FISHER POETS Join the Gathering in Astoria for poetry, prose and song



TASTE OF THE COAST

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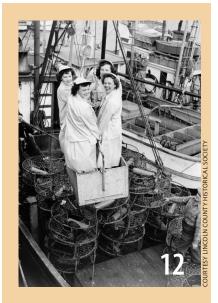


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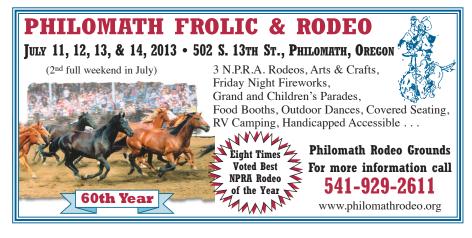


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HEN I STARTED writing the article about meetings on the coast, I thought I'd cover everything at once, but as soon as I started researching it, I found there are many categories besides the big ones that everyone thinks of. The coast can handle big conventions and shows, and some of them work even

better when the venues are dispersed. Astoria is an example of a city that does this on a large scale, as Pacific City does for smaller ones. As Jeremy Strober of Kiwanda Hospitality succinctly put it, you start the day more alert when you walk through bracing coastal air to get from your room to your first meeting in the morning.

A couple of categories that we didn't begin to cover are RV rallies and weddings. I'd like to do weddings later in the year, and some ideas to flesh out an article about rallies would be helpful. Let me know if you have suggestions: <code>rwspooner@gmail.com</code>.

There's something about the coast that stimulates creative writing. The Fisher Poets Gathering in Astoria, which we feature in this issue, brings out literary talents of people who get their inspiration from the ocean.

It is one of the longest running of its kind, but a similar event was held at one time in Newport. Some years ago, I was a judge at the Hathaway Jones Tall Tales Contest in Gold Beach, which celebrated the famous stories told by Hathaway Jones about his time on the Rogue River. The Sylvia Beach Hotel in Newport is a mecca for writers. The Oregon Writers Colony maintains Colonyhouse in Rockaway Beach, where it holds retreats for its members. Something about the sound of the surf must stimulate literary juices.

The weather has returned to normal, which at this time of year means wet. We were well into October before our weather saw the end of the summer dry spell (which in some years isn't all that dry even in August) and returned to its normal moist self. Real coast enthusiasts know that even during the rainy season, the coast can have periods of glorious weather, and it's worth sneaking over during one of the breaks. Remember your rain gear, though, in case your timing isn't perfect.

-Rob Spooner

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NOTICE TO CONTRIBUTORS

Contributions from writers, photographers, and artists are welcome, but the safety or return of unsolicited material cannot be guaranteed. If you want your materials returned, send a self-addressed stamped envelope with sufficient postage.

Writers & Photographers

Larry Andreasen lives on the Oregon Coast and enjoys taking and sharing his photos from around the state of Oregon.

Scott Blackman began photographing the coast in 1971. His photos have been published in The *New York Times*, Audubon calendars, National Geographic Society books, and *Oregon Coast*.

Patrick Dixon is a photographer and writer who was a commercial drift gillnet salmon fisherman in Cook Inlet from 1977 until 1997. He is a regular reader and the "unofficial photographer" at the Fisher Poets Gathering each year. More of his work may be seen at www.PatrickDixon.net.

Dennis Frates is an Oregon photographer specializing in nature and scenics. His images have been published in dozens of national and regional magazines, calendars, posters, cards, and books.

Barbara Lee lives in Eugene and loves the wild side of the coast, especially the creatures of the ocean and shores. Her personal and humorous touch invites you in to share an experience with the rich wildlife and diverse environments of Oregon's coastline.

Patti Murphy is a nationally published freelance writer and owner of a public relations firm based in Boise, Idaho. She and her family are annual summer visitors to the Oregon Coast.

Correction: In the November/December issue, the person on the far left in the photo on the middle of page 33 is Senator Jeff Merkley, not Senator Wyden.

Editor's Note: In regards to the cover of the September/October 2012 issue, one reader was wondering what the names of the rocks are in the photo. According to a map from

Shirley Nelson, a former elementary school teacher, retired to Port Orford in 1995. She writes nonfiction, poetry, and occasionally fiction. Her work has been published in *Oregon Coast* magazine and other publications.

Bob Pool worked for the Oregon State Highway Division for 32 years as a civil engineer. He is employed part-time as a consulting engineer while he pursues a career as a freelance photographer.

Robert L. Potts has worked in aerial photography, wildlands fire and range management, and various wildlife research projects. His photos have appeared in *Oregon Coast, Birder's World, Country Journal*, and many more publications.

Michael Shay is a retired Oregon educator. He lives in Yachats and enjoys kayaking and hiking. Michael is particularly interested in the early people of the Oregon Coast. He is currently writing a novel for children.

Judy Ware writes for regional magazines and anthologies such as *Travelers' Tales*. She and her husband live in Boise, Idaho but have called the Oregon Coast their favorite place to escape to since 1985.

JerriLynn Woolley received her first camera at 12 years old, but her passion for photography has blossomed since moving to Newport, Oregon. JerriLynn has been mentored and encouraged throughout her journey by her husband, Laren.

the U.S. Fish and Wildlife Service, the rocks in the background, left to right, are Middle Coquille Point Rock and North Coquille Point Rock. The rocks in the foreground, left to right, are the tip of Coquille Point and an unnamed rock. The rocks comprise the Coquille Point Unit of the Oregon Islands National Wildlife Refuge. (www.fws.gov/oregoncoast/maps.htm)

Oregon Coast welcomes your comments and suggestions. We reserve the right to edit them for clarity and space. If you prefer we not publish your letter, please let us know. Please include a phone number or e-mail address with all correspondence in case we need to contact you.

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Sunset shot . . .

My husband and I spent last Thanksgiving in Cannon Beach, one of our favorite places on the Oregon Coast. I want to share this picture of Cannon Beach at sunset on November 20, 2012.

Miranda Bosely, Email

Climbing Saddle Mountain ...

When my father was alive he subscribed to *Oregon Coast* magazine. I would take it home and read it cover-to-cover.

My father was an amateur photographer, but did some professional work. He started taking photos when he was 13 and never stopped until he passed at the age of 91.

I recently came across the May/ June 2009 issue, which has an article on climbing Saddle Mountain. I grew up climbing Saddle Mountain. Literally! I can't tell you how many times that I have climbed it. I remember one climb where we went into the lookout that was there and talked to the lady who was operating it. Dad took her picture. I don't know if she still is alive, but even if she isn't, maybe a son or daughter, brother or sister would like a copy of it?

The article listed the different wildflowers you encounter. One of dad's photos is a bouquet of those wildflowers and even as a little kid I remember the sign saying: "Don't pick the wildflowers."

Another photo is a tree that dad always took a picture of. It was an icon and stood long before the lookout was constructed and long after it was torn down.

> James Madden Warren, Ore.

Good issue . . .

Just had to thank you for the excellent "Dog Tales" article [September/ October]. I would love to see more in future issues. The article about the cobra lily reminds me of the play and movie *Little Shop of Horrors*. I also love the color photos of this beautiful part of America.

Joe Deveau Florence, Ore.

A Lifetime at the Coast . . .

I know the Oregon Coast. I am 76 now and I have lived here since year one. Mom loved the Oregon Coast and we would make frequent trips. She loved the beaches at Florence and we would go there often, but we also explored Bandon and the rest of the coast.

My father was killed in a logging accident when I was three years old and mother later remarried. Dad wouldn't go with us on our beach roaming trips, but I took him deep-sea fishing out of Salmon Harbor about ten times. He happened to be sitting in the hot seat one time and thus caught most of the salmon on that trip. This pleased him much.

One time, I was going up Heceta Head when everything was silver: the sea, the sky, even the beach sand below. In my opinion, Samuel H. Boardman State Scenic Corridor is one of our prettiest



igh-quality live theater is presented in many coastal communities on a regular basis.

Admission, dates, and times are subject to change.

Call theaters for current information. Listed here are January and February productions:

Astor Street Opry Company Playhouse

129 W Bond St., Astoria 503-325-6104; www.shanghaiedinastoria.com

NEW WORKS FESTIVAL Feb 1–16; Fri–Sat 7:30 p.m., Sun 2 p.m.; tickets \$6–\$15.

Liberty Theater

1203 Commercial, Astoria 503-325-5922 Ext. 55; www.liberty-theater.org

SPOON RIVER ANTHOLOGY Feb 15–23; Fri–Sat 7:30 p.m., Sun 3 p.m.

The Barn Community Playhouse

1204 lvy St., Tillamook 503-812-2163; www.tillamooktheater.com

ICANT REMEMBER ANYTHING AND THE 75TH Feb 22—Mar 9; Fri—Sat 7 p.m., Sun 2 p.m.; tickets \$10-\$15.

Theatre West

3536 SE Hwy 101, Lincoln City 541-994-5663; www.theatrewest.com

NANA'S NAUGHTY KNICKERS Dec 27-Jan 19; Thurs-Sat 8 p.m.; tickets \$8-\$12. ROSE'S DILEMMA Feb 28-Mar 23; Thurs-Sat 8 p.m.; tickets \$8-\$12.

Newport Performing Arts Center

777 W Olive St., Newport 541-265-ARTS; www.coastarts.org, www.capnewport.com

7 BRIDES FOR 7 BROTHERS Feb 22–Mar 9, Fri 7 p.m., Sat 2 p.m. & 7 p.m.; tickets \$10–\$12.

Little Theater on the Bay

2100 Sherman Ave., North Bend 541-756-4336; www.ltob.net

THE SPITFIRE GRILL Feb 1–17; Fri–Sat 7 p.m., Sun 2 p.m.; tickets \$6–\$15.

