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Volume 12 Issue 148
APRIL 2011




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After the fire: No. 10 Tenants talk to HIPFiSH

Passion for Pasture: Onion Creek Dairy • **Angel in the House/**
It's FarmAid • The Mother of Astor Street Opry pulls off a
new show • **WEED WARS: Invasive species/new perspective!**

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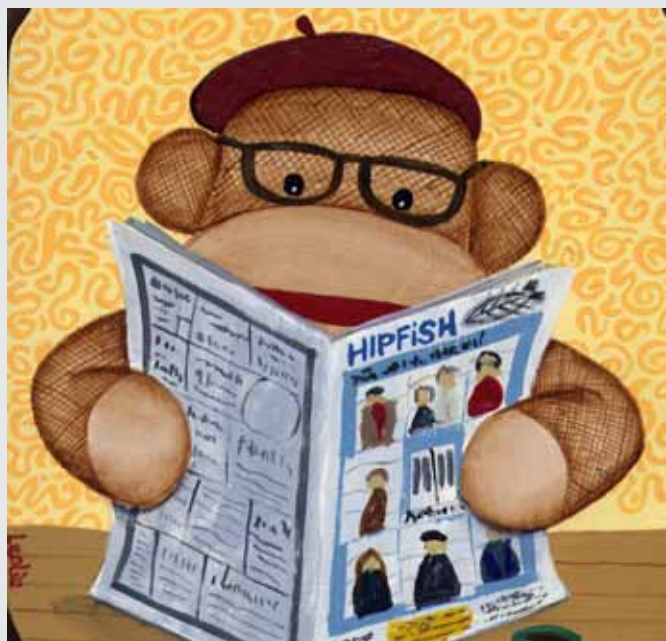
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HIPFISH

April 11 • Volume 12 Issue 148



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Saturday August 20th Pub Crawl 6:00pm, Ball 10:00pm

6th Annual TOPSEY TURVEY SHANGHAIED

Sept. 23rd to 24th 7:30pm

ASOC Fall Production

Agatha Christie's

Ten Little Indians

Oct. 13th to 16th, 20th to

23rd & 27th to 29th

Thursdays to Saturdays

7:30pm & Sundays 2:00pm

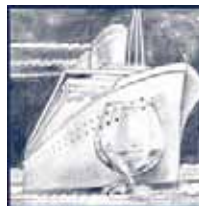


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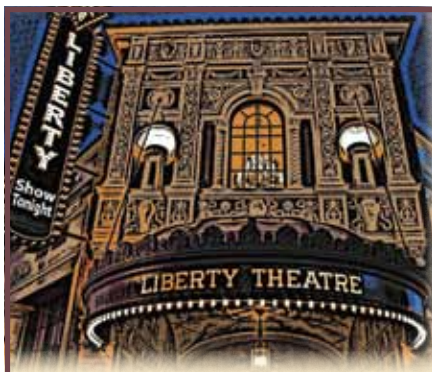
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The Liberty Theatre Presents...
The Chinook Nation
May 20 • 5-7 pm.
 A once in a lifetime performance by The Chinook Nation and other great Native Americans! Drumming, dancing and singing. Chinookan Artisans display art, carvings and weavings.



Liberty Theater and Coast Community Radio presents:
The Land of The Dragon
May 21.

A Chinese Fantasy! This stylized Chinese play is done in the ancient and delightful Chinese manner. The Liberty Theater's first Community Theater production!

Tickets on sale now for both productions! No admission charge for the McTavish Room. Adults \$18, Students, Seniors, Military and Tribal members \$15 Children under age 13 are \$5.

~ More Events ~

Titanic the 1953 classic film in commemoration of the 99th anniversary of her sinking. \$5 – April 15.

Tsunami Awareness Event. April 27.

Astoria Bicentennial Lecture Series with James Rhonda, May 19, 7 pm.

The Enchanted Aunts Astoria School of Ballet. May 27, 7 pm. Tickets on sale now.

Tickets may be ordered by phoning or visiting the Liberty Box Office at 503.325.5922 Ext. 55 Tuesday thru Saturday 2:00 to 5:00 pm. At the corner of 12th and Commercial; we accept cash, Visa, Mastercard and Discover.

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Bulletin

HELP DESIGN THE NEW ADHDA LOGO

The Astoria Downtown Historic District Association (ADHDA) is calling all artists. ADHDA is looking for local talent to help us design a new logo. We are looking for a simple logo that focuses on downtown Astoria. The logo needs to work well in both black/white and color versions. The name of the association "Astoria Downtown Historic District Association" must be incorporated into the logo design. Local businesses and individuals have been donating cash and merchandise for the winning entry. If you or your business would like to help with the logo design by contributing cash, merchandise or store credit please contact Blaire Buerger. All logo entries encouraged. Please email your entry to blaire@astoriadowntown.com. All entries must be received by April 20.

For questions and logo guide lines contact Downtown Coordinator Blaire Buerger: 503.791.7940 or blaire@astoriadowntown.com.

Start Thinking About Summer Classes At CCC

Clatsop County's recent cold weather has us all dreaming of summer on the North Coast. Clatsop Community College has been planning how the summer can also support your educational career goals.

The College's summer term, which formally starts June 20 and ends August 11, will include a variety of learning opportunities for credit. Students who are home for the summer or those who want to accelerate progress toward a Clatsop degree can begin choosing from the list of courses planned for the summer (<http://www.clatsopcc.edu/sites/default/files/file/summer%2011.pdf>).

These summer courses are offered in a variety of ways, including online, in short 4 to 6 week concentrated format, as pre-term workshops, and for the full 8-week term. The specific scheduled date and times will be available in early April.

Clatsop County Women's Resource Center is looking for:

Translators for Victims/Survivors of Domestic & Sexual Violence. Training provided, Call Kathryn @ 503-325-4962

Tillamook County Women's Resource Center

Spring 2011 Volunteer Training

Begins: April 26th Where: 1902 2nd Street, Tillamook. Pre-screening required

Contact: Eleanor Watkins, Volunteer Coordinator for appointment at 503-842-9486 M-F ~ 9-5 or tcwrc4@oregoncoast.com. Volunteer position include: Hotline volunteers; Office support; Fundraising; Publicity Maintenance; Direct Services; Board of Directors; Speakers Bureau.

The Pacific County Democrats

Meet at 7 p.m. on Monday April 11 at the Pacific County Courthouse Annex, 1216 W. Robert Bush Drive in South Bend. Guest speaker will be Denny Heck: "Lessons Learned from the 2010 Election." For more information e-mail Karen Spackman at pcd@pondhouse.com, or call 360 484-3427.

GAS WARS – LNG Update

by Bob Goldberg

2011 HAS BROUGHT BIG CHANGES to the LNG picture in Oregon. Here in Clatsop County, our three new county commissioners were sworn in in January, and immediately went to work unraveling the previous commission's approval of the pipeline application associated with the proposed LNG terminal in Warrenton. The new commission withdrew the county from an impending appeals case with the Oregon Land Use Board of Appeals (LUBA), and instead scheduled hearings to reconsider the pipeline application from Oregon Pipeline, a component of Oregon LNG, the company seeking to build the LNG terminal and pipeline. An initial hearing was held in March, with the commission deciding preliminarily to deny the application by a 4-1 vote.

Oregon LNG, meanwhile, has been jockeying legally to block the new commission's path towards denial. They filed a lawsuit against the commission seeking denial of the county's withdrawal from the appeals case, and another suit claiming that the county didn't act in time on the original application, and therefore the process should be overseen by the county circuit court. After losing in both these efforts, Oregon LNG brought the case to the Oregon Supreme Court. The day before a final hearing was scheduled for the county to deny the pipeline application, the Oregon Supreme Court handed down a ruling that sends the case back to the circuit court.

According to various sources on both sides, the legal wrangling is likely to go on for some time. As of this writing, no date had been set for further proceedings in the circuit court. In the meantime, the county is prohibited from proceeding with its processing of the pipeline application.

Down south, the president of Jordan Cove Energy Project, which is seeking to build an LNG terminal in Coos Bay, hinted recently that his company has been getting interest from investors in an export terminal. In related news, LUBA has recently ordered Coos County commissioners to reconsider the Pacific Connector gas pipeline's (associated with the Jordan Cove terminal) impact on the Olympia oyster and demonstrate that it has permission to cross all land along the 50-mile section of pipe in Coos County.

Another nail was put into the coffin of the Bradwood Landing LNG terminal and associated pipeline last month by the 9th U.S. Circuit Court of Appeals, which revoked the license for the plant previously issued by the Federal Energy Regulatory Commission (FERC). Soon after the appeals court ruling, Palomar Gas Transmission withdrew their application for a pipeline that would have serviced the LNG terminal at Bradwood. A proposal has surfaced to place an "alternative energy farm" at the site, which would burn primarily wood waste, but also possibly tires and other organic waste, and even LNG.

Coast Community Radio offers in-depth Middle East news coverage

With the Middle East emerging as a dramatic focal point for widespread political unrest, Coast Community Radio, KMUN 91.9 FM in Astoria and KTCB 89.5 FM in Tillamook, is expanding its offerings to listeners with an interest in international breaking news. In March, the station began airing a one-half hour news show from Aljazeera English, a broad based news source that has bureaus in Washington, D.C., London and Kuala Lumpur. The 24-hour global news service is based in Doha, Qatar.

"Aljazeera English first caught my eye during recent events in Egypt," said Coast Community Radio General Manager Joanne Rideout. "While many domestic news sources were busy interviewing 'experts' in the studio, the Aljazeera English broadcasts were impressive in their eye-witness coverage of critical events as they were happening in the streets of Cairo and Alexandria."

While AJE is so far not widely available in the U.S., NPR listeners have heard Aljazeera reports during Morning Edition and All Things Considered newscasts during the Egyptian conflict, and the network has been widely cited by other domestic and international news sources during Middle East events. During unfolding events in Egypt, Aljazeera reporters were temporarily detained by security forces and their equipment confiscated. When released, many went back on the street and kept reporting via cell phone.

"Part of Coast Community Radio's mission is to bring our listeners quality programming they can't get from other sources," said CCR Programming Director Elizabeth Menetrey. "Offering this option is part of what we're about."

Aljazeera English continues its three month trial run on KMUN and /KTCB. During the trial period from March through June, the station will seek feedback from listeners about this new addition to the Coast Community Radio lineup. Email: kmun.org with your comments.

Driftwood Library Featured "Life in Iraq" Series

Driftwood Public Library in Lincoln City finishes concludes its 5-part series about Iraq on Monday, April 11th with a conversation with Joel Preston Smith who will be offering his presentation "Night of a Thousand Stars: A Portrait of Life in Iraq" as part of The Oregon Council for the Humanities' "Conversation Project".

The library's mission that, through a movie series and Smith's presentation, community members will be able develop an understanding of Iraqi culture and the effects of the ongoing conflicts on it. Driftwood Public Library is located at 801 SW Highway 101 in Lincoln City, on the 2nd Floor of the City Hall building. All questions about this series can be directed to the library's Circulation Supervisor, Ken Hobson, at 541-996-1242 or via e-mail to kenh@lincolncity.org.

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SHARE YOUR TSUNAMI STORY

The Tsunami Outreach Oregon program wants to hear from you. From Manzanita to the Long Beach Peninsula and everywhere in between, what is your tsunami story? How and when did you first learn of the tsunami warning? What did you do upon learning of the pending event? Did you evacuate? If so, where did you go, at what time, and how did you get there? If you did not evacuate, why not? Were you satisfied with the information that you were able to receive regarding the tsunami? Dissatisfied? Why? What are some ideas that you have for improving our awareness and reaction to tsunamis on the coast? Do you have any other stories to share regarding the event?

Warrenton and Astoria are currently undertaking a tsunami outreach and education program in collaboration with Geology and Mineral of Emergency Management, Oregon Red Cross and Clatsop County. Your tsunami story will be assembled into a community organization used to compare to the event in each story. These stories will help us and areas we need the ultimate goal of and more resilient coastal communities. For more info on the and TsunamiReady, TsunamiPrepared programs, please visit www.oregontsunami.org.



Email your story to: tsunamioutreach@gmail.com. Or mail to: Warrenton/Astoria Tsunami Outreach Coordinator 1475 5th Street Astoria, OR 97103.

Have questions or want to learn more about how you can make a difference in helping to build a tsunami ready north coast? (volunteers are really needed!) Please call or email Patrick Wingard at (503) 717-3995 or wingardpds@gmail.com.

Tsunami Awareness Town Hall Meeting

OR. Dept. Geology & Mineral Industries

Hosted by Warrenton/Astoria Tsunami Outreach Coordinator, Patrick Wingard. Program will include two short movies and panel of speakers. 6-9, with (no host) refreshments and networking opportunities from 9-10 in the lobby.

Wednesday, April 27, 6pm at The Liberty Theater in Astoria

Oregon Resilience Plan

For anyone that has viewed the Japanese earthquake and tsunami devastation and wondered about the impact the similar future Cascadia event will have on us, there is a way to help get us better prepared. Please write a letter to **REP. DEBORAH BOONE** and Senator Courtney in support of HR 3 Oregon Resilience Plan which Rep. Boone is introducing to the Energy, Environment and Water Committee in the Oregon Legislature, Tuesday, April 5th.

The measure has bi-partisan support from both the House and the Senate. The Oregon Resilience Plan is an innovative approach to have the Oregon Seismic Safety Public Advisory Committee (OSSPAC) lead and coordinate with state agencies and other stakeholders to plan and make recommendations to the Legislature on ways to seismically upgrade our critical life line infrastructure to create "backbone" systems of roads and bridges, electrical and fuel distribution and other lifeline systems. It recognizes that we need to finish the seismic upgrades to our schools and essential facilities that was approved in the Oregon Seismic Plan passed by voters in 2002. It also will look at creating tsunami evacuation options for the coast.

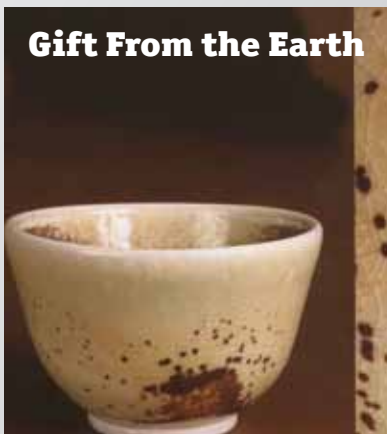
Clatsop County Women's Resource Center

The date is fast approaching for the Women's Resource Center's annual Soup Bowl event! Mark your calendars for APRIL 27TH, from 6:00-8:00 PM, at the SEASIDE CONVENTION CENTER. As always, this event promises to be a memorable, fun-filled evening full of good friends, good food, good music (we have a surprise!), and of course, THOSE AMAZING BOWLS! Richard Rowland and his potters have been busy for months donating their talents to this project.

Columbia Memorial Hospital and many other businesses in Clatsop County have stepped up to donate their services and their fine products for our eating and drinking enjoyment, and of course, you can also look forward to tasting some of the tastiest soups you've ever had, handmade by our fabulous soupmakers. Come to sample your old favorites and try some tasty new offerings! The Soup Bowl event has become the cornerstone of the yearly fundraising efforts for the Women's Resource Center, and it is your participation that makes it so successful.

Soup Bowl 2011

Gift From the Earth



The Astoria Bicentennial Revue and Cat Dance • What a Hoot!

THE ASTORIA DOWNTOWN HISTORIC DISTRICT ASSOCIATION ain't taking any prisoners. The organization has turned up the heat on the proactive thermostat; monthly early morning coffee klatches and the after-work mixer (Out On The town), hiring a downtown coordinator (Blair Buerger), creating a logo campaign, keeping the streets ship-shape, producing regular news emails on ongoing activities, the recent Downtown Survey, and the miraculous effort to assist the fire victim tenants of NO. 10, driven by ADHDA President and owner of Whole Brain Creative, Tiffany Estes.

The brainstorm of ADHDA VP mover and shaker and owner of Old Town Framing Co., Dulcye Taylor, The Astoria Bicentennial Revue blasted off into unisex fun, featuring a cat walk of familiar-esque beauties, in full drag regalia. Eighteen Astoria businessmen vogued for nearly 150 in attendance – half in drag themselves, woman and men alike. Money was thrown, tucked and teased into the hands of these gender-playing gents, cat calls and hoots, and sheer edgy delight, helped put nearly \$4000 in coffers of ADHDA.

Home to "drag-Astoria," the Astor St. Opry playhouse helped facilitate the event, and there were moments when you seriously had to ask yourself, "Am I in San Francisco?"

Taylor, clad in one bizarre long beard, formidable stache and top hat, resembled a sort of town constable from days of yore. Says Taylor, "The event was so successful that we are definitely planning to make it an annual event. We even had guys asking to participate next year who were not participants this year! The "Janes" were great and with little encouragement made the event so much fun."

I am certainly glad that I attended this event, as the magic of Astoria was supremely real this night. And more than ever, proof is in the positive ... It's fun to be gay!

- Dinah Urell

River People Farmers Market slated for June.

Food and flowers only

The North Coast Food Web along with Blue Scorchers Bakery and the Astoria Cooperative announce that River People Farmers Market is set to begin Thursday afternoons in mid June. The market will be located in the parking lot at 1303 Exchange Street. Community members interested in the market are invited to attend an evening reception and fundraiser on Friday April 8 from 6-8 p.m. at the Blue Scorchers Bakery. There will be good food, wine and presentation of the new River People Farmers Market logo. Both vendor packets and information about opportunities for volunteering at the farmers market will be available. This is the place to start if you have been looking for a way to be involved with local food.

River People Farmers Market is a food-and-flower-only market whose targeted customers are North Coast residents seeking greater access to locally produced fresh food. One of North Coast Food Web's goals is to increase access to fresh food for all area residents, and they are pleased that the RPFM will make it possible for vendors to accept SNAP, Senior Nutrition and WIC payments.

Buy locally produced fruits, vegetables,

cheese, flowers, meat, fish and baked goods - it strengthens our local economy, provides a social gathering place for the community and gives consumers direct knowledge of who is growing, harvesting and preparing our food.

FMI: www.northcoastfoodweb.org, or contact the food web at: info@northcoastfoodweb.org. Market information will also be posted at the Astoria Cooperative and Blue Scorchers Bakery beginning April 2nd.

Fire Mountain School Raffle Party.

Get 'em while their hot! Every year the small progressive school serving the Cannon Beach/Nehalem area, FIRE MOUNTAIN (founded in 1983), doesn't fool around and raises substantial \$\$\$ too fund its operations.

Trip to Jamaica!!!! (\$4000), Breitenbush Hot Springs (\$250), gift Certificate to the Manzanita Farmer's Market (\$100). Raffle Tickets (\$40 – includes admission to the party; or by 3 tickets for \$100).

THE PARTY: Saturday, April 23 at the Nehalem Fire Hall. Music by Ma Barley, Jamaican Cuisine, Doors open 6pm. Tickets available at Mother Nature's in Manzanita, Jupiter's Books in Cannon Beach, or Beach Books in Seaside. Call Fire Mountain School for more information (503-436-2610).

Astoria Chamber Players

MENU FOR 4 PLAYERS

~ SAT., APRIL 30, 2011 • 7:30 PM ~
Community Presbyterian Church,
Cannon Beach

~ SUNDAY, MAY 1, 2011 • 4:00 PM ~
Performing Arts Center, Astoria

\$12 adult, \$6 students. Available at the door.
Questions? Contact Gary, 360.431.8653 or gwilindstrom@gmail.com

Collin Heade, Musical Director will lead the chamber orchestra as they perform the music of Mozart, Strauss and Copland, among others.



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Our Warped Priorities

by Stephen Berk



DURING the "age of enterprise," which saw the development of the United States as a leading industrial power, ruling ideas made the market king and the laws of supply and demand sacrosanct. Practitioners of "the dismal science" warned government to keep its hands off as successive boom and bust cycles enriched the few at the expense of the many.

In the last decade of the nineteenth century, family farmers, fed up with bankers and railroad barons who enriched themselves at their expense, began what became known as the Populist revolt. They formed a People's Party which began to reassert the ancient notion that accumulation of wealth should be regulated in the public interest. In supporting a graduated income tax, the Populists even reasserted the economic heresy but solid biblical ideal that great aggregates of financial wealth should be broken up and opportunity for advancement opened up for the toiling masses, whether in field or factory.

During the first two-thirds of the twentieth century, government programs like Social Security and Aid to Families with Dependent Children gave the elderly, the unemployed and impoverished a hand up. The Constitution's dictum of promoting the general welfare also gave organized labor the right to collectively bargain with their employers to obtain a living wage. After the Second World War, a steeply graduated income tax induced industrialists to

plow profits back into their businesses, thus expanding production and giving employment to greater numbers. The fifties and sixties saw a general rise in prosperity and accompanying decline in poverty, as more Americans were able to take advantage of expanding opportunity.

But a number of factors converged to bring an end to this prosperous period and the progressive economic values that undergirded it and return the country to the ideas of classical business dominated economics, now rechristened "neo-liberalism," with its booms and busts and bloated fortunes accompanied by spiraling poverty and homelessness. First, other countries like India, China and Indonesia, created industrial economies with very low labor costs, inducing American corporations to outsource factory production to those low cost venues. This was accompanied by intensive lobbying for a free trade regimen which would ultimately make it impossible for American based industry to compete with more cheaply made foreign goods. Thus we witness the rapid de-industrialization of America. In some respects we are returning to what we were as a group of colonies, a provider of raw materials, like timber, to other economies that manufacture finished items they sell back to Americans.

But the majority of Americans no longer have the industrial jobs that pay them a living wage and enable

them to enjoy a higher standard of living. They no longer have the ability to consume on postwar levels. At the same time, goods are becoming more expensive with the rise of the cost of scarcer fossil fuels. Education, the greatest means of personal advancement, has become more and more expensive as government has withdrawn support for it. Also medical costs, due to expensive high tech treatments, are skyrocketing, and government does little to provide relief. Yet the federal budget is at an all time high, because we insist on spending over seven hundred billion dollars a year on wars and militarism.

Having emerged from World War Two at the apex of world power, the U. S. succumbed to the temptations of imperialism. While we try unsuccessfully to police the world in the interests of oil and weapons corporations, we plunge into ever deeper debt, our infrastructure crumbles, and we cannot afford to educate our citizens or provide for their common good. An international investor class, represented by Wall Street, now controls our politics courtesy of the Supreme Court. Media mogul Rupert Murdoch, its chief propagandist, is an Australian living in China. If Americans cannot rediscover the political will to reverse such concentration of wealth and power, as the Populists once did, the USA will soon join the USSR on history's ash heap.

ROP Rural Caucus and Strategy Session! Saturday, May 7th in Bend

EVERY year the ROP brings together rural and small town activists and organizers to reflect on our last year of organizing and to share strategies for our next. Strategy sessions on topics reflect on our moment in time, the issues impacting rural and small town Oregon, and how to continue to build long-term movement for justice, democracy and sustainability.

2011: Egypt, Bahrain, Libya and Wisconsin are demonstrating what it takes to stand up against repressive regimes, and actually win. In Oregon we might not yet have the call to action of Wisconsin or Egypt, but we do have a vibrant rural movement that we've all helped to build and nurture. How will we use it? What can we learn from other movements at this time?

How is your community responding to this ongoing economic crisis? What are you working to change, what inspires you? How do you want to build power and use it in your community?

This year's Caucus will feature sessions on creating a Welcoming Community for immigrants; recruiting local candidates as a strategy to build local, progressive infrastructure and power; working for LGBT inclusion & safety in rural Oregon, and much more.

Whether you are part of an ROP Member Group in your community or you would like to get more active – the ROP Caucus is open to you! Meet activists and support and find support for community organizing.

Email Kayla@rop.org right away to reserve your space.
Or register online at: <http://www.rop.org/2011-caucus-registration-form>.





Basic Rights Oregon: A new ad campaign through April. turn your tv on!

OREGON is poised to be the first state to win marriage by a vote of the people. But to have a reasonable expectation of winning at the ballot, Basic Rights Oregon (BRO), needs to get 100,000 more Oregonians to support the freedom to marry by this summer.

Beginning on March 28, BRO launched a 3 week ad campaign airing on local stations throughout Oregon. Two ads, featuring two straight couples are designed with these goals in mind:

- Let friends and neighbors know that, gay or straight, Oregonians want to marry for similar reasons - to make a lifetime commitment to the person they love.

- Reach out to people who are still uncomfortable with marriage equality and remind them that this is about treating others as we would all want to be treated.

- Finally - and this may be the toughest one - we need to focus our message to appeal to the people who still have serious concerns.

This last point is critical: ads and literature aren't designed to motivate those already in support of the freedom to marry. Not just preaching to the choir, but are designed to move the people in the middle.

Executive Director Jeanna Frazinn in an interview with fdjlds says this:

"We've set out to build a campaign to get folks talking, get out of the head and into the heart. Get people



connecting on the values that we all share. Whether you're a same-sex couple, opposite-sex couple, straight or gay, Oregonians can agree that we believe in fundamental fairness,

treating others as we want to be treated, and having a shared understanding of what marriage is. It's about love and commitment and taking care of one another in good times and bad. This ad campaign is about bringing that conversation to a much broader audience.

It's terrific to be at a point now where we've laid such a solid foundation and been able to build so much enthusiasm for the effort that we were able to raise the resources to run a statewide ad campaign like this. It expands the scope of this conversation in ways that outside of t.v. advertising you really can't reach such a large number of people.

It's really exciting to think about the kind of change that that makes both in terms of building support on the issue of marriage equality but I think fundamentally in shifting how people view their gay and lesbian neighbors. These are real families, real people who live, work, play and love right alongside folks all across Oregon, and they're sharing their stories of why marriage matters to them."

Q-Community Events

PRIDE Q-MIX at Three Cups Coffee House joins with Clatsop County Marriage Equality Project.

Third Wednesdays LGBTQ-Mix, formally hosted at the Cannery Café prior to the December fires, will take place the month of April, at the Three Cups Coffee House in Astoria, THURSDAY, APRIL 20, 6pm to 8pm.

Clatsop County Marriage Equality Project will be on hand to informally discuss the progress of the Statewide ballot measure campaign, led by Basic Rights Oregon and the Rural Organizing Project. Currently Q-Mix is set to schedule for an event every other month at varying locations. If you would like to receive information, send your email and mailing address to ccmepinfo@gmail.com.

Tillamook County Human Dignity Group offers info on Marriage Equality.

Tillamook County Citizens for Human Dignity will offer a brief program and conversation on what the prospect of marriage equality for same-sex couples might mean at its regular potluck on TUESDAY, APRIL 12, 6 to 8 p.m. in the Hatfield Room at the Tillamook County Library, 1716 Third Street. Beverages are provided, but bring your own place setting and a potluck dish to share. For more information call 503 398 5223.

Monday Night Q-Mix at the VooDoo Room.

The Voodoo Room located at jksjks Commercial in Astoria, hosts an LGBTQ Mixer the FIRST MONDAY NIGHT of the month. Stop in, enjoy a slice of famous Voodoo pizza, relax and schmooze and be your big gay self! 6pm on.

Q-JAZZ coming in May

The Bridgewater Bistro in Astoria begins a new offering in May. Q-Jazz and Song Social invites the LGBTQ Community and friends the THIRD THURSDAY of each month to enjoy the Basin St. Northwest Jazz Trio, complimentary apps, and piano bar hosted by friends and performance associates Dinah Urell and Walt Trumbull.

Arrive at 8pm for complimentary appetizers and to catch

a sampling of piano trio led by Chuck Wilder, and featuring guitarist Dave Drury, through 8:30. At 8:45, Dinah and Walt will sing it up and welcome you to bring in a standard tune and share your pipes and love for the American popular standard, jazz or blues.

"Think of it as a mixture of karaoke meets Mike Douglas. Songbooks will be available. It's all in the name of fun. And a beautiful spot to spend an evening of socializing and song," says Urell.

Lower Columbia Pacific PFLAG Going on!


The new convergence of a Lower Columbia Pacific PFLAG organization (Parents and Friends of Lesbian, Gay, Bi, Transgender people), now meets at the Arts and Cultural Exchange, 120 10th St., Suite #2A, the first Thursday of the month, 6:30pm. Since February 2011, The group has welcomed several guest speakers, including the Reverend Tara Wilkonson, Executive Director of the Portland-based Community of Welcoming Congregations who spoke eloquently about the work of inclusion and equality for transgender, lesbian, bisexual, gay and questioning persons. In April, the group invites Astoria Chief of Police Peter Curzon.

Want to get in touch with PFLAG. Attend a meeting at the Arts and Cultural Exchange, also email Drew Herzig: drewherzig@yahoo.com

Tongue Point Gay/Straight Alliance

On Saturday, APRIL 9TH, as part of Astoria's Second Saturday Art Walk, Arts & Cultural Exchange will unveil "MAKING WAVES", an art installation created by the Tongue Point Gay/Straight Alliance and friends!

The Tongue Point Gay/Straight Alliance will also be observing the Day of Silence on APRIL 15TH. On the National Day of Silence hundreds of thousands of students nationwide take a vow of silence to bring attention to anti-LGBT name-calling, bullying and harassment in their schools. And for more information about the Day of Silence, check out the web-site - <http://dayofsilence.org/>




Terry Brooks

Sat., April 9, 2pm

Hugely popular author of fantasy fiction with 21 million books in print, 22 NY Times Best Sellers, including the Shannara Series and the Landover Series, meet Terry Brooks, in a speaking and book signing engagement.

Cannon Beach Library
131 Hemlock, CB
503.436.1391





Q-jazz & LGBTQ song social


third thursdays • 8 - 10:30pm • beginning may 19

8pm • apps & jazz
enjoy complimentary appetizers and the stylin's of jazz trio, basin street northwest

8:45 - 10:30pm • piano bar
with your hosts dinah urell & walt trumbull, with chuck wilder on piano. honoring the tradition of popular song. bring your vocal talents and share a standard.

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THIS WAY OUT

The International Lesbian & Gay Radio Magazine

THIS WAY OUT airs on KMUN Coast Community Radio, Wednesdays at 10:30pm.

This Way Out marks over 20 years on the air! Our first program was distributed on April 1, 1988 (no foolin').

This Way Out is the award-winning internationally distributed weekly GLBT radio program, currently airing on over 150 local community radio stations around the world.

This Way Out leads off each week with NewsWrap, a summary of some of the major news events in or affecting the lesbian/gay community, compiled from a variety of publications and broadcasts around the world. If you have a local news story you'd like us to report, please let us know!

This Way Out is sponsored in part by Qfolk/Hipfish.

KCPB 90.9 WARRENTON

KMUN 91.9 ASTORIA

KTCB 89.5 TILLAMOOK

Coming Back.

