with peas on it. It was really good." That's a laugh! We're glad you're working with us. Welcome to our team!



I would like to make a deposit...yes, about 12 yards of dirt. Improving drainage around a Gesa Bank in Sunnyside was the task. The photos are just a side benefit.



Same site as above in very tight working conditions. But Robert and team were up to the task and the building is still standing so we are calling it a win.

Phipps'...continued from page 2

them! Irrigation was a big challenge too, but that is where our home grown labor kicked in," chuckled Faye. Her son David reminisces, "My brother Scott and I, then 1st and 2nd graders, would change hand lines morning and night during the summer. We would start at 6 am and work until 9 am and then move them all again in the evening. We always loved it when the cousins from town wanted to come out to the farm. We would heartily invite and encourage them to come. And after they helped us change water morning and night for a few weeks, they never wanted to come again in the summer."

(Originally published in 2011)

If money did grow on trees, autumn would be the best season ever!



A look from the operator's seat of a loader with an asphalt zipper mounted to the bucket. The zipper grinds a 4' wide path through the asphalt, preparing the way for the trench to follow.

Grandfather in the Ark?

My sister's eldest boy liked nothing better than to sit on his grandfather's knee and have stories read to him. One day after a story about Noah's ark, and how Noah led pairs of animals to the safety of the ark, the little boy asked, 'Granddad, you are very old. Were you in Noah's ark?' 'Oh no,' said Granddad. 'In that case, how come you didn't drown when the flood came?'

Gone Fishing

Alex had a terrible day fishing on the lake, sitting in the blazing sun all day without catching a single one. On his way home, he stopped at the fishmonger and ordered four rainbow trout. He told the fishmonger, 'Pick four large ones out and throw them at me, will you?'

'Why do you want me to throw them at you?' asked the salesman. 'So that I am able to tell my wife, in all honesty, that I caught them,' said Alex.

'Okay, but I suggest that you take the salmon.' 'Why's that?' 'Because your wife came in earlier today and said that if you came by, I should tell you to take salmon. That's what she'd like for supper tonight,' replied the fishmonger with a grin.

God's Gone!?!?

A couple had two little boys, ages eight and ten, who were excessively mischievous. The two were always getting into trouble and their parents could be confident that if any mischief occurred in their town, their two young sons were involved in some capacity. The parents were at their wit's end as to what to do about their sons' behavior.

The parents had heard that a clergyman in town had been successful in disciplining children in the past, so they contacted him, and he agreed to give it his best shot. He asked to see the boys individually, so the eight-year-old was sent to meet with him first. The clergyman sat the boy down and asked him sternly, "Where is God?"

The boy made no response, so the clergyman repeated the question in an even sterner tone, "Where is God?"

Again the boy made no attempt to answer, so the clergyman raised his voice even more and shook his finger in the boy's face, "WHERE IS GOD?"

At that, the boy bolted from the room, ran directly home, and slammed himself in his closet. His older brother followed him into the closet and said, "What happened?"

The younger brother replied, "We are in BIG trouble this time. God is missing and they think we did it!"



Eric operates our 308 Cat excavator, sub-grading the trench and getting it ready to place gravel.



Rudy climbs our 140 excavator out of the hold while digging a huge infiltration trench for storm drainage at a soon to be brand new Gesa branch in Yakima.

Welcome to C&E

Chris Johnson
Doris Smith
Eagle Ridge Farm
Griffin Hanberg
Larry Zackula
Maintenance Plus
Missy Tremble
Oxbo
PJ Fox, Inc.
Steve Henderson Logging

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Delivery "trucks" lined up at the Campbell's soup factory. In 1895, the first can of Campbell's ready-to-eat tomato soup was sent to the markets.

Salsa Verde Chicken Chili

Thanks, Cece, for sharing a recipe!



Ingredients:

- 6 cups chicken broth
- 4 cups cooked shredded chicken
- 2 (15-oz) cans Great Northern beans, drained
- 2 cups salsa verde
(store-bought or homemade - recipe at right)
- 3 tsp. ground cumin
- 3 tsp. ground coriander
- Salt & pepper to taste
- optional toppings: diced avocado, chopped fresh cilantro, shredded cheese, chopped green onions, sour cream, crumbled tortilla chips, extra lime juice

Directions:

Stovetop Method: Add chicken broth, shredded chicken, beans, salsa, cumin and coriander to a medium pot, and stir to combine. Heat over medium-high heat until boiling, then cover and reduce heat to medium-low and simmer for at least 5 minutes.

Serve warm with desired toppings.

Slow Cooker Method: Add chicken broth, 2 (uncooked) boneless skinless chicken breasts, beans, salsa, cumin and coriander to a slow cooker, and stir to combine. Cook on low for 6-8 hours, or high for 3-4 hours until the chicken is cooked through and shreds easily with a fork. Shred the chicken. Serve warm with desired toppings.

It's Soup time! Warm up with Yummy Chili.

Amish Chili

Thanks, Marla, for sharing a recipe!