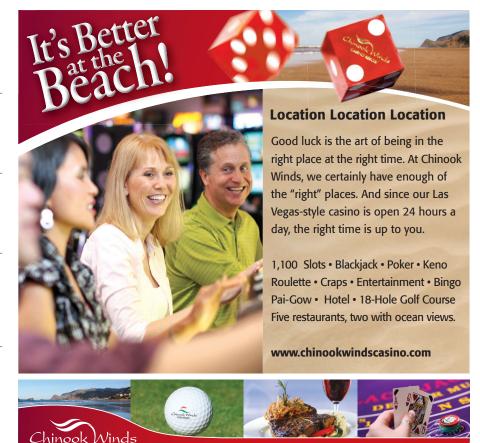
Brookings-Harbor Community Theater

97900 Shopping Center Ave. Suite # 39, Brookings

541-469-4700; www.brookingsharborcommunitytheater.com

THE EMPEROR'S NEW CLOTHES Jan 11–12, 18–19; Fri 7:30 p.m., Sat 2 p.m.; tickets \$7–\$10. **HOLY CANNOLI** Feb 8–17; Fri–Sat 7:30 p.m., Sun 2 p.m.; tickets \$7–\$10. ■

state parks with its sea arches. I am also fond of the stacks at Bandon (one looks like a robed priest to me). I love walking the docks at Charleston to look at the sailboats that have come in. I have been to Sunset Bay and Shore Acres often and I feel that Sunset Bay should be the setting for the Miss Oregon contest.



I also have a picture of a winter waterfall that falls into the surf. This was taken somewhere around Pistol River or between Cape Blanco and Humbug Mountain. All I remember is I had to hike more than a mile from Highway 101 to reach the beach and then hike about five miles south.

CASINO RESORT

On the Bandon fire: I was born in Oklahoma on May 14, 1936, so neither I nor my parents were there. But mom told me this (probably someone told her): the officials were stopping all the Greyhound and Continental Trailway buses traveling either way and impressing every ablebodied man to help fight the fire.

Eldon Randolph Eugene, Ore.

Driftwood furniture...

I've been building with driftwood for a little more than 10 years. Last year, while traveling to a show, I managed to get this shot of one of my chairs off of the Oregon Coast, near Port Orford. To see more, check out my website, www. jeffrouitto.com.

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Jeffro Uitto Email



















TOP ROW, FROM LEFT:

Manley Art Center & Gallery, Brookings–Jay Mosby. Douglas Purdy Gallery, Ophir–William F. Stone. Wild Rain Gallery, Tillamook–Seward Whitfield.

BOTTOM ROW, FROM LEFT:

Northwest by Northwest Gallery, Cannon Beach–Georgia Gerber.

Wild Rain Gallery, Tillamook–Warren Dahl. Bandon Public Library, Bandon–Ron Bush. Bandon Public Library, Bandon–Lea Lyman.

Heritage Museum

1618 Exchange St., Astoria 503-325-2203; www.cumtux.org

THROUGH FEB 1 "Hooked: The Art and Tradition of Rug Hooking," hooked rug exhibit.

Cannon Beach History Center and Museum

1387 Spruce St., Cannon Beach 503-436-9301; www.cbhistory.org

THROUGH FEB Local artists, "Quilts and More!" exhibit of textiles and reused materials.

Northwest By Northwest Gallery

232 N Spruce St., Cannon Beach 503-436-0741; www.nwbynwgallery.com

JAN-FEB Christopher Burkett, fine art color landscape photographs; sculptures by Georgia Gerber, Alisa Looney, Steve Jensen, Lillian Pitt, and Wayne Chabre.

Latimer Quilt and Textile Center

2105 Wilson River Loop Rd., Tillamook 503-842-8622; www.latimerquiltandtextile.com

THROUGH JAN 5 High Fiber Diet, fiber artisans.

Tillamook County Pioneer Museum

2106 Second St., Tillamook 503-842-4553; www.tcpm.org

THROUGH FEB 24 Doreen Lindstedt, "Coast to Cascades" watercolors show.

Wild Rain Gallery

17050 Wilson River Hwy, Tillamook 503-842-6405; www.wildraingallery.com

JAN-FEB More than 40 local artists, including metal assemblages by Seward Whitfield and oil paintings by Warren Dahl.

Backstreet Gallery

1421 Bay St., Florence 541-997-8980; www.backstreetgallery.org

JAN 24 local artists, watercolor, fiber art, mixedmedia, pottery, fabric art, artisan jewelry, fused glass, turned wood, paper art, artisan greeting cards, and more (reception Jan 12, 3–5 p.m.).

FEB 27 Re-Opening Party, food, drink, entertainment (5–7 p.m.).

Siuslaw Public Library

1460 9th St., Florence 541-997-3132; www.siuslawlibrary.org

THROUGH JAN 14 Florence Senior Center Beginning Watercolor Class, watercolors; Jan Walters, wood carvings.

Coos Art Museum

235 Anderson Ave., Coos Bay 541-267-3901; www.coosart.org

THROUGH JAN 26 Ken Means, carousel items; internationally recognized artists from the Permanent Collection "Printmakers on Paper," show of artwork exhibiting all printmaking processes.

South Slough National Estuarine Research Reserve

61907 Seven Devils Road, Charleston 541-888-5558; www.southsloughestuary.org

FEB 9 Patricia Davidson Art opening (2–4 p.m.).

Bandon Public Library

1204 Eleventh St. SW, Bandon 541-347-3221; info.cclsd.org/ban

JAN Ron Bush, various media.

FEB Lea Lyman, "Reflections" exhibit of weavings; Tonya Rosen, "It's Not Your Mother's Needlework" exhibit of needlepoint.

Douglas Purdy Gallery

33731 Ophir Road, Ophir (call for appointment and directions)

541-247-4149; www.dpurdygallery.com

JAN-FEB William F. Stone, original watercolors.

Manley Art Center & Gallery

433 Oak St., Brookings 541-469-1807; www.wildriverscoastart.com

JAN Tuesday painters, mixture of various mediums.

FEB Jay Mosby, watercolors.

CREATURE COMES TO LIFE

ACCORDING TO LOCAL legend, Devils Lake contains a mysterious lake creature. That was the inspiration for Heidi Erickson's new art installation in Regatta Park in Lincoln City, "The Devils Lake Creature." The sculpture she and fellow artist Doug Kroger created stands nearly 16 feet high, is 18 feet long, and weighs approximately 5,000 pounds.

Erickson felt it was important that the sculpture captivate the heart and minds of children and the "young at heart," so she set out to create a friendly and inviting rendition of the legendary lake creature. The project took two years to finish, and was installed last August. Nearly all of the sculpture is made from recycled materials, including 7,100 feet of recycled metal round bar and 900 pounds of retread rubber donated by Les Schwab. Nestled inside the creature is a large red heart, a "wish vessel," according to Erickson, whose purpose is to collect the wishes, dreams, prayers, and thoughts of the community. The creature, which will soon be named by local school kids, stands at the entrance to Regatta Park on West Devils Lake Road. (www.lettherebearts.com)





LEFT AND ABOVE: Heidi Erickson's new art installation in Regatta Park in Lincoln City.



Heidi Hendrickson and Doug Kroger at their studio with heart now hidden inside the dragon.

PHOTOGRAPH MAKES WAVES

A PHOTO TAKEN on the Oregon Coast by Jason Olive, entitled Brahma, has recently been selected as a finalist in the Emerging Focus photo competition at photo l.a. The photo was selected by the judging committee to be among the top 20 groundbreaking works of photography. Acclaimed as one of the most prestigious art fairs in the world, photo

l.a. is an international showcase for the best in photographic art. Jason Olive's photo series, The Devil's Churn Collection, was featured in the November/December issue of Oregon Coast. (www.photola.com or www.devilschurn.com)



CRAB FOR A CAUSE

IT'S FRESH, IT'S from the ocean, and now is the time to get it—Dungeness crab is caught by the boatload in the winter. There are several crab feed fundraisers up and down the Oregon Coast that celebrate this delectable crustacean while benefiting community organizations. So partake in some delicious crab. It's good crab for a good cause!

Fisherman's Benefit Fund Crab Feed

JANUARY 11-12, WARRENTON

TASTY CRAB AND good times are on tap for the Fisherman's Benefit Fund Crab Feed January 11–12 from 4–8 p.m. at the Warrenton Community Center, 170 SW Third Street. The menu includes fresh Dungeness crab, coleslaw, garlic bread, a drink, and dessert. Cost is \$15 for adults and \$13 for seniors and those younger than age 12.

The benefit provides funds for those in the local fishing industry with injuries, assistance to families, and scholarships. (503-791-0174)

Newport Crab Krack

JANUARY 20, NEWPORT

NEWPORT'S CRAB KRACK, held Janu-





Florence Food Share's Crab Crack sold out last year.

ary 20, is a crab and entertainment extravaganza. A whole crab dinner with potatoes, salad, bread roll, and a variety of desserts tempts the palate while the bluegrass band the Lucky Gap entertains. The event features silent and oral auctions for vacation trips, furniture, quilts, artwork, tools, and other items.