By Dinah Urell

NO. 10 Tenants Talk to Hipfish

by laura anne brooks
and cathy nist
p9-10

the offices of HIPFiSHmonthly

after 6 weeks -
we halled smokey,
wet computer cases
down the darkened
corridors of the
once vibrant No.
10, in great
anticipation of
what they may
produce ... an
angel was
watching over.

Photo composite: les kanekuni

"BEEP, BEEP, BEEP" ... a defective security device at the west entrance of NO. 10 6th St. played its insistent alarm. For several days before the fateful fire of December 16 on Astoria's historic waterfront, the thing apparently needing a battery, annoyed the hell out of just about everyone. Now in retrospect it was as if the historic structure - once home to Bumble Bee executives and waterfront factory that boxed the cans of gold, oily tuna - was calling out a warning.

As building tenants got word and came to the scene to watch the flames engulf one of Astoria's most famous 20th century restaurants, there was some relief and hope that the multiplex NO. 10 would escape destruction. As the night grew on, and the building exploded in flames, shock, heartbreak, and confusion resided.

The Astoria Fire Department had been called to a single dwelling fire - and by the time they arrived, the second fire was discovered. Astoria Fire Chief Leonard Hanson sent in his volunteer A-man, Kevin Miller. The west end of the ground floor was a blaze. Even for Miller, of whom Hanson describes as dangerously courageous, he knew that the fire had already breached security levels and resources to fight what would become that towering inferno on the Astoria Waterfront.

As we watched the puffing smoke travel easterly across the roof of the building, water hoses were readying their attack for when the fire would break through.

Roofs are made to shed water - until there is an opening, pouring water on them is futile.

"There was one good thing happening that night. It was the east wind," says Hanson.

Hanson's main job that night was to contain the fire in a building they could not

save. "Even if there had been a 'fire boat,' it would not have effected the complexity of the fire." And Hanson reiterates, "Most fire fighting is containment. It is structures equipped with sprinkler systems that may prevent total destruction, and save lives."

Hanson informed that Astoria Fire Department and Clatsop County in general have limited resources, but like many affected in the outcome of this fire, and in our stories that follow in this issue -- analysis of systems has been key to rising from the ashes. Currently being put in place in the region is a Mutual Aid Agreement that now will give counties the green light to emergency notify other counties for assistance. Prior to this, counties would have to request aid through the Governors Office, two hours post a fire call. A part of this has to do with various state and county department's liability coverage. In any case, this is a seemingly logical right thing, that the Washington Peninsula can call on Astoria, Astoria on Clatskanie, on St. Helens, and so on. And that up until this point - this resource was not in place.

It was on January 30, six weeks after the fire, that tenants, who would benefit from salvaging through the ruins, were finally given access. Why did we have to wait so long? In addition to state and federal investigation, 18 private insurance investigations were taking place. Says Hanson, "It's the insurance companies that bring in the costly, high level forensic specialists. The list of specialists for this assignment was impressive, and while Astoria Fire Department was not officially involved in an investigation, often findings will be shared with us."

As of this writing, the formal investigation is nearing closure. According to various

sources, the hypothesis stands that one Broan Nutone ceiling fan in the men's bathroom of the Cannery Cafe caught on fire, that the source of the NO. 10 fire was related to the fire at the Cannery Cafe, and that findings are the same; there are no findings as to what that specific relationship was.

We wait.

In a phone conversation with Eric Jacobson of the Jacobsen Group and receiver in the financial status of the property due for foreclosure that December, he informs that the foreclosure was postponed, NO. 10 6th St. Group still holds title. Pending the outcome of an insurance settlement, full ownership may go back to NO. 10 6th St. Group. "It's a great property. Something great should be done with it," said Jacobsen.

On January 30, family, friends and hipfish crew, retrieved six computers, back-up hard drives that I had neglected to bring to off-site storage, and through piles of debris uncovered 12 years of archived hard copy hipfish, some partially burnt, smoky, extremely wet, as they were in an uncovered section of the upper building that must have undergone gallons and gallons of water pouring into the storage bins.

Some 120 issues of 12 years of hipfish are drying out, in storage. All hipfish file archives were recovered, save some glitches. Some of the computers even turned on - albeit the toxic smoke made it necessary to heave them as soon as the hard drives were extracted. Everything else, except for a few pickings, was singed beyond recoup. Six years in the space, the list is long. Like all victims of fire and catastrophe, we deal.

On the bright side, HIPFiSH has acquired a new location. Similar to NO. 10 6th St., 1017 Marine Dr., the Occident Building, is a vintage property rejuvenated by native Astorians, Jason Palmberg and Jeff Canessa. It's a beautiful space with fantastic neighbors, and part of the continued burgeoning cultural scene in Astoria.

Long hidden from public view (as I affectionately called it, the HIPFiSH inner sanctum), Suite 205 was situated in between the outer hallways of the building, and the only space in the building that had retained the high factory beam ceilings. I would often greet colleagues on the phone with, "Fish Factory!"

In addition to setting up shop - this location will be something new for HIPFiSH, offering a great space to hold events; events that the publication has long supported and produced. We miss all the tenants that we so long communed with, and I don't know how many hundreds of people had their photo taken for an article on the River Walk, with the old canneries providing a backdrop. But we are looking forward to a new way of being in the community.

The outpouring of appreciation and contributions to myself and the folks that do so much to put the regions alternative rag on the racks every month, reinforced the mission! We graciously thank ye all. Hipfish at the time of the fire was getting ready to take a break to work on making a better publication. While we have experienced a set back, it's all being taken into perspective.

Chief Leonard Hanson said to me, "Dinah, 80% of independent businesses destroyed by fire, don't come back."

I guess we beat the odds.



Constance Waisanen had been doing investment and retirement planning for the Astoria branch of Thrivent Financial for Lutherans at #10 6th St since 2006. A month and a half before the fire, Matt Crichton was hired on at Thrivent. Waisanen and Crichton miss the “funky historical flavor and the feeling of camaraderie,” that existed at #10 6th St. “There was a sense of family between the tenants,” says Waisanen, who first learned of the fire via Facebook.

“I was just getting ready to go to bed and I clicked on Facebook. A friend’s son had just posted an entry saying that the Cannery Café was on fire and so I posted back, ‘Tell me more, my office is next door!’ His mother was with him and she immediately called me. While we were talking she said she could see smoke coming out of our building.”

Crichton, who lives on the south slope of Astoria received a call from a friend around midnight. “She had to tell me it was on fire five times because it didn’t seem real,” he said. “Coming over the hill, I saw a bright yellow-orange ball of fire. I didn’t like that and I actually turned off and parked just to watch it from afar before I went down to the scene.”

Nearly everything in the Thrivent office was destroyed. However, all of the company’s files had been backed up to an offsite single server. Waisanen says that she was lucky and had taken her work computer home with her, but “Even if I hadn’t, I would have been able to call the company and they would have overnighted me a computer with all of my files on it. When you work in the financial world you really need to have that kind of security.”

Still, not much was left for them to recover. “I had a nativity set that my mother had bought me in Mexico. I found all the figures from it except for baby Jesus.”

“And we looked and looked and looked for baby Jesus,” adds Crichton.

“We dug through the ashes pretty deep, but we didn’t find him. ‘He has risen,’ went through my mind,” said Waisanen with a grin.

Unfortunately, the fire destroyed Waisanen’s own beautiful art quilts which hung on the office walls. “Virtually everyone’s first response was: ‘Your quilts are gone,’ because that’s what they remember from being in my office.”

Crichton, who had recently returned from a stint in the Peace Corps, lost souvenirs from Samoa, where he taught High School. “I lost my hardwood, hand carved ‘ava’ bowl and my souvenir war clubs! But that just gives me an excuse to go back to Samoa,” he said.

Both Waisanen and Crichton were touched by the outpouring of condolences from the

community at large as well as customers and colleagues who called to the company’s national headquarters from Longview and Tillamook. “Because we are a faith-based company there was a lot of prayer going out for us,” said Waisanen.

For two months after the fire, Thrivent operated in space lent to them by the congregation at First Lutheran Church in Astoria. They have since relocated to The Red Building at 20 Basin St. Several other financial offices displaced by the fire have also resettled there, “it’s a financial Mecca now,” quips Waisanen who thinks that the new office is a far better fit for their needs. The Thrivent office was at the point of needing to expand, and the fire proved to be the impetus to make the jump.

“It wasn’t bad timing, it just wasn’t the best way to do it,” said Waisanen. “At least we didn’t have to move any furniture! It feels good to have a firm base of operations now and it’s nice to have the sound of the water lapping underneath us again.”

Constance Waisanen is the Financial Consultant for the Astoria branch of Thrivent.

Matt Crichton is a Financial Associate at Thrivent.

With more than 30 employees at their #10 6th Street location, Clatsop Behavioral Health (CBH) was the largest tenant of the building, occupying much of the first floor. Staff member Sumuer Watkins had worked in #10 since CBH moved there in 1997. “When you’ve been in a place for that many years, it feels like home.” She fondly recalls staff potlucks in the conference room, counting sea lions in the Columbia River as she walked down the windowed hallway, and visits from Charlie the seagull who would rap on the window when he wanted food.

June Longway misses her office in #10 6th Street. “I had a wonderful view, right on the water, looking across at the mountains in Washington.” She loved the convenience and friendliness of the Lazy Spoon Café and being able to easily consult with other therapists who worked in the historic building.

Everything changed on December 16 when fire broke out in the Cannery Café. Late that night, Watkins was woken by a call from her brother who is a volunteer with the Warrenton Fire Department. By the time she and her husband had arrived at the fire, #10 6th Street was burning.

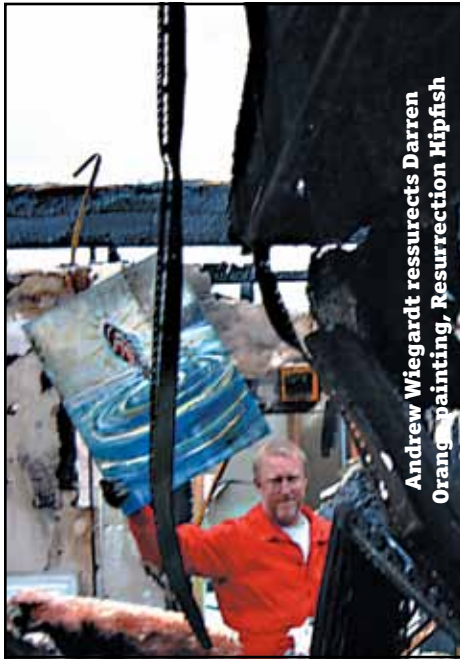
Watkins is grateful for the actions of emergency workers at the scene. “The police and fire personnel were so amazing. They came and found

us, told us they had pulled some of our items out of the building, helped us load it into the back of my husband’s truck. I was so impressed with them because they were actually trying to save what they could of ours, knowing that it was very important and that it was confidential information. They kept watch on everything, policemen were guarding it until we got there.”

Unfortunately, they were able to remove only a fraction of the records from CBH before it became too dangerous to enter the building. Most client records were stored in a file room, which was windowless and locked. Later it was found that the paper records in the file room had not burned and were salvageable.

In the immediate aftermath of the fire, CBH set up a temporary workspace in their Open Door location, just around the corner from #10. They contacted all clients within 48 hours of the fire and were able to start seeing patients again within a week. Just after Christmas, CBH moved into four separate suites in the Park Medical Building in Astoria. According to Watkins, it was a scramble, ordering enough computers, furniture, and office supplies for 30 staff members. “It was \$250 for staplers; it was crazy, the amount of office supplies we needed. Essentially, we were working off of TV trays and card tables. It took about a month for us to feel like an office again.”

Getting used to the new workspace has been an adjustment for CBH staff members. Finding space for 30 individual offices under one roof was nearly impossible in a necessarily short timeframe. Moving into four different suites scattered throughout the Park Building was a compromise. Both Watkins and Longway say that they feel more isolated in the new space, that there is some disconnect between employees who had felt like family before the fire. There are actually more group rooms available than at #10 6th



Andrew Wiegardt resurrects Darren Orange painting, Resurrection Hipfish

Street, but none is large enough to comfortably hold the entire CBH staff.

There are, however, advantages in having four separate waiting areas. Longway says, “It’s a little calmer because there’s not as many people in one waiting room. Children are separate from adults, and the Drug and Alcohol patients have more privacy in their own space. The receptionists are more relaxed because they aren’t dealing with multiple groups plus individual clients simultaneously.”

The fire has been a springboard for positive changes in the operations of CBH.

Prior to the fire, the agency was just beginning the transition from paper to electronic medical records. Fortunately some of the earliest files

to be converted contained client demographic information, which enabled the immediate recovery (from a remote server) of client contacts and caseloads. “We are fully computerized now,” says Longway. “The prescribers were already using Infoscribe, so we had all the information on everybody’s medications. We made sure nobody ran out. It could have been much worse.” The forcibly accelerated switch to electronic records has been difficult for CBH staff, but is already paying off in easier accessibility. (Consider the difference between manually flipping through a handwritten paper file that you first have to physically remove from a filing system or using search parameters on an electronic database to extract certain information.) The new electronic medical records are fireproof. All records are backed up on a server in New York City.

In the long run, the devastating #10 6th Street fire may be the catalyst for many positive changes in the lives of former building tenants. Emotions and memories, however, run deep. Lives have been changed forever.

“Fire is devastating.” – June Longway

“It was very strange when I got home from the fire. I looked around at everything and thought: if I lost this, how would I feel? I now look at everything like this. It gives you a new perspective, it makes you appreciate what you have, but you also know that you can get by without it.” – Sumuer Watkins

Sumuer Watkins is the Chief Operations Officer for Clatsop Behavioral Health

June Longway, P.M.H.N.P., B.C. is the Medical Director for Clatsop Behavioral Health.

Gretchen Mather, the self-employed owner/operator of a small accounting business, was a tenant at #10 6th Street for four years before the fire, but she had moved to a new office within the building six months earlier. “I had just put my sign on the door.”

When #10 burned two weeks before the start of tax season, Mather didn’t have time to look for a new office. She immediately set up operations at her home and began working. “I did all my payroll not knowing whether I had files or not. I did my quarterlies and recreated all that data or I had my clients recreate the information for me because I didn’t know what, if anything, would be left in the building.”

During the, the roof of #10 collapsed directly into Mather’s office. Firemen postulated that her filing cabinets were gone and had probably evaporated from intense heat. When she was finally able to get into her ruined office weeks later, she could see the cabinets trapped under debris from the fallen roof. Remarkably, with the help of a friend, Mather was able to lift chunks of the roof off of her file cabinets and was able to recover 90% of her records from what was the most devastated part of the building. Unfortunately by that time, she had already been forced to duplicate a lot of that information.

Miraculously, Mather discovered that she had papers sitting on top of her filing cabinets that weren’t even burned. However, all of her personal photographs including artwork by her deceased aunt, Alaskan artist Barbara Stanbaugh, were destroyed. By the time Mather was able to get in to her office six weeks after the fire, the hard drive on her office computer was ruined. She had backed up her files online, only to discover after the fire that data from certain accounting software she uses is considered proprietary and was not saved after all. To say the least, this was a frustrating experience for her. Like many of the former tenants of #10, Mather feels that if she had been let in earlier, more of her belongings may have been retrievable. “Had

I had access early on, I probably would have my hard drive because sitting exposed to the weather for so long is what did it in."

All of Mather's rescued paper files are infused with toxic smoke pollution. This has made using at the files she did rescue treacherous. "I made myself sick trying to go through the files looking for stuff. I had to wear gloves and a mask to be able to touch them because I got very ill. So did the people who tore the computers apart."

Still, Mather says, when it comes to her business, she's trying to think of the positive and not the negative. "How can I make it better? Why put it back the way it was? Paperless is probably the way I'm going to go." Of the difficulties, she says, "you overcome because you have a self-employed mentality. When you are an employee, there are other people to handle the situation."

After a particularly grueling return wasn't going right, Mather hit a wall. "It was 9 o'clock at night and I started bawling and my daughter came in and saw me and said; 'Mom you just have to stop that and you have to keep going,' I think my kids will take away from this experience the lesson that you can get through anything."

Last year, Mather's father also lost his home to a fire. "I had just gotten all of his bank records and we had put them all in my office and then my office burnt down so I had to go back to the bank again and ask them for his records all over and they were like, 'You have to be joking!'"

Mather says that the fire has helped to draw herself and her father closer together. "Silly things happen, like you turn around and don't have a paperclip or that stupid stamp. I recognized that this was exactly what my father went through."

Gretchen B. Mather, C.P.A. is sole proprietor of an accounting business.

Pam Christensen, a psychotherapist in private practice, had been working in #10 6th Street for about a year and a half before the fire. She misses the daily interaction she had with

"It really didn't register," she says, but it worked on her mind enough that sleep became impossible. She got up and drove to #10. "I never had seen a fire that big."

She called a friend who worked at Clatsop Behavioral Healthcare and the two met up at the scene.

"I think that helped me, we sat together and watched it burn from about three in the morning until about nine so we had a lot of time to talk, and process, and plan and strategize. We'd drive around and then we'd go back and look at it again and by 8 a.m. I had another space rented in the Spexarth Building."

Christensen's immediate challenge was to figure out the status of her court records during the weeks following the fire when tenants were not allowed back into the building. "The clerks at the courthouse were amazing in terms of making photocopies of stacks and stacks of records. A lot of those records were salvageable, but we didn't know that at the time." (Christensen has a private practice and also does work for Clatsop County probation counseling).

The fire's emotional toll took a few weeks to sink in, but the loss sparked Christensen to make sweeping changes in the way she operates her business. Realizing she needed to expand and delegate, she hired a new assistant to take care of clerical work, freeing up more time to see clients. She also contracted with another therapist who could share in the work Christensen provides for the courts.

"It was the small things after the fire that I felt really irritated about. I locked my self out of my new office three or four times because it had a funny handle. My favorite black blazer hung on the back of my office door in #10 and I forget that and go to my closet to look for it, and it's no longer there. None of these things are rocket science, but being a creature of habit and a highly-scheduled person, these kind of disruptions really stuck with me for weeks afterwards."

However, Christensen says she knew from the very beginning that good things would eventu-



Robert Brown Financial Group dig their new location at the Red Building

Since 2007, Ann Lederer has worked for the Clatsop County Court Appointed Special Advocates for children (CASA) program. CASA had a long tenant history in #10 6th Street prior to the fire. "I loved that building," says Lederer, "there was something about being over the water and seeing the trolley go by. I was thankful for it every day, it's irreplaceable."

Lederer received a call from a CASA volunteer the night the fire broke out. "He suggested I look out of the window of my home. I did, and I could see flames. I immediately threw on some clothes and went down to the fire." Lederer says she felt compelled to go to the scene and stand with other #10 tenants there. "We were just stunned and watching," she recalled.

Chief amongst Lederer's worries were her client files, which contain sensitive and confidential information. Were they secure? Could they be retrieved? When? Her second thought was about the toy donations that were wrapped and ready to go for a Christmas party the non-profit would be hosting for foster children. Eventually, CASA's client files were salvaged and were legible but considerably smoke damaged. Nonetheless, Lederer was able to secure and dispose of them properly.

Immediately after the fire community members provided an amazing response in the form of donations. "Within 24 hours we replaced all the toys," said Lederer who continued to deal with a huge flood of inquiries from those who wanted to know how they too could donate.

One of the lingering challenges faced by former #10 tenants has been complicated insurance liability debates that are ongoing. Many tenants await partial rent refunds as the fire occurred halfway through the month. "I'm sure they are doing their best, but for a small non-profit, a couple of weeks worth of rent reimbursement is significant," Lederer said.

Going into the building weeks after the fire was emotionally hard for Lederer. "It's an unreal experience to go someplace that you've been every single day for years and see it transformed into something so sad." While she did lose personal items in the fire; a painting by local artist Darren Orange and years worth of Garden Tour posters from CASA fundraisers, directors from other local CASA programs reached out, donating artwork for the new space.

Ultimately, the fire forced Lederer "to think about the kind of work we do and about the

kids who we work with. These are kids who leave home with maybe a trash bag full of their belongings," she said.

"It really puts everything in perspective." "The silver lining is that we are improving rather than just recreating the old system. I took the situation as an opportunity to think about the ways in which we had operated. I'm in the process of changing from settled patterns and ways of doing things to the new ways we receive and process information."

CASA's new home is in Suite 401 of the Spexarth Building, 818 Commercial St. The City of

When Catastrophe Happens, It Often Opens The Door For New Business Relationships.

Join us in the collective celebration of the new office location for five businesses that have relocated from the #10 Sixth Street to the Red Building office suites at: 20 Basin Street Astoria, Or.

The newly relocated offices of:

Brown Financial Group

Dr. Daryl Birney

Thrivent Financial Group

Eagle Financial Group

Dan Van Thiel Attorney at Law

Rosemary Berdine Psy. D

Open House at the Red Building Professional office suites.

We invite you to explore and get acquainted with our new offices take a mini tour, have a glass of wine and enjoy some appetizers.

Where: Red Building Professional Office Suites
Red Building 20 Basin Street Astoria, Or.

When: April 27th 2011 Time 5:00-7:00 pm.



Pam Christensen, Counselor, hails out client files.

other therapists in the building. "I really enjoyed running into colleagues in the hall. I especially enjoyed times when Dr. Daryl Birney would come sit in my office and we'd just talk," she said.

On the night of the fire, Christensen recalled; "I was sleeping when the phone rang and didn't recognize the number so I didn't pick up," on the other end was a colleague, who thankfully left a message telling her that #10 was on fire. At that point, the flames were still far from Christensen's office. She listened to the voice mail and tried to go back to sleep.

ally result from this very bad situation. "What came up for me was a bigger piece about the process of ageing. As we age we don't remember everything and I've been someone who pretty much always remembers things, but not having my records I realized I didn't remember and I couldn't look it up. It was kind of a gift to get in touch with how it's going to feel to not have access to all that stuff. At some point, I'll have to look at a picture or ask a friend."

Pamela Christensen, MA is a professional counselor.

by Jane E. Herrold

Photos: Kathy Patenaude

THE MAKING OF HIPAID

THE OFFICE OF HIPFISH was still smoldering from the Astoria waterfront's December fire. Before I could edit my thoughts or weigh the consequences, I heard myself say, "We, the artists that Hipfish supported all these years, need to step up and show the love by having a benefit!" Or was that local artist Darren Orange that said that? Or Rebecca Rubens from AVA, Jeannine Grafton from RiverSea Gallery, or Dulcye Taylor from Old Town Framing? Everyone wanted to help and HipAid was born, taking on a life of its own.

JEANINE FAIRCHILD, of the Columbian Theater and VooDoo Room, along with her illustrious cast and crew, volunteered to donate performance and celebration space. Galleries offered art show locations. Musicians and artists were coming at us from all directions, wanting to donate their talents and participate in helping Dinah Urell recuperate at least some of what was swept away by fire and water. There were times during the organizational process when I thought my hair would catch on fire, much like #10 Sixth Street.

It was determined there would be a huge art sale, followed by a Sunday party-like performance event, which was to be my baby. The absence of Hipfish became painfully word out was **MUNITY RA-** Hipfish's un- information **GAYLORD** Portland, HelpHipFish. Social media interest. I **PATENAUDE** quickly eye-catching

Finally, blaze, the arrived. An various rock & roll, echoing the proceeds **OF RAINY** were do- on Facebook. **HIS PALS** **TIVE**, along **AND LIAM**



Dave the Assistant

off setting up and manipulating the sound from one 20 minute act to the next. Everyone wanted to help and the endearing, energetic **NELS OLSEN**, graciously accepted "Astoria's Most Glamorous Job," selling admission wristbands from the Columbian's glass fortune-telling booth. Over six hours he persevered, never wavering, always smiling. Former gallery owner and "one organized mamma", **PATRICIA SHANNON** served as floor cashier, netted the generous donations swimming around the rooms, and delivered the catch to a Hipfish Benefit account at local US Bank.

DAVE BROWN, a friend from Facebook, rose to the surface as my assistant stage manager. Invaluable and quite dapper in a white shirt, bow-tie, and derby, Dave directed the arriving hoard of performers to the respective stages. He hydrated everyone, reminded me 100 times to make a name tag for "Judilicious-- BOUNCER", and helped keep the organized kayos flowing smoothly. "**HEIDIE JOHNSON;** **WRANGLER**," escorted Dinah along the Red Carpet between the two stages to

make her acceptance speeches on time. **DOT GRAE-** **BER AND RICHARD RIDGEWAY** Hipfish employees, were recruited as ID enforcers and ushers. **JUDI LAMPI**,

born for the job of VooDoo Room bouncer, was adorable, authoritative, and just plain Judilicious! Cannon Beach's **MAGGIE KITSON** and Astoria Coffeehouse's **JIM DEFEQ**, supplied counseling and head-patting while I juggled the schedule and remembered all the details for the HipAid circus.

FISHERPOET DAVE DENSMORE and **SINGER/SONGWRITER, ALEXA WILEY** emceed the Columbian Stage after a short film, "**Crossroads on the Columbia**" by **Donna Quinn and Spence Palermo**, about the successful fight to stop LNG on the Columbia River, thanks in part to Hipfish. Nacho Biznez, dressed in an eye-catching vintage suit, manned the open mic in the VooDoo Room. **Dallas Williams, Denise Drake, and Scott Tracewell** kick-started the lounge acts, followed by **David Crabtree's** special 15-minute composition just for HipAid. Denise helped

Nacho keep the balls in the air, as a litany of characters signed in to sing for Hipfish's supper.

Meanwhile in the main tent, **Michael Hurley**,

Astorian and international folk legend, captivated the thirsty audience with his unique crooning and guitar work, always a delight. Ringleader Dave Densmore, recalling the pain of total loss, growled a poem about a boat fire. Alexa Wiley performed her LNG protest song, used in the film. The love was spreading around the room like wildfire!

Ned Heavenrich and Larry Moore performed as the **LAZY BOYS**, proudly representing Brownsmead. Ned recalled the support given by Hipfish, several years ago, in covering and encouraging production of his original stage play. Larry sang his heart out, high-lonesome style, on a great version of one of my favorite folk songs, "Dirty Old Town." **THE CROUTONS**, Joey Patenaude and returning Astorian, John Crowley, delighted us all with a few catchy John Crowley originals and Joey's fabulous guitar styling.

Christopher Corbell, Frank Peper, and Jeff Carden took the stage as **THE SWAGGERS**, a recently reunited local favorite. The melodic rockabilly energy got everyone up and dancing. **JACKSON ANDREWS**, possessed by the spirit of Mick Jagger or possibly Bruce Springsteen, rocked the Casbah, dancing all about, backed by his great band, Dave Quinton on bass and Jeff Carden on drums. Jeff didn't even have to move from his drum-set after his set with the Swaggers.

Paranormal author, **DINA JAMES**, read a captivating short story written just for Dinah and the HipAid event. Clatsop College writing instructor, **NANCY COOK** performed spoken word. Part way through the show, blissfully enjoying the lighting, I remembered that the Columbian does not have specialty live theater lighting capabilities. I turned to see **LIAM DUNNE**, who had been running around all day setting up cords and tweaking sound equipment with Pierce, holding a giant mag-flashlight. Liam's follow-spot stayed trained on the beautiful **KIM ANGELIS** as she played her phenomenal electric gypsy violin, floating and clogging in her flowing gypsy skirts. "Steady as she goes" **JOSEF GAULT** provided grounding guitar stylings.

RADIO COWBOY, with Frogtown's **Heather Christie**, and **Philip Pelletier**, along with **David Miottel**, appeared in a flurry of purple and feathers. The trio has cultivated an unusual sound, and Heather Christie is an Astoria treasure, having grown up in the fins of Hipfish. **Ray Raihala** on keyboards, his beautiful wife Denise on ukulele, sang hilarious naughty songs from, what I dubbed, their "Spending-Too-Much-Time-Alone-in-Brownsmead Collection." The love was burning up the room.

And now, Ladies and Gentlemen, for the grand finale! Everyone's favorite reggae band, **MA BARLEY**, closed the show.

Mark Erickson, Terry Erickson, Tom Peake, Joey Patenaude, Kevin Violette, Chandler Johnson, and Jeremy Hersch burned down the house in true reggae fashion. Dinah, Denise, and I joined Ma Barley for a rousing audience sing-along of Bob Marley's "Stir it Up."

Stirring up the ashes was humbling as we all fell witness

to locals helping locals; artists helping artists. Everyone brought their A-Game to the deck, creating such a wonderful and successful FUN-draiser. I thank everyone who participated in any way in our dog and pony show! It burns, burns, burn, that ring of fire, and COMMUNITY keeps the circle unbroken.



Jane Herrold and Radio Cowboy



Phoenix Fish / Jane E. Herrold

HIPFISH FIRE SALE CONTRIBUTING ARTISTS AMAZING thank you!

LISA ACKERMAN
JUDITH ALTRUDA
DIANE BEESTON
TOM BENENATI
SUSAN BISH
JAMIE BOYD
JOHN BRODIE
SHELIA BROWN
ANDREW E. CIER
SUE CODY
CAROL CONNER
DAVID CRABTREE
MEL CURTIS
TIM DALRYMPLE
JEFF DONNELLY
GAIL DUNCAN
LORI DURHEIM
DALE ESPELUND
AGNES FIELD
JENNIFER GOODENBERGER
ROSE GRAFTON
CHELSEA GRANGER
MICHAEL GRANGER
RHONDA GRUDENIC
JACK GUYOT
RONNI HARRIS
ROGER HAYES
JANE HERROLD
DAN HUCKESTEIN
BILL ITTMAN
RON JENSEN
HEIDI JOHNSON
LAREE JOHNSON
SHARON JOHNSON
ISABELLE JOHNSON HAIST
CAROL KERFOOT
ANDY KERR
THOMAS KETTLE
NICK KNAPPTON
CLAUDE KURTZ
SALLY LACKAFF
GIN LAUGHERY
SANDRA LIL
LINDEN
LESLIE HALL LIPE
PHILIP MANCILL
DARBY MARVIG
MICHAEL MATHERS
PETRA MATHERS
MARGARET MCCARTER
SKYE MCKEY
L. MCLEOD
JILL MCVARISH
JENNIFER MERCEDE
MARCY MERRILL
RICHARD MICKELSON
MARK MURPHY
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DON NESBITT
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ANNIE RAYMOND
LONNIE REENTS
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CCC STUDENTS
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CHARLES SCHWEIGERT
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KRISTIN SHAUCK
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DAVID SLOAN
HEIDI SLOAN
KAREN SNAPP
NANCY SPAAN
ERIN STARR HOLLOW
KJM TAYLOR
MARGARET THIERRY
NOEL THOMAS
MARY TANGUAY WEBB
DARCY WEIGARDT



Photo: Dinah Urell

Larkin Stentz, venerable organic gardener will save the farm

Is There an Angel in the House? Help sustain sustainable Green Angel Gardens

By Elia Seely

terms of his first mortgage. But the bank collecting on his smaller second mortgage is not willing to talk. Stentz received his notice for foreclosure auction: April 15.