Ingredients:

- 1 lb ground beef
- 1/2 c. chopped onion
- 3 tbsp flour
- 1/2 c. celery
- 1/4 c. brown sugar
- 1/4 c. catsup
- 4 c. tomato juice
- 3 tbsp chili powder
- 1 (16 oz) can kidney beans, drained
- Salt & pepper



Brown beef and onion; drain. Return to large pan. Add flour and heat through, stirring. Add remaining ingredients. Mix well. Cover and simmer 30 minutes. More beans can be added.

The Kids enjoyed this so much they begged Marla to put it in their lunches for school the next day. Can't get a better testimonial than that! - Curtis

Homemade Salsa Verde

Thanks, Cece, for sharing a recipe!

Ingredients:

- 1 pound tomatillos, husks removed and rinsed
- 1 serrano pepper (or 2 jalapeno peppers), or more depending on how spicy you like it
- 2 unpeeled garlic cloves
- 1/2 cup fresh cilantro or more for taste (I like a lot!)
- 1/4 cup diced white onion
- 2 tsp. lime juice + more to taste
- Cumin to taste
- Coriander to taste
- large pinch of salt (to taste)

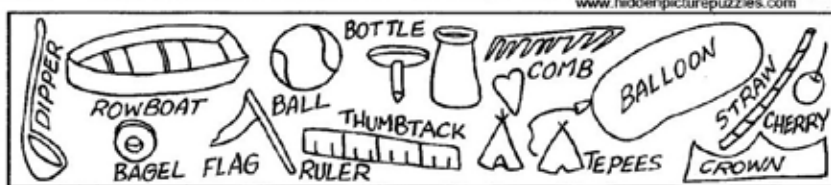
Directions:

Dry roast the tomatillos, onion, garlic (with peel on!) and the serrano chile on a griddle (or use a cast-iron or heavy skillet) over medium heat. You can also do this on a cookie sheet in the oven on broil. Once the garlic skins begin to brown, remove from heat, peel and discard the skins. Continue dry-roasting the other vegetables, turning fairly frequently, until they are mostly blackened on each side. Then remove from heat and set aside.

Remove the skins and stems from the peppers, who can also remove the seeds if you think it is too spicy. I often roast extra peppers in case I want to add more. Place all the roasted ingredients and the juices in the pan in a blender or food processor. Process until well incorporated. Add cilantro and process until incorporated

Season with salt, cumin, coriander and lime juice. Stir to combine and serve. (This will keep for four days in the refrigerator.)

Can you find all the hidden things?



Important Things...

- Please let us know if you're receiving duplicate copies of our newsletter. We don't want to overcrowd your living room coffee table.
- If you move, we want to be the first to know. Ok, OK...maybe not the first, but we don't want the post office to tell us in the form of returned mail.
- Know someone that knows something? Well, something about The Basin's history to be specific. We trust you have a few smart friends. We're looking for community members who can tell us about the "good ole days" of pioneering in The Basin. If you could pass along a name or two, that would be awesome. We come out and talk with them, then write up their story. It's all fun. After it's published, each contributor receives a nice looking plaque to showcase their story. Send an email with any leads to news@candetrenching.com.

Nice To See You, Again!

ALM Farming, Inc.
 Almond & Son's Asphalt
 American Rock Product
 Amy Christensen
 Bagley Landscaping
 Barker Ranch
 City of Hermiston
 City of Kennewick
 Columbia Place Motor Home
 Park
 Connell Oil
 Dale Kintzley
 Dan Voss
 Don E. Collins Construction
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 ECS Northwest LLC
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 G2 Construction
 Garden Gate Nursery
 Glen Barrett
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Henry Feild
 Herc Equipment
 Heritage Landscaping, Inc.
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 Jeffery Lawrence
 Jesse's Lawn Maintenance
 John Olson
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 Moltus Building Group, LLC
 Oakdell Egg Farm
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 Phoenix Excavating Inc.
 Price Farms - Noel Price

Price Fruit
 RDO Equipment
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 Triple S Excavation Inc.
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 Valmont Northwest Inc.
 Van Hollebeke Livestock
 JV
 Van Rijn Farms
 Victory Compost Spreading
 Western States (CAT)
 Equipment
 Wray Hay
 Yakima Fruit & Cold
 Storage

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"Almost everything in life will work again if you unplug it for a few minutes...including you." -Anna Lamont

Photo Contest

**The Latest Dirt went....
...on a wild ride!**



Photo is of Nina Lundgren showing BNL Cat Dance in a National Cutting Horse Association approved cow cutting show while holding the C & E newsletter. The crowd loved it and were very curious about what was going on! That's when they stole the newsletter!

P.S. Check out page 3 and read the great shout out Nina Lundgren, pictured at left, gave to us. (We're still blushing...) We appreciate you folks, too, and thanks for sending us a glimpse of your fun life!

Send Us Your Picture

Get that camera out and snap some pictures, then send them to us. The catch? Every picture submitted must show a copy of our newsletter. So when on vacation, sitting around a cozy fire, jumping out of an airplane or pulling an Evil Knievel stunt, hold a copy of our newsletter and take a photo. Then send it in to us and you will be entered to win one of our custom C&E dump trucks loaded with C&E prizes. Send your picture to news@candetrenching.com.