Proceeds go toward restoration of the Pacific Maritime & Heritage Center. "This year should be especially exciting because we are very close to opening," said Dawn Pavitt, chair of the event. "The goal is to open the main floor by June of 2013."

The Crab Krack is held from 4–7 p.m. at the Best Western Agate Beach Inn. Tickets, available at Lincoln County Historical Society, are \$40 for members or \$45 for nonmembers. (541-265-7509; www.oregoncoasthistory.org)

Lions Crab Feed

JANUARY 26, YACHATS

THE ANNUAL YACHATS Lions Crab Feed, on January 26, starts at 4 p.m. and lasts until the food is gone. The feed features all-you-can-eat crab with bread, coleslaw, baked beans, and soda or coffee. The Feed takes place in two locations:

the Yachats Lions Hall on W 4th and the Yachats Commons Picnic Shelter on W 5th and Hwy 101. (541-547-3498; www.e-clubhouse.org/sites/yachats)

Crab Crack

FEBRUARY 2, FLORENCE

THE CRAB CRACK on February 2 is a fantastic feed of fresh Dungeness crab with all the trimmings, including pasta, coleslaw, bread, and ice cream, taking place at the Florence Event Center from 4–7 p.m. All proceeds from the event, including those from a silent auction, benefit hunger relief efforts of Florence Food Share. Tickets are \$25 per person and must be purchased by January 24. (541-997-9599; www.florencefoodshare.org)

Crab Feed

FEBRUARY 9, CHARLESTON

CHARLESTON'S CRAB FEED is a longstanding tradition that benefits the Charleston Visitor Center. On February 9, get fresh Dungeness crab dinners, whole or half crabs at market price, along with beans, salad, bread, and beverage at the Old Charleston School House on Seven Devils Road. (541-269-0215; www.oregonsadventurecoast.com)

JAZZ FEST

FEBRUARY 22-24, SEASIDE

THE RAIN MAY be tapping on the windows this time of year on the coast, but there is also a lot of toe-tapping at the annual Seaside Jazz Festival. February 22-24 brings to Seaside a flurry of renowned musicians fluent in ragtime, Dixieland, traditional jazz, and swing-and all are sure to have crowds dancing in no time. This year's lineup includes more than a dozen bands, including Uptown Lowdown, Bridgetown Sextet, Grand Dominion Jazz Band, Original Wildcat Jass Band, Titan Hot Seven, High Sierra, Wally's Warehouse Waifs, Ivory&Gold, Tom Rigney and Flambeau, Blue Street Jazz Band, Black Swan Classic Jazz Band, and Bob Draga.



The festival features several performances from each artist at any of five venues, so call or visit the festival web-

site for a schedule or to purchase tickets. (866-345-6257; www.jazzseaside.com)

ACOUSTIC FOLK!



JANUARY-MAY, CANNON BEACH

EACH YEAR, THE Cannon Beach History Center invites some of the best Northwest musicians to play at the museum, and this year's eclectic lineup is sure to electrify audiences with local favorites and new faces.

World-renowned jazz guitarist John Stowell makes his third appearance in Cannon Beach on January 4. Stowell's album *Through the Listening Glass* with David Friesen was designated one of the "Ten Best Jazz Albums of the Decade" by the *Los Angeles Examiner*.

Local favorite Beth Willis, along with Todd Chatals, return to the museum on February 22. *Portlandblues.com* writes of Willis, "Just one girl (as near to an angel as you can get) and a guitar."

Celtic virtuoso Colleen Raney makes her debut in Cannon Beach on March 30. Raney, an Oregon resident who has been immersed in Celtic music and lore since she was a child, has traveled across the world, entrancing audiences with her "meadowlark" voice.

Adlai Alexander makes his first appearance in Cannon Beach on April 26. This versatile musician enjoys integrating jazz, Brazilian, and other international melodies into original British pop and 60s Broadway tunes. He has shared the stage with Randy Newman, Leo Kottke, and Brazilian star Marisa Monte, among others.

Foot-stomping high energy music is a sure bet with Robert Richter, who returns by popular demand to close out the History Center's concert season on Friday May 24. Richter has appeared on Tom May's nationally syndicated radio program "River City Folk" and has received national radio play on NPR.

Concerts take place at the Cannon Beach History Center & Museum at 7 p.m. Tickets are \$7 for adults and \$2 for children, with proceeds funding programs such as the Acoustic Folk & Lecture Series, exhibits, and field trip programs. (503-436-9301; www.cbhistory.org)



THE LOVE TRAIN

FEBRUARY 9, GARIBALDI

WANT TO REALLY impress your loved one on Valentines Day? Your best bet might be a trip on the Oregon Coast Scenic Railroad's Valentine Dinner Train on February 9.

The 3-hour excursion starts in Garibaldi and winds its way along the coast with views of Tillamook Bay, the ocean, and Nehalem Bay, all while dining on a delicious four-course meal. More dinner and special excursion trips are offered throughout spring and summer, including new moonlight excursions. Check the Railroad's website or call for a full schedule. Be sure to get your tickets early (especially if you want an ocean-side seat), and prepare for a one-of-a-kind romantic evening! (503-842-7972; www.ocsr.net)







CHOCOLATE DESIRES

FEBRUARY 9, PACIFIC CITY
DECADENT DESSERTS, LIBATIONS, and art—it's the perfect combination for Your Heart's Desire: A Celebration of Chocolate, Wine, and Art—a fundraising event for kids' art programs in Tillamook County schools that takes place February 9 at the Kiawanda Community Center in Pacific City.

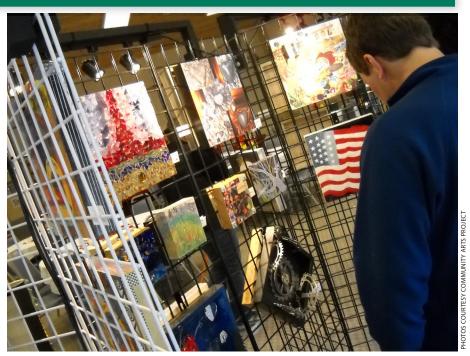
Beginning at noon, a special exhibit and sale features artwork created for the event by local professional artists. Pieces will be on two different sized birch panels and depict the artists' reflection on the theme, "community." The larger pieces are \$100, the smaller are \$60, with proceeds supporting the Art Literacy Program. Artwork is on sale from noon–5 p.m., and then continues from 6:30–10 p.m. at the chocolate and wine party, for which tickets are required. Complimentary wine, beer, sparkling





cider, appetizers, and desserts are served throughout the evening. The party includes a raffle, silent auction, student art, live music, and dancing.

Currently, Art Literacy Programs are presented at Nestucca Valley Elemen-



tary School in Cloverdale and Garibaldi Grade School. More than 400 students take part in the program every month.

Tickets to the evening event are \$25 advance, \$30 at the door. (503-392-4581; www.communityartsproject.net)





MARDI GRAS COOK-OFF

JANUARY 26, LINCOLN CITY

CELEBRATE MARDI GRAS Oregon Coaststyle, with a cook-off featuring some of the best chefs in the Pacific Northwest competing to see who has the best jambalaya. The Jambalaya Cook-Off takes place on January 26 from 11 a.m.–2 p.m. at the Culinary Center in Lincoln City.

Sample jambalaya, and pick your favorite. Admission is free, with samples available for 50 cents and portion sizes for \$3. And don't miss the King Cake, a cinnamon roll-like cake with traditional Mardi Gras colors of gold, green, and purple sprinkles on the outside. The cake is flown in from Louisiana for the cookoff. (800-452-2151; www.oregoncoast.org)

BE JEWELED BEDAZZLES

FEBRUARY 9, NEWPORT

BE JEWELED, a one-of-a-kind jewelry sale that doubles as a fundraiser for Food Share of Lincoln County, takes place on Saturday, February 9 at the Newport Shilo Inn.

This popular jewelry sale attracts people from across the state with all types of jewelry available for purchase, including beads, fine jewelry, unique pieces, and jewelry-making supplies. Volunteers work all year to gather dona-



Sneaker Wave Awareness

TWO YEARS AGO two Eugene teenagers drowned when they were swept into the frigid ocean at Smelt Sands State Park. A sneaker wave that hit Rockaway Beach a few years ago in October knocked three children and an elderly couple off their feet into the swirling water. That incident was caught on tape, and can be seen on YouTube (Dangerous Sneaker Wave–Rockaway Beach, OREGON).

These incidents are sobering reminders that the ocean is a powerful force, and that beachgoers should always be aware of their surroundings. Sneaker waves are unusually large waves that can occur anywhere along the coast at anytime without warning. According to the Oregon Parks and Recreation Department, sneaker waves surge high up on a beach with deadly force and can carry a "large amount of sand that can saturate your clothes, weighing you down and making escape difficult." They are impossible to predict and can occur during stormy winter weather or on a sunny, calm summer day.

Beachgoers should follow a few tips to avoid sneaker waves: stay away from logs at all times, avoid the wet sand area during storm activity, always be within reach of children, heed posted warnings, and never turn your back on the ocean.



tions, sort the jewelry, and have fine jewelry appraised by a local jeweler.

Those who want first choice of items start lining up before the sale starts at 9 a.m. The popular half-price sale starts at noon, with great bargains to be had on what is left until closing at 2 p.m. No admission charged. (541-265-8578; www.foodsharelincolncounty.org)





ROCKS, FOSSILS, & FUN

JANUARY 19-20, YACHATS

THE FIRST-EVER AGATE Festival was such a huge hit last year that Yachats is doing it again this year on January 19-20 at the Yachats Commons. The Agate Festival is a combination gem-mineral-fossil show with spectacular displays as well as family-

friendly learning opportunities for all ages.