"What I have learned is that the banking system is totally overwhelmed, and the only practice they have in place is foreclosure. It has nothing to do with humanity or the world situation," Stentz laments.

But he refuses to spend valuable time and energy on the what-ifs presented by the looming auction. Instead he focuses on possible solutions and hopes that there will be a miracle to save Green Angel Gardens.

Search and Rescue

Washington State has some creative folks fired up and taking things into their own hands to help stall small farm/business failure. Two organizations, based in more northern counties in Washington, are successfully matching investors with small farms and ranches to help local food sources stay afloat. Such opportunities keep investors' money local and often offer a more significant return than other traditional investments. Slow Money Northwest (www.slow-moneynw.org) "catalyzes investment and donation opportunities that strengthen the Pacific Northwest's sustainable food economy."

Another group of citizens interested in facilitating financial investments to help local businesses and individuals has formed a Local Investing Opportunities Network, or LION.

LION connects investors to businesses in their area. This organization is a part of Local 20-20 (www.l2020.org), which is committed to sustainability, economy, community, and ecology on the North Olympic Peninsula.

Stentz would love to see local area investors come up with their own approach to these models. "The local investor group, that would be my favorite option," he says. "I only

need to raise \$9,000 to satisfy the one lender. Then I could regroup and focus on what I do best, which is running Green Angel." A local investor group could then negotiate its own loan with Stentz, or possibly buy the farm outright and then lease it to him. Stentz's eventual goal is to turn Green Angel into a non-profit community resource that isn't dependent on one individual. "I'm trying to create a new spiritual and energetic model for planet earth—and show people, hey, this sustainability stuff isn't that hard. It can be done."

Visions of Green

Green Angel Gardens is fundamentally a teaching farm. Born over a decade ago as a sideline to Stentz's successful landscaping business, the site serves as the one place on the Long Beach Peninsula where children can come and learn about sustainable gardening and technologies. More than 200 local schoolchildren have toured the farm to learn stewardship principles. Green Angel is registered with World Wide Opportunities on Organic Farms (WWOOF) and has hosted many international interns; Stentz has annually made internships possible for young people to come and work in exchange for room and board (legal in Washington; interns must be paid in Oregon).

"It's been invaluable having all the help, the young people here. I want this place to be a community resource. When the school kids come, they love it. Especially the chickens. It's a joy to be passing on ways to take care of the earth to them. I don't want that to end—for their sake."

Green Angel Gardens is also home to the only county-approved wind turbine and makes much of its own electricity. Solar energy heats the water, and composting toilets create usable "humanure." The CSA has fed many a family in Astoria and on the Peninsula, and currently has 25 families subscribed. The Farm Store

is open from 10am to 4pm every day and stocked with organic veggies.

Stentz is busy with spring plant starts, running the CSA, and will be helping create WIC gardens as part of a grant he wrote with the Pacific County Health Dept. He's active in getting a farm to school program started locally, and has all the usual daily chores of a gardener with hundreds of plants under his care. One intern on the farm helps, but Stentz is feeling the strain.

"I need help," he says. "I'm hoping for a green angel to help me rescue this farm."

Concerned folks who want to see Green Angel Gardens weather the storm are encouraged to donate through the website, send a check in the mail, or call or email him directly to talk about ways to help. The Fort George Brewery will host a FarmAid event on April 9 (see sidebar) where locals can raise a glass to community and drop off a few dead presidents.

Green Angel Gardens is located on 6807 Sandridge Rd., Long Beach, WA 98631 Located just North of 67th on Sandridge. Tel: 360-244-0064 Email: larkinstentz@mac.com Web: www.greenangelgardening.com

FarmAid!

April 9 at the
Fort George Lovell Bldg.

Move over Bob Geldoff, Larkin Stentz and Roger Rocka present a plethora of pleasures at the Fort George on Saturday April 9. Like the "rent parties" of old, musicians and artists will gather to help raise money to pay the mortgage. Music, stories, and a silent auction will be on offer from 5-9pm. The event is open to all. Wander in and talk to Larkin or his interns to learn about what goes on at Green Angel Gardens.

All donations are welcome, and will help Green Angel continue its mission of "living the vision of integrating our lives with the natural systems of life on Planet Earth." Invest in your local economy, and in the future of your planet.

Donations at the door, all proceeds go to help stop a foreclosure at Green Angel Gardens slated for April 15th.

Contact Larkin 360-244-0064 if you want to help in any way, tell your growing story, read a story, sing a song, gather to help save a local community resource, Green Angel Gardens (direct donations can be made at www.greenangelgardening.com On or before April 9th.)



It's Your Chance to Serve!

Special District Elections coming May 17

Military ballots out, regular ballots out April 29

by Bob Goldberg

THE DEADLINE HAS PASSED to file for a chance to be our next port commissioner, sit on the beleaguered transit board, or serve on the myriad district boards and commissions that deal with our waste, water, health, recreation, and education, protect us from fires and enforce the law. But according to Cathie Garber, Clatsop County Clerk and elections chief, it's not too late to consider serving. "We encourage voters, when they receive their ballots, to consider writing themselves in, or getting together to write in the name of a neighbor that is willing to serve, if there is a position that has no candidates." Garber stressed that the county elections department would like to see candidates for all special district positions, and they actively encourage districts to seek out candidates for all their open positions.

Tassie O'Neal, Garber's counterpart in Tillamook County, is happy about the candidate slate for this year's special district elections. More positions have at least one candidate, and there are several contested races. "We also encourage the districts to look for candidates if none have filed as the deadline approaches," O'Neal said. She added, "And yes, if there is no candidate in a position that's on your ballot, then we would encourage you to write-in yourself or a willing neighbor. But please, not Donald Duck." Both Garber and O'Neal say that there are always lots of votes for Mickey and Donald, and they are not counted.

TIM LIDDIARD, a candidate contesting the port commission race for position 3 in Clatsop County, lives across the highway from the Port of Astoria's main piers in the western part of Astoria, and has been affected heavily by the new log export operations taking place there. He feels there wasn't enough of a community discussion on the log export deal before sealing it. "I believe the port should operate in a way that is transparent and engages all the people in the community," he said.

Born in Mexico, Liddiard is a contractor and a nursing student at Clatsop Community College who also holds a degree in math. He believes in spreading the wealth that port operations bring. "The port is an entity of the county and as such should be operated to the benefit of the county as a whole," he stresses. He's a big believer in rail service to the whole county, and working with other agencies to bring that about. He believes in public service ("giving back"), and "putting your name in the hat instead of complaining."

Candidates like Liddiard are hard to find. Consider the races for the Sunset Empire Transportation District (SETD), the special district that runs the buses in Clatsop County. After a financial meltdown that resulted in the layoff of 36 employees and major reductions in bus service, there are no contested elections for the SETD board on the May 17 ballot. One commissioner (Suzie Conner) is not running for re-election, but Carol Gearin, a retired registered nurse, was asked to file for that position by some current board members, due to her experience sitting on other special district boards in the past, and her stint on the Special Districts Association of Oregon (SDAO) board a few years ago. SDAO is an umbrella organization, composed of special district members, that provides services to members such as training, insurance, consulting, and collaboration. One of the interim directors of SETD, Bill Anderson, who is stepping down soon, was brought in by SDAO to help with getting the district back on its feet.

The chair of the SETD board, **Ron Bline**, who retired from the board once, only to be recruited again, told me that he hasn't been sleeping lately, and the whole affair has been very traumatic. "I can see why people don't run for these boards," he said. Other SETD board members told me that they would have liked others to step forward, so that they could bow out. Bline and others stressed that special district board members are unpaid, and a passion for the particular activities of the district, or to serve, are often the major motivators for filing to run for these offices.

The Nehalem Bay Fire and Rescue District and the North County Recreation District (NCRD) in Tillamook County both have challengers for all the positions up for election in May. A slate of candidates associated with Jim Welsh, of Manzanita Fresh Foods and a Nehalem city councilman, as well as a former board member of NCRD, is running on a Tea Party platform of reducing taxpayer outlays for both these districts.

There are also challengers in the Warrenton, Knappa and Jewell school districts, the Clatskanie and Tillamook fire protection districts, the Youngs River Lewis & Clark and Wickiup water districts, and the Ports of Garibaldi and Tillamook. For the remaining positions, there is no choice (barring write-ins).

Liddiard, the port commission candidate, has an idea of how to make sure the special districts positions are filled, which could also save counties lots of money – "a lottery system, kind of like jury duty. It probably wouldn't be any worse than what we've got now."



Tim Liddiard, hat in the ring for Port Commission

weed wars

Episode 4: A New Hope at the Public Interest Environmental Law Conference in Eugene

By Bob Goldberg

*The battle against pesticide use to destroy "invasive species" like *Spartina alterniflora* continued last month, as Fritzi Cohen, owner of the Moby Dick Hotel and Oyster Farm in Nahcotta, organized a panel of scientists and activists to address the Public Interest Environmental Law Conference (PIELC) in Eugene. The panel, entitled "Environmentalism Gone Awry: The war on invasive species – the need for a rational assessment of the costs and benefits of invasive species control," was well attended and provoked discussions long afterward. The PIELC brings together activists, lawyers, scientists and students from around the world to discuss environmental law and the big environmental issues of the day.*

Government agencies, environmental groups and local organizations around the world, with broad public support, have been attempting to eradicate "invasive" or "noxious" plants and animals for many years, with varied success. Recently, a handful of scientists has stepped forward and spoken out against the wholesale destruction of at least some of these species. They have challenged the long-held belief that invasive species are destroying biodiversity and are a threat to native ecosystems.

Others have injected economic botany aspects to the debate, for instance writing a book on the beneficial uses of several invasive species in medicine. *Invasive Plant Medicine – The Ecological Benefits and Healing Abilities of Invasives* by Timothy Lee Scott was on display at the table sponsored by the Rachel Carson Institute at the PIELC held at the University of Oregon in March, where the invasive species panel members mingled with conference attendees, discussing the merits and drawbacks of the war against invasive species.

These discussions sometimes got heated. "You should read my book," retorted David Theodoropolous, one of the panel members, when confronted by a student who was adamant that invasive species needed to be destroyed at all costs. Theodoropolous' book, *Invasion Biology – Critique of a Pseudoscience*, is a heavily referenced tome explaining the historic movements of species around the globe, and some of the history, assumptions and conclusions of the field that has come to be called invasion biology. Theodoropolous argues in the book, and argued during his presentation at the PIELC, that many of the tenets of invasion biology are not backed up by data. He gave numerous examples in his talk of species that are considered

harmful in U.S. habitats, including purple loosestrife, eucalyptus, and saltcedar, and showed pictorial and anecdotal evidence that these species do not cause loss of biodiversity, nor do they establish in healthy native ecosystems.

The panel led off with a talk by Sydney Ross Singer, a medical anthropologist from Hawaii, who has been fighting against the eradication of several species there, including the coqui frog, mangroves, strawberry guava, and "pests" such as peacocks, parrots, veiled chameleons, Mouflon sheep, and even cats. Singer highlighted his amazement at the methods used to eradicate these species, which he claimed do not merit any malice, and are in many cases beneficial. The panel audience, composed of many students, local activists, and even Dr. Vandana Shiva, the conference's main keynote speaker, seemed very interested in the legal aspects discussed by Singer. Laws and regulations have been passed and proposed in Hawaii that go farther than in many other states in the U.S., Singer asserted. He later handed out copies of his book, co-written with his wife, Soma Grismaier (who also attended the conference), *Panic in Paradise – Invasive Species Hysteria and the Hawaiian Coqui Frog War*, to panel attendees. It was the first trip back to the mainland in 12 years for the couple, who live on a self-sustaining farm on the Big Island.

Also speaking on the panel was Boyce Thorne Miller, Science and Policy Coordinator of the Northwest Atlantic Marine Alliance (NAMA), a New England group promoting community- and ecosystem-based management of the fisheries in the area. Miller also happens to be a native Astorian. "I have fond memories of Astoria," said Miller when we discussed her childhood here in the 50s. She gave a talk that centered on the precautionary principle, a bulwark of her work with NAMA and previous organizations and institutions. She quoted many scientists that have become alarmed at the response



Fritzi Cohen (panel organizer) debriefs with Jim Olmstead, an attorney with the Conservation & Preservation Counsel, working with land trusts to secure land for preservation. Olmstead meets trusts that want to eradicate invasives as a condition of the land transfer.

to movement of species around the globe. "Basically, the cure is worse than the disease," was Miller's message.

The panel concluded with a presentation by Dr. James Morris, director of the Belle Baruch Institute for Marine and Coastal Sciences, Professor of Biological Sciences, and Distinguished Professor of Marine Studies at the University of South Carolina. Dr. Morris' talk, entitled "Costs and Benefits of the Control of Invasive Plant Species", highlighted the grass that Cohen has made famous in these parts. Morris described research he is engaged in that details the economic benefits of *Spartina alterniflora*, which delivers ecosystem services such as storm and shoreline protection, nutrient removal and transformation, fish and shrimp nursery habitat, and recreational hunting, fishing and birdwatching. "With carbon cap and trade legislation looming, the value of *Spartina* rises even further," he emphasized. Morris showed the audience evidence from The Netherlands of mudflats and birds happily coexisting with *Spartina* on a plot in a river planted in the 1930s. He concluded that we must weigh the costs and benefits of control of any species, as it is likely that only with perpetual applications of pesticides can species such as *Spartina* be controlled, at great cost.

Considering the history of species movement around the globe, the continuing spread of humans, and the lack of research into the long-term consequences of pesticide use, all the panel speakers agreed that the costs of control must be figured into the policies dealing with invasive species, and a new recognition of these species' benefits must be developed.



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2011 Legislative Session: The First Half.

Now is the time to get in touch with backers!

by T.A. Barnhart

THE 2011 LEGISLATURE is nearly halfway through the 2011 session, and, from an outside perspective, not much has been done yet. That, however, is simply the nature of any legislative session: few bills are passed in the first few months. Since February 1st, Senate and House committees have been meeting three times a day, Monday through Friday, working their way through more than 3,000 bills. In the past few weeks, more and more bills have been coming to a vote in committee and then on the floor. The pace will pick up as the session moves forward.

The song-and-dance of "How I become a bill," is only partially accurate; in the Oregon Legislature, the process is a bit different. Bills are introduced into either the House or Senate; in the former, the Speaker (or, in the case of this session's split chamber, to the Co-Speakers), and to the President in the latter. Then there's the committee process: a public hearing, with testimony taken from whoever is willing to travel to Salem at the appointed hour (or mail in written testimony), followed by a work session. Maybe. Work sessions are not guaranteed: a majority of the committee must agree to hold a session, and while they are generally deferential to each other, controversial bills can be stopped cold by blocking a work session. At the work session, final amendments are agreed upon, and then the committee votes on the bill. If it passes, it goes to the appropriate chamber for a vote of the full body -- and is then sent to the other chamber where the process is repeated. Should a bill get through both the House and the Senate, the Governor will then decide to sign it. Or not.

At this point, both chambers have been working through hundreds of public hearings, working with staff and public to develop amendments that make the bill's passage more likely, and then scheduling work sessions. Bills are now being passed in the House and Senate, which means they then go to the other chamber to work through the process on that side. Given the different politics on each side -- Dems in control of the Senate with power-sharing in the House -- the passage of a bill in one Chamber does not ensure a favorable response on the other side of the Capitol.

Only a few bills have been through the entire process to this point, the most notable of which was SB 301, which reconnected Oregon to the federal tax code, giving state taxpayers and businesses tax breaks at a cost of \$10 million. On the House side, numerous Democrats joined with the Republican caucus to pass the bill. Area Representatives Deborah Boone and Brad Witt opposed Republican changes to the bill but voted for the final measure. The element of the bill of most immediate benefit is a tax credit for families paying college tuition.

Most of the bills being passed are non-controversial. Each session, the Legislature has to pass laws to correct mistakes in previous legislation, deal with unintended consequences, cover new or changing circumstances, or simply, as they like to call it, "house keeping," a missing phrase or instruction that has resulted in problems of some kind. These bills have to go through the entire process but do so with minimal problem. Other bills that zoom through can be more notable.

The bill to allow serving homebrews is a good example. Oregon homebrewers had shared their wares for years at the State Fair and other events, but the OLCC determined in 2010 that the law actually forbade this. The Leg has now corrected this gap in the law, and, with the Governor's signature in late March, that problem has been rectified.

In mid-April, a particular deadline will hit: Bills that have not been passed out of committee will be dead. While they can be revived, so to speak, in the Rules Committee, it's a rare and special bill that will be considered that way. Advocates are now working hard to get their bills to a vote in committee so that they can continue down the road. Opponents, especially those who sit on the committees, will be able to use delay and the calendar to stop bills they oppose. If you have a bill you are concerned about, now is the time to get in touch with backers and see what needs to be done.

Local lawmakers are in the thick of this work, of course. Rep Brad Witt recently made a passionate appeal on the floor of the House for an extension of unemployment benefits for the long-term jobless. Rep Deborah Boone is keep an eye on plans to situate wave generators off the coast. Sen Betsy Johnson has been doing, as she put it, the "unsexy," work of writing budgets as a member of the Ways and Means Committee. She added that once the budgets are written, she'll have more interesting news.

T. A. Barnhart is a regular columnist for Blue Oregon and legislative videographer. Look for coming video legislation update online at www.hipfishmonthly.com

Stumptown Winds April 30

ON SATURDAY, April 30th at 7:30pm, the Stumptown Winds will play a recital at the Clatsop Community College Performing Arts Center in Astoria. The ensemble is made up of five of the top players in the Northwest, all of which regularly perform with Portland's Columbia Symphony. The instrumentation of the quintet employs flute, oboe, clarinet, bassoon, and horn.

The recital will include a variety of music, ranging from two Tangos by Astor Piazzolla, Malcolm Arnold's version of "Three Sea Shanties", to Rossini's "Barber of Seville".

The first of two featured works on the program is the "Aires Tropicales"



by Cuban-born Paquito D'Rivera. Throughout the work, intricate melodies are woven together over seven short movements, each influenced by Latin, Jazz, and Afro-Cuban rhythms.

The other featured piece is Paul Taffanel's "Woodwind Quintet." Composed in the late nineteenth century, the work is rooted in the French

romantic style of the time. Beautiful melodies are written throughout the piece for each instrument over the carefully blended texture created by the composer.

Tickets can be purchased in advance at Bach & Rock or at the door 1/2 hour before the show for \$10.00.

april 11

visual arts
theater
music
literary

goings on

in the columbia pacific

outdoor
happenings
culture
events

12 DAYS

Cannon Beach Celebrates the Earth in April



The potluck will feature **ANGELA HAZELTINE POZZI**, a teacher and artist from Bandon whose Washed Ashore project is art combined with environmental awareness, utilizing plastic and debris found on the beach. A complete schedule of events and activities can be downloaded from the events page at: www.cannon-beach.org

CANNON BEACH doesn't just celebrate Earth Day; it celebrates **TWELVE DAYS OF EARTH DAY** with a series of environmental programs and activities April 13-24. Events and activities start on April 13 when elementary school children participate in activities on the beach to welcome back the Tufted Puffins that arrive annually at the beginning of April to nest on Haystack Rock.

Many speakers are featured throughout the 12 days. Author and environmental photographer **GARY BRAASCH** will speak at the Cannon Beach Community Hall on April 16. Braasch's book, *Earth Under Fire: How Global Warming is Changing*

the World was named one of the 50 Best Environmental Books and Media by Vanity Fair.

A screening of the film **POLITICS OF SAND**, chronicling the efforts to keep Oregon's ocean beaches public will be presented April 20. The Haystack Rock Awareness Program

will present several beach programs over the 12 days. Other events range from yoga classes to arts shows, native tree plantings and a community potluck dinner following the annual Gaylord Nelson Award Ceremony which honors a member of the community for environmental efforts.



Astoria Chamber Players "MENU FOR 4 PLAYERS"

COMPOSED PRIMARILY of prominent North Coast musicians, the Astoria Chamber Players bring forth works for spring; performing well known and lesser known works for piano, string and wind quartets by Schubert, Mozart, Copland, Doran, Strauss, Thomas Tallis, Gluck, Stamitz and Telemann.

Matt Doran, contemporary American composer, will be on hand for the performance of his Quartet for three flutes and piano. Doran's compositions have been performed at Carnegie Hall.

Rarely performed, Copland's Piano Quartet was composed in 1950 and adopts Schoenberg's atonal (serial) twelve tone method of composition. However, Copland's music is still tonal in that he hovers over tonalities until the end, and in doing so, presents challenges for the strings.

While the music is mostly quartet in style, the baroque work by Stamitz brings the musicians together to end the concert with his Symphony in E flat major.

The Astoria Chamber Players under the artistic direction of Collin Heade presents its Spring concerts Saturday, April 30, 7:30PM at the Community Presbyterian Church on Washington St. in

Cannon Beach and on Sunday, May 1, 2011 at 4:00PM at Clatsop College's Performing Arts Center at 16th and Franklin in Astoria.



Rex Ziak At the Liberty

MASTER STORY-TELLER and Svenson-born, Rex Ziak regales with tales of the Astor Party and the founding of Astoria, as part of the Astoria Bicentennial Lecture series. Tues, April 12, 7pm, \$15, Student, Senior, Military \$13.



... music • visual arts • literary lecture ...

Saturday 9

MUSIC

Musician's Jam. Free, 2 – 4pm at the Tillamook Library.

Barney Perrine. Blues/Classic Rock. No cover, 6 – 9pm at the Wine Bar at Sewwt Basil's Café in Cannon Beach.

Columbia Crew. Folk. No cover, 6pm at Charlie's Chowder House in Astoria.

Dan Golden. Guitar: Jazz, tango, bossa nova. 7pm at Taste of Tuscany in Seaside.

Kaivama Concert & Dance. Finnish-American Folk. \$10 adults, \$5 students. 7 – 8:30pm concert, 9 – 11pm dance w/ Scandinavian Country Band. At Soumi Hall/Finnish Brotherhood Hall in Astoria.

ART

Astoria's Second Saturday Art Walk. 5 – 9pm downtown Astoria.

Art Opening. Patrick Carrico. Mixed media and found art works. Free, noon – 4pm at Redmen Hall in Skamokawa, WA

FOOD & DRINK

Pancake Breakfast. \$5 for adults, \$3 for children. 8am – 11am at the Peninsula Senior Activity Center in Klipsan Beach, WA

Wine Tasting. Penner-Ash. 1 – 4pm at the Celler on 10th in Astoria

Wine Tasting Special. \$9 for 4 2-oz pours + complimentary appetizers. 4 – 6pm at the Wine bar at Sweet Basil's Café in Cannon Beach.

HAPPENING

Treasure Hunters Roadshow. Appraisers from the reality TV show Treasure Hunters Roadshow will take a look at local treasures and collectibles. Free, 9am – 4pm at the Best Western Lincoln Inn in Astoria.

Historic Preservation Fair. Columbia Pacific Preservation Guild, CCC Historic Preservation Graduates, and local vendors exhibit historic preservation projects, products, and demonstrations. 9:30am – 3pm at the Ft George Brewery Lovell Building in Astoria.

Hometown Tourism Day. Several tourist destinations in Clatsop County, OR and Pacific County, WA are offering free or reduced admission fees or special programs to encourage locals to come and see what they have to offer. FMI, go to: nps.gov/lewli/planyourvisit/foclspecial-events.htm

NW Challenge & Recreational Sports Expo. Vendors, exhibitions, outdoor pursuits seminars, and the X-Treme Air Dog Championship competition. Admission is \$5 for adults, \$3 for children & seniors, kids under 5 & military personnel w/ ID are free. 10am – 6pm at the Exhibition Hall at Clatsop County Fairgrounds near Astoria. clatsopfairgrounds.com/nwchallenge.htm

Birding & Blues Festival. Guided field trips, seminars & workshops, concerts, kayak & boat tours. At various locations in and around Pacific City. For a complete schedule of events, go to: birdingandblues.com

Annual Fish Fin Clipping Day. 9am – 3pm at Whiskey Creek Fish Hatchery near Tillamook. 503-842-6519

Lower Columbia Pug Socializing Club. Pugs and their people meet for fun and socialization. 11am at Carruthers Park in Warrenton.

Farm Aid. A benefit to help stop foreclosure at Green Angel Gardens. Music, poetry, & stories of farming. Donation at the door. 6 – 9pm at Ft George in Astoria.

Spring Fling 2011. Coastal Family Health Center presents "Spring Fling 2011" (formerly your senior prom). Come enjoy a dance, desserts and bid on a silent auction. 7 – 11pm at the Banker's Ballroom in Astoria. 503-325-8315.

LITERARY

Author Appearance. Christine Fletcher, author of books for teens, will speak at the Tillamook Library at 11am. Free.

Second Saturday Northwest Authors Series. Fantasy writer Terry Brooks, author of the popular Shanarra series will be at the Cannon Beach Library at 2pm.

THEATER

Frogtown. Musical stage show. 4 – 6pm at the Don Whitney Auditorium. After party will be held at 8pm at the Second St Public Market in Tillamook with live music by Radio Cowboy. 503-842-8432 for ticket info.

The Fantasticks. Musical. 7pm at the Peninsula Players River City Theater in Ilwaco, WA

Southern Hospitality. Comedy. Tickets available at 503-842-7940 or at the door. 7 – 9pm at TAPA Community Playhouse in Tillamook.

Rough Crossing. Comedy. \$8 - \$20, 8pm at the Coaster Theater in Cannon Beach.

Sunday 10

MUSIC

All That Jazz. Jazz. No cover (donations accepted). 2pm at the Wet Dog Café in Astoria.

The Diamond Experience. A Neil Diamond tribute band, \$12 at the door, 2pm at the Raymond Theater in Raymond, WA

David Carlson & Susie Godsey. "Great American Songbook" Concert. Americana. \$10 suggested donation. 3 – 5pm at St Catherine of Alexandria Episcopal Church in Nehalem.

Vinca String Quartet. Chamber Music. 503-965-6499 for info/tickets. 3pm at the Camp Winema Chapel in Neskowin.

Swingcats. Swing/Jazz/Blues. No cover, 6pm at Lil' Bayou in Seaside.

Worth Trio. No cover. 8pm at Fort George Brewery & Public House in Astoria.

HAPPENING

NW Challenge & Recreational Sports Expo. Vendors, exhibitions, outdoor pursuits seminars, and the X-Treme Air Dog Championship competition. Admission is \$5 for adults, \$3 for children & seniors, kids under 5 & military personnel w/ ID are free. 11am – 5pm at the Exhibition Hall at Clatsop County Fairgrounds near Astoria. clatsopfairgrounds.com/nwchallenge.htm

Birding & Blues Festival. Guided field trips, seminars & workshops, concerts, kayak & boat tours. At various locations in and around Pacific City. For a complete schedule of events, go to: birdingandblues.com

LITERARY

Poetry Reading. Clemens Starck, author of "China Basin" and "Studying Russian on Company Time" will be at the Driftwood Public Library in Lincoln City at 3pm.

THEATER

The Fantasticks. Musical. 2pm at the Peninsula Players River City Theater in Ilwaco, WA

Southern Hospitality. Comedy. Tickets available at 503-842-7940 or at the door. 7 – 9pm at TAPA Community Playhouse in Tillamook.

Rough Crossing. Comedy. \$8 - \$20, 3pm at the Coaster Theater in Cannon Beach.

Monday 11

MUSIC

Burgers & Jam. Burger night with a live music jam session. No cover, burgers are \$6. 6pm at the American Legion Hall in Cannon Beach.

Dan Golden. Guitar: Jazz, tango, bossa nova. No cover, 6:30 at A Taste of Tuscany in Seaside.

Tuesday 12

MUSIC

Brian O'Connor. Acoustic & Jazz guitar. No cover, 6pm at the Shelburne Pub in Seaview, WA

Dan Golden. Guitar: Jazz, tango, bossa nova. 6:30pm at Taste of Tuscany in Seaside.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 6:30pm at the Harbor Bite in Seaside.

FOOD & DRINK

Kiwanis Pancake Feed. Tickets available at the door. 5pm – 7pm at the Seaside Civic & Convention Center.

LECTURE

Life in Iraq Series. Joel Preston Smith – "Night of a Thousand Stars: A Portrait of Life in Iraq."

Kathryn Claire CD Release Performances

BRIGHT AND SHINING performer, singer/songwriter and fiddler, Kathryn Claire, who once made her home on the coast, has been steadily filling up Portland with her talents. A consummate lover of harmony she has collaborated with the likes of Portland pop-rock stalwarts JONAH, Sassparilla, all-star Pogues tribute band KMRIA and The Portland Cello Project, since she took leave.

A new release on the horizon, *Morning Comes to Soon*, debuts this April. It features Jeff Baxter on piano, Jules Holbrook on bass and Scott McPherson on drums with guest performances by Hanz Araki, Ezra Holbrook, Andrew Lorish, Matthew Hayward-Macdonald and Skip Von Kuske. The album was recorded in an intense few days at the Secret Society in Portland, Oregon. Going for a live, dynamic quality, 11 tracks explore



themes of transition, loss and discovery. The songs retain the narrative and personal quality that she is known for while allowing a more mature sound to develop around them.

Two performances: Friday, April 15, 8:30pm, \$5, joined by bassist Chris Hayes at the VooDoo room in Astoria. Saturday, April 16, 7pm at the Depot in Seaview.



Paleface At McMenamins

Big Party, with drummer/girlfriend Monica (MO) Samalot. He's been doing his thing since the early 90's, was one of SXSW 2010's 10 stand out bands, and shared the stage with Avett Bros. this past October at Radio City Music Hall.

Get to know the guy on a recent PASTE Magazine documentary in the making of *One Big Party*, then get out to enjoy music from an artist whose consciousness was made to give you his music. Or, save your \$\$\$ for Reba. But then again, there's no cover. **Friday, April 15, 7pm at the Sand Trap in Gearhart.**

ONCE the roommate of Beck, discovered and managed by Danny Field's (major NYC punk scene journalist, artist manager, who discovered the Ramones), who helped him get signed to Sire Records, Paleface is described

by Seth Avett of The Avett Brothers, as today's Neil Young.

McMenamin's brings Paleface to our little neck' the woods. Today's neofolk scene has Paleface at the top o' the heap. He recently released *One*

Smile Brigade at Hazels

Astoria Hideout (aka Heidie Johnson) books Hazel's. Vastly improved, reincarnated from its former year's as a Fishermen's hangout, (when the fish-bucks were a plenty in tuna town). Not only is it a swell new place for beer, booze and eats, seeing bands there is rockin' as it ever was, and employs the region's most valuable music scene officianado.

Smile Brigade hail from Seattle, and have been scorings lots of opening gigs for bands like Built To Spill. There sound has carries a fondness for John Lennon/Plastic Ono Band. Sweet and rockin'. After Paleface, then Kathryn Claire, hit Hazels. Later catch a late night breaky at The Labor Temple.

Friday, April 15, 9pm till late. Hazels 14th and Marine Dr. in Astoria



A discussion/conversation with slides. Free, 6:30pm at the Driftwood Public Library in Lincoln City.

Adventure in History Lecture Series III. "The Astor Party & the Founding of Astoria" with Storyteller Rex Ziak. Plus dessert buffet, no-host bar, & music by the Brownsmead Flats. \$15 for adults, \$13 for S/S & Military. 7pm at the McTavish Room of the Liberty Theater in Astoria.

Wednesday 13

MUSIC

Salty Dogs. Folk/Blues/Classic Rock. No cover, 6pm at the Rio Café in Astoria.

Open Mic Night. 7 – 9pm at Lush Wine Bar in Cannon Beach.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

North Coast Job & Career Fair. open to job seekers and students seeking career information. This annual event showcases over 60 employment recruiters, colleges, and educational organizations. 12:30 – 4pm at the Seaside Civic & Convention Center.

Team Trivia Tournament. Answer the most questions correctly & win prizes & bragging rights. 6pm at the Seaside Public Library.

Ecstatic Dance. Spirit-filled, freestyle, yogic trance dance. \$5 - \$7, 6:30 – 7:45pm, at Pine Grove Community House in Manzanita

LECTURE

Scandinavian Immigration to the Northwest. Author Lars Nordstrom will be discussing his new book *Ten New Lives: Swedes in the Pacific Northwest*, a collection of oral histories of post-Vietnam War Swedish immigrants to the Pacific Northwest. 7:30pm at the Cannon Beach History Center.

LITERARY

Open Mic Poetry Reading. Free, 7pm in the Reading Room at the Driftwood Public Library in Lincoln City.

Thursday 14

MUSIC

Richard T. Jazz/Blues/Classic Rock. No cover, 6pm at Lil' Bayou in Seaside.

Jim Wilkins. 7pm at the Voodoo Room in Astoria.

Dan Golden. Guitar: Jazz, tango, bossa nova. 6:30pm at Taste of Tuscany in Seaside.

Jam Session. No cover, 7pm at the Triangle Tavern in Astoria.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 9pm at Sam's Seaside Café in Seaside.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

Knitting/Spinning Group. 3 – 5pm at the Astoria Fiber Arts Academy.

Poetry Open Mike. No cover, 8:30pm at the Wine Bar at Sweet Basil's Café in Cannon Beach.

LITERARY

Author Event. Jack de Yonge, author of "Boom Town Boy" will be at the Seaside Library at 7pm.

THEATER

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

Rough Crossing. Comedy. \$8 - \$20, 7:30pm at the Coaster Theater in Cannon Beach.

Friday 15

MUSIC

Bill Hayes. Rock/Folk/Bluegrass. No cover, 5 – 8pm at the Cannon Beach Cookie Company.

Tom Trudell. Jazz piano. No cover, 6–9pm at Clemente's in Astoria.

Asleep at the Switch. Blues, Country, 40's, & 50's. Free (donations accepted), 6 – 8pm at the City Hall in Garibaldi.

Richard T. Jazz/Blues/Classic Rock. No cover, 6pm at Sweet Basil's Café in Cannon Beach.

Dan Golden. Guitar: Jazz, tango, bossa nova. 7pm at Taste of Tuscany in Seaside.

Paleface. Folk/Indie/Rock. No cover, 7pm at McMenamins Sand Trap in Gearhart.

Smile Brigade. Big Beat/Psychedelic/Show Tunes. No cover, 8pm at Hazel's Tavern in Astoria.

Kathryn Claire CD release Concert. With Chris Hayes. \$5, 8:30pm at the VooDoo Room in Astoria.

ART

Tolovana Arts Colony Art Show. 10am – 4pm at Tolovana Hall in Cannon Beach.

CINEMA

A Night to Remember. \$5, 7pm at the Liberty Theater in Astoria.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

LECTURE

"Into the Depths of the Cape Falcon Marine Reserve". With Nadia Gardner. 7 – 9pm at the Cannon Beach Chamber of Commerce.

THEATER

Southern Hospitality. Comedy. Tickets available at 503-842-7940 or at the door. 7 – 9pm at TAPA Community Playhouse in Tillamook.

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

Rough Crossing. Comedy. \$8 - \$20, 8pm at the Coaster Theater in Cannon Beach.

Saturday 16

MUSIC

Musician's Jam. Free, 2 – 4pm at the Tillamook Library.

Mary Flower. Ragtime/Blues/Folk. No cover, 6 – 9pm at the Wine Bar at Sweet Basil's Café in Cannon Beach.

Kathryn Claire CD Release Concert. \$5, 7pm at the Old Long Beach Train Depot in Long Beach, WA

Dan Golden. Guitar: Jazz, tango, bossa nova. 7pm at Taste of Tuscany in Seaside.

Zugh. \$5 cover, 9pm at the San Dune Pub in Manzanita.

ART

Tokeland/Northcove Studio Tour. Showcasing the diverse talents of fifteen artists, working in a variety of media. Free, 10am – 5pm. Pick up a map of locations at the Tokeland Hotel in Tokeland, WA

Artist Trunk Show. Featuring local artists to meet and greet. Drawings, painting, jewelry, and more. 10am – 5pm at Long Beach Coffee Roasters in Long Beach, WA 360-642-2334

Tolovana Arts Colony Art Show. 10am – 4pm at Tolovana Hall in Cannon Beach.

FOOD & DRINK

The Moose is Loose Chili Cook-Off. \$5 includes chili sampling. 12:30 – 3pm at the Moose Lodge in Astoria.

Celebrity Spaghetti Cook-Off. Adults \$12, children \$6, 5pm at Swiss Hall in Tillamook. 503-842-2539, ext 13

Wine Tasting. Oregon Pinot Noir. 1 – 4pm at the Cellar on 10th in Astoria.

Wine Tasting Special. \$9 for 4 2-oz pours + complimentary appetizers. 4 – 6pm at the Wine bar at Sweet Basil's Café in Cannon Beach.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

Shred-It Event. Dispose of documents at the SHRED-IT truck. Suggested \$5 donation per “banker box” or large trash bag of documents. 10am – 1pm outside of the Astoria branch of Clatsop Community Bank.

United Paws/TAS Adoptathon. Cats and dogs are available for adoption from noon – 3pm at the 4-H Dorm at the Tillamook County Fairgrounds in Tillamook. To adopt anytime, call 503-842-5663 or unitedpaws.org

LECTURE

Coastal Gardening Seminar. With Clatsop County Master Gardeners. At the Clatsop County Fairgrounds, Astoria. FMI, call 503-325-8573

LITERARY

Presentation. Photojournalist and environmental activist Gary Braasch, author of “Earth Under Fire: How Global Warming is Changing the World” will speak at 7pm at the Cannon Beach Chamber of Commerce Hall.

Manzanita Writer’s Series. Author Jane Kirkpatrick will read from her latest novel “A Daughter’s Walk. Q&A and Open Mic follows. \$5, 7pm at the Hoffman Center in Manzanita.

THEATER

Southern Hospitality. Comedy. Tickets available at 503-842-7940 or at the door. 7 – 9pm at TAPA Community Playhouse in Tillamook.

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

Rough Crossing. Comedy. \$8 - \$20, 8pm at the Coaster Theater in Cannon Beach.

Sunday 17

MUSIC

All That Jazz. Jazz. No cover (donations accepted). 2pm at the Wet Dog Café in Astoria.

Swingcats. Swing/Jazz/Blues. No cover, 6pm at Lil’ Bayou in Seaside.

The Quick & Easy Boys. Funk/Psychedelic Rock/ Garage Soul. No cover. 8pm at Fort George Brewery & Public House in Astoria.

ART

Artist Trunk Show. Featuring local artists to meet and greet. Drawings, painting, jewelry, and more. 10am – 5pm at Long Beach Coffee Roasters in Long Beach, WA 360-642-2334

FOOD & DRINK

Pancake Breakfast. All-you-can-eat for \$5, 8am – noon at the Bay City Arts Center.

Cannon Beach American Legion Breakfast. \$7 adults, \$3 children under 6. 9 – 11:30am at the American Legion Hall in Cannon Beach.

HAPPENING

Astoria’s Downtown Proud Clean-Up Event. In downtown Astoria. 503-791-7940

Spring Community Clean-Up. Residential trash will be accepted at no charge (certain restrictions apply) at the Astoria Transfer Station.

Participants must reside within the Astoria city limits and be WOW customers. 8am – 4pm.

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

LECTURE

In Their Footsteps Lecture Series. “The Daughter’s Walk: A Northwest Story of 1896 and Beyond” with Jane Kirkpatrick. Park fees apply, 1pm at the Netul room in the Visitor’s Center at Fort Clatsop.

THEATER

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 2pm at the ASOC Playhouse in Astoria.

Monday 18

MUSIC

Burgers & Jam. Burger night with a live music jam session. No cover, burgers are \$6. 6pm at the American Legion Hall in Cannon Beach.

Dan Golden. Guitar: Jazz, tango, bossa nova. No cover, 6:30 at A Taste of Tuscany in Seaside.

FOOD & DRINK

Ice Cream Social. The public is invited for cake & ice cream + birthday celebration. \$1 suggested donation, free if it’s your birthday month. 2pm at the Peninsula Senior Activity Center in Klipsan Beach, WA

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

Tuesday 19

MUSIC

Brian O’Connor. Acoustic & Jazz guitar. No cover, 6pm at the Shelburne Pub in Seaview, WA

Dan Golden. Guitar: Jazz, tango, bossa nova. 6:30pm at Taste of Tuscany in Seaside.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 6:30pm at the Harbor Bite in Seaside.

Wednesday 20

MUSIC

Salty Dogs. Folk/Blues/Classic Rock. No cover, 6pm at the Rio Café in Astoria,

Open Mic Night. All acts welcome. 5 – 7pm at the Three Cups Coffee House in Astoria.

Open Mic Night. Hosted by Ann Tierney. All levels welcome. 5 – 7pm at Wheelhouse Coffee Company in Astoria.

Open Mic Night. 7 – 9pm at Lush Wine Bar in Cannon Beach.

CINEMA

Politics of Sand. A documentary chronicling the efforts to keep Oregon’s beaches public.

7pm at the Cannon Beach Chamber of Commerce Hall.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

Ecstatic Dance. Spirit-filled, freestyle, yogic trance dance. \$5 - \$7, 6:30 – 7:45pm, at Pine Grove Community House in Manzanita

LITERARY

Cannon Beach Reads. This month’s book is “Their Eyes Were Watching God” by Zora Neale Hurston. The discussion is free and open to the public. 7pm at the Cannon Beach Library.

Thursday 21

MUSIC

Richard T. Jazz/Blues/Classic Rock. No cover, 6pm at Lil’ Bayou in Seaside.

Dan Golden. Guitar: Jazz, tango, bossa nova. 6:30pm at Taste of Tuscany in Seaside.

Jam Session. No cover, 7pm at the Triangle Tavern in Astoria.

Jim Wilkins. 7pm at the Voodoo Room in Astoria.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 9pm at Sam’s Seaside Café in Seaside.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

Knitting/Spinning Group. 3 – 5pm at the Astoria Fiber Arts Academy.

LITERARY

Oregon Poet Laureate. Poet Laureate Paulann Petersen will present a poetry reading & discussion. Free, 7pm at the Seaside Library.

Poetry Open Mike. No cover, 8:30pm at the Wine Bar at Sweet Basil’s Café in Cannon Beach.

THEATER

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

Friday 22

MUSIC

Bill Hayes. Rock/Folk/Bluegrass. No cover, 5 – 8pm at the Cannon Beach Cookie Company.

Tom Trudell. Jazz piano. No cover, 6 – 9pm at Clemente’s in Astoria.

Asleep at the Switch. Blues, Country, 40’s, & 50’s. Free (donations accepted), 6 – 8pm at the City Hall in Garibaldi.

Richard T. Jazz/Blues/Classic Rock. No cover, 6pm at Sweet Basil’s Café in Cannon Beach.

Billy D & The Hoodoos. Blues-based Rock. No cover, 7pm at McMenamins Sand Trap in Gearhart.

Country Music Jam. Free, 7 – 9pm at the Wickiup Senior Center in Svensen.

Dan Golden. Guitar: Jazz, tango, Bossa nova. 7pm at Taste of Tuscany in Seaside.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

LITERARY

Oregon Poet Laureate. Poet Laureate Paulann Petersen will present a poetry reading & discussion. Free, 7pm at the Astoria Library.

THEATER

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

Rough Crossing. Comedy. \$8 - \$20, 8pm at the Coaster Theater in Cannon Beach.

TITANIC at the Liberty

I don’t know how many times I watched this movie as a kid – but what stays with me, as well I am sure many a viewer, that the ship’s chamber ensemble elects to stay with the vessel, playing a sweet serenade as the passengers maneuver their fate.

In celebration of Astoria Bicenntenial, 99 years to the day she sunk (April 15, 1912) The Liberty and AIFF present the 1953 Classic. A pat of Astoria’s history, John Jacob Astor IV was on the maiden voyage when it sank while crossing the North Atlantic Ocean. Friday, April 15, 7pm, \$5, at The Liberty Theater, 12th and Commercial.



Saturday 23

MUSIC

Troll Radio Revue. Americana. Free for children, \$2 for adults. At the PAC in Astoria.

Musician’s Jam. Free, 2 – 4pm at the Tillamook Library.

David Mullaney. Acoustic Blues. No cover, 6 – 9pm at the Wine Bar at Sweet Basil’s Café in Cannon Beach.

Dan Golden. Guitar: Jazz, tango, bossa nova. 7pm at Taste of Tuscany in Seaside.

FOOD & DRINK

Wine Tasting. Wines for Easter. 1 – 4pm at the Cellar on 10th in Astoria

Wine Tasting Special. \$9 for 4 2-oz pours + complimentary appetizers. 4 – 6pm at the Wine bar at Sweet Basil’s Café in Cannon Beach.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

Easter Egg Hunt. At Rockaway City Park, call 503-355-2291 for time.

Easter Egg Hunt. 10 – 11am at Nestucca Union High School field in Rockaway Beach. 503-965-6000

Easter Egg Hunt. For children preschool through 4th grade. 10am at Nestucca Valley High School in Cloverdale.

Easter Bonnet Contest & Easter Egg Hunt. 10:30 & 11am at Underhill Plaza in Manzanita.

Elks Easter Egg Hunt. Noon at the Tillamook Elks Picnic Grounds in Tillamook. 503-842-6623

Fire Mountain School Raffle Party. Raffle (prizes include a trip for 2 to Jamacia), live music by Ma Barley, and Jamacian Cuisine. \$40 raffle ticket includes admission for 2, \$10 per person for party only. 6pm at the Nehalem Fire Hall.

LECTURE

Guest Speaker Series. With author Bonnie Henderson. 1pm at the Tillamook County Pioneer Museum in Tillamook. 503-842-4553

LITERARY

Writers on the Edge. Oregon’s Poet Laureate, Paulann Petersen will read from her recent books, which include “The Voluptuary” and “Kindle. ” Q&A and open mic sessions follow. \$6, 7pm at the Newport Visual Arts Center in Newport.

OUTSIDE

Beach Clean-Up. Help clean up the 28 miles of beach on the Long Beach Peninsula. 9:30am – 12:30pm at any major beach approach on the Long Beach Peninsula, WA

THEATER

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

Rough Crossing. Comedy. \$8 - \$20, 8pm at the Coaster Theater in Cannon Beach.

Sunday 24

MUSIC

Country-Folk Music Jam. Americana. Bring your instruments and take part. 1pm at the Tillamook Forest Center, on Hwy 6, east of Tillamook.

All That Jazz. Jazz. No cover (donations accepted). 2pm at the Wet Dog Café in Astoria.

Swingcats. Swing/Jazz/Blues. No cover, 6pm at Lil’ Bayou in Seaside.

Class M Planets. Experimental/Folk/Pop. With guests The Envelope Peasant. No cover. 8pm at Fort George Brewery & Public House in Astoria.

HAPPENING

The Twelve Days of Earth Day. A series of environmentally-themed events held in Cannon Beach. Schedule at: cannonbeach.org under What To Do and Events.

PNPW Pro Wrestling. \$10, 5pm at the Astoria Event Center.

Monday 25

MUSIC

Burgers & Jam. Burger night with a live music jam session. No cover, burgers are \$6. 6pm at the American Legion Hall in Cannon Beach.

Dan Golden. Guitar: Jazz, tango, bossa nova. No cover, 6:30 at A Taste of Tuscany in Seaside.

Tuesday 26

MUSIC

Brian O’Connor. Acoustic & Jazz guitar. No cover, 6pm at the Shelburne Pub in Seaview, WA

Dan Golden. Guitar: Jazz, tango, bossa nova. 6:30pm at Taste of Tuscany in Seaside.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 6:30pm at the Harbor Bite in Seaside.

Wednesday 27

MUSIC

Open Mic. All Acts are welcome. No cover, 5 – 7pm at the Three Cups Coffeehouse in Astoria.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 6 pm at the Rio Café in Astoria.

Open Mic. No cover, 7 – 9pm at Lush Wine Bar in Cannon Beach.

HAPPENING

Soup Bowl Event. Benefit for the Astoria Women’s Resource Center. \$30 for soup in handmade bowl, \$15 for no bowl. 6 – 8pm at the Seaside Civic & Convention Center.

Tsunami Awareness Town Hall Meeting. The program will include two short films and a panel of speakers. 6 – 10pm at the Liberty Theater in Astoria.

Ecstatic Dance. Spirit-filled, freestyle, yogic trance dance. \$5 - \$7, 6:30 – 7:45pm, at Pine Grove Community House in Manzanita

Rhetta Christie

with Dave Evans and Dave Frishberg



Retta Christie brings her western swing to home roots Astoria. Vocalist and rhythm guitar, Christie has now released two recordings with noted jazz pianist Dave Frishberg and reed specialist Dave Evans.

Tim Duroche of WW says it best - Retta Christie has a singular knack for that curious, vastly entertaining form of Americana that swings in the recesses between jazz and country."

A treat. Friday, April 30. 8pm, VooDoo Romm, Astoria.



Photo: Dinah Urell

Astor St. Opry has a new show and the company's "mother-of-all" is behind it

By Laura Anne Brooks

THIS MONTH the Astor Street Opera Company (ASOC) is set to debut a new musical melodrama, and as I sit down to talk to **JUDITH NILAND**, the ASOC's manager-director, a little lion and a little pint-sized tin-man are milling about. Before I know it, the whole cast of the Wizard of Oz is there and it's getting very loud. Niland and I are sitting in the theatre at tables so narrow their only use could be for one arm, and a beer and a hand-full of popcorn. When all of a sudden she whips around and with her sprightly demeanor snaps: "Could you keep it down? We're trying to do an interview here!" Ergo: the Lollipop Guild departs. They don't even bristle, they love her. Niland is a straight-shooter and she's hilarious to boot.

"The Real Lewis and Clark," is ASOC's first original production in five years. Their last original production was "Scrooged in Astoria," which has proven to have a wonderful track-record of success for the playhouse that continues to produce it every year. It should also go without saying that "Shanghaied in Astoria," is a local theatrical institution and watching it can only be described as a rite-of-passage.

Niland has been at ASOC for 26 years, "I just don't quit," she says. After living as an artist in Santa Cruz, Niland and her first husband settled in Astoria and her then husband became a co-founder of the theatre. Niland started out as a costume designer, but when she saw her first costumes being worn on stage, "I was hooked," she said. She freely admits that she's hung on to the theatre group for longer than most. "I've seen it shed skins several times, really, I'm a watcher. I sit back and observe. I keep threatening to move to Ireland, you can print that, it drives my sister wild." When I ask her where she gets her stubborn perseverance from she says with incredulity, "Seriously? Please. I'm a Leo and a Niland and I've got a moon in Taurus!"

In regards to the subject of this new show; "Finns are always easy targets when it comes to telling jokes," says Niland.

The story, the real story of "The Real Lewis and Clark" was unearthed from a pioneer journal that was discovered in an attic in Uniontown, in 2001. It explains how the Finns - in all actuality - were the first to arrive in Astoria.

Unlike Lewis and Clark, the Finns still had some beer left by the time they reached the Pacific.

The "hysterical-historical" script was essentially born out of the brain of the deceased and greatly missed ASOC player, Rodger Martin. Martin died in a tragic fire that destroyed the better half of an Astoria city block in 2008. In 2005, however, when Martin was still a major player at ASOC, the theater was contacted to produce something for the Lewis and Clark bicentennial. Martin and Niland began discussing ideas and Martin even wrote a song "Talking to the Trees," for it, but the script was too comedic and the association that commissioned the script wanted a historically-accurate drama. Niland said no way, obviously these people hadn't done proper research on the playhouse's well-defined genre: "we're the Saturday Night Live of melodrama."

The script was put on the backburner until more recent times when ASOC decided they needed a third major anchor for their yearly show schedule. It was also fitting to do something to celebrate Astoria's impending bicentennial, so Niland began writing again, alone this time.

The woman who came from a self-described family of "Irish actors, hams and joke-tellers," and wanted "to be Carol Burnett," as a child says "The Real Lewis and Clark" was inspired by the comedic stylings of Mel Brooks and Monty Python. "I'm from that generation and it really influenced me," she said.

Niland's sister and brother-in-law, Stanley Azen, Ph.D. and Joyce C. Niland, Ph.D., wrote the original music for the production along with Astoria's own Philip Morrill. The show also features original choreography by another local Astorian, Carly Lewis Allen. ChrisLynn Taylor provides the musical direction.

Just so you know, "The Real Lewis and Clark" is a family-friendly production. However, "You can still boo, hiss, and throw popcorn," says Niland.

"The Real Lewis and Clark Story: or How Finns Discovered Astoria," opens on Thursday, April 14th and runs every Thursday, Friday, and Saturday until April 30 at the ASOC playhouse on Bond Street. Tickets for the new show range in price from \$15 to \$8 with available discounts for children, seniors and groups.

Humor-rich, song, dance, and sizable cast enliven the ASOC stage. Reservations are recommended by calling 503-325-6104 or tickets can be purchased at the door one hour before show time.

Tom Stoppard's Rough Crossing at the Coaster

THE SS ITALIAN CASTLE, 1932... a trans-Atlantic crossing... a playwright and his collaborator... a DIVA... a fading matinee idol... a love-struck composer and an ingenious ship steward... cognac and comedy for all!

In this hilarious comedy, Stoppard weaves an amazing pattern of verbal misunderstandings,

eccentric characters and seagoing hazards, and there are even a few songs by Andre Previn!

Performances: through April 23. Fri - Sat @ 8pm. Tickets: \$20, \$19, \$18. Talk Back Thursday, April 14, 7:30pm. \$14 Adult, \$8 Student.



Photo: Linda Heintz

Juan Lira, Cameron Gates, Frank Jagodnik, Donald Conner, Stewart Martin (behind piano) and Ben Shaffer.



l to r: Slab Slabinski, Edward James, Steve Woods, Bill Hamm and Bill Honl

The Seafarer Pier Pressure Productions

KAREN BAIN, assisted by Alice Whitaker, is directing this hilarious and spooky story that begins on Christmas Eve in North Dublin. Mid-life Sharky Harkin, erstwhile fisherman/van driver/chauffeur, finds himself reluctantly hosting old friends at the dingy house he shares with his brother who has recently gone blind. A lot of booze and card playing carry the men into Christmas Day, when Sharky must face the grim promise he made decades ago to one of these old friends. Edward James, Steve Woods, Slab

Slabinski, Bill Ham, and Bill Honl play the five hard-drinking fellows in this play scripted by McPherson, winner of the Olivier Award and Tony nominee for Best Play.

Performances: Fridays and Saturdays, April 22, 23, 29, 30 at 8pm, and Sunday, April 24, at 4pm. Tickets: \$15, available at the door two hours before curtain. This play has strong language and adult humor. PPP is located at 260 10th St. in Astoria

The Futrelle Sisters Return in Southern Hospitality



Diane Ericson, Lora Ressler, Joni Sauer-Folger, Regina Eckles portray Southern sisterhood on the TAPA stage.

SOUTHERN HOSPITALITY, is the funny sequel to TAPA's last season's comedy, Christmas Belles. The Futrelle Sisters - Frankie, Twink, Honey Raye and Rhonda Lynn are in trouble again. How they pull together and save their town is a testament to Southern strength and ingenuity, and a recipe for total hilarity.

At the Barn Community Playhouse, 12th and Ivy in Tillamook. 7pm, Fri-

days and Saturdays through April 16, Sunday Mat, April 10 at 2pm. Tickets: \$12 for adults, \$9 for seniors and students, and a family four-pack can be purchased for \$35.

Reservations and advanced tickets available at Diamond Art Jewelers; call (503) 842-7940. Doors open one half hour prior to curtain.

28th Annual Young Choreographers Showcase At PAC

LITTLE BALLET Theatre's 28th annual Young Choreographers Showcase will take place on Friday, April 8th at 7:00 p.m. and Saturday, April 9th at 2:00 p.m. in Clatsop Community College's Performing Arts Center. The event is sponsored by the CCC Arts & Ideas program and is open to the general public. Tickets are \$10.00 at the door.

The Young Choreographers Showcase is a unique opportunity for the members of Little Ballet Theatre to

experience the art of choreography on their own. The members are unassisted in their selection of costume, music, and structure, and the routines prove to be highly creative and original. Experienced dance judges adjudicate the dancers during their performance. Afterward, the dancers receive constructive criticism and feedback. For more information, contact Josef Gault at jgault@clatsopcc.edu or 503-338-5735.

Great American Songbook



PIANIST DAVID CARLSON AND VOCALIST SUSIE GODSEY perform a concert of great American popular songs on Sunday, April 10, 3pm at St. Catherine of Alexandria Episcopal Church, 36335 Highway 101 North in Nehalem.

Carlson and Godsey have worked together for seven years as members of Vox Eclectique, the North Coast's premier vocal octet. This concert is a result of their mutual love of this musical genre and their evident joy of performing together.



The phrase, The Great American Songbook, has entered the lexicon of popular culture. When you hear it, you know immediately that it represents the work of the very best of our American composers and lyricists.

"I love to play the music of our legendary Broadway and Hollywood musicals," said David. "I've found that audiences everywhere respond to these songs."

It's from this wealth of Tin Pan Alley, Broadway and Hollywood compositions that David and Susie have picked some of their favorites - some swinging, some sentimental and some presented as piano solos.

An informal gathering yet exuberant celebration of the golden age of American popular song. A \$10 donation is suggested. FMI: Susie Godsey 503.368.5200. Email: godsey@nehalemtnet.net

... music • visual arts • literarylecture • outdoor • theater...

LITERARY

Local Author Showcase. Writers and friends are invited to come share and listen to original works being read by local authors. Free, 6 - 8pm at Olde Towne Trading Post in Ilwaco, WA

THEATER

The Sound of Music. Musical. The daytime performance is preceded by a fundraising luncheon at 10:15, call ahead to reserve a seat: 503-392-3194 x 511. \$8 for performance only, s/s \$6. 11am at Nestucca High School in Claverdale.

Thursday 28

MUSIC

Richard T. Jazz/Blues/Classic Rock. No cover, 6pm at Lil' Bayou in Seaside.

Dan Golden. Guitar: Jazz, tango, bossa nova. 6:30pm at Taste of Tuscany in Seaside.

Jam Session. No cover, 7pm at the Triangle Tavern in Astoria.

Jim Wilkins. 7pm at the Voodoo Room in Astoria.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 9pm at Sam's Seaside Café in Seaside.

FOOD & DRINK

Fundraising Dinner. \$7 for adults and \$5 for children includes. 5 - 6:30pm at the Peninsula Senior Activity Center in Klipsan Beach, WA (3rd Thurs)

HAPPENING

Knitting/Spinning Group. 3 - 5pm at the Astoria Fiber Arts Academy.

Poetry Open Mike. No cover, 8:30pm at the Wine Bar at Sweet Basil's Café in Cannon Beach.

OUTSIDE

Sand Trap Golf Tourney. 4 person shamble, shotgun start, 21 and over. \$180 per team, \$240 per team with carts. Reservations required at: shopmcmenamins.com/search?query=sand trap golf or call 503-717-8150. Check in starts at noon, tourney starts at 1pm. At McMenamins Sand Trap in Gearhart.

THEATER

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

Friday 29

MUSIC

Bill Hayes. Rock/Folk/Bluegrass. No cover, 5 - 8pm at the Cannon Beach Cookie Company.

Tom Trudell. Jazz piano. No cover, 6 - 9pm at Clemente's in Astoria.

Asleep at the Switch. Blues, Country, 40's, & 50's. Free (donations accepted), 6 - 8pm at the City Hall in Garibaldi.

Richard T. Jazz/Blues/Classic Rock. No cover, 6pm at Sweet Basil's Café in Cannon Beach.

Dan Golden. Guitar: Jazz, tango, bossa nova. 7pm at Taste of Tuscany in Seaside.

Eric John Kaiser. Acoustic/Classic Rock/Pop. No cover, 7pm at McMenamins Sand Trap in Gearhart.

ART

Spring Unveiling Art Festival. All day events: demonstrations, featured artists, and more. At various locations in Cannon Beach. For schedule, go to: cbgallerygroup.com/old-docs/mainspring2011.htm

HAPPENING

Crab, Seafood & Wine Festival. Coastal cuisine, arts & crafts, wine tasting, live music, and more. \$8 admission, 4 - 9pm at the Clatsop County Fairgrounds near Astoria. For schedule, go to: oldoregon.com/events/entry/astoria-warrenton-crab-seafood-wine-festival/

THEATER

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

Saturday 30

MUSIC

Troll Radio Revue. Americana. \$2 for adults, free for children. 11am - noon at the PAC in Astoria.

Musician's Jam. Free, 2 - 4pm at the Tillamook Library.