Featured speaker is

fossil expert Dr. James Chatters, who serves as a Research Associate at Central Washington University and may best be known for his excavation and study of "Kennewick Man," a name given to the famous prehistoric skeletal remains discovered on the banks of the Columbia River. (800-929-0477; www.yachats.org)



FOLK IN FLORENCE

JANUARY 26-27, FLORENCE

FOLK MUSIC IS front and center at the annual Winter Folk Festival, held January 26-27 at the Florence Events Center. Top-notch headliners make for two phenomenal days of performances with the likes of Barry McGuire & John York, The Vintage Singers, and The Surrey Three. Other unforgettable musicians include New York guitarist Miche Fambro, Russian folk fusionists The Flying Balalaika Brothers, and festival favorites The New Iberians, along with several other performers.

More than mere music, the festival also features an artisan fair (free admission) and a pie contest, with opportunities to buy a slice from a prize-winning pie. (541-997-1994; www.winterfolkfestival.org)

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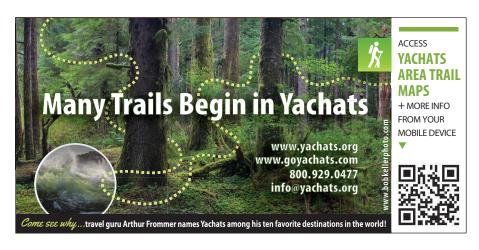


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MADE FOR DANCIN



MARCH 8-10, COOS BAY & NORTH BEND

MORE THAN JUST jazz is on tap at the Southcoast Clambake Jazz Festival, tuning it up at the Red Lion Hotel in Coos Bay and The Mill Casino in North Bend, March 8-10. You'll be swingin' with the aptly named band Swing Fever, revel in gypsy jazz with The Stolen Sweets or enjoy some classic Zydeco with Gator Beat. The

Young Bucs perform an interesting mix of doo-wop and bluegrass while you can hear some great jazz and blues from Coup d'Bop and Soulpie. Big band sounds resonate with the Blue Skies Big Band, It's About Time Big Band, and the Oregon Coast Lab Band. Pick your favorites or make it a whole weekend steeped in some truly danceable music. (541-267-7665; www.clambakejazz.org)

MUSIC SHOWCASE

JANUARY-MAY, BANDON

MUSIC AND MORE great music is on the agenda for the Bandon Showcase this winter and spring. First up, on January 18, is the multi-talented Claire Lynch Band, with down-home, front porch bluegrass of the highest caliber. On April 6, doo-wop sen-



sations The Alley Cats play for Bandon with a perfect blend of musical talent and comedic timing as they sing a cappella to the greatest songs of the 1950s and 60s. The highly regarded San Diego-based Presidio Brass entertains on May 18 with a full repertoire of American brass written specifically for the ensemble. Members of Presidio Brass have performed with the □ London Philharmonic and Los Angeles Philharmonic and can also be heard on video game and major motion picture soundå tracks. (541-347-SHOW; www. bandonshowcase.org)



SOUTH COAST ACOUSTIC

JANUARY 12 & FEBRUARY 16,

PISTOL RIVER

THE PISTOI **RIVER Concert** Association is known for its intimate setting, the Friendship Hall in Pistol River, and its ability to draw



the finest acoustic musicians to this rural setting. This winter's lineup is no different.

On January 12, East Coast's folk trio Red Molly, consisting of Laurie MacAllister (vocals, guitar, banjo), Abbie Gardner (vocals, guitar, Dobro, lap steel guitar), and Molly Venter (vocals, guitar) will perform original works composed by group members, as well as covers of songs by Hank Williams, Gillian Welch, and Ryan Adams.

Super-vocalist Kate Power and string-player Steve Einhorn team up on February 16. Both are well versed in singing, songwriting, and playing a variety of instruments, including the guitar, ukulele, and banjo among others. Story and song merge in perfect harmony when these two talented musicians play together. (541-247-2848; www.pistolriver.com) ■





Meet at the Oast

There's no better place for a meeting or convention—big or small—than the Oregon Coast.

STORY BY ROB SPOONER

HE OREGON COAST is unmatched if you're seeking solitude, but it's even better if you want to share the experience. From the earliest days, the coast has been a destination for families, associations, conventions, corporate retreats, people with special interests, and people just looking for a good time. Making all of them welcome has become a sub-industry of tourism on the coast.

NORTH COAST VENUES

The coast has facilities both big and small. "Big" gets no bigger than the Seaside Civic and Convention Center, owned by the City of Seaside. In 2011, the convention center hosted 107 events, attended by 37,000 people. They ranged from Rotary to the Oregon World Association of China Painters; from Miss Oregon to the Dorchester Conference.

The Dorchester Conference is one that has migrated north. First held in 1965 under the leadership of Bob Packwood, later a U.S. Senator, the original venue was the Dorchester House in Lincoln City. Demonstrating that Oregon Republicans are at least as proficient in Roman numerals as NFL fans, Dorchester XLIX is scheduled for March 2013.

Many cities on the coast have debated the wisdom of building a single large convention center. Astoria has chosen to create an all-city convention capability. The centerpiece is the beautifully restored Liberty Theater, where the main theater accommodates 665 people in a setting that is at once spacious and invitingly intimate. Feel like dancing? The

"The spectacular setting has drawn the likes of Jeep, which has held product introductions here that let the media check out the performance of new models by driving them on the Three Capes Loop."





ARMEN SWIGART

KACHINA STARI

McTavish Room can seat 150 and leave room for a dance floor. Smaller rooms are available in the theater and other locations downtown.

And while Astoria has no single downtown hotel to host large numbers of attendees, the waterfront trolley connects the hotels along the waterfront and can easily shuttle guests from their lodgings to downtown for meetings and excellent restaurants.

A similar approach has been taken in Pacific City, where the complex of facilities at Cape Kiwanda is just feet from the ocean. A trifecta of lodgings managed by Kiwanda Hospitality Group—Inn at Cape Kiwanda, Cottages at Cape Kiwanda, and Shorepine Vacation Rentals—can accommodate up to 200 in a variety of settings. The Pelican Pub & Brewery, a few feet from where the famous dories of Pacific City are launched into the

surf, provides meeting space as well as catering. The spectacular setting has drawn the likes of Jeep, which has held product introductions here that let the media check out the performance of new models by driving them on the Three Capes Loop.

LAID-BACK & LAVISH, NORTH AND SOUTH

New and updated facilities are coming online on the coast. The Sea Ranch Resort in Cannon Beach has evolved from offering horseback riding in the 1950s to an RV park in the 1960s. More recently, owner Carmen Swigart has added the Sundance Event Lodge and Sundance Wellness Center. Each summer, children aged 8–14 congregate at the Sundance Event Lodge for a Music Camp where they learn how to write, perform, and record their own songs.



TOP LEFT: Sea Ranch. TOP RIGHT: Turtle Rock Resort. ABOVE: Hwy 101 Harley-Davidson Lighthouse Run.



When you plan your get-together at Turtle Rock Resort in Gold Beach, there is something to please everyone. Bring your own lodging in the form of an RV, stay in one of their cottages or their vacation rental that sleeps eight, or choose one of the many waterfront rooms available in Gold

Beach. Wherever you decide to stay, get everyone together at Turtle Rock's group meeting facility, designed to feel like someone's living room even if there are dozens of people. Up to 80 can enjoy its stone fireplace, the barbecue on the back, or fire ring on the patio. Natural wood floors and ceilings

contribute to the laid-back coastal ambience.

CULTURE AT THE CASINOS

The advent of tribal casinos has brought with it the development of lodging and meeting facilities that display the tribes' unique cultural heritage. The Mill Casino Hotel & RV Park complex in Coos Bay can accommodate meetings as large as 500 people in the Salmon Room or an intimate retreat in the Coquille Room on the seventh floor of the hotel.

Each year towards the end of June, Coos Bay is filled with hundreds of motorcycle riders who take part in the annual Highway 101 Harley-Davidson Lighthouse Run. Sponsored by The Mill Casino and Highway 101 Harley-Davidson of Coos Bay, the event has grown steadily, exceeding 550 riders in 2012. After a welcome social on Friday evening at The Mill, the riders spend Saturday stopping at lighthouses and









TOP: Highway 101 Harley-Davidson Lighthouse Run. BELOW: Driftwood Shores family-friendly swimming pool.

businesses between Newport and Port Orford. Back at The Mill on Saturday evening, they have their poker hands dealt for a chance to win a new Harley-Davidson motorcycle as well as cash payouts. The 13th Annual Lighthouse Run will take place June 21–22.

Three miles south of the California-Oregon border on Hwy 101, Lucky 7 Casino has been rapidly growing since its first permanent facility opened in 2001. Currently the casino is constructing a new hotel, which is slated to open in time for the summer tourist season. The Tolowa Tribe has a unique artistic tradition that is featured prominently throughout the casino, the meeting areas, and the new hotel. The two largest rooms, Naa-sut at 1,740 square feet and K'ush-chu at 2,995 square

VENUE INFORMATION

Seaside

Seaside Civic and Convention Center (800-394-3303; www.seasideconvention. com)

Astoria

Liberty Theater (503-325-8108; www.liberty-theater.org)

Pacific City

Kiwanda Hospitality Group (503-965-7779; www.yourlittlebeachtown.com)

Cannon Beach

Sea Ranch Resort (503-436-2815; www.searanchrv.com)

Gold Beach

Turtle Rock Resort (800-353-9754; www.turtlerockresorts.com)

Coos Bay

The Mill Casino Hotel & RV Park (800-953-4800; www.themillcasino.com)

Brookings

Lucky 7 Casino (866-777-7170; www.lucky7casino.com)

Yachats

Yachats Commons (541-547-3565; www.ci.yachats.or.us)

Adobe Resort (800-522-3623; www.adoberesort.com)

Overleaf Lodge & Spa (800-338-0507; www.overleaflodge.com)

Florence

Driftwood Shores Resort & Conference Center (800-422-5091; www.driftwood-shores.com)

feet, can be combined to provide 4,735 square feet of unobstructed space as the Tolowa Event Center. Smaller rooms of 615 and 935 square feet are also available.

Word is spreading that Lucky 7 Casino is a place to have fun in a culturally rich and environmentally sensitive setting. This fall, the Calvin E Murphy Detachment of the Marine Corps League held its ball in celebration of the 237th anniversary of the founding of the Corps in 1775. Marine veterans from Grants Pass, Medford, and even Portland and Salem were drawn to the event.

THE CENTRAL COAST

Tiny Yachats, population 890, has surprisingly extensive meeting facilities. Yachats Commons, once the local school, houses city government with plenty of rooms of various sizes for meetings. Adobe Resort has a full range of services, including meeting rooms holding up to 115 people, their own catering service, and 110 rooms for anyone staying overnight.

Overleaf Lodge & Spa, less than a mile north of downtown Yachats. has its own event center. Located in what was formerly a coastal cottage, the Overleaf Event Center is a newly remodeled facility that can host up to 60 people with a variety of seating styles. A wood-burning fireplace is located in the meeting space should your event need a touch of warmth and ambiance. On the west side of the building, French doors lead to a large exterior deck for outside entertaining or breaks. In addition, a warming kitchen is perfectly suited to the needs of caterers. For a smaller meeting of up to 25 people, consider the Conference Room on the second floor of the lobby in the Overleaf Lodge itself.

Driftwood Shores in Florence has long been a favorite due to its location just steps from the ocean. A strong windstorm in January of 2012 seriously damaged the facility, making much of its south wing unusable. The resort seized the opportunity and is upgrading all its units.

After a summer of challenges, Driftwood Shores brought all its damaged units back into service this fall. Wood-burning fireplaces have been replaced by greener electric models. Some units received an extra dose of refinement and will be available as Select Suites. Within a few years, even the undamaged units will get a makeover.

Any size group can be accommodated, from an extended family in a three-bedroom suite to a conference attended by 150 people. The usual array of large and small rooms, audio-visual support, and catering services is available, with a family-friendly swimming

pool as a bonus. But the clincher is the broad, sandy beach almost at your doorstep.

We've only touched on the wide spectrum of facilities that can host the event you're planning. Once you know where you want to hold it, the local chamber can provide further suggestions to meet your needs. And if you don't have a meeting that's absolutely necessary, dream one up! Coming to the Coast should be reason enough.



All Rooms are Oceanfront - Full Service Restaurant & Banquet Facilities Indoor Pool with Kids Aquatic Area - Full Kitchen Units - Beach Access For Reservations please call: (541)997-8263 or Toll Free (800)422-5091 88416 1st Ave. Florence, OR 97439 www.DriftwoodShores.com





Each February, appreciative audiences gather in Astoria to hear commercial fishermen share their experiences through poetry and song.

STORY BY PATRICK DIXON

EBRUARY IN ASTORIA is often dark and windy. The gray clouds that scud up the Columbia River spit a mixture of sleet and rain upon any unfortunate soul that happens to be out. But there are hundreds of people on the streets of this historic coastal city tonight. They are laughing, hugging old friends, telling stories, and spending their Friday and Saturday nights moving from pub to restaurant to brewery and back again. Warm light, amplified voices, laughter, and music spill out the doors as they come and go. The weather is forgotten, and why not? It's the annual Fisher Poets Gathering!

A celebration of the commercial fishing industry in poetry, prose, and song, the Gathering has been an annual event for 15 years. Jon Broderick, a commercial fisherman and former teacher who lives in Cannon Beach, is credited with starting the event in 1998. "Even the first event was surprisingly well-attended," he remarks. "I invited forty folks gleaned from the contributors' list of the *Alaska Fisherman's Journal*, and thirty-nine showed up with their friends."





The Gathering has grown to nearly eighty performers featured in six venues over two nights, with morning workshops on everything from writing poetry to knot tying. During the evenings, deckhands, cannery workers, skippers, and beach fishermenmen and women of all ages and persuasions

who work on fishing boats called seiners, crabbers, gillnetters, trollers, draggers, and more—ascend the steps to the stage for 15 minutes to share their private reflections about their industry. More than a thousand visitors fill the seats to listen, laugh, cry, and applaud.

"Anyone can get up on stage as long as they have a connection to the industry," adds Broderick. "They don't have to be great, just authentic." For many, the first time in front of the audience comes at one of the 'open mike' sessions or at the wildly popular poetry contest that closes the show on Saturday. After that, it's just a matter of time

> before some of them become regulars.

One writer new to the Gathering last year was Tele Aadsen, who trolls in southeast Alaska with her husband, Joel Brady-Power. "We were both boat kids growing up in Sitka," she says. Her participation at the Gathering affected her hugely, she says. "It's given me a real sense of community. That



Jon Broderick.

first night [at the presenters' dinner] we were nervous, wondering what we were doing there, until the first readers stepped to the microphone. Then we realized we were in a room full of strangers who weren't strangers at all." She also found that hearing other fishermen inspired her own motivation and craft. "It was a huge boost for me to pursue my own memoir I've been

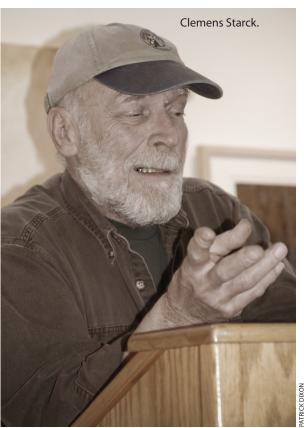
toying with for the past ten years or so."

His laugh was belly-deep and not unkind. "This is a king salmon."

Thirty years later, I will have harvested thousands of king salmon, more than my grandpa could have dreamed of, his hands twitching cat-like on an imaginary rod and reel. I'll whisper apologies to fish gasping for the sea and stroke their sides, tracing scales of emerald, amethyst and opal. I'll watch the flat aluminum of death swallow their rainbow. I will struggle with what it means to make a living off of death. And with every unmistakable whiff of king salmon, some small, dimly lit closet of forgotten memories will shine with the echoes of my grandpa's pride.

—Tele Aadsen, from You Never Forget Your First

Broderick came up with the idea for a Fisher Poets Gathering after hearing another Oregon poet, Clemens Starck, perform at Linfield College. "Clem wrote poetry about work. I had never considered doing



FISHERPOEM

—by Patrick Dixon



I slide into this crowded bar
like I'd ease a boat into a slip:
the river is crowded tonight.
Fisherpoets
ride these aisles like currents.
Tying up to booths
or dropping anchors on barstools,
they open journals like hatch covers:
unsure of how the catch
compares.

How many brailers does the rest of the fleet have tonight?
How many pounds?
(Crap. Maybe I'll wait to deliver until morning, when no one else is watching.)

But morning comes and no one cares. We drink beer, watch the show, and listen.

And damn, the stories fill the air like jumpers; words weave to catch them like nets hung deep, ears cock for the sound of a splash eyes narrow, looking for hits.

Then here comes the next set, and a poet picks up the microphone, like static over the radio, the bar chatter fades, and in slow-motion the words lift us, riding on the back of a swell:

"The VHF just said a boat went down with all hands."

"The sunrise lit the mountaintops the color of salmon."

"...that halibut hook sunk deep into the side of his hand."

"The lights of the fleet looked as if the very stars had fallen to the ocean surface."

"Pea soup."

"She went over when we weren't lookin'..."

A slip of a boot on a wet deck becomes a slip of the tongue, and this place fills with salt water.

The speaker pauses,

turns off the key and walks away without a look.
In a moment all hell will break loose,
and we'll relive it again in the telling,
but as the story lands on the dock
solid and hard,
we can sense the slightest change of the engine,
feel the gentlest breeze,
hear our own heart beat
in the distance,
in the waves.

Astoria, December, 2000



that. I immediately thought about the fishermen I knew who wrote, and decided to get a few people together to give it a try." Years later Broderick invited Starck to the Gathering, and Clem has been a well-loved regular reader ever since.

"Fisher Poets is an annual highlight," says Starck, an award-winning poet with five books to his credit. "There's a wonderful feeling of camaraderie." A carpenter by trade, he spent several years as a merchant seaman, and understands life on the water, illustrated by his poem, At Sea.

"Another Christmas shot to hell," the bosun says. Mid-ocean, last traces of Asia five days astern. Door to steel locker rattles softly. Open porthole, cold air sucked in.

"Nothing out here

TOP PHOTO: The 2012 presenters at the Fisher Poets Gathering.

RIGHT: Dave Densmore keeps a notebook handy on his boat.