Thomasian Trio. Many music styles from the 20's to the 80's. No cover, 6 - 9pm at the Wine bar at Sweet Basil's Café in Cannon Beach.

Dan Golden. Guitar: Jazz, tango, bossa nova. 7pm at Taste of Tuscany in Seaside.

Stump Town Winds. "Woodwind Quintet Concert" 7:30pm at the PAC in Astoria.

ART

Spring Unveiling Art Festival. All day events: demonstrations, featured artists, and more. At various locations in Cannon Beach. For schedule, go to: cbgallerygroup.com/old-docs/mainspring2011.htm

FOOD & DRINK

Wine Tasting. Crab Festival Surprise. 1 - 4pm at the Cellar on 10th in Astoria

Wine Tasting Special. \$9 for 4 2-oz pours + complimentary appetizers. 4 - 6pm at the Wine bar at Sweet Basil's Café in Cannon Beach.

Winemaker's Dinner. Troon. Reservations required, 503-325-6600. 6pm at the Cellar on 10th in Astoria.

Fish Taco Cookoff. Chefs from throughout Oregon will compete to take home the title: Best Fish Taco. Free admission at the door with small tacos available for \$1 each. FMI 541-996-1274. 11am - 2pm at the Culinary Center in Lincoln City.

HAPPENING

Loyalty Day Events. All-day events at various locations on the Long Beach Peninsula, WA <http://loyaltydayslongbeach.com/saturday/>

Crab, Seafood & Wine Festival. Coastal cuisine, arts & crafts, wine tasting, live music, and more. \$10 admission, 10am - 8pm at the Clatsop County Fairgrounds near Astoria. For schedule, go to: oldoregon.com/events/entry/astoria-warrenton-crab-seafood-wine-festival/

50's Cruise Reunion. Car Show, games, vendors, 50's music and more. \$15 registration, \$2 spectator fee. 9am - 4pm at Camp Rilea in Warrenton. beachbarons.com/html/50_s_cruise_reunion_.html

LECTURE

Growing Edibles on the North Coast. With local organic farmer Teresa Retzlaff. Free, 1pm at the Seaside Library.

OUTSIDE

Black Lake Fishing Derby. Free. 7am registration, 10am last fish weigh-in, 10:30am awards & prizes. At Black Lake in Ilwaco, WA

THEATER

The Real Lewis & Clark Story. Or How the Finns Discovered Astoria. Musical melodrama. \$8 - \$15, 7:30pm at the ASOC Playhouse in Astoria.

The Sound of Music. Musical. The evening performance will feature a fundraising dinners at 5:30 hosted by the band dept. parents, call ahead to reserve a seat: 503-392-3194 x 511. \$8 for performance only, s/s \$6. 7:30pm, at Nestucca High School in Claverdale.

Sunday 1

MUSIC

Bluegrass Music Jam. 1 - 3pm at the Tillamook Forest Center.

All That Jazz. Jazz. No cover (donations accepted). 2pm at the Wet Dog Café in Astoria.

Gould Piano Trio with Robert Plane, Clarinet. Chamber music. 3 - 5pm at the Chapel at Camp Winema in Neskowin. 503-965-6499 for information/tickets.

Astoria Chamber Players. "Menu for Four Players." 4pm at the PAC in Astoria.

Swingcats. Swing/Jazz/Blues. No cover, 6pm at Lil' Bayou in Seaside.

Kathryn Claire. Acoustic/Folk/Indie. No cover. 8pm at Fort George Brewery & Public House in Astoria.

ART

Spring Unveiling Art Festival. All day events: demonstrations, featured artists, and more. At various locations in Cannon Beach. For schedule, go to: cbgallerygroup.com/old-docs/mainspring2011.htm

FOOD & DRINK

HAPPENING

Loyalty Day Events. All-day events at various locations on the Long Beach Peninsula, WA <http://loyaltydayslongbeach.com/sunday/>

Crab, Seafood & Wine Festival. Coastal cuisine, arts & crafts, wine tasting, live music, and more. \$5 admission, 11am - 4pm at the Clatsop County Fairgrounds near Astoria. For schedule, go to: oldoregon.com/events/entry/astoria-warrenton-crab-seafood-wine-festival/

PNPW Pro Wrestling. \$10, 5 - 8pm at the Astoria Event Center.

Monday 2

Dan Golden. Guitar: Jazz, tango, bossa nova. No cover, 6:30 at A Taste of Tuscany in Seaside.

Tuesday 3

MUSIC

Brian O'Connor. Acoustic & Jazz guitar. No cover, 6pm at the Shelburne Pub in Seaview, WA

Dan Golden. Guitar: Jazz, tango, bossa nova. 6:30pm at Taste of Tuscany in Seaside.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 6:30pm at the Harbor Bite in Seaside.

HAPPENING

Nautical Renaissance. All day events as tall ships Lady Washington and Hawaiian Chieftain visit Ilwaco. For schedule, go to funbeach.com and click on Calendars, then Nautical Renaissance.

Tsunami Rally. With guest speaker Geologist James Roddey. Learn about survival tools, plans, and more. 7pm at the Kiawanda Community Center in Pacific City.

Wednesday 4

MUSIC

Salty Dogs. Folk/Blues/Classic Rock. No cover, 6pm at the Rio Café in Astoria,

Bag's Front Room. Join other music lovers every first Wednesday for song and conversation and maybe to sip a little wine or other beverage. Food available too. 7pm at Lush Wine Bar in Cannon Beach.

HAPPENING

Ecstatic Dance. Spirit-filled, freestyle, yogic trance dance. \$5 - \$7, 6:30 - 7:45pm, at Pine Grove Community House in Manzanita

Thursday 5

MUSIC

Richard T. Jazz/Blues/Classic Rock. No cover, 6pm at Lil' Bayou in Seaside.

Dan Golden. Guitar: Jazz, tango, bossa nova. 6:30pm at Taste of Tuscany in Seaside.

Jam Session. No cover, 7pm at the Triangle Tavern in Astoria.

Jim Wilkins. 7pm at the Voodoo Room in Astoria.

Salty Dogs. Folk/Blues/Classic Rock. No cover, 9pm at Sam's Seaside Café in Seaside.

HAPPENING

Knitting/Spinning Group. 3 - 5pm at the Astoria Fiber Arts Academy.

Poetry Open Mike. No cover, 8:30pm at the Wine Bar at Sweet Basil's Café in Cannon Beach.

art happens.

Three Easy Pieces:

New Works by Jill McVarish
At Lunar Boy Gallery

LUNAR BOY has long adhered to the theme of being the place where serious art meets real fun. April's exhibition of new oil paintings by local artist Jill McVarish fits the shoe. The gallery has long adhered to an overall theme of being the place where serious art meets real fun, and the new show by McVarish truly hits that mark.

McVarish is a classically trained artist, graduating from the San Francisco Art Institute in 1993 followed by studies abroad at the prestigious Garrett Rietveld Academie in Amsterdam where she was greatly influenced by the works of the Dutch masters, most especially Rembrandt. It was here that McVarish blended her passion for contemporary art with a reverence and admiration for more traditional painting techniques.

McVarish's paintings are, in combination, what could be described as a super clever creative concoction. Imagine a children's flip book, beautifully rendered in oil paint and comprised of elegant, imaginary and fantastical characters... and yes, they can actually be rearranged in the frames, as they hang, on the wall! Available in requisite sets of three: one head, one torso and one pair of legs. Be the first to compile your favorite combo.

Lunar boy is located at 1133 Commercial, Astoria. Three Easy Pieces opens April 9, Downtown Art Walk, 5-8pm. lunarboygallery.com



5th Annual Tokeland/Northcove Studio Tour

April 16

ARTISTS FROM TOKELAND WA present their 5th annual art studio tour on Saturday April 16th from 10:00-5:00. This free annual event showcases the diverse talents of fifteen artists, working in a variety of media including: painting, photography, ceramics, metalsmithing, and furniture. Four private art studios and the Tokeland Hotel will be participating.

The studio of **JUDITH ALTRUDA** will showcase her recent work with anti-clastic forming, a technique originating in the Bronze age for shaping metal; hammered cuff bracelets in copper and bronze, etched silver and gold rings set with sea glass, ancient Greek coins, and gemstones. **THE MANN STUDIO**, headquarters of Wally and Marlene Mann; acrylic and oil painting and pastels.

Knock on Wood, the workshop of **JEFFRO UITTO**, will have driftwood furniture, including benches and chairs. Not to be missed, a nine foot eagle sculpture constructed entirely from small pieces of driftwood collected from local beaches. Shoalwater Bay tribal artist Earl Davis shares space, showing carvings and native masks. Jeffro's website is www.jeffrouitto.com

Tokeland Hotel Artists: Brad Saunders and Emily Maldonado - lamp work beads and native cedar flutes; Kennedy Creek Pottery - sculptural ceramics with functional and decorative work; Kimmi Kerns - graphic designed tile work. Bev King Lufkin, plein air painter; Janet Karlsson and Barbara Sampson; watercolor paintings;



MERRILL PHOTOGRAPHY, studio of photographer Marcy Merrill demonstrates colloidal wet plate photography, an early photographic process dating from the 1850's. The effect is that of an old fashioned 'tin type'. Marcy will have a photo booth set up in her studio to take pictures of visitors who would like to experience what it was like to sit for a portrait in the days before digital photography. To learn more about Marcy Merrill visit www.merrillphoto.com

Studio locations maps can be picked up at the Tokeland Hotel, the Westport Chamber of Commerce and local business in the South Beach. FML: check the events page on Face book: The 5th Annual Tokeland/Northcove Studio Tour, or call (360) 267-2326



The Photographic Nude

At LightBox Gallery

LIGHTBOX Photographic Gallery presents "The Photographic Nude", an exhibition of photographic prints exploring the artistic and creative view of the body and its form, dedicated to the creative spirit of photographer Ruth Bernhard. The exhibit will open with an Artists Reception on Friday April 8th 6:30 - 8:30pm at the Gallery. The exhibit runs through June 5th, with many special speakers and events to be held during the run of the show.

LightBox Photographic Gallery was inspired to create "The Photographic Nude" show as a result of two influences. The first is the "Au Naturel" show at Clatsop Community College. "Au Naturel" is in its fifth year and has established itself as one of the finest group shows of the artistic nude. LightBox wished to develop a show for the artistic nude in the medium of photography, highlighting the importance of the genre in the

photographic arts. The nude in photographic art is a study of the human body, concentrating on form, emotion, using lighting, composition and subject to emote the artistic expression. LightBox was also influenced to hold the show after being exposed to the biographical film "Illuminations", documenting the life and photographic works of Ruth Bernhard.

Juror for the show, photographer Cherie Hiser says, "Generations of artists have struggled with 'the nude'. In my opinion, in the medium of photography, it is the most difficult challenge. There are formidable tasks for many reasons: it seems to start with individual perceptions the viewing audience brings, also the technical and personal precepts of the model, the artist and the camera. Nothing about it is easy."

Ruth Bernhard lived during the twentieth century, passing away recently at 101 years of age. She was hailed by Ansel Adams as "the greatest photographer of the nude", and

devoted her life to celebrating the unclothed figure with eloquent light and creativity.

Cherie Hiser, renowned photographer and curator from Portland, Oregon. She has become widely respected as an innovator and visionary in the field of photography. She is internationally recognized as a photographer, educator, curator, consultant, writer and net worker. Her first teachers were Minor White, Ruth Bernhard and Imogen Cunningham.

Robert Burrill, photographer/filmmaker from Milpitas, Ca. has been invited by the gallery to be the featured artist for "The Photographic Nude" exhibit. Robert was a longtime friend of Ruth Bernhard, he produced her biographical film, "Illuminations". Showings of this film will be scheduled during the month of April. Please contact the gallery about special events, or visit lightbox-photographic.com for show details. LightBox Photographic Gallery is located at 1045 Marine Drive in downtown Astoria.

Patrick Carrico

at Redman Hall

Artist Patrick Carrico is works in Cathlamet schools as a therapist for 'children at risk' and uses his art to interact with these students. Carrico will be showing some of these pieces along with his main work, describes it as 'utilizing found art supplies, creating his pallet from building supplies, cast off house paint and traditional fine art media to create a sincere visualization of the world around him - as it is from what it is.'

Jill Hatier, Redman Hall exhibit coordinator says, "We are quite excited to present a modern artist who has such an exciting collection of work and are looking forward to introducing Patrick to the people of Southwest Washington in this exhibit."

Opening April 9: with an opportunity to meet the artist and discuss his vision and work with art as a communication method. Redman Hall is open Thursdays through Sundays from 12 noon to 4 p.m. Located in Skamokawa right off S.R.4. For more info: 360-795-3007.



Celtic Renderings at PPP

Pier Pressure Productions opens its doors to works by April's featured artist from Kent, England, Becky Hitchin. A frequent visitor to Astoria, Hitchin is a doctor of marine biology with a keen interest in coastal preservation and marine management. Her fascination with Celtic knotwork and JRR Tolkien is expressed with pen and ink, watercolor (pencil and brush), gouache, and pencil. Inspired by classic artists such as Mucha and Rosetti, Hitchin's art has been featured on the covers of various Tolkien Society publications, as well as in the book Forging Dragons with John Howe and Guillermo Del Toro.



Dina James, Astoria writer and friend of the artist will be stepping in as Hitchin's representative for the evening's festivities. Astoria Art Walk April 9, 5-8pm. PPP is loaced at 260 10th St in Astoria.

Jeff Donelly at Old Town Framing

Big, abstract oil paintings. Donnelly, known for his excellent use of light in pastoral settings takes a leap into the sumptuous abstraction. Opens, April 9, 5-8pm, Astoria Art Walk. 1287 Commercial in Astoria.



Regional Youth Art Show at CB Gallery

The Cannon Beach Gallery will be hosting a regional youth art show entitled, Under 18, from April 2 - April 28, 2011 presenting student artwork from schools stretching from Rockaway Beach to Seaside, Oregon. The show was inspired by the desire to highlight the creative talents of young people along the coast and the importance of art in our communities and schools.

Nick Burns, Nehalem Elementary

CARTM ANNOUNCES 2011 TRASH ART WORKSHOPS

Every year hundreds of people attend CARTM's big Trash Bash and always enjoy the focal point of that event—the Trash Art Show. The show inspires wonderment, delight and ways to repurpose recycled materials into works of art. When visiting that unique art show, people will often say, "next year I'm going to make a piece for the show!" Let this be your year to do just that.

CARTM makes it easy to explore your inner trash artist and make something to hang in the 2011 show. A wide variety of Trash Art workshops are being offered to spark your creativity.

From welding to mosaics, from "trashion" to pop art, choose your favorite medium or attend them all. The workshops are held in different locations and the fees vary. Let 2011 be your year to make some art to hang in the 13th annual Trash Art Show. For more information or to register, call CARTM, 503-368-7764.

Mosaic Workshop, April 9, 11:30 a.m. - 4 p.m.—For beginners or experienced mosaicists. Learn techniques, tricks and tips from instructor April Petersen. Venue: NCRD Kitchen, 9th Street in Nehalem; Tuition: \$50 plus \$7 materials fee.

"Pop Art" Workshop, April 16, 10 a.m. - 4 p.m.—Learn how to turn aluminum pop and beer cans into whimsical, colorful works of art using a grid system and proven attachment techniques. Instructor, Patty Thurlby; Venue: NCRD Kitchen, 9th Street in Nehalem; Tuition \$30 plus \$12 materials fee.

"Trashion" Workshop, April 16-17, 10 a.m. - 4 p.m.— Call for "trashionistas"! Sign up to walk the runway at Trash Bash! We'll help you make your Trashion outfit at this fun workshop. Instructors, Kathleen Ryan and Aina Tonjes; Venue: Hoffman Center, Laneda Avenue in Manzanita; Free. Make a "trashionable" outfit for Trash Bash Trashion Show and strut your stuff on the runway or use the workshop to make a fabulous and fun outfit to wear for the event.

Jeremy Johnson at Street 14

For Astoria's second Saturday Art Walk on April 9, Street 14 Coffeehouse will be holding an artist's reception from 5-9 p.m. for photographer, Jeremy W. Johnson. "Time Come to Pass", features "traditionally" printed black and white photographs The images intend to serve as visual prompts for reflection on assorted experiences, for the purpose of illustrating a few commonalities we all share. *ST. 14 Coffee is located at the corner of 14th and Commercial in Astoria.*

Artist Trunk Show

Long Beach Coffee Roasters Long Beach Coffee Roasters hosts an Artist Trunk Show April 16&17 from 10am-5pm. Featuring local artists presenting drawings, paintings, jewelry, and more! Located at 811 Pacific Ave S Suite 12 in the First Place Mall in Long Beach, WA Contact Mandy at 360-642-2334 for further details.

ARTIST CALL

Open Studio Tours

Astoria Visual Arts (AVA) will hold its first annual Astoria Open Studio Tour, SATURDAY AND SUNDAY, JULY 30TH AND 31ST, 2011 - 10am to 4pm both days. This event is open to artists in all media.

Participating artists must have a studio space or shared studio space in the Astoria 97103 zip code, and be willing to open their studios to the public for the duration of the tour. Participating artists will be asked to pay a \$25 fee (\$15 for AVA members), to help defray the costs of advertising, tour maps, etc. Artists will keep 100% of their sales.

Entry deadline – April 30th. For entry forms, or for more information, please contact Drew Herzig – drewherzig@yahoo.com

Fiber Artists

AVA and Clatsop Community College are launching a new juried fiber arts exhibit, Coastal Fiberarts, to be held July 14 – August 18 at the Art Center Gallery at Clatsop Community College in Astoria. Work in any fiber media and/or using fiber techniques is eligible. The show will be juried by Barbara Setsu Pickett, Associate Professor Emeritus in the Art Department at the University of Oregon. The entry fee is \$35 for up to three pieces of work, entry forms are due May 20. For an application form and for more information, please email Cheryl Silverblatt at: silverweaver44@yahoo.com

Astoria Artist Web Page

astoriaoregon.com is looking for Astoria Artists interested in appearing on their Artist Web page. IT'S FREE. With thousands of hits per day. Just send us; 1-2 images of yourself and / or artwork; A brief artist statement; contact information as you want it to appear on the website.E-mail your profile to Jamie Boyd at azure10@juno.com or Call 503 791 9435

TAC - Tolovana Arts Colony Instructor Opportunities

Would you like to share your art or interest with the community? The TAC is recruiting instructors to lead affordable, varied and outstanding arts, fitness, educational and other leisure classes for Cannon Beach residents, neighbors, workers and visitors. Classes are held at Tolovana Hall at 3779 S. Hemlock. A priority of the TAC is to create a vehicle for artists to share their particular craft. Contact: Valerie Vines Magee, Program Coordinator (503) 368-7222 cell (808) 264-1454.



by Sonja Grace

The Future & 2011 Predictions

LAST YEAR'S financial turbulence is this year's Earth activities. There is much in store for us as the planet changes and reconfigures to the new energies that shift and shape the Universe. The Earth is having earthquakes, volcanic eruptions and in the next five years an ice age all in preparation for the shift that will take place marked by the Mayan calendar in 2012. These changes are the consciousness of humanity. As caretakers of this planet we experiencing a wakeup call that will lead to new management for the Earth! The financial realm will continue to grow and increase as real estate receives a boost. The shift in old leaderships creates a new-found freedom that has been long suppressed. As that energy releases so does the Earth and various challenges for humanity. The awareness of life elsewhere in the cosmos will come to full realization and perhaps even bring about solutions for the human race.

There is a liberation of information and energy this year that educates and gathers all people to the same page. A world unity will surface in 2012. The preparation for 2012 is happening this year. It is the very shift we are experiencing that is the end of an era and the beginning of the fifth realm. We have been experiencing four dimensions and we will move into the fifth thus creating a higher consciousness for all.

The poles will shift this year and with that comes a higher frequency for all who live on the Earth. It is much the same as what we feel when we finally go to the chiropractor and get that perfect adjustment! The Earth is also a body and needs aligning as much as we do. She is alive and well and responds to the

galaxy we are in as well as energies from the Universe. This year our awareness of that energy is coming through and many people who are sensitive will feel it. Those who don't will simply make the shift as if they rolled over and got up on the other side of the bed!

The economy will continue to be on the rise and although we will experience turbulence all over the globe with the Earth's activities we will hold strong to creating a stronger economical foundation that will encompass the entire world.

Prophecies have been made for the end of the world over centuries of time. These predictions were recorded from the candlelit corner of long ago without the technology of the internet and global communication. Enduring an earthquake or volcanic eruption in a village that has no contact with the outside world might in fact feel as if the world has ended. These prophecies are narrow in their ability to see beyond the village they were made from. The Earth goes on and humanity changes for the better. The focus for 2011 is to not resist the inevitable of change but to embrace your participation in creating a new world.

Author of Angels in the 21st Century, Sonja Grace is a leading mystic and spiritual intuitive guiding clients as far as New Zealand, Slovenia, England and Thailand as well as her own backyard in Portland Oregon. She works with all of her clients over the phone providing immediate stability, clarity and guidance through her readings, counseling and processing work. Sonja Grace sees and receives messages from loved ones who have crossed over and offers a venue for healing in this world and the spirit world, thru her spiritual guidance. www.sonjagrace.com

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Exploits in dating

on Oregon's North Coast

By Heather Strang

The End of Dating - For Me, Anyway

JEFF IS 31, and a bit overzealous. He's charismatic, attractive, generous and knows it. For a while, I was digging him. Then, he began to educate me on an unknown aspect of dating – the power alley. The power alley, as Jeff explained, was the prime age that he and his friends found women to be "datable." And guess where Jeff and his buddies' power alley was set? 23-29. This is, according to Jeff, the age range that women have the least amount of baggage and drama. I was so appalled by this blatant form of ageism; I proceeded to drink far too much red wine (it was Malbec – can you blame me?) and sent my most evil glares Jeff's way.

But, it's not really Jeff's fault.

The next morning, after downing ibuprofen and a gallon of water, I began reflecting on Jeff's theory. Was there really a perfect age range to meet our best match? I had, for years, dated older men; attracted by their confidence and maturity. Oh, and the fact that most of them don't play video games. But, over the last year and a half as I wrote this column, I frequently dated men in their late 20's and early 30's.

Jeff's dating concept inspired me to develop it further. Perhaps all of us have our own individual power alley, set to specifically match what suits us. Maybe I wasn't meeting my "one" because I was dating in the wrong alley! We could be on to something here... While Jeff found that women in their 20's had "less drama" because they didn't usually have an ex-husband and/or children, I found men in their 20's to

be self-absorbed, knowing little about love. Power alley's, were not as Jeff asserted, created equally.

From this, I began identifying my own power alley, which allowed me to quit dating the 33-year-old city hippie, who consistently lectured me on the necessity of organic products, but who had neither a job nor a stable living situation. I cut off communication with the 28-year-old who thought that love meant meeting all of his needs while he continually looked at himself in the mirror.

Then, it happened.

In my hometown of Tillamook, Ore., I met the man who was a perfect fit for my power alley. He is 43, holds a master's degree, is attractive, active, and absolutely adores me. I said a silent "thank you" to Jeff as I realized that his power alley theory had paid off. Getting clear about my perfect match – older, more mature and alive to deeper aspects of life – made it possible for me to attract him into my world.

And because I've now found my match (didn't I set my New Year's intention to meet "the one?!"), I will no longer be writing this column.

My exploits in dating on the Oregon Coast have led me to meet a man from the coast (!) who has changed my notion of dating altogether. It has been a wild ride; full of ups and downs and continual learning. Thank you for your feedback, for reading this column and for caring about connection as much as I do.

Please stay in touch; you can reach me via my website at: www.heatherstrang.com. Date on!

Chemistry Magic Show

WATCH A BLUE SHOE magically turn red before your very eyes! See what happens to a gummy bear after you chew and swallow it! Learn how to make toothpaste for an elephant! Kids and adults of all ages are welcome to Clatsop Community College's annual Chemistry Magic Show. Professor Heather Walsh and her students will entertain and amaze you with the magical world of chemicals and chemistry demonstrations. This event is free and open to the public. The first one hundred children to arrive will be given a free magic kit filled with fun, safe experiments to do at home. Please join us for a night of fun. For more information, email hwalsh@clatsopcc.edu or call (503) 338-2415.

April 23, 7:00-8:00 PM, at the Performing Arts Center, 16th and Franklin.



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CLATSOP COMMUNITY COLLEGE

APRIL 8 & 9

Little Ballet Theater, "Young Choreographers Showcase" - 8th/7:00 pm & 9th/2:00 pm - PAC

APRIL 23

Magic Show, "Chemistry Magic" - 7:00 pm - PAC

APRIL 30

Stump Town Winds, "Woodwind Quintet Concert" 7:30 pm - PAC

MAY 1

Astoria Chamber Players, "Menu For Four Players" 4:00 pm - PAC

MAY 7

Maddox Dance Studio, "Tap Dance Extravaganza" 7:00 pm - PAC

MAY 8

North Coast Symphonic Band, "Guest Conductor Concert" - 2:00 pm - PAC

More Info: 503-338-5735; www.clatsopcc.edu/arts&ideas

Clatsop Community College is an affirmative action, equal opportunity institution.

MAY 11

Clatsop Community College, "End of Year Awards and Talent Show" - 7:00 pm - PAC

MAY 14 & 15

North Coast Chorale, "Voices of Astoria, Past, Present, & Future" - 14th/7:00 pm & 15th/2:00 pm - PAC

MAY 20

North Oregon Coast Symphony, "Russian Harp" 7:00 pm - PAC

MAY 21

Yoshihiko Yoshida, Master Potter "In The Mino Tradition" Lecture and Slideshow - 7:00 pm - PAC

LAST SATURDAY OF EACH MONTH

Troll Radio Revue - 11:00 am - PAC



OREGON POET LAUREATE Paulann Petersen

Astoria /Seaside/Newport

The Seaside Public Library will host Oregon's Poet Laureate Paulann Petersen on Thursday, April 21, 7pm. The Astoria Public Library will also welcome Paulann to the North Coast, Friday, April 22, 7pm and she will appear at The Newport Visual Arts Center, Saturday, April 23, 7pm. The Poet Laureate will present poetry readings and discussions.

Paulann Petersen was named to a two-year appointment as Oregon's sixth Poet Laureate by Governor Ted Kulongoski on April 26, 2010. "Her wonderful poetry and her commitment to sharing her craft with the people of Oregon through her teaching and service exemplify the kind of person that is ideal to serve in this position" said the Governor.

Petersen was born and raised in Oregon and spent half of her adult life in Klamath Falls. She is a widely published poet, with four collections and several chapbooks to her credit. She has also received Stanford University's Wallace Stegner Fellowship, and two Carolyn Kizer Poetry Awards.

Seaside Public Library, 1131 Broadway. (503)738-6742/ www.seaside-library.org. Astoria Public Library, 450 10th Street (503)325-7323/www.astorialibrary.org. Newport Visual Arts, 777 NW Beach Drive (admission is \$5, students free, and includes a following Open Mic.)



Lars Nordström on Swedes in the NW

AUTHOR and Swedish immigrant Lars Nordström will give a lecture on his new book *Ten Lives: Swedes in the Pacific Northwest* at the Cannon Beach History Center on Wednesday, April 13, at 7:30 p.m.

Nordström was born in Stockholm, Sweden in 1954 and was educated at the University of Stockholm until 1974, before moving to Portland and attending Portland State University to pursue a bachelor of arts in English. He then moved to Uppsala, Sweden, where he received his Ph.D. in American literature, and in 1988 he settled with his family on a small vineyard in Beavercreek, Oregon.

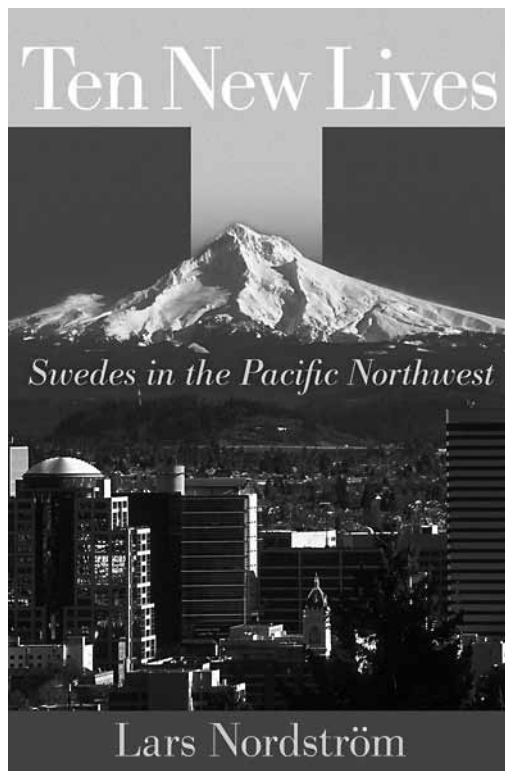
For many years, Nordström worked as technical translator in the high tech industry, but now divides his time between growing wine grapes and writing and translating literature, as well as giving talks on various Swedish-American subjects. Nordström's previous book, *Swedish Oregon* was published by the Oregon Press in 2008, and has won several awards,

including the Scandinavian Heritage Foundation Niskanen Award. His new book is coming out soon.

"Lars Nordström is presently the leading expert on the Swedes in the Northwest: both those who settled there during the era of the Great Migration and those who have come after, down to the present, from a very different Sweden to a very different America," said H. Arnold Barton, professor emeritus at Southern Illinois University. His study is based on extensive research, while as an immigrant from Sweden himself, he has a particularly sensitive understanding of the personal dimensions of the migration experience, which he eloquently conveys in lucid prose."

Nordström's books will be available at the lecture, and visitors will enjoy a short talk on Scandinavian migration and topics covered in the books, in addition to a Q&A with the author.

CB History Center is located at the corner of Spruce and Sunset, 503.436.9301/cbhistory.org



Terry Brooks at CB Library

TERRY BROOKS, author of hugely popular series of fantasy books about elves, will speak at the CBLibrary as part of the Second Saturday Northwest Authors Series. Saturday April 9, 2pm. Brooks, a beach resident, was the first fantasy author to earn ranking on the New York Times Bestseller list, and has written more than 20 novels, several expanding on his Shanara series.



CB Reads

This month's book is "Their Eyes Were Watching God," a 1937 novel and the best-known work by African American writer Zora Neale Hurston. Set in Florida in the early 20th Century, it is regarded as a pioneering book for African-American and female writers. The book discussion club welcomes visitors and new members. 7pm, Wednesday, April 20, at the Cannon Beach Library.

Jane Kirkpatrick reads from *A Daughter's Walk* at the Manzanita Writers' Series • April 16

JANE KIRKPATRICK reads from her latest book "A Daughter's Walk" at the Manzanita Writers' Series, at 7pm, Saturday, April 16, at the Hoffman Center in Manzanita.

Earlier that day from 2 to 4pm, Kirkpatrick will also conduct a writers' workshop titled "From Fact to Historical Fiction." At the workshop, Kirkpatrick will discuss the writer's craft of weaving facts and fiction together to tell a good story. The workshop fee is \$25; download a registration form at <http://hoffmanblog.org/manzanita-writers-series/workshops-2011-2>.

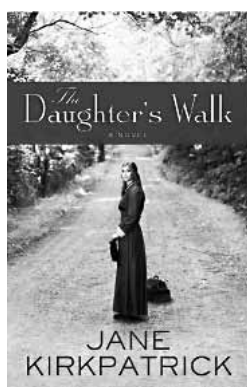
Jane Kirkpatrick's works have appeared in over 50 national publications. She has written nineteen books, most based on the lives of historical women. She speaks with humor and inspiration about the power of story in our lives, at events across the country and internationally.

Her works have won national awards including the Wrangler Award from the Western Heritage Center and the WILLA Literary Award from Women

Writing the West. Her novel "A Flickering Light" was named to Library Journal's Best Books of 2009.

The second half of the evening event will be our popular Open Mic. For those who are interested, the suggested theme of the month is "Family History." Local writers are welcome to bring whatever 5-minute original piece they would like to share. Nine writers can sign up at the door to read; first come, first to read. Guidelines @ hoffmanblog.org

Hoffman Center (across from Manzanita Library at 594 Laneda Avenue.) Admission fee is \$5. Refreshments will be available.



Driftwood Library Events In Pacific City

AS PART OF its celebration of National Library Week and in honor of National Poetry Month, Driftwood Public Library welcomes Oregon poet Clemens Starck, speaking on Sunday, April 10 at 3pm, and Poet Jennifer Boyden, who will be teaching a workshop at the library entitled "Create Your Own Story through Poetry" on Saturday, April 16 from 10am to 4pm.

A regular at the Fisher Poets Gathering, Starck's first book of poetry, "A Journeyman's Wages" won the William Stafford Memorial Poetry Award in 2006. That book also won the William Stafford Memorial Poetry Award from the Northwest Booksellers Association. His 2003 book, *China Basin*, was nominated for the Oregon Book Award.

Originally hailing from Rochester, NY, Starck briefly attended Princeton before dropping out and taking on a series of blue-collar jobs across the country. He has working jobs as a carpenter and construction foreman throughout the Northwest before

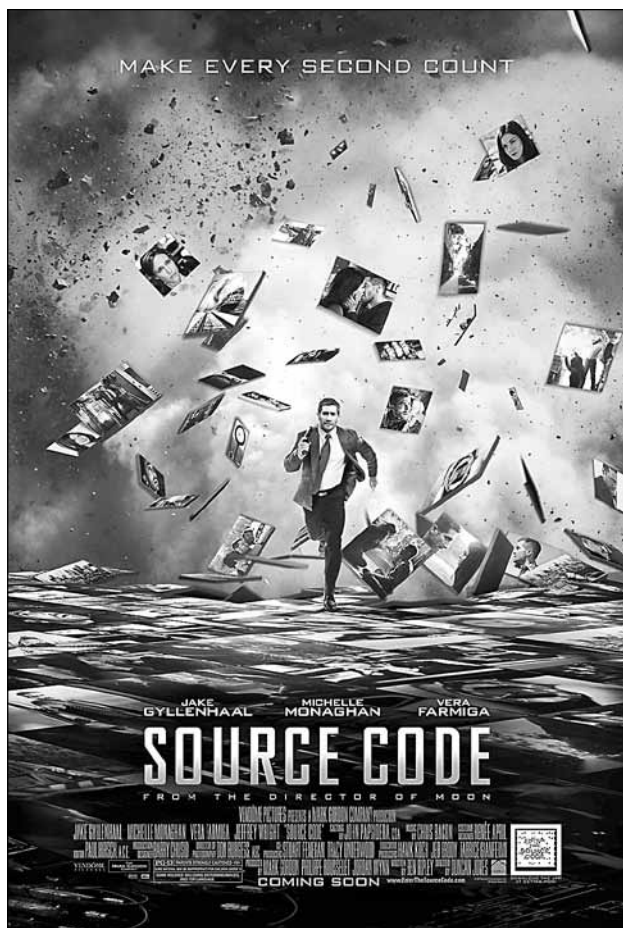
settling in Oregon, he has also worked as a merchant seaman, a newspaper reporter, a door-to-door salesman and as a ranch-hand. He has said that he worked to support his poetry.

Boyden's class will focus on the use of poetry for personal storytelling and is being described as an "intergenerational workshop" open to anyone aged 12 and older. Jennifer reads from her own works on Sunday, April 17th at 3pm. A widely published poet, Boyden has taught at Walla Walla Community College since 2001. In 2008 she was awarded The Brittingham Prize in Poetry.



While the reading on Sunday is open to the public at large, those wishing to attend the workshop must register with Sue Jenkins: 541-996-1251 or suej@incolncity.org. Both events are free. Driftwood Public Library is located at 801 SW Highway 101 in Lincoln City, on the 2nd Floor of the City Hall building.

Spring usually brings genre films that are too small or offbeat to be big summer blockbusters but too commercial to be fall awards movies. This month we get a sci fi thriller from a legendary rock star's son, a remake of a Dudley Moore classic, a stoner historical comedy from the *Pineapple Express* gang and *Twilight*'s R-Patz in a period romancer.



SourceCode(Apr.1) David Bowie's son Duncan Jones directs his sophomore effort after his provocative indie sci fi *Moon*. In *Source Code*, Capt. Colter Stevens (Jake Gyllenhaal) wakes up on a Chicago commuter train with no knowledge of how he got there. Minutes later, the train blows up, killing all on board including Colter. He wakes up in a high-tech lab and is told by Goodwin (Vera Farmiga), that he is part of a secret military program, Source Code, and has been implanted into the body of a passenger to find and disable a terrorist bomb on the train before it explodes. Thus begins a cycle where Stevens is sent back again and again, trying to stop the terrorist – and failing. But getting closer with each try. Toward this end, he attempts to gain the trust of fellow passenger, Christina (Michelle Monaghan), who initially dismisses Stevens but increasingly comes to believe him. Together they attempt to stop what could be a chain of bombings threatening millions.



Scream4(Apr.15) Just like a typical horror film baddie who keeps coming back no matter how many times he's killed, you can't keep a good horror franchise down. Eleven years after the first *Scream* trilogy ground to a halt in self-parody, the series rises again with director Wes Craven and principals Neve Campbell, Courtney Cox and David Arquette onboard for another prospective trilogy. Sidney Prescott (Campbell), now the successful author of a self-help book, returns home to Woodsboro to find Sheriff Dewey (Arquette) and Gale Weathers (Cox) married. Things don't stay peaceful long of course, as a new Ghostface appears and the killings in Woodsboro resume. Younger actors like Emma Roberts, who plays Jill, Sidney's cousin, Hayden Panettiere and Rory Culkin are introduced as the series tries to reboot for another two planned movies.

Arthur(Apr.8) Russell Brand stars at the title character in this remake of the 1981 Dudley Moore comedy. Arthur Bach is a perpetually intoxicated man-child whose lack of maturity is



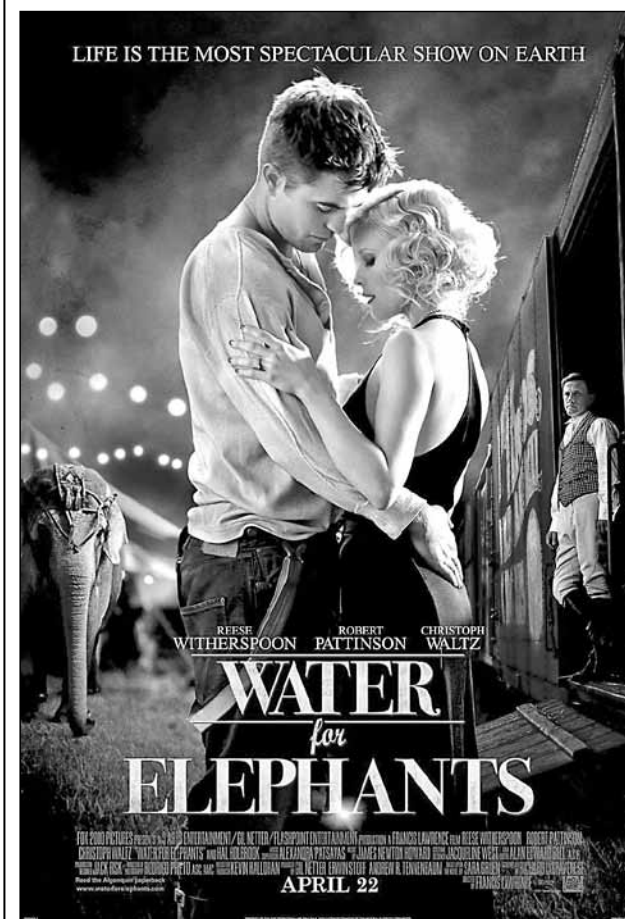
exceeded only by his vast fortune. The only restraining force in Arthur's life is the good sense of his steel-willed nanny, Hobson (Helen Mirren). However, Arthur's playboy lifestyle is threatened when his fed-up family presents him with a choice: Marry society girl Susan Johnson (Jennifer Garner) who they hope will settle down Arthur, or lose his inheritance. Arthur reluctantly agrees, but then he meets Naomi (Gret Gerwig) a working-class girl who captures his heart. Does Arthur agree to the arranged marriage that ensures his lifestyle and everlasting adolescence or does he risk everything for love and become a man?

YourHighness(Apr.8) The gang that brought you stoner action comedy *Pineapple Express* returns with stoner medieval comedy *Your Highness*. Danny McBride and James Franco star as Thadeus and Fabious, princes of the kingdom. While the good-looking older brother Fabious embarks on valorous missions doing good for the people of the kingdom, dumpy second banana Thadeus contents himself with a life of strong weed, liquor and comely maidens. But when Princess Belladonna (Zoeey Deschanel) is kidnapped by an evil wizard, Thadeus is forced to end his life of leisure and joins Fabious in rescuing the princess. On their journey the pair join forces with a mysterious warrior, Isabel (Natalie Portman) with an agenda of her own. Expect clunky good humor, total lack of pretentiousness and copious cussing as usual



David Gordon Green (*Pineapple Express*) directs.

WaterForElephants(Apr.22) Based on Sara Gruen's bestselling historical romance. Told in flashback from the point of view of 93-year-old Jacob Jankowski, *Water For Elephants* tells the story of young Jacob (Robert Pattinson), a veterinary student in the Great Depression who leaves school after his parents die in a car accident and joins a circus run by the charming but cruel August (Christoph Waltz). Starting out as a menial worker, Jacob eventually becomes the circus' de facto vet but is appalled by August's abusive ways with animals and circus workers alike, particularly a new elephant, Rosie. August takes a liking to Jacob, who meets August's wife, Marlena (Reese Witherspoon) and falls in love. Marlena slowly warms to young Jacob. August's suspicions of their relationship grow and his unpredictable behavior turns violent, leading to a melodramatic conflagration under the big top.





FREE WILL ASTROLOGY

April

© Copyright 2010 Rob Brezсны

ARIES (March 21-April 19): Were you under the impression that the sky is completely mapped? It's not. Advances in technology are unveiling a nonstop flow of new mysteries. In a recent lecture, astronomer Joshua Bloom of the University of California described the explosion of wonder. One particular telescope, for example, detects 1.5 million transient phenomena every night, and an average of 10 of those turn out to be previously undiscovered. Reporting on Bloom's work, Space.com compared astronomers' task to "finding a few needles in a giant haystack night after night." I see this challenge as resembling your imminent future, Aries. Mixed in with all the chatter and hubbub, there are some scattered gems out there -- rich revelations and zesty potentials. Will you have the patience to pinpoint them?

TAURUS (April 20-May 20): If you're thinking of calling on a ghost to provide you with information, make sure you know how to banish it when you're finished milking it. If you're considering a trek into the past to seek some consolation or inspiration, drop breadcrumbs as you go so you can find your way back to the present when it's time to return. Catch my drift, Taurus? It's fine to draw on the old days and the old ways, but don't get lost or stuck there.

GEMINI (May 21-June 20): From an astrological point of view, it's a favorable time for people to give you gifts and perks and blessings. You have my permission to convey that message to your friends and associates. Let them know it's in their interest to be generous toward you. The truth, as I see it, is that they will attract rewards for themselves, some unexpected, if they help you. So what's your role in this dynamic? Be modest. Be grateful. Be gracious. At the same time, rake it all in with supreme confidence that you deserve such an outpouring.

CANCER (June 21-July 22): Nobel Prizes are awarded to geniuses in a variety of fields for work they've done to elevate science and culture. But have you heard of Ig Nobel Prizes? The Annals of Improbable Research hands them out to eccentrics whose work it deems useless but amusing. For instance, one recipient was honored for investigating how impotency drugs help hamsters recover quickly from jet lag. Another award went to engineers who developed a remote-control helicopter to collect whale snot. In 2000, physicist Andre Geim won an Ig Nobel Prize for using magnetism to levitate a frog. Unlike all of his fellow honorees, however, Geim later won a Nobel Prize for his research on a remarkable substance called graphene (tinyurl.com/NobelGraphene). I think you'll soon have a resemblance to him, Cancerian. Some of your efforts will be odd and others spectacular; some will be dismissed or derided and others will be loved and lauded.

LEO (July 23-Aug. 22): If you have ever fantasized about setting up a booth at the foot of an active volcano and creating balloon animals for tourists' kids, now is an excellent time to get started on making that happen. Same is true if you've ever thought you'd like to be a rodeo clown in Brazil or a stand-up comedian at a gambling casino or a mentor who teaches card tricks and stage magic to juvenile delinquents. The astrological omens suggest that playfulness and risk-taking would synergize well right now. There's even a chance that if you found a way to blend them, it would lead to financial gain.

VIRGO (Aug. 23-Sept. 22): You've arrived at a phase in your cycle when you'll have the opportunity to scope out new competitors, inspirational rivals, and allies who challenge you to grow. Choose wisely! Keep in mind that you will be giving them a lot of power to shape you; they will be conditioning your thoughts about yourself and about the goals you regard as worthy of your passions. If you pick people of low character or weak values, they'll bring you down. If you opt for hard workers with high ideals, they'll raise you up.

LIBRA (Sept. 23-Oct. 22): "There's no key to the universe," writes Swami Beyondananda. But that shouldn't lead us to existential despair or hopeless apathy, adds the Swami. "Fortunately, the universe has been left unlocked," he concludes. In other words, Libra, there's no need for a key

to the universe! I offer you this good news because there's a similar principle at work in your life. You've been banging on a certain door, imagining that you're shut out from what's inside. But the fact is that the door is unlocked and nothing is stopping you from letting yourself in.

SCORPIO (Oct. 23-Nov. 21): When you travel to Mozambique, the Ministry of Fish and Wildlife gives you a warning about the frequency of human encounters with lions out in nature. "Wear little noisy bells so as to give advanced warning to any lions that might be close by so you don't take them by surprise," reads the notice you're handed. I'm certain, Scorpio, that no matter where you are in the coming weeks -- whether it's Mozambique or elsewhere -- you won't have to tangle with beasts as long as you observe similar precautions. So please take measures to avoid startling goblins, rascals, and rogues. If you visit a dragon's domain, keep your spirit light and jingly. If you use a shortcut that requires you to pass through the wasteland, sing your favorite nonsense songs as you hippety-hop along.

SAGITTARIUS (Nov. 22-Dec. 21): Few things make me more excited than being able to predict good tidings headed your way. That's why, as I meditated on your upcoming astrological aspects, I found myself teetering on the edge of ecstasy. Here's what I foresee: a renaissance of pleasure... an outbreak of feeling really fine, both physically and emotionally... and an awakening of your deeper capacity to experience joy. Here's your mantra, generated by my friend Rana Satori Stewart: yum yum yum yum yum / yum yum yum yum yummy yum / yum yum yum yum yummy yummy yum yum.

CAPRICORN (Dec. 22-Jan. 19): CNN reported on two neo-Nazi skinheads from Poland, a married couple, who discovered they were actually Jews. It turned out that during World War II, the truth about their origins had been hidden by their parents for fear of persecution. Years later, when the Jewish Historical Institute in Warsaw informed them that they were members of the group they had hated for so long, they were shocked. Since then, they have become observant Jews who worship at an orthodox synagogue. The new perspective you'll be getting about your own roots may not be as dramatic as theirs, Capricorn. But I bet it will lead to a shift in your self-image. Are you ready to revise your history? (More info: tinyurl.com/Ex-skinheads.)

AQUARIUS (Jan. 20-Feb. 18): My astrological colleague Antero Alli says that a lot of good ideas occur to him while he's taking a shower. He also finds frequent inspiration while riding his bike. Why, then, does he not enjoy biking in the rain? He doesn't know. I bring this up, Aquarius, because you're entering a phase of your cycle when flashes of insight and intuition are likely to erupt at a higher rate than usual. I suggest you aggressively put yourself in every kind of situation that tends to provoke such eruptions -- including ones, like maybe riding your bike in the rain, that you haven't tried before.

PISCES (Feb. 19-March 20): A Canadian man named William Treble once found over a thousand four-leaf clovers in a single day. Niamh Bond, a British baby, was born on the tenth day of the tenth month of 2010 -- at exactly 10:10 a.m. and 10 seconds. My friend Allan told me he was driving in suburbia the other day when two white cats bolted across the road right in front of him. And yet as lucky as all that might sound, it pales in comparison to the good fortune that's headed your way, Pisces. Unlike their luck, which was flashy but ultimately meaningless, yours will be down-to-earth and have practical value.

HOMEWORK: What is the first thing you want? What's the last thing? Are they related in any way? Testify at Truth-rooster@gmail.com.

In addition to this column, Rob Brezсны offers expanded weekly audio horoscopes and daily message horoscopes. To buy access, go to realastrology.com The audio horoscopes are also available by phone at 1.877.873.4888 or 1.900.950.7700

The Pedaling Adventures of Madame Velo (a.k.a. The Bike Madame)

Featuring biking quips, quibbles, and some damn good advice from **Margaret Hammitt-McDonald**.

Dreams of an Amphibious Bicycle (and Other Odd Human-Powered Vehicles)

IF THE DITCHES turned Venetian canals at the side of the road and the curtain of rain were not enough, the flashing lights on that yellow "Check Out the Hideous Weather!" sign on Route 26 westbound confirmed that the floodplains south of Seaside had opened up their gates again. Upon arriving at the 26-101 junction, I would have to fold my bike and hop on the bus, since ODOT is careful not to let cyclists venture into the enhanced version of the Necanicum River, even with drysuits, snorkels, and/or scuba gear.

Waiting for the bus gives me ample time to fantasize about a cool amphibious bike. Imagine the niftiness: while ODOT employees are busy turning back drivers of small cars and SUVs are braving the wakes created by larger vehicles, I press a button, a raft hidden in the bike frame inflates, and I pedal gracefully atop the waters. Or maybe a hydro-dynamic bubble forms around the bike and I cut

through the water with the speed and sleekness of Jaws, except I'm not in search of tasty humans. Best of all, maybe wings emerge from either side of my seat and lift me high above the murky mess.

Inspiration emerges from my childhood in Northeastern Pennsylvania, where my neighbors on Heart Lake jerry-rigged a combination bicycle and paddleboat. They sat atop these funky contraptions and paddled around the lake. Alas, these unique conveyances would not do well in the Necanicum, as they are water-worthy but not roadworthy. (They did have cool low-rider ape-hanger handlebars, though—oh, those funky '70s!)

A search on my good friend the Internet provided me with more options for land-and-sea cycling, from the plausible to the outrageous. A YouTube video called "Amphibious Bike: The Ultimate All-Terrain Vehicle" shows an elder serenely crossing a tropical river on an ordinary road bike with pontoons attached to each

wheel. After showing off how he can ride backward and do circles in the water, he emerges on the other side, to the acclaim of curious children, folds the pontoons into panniers, and hands the bike off to a young man, who returns to earthbound riding down a dirt path.

A sleeker version is the Amphibious Bicycle, a finalist for the 12th annual International Bicycle Design Competition, created by Chinese designers Bin Yu and Jian Wang. This stylish, streamlined vehicle converts from land to water use via extra wheels to either side of the terrestrial wheels—just inflate them and hit the waves.

A website called Good Design showcases a contraption by Li Weiguo



of Wuhan, Hubei Province, China, using the big water bottles from water coolers as pontoons. It's propelled by his daughter, Li Jin, a smiling lady in bare feet and a skirt. (She gets extra points for staying dry on her way to work!) The (empty) water bottles lift out of the way to ride on the road. To power it through the water, instead of spokes, the rear wheel is equipped with weather vanes.

PSFK, another website focused on design, touts the Di-Cycle, a wacky-looking beast with two huge wheels that lean inward and a seat suspended between them. One uses joystick-like levers to steer. It's the offspring of GBO Design of the Netherlands, a region even more familiar with flooding than ours.

After seeing how many of these vehicles were assembled out of ordinary materials and generic bikes by regular folks, I have no more excuses. Once my one-of-a-kind SurfBike hits 101 Lake, North Coast cyclists will truly rule the waves.

WORKSHOPS/CLASSES

Beginning Birding Class. Thursday, April 26. Discovery Coast Audubon Education Coordinator Mary Atherton will teach a one-hour beginning birding class emphasizing Herons. Free, 2pm in the conference room at Lighthouse Oceanfront Resort in Long Beach, WA

Keeping Family Forests & Farms in the Family. Part 2. Saturday, April 16, from 9am -2pm at the OSU Extension Center in Astoria. FMI 503-325-8573

Storytelling Workshop. From Fact to Fiction with author Jane Kirkpatrick. Saturday, April 16. She will talk about facts and fiction and the writer’s craft of weaving them together to tell a good story. Registration forms at <http://hoffmanblog.org/manzanita-writers-series/workshops-2011-2> \$25, 2- 4pm at the Hoffman Center in Manzanita.

Photoshop for Photographers. LightBox Photographic will offer an 8 week course starting Tuesday, May 10 and continuing until June 28, 2011. 90 minute sessions begin at 6:30pm with time for review. Classes are limited to 15 students. Cost is \$299.00 LightBox will offer a four week class in PowerPoint starting in June. The workshop is designed for the serious beginning and intermediate and will cover practical skills needed to use the application. Instructor Tom Dickerson, photographer, graphic designer and image maker will help you to fully understand the use of Photoshop application. Call LightBox to reserve: 503.468.0328/info@lightbox-photgraphic.com.

FREE WORKSHOP DEMOS MICROSOFT OFFICE 2010. With the latest software release of Microsoft’s Office 2010, the Astoria Warrenton Area Chamber of Commerce is partnering with Clatsop Economic Development Resources and Microsoft to bring a free workshop to businesses and individuals interested in learning about the changes and new features before purchasing. Attendees will learn about the newest release and how it differs from 2007 and 2003 versions, how it may maximize production and whether it is a wise technology investment. The workshop is scheduled for Tuesday, October 12th, 8am to 10am at the Holiday Inn Express in Astoria. Business owner Jane Francis of Personal Computer Training will facilitate the workshop. Microsoft has provided door prizes, and refreshments will be served. The event is open to the public and reservations are required due to space limitations by calling Rose Alsbury at the Astoria Warrenton Chamber, 503.325.6311 or by email to rose@oldoregon.com.

DOES FOOD RUN YOUR LIFE? Come to Overeaters Anonymous every Wednesday from 7-8pm in the Seaside Public Library, Board Room B. No dues, fees or weigh-ins. Everyone welcome! (if you have questions call 503-505-1721).

FREE COMPUTER CLASSES AT TILLAMOOK COUNTY LIBRARIES. Tillamook County Libraries will be offering free basic computer classes this fall. Sign up for a free one-on-one session where you can ask questions and learn at your own pace. Classes will be held on Saturdays at the Tillamook County Library September 11th, 18th and 25th and October 2nd and 9th. Additional sessions will be held at library branches in October and November. Registration is limited, so contact your local library soon and reserve your space.

SPIRITUAL WRITING FOR MEN AND WOMEN. Instructor Gail Balden is a writer, educator and workshop presenter with over 30 years of teaching experience. Her work has been published in anthologies, literary journals and national magazines. She teaches one-day writing workshops and writes a monthly column on the joys of small town life for the North Coast Citizen. Visit her web site at www.creativejourneys.net. LIFE DRAWING. Every Wednesday, 3-5pm, The Alabaster Jar, 1184 Commercial St, Astoria 503-325-8632

French Conversation Group Re-Start. The group is devoted to speaking French only. It is NOT a class, so please do not show up expecting to learn French from scratch. Once you step through the door of the Riverbend Room, it is French only. It will be on Saturdays, from 1-3pm at NCRD in the Riverbend Room. There is a nominal charge of \$1/person/time. For more information email Jane or call her 503-368-3901 or, call Paul Miller at 503-368-5715.

Library2Go Basics. Second Saturday of each month 9:00am-10:00am. Over 5000 audio books and videos can be downloaded to computers and digital devices through the Library2Go database accessible through the Astoria

Public Library web site. All downloads are free to access with your library card. Learn the how to make the most of this extraordinary resource. Free, at the Astoria Public Library.

Computer Basics. Third Saturday of each month 9:00am-10:00am. If you’re new to PC computers or just needing to update basic skills, this class is for you. Each class is tailored to meet the needs of participants. Free, at the Astoria Public Library.

The Lower Columbia Classics Car Club. Invitation to all who are interested in Collector Cars to attend one of our monthly meetings. The meetings are held at Steve Jordan’s Shop Building, located at 35232 Helligso Lane in rural Astoria - meet on the 3rd Thursday of each month. If you are interested and need the directions to get there, you may call Steve Jordan at 503-325-1807

Library2Go. Classes will be held on the 2nd Saturday of each month, in the Flag Room of the Astoria Public Library, 450 10th Street, Astoria. This class is free of charge and open to everyone. Please contact the library for details and registration at 503-325-7323 or comments@astorialibrary.org.

Open Art Night. 5:30 to 7 PM –1st & 3rd Weds. Bay City Arts Center, Bay City.

Life Drawing. 6 to 9 PM. Every 2nd & 4th Weds. Bay City Arts Center, Bay City.

Toddler Arts Group. Every Monday, 10:30 to 11:30 –Get your toddler started in the arts! Activities are geared towards ages 1-3, but age birth-5 are welcome. All children must be accompanied by a caregiver. Bay City Arts Center, Bay City.

Clay Open-Studio. At the Hoffman Center Annex, 594 Laneda, Manzanita, Tuesdays 10-7pm for those 12 & over. Children’s clay open studio is on Thursdays from 3-5. Open to all clay artists, or those who wish to learn with a supportive group. Center equipment available includes a slab roller, two potter’s wheels, a variety of tools and kiln time. \$2 p/hour or \$10 p/day per person. FMI: contact Glenna Gray 368-3739 or glenna@nehalemte1.net

CELEBRATE RECOVERY • Nazarene Church, 2611 3rd St, Tillamook. Adult & teen 12 step program. Child care provided. Call 503-812-3522 for more information. Tuesdays, 7-9, Dinner at 6 by donation.

OPEN ART NIGHT WITH PHAEDRA. Bay City Arts Center, 5680 A St, 5-7pm on Wednesdays.

BODY WORK • YOGA • FITNESS

YOGA NAMASTE. The Spring 2011 Yoga schedule starts March 28 and ends June 4, 2011. During the 10 week term you can enjoy GENTLE YOGA-LEVEL 1 at 10:30 a.m. to 11:30 a.m. Wednesdays. LEVEL 1-2 (Beginner and Intermediate) Mondays, Wednesdays, Fridays at 8:30 a.m. to 10 a.m. Level 2-3 (Intermediate and Advanced) Mondays, Wednesdays, Fridays at 6:15 to 8:45 a.m. LEVEL 1-2 Yoga flow at 9:30 to 11:00 a.m. on Saturdays. For more information: www.yoganam.com or call: 503 440 9761 YOGA RESTORATIVE. Private Individual Therapeutic and Restorative Yoga instruction with certified, Yoga Alliance registered yoga teacher SarahFawn Wilson, MA, RYT-500. Private group classes also available. For more information and for public class schedule, please call 503-440-6738 or email serraphon@msn.com.

ECSTATIC DANCE. Ecstatic, trance, yogic, spirit filled), playful, improvisational, freestyle - We’re Dancing! Wed. at 6:30 at Pine Grove Community House, 225 Laneda Ave. in Manzanita. No experience necessary. You are welcome to bring Instruments of any sort to play along with what we’ve got going. Cost is a sliding scale from \$5 - \$7, or free if you really need to just be there.

Tsunami Dance. SUNDAY SANCTUARY - A class to celebrate and explore body, mind, and spirit within our dance, 6 to 8 pm. Free-form dance. Arrive at 6pm for a half hour of meditation before moving into an hour of dance. Drop-in as you wish at \$12 per class. FMI: contact: Lisa (lisa@the-playfulspirit.com, 503-860-7711). At Lotus Yoga Studio, 1230 Marine Dr. in Astoria. Begins August 15.

LOTUS YOGA. 1230 Marine Drive, Downtown Astoria. Ongoing classes on a month to month basis. Evening Classes Monday thru Thursday 6:00 PM: Monday Level 1 Yoga for Relaxation. Tuesday Level 2 Strengthening.

Wednesday Level 1 Beginning Flow. Thursday Level 2 Advanced Flow. Morning class Friday 9:00AM All Level THERAPEUTIC Yoga. Dedicated to making Yoga an accessible part of everyday living. Call (503)298-3874, Email lotusyoga@live.com, website www.lotusyogaonline.com for more information.

YOGA NAMASTÉ.The Spring 2011 Yoga schedule at Yoga Namasté starts March 28 and ends June 4. During the 11 week term you can enjoy GENTLE YOGA-LEVEL 1 at 10:30 a.m. to 11:30 a.m. Wednesdays and Fridays. LEVEL 1-2 (Beginner and Intermediate) Mondays, Wednesdays, Fridays at 8:30 a.m. to 10 a.m. Level 2-3 (Intermediate and Advanced) Mondays, Wednesdays, Fridays at 6:15 to 8:45 a.m. LEVEL 1-2 Yoga flow at 9:30 to 11:00 a.m. on Saturdays. For more information: www.yoganam.com or call: 503 440 9761

YOGA SMA EXPLORATION. Yoga instructor Linda Sanderlin LMT, introduces SMA yoga, a practice evolved from Feldenkrais and Alexander technique, found to be very effective for people with a limited range of motion. Tues and Sat. classes at Parinamah in Manzanita. \$5 p/class. FMI: Call Linda (503)867-3943; or via e-mail: 4lsanderlin@gmail.com.