FACING PAGE: Sitka, Alaska's resident artist Ray Troll and his band, The Ratfish Wranglers, are always a crowd favorite at the Fisher Poets Gathering. From left to right: Jim Hockenhull on fiddle, Jo Hockenhull on percussion, Ray Troll on guitar, Shauna L. Lee on vocals, Patrick Troll on drums, Dave Rubin on guitar, and Russell Wodehouse on bass.

but us," the bosun says. Black lacquerware sky, thin sliver of the waning moon.

Course is zero-eight-zero. Following seas.

Bosun's name is McCaskey. He's a high roller. In the galley, over coffee and a cigarette, he discusses women, and the best way of stopping off a mooring line.

> from China Basin, Story Line Press, 2002

Dave Densmore, a seiner out of Kodiak, has performed since the first year. He says Fisher Poets gave him a venue to speak out for the fishing industry. "It's the perfect vehicle to talk to



the general public," he says. "These fish are dyin' so we can keep livin'. Most of the general public doesn't get that. At Fisher Poets we can tell them what this life, this life-style, is all about." Densmore travels the country during the off-season, performing at various festivals "...and spin-offs of Fisher Poets." An excerpt from his poem *The Logbook* touches on the fishing life:

There's a coffee-stained old logbook, Up on the shelf at home. It's terse and to the point, Unlike the stories in my poems.

As I slowly turn the pages, Countless stories within unfold. From flat calm and sunny, To battling wind and cold.

'Southwest sixty, and jogging,'
Doesn't tell the beating that you take.
The strength of faith that you have

to have,

Or the money that you won't make.

Veronica Kessler travels to attend the Gathering from Olympia, Washington, each year. "We lived and fished for years in Alaska," says Kessler, "and hearing all the different stories takes me back to that time. I love how everyone writes about commercial fishing, but they approach it from so many different points of view."

Looking out the window at a white-capped Columbia River, Broderick sums up his feelings. "One of the best things about this is how it seems we've created a culture of writing about commercial fishing. We've created a genre. I love seeing all the new, young talented writers that show up every year. The look in their eyes when they walk off stage to a round of applause is tremendous."



FYI

The 2013 Fisher Poets Gathering takes place in Astoria February 22–24 (www.fisherpoets.org). Attendance buttons may be purchased in town: \$15 button or \$30 Patron Highliner pin is good for entry to all venues, all weekend; otherwise, admission is \$5 for one venue, one night.

To see and hear more work by Fisher Poets, visit www.IntheTote.com. If you are interested in performing, contact Jon Broderick@ fisherpoets.org.



503-325-2203 www.cumtux.org

News from the Gelatinous World: Moon Jellyfish

STORY BY BARBARA LEE

BEAUTIFUL. Tranquil. These words perfectly describe the moon jellyfish on display at the Oregon Coast Aquarium in Newport. But would you believe that the "jellies" we see at the Aquarium or on the beach after a storm are the same species that was launched into orbit aboard the Space Shuttle Columbia?

More than 2,000 moon jellyfish polyps and babies became tiny space travelers in a 1991 study on the effect of weightlessness on their development. Researchers monitored the animals' calcium loss with the goal of better understanding the impact of weightlessness on calcium loss in humans.

The carnivorous moon jelly inhabits waters off the Oregon coast and in temperate and tropical regions around the world. When it comes to eating, this primordial being can't keep any secrets. You can easily see the four gastric pouches inside the body, and as if that wasn't enough loss of privacy, the animal may temporarily turn pink, purple, or orange according to what it last ate.

Bay and ocean currents move the moon jelly, but while it doesn't move itself, it does slowly pulsate. In a process straight out of a science fiction movie, small sea creatures become entangled in the jelly's tentacles, receive a coating of mucous, and are passed into the carnivore's body. The jellyfish doesn't have a brain, heart, organs, or bones. Yet it has not just existed, but thrived on Earth for hundreds of millions of years.

Without lifting a single tentacle, the moon jelly has managed to acquire three top-notch terms to describe it. A group of moon jellies is a smack. A large number in a small area is a swarm. And a population surge in a location is a swarm or a bloom. Moon jelly blooms periodically make news along the Oregon coast. Washed up on shore, the animal looks



Visitors love the moon jellyfish display at the Oregon Coast Aquarium, but the ancient species can also be found washed up on shore after a storm.

MORE INFORMATION ABOUT THE MOON JELLY

JELLYFISH HAVE BEEN in existence for hundreds of millions of years, making them one of the oldest non-extinct creatures on earth.

This jellyfish grows from a larva to an adult in about 10 months and on average lives about one year in the wild.

Moon jellies can measure up to 16 inches in diameter, and like other jellies, are sometimes described as little more than a sac within a sac.

Although the tentacles of the moon jelly have stinging cells, they are small and are only a minor bother to most people.

You are most likely to see jellyfish that have washed ashore along the Oregon coast when you are walking on the beach or tidepooling after a storm.

The moon jellies are one of the most popular exhibits at the Oregon Coast Aquarium. To plan a visit or to learn more, go to www.aquarium.org.

like a colorless, Jell-O-like blob that could not cause concern. But scientists worldwide warn that overfishing of jellyfish predators and the warmer waters brought about by climate change are causing an undesirable increase in jelly numbers and range.

And tomorrow's gelatinous news? It's now thought that watching the hypnotic undulations of the moon jellyfish may lower your blood pressure and overall stress in the same way as petting your golden retriever, indifferent cat, or other creature of choice. I admit that a jelly isn't ideally suited to wear a therapy animal vest, at least until someone does a bang-up vest modification. And it's hard to picture moon jelly watchers putting on blood pressure cuffs. But if you ever have the chance, take a moment to glance at the faces of people who are

observing a smack of these creatures, whether live, in a video, or simply in photos. That may be all the proof you need of the peaceful effect that the moon jelly has on human beings.



The Breakfast BEAR

STORY BY BARBARA LEE



There's nothing like fresh blackberries for breakfast, whether you are ursine or human.

AST SEPTEMBER, I watched a black bear slurp down its breakfast on the bank of southern Oregon's Rogue River not far from where it flows into the Pacific Ocean. The scene was startling, not because of what the bear was eating (blackberries), but where it was eating them.

As my friends and I drank coffee around the camp stove, we noticed that the bottom of a huge blackberry thicket about 50 feet away was shaking. Over the next 15 minutes, the mysterious shaking moved from the thicket's base to the crown, a height of perhaps 20 feet. Suddenly, the head and then body of an adult black bear popped out at the highest point. Consuming mouthful after mouthful of ripe berries, the animal occasionally paused for a few moments to peer in all directions and then down at us.

After gorging for a half hour or so, the bear climbed down by retracing its hidden route inside the thicket, and ambled away. When we were sure it was gone, a few of us looked closely at the haystack-sized mass of vines and saw how the heavy animal managed to ascend, balance on top, and descend. Surrounded on all sides by vines was a slender but sturdy tree that supported both the blackberries and the climbing bear.

Berries, other fruits, and seasonal fish runs are some of the foods that attract Oregon's coastal black bears as winter approaches. Due to the area's relatively mild climate, only pregnant females hibernate. During the winter and throughout the year, coastal rivers, streams, and forests are magnets for this large omnivore as it hunts for food and safe habitat.

Did you know that if you spot a bear in a prime wild area, it is likely to be a mature adult or a mother with cubs? But if you see one in marginal surroundings—for example, by a road or the edge of town—there is a good chance it is a juvenile? The reason, wildlife experts think, is that when young bears start living independently during their second year, they must inhabit the areas not claimed by adults. In other words, the small black bear you may glimpse is most likely not an abandoned or orphaned cub.

In Oregon's coastal areas, habitat for this species and other wildlife continues to shrink as human impact on the environment increases. Unfortunately, a black bear that becomes accustomed to entering human territory to find food may ultimately have to be relocated or killed. How to best support the welfare of this species? Whether staying at the Coast or passing through, make sure that any food (including pet food) or garbage is not accessible, and if you see a bear, observe from a distance and do not approach it. Although seldom

dangerous, avoid circumstances where you might surprise a bear, and of course, never get between cubs and their mother.

Viewing this remarkable mammal in the natural, wild environment that it is meant to inhabit can be an unforgettable experience. I recently spotted a big, glossy black bear walking slowly along the edge of a Coast Range river on the opposite bank from where I stood. She was accompanied by two fuzzy cubs that clambered up and tumbled down boulders, swatted at each other,



and detoured to investigate sticks and bushes. I watched until the trio moved out of sight among rocks in the soft light of early evening. I can't speak for others, but I would have trouble imagining a more memorable scene.

When and where you might see a coastal black bear in the wild

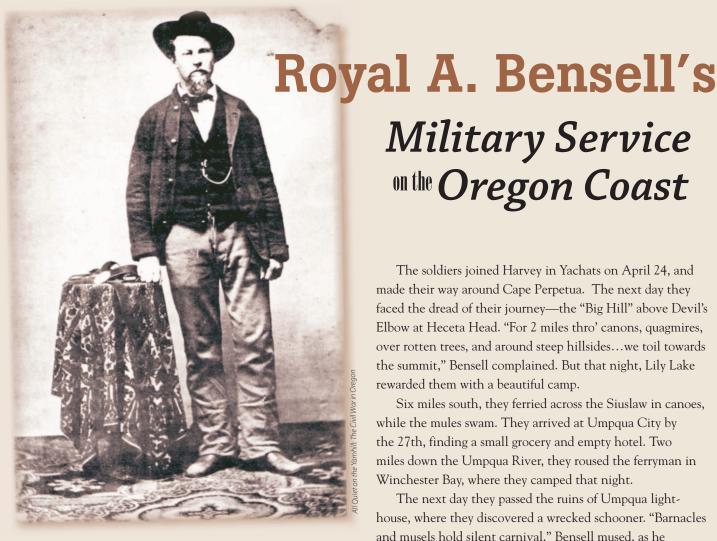
The most likely times to observe black bears in the wild are early morning and dusk, their most active periods. Streams, trails, forests, and forest clearings are favored locations. Although this animal appears along the length of the Coast and the Coast Range, the frequency of sightings in specific areas varies from season to season and from year to year. Check the Oregon Department of Fish and Wildlife website for current information and safety tips.

A fun wildlife activity to do with children

Searching for the tracks of bear and other wildlife can be a great activity to do with children. Try looking in damp sand or mud bordering a wetland, lake, river, or stream. Although you would probably need a good deal of luck to discover the five-toed, three- to fourand-a-half-inch-wide prints of a black bear, the tracks left by any animal or bird will give kids the opportunity to be wildlife detectives. Based on the depth of the prints, how heavy is the creature? Based on the size of the tracks, how big is it? Based on the pattern of prints, how was it moving? Based on how fresh the tracks appear, when was it here? What is it and why are its tracks in this specific place?

You might be interested to know that black bears . . .

- Are four to six feet in length and two-and-a-half to three-and-a-half-feet in height at the shoulder. Oregon's coastal bears usually weigh between 100 and several hundred pounds, with males being heavier than females.
- Walk with a shuffling gait but can gallop at up to 35 miles per hour for a short distance.
- Are intelligent problem solvers, have differing personalities and temperaments, and pass on numerous survival skills to their offspring.
- Belong to one of two native bear species in the continental United States. The other species is the grizzly (brown) bear, which inhabits a few very limited areas in the western states and is not found in Oregon.



STORY BY MICHAEL SHAY

N JANUARY 8, 1866, the day the Coast Indian Reservation opened for white settlement, Royal A. Bensell filed the first claim on Slough Depot near present-day Toledo. He lived in the area until he died in 1921, serving as Newport's mayor four times.

Corporal Bensell first came to Oregon in 1861. Army life consisted mostly of drills, and Bensell yearned for marching orders. Those orders came in 1864. Bensell and ten other soldiers were sent to accompany Indian agent Amos Harvey in pursuit of a band of native people who had left the subagency in Yachats.

On April 21, the soldiers left Siletz Blockhouse for Slough Depot. They loaded their mules on a barge and proceeded down the Yaquina River to Oysterville. After crossing Yaquina Bay, they marched three miles down the beach to a sunset camp.

The next day they passed "Seal illehe," where yes, they saw several large seals sunning themselves on the rocks. That night, they camped in an Indian graveyard on Alsea Bay.

"They are buried in canoes, the prow raised two or three feet in order to give the dead a good start heaven ward," Bensell noted.

Military Service on the Oregon Coast

The soldiers joined Harvey in Yachats on April 24, and made their way around Cape Perpetua. The next day they faced the dread of their journey—the "Big Hill" above Devil's Elbow at Heceta Head. "For 2 miles thro' canons, quagmires, over rotten trees, and around steep hillsides...we toil towards the summit," Bensell complained. But that night, Lily Lake rewarded them with a beautiful camp.

Six miles south, they ferried across the Siuslaw in canoes, while the mules swam. They arrived at Umpqua City by the 27th, finding a small grocery and empty hotel. Two miles down the Umpqua River, they roused the ferryman in Winchester Bay, where they camped that night.

The next day they passed the ruins of Umpqua lighthouse, where they discovered a wrecked schooner. "Barnacles and musels hold silent carnival," Bensell mused, as he watched giant waves crash through a hole in the hull.

Later that day the soldiers arrived at Coos Bay. They camped behind a row of dunes, hoping to surprise the Indian people next morning. But, as guide Tyee Jim said, someone had "waw-wawed." The first camp was empty, though they did manage to capture eight people down river.

Bensell visited Empire City on April 30. The employees of the lumber mill there, Bensell wrote, "are decidedly 'Roughs." Many of those "roughs" were married to Indian women and hid their relatives when the soldiers came.

On May 1, the soldiers traveled to the head of tidewater on the Coos. They captured two women and a man at De-Cuy's ranch. One of them, Amanda De-Cuys, was the common-law wife of the ranch owner. She had never lived on the reservation. But the soldiers had authority to take any native person not legally married to a white, so they put her on the boat. Amanda asked to see her little girl as they prepared to leave on the outgoing tide. "Nika, tika nanage nika tenas Julia," she said.

"I complyed with this parental demand," Bensell reported, "and was shocked to see this little girl throw her arms about old Amanda De-Cuys neck and cry, "clihime Ma Ma [dear Ma Ma]."

While today we honor our coastal tribes, early settlers were not so kind. This is the sad story of how people who had left the reservation in Yachats were captured and brought back, along with others who made the march for the first time.

The soldiers captured two more people in Marshfield on May 3—Coquile Bill and Lady. "The 'roughs' talked loud," Bensell wrote, "but Sam's boys had the grewl and they used it."

On May 5, the contingent broke camp and headed north with 32 prisoners. The next night the Indians caught a boatload of crabs in Winchester Bay. "Good eating," Bensell wrote. "Throw them in the fire alive, and don't they make the ashes fly."

The return to Yachats was like a funeral procession, according to Bensell. "So slow and solemn did we go," he said. "First one old 'lamia [old woman]' would curl up in the sand, then another, then a general halt, during which the mothers would suckle their children...." Frustrated with the pace, some of the guard "sware terrificly."

They conquered the "Big Hill" again on May 9, and camped on a small stream near Cape Perpetua. Harvey took Coquile Bill and Lady ahead to Yachats. Before turning in, Bensell wrote, "I dread to-morrows journey, rough trail for lame Indians."

Cape Perpetua proved him right. They took the low trail over rough volcanic rock, passing deep chasms where waves foamed ferociously. "Amanda who is blind," Bensell wrote, "tore her feet horribly over these ragged rock, leaving blood sufficient to track her by." He "cursed agents generally and Harvey particularly."

That afternoon, the great gate in Yachats swung open and Bensell counted the Indian people filing in. "God knows we were all relieved," he wrote. Later, the soldiers left for Alsea Bay, but not before learning that Coquile Bill and Lady had escaped the potato shack where Harvey locked them up the night before!

On May 11, the soldiers swam the Alsea, revisited Seal Rocks, and made their final camp on Yaquina Bay. They

Royal A. Bensell

ROYAL A. BENSELL came to Oregon from the California gold fields in 1861 as a soldier. He was stationed at Fort Yamhill, Fort Hoskins, and the Siletz Blockhouse. After his 1864 discharge, he served as Superintendent of Farming at the Siletz Reservation for two years.

In 1866, he and two partners opened a sawmill at Slough Depot near Yaquina Bay. Newport became the center of his business enterprises for well over 50 years.

Bensell also had a political bent. He served in the state legislature twice and was narrowly defeated in his bid for the state senate in 1882.

Bensell died in 1921, an important member of the Newport community. In addition to serving as mayor, he was a Justice of the Peace, school director, and a member of the city council. When he died in 1921, the local newspaper continued to run his familiar advertisement for several days: "R. A. Bensell, Notary Public, A Resident of the Bay since 1866. Deeds, Mortgages, etc., carefully prepared."

-Michael Shay

feasted on oysters brought across the bay by schooner. After a "jolly ride up the River" next morning, the soldiers returned to Siletz. "Found some letters from home," Bensell remarked. "God bless those who favor us with a line."

Community College Flourishes on the South Coast









STORY BY SHIRLEY NELSON

regon's first community college, Southwestern
Oregon Community College, opened in Coos
Bay in September 1961. Retired longshoreman
Henry Hansen wanted to make higher education available to students living far from four-year colleges
and universities. Hansen lobbied the legislature's Education
Committee and the State Board of Higher Education. His
union and the International Woodworkers of America collected signatures for the proposed district, comprising virtually all
of Coos County and twenty-seven miles north to Reedsport.

Classes were held in former U. S. Navy facilities and in school district buildings near North Bend Airport and in Coos Bay. Through gifts from the City of Coos Bay and purchases, the 125-acre Coos Campus at Empire Lakes was established. The Board of Education implemented its master plan in phases with the first two buildings—Randolph and Umpqua halls—completed in June 1964.

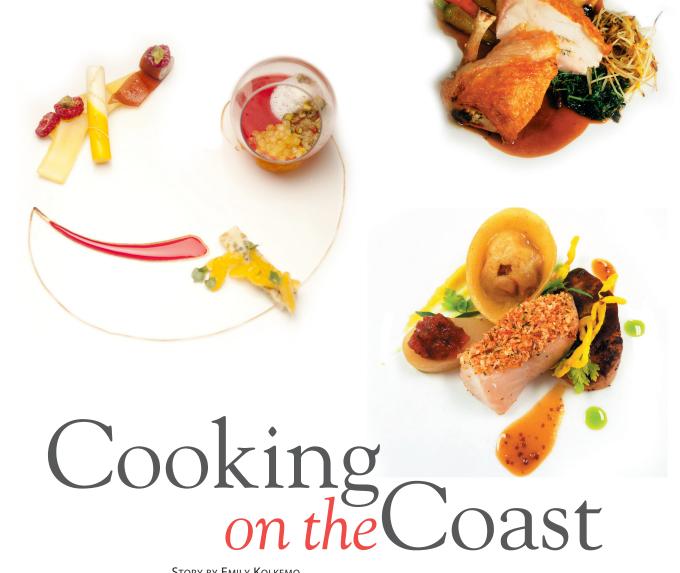
The college serves high school students and graduates, displaced workers, young mothers, and people of all ages wanting to increase knowledge and skills as well as transfer to four-year institutions. Nursing is the oldest continuous degree program at SWOCC. A very popular addition has been the Oregon Coast Culinary Institute.