YOGA NCRD. Monday, Yoga Of The Heart, 8:15 am - 9:45 am Instructor: Lorraine Ortiz (no drop ins). Monday, Level II, 5:45 pm - 7:15 pm Instructor: Nicole Hamic Wednesday, Yoga Stretch, 8:15 am - 9:45 am Instructor: Lucy Brook Thursday, Level I, 5:45 pm - 7:15 pm Instructor: Charlene Gernert Friday, Very Gentle Yoga, 8:15 am - 9:45 am Instructor: Lucy Brook Saturday, Mixed Levels, 8:00 am - 9:30 am Instructor: Lorraine Ortiz

YOGA • Manzanita. The Center for the Contemplative Arts, Manzanita: Tuesday evenings 5 - 5:45pm. \$35 for 5 classes. Call 368-6227 for more info.

YOGA IN GEARHART. Gearhart Workout. For more information log on to www.gearhartworkout.com 3470 Hwy. 101 N. Suite 104 in Gearhart

YOGA • Nehalem. Ongoing yoga classes at NCRD are as follows: Monday, Level II, 5:15-6:45 pm, Nicole Hamic; Wednesday, Morning Yoga Stretch, 8-9:30 am, Lucy Brook; Thursday, Yoga for Parents & Kids, 3:45-4:45 pm, Charlene Gernert; Thursday, Level I, 5:45 - 7:15 pm, Charlene Gernert; Friday, Very Gentle Yoga, 8-9:30 am, Lucy Brook.

T’AI CHI. The Center for the Contemplative Arts, Manzanita: Wednesday Mornings 10-11:30. \$30/month. Call 368-6227 for more info.

TAEKWON-DO. Confidence, discipline, self-esteem and respect are only a few of the traits you will develop in this class while improving overall fitness. Ages: 8 -Adult families welcome! Mondays / Wednesdays, 6:00 - 7:00pm, through June 17th. Session Fee: \$24 Resident’s Card / \$36 Non-resident. Location: Bob Chisholm Community Center - 1225 Ave. A, Seaside For Registration call the POOL: 503:738-3311 Center - 1225 Ave. A, Seaside For Registration call the POOL: 503:738-3311 POOL: 503:738-3311 Center - 1225 Ave. A, Seaside For Registration call the POOL: 503:738-3311

LEARN SELF DEFENSE IN ILWACO. Kenpo Karate for Adults. River City School, 127 SE Lake St, Tuesdays @ 7:00pm - 8:45pm, \$45/mo Inquire /sign up: jbgroove1@juno.com phone: 360-665-0860. 7:00pm - 8:45pm, KEN-POKarate for Kids -River City School, 127 Lake Street SE, Ilwaco, Every Thursday @ 4:00pm - 5:00pm, \$45/mo.

SPIRITUALITY

Art as Soul Encounter. Saturday, April 23. Taught by Amy Livingstone. Workshop participants will: reclaim art as your sacred inheritance; cultivate mystical awareness by taking time to slow down and reconnect with the wonder and awe of creation; practice simple ways to break open your hearts through deep listening and expressing through art process; allow for the expression of both light and dark; look at ways your creativity can be of service to the world. 10am – 4:30pm at Ruby Too Art Studio in Nehalem. For more information or to sign up contact Glenna Gray, 503-368-3739 or glenna@nehalemte1.net

TIBETAN BUDDHIST DHARMA GROUP. Dharma River, meets Mondays 7:30 - 9 pm, 1230 Marine Dr., Suite 304 in Lotus Yoga’s studio. Meditation, sadhana practice, teachings & discussion. Dharma River is a satellite of the

Visiting Professor to Conduct Au Naturel Workshop at CCC

The 5th Annual Au Naturel Exhibition continues at Clatsop Community College through APRIL 14. This year’s juror Jane Beebe, owner and director of PDX Contemporary Art, comes to the mission known for her appreciation of the conceptual edge. Ms. Beebe is one of Portland’s people outstanding in the field of artist and audience development. Each year Au Naturel Executive Director and founder Kristin Shauck seeks to raise the level, and thus far she has been notably successful, in her invitation to prestigious art professionals, and the amazing number of applicants the world wide.



ARMIN MÜHSAM, Associate Professor of Painting and Drawing at Northwest Missouri State University in Maryville, Missouri, will conduct a workshop entitled “FIGURE DRAWING MATTERS” FROM 10:00 A.M. - 2:00 P.M., TUESDAY, APRIL 12, 2011 in the Drawing and Painting Studio of the Clatsop Community College Art Center. Originally from Romania and educated in Germany as well as in the U.S., Mr. Mühsam has been teaching at Northwest Missouri State University for over a decade. Selected from among hundreds of submissions to exhibit in the Au Naturel competition for three consecutive years, his ink drawing entitled, Erin Seated, is currently on display in this year’s show, and will be on view in the CCC Art Center Gallery through April 14th.

FREE to students enrolled in spring term credit courses at CCC, and open to the public for a \$20.00 per person fee. Enrollment is limited, Contact Kristin Shauck at 503-338-2472 or kshauck@clatsopcc.edu

Portland Sakya Center. Contact Dharma teacher, Rosetta Hurley, 338-9704 for more info.

Center For Spiritual Living of the North Coast. CSLNC is for those who want to grow spiritually, all faiths and paths welcome. Sunday Celebration and Children’s Church 10:30 a.m, 66 4th St., Warrenton. www.center-forspiritualiving.org and 503-791-2192.

A SILENT MEDITATION • with Lola Sacks. St. Catherine’s Center for the Contemplative Arts, Manzanita: Monday Nights 5 - 5:45 Call 368-6227 for more info.

LECTIO DIVINA • Meditation with Holy Scripture. The Center for the Contemplative Arts, Manzanita: Tuesday Mornings 10-11:30. Call 368-6227 for more info.

LABYRINTH WALK • Grace Episcopal Church, 1545 Franklin St, Astoria, 3-6. Every 1st Sunday.

VOLUNTEER

Weekly Alder Creek Farm Community Garden. Work Parties - Tuesdays, 10 am – Noon. Help out the Coastal Food Ecology Center, community garden, permaculture garden and harvesting for the Wheeler Food Bank. Tasks may include: greenhouse and garden weeding, planting, and watering.

MEETINGS

ENCORE Retirement Learning Community. Is an association of retirement-age people who share a love of learning. Established in 2001 by a Steering Committee of retired adults, ENCORE is sponsored by Clatsop Community College. We meet for lunch the first Tuesday of every month. We try to alternate between North and South County, so look for these Community Notes in your local Newspaper to see the place of choice. Our Lunch Bunch get-togethers are a wonderful venue for meeting classmates over lunch, as well as new friends. Remember all guests that might be interested in ENCORE, or just want to know what we’re all about, are welcome. Please call Madeline Gobel, 503 325-3330.

BREASTFEEDING INFORMATION & SUPPORT. La Leche League’s monthly support group meetings provide an opportunity for both new and experienced mothers to share their questions or concerns, and to talk with each other about the special joys and challenges of parenting. We especially encourage expectant and new mothers to join

us. Healthy babies and toddlers are always welcome at La Leche League meetings. We look forward to seeing you soon. Second Monday of the month at 10am- Astoria

Get ’er Done!

Astoria DOWNTOWN CLEAN-UP DAY APRIL 17. ADHDA downtown clean-up day is Sunday, April 17 from 9 a.m. to 12 noon and is looking for volunteers. In preparation for the Astoria Sunday Market, tourist season and the Astoria Bicentennial Celebration opening events. All necessary cleaning supplies and lunch will be provided to volunteers. If you are interested in participating in this community event please contact Blaire Buergler at 503.791.7940 or blaire@astoriadowntown.com.

FREE DUMP DAY. In conjunction with the downtown clean-up day, the 2011 Spring Community Clean-up event is also scheduled for Sunday, April 17 at the Astoria Transfer Station. This is the day residential trash is accepted at no charge (certain restrictions apply). The event will be held from 8 a.m. to 4 p.m. at the transfer station on Williamsport Road. The event is open only to residents within Astoria city limits who are Western Oregon Waste customers. Everyone is encouraged to help to make our City more attractive. Clean your yards, sidewalks, and pick up trash - anything to help clean up our City.

SHRED IT. In addition to Sunday’s events, Clatsop Coin, Clatsop Community Bank, Knutsen Insurance, and TC Home Furnishings are sponsoring a community “shred-it” event on Saturday, April 16. There will be a SHRED-IT truck outside of the Astoria Branch of Clatsop Community Bank in downtown Astoria between 10 a.m. and 1 p.m. This is an opportunity to properly dispose of any documents that contain personal information. There is a suggested \$5 donation per “banker box” or large trash bag. Volunteers are needed to help with this event as well.

Rummage Sale Astoria Middle School. There will be a rummage sale at Astoria Middle School on Saturday and Sunday April 16-17, to benefit – and held by – the students going on the New York/Washington DC trip this June. Saturday’s hours will be between 9am and 5pm; Sunday’s, between 10am and 3pm. If you’ve done your spring cleaning and need to get rid of some items we would be happy to take your donations for the sale. Items in bags and boxes will be taken the week of April 11-15; large items can be taken after 5pm on Friday, April 15. Come and support these students in their efforts to defray the cost of the trip, drop some stuff, and rummage

Weighing in
on the
Problem
of Weight

By Tracy Erfling, N.D.

THERE IS NO MORE concerning issue facing my patients, our country and the world than our increasing weight. It is a complex and multifaceted issue, which is by no means solved with a single recommendation, but instead a careful evaluation of the individual. I would like to attempt in this article to shed light on some of the contributing factors and potential solutions. Some of you will relate, others will continue to be perplexed, but my hope is that everyone will see the possibilities for success.

Starting with the obvious, diet and exercise is a must. When counseling people on weight control it is imperative that this issue is explored in detail. Just laying out the basics is often an eye opening experience for many, especially if they have never been given some simple guidelines, which frankly are rarely addressed. Let's first look at eating patterns...do you regularly skip meals, go long periods of time

without eating, or frequently go without breakfast? Now by the calorie only theory this method would seemingly work because we are using more calories than we are consuming...indeed a useful thought, unfortunately there is a big BUT here (unintended pun). When there is no fuel coming in we have to create it from within and this happens by means of cortisol, our adrenal stress hormone. When we overproduce this hormone there are many consequences, one of which is the release of insulin, our storage hormone, so fat storage begins. When insulin is released in this way (as opposed to the increase of blood glucose from food digestion) we begin to become less sensitive to its message, which then compounds the whole problem.

Another important question is not so much what you eat but what are you drinking? Many are consuming high amounts of sweet beverages... sodas, juices, flavored waters, sport drinks, and the ever popular coffee drinks. Now granted many of these drink may be sugar free or have low calories, but even so they are sweet! Just having something sweet sets off this whole insulin cascade; add to that the fact that beverages are fairly instantly absorbed into the blood stream (no fat, protein or fiber to slow the digestion) means they almost immediately affect the blood sugar/insulin system. So back to plain old boring water huh? Yep! OR make sure your sweet beverages are consumed with a meal versus alone, AND set some

limits on this treat for your taste buds. Also worth checking out are beverages that aren't sweet, green or herb teas, black coffee, or mineral waters (for those who like the bubbles) are some ideas to try.

Exercise (like water) is just a must, I can't think of any way around it. These bodies are meant to move, they were not designed to sit all day! This is where we return to calories in calories out. It is indeed an important balance of weight maintenance. So for a very sedentary person there are WAY fewer calories necessary than for a more active person (regardless

far more balance than without...**FIND THE TIME!!**

So you knew this already, many of you did and hopefully you are employing that knowledge! The connection recently made to me, and hopefully a new insight for you, was related to estrogen. This is a powerful hormone which although associated primarily with women is also produced in small amounts by men and is certainly a player in weight management for both sexes. Estrogen and cortisol are in cahoots with one another, meaning when one is high it can increase the other. Estrogen

is also increased with inflammatory conditions again through this cortisol connection. What are some other sources of estrogen? Well if you are already overweight it is stored in and released from your fat cells, and sadly much comes from our



**Dr. Tracy Erfling is a
naturopath physician in the
Lower Columbia Region.
Questions?
erflingnd@hotmail.com**

of weight). There are some terrific websites or apps for your smartphone to help track this balancing act, and of course this is also the keystone for many popular weight loss programs. I will add that exercise is very different from an active job/lifestyle. There are some very essential reactions from a vigorous walk as opposed to running around after your toddler. One of which is the effect on blood sugars, so yes I am saying that if you have that double mocha latte AND go to your spinning class you've created

environment. Plastics, skin care products, food additives (i.e. dairy and meat) to name a few; it is an incredibly prevalent hormone which is creating some unfortunate consequences in our health. What's the answer? Good quality dietary fiber, cruciferous vegetables (broccoli, cauliflower, kale, brussel sprouts and cabbage), and progesterone balance. But as with all hormones this is not a solution to take lightly, whenever I suggest hormones I can only recommend doing it under the supervision of a qualified

professional as all too often I see self administration of hormones causing as many problems as it can potentially solve.

Sleep! A good night's sleep will help to clear many of the problematic hormones mentioned above. Good elimination, this is something to optimize from the bowels, liver, skin and kidneys. If you are not pooping, peeing, sweating or detoxifying properly, weight loss will be more difficult. And how can we ignore the ever important endocrine glands, especially the thyroid and adrenals. There are of course some great lab tests available to evaluate these, but a simple in home test would be to average your first morning temperatures for 5-7 days. If you are averaging below 98 degrees Fahrenheit then you may be a good candidate for professional evaluation and treatment.

Phew, weight loss is exhausting and for many a life-long pursuit. I hope I have shed light on some new food for thought, or better yet action against this weighty concern.

Do something you love, Be with someone you love, Eat your vegetables, Drink clean water, Breathe deeply, and Move your body EVERY-DAY!!

Welcome Back Hipfish! Thanks to all who helped contribute to the return of this fabulous monthly.

I am delighted to be sharing my health musings once again... Cheers!

Surya Healing Arts
Healing Services and More



By Elia Seely

With seven pointed crystals aimed toward a table, cables snaking here and there, and the variations of colored light pulsating from one clear, pointed wand to another, the Vogel Crystal Table may look straight from the set of Star Trek, but is, in fact, an extraordinary healing system. Pioneered by IBM scientist Marcel Vogel, these crystals utilize different colors and frequencies to aid in healing. Combined with other modalities, the Vogel crystals can offer folks suffering from emotional or physical pain some literal light at the end of the tunnel. And the best part is, curious clients needn't travel any farther than Cannon Beach to take advantage of this unique alternative therapy.

Deborah Anderson is the resident healer and proprietor of Surya Healing Arts. Though her retail shop has had a few incarnations on the coast, the most recent is a cozy building in mid-town Cannon Beach. Upon entering, treats for the body, mind and spirit beckon from every corner: essential oils for aiding chakra attunement, coral and lapis 'teapots' from Tibet, healing arts books, jewelry, and more. But the heart of the business, for Deborah, is toward the rear of the shop, in the treatment room. "I love

the retail, and try to stock only things which really contribute to healing—like the jewelry, all the stones have therapeutic properties. But the real satisfying work is with people, assisting their healing."

Enter the Vogel table, and Deborah's impressive list of studies and experience in the realm of alternative energy therapies. Originally a coastal gal, Deb left home to pursue what became a calling in healing arts. She began with Reiki, the simple and powerful energy modality discovered by Dr. Mikao Usui in 1922. Opening to the possibilities afforded by Reiki, Deb found a hunger in herself for more knowledge. The School for Enlightenment and Healing, in Asheville, NC, offered a rigorous and intensive three-year program in energy work, and after completing this course Deb began her own practice in New York City. "It was a busy time, a successful time—immensely rewarding. But like everything, it [the practice] had its life span. I was called to come back to the coast." Return she did, in 1999, reconnecting with family and the landscape of home.

Like any practitioner of alternative healing, Deborah's method is unique to her skills, and

includes the Vogel crystal work. The crystals (man-made and specifically faceted quartz) are aligned to the chakras, and emit light with different frequencies depending on the work being done. Clients feel a deep relaxation and a "lifting" of energy when under the lights. Deborah uses sound recording in conjunction with the crystals, to encourage clients to reach the deep brainwave states (delta, theta) that assist healing. She also uses her hands-on techniques. "The crystal work essentially helps people get out of their own way," she explains. "Deep relaxation and the light energy allows the clients to let go of what is currently blocking them on physical, emotional, or spiritual levels." Deborah feels that clients should walk away with tangible results in the first session, but like all healing work, there is generally a need for ongoing treatment and the client must bring their own willingness to heal.

Intuitive reading is part of Deborah's practice too, and most treatments begin with time spent in conversation with the client. "The healing takes place, really, while we are talking. And they will have shifted several times before we

Continued on page 28

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We're Back!

I LIKE THAT PHRASE. In this case, I'm referring to Hipfish. I am just so pleased it is back up and running. Not sure how Dinah did it. Does it. Keeps on going. Keeps on moving. Its admirable. Feeling pleased is a pleasant emotion to have these days. When things seem tough, and every day events around the world are sure to depress, I find it inspiring to see one, such as Dinah, pick herself off, get the dust off and start in again. Thanks, Dinah, for demonstrating such grit.

I think you have to recognize something, such as perseverance or stamina, in order to admire it. I admire those that can survive with grace.

For a while there, maybe in the '80's I wondered if we were becoming a nation of whiners. Striving for all the wrong things. Overextending in unhealthy ways. Whining when glitches and problems arose. Money solved a lot of problems back then.

This past year put most people to the test. Be it destruction of a facility

via fire or foreclosure or job loss, we've had to somehow come face to face with serious stuff. I also have to note: I didn't hear a lot of whining from those most hard hit. One friend who lost his house stated it may have been ultimately a good thing. He found living debt-free to be a freedom he hadn't had when house payments and repair bills held him hostage. Another friend found her job loss to be the impetus for starting her own business, something she wanted to do for a long time. These are not just happy stories. In interviews with tsunami survivors, it was impressive that, despite the huge losses of homes and people, to be alive seemed miraculous. The bottom line of being alive was something for which to be grateful.

Bottom lines: We finally are getting to them. Less frivolous spending of time and money. Less whining. Less yearning for an imaginary life and more appreciation of what is. More real. The ability to process the odds

and ends in life and still end up feeling like its all okay, is a process of maturation. We're growing up and maybe just growing: Growing more real, more spiritual, and more compassionate.

We're a nation that likes tangibles and statistics. We quantify. We add up. We put a number to our net worth, our credit worthiness, and think it somehow shows us where we "fit" into this big society of ours. We even look at our Facebook count as if it might hold some useful info. (It doesn't.) I suggest we take stock of those things that we had all along but have no quantitative value - strength, stamina, compassion and hope. Money and stuff comes and goes. The real deal remains. Character endures. We always knew it. But now, we really really know it. And it is priceless.

Tobi Nason is a Manzanita counselor. She can be reached at tobio@nehalem-tel.net for feedback or ideas. Welcome back, Hipfish!

Continued from page 27

even get to the table. It's amazing, and you can just see their energy transform." Sessions typically last 1.5 to 2 hours.

Deborah is starting a Reiki mastery program as well. Her approach is high integrity and will require a level of commitment from her students. To receive mastery, students will be required to receive a certain amount of healings from her to aid their own personal process work, as well as have a practicum requirement. Deborah will provide practice clients, one-on-one time with all students, as well as the healings with her as components of the mastery package. "I feel confident that by the time you get your Reiki certificate from me, that you are going to be confident and your clients will be confident in you. There will be time and practice behind it." Though every one has the innate ability to be a

healer, proper apprenticeship is crucial to navigate the very complex world of working so deeply and intimately with others.

Surya Healing Arts is more than just another Cannon Beach gift shop. The store offers a visual oasis of international items and opportunities for customers to enter into healing on a variety of levels. From purchasing the perfect item for a personal altar, to indulging in essential oils, to working with Deborah on specific issues, there is an access point for everyone. Deborah's friendly and open manner is inviting and easy to be with.

"We're not broken, we just need to unfold. With the type of work I do, that occurs slowly, gently, and kindly," asserts Deborah. "There are all kinds of ways for healing to happen."

Surya Healing Arts is located at 115 Sunset Blvd. in Cannon Beach. Web:

www.suryahealingarts.com Email: angowl8@live.com Tel: 503-436-8818.

ALSO: In-house Henna Artist Ann Perkins is available by appointment, and shop Surya for a great selection of yoga dvd's.



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FOOD GROOVE

eating the coast/food groove is a bright new slice in HIPFiSH showcasing the burgeoning local food scene in the columbia pacific region - from farm/sea to fork, community gardening, growing, consuming, eating out, and raising a living - stay tuned and watch as we nurture and grow this section in sync with the locovore movement.

Eating the Coast Editor **Elia Seely** wants to hear from you - news, events, issues contact: eatingthecoast@hipfish.net

Yes Virginia, Spring is coming!

Seed catalogs not doing it for you anymore? Need even more of a promise of Spring shot in the arm? Mark your calendars for the Clatsop County Master Gardeners "Spring into Gardening" seminar at the Clatsop Co. fairgrounds, Saturday, April 16 from 9am to 4pm.

The day focuses on the topic of coastal gardening, and features keynote speaker Sean Hogan. "Amazing Plants for the Northwest" is Hogan's topic; this Portland born, world-traveling, and mega-knowledgeable horticulturalist owns Cistus Nursery on Sauvie Island. Hogan has lectured extensively in North America and Europe about his explorations of South America, South Africa and the

western regions of the United States and northern Mexico. His writing and photos can be found in a wide range of horticultural and botanical literature and magazines. In addition he has edited approximately 20,000 entries of Flora (2003) and Trees for All Seasons (2008) both published by the Timber Press.

Seminar hi-jinks include a plant sale, vendor area, classes, advice (the Dr. is in!) and a raffle. Local land-girl extraordinaire Teresa Retzlaff, co-owner of 46 North Farm and Development Director for the North Coast Land Conservancy will advise on coast-loving edible plants. Beating back the bugs organically will be addressed by OSU Extension agent Chip Bubl, and Joy

Jones, also of OSU Extension service, will be on hand to sow encouraging words, tips, and practical information about soil amendment.

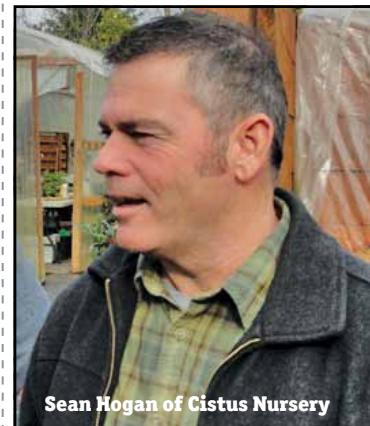
Register before April 11 for \$15, or ante up \$18 at the door; Seniors \$12 and students are free with a valid ID. Contact the OSU Extension office to register: 2001 Marine Dr., Astoria; 503-325-8573. www.extension.oregonstate.edu/clatsop/gardening/master-gardeners

Scholarship Award For Seniors

Clatsop Co. Master Gardeners are greening up more than your thumb and your garden. The group also offers a scholarship for graduating seniors interested in horticulture. Awards go to one or two county graduates, and

Master Gardeners annual Seminar April 16 CC Fairgrounds

range from \$500 to \$1000. Candidates can pick up an application from their high school counselor or OSU Extension. Applications due April 15, 2011.



Sean Hogan of Cistus Nursery

Gro' Grow Grow

Astoria Indoor Garden Supply

MENTION HYDROPONICS, grow lights, and reflective surfaces in the context of indoor gardening and many minds will travel in one direction. While plenty of folks garden inside for recreation, even more are looking at the food security and self-sufficiency factor. In challenging climates or urban settings, or for those without other access to community gardens or land, setting aside that spare bedroom for a bit o' lettuce, peas, and beans makes economic sense.

Of course, indoor gardening, with its dependence on electrically powered lights, hydroponic/aeroponic systems, and ventilation, isn't the logical method for the post-tsunami getting-back-to-nature scenarios. But in the interim, in the interests of perking up our long gray winters (and summers!), tomatoes beckoning from the walk-in closet don't sound half bad.

Astoria Indoor Gardening is the bright idea of Oscar Nelson and Gary Reynolds. The two North coasters, strangers until being introduced by a mutual acquaintance last summer, each had the idea to start an indoor garden shop. Nelson found the backing, and together he and Reynolds performed a kamikaze remodel of their location. "Seventeen very adventurous working days" turned the

storefront from raw concrete and junk into the bright colorful space that now greets the customer's eye.

Nelson and Reynolds are excited about indoor gardening, whether it's houseplants, veggies, or flowers. And they've got big plans.

"We want a greenhouse on the roof, a community indoor garden, get a whole room for starts planted for the Sunday market. Oscar and I are going a different route than almost any indoor shop around. We are actually showing people that you can do this," states Reynolds.

Some starts are at the shop now, and gardeners can find all the equip-

ment they need to begin growing indoors, from simple ebb and flow systems to more complex set-ups. Seeds, fertilizer, bulbs—Astoria Indoor has all you need to get up and growing.

Look for their booth at the Master Gardener's seminar on April 16. Astoria Indoor Garden Supply is open 7 days a week, from 10-6. Oscar and Gary are sincere, friendly, and willing to help with all your indoor gardening needs and questions. Tel: 503.468.0606 web: www.astorialndoor.com email: AstoriaIndoor@gmail.com

Read an online Q&A w/ Oscar & Gary at hipfishmonthly.com



Oscar Nelson and Gary Reynolds at Astoria Indoor Garden continue to expand at the Corner of 13th and Exchange. Look for Disk Frisbee opportunities this spring/summer in the large parking area, and hydroponic demos in their adjoining retail space.

CSA's • Your Community Supported Agriculture Food Boxes

THE NORTH COAST grows more and more food sovereign and secure! Now coastal residents have even more choice for their Community Supported Agriculture food boxes. CSA's support small farms in good times and bad, and offer a fun, regular, "grab bag" of veggies and other items as specified. Lower prices than market plus the investment in your local farm make a CSA make sense.

- **R-evolution Gardens:** Sign up for multiple seasons, 7-week blocks, whole or half shares. Seasons runs May through November and include veggies and an option for eggs. Rockaway to Nehalem delivery on Wednesdays, Manzanita to Cannon Beach on Saturdays. Limited to 30 shares per delivery date. Work for trade options available. Excellent website has all the details: www.revolutiongardens.com; 503-368-3044.
- **Green Angel Gardens:** Shares available in 8-week blocks year round, weekly or every other week. Boxes may include organic veggies, fruit, Blue Scorchers bread, local eggs. Delivery to Long Beach, Gearhart, Astoria & Ocean Park on Fridays. Work for trade options available. Website: www.greenangelgardening.com; 360-244-0064.
- **Walluski Organics:** Shares for this new, primarily indoor-grown organic CSA can be purchased for the whole season or three month blocks (5/5-7/28, 8/4-10/28) and will include plenty of customizable options: eggs, and preferences for specific veggies from week to week, depending on availability. Delivery for weekly boxes in Astoria and Warrenton; half shares are available as a bi-weekly box or weekly 1/2 box. Email: walluskior-ganics@hotmail.com; 503-470-5530.





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FOOD GROOVE

Local Fare



Photo: Brian Schulz

Volunteers at Re-Evolution Farm in Manzanita

R-evolutionary Education

R-EVOLUTION FARMS in Nehalem is getting' their education groove on, with affordable, accessible, and practical classes for all y'all putting on your food security hats. Ginger Salkowski and Co. get down to basics of chickens, beekeeping, small scale farming, marketing strategies for small farms, farmtech (infrastructure), solar technology and other off-the-grid bidness. This fantastic small farm, only a few years old, is burgeoning with food, energy, ideas, and community-building zest. The farm offers a new expanded CSA this year, for coast residents from Rockaway to Cannon Beach. Two new acres under cultivation extends the CSA season from May through Thanksgiving. Want to look around? The farm offers tours on Saturdays from noon-3.

APRIL CLASSES:

- **Introduction to Permaculture for small farms & gardens.** Saturday, April 9th: noon to 4pm, \$40.
- **Raising chickens for eggs and meat.** Saturday, April 16th: 1-4pm, \$40.
- **Coming up:** Loving your dirt; soil amendments, cover cropping and organic fertilizers: May 1st; Intro to Biodynamic compost and DIY compost tea brewers: May 8th; Building your own Mud Rocket stove: May 28th; Learn to Build Stuff, 7 day long farmitechture intensive: June 13-19th

Classes take place on the farm, 77281 Hwy 53—call or email for driving directions. **Web:** www.revolutiongardens.com **Email:** info@revolutiongardens.com **Tel:** 503-368-3044

Food Roots: On the job, online and on sale!

Move over Peace Corps, Uncle Sam's got a brand new bag. FoodCorps is a new national service program being piloted in ten states this year. Good for Oregon as one of the many-called-few-chosen states, and the Oregon Dept. of Ag who is the sponsoring host for five FoodCorps Service Members. Tillamook County's very own Food Roots has been selected as the only rural community service site (out of five state-wide sites). Service members will toil in the soil throughout Oregon, developing and tending school gardens, creating Farm to School programs and conducting hands-on nutrition education in communities of need. The ultimate goal of FoodCorps is to increase the health and prosperity of vulnerable children while investing in the next generation of farmers and public health leaders. Sound groovy? Check out www.food-corps.org for info on how to apply for member positions.

Food Roots also has a fresh new website. The new design is at the same address (www.foodrootsnw.org), and provides a direct link to the North Coast Food Guide on the home page. Another new feature on website is the **Beginning Farmer's Resources** page which provides links for individuals interested in pursuing a career in food

production, farm internship/job shadowing, Federal and State Agriculture resources, and other food system related resources.

Food Roots Annual Incredible Edible Plant and Fruit Tree Sale! Fruit trees, veggies, flowers, and herbs. All veg starts grown in Tillamook County using organic methods; many heirloom and native varieties.

Saturday, April 23rd from 10 AM – 2 PM at Food Roots' Office location, 2105 Fourth Street in Tillamook. **Web:** www.foodrootsnw.org **Email:** info@foodrootsnw.org **Tel:** 503-842-3154, x2

Growing Edibles on the North Coast Theresa Retzlaff

On Saturday, April 30, at 1:00 p.m. the Seaside Public Library hosts Organic Farmer Theresa Retzlaff as she speaks about Growing Edibles on the North Coast. This event will take place in the Community Room and refreshments will be served.

Theresa Retzlaff is an Organic Farmer, Nursery Grower, and Gardener who has been growing on leased land at Ostman Farm in Seaside for many years. She recently purchased a new piece of land called 46 North Farm and is in the process of turning it into a working operation. On the new acreage Teresa will be growing vegetables, fruit, herbs, and flowers, and of course she will be selling her great edible plant starts for all of you coastal gardening enthusiasts.

If you are stumped about growing vegetables in our short and cantankerous growing season, Teresa will be sharing her expertise on the subject. 1131 Broadway, across from the Swimming Pool and Youth Center. (503)738-6742 or visit us at www.seasidelibrary.org and www.facebook.com/seasidelibrary

Lambs=Springtime; Help them out at Lamb School

Love the sight of young lambs gamboling in the field as one of the heralds of Spring? Ever think that you could be involved in bringing the fleecy darlings into the world? Or thinking of starting your own farm and want a little hands-on? Look no further than the Wahkiakum County/WSU Extension

Lamb Management School.

April 29 or 30: 9am-4pm. At the Patrick & Hollie McKay-Beach farm on Puget Island, WA. Contact Loren and Caroline Jennings, **Tel:** 360-849-4023.



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**Mike Grauwen of Onion Peak Dairy
Nehalem, Oregon**

Passion for Pasture

Organic: From Onion Peak Dairy to your refrigerator

By Elia Seely

BUYING ORGANIC is a lot like wearing designer jeans. Some of us are driven by substance, some by style, still others 'cause everyone else is doing it. For every foodie-anarchist-dirt-under-the-nails consumer out there, there is at least one image-conscious shopper who has no idea where their food is coming from. We trust labels; life is busy, who has time to research *everything* they buy? But what does that organic label really mean?

Dairy products are one area where consumers see the highest price difference between conventional and organic. What's really happening on the ground in organic dairies, and how do those factors affect cows, consumers, farmers and the planet?

view of same plus their expansive pastureland in the Nehalem Valley. With 200 cows, Onion Peak isn't a big operation, and Mike manages with just four employees, help from a daughter or two, and the moral support of several energetic dogs.

"I want to stay small. I still have the ability to be a part of the active work of the farm and connect with my workers and the cows daily."

Staying small is one reason why Grauwen switched to organic. Farming is a gamble at the best of times, and he believes the way to be successful and make a living as a small farmer is to find a specialty market. Onion Peak transitioned from conventional five years ago, taking

one year to make the switch. "It was an expensive year," he remembers with a rueful smile. "I fed my cows organic feed for a year but got conventional prices for my milk. In hindsight it would have been easier to just get a new herd, but I couldn't part

with the cows. Not really." The cows had "been in the family" so to speak, for years.

Grauwen is quietly passionate about dairy farming, and has a tremendous amount of knowledge. He

breaks the differences between organic and conventional down to this: 1) feed—OG is 30% pasture or more, 70% grain; 2) growth hormones—OG prohibits; 3) antibiotics—OG says no go.

Corn is for tortillas, Grass is for cows

Feed is a key aspect to animal health, the taste of the product, and ultimately the health of the planet. Organic cows must have access to pasture 24 hours a day (though in fact larger dairies regularly violate this) and 30% of their feed must come from grass. The other 70% is mainly corn, which is not a part of their natural diet and which causes many of the health issues that necessitate antibiotics. "Bad" bacteria—like E. coli 157—proliferate in the gut of primarily grain fed cows. "Cows historically don't eat grain. If you take away the grain you take away that bacteria. When you look at all cows as a group, it's definitely true that the less grain you feed the healthier they are," explains Grauwen. He pastures his cows as much as possible, and feeds well over the 30% grass stipulation.

Corn, organic or not, is a monoculture crop, and is a participant in

many evils from world food shortage to the colony collapse of bees. Organic pastureland—free of pesticides and chemical fertilizers—is hardly wilderness, but at least can be part of a viable living system.

Grauwen is passionate about his grass. "It's why I moved to Tillamook County," he laughs. "Our primary business here, really, is to grow grass. The grass tells us everything." And, because his cows were mainly pastured anyway, another reason he switched to organic.

Organic dairying leads to robust soil and grass. Cows can be pastured earlier, longer, and stay healthier. Grass-fed cows=sweeter milk=happy consumers. "I've seen my pastures improve over 15 years... everything is interconnected... you make one step, and then everything kind of rearranges, then you make another step, and things rearrange, and you are changing your management and philosophies and these new things come about."

Keeping it clean

Dropping antibiotics was the biggest change for Grauwen. Though grass-fed cows tend to be healthier, they still become unwell or sustain injury. In organic rules, sick cows must be removed from the herd and treated in isolation. If she gets well she still must be sold. Not a lot of



Farmhand Jake Donaldson

motivation for farmers to treat sick animals. "It's one of the flaws within organic," Grauwen admits. "Costs a lot of money to treat one cow, and she's lost to you as a milker no matter what." As long as the animals aren't in pain or losing weight they are still viable for meat but they cannot be rotated back into the herd.

Hormones are the biggest turn-off for consumers. Even though conventional milk producers can claim to be

BST free, there is little enforcement of hormone use within the industry. The hormone isn't easily detectable without expensive tests. Of course, it can therefore be in use in an organic setting too, especially the mega-cow factory dairies that supply the likes of the Horizon and many store brands. But the small organic farmer has much to lose by taking such a risk, and most small dairyfolk have a commitment to the ethics and standards of organic practice.

Papers, please

Certification is one big expense for farmers and a powerful cue consumers look to when making a buying choice. But it doesn't guarantee quality or ethical practice.

Some Like it Raw

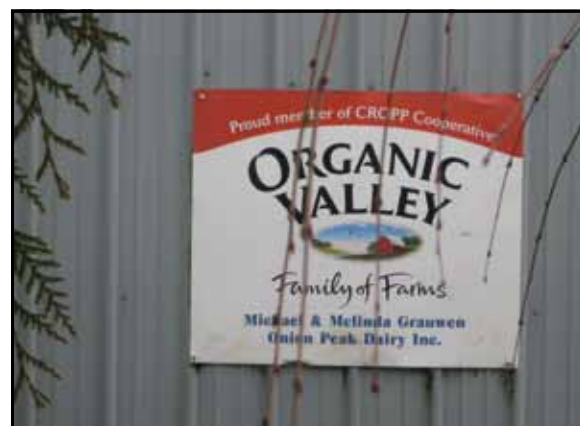
Raw milk enthusiasts are serious about their milk. Like other raw foodists, these folks claim that pasteurized dairy products are a spurious knock-off of the pure goodness cows have to offer. And they aren't afraid of the potential health risks, because they know their farmers.

While raw milk is legal for sale in Oregon under certain regulations, farmers with more than 10 cows and who are contracted to sell to a co-op can get in big trouble for selling even a gallon of raw. The risks aren't worth it, but often folks with one or two cows don't have the means to keep their milk sterile. Still, a network of cow sharing and milk delivery car pools exists in Oregon and Washington. Farmers cannot advertise or deliver their raw product, so a kind of black market feeling pervades the raw milk scene. Cowsharing is one way around the delivery issue, and works kind of like a CSA where customers buy a share in a cow.

The Weston T. Price Foundation is one of the biggest proponents for raw milk. "Pasteurization destroys enzymes, diminishes vitamin content, denatures fragile milk proteins, destroys vitamins C, B12 and B6, kills beneficial bacteria, promotes pathogens and is associated with allergies, increased tooth decay, colic in infants, growth problems in children, osteoporosis, arthritis, heart disease and cancer." (from their raw milk project website, www.realmilk.com)

Weigh that with the info put forth by the ag industry: dozens of infectious diseases have been linked to the consumption of raw milk, including salmonellosis, campylobacteriosis and one of the more deadly strains of E. coli that can cause kidney failure and sometimes death. The E. coli toxin basically destroys the internal organs from the inside out. Hmmm...

Will you go raw?



Local Flavor

Mike and Melinda Grauwen are one of four organic milk producers in Tillamook County, selling their milk to the Organic Valley co-op. The Grauwens own Onion Peak Dairy, with a

Photos: Lorraine Ortiz

If a farmer doesn't get certified, he doesn't have to pay the certifier. Thus the certifier is inherently invested in deciding the farm passes muster. Certifiers typically aren't farmers, and when they come to a site they spend "10 minutes looking at the farm and 2 hours on the records. They aren't farmers... only farmers can really come onto another farm and see what's wrong," Grauwen states. Certifiers and processors are dependent on the big factory farms that provide a large

mation and holes in the system," Grauwen admits. Organic Valley is the best brand available to denizens of the North Coast. Unless you have a clandestine local milk source (most commercial dairies, OG or not, are contracted only to sell to their co-ops), the OV label will at least give consumers some chance for local organic milk. Onion Peak milk is picked up every other day and trucked to McMinnville. Cornucopia Institute (www.cornucopia.org) is a non-profit

watchdog for the dairy industry and rates Organic Valley with 4 out of 5 cows for quality.

At the end of the day

Despite the vagaries of farming, Grauwen clearly wouldn't have life any other way. Descended from a Dutch dairy family, he grew up milking cows, and is the only child in his family who stuck with

quantity of product and pay top dollar for certification. The engine of the organic dairy industry is the factory farm—they help write the rules, sweeten the cash flow and keep the price down for end users—so there is no incentive to get rid of them. "I think the bottom line is that consumers need to make their own assurances. They think they are getting so much more for their money buying organic, and in many cases they are, but there's a lot of misinfor-

ming. Of his own family, one daughter stays on the farm and helps raise calves and milk. Being outside, doing diverse and physical work, seeing the changes in his land and animals—this is what Grauwen ruminates on, standing in the winter rain. "It's good work, if you are cut out for it. Not easy, but..." he gestures to the land around him. "Look at all the life here. It's a complex ecosystem, and we're a part of it."



The Artisanal Amateur

By Elia Seely

A ROLLING STONE gathers no moss, but an ageing cheese does grow some mold. Which ain't to say it isn't tasty. Mold is just one interesting and colorful component of making cheese.

Erich Miller is a food enthusiast. Specifically, this once-vegan-Midwestern-farm-boy-fluent-in-Thai-world-traveler is a cheese enthusiast. Though he didn't grow up making cheese, his background in local and homegrown encouraged this transplant to Manzanita to sample a different form of culture.

"Cheesemaking appeals to many different sides of me. I love to cook, eat, and I love science. It's like the twelve-year old boy with a chemistry set meets good food. And it's a wonderful local food; it ties me to this area and this climate."

Erich started making the most difficult cheeses that he could: camembert and cheddar. He made and put into the ageing process several batches of cheddar before he was able to try one; they were all "a little bit off." Bacteria are the secret agents of cheese, and in a damp climate keeping the good bugs from the bad in the cheese



is quite tricky. Camembert only ages for a month, so after the cheddar debacle Erich switched to a cheese he could slice into sooner. This allowed him more frequent adjustment to recipes and less waste of product. "It can be a pretty steep learning curve at first, but that's part of the process, and the fun of it. Seeing what works and what doesn't, what creates a certain flavor or texture."

Camembert is temperamental too, and needs very specific conditions that make it hard to do at home. Inoculated molds must out-compete the native molds to get a "clean" camembert. Never daunted, Erich took a class at OSU and learned that one

of his favorite cheeses to eat were also one of the most foolproof to make by the amateur: Swiss-style cheese. The process involves heating the milk to 130°, "which means that most of the bacteria that's just floating around in my kitchen will be killed by the time the cheese is ready to be drained and formed."

Erich has a local source for raw cow's milk, and occasionally will make goat cheese from another local source. "I go and get the milk at milking time, and it's cheese within a few hours. Now that's fresh and local! I love that aspect of the process."

The basic soft cheeses, such as Mascarpone, Fromage Blanc, Paneer, crème fraîche, or cream cheese, are the easiest to make, involving milk heated to a certain temperature, an acid such as lemon juice or vinegar, and an eventual draining/straining of the curd to form a mild, usually spreadable product. They can be successfully made with milk from the store, but raw milk is fresher, and therefore preferable. It has its own unique bacteria and flavor that influence the cheese. Fresh mild cheeses, such as mozzarella, are best with raw milk. That being said, "No one who has access to any milk should ever buy Mascarpone. Especially if you can get tartaric acid... it is simple to make and so delicious!"

Erich ultimately would love to sell his cheeses, but stepping from home cheesemaking to a small scale commercial venture is an enormous leap. Getting the animals and facility costs a minimum of \$150,000 (for goats). Even if you don't plan to supply the milk yourself, there are many regulations and costs associated with buying milk from another source. At the moment Erich is interested in learning as much as he can and sharing his cheeses with friends.

Foodies and anti-corporate anarchists alike find the idea of DIY food exciting. From beer to pickles to cheese, making one's own food is the new sign of both hip and sustainable. And why not? If making a good crème fraîche for your homegrown raspberries is as simple as lemon juice in cream left on the counter a few hours,



what's to lose? Homemade artisanal foods deliver not only taste but satisfaction of a job well done. Its not a new concept—our grandmothers and great-grandmothers were DIY by necessity.

"Anyone can make basic cheese," Erich says. "It's one of the easiest things to do, and just requires a little time and patience." Next weekend project? Say cheese!"

GETTING STARTED

Basic equipment: a stainless steel pot, a big whisk, a large knife to cut curd, a colander, thermometer, cheesecloth, and a spare fridge for aging. Semi-hard and hard cheeses require a mold and press to facilitate the draining and create the form of the cheese.

Resources: Home Cheesemaking 3rd ed, Ricki Carroll, Storey Publishing 2002 This is the all purpose beginners book that includes the basic of home cheese making and a good array of recipes. www.cheesemaking.com.

The Cheesemakers Manual 3rd Ed., Margaret Peters Morris, published by Glengarry Cheesemaking Inc.

[FUN FACT]: the bacteria *b.levins* is the same bacteria that creates body odor, and is the main bacteria present in the "stinky cheeses." It makes the cheese more meaty and robust; the cheese itself doesn't taste or smell like the rind.

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Oh Rescue bee, honey . . .



SLOGGING THROUGH knee deep, fine-as-sand soil, sweating under the noonday sun, panting with the sweet thrill of making it to the top and boy weren't those sandwiches going to taste good . . . the hike to the summit of Mt. St. Helen's was arduous but worth it. We had just settled on the edge of the crater, mountains stretching up and down two states like the vertebrae of a huge slumbering earth monster, when your friendly neighborhood law enforcer tripped over to our picnic site.

"Hi folks. Beautiful day, isn't it? Can I see your permit?"

Uh. Yeah. Permit . . . yes, my hiking date had mentioned that we were supposed to have one to be up here, but . . .

"Well . . ."

And out of nowhere came a pint-sized stripy superhero, flying smacko! into my arm.

The bee buzzed off and I was left shouting ow! while ranger lady worried about band-aids and anaphylactic shock, hiking permit totally forgotten. I'm grateful to bees for

more than a sting, of course (though in all probability my little hero wasn't a honey bee). Honey, often called the "food of the gods," is truly one of the most miraculous and delectable foodstuffs we get to eat. Thinking about the process of how honey is made—basically by bees sucking up nectar and then having other bees suck the nectar from their stomachs and "chew" it before spreading it into the combs—one might not be inclined to want to ingest it. What other products chewed by bugs do we eat? But the delicious syrupy goldenness of it, flavored uniquely by season and flower, is too good not to enjoy.

My favorite way to savor honey is on English muffins, corn bread, or a bowl of cereal, or occasionally right off the spoon. Raw, unprocessed honey is a superfood that provides antioxidants, minerals, vitamins, amino acids, enzymes, carbohydrates, and phytonutrients. Many commercial "big brand" honeys are pasteurized and even contain high fructose corn syrup. Heating honey can destroy its beneficial qualities, so while it's often used in baking and cooking, the most healthful way to enjoy honey is right out of the jar, or simply paired with other foods. Try a good blue cheese, with crisp rye toasts drizzled with buckwheat honey. Or pears and smooth, deep miticrema, a soft, sheep's milk cheese from Spain, accompanied by lavender honey. True vanilla bean ice cream with raspberries and

wildflower honey—what could be sweeter? And an idea I'd like to try: robust buckwheat honey drizzled over chili (never mind the cornbread!)

Ancient civilizations had varied ideas for this golden elixir, and used honey as embalming fluid (only for the elite), to make the honeycakes necessary to cross to the underworld after death (Cerberus was hungry), as an antibacterial agent to heal wounds and burns, a gold equivalent to pay taxes, and a secret weapon to defeat armies. "Mad honey," made by bees from the nectar of laurels, rhododendrons, and azaleas, contained compounds that could put one alternately in an ecstatic trance or complete nervous system collapse. Hmmm . . . seems there's more to this substance than sweetening tea!

[Fun Facts]:

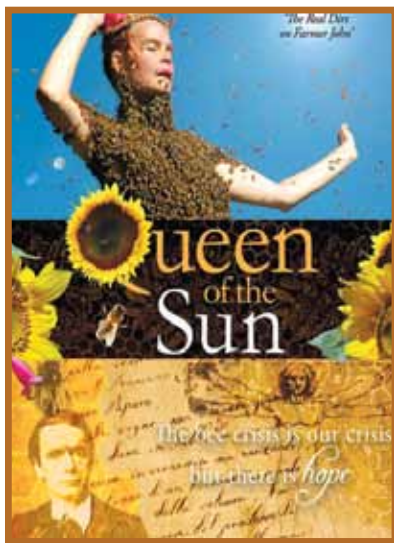
- + Honey was used to preserve the head of Vlad III Tepes, better known as Dracula, in route to the sultan of the Ottoman Empire.
- + Almost all bees we see gathering nectar are females.
- + The average person is not dangerously allergic to bee stings; in fact said average person can tolerate about 10 bee stings per pound of body weight. But maybe don't try this at home . . .

Queen of the Sun

From the director of "The Real Dirt on Farmer John" comes a profound, alternative look at the tragic global bee crisis. Juxtaposing the catastrophic disappearance of bees with the mysterious world of the beehive, Queen of the Sun weaves an unusual and dramatic story of the heart-felt struggles of beekeepers, scientists and philosophers from around the world.

Featuring Michael Pollan, Gunther Hauk and Vandana Shiva, Queen of the Sun reveals both the problems and the solutions in renewing a culture in balance with nature.

Special Showings: April 22 • 23, 8pm (83 min.)
Columbian Theater • 1102 Marine Dr. Astoria



Titanic Lifeboat Academy Classes Ahoy! Food Power and Cottage Industries

The Astoria-based Academy describes themselves as "a center for research and education in sustainable living practices, deep ecology ethics, renewable energy systems and low-impact appropriate technologies." In partnership with CCC's Education for Life program, the Academy offers up two classes to chew on.

Food Power: The Physical, Monetary, Political, & Planetary Consequences of What We Put on Our Forks. This four-week course will look at geopolitical consequences of food choices, ones we may not have realized. Participants will view and discuss current films about food, share articles and concerns with each other and with speakers and growers. Classes will feature local presenters including Matt Stanley, Manager of the Astoria Coop. Each class will include Sampling and sharing local foods.

Thursdays in April (7, 21, 24, 28): 6:30-8:45pm \$35. Discussion, film, speakers, food.

Cottage Industries for Beginners. Turn your skills or crafts into a home-based business. Curriculum includes understanding how money and the current economy work in order to develop an innovative, relevant home-based business plan. The class will also focus on business networking and small business management (records, finances, marketing).

Mondays in April (4, 11, 18, 25, includes May 2): 6-9pm \$45. Classes take place at the Lifeboat Academy, 91868 Young's River Road, Astoria. Web: www.titaniclifeboatacademy.org Email: LifeboatAcademy@aol.com. Tel: 503-325-6886

The Politics of Food Politics

Farm bills in da house!

"Contentious," "spirited," "nail-biting" . . . another instance of the little guy against the Man . . . that's what we've seen in the first session debates of the 2011 legislature. What we talking here, prisons? Taxes? Moral turpitude? Heck no, what we got ourselves is some contro-vershal agricultural legislation.

House Bills 2336, 2222, 2872 and 2947 all address the concerns of small farmers and producers, and ultimately affect you, the eater. So far, three of the bills have made it past the House and are now in the Senate ("I'm just a bill, yes I'm only a bill sittin' here on Capitol Hill . . . now I'm stuck in the Senate . . ." remember Schoolhouse Rock?), while 2222 remains in process in the House. Here's the gist and why you should care.

HB 2336 Pickle Bill

A committee bill that goes like this: farmers/growers can sell their products directly to consumers, either at stands or markets without the hassle of having food establishment licenses. This includes veggies, fruits, nuts, legumes and grains that you cook before eating, jams, fruit-based syrups, shell eggs, honey, popcorn, salsa, pickles, and so on. Producers must make less than \$20,000 per year on these products; must process the goods themselves; pH levels must be below 4.6; and labels must show ingredients, address of producer, and the ominous "This product is homemade and is not prepared in an inspected food establishment." If offenses occur, the Dept. of Ag can require producers to get a license. Basically the bill just clarifies the law, which was fuzzy, about what constitutes a "food establishment." It's good for the farmer because they can make small batches of value-added products without having to have a commercial kitchen, as well as sell their wares without having to worry about licensing. A plus for the eater 'cause the goodies will be available at market.

HB 2222 Family Farm Act

The (relative) big guns showed up to fight the first hearing of the "Family Farm Act," including the Oregon Dairy Farmer Assoc., Tillamook Creamery, the Northwest Food Processors and the Farm Bureau. The raw milk provision of the bill really got the debate underway; it is already legal for farmers with three cows (nine goats) or fewer to sell raw milk to Oregonians who physically go and pick up the milk themselves. The bill ups the allowable animal totals. Many states are looking to ease legislation for raw milk and raw milk products even as the Feds are cracking down on regulations for raw milk cheese. Though much of the population couldn't care less about raw milk, those consumers that want it want it bad, and drive a quasi-underground market all around the country.

The bill also allows for small farms to slaughter up to 1,000 chickens for use as people food, without having to be inspected. Federal law already allows this exemption for small producers, but Oregon has failed to recognize it, making it illegal for anyone to sell poultry that hasn't been processed in either a state or USDA inspected facility—of which there is only one in Oregon. This bill is, again, friend of consumer and farmer alike, allowing eaters to get fresh local poultry direct from farmers, and create more of a supply for the growing demand for raw milk.

HB 2947 Honey Bill

This bill also passed the House, and basically requires the Oregon Department of Agriculture to adopt rules and establish standards of identity, quality requirements, and labeling requirements for honey sold in Oregon. Small scale honey producers benefit as do consumers who want pure honey as opposed to honey with undesirable stuff added (i.e. high fructose corn syrup).

All these bills help small farmers keep their costs down by not having to meet regulations created for industrial models, and they ultimately create more product diversity for the consumer. Local is the buzz these days and good reason: increased health and prosperity for us as individuals, small businesses, and communities.

The fears of legislators come in the form of food safety concerns, but as Cannon Beach Rep. Deborah Boone pointed out in the debate, few food recalls come from cottage industries. Recent recalls of eggs, peanut butter, and milk all have come from large producers who are supposedly inspected and "safe." At the end of the day, knowing who you buy your food from and what kind of a show they are running is the best guarantee for consumers.

For info on small farms issues in Oregon, www.friendsoffamilyfarmers.org.

LUSH Life

in Midtown, Cannon Beach

By Elia Seely

IT'S A DARK AND STORMY NIGHT, you've got nothing going on and fancy a quiet evening with a book, but also need to get out of the house . . . maybe have a glass of wine. Where to go, in Cannon Beach, for that at-home-yet-out feeling? Grab a jacket and head for **Lush**, Midtown's comfy wine bar, owned and operated by Tracey Abel and Todd Rowley.

Cannon Beach in a depressed economy might not seem the most obvious time/place to open a wine bar, especially as Abel and Rowley both have successful day jobs and are extremely immersed in community doings. But it was an idea that niggled at them until one day they decided to go for it. A fair amount of research and a leisurely remodel later, Lush opened in July of 2010.

The décor is modern meets vintage funk, in an inspired interior makeover that Rowley, who also owns T&T Construction, did himself. Unique touches include the poured concrete bar top that Rowley impressed with the bottoms of wine bottles for texture. Admire the colored bottles hanging above the bar, transformed into hanging lights also Rowley's idea. Low couches invite relaxing, as does the gas fireplace and bookshelf filled with wine and local lore.

"We wanted people to have the feeling that they'd just come over casually for a glass of wine, to our home," Abel says. "We didn't want to be pretentious."

That's not to say the details aren't all in place. Cloth napkins, impressive stemware, and local art even one glass-topped table is the work of a regional artist are part of Abel's aesthetic. The floors are poured concrete and cork, the to-go containers are recyclable. An outdoor, dog-friendly space beckons in the nicer weather, but for now the inside will definitely do.

Northwest wines dominate the wine list, but drinkers will also see international varietals. "You won't find a California Pinot Noir on our list," Abel laughs. "We find customers really want

to focus on NW wines." This includes labels created by locals Dean Reiman of The Wine Shack and Laurel Hood of Laurel's Wine Shop. The small plates and appetizers change frequently and are made by Rowley in Lush's tiny custom retrofitted kitchen. Nibble on warm brie with honey and dates, gird up with flatbreads featuring green apple, fennel & blue cheese, savor some soup, and finish yourself off with a chocolate caramel tart.

Lush has seen a goodly amount of support from locals, for which Abel is grateful. "People want to see business succeed here. That's what I get from the locals. And we live here too, pay our taxes here. We're a part of the community and want to give back." Besides being a great local hangout, Lush offers some much needed entertainment options to the community. Every Wednesday finds a small gathering of open mic enthusiasts, and on first Saturdays of the month "dmoefunk," a DJ from Portland, spins tunes for an eight-to-late dance party.

"I love it," Abel muses. "It's not exactly as I expected, but I wouldn't change anything." She and Rowley have lived in Cannon Beach long enough to understand the challenges of owning a business in a seasonal town. They have an eye for the long game and still want to be pouring wine in three years. "What I love are the customers. I know it's cliché, but the people are what make it for me. We have some customers that are like family. That's worth a lot." Meanwhile Abel continues her career as a meeting planner and Rowley fits in remodels on the weekend. Like most Coasties, they've made a patchwork that pays the bills and allows for the lifestyle they want.

Lush, as in a descriptor for "wines that are rich, soft, velvety, sweet & fruity," is open Tues-Sat from 5-9pm. Summer hours will probably be Tues-Sun, 4-9pm. The atmosphere is comfortable, the wines approachable, and the company agreeable. What else do you need to know? Stop in and raise a glass.

Tracey Abel and Todd Rowley own LUSH

Photo: Lisa Evans

Lush is located at 1235 South Hemlock Street in Cannon Beach.

Winter hours: Tues-Sat 5-9pm

Summer hours: Tues-Sun 4-9pm

Events: Wednesdays Open Mic; first Saturday Dance Party

Contact Tracy for special event reservations.

Tel: 503-436-8500

Web: www.lushwinebar.com



What's Cookin'?

BLUE SCORCHER BAKERY (www.bluescorcher.com) is getting good at the **GLUTEN-FREE** thing. Bakers Packy and Cheryl have perfected a white, "Golden Loaf" and a darker teff-based loaf. Tuesdays is the day for these low-gluten products (as they are not made in a completely gluten-free facility, the über sensitive are warned forthwith.) And in the "early rumor stage," as BSB owner Joe Sullivan puts it, are plans for an expanded kitchen and ventilation system. Faster service and more menu items would follow—what's not to love about that?

Blue Scorcher Bakery is open 8am-5pm seven days a week;

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www.bluescorcher.com; 503-338-7473

Bastion of Brew, the **FORT GEORGE** has it goin' on. A visit to their quite impressive website (www.fortgeorgebrewery.com) and blog will boggle your mind with events and news. Cans are the thing, 16oz lovelies full o'the finest Vortex IPA and 1811 Lager. Even PDXers are getting in on the brew, with a special pouring & poetry event at Spints Alehouse (www.spintspdx.com) on **April 17**: book release party for Walt Whitman award winner, Carl Adamshick. Beer and poetry, oh my. Methinks these boys mean to stay in business. Don't forget you can **tour the new canning facility on Saturdays at 1pm or 4pm; meet at the bar.**

Fort George Brewery is open Monday-Thursday 11am-11pm, Friday-Saturday 11am to midnight, Sunday noon-11pm; 1483 Duane St., Astoria
www.fortgeorgebrewery.com; 503-325-PINT

Live music every Sunday night, 8-10pm ~ never a cover

In other beery news, **SB 444** passed, which repeals a prohibition-era law that stated craft beer and wine brewers couldn't share their wares beyond home. Fear no more, brewers and vintners, your lovingly tended beverages have the green light for tasting at fairs, festivals, and lemonade stands—well, better leave this one to the kids.

The livin' is easy at **SWEET BASIL'S WINE BAR** in Cannon Beach, especially on Friday and Saturday nights. Tend your palate and enjoy live music most weekends from 6-9pm. Thursdays offers up the open mic scene, a Wed-Sat happy hour (5-6), and the Café has a good series of winemaker's dinners cooked up.

Sweet Basil's + The Wine Bar are open Wednesday-Sunday from 5-10pm; 271 North Hemlock, Cannon Beach

www.thewinebarcannonbeach.com; www.cafesweetbasils.com

503-436-1539

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Finally Astoria is getting an Indian restaurant. Just when you thought you'd eaten everywhere in Astoria, **HIMANI'S**, beloved of Sunday market goers, will offer a bricks and mortar spicy alternative for a night on the town. The Kancharlas, residents of Alderbrook in Astoria, are illustrative of "the family that cooks together, sticks together," and will primarily be running the restaurant themselves, although mother Mani will initiate another cook into her secrets of stellar South Indian cuisine. **OPENING APRIL 2011!**

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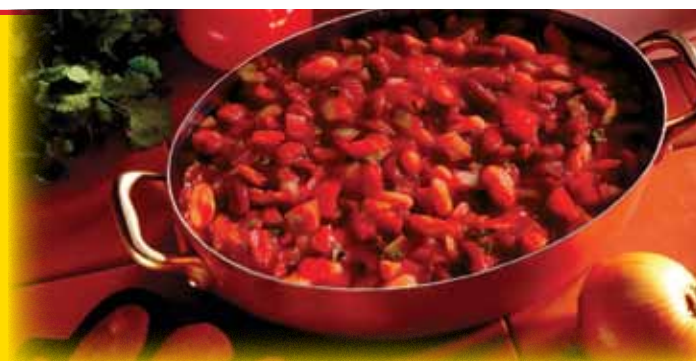
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