Distance Learning is offered through the Internet for students who have obligations that keep them from attending classes on campus.

Eighteen student residence apartment buildings have helped create community on campus, and students enjoy many extracurricular activities. More than 100,000 full time students have attended in the school's fifty years; thousands more took classes.

Reluctant to join the college district initially, Curry County voted to be annexed in 1995. Classes have been held continually in Port Ortford, Gold Beach, and Brookings. In January 2012, a modern campus opened at Brookings. It offers a wide range of courses and has a well-equipped lab for nursing students.

SWOCC has had six presidents during its lifetime. The current president is Dr. Patty Scott. Dr. Scott told the writer of the 50th-anniversary book that she "would ... like to see the University Center grow in such a way that more four-year bachelor's programs are offered without the local students having to leave the SWOCC campus to get their degrees. I do not want to create a four-year college, but simply to provide a conduit where rural students can get advanced degrees at a more affordable cost."



STORY BY EMILY KOLKEMO



Up-and-coming chefs are mastering their craft at a culinary school in Coos Bay—and bringing home the medals to prove it.

eared wild game. Fresh local crab. Rustic bread. Decadent chocolate desserts. Sounds like offerings from one of the Oregon Coast's finest restaurants—and it is, but this dinner is made not by a professional chef, but by students at the Oregon Coast Culinary Institute at Southwestern Oregon Community College in Coos Bay. While in session, the Institute offers lunch, dinner, and Sunday Brunch once a week at their on-campus restaurant, The Chef's Table, along with pastries and breads at a bakery called La Patisserie.

Besides offering locals a chance to sample gourmet food at rock-bottom prices, the chefs-in-training have been rocking the international culinary world with their cooking prowess. The Institute's Youth Team USA took home several honors at the International



Culinary Olympics in Germany last October, including a silver medal in cold food, a gold in hot food, and a fifth-place overall finish.

Graduates from the Institute have been making waves in the restaurant business as well. Recent graduate Reilly Meehan won the National American Culinary Federation Student Chef of the Year Competition last year, meaning that he is considered the best student chef in the nation right now. According to the Institute's executive director, Shawn Hanlin, students have gone on to work at highly acclaimed restaurants throughout the country. Hanlin's own resume includes an Emmy win in 2011 for his cooking segment on the television show "The Joy of Fishing."

All are amazing achievements for an Oregon Coast school, but even more so considering that it opened its doors to students less than 10 years ago.

The low cost of the program, availability of on-campus housing, and accreditation by both the American Culinary Federation and the Northwest Commission on Colleges and Universities are a big draw for students. But the real attraction is the new \$3.5 million facility that is completely dedicated to the art of food. The Culinary Institutes' 17,000-square-foot building was built in 2005 and includes three professional kitchens, three classrooms, a library, a large banquet area, and a

demonstration kitchen used for community classes and dinners. For students, it's an impressive facility in which to hone professional cooking skills.

Besides turning out top chefs, the program is also committed to using local foods. All seafood used by Youth Team USA at the culinary Olympics last year was from Oregon. Meals offered at the institute's restaurant often include fresh local seafood or produce. "We buy fresh fish from Hallmark Fisheries in nearby Charleston to support local businesses," says Shawn Hanlin, "and in season we buy fruits and vegetables from the Wednesday Market for The Chef's Table."

So go ahead and sample the students' work. At this culinary school, you may be savoring food prepared by the nation's next best chef. \square

When You Go

The Chef's Table offers a threecourse lunch for \$10; dinner is \$20 for a four-course gourmet meal, and Sunday brunch is \$15. The restaurant is located inside the Oregon Coast Culinary Institute at Southwestern Oregon Community College, 1988 Newmark Avenue, Coos Bay. Reservations are required; please contact the institute for a schedule, menu, and to make reservations. (541-888-1540; chefstableocci@ socc.edu or www.occi.net)

Oregon seafood wins prizes too

OREGON COAST LOCALS and visitors know how good the seafood here is. Now, culinary experts from across the country are recognizing the superior quality of Oregon's seafood as well.

Take, for example, Oregon's big win at the 2012 Seafood Cook-off. Portland-based chef Gregory Gourdet, representing Seafood OREGON, recently won the 2012 Great American Seafood Cook-off in New Orleans with troll-caught chinook salmon landed in Newport and butter clams harvested in Coos Bay. He beat out chefs from 15 other states with his winning dish, "Slow-cooked Oregon Chinook Salmon, Coos Bay Butter Clams, Bacon Dashi, Porcini, Candied Heirloom Tomato and Crispy Sea Greens." Judges included culinary luminaries such as Liz Grossman, managing editor of Plate magazine; Ron Ruggless, bureau chief at Nation's Restaurant News; Vicki Wellington, vice president and publisher of Food Network Magazine; and Sam Rauch, Assistant Administrator for Fisheries at the National Oceanic and Atmospheric Administration (NOAA), among others.

"We've taken some of the best chefs in the state back to New Orleans over the past eight years, but this is the first time one came home with the crown," said Nick Furman, Seafood OREGON spokesperson. "Victory certainly tastes sweet." Furman noted that this was also the first time a salmon dish has won the top prize, although it has been featured in past cook-offs. "The Oregon troll fleet can be proud of this recognition," he said. (www. greatamericanseafoodcookoff.com or www.seafoodoregon.org)

Gregory Gourdet's Winning Recipe

Slow-cooked Oregon Chinook Salmon, Coos Bay Butter Clams, Bacon Dashi, Porcini, Candied Heirloom Tomato and Crispy Sea Greens

Note: Parts of this dish take up to 24 hours to prepare. Please read entire recipe before you begin.

For the bacon dashi:

1 gallon water

12 oz bacon, large dice

2 medium onions, peeled

2 oz ginger, peeled, sliced

1 head garlic, peeled, cloves smashed

1 bunch scallions, chopped

1 half sheet kombu

2 cups bonito flakes

1 bunch cilantro, barely chopped

Simmer bacon and vegetables gently for 3 hours. Add kombu and simmer 20 minutes more. Strain. Bring to another simmer and add bonito and cilantro. Turn off heat and let steep 30 minutes. Strain and reserve.

For the herb oil and salmon:

2 oz ginger, peeled and sliced

2 oz garlic, cut up

2 oz scallion whites, chopped

12 oz olive oil

four 5 oz pieces of chinook salmon

Gently heat up garlic, ginger, scallions, and salt in olive oil until tender but not caramelized. Puree and cool. Place salmon filets in Cryovac bags with enough herb oil to coat. Cook sous vide 15 minutes at 113 degrees.

For the porcini and butter clams:

1 lb porcini mushrooms

1 cup sugar



2 cups rice wine vinegar

1 small piece kombu

4 cloves garlic, sliced

3 dried Thai chilis

3 oz bacon, small diced

1 jalapeño, sliced

3 lbs butter clams, shelled, cleaned and cut into 1" pieces

thyme, lemon basil leaves

Clean mushrooms and cut into bite-size pieces. Bring first six ingredients to a boil and pour over half the porcini. Let pickle at least 24 hours. Sauté the other half in rendered bacon until caramelized. Add garlic and jalapeño. Add clams and heat through until just tender. Add thyme and lemon basil and baste until fragrant.

For the yuzu-lime fluid gel:

8 oz lime juice

8 oz sugar

1 oz yuzu juice

1 oz mirin

Combine ingredients and reserve 2 oz for later. Weigh the rest and blend with 1.5 percent of weight in agar. Bring to a boil, whisking often; cool til firm and set. Purée in blender until smooth.

For the candied heirloom tomatoes:

Cut 2 large heirloom tomatoes into medium dice, lay out on Silpats and sprinkle with salt, sugar and yuzu-lime juice mixture. Oven dry at 175 degrees 12 hours or until semi-dry, candied and very flavorful.

For the crispy sea greens:

shiso leaves, fried crisp sea lettuce, dipped in corn syrup and fried crisp

nori sheet, dipped in simple syrup, oven dried between 2 Silpats 12 hours and fried

To plate:

flowering thyme micro shiso micro cilantro edible flowers serrano-olive oil yuzu-lime fluid gel

Smear yuzu-lime fluid gel on plate. Place a piece of salmon near it. Place pieces of both mushrooms, clams and tomatoes on back edge of salmon and around plate. Garnish with flowers, herbs and crispy greens. Serve broth topped with serrano oil as a shooter on the side. Enjoy!

DINING WITH Kali

STORY BY JUDY WARE



CASUAL FINE DINING, FRESH,
LOCAL INGREDIENTS,
AN AMAZING VIEW COME
TOGETHER AT KALI FIEGER'S
LOFT RESTAURANT AND BAR IN

HEF KALI FIEGER could have chosen a cosmopolitan city for her first restaurant. Instead, she went from the top of her graduating class at Portland's Le Cordon Bleu College of Culinary Arts to the picturesque coastal town of Bandon. A combination of family and place influenced her decision. With her mother Caryn, a Bandon resident and potential business partner, and her brother Reid, who was willing to offer business and occasional bartending assistance, Kali had the support she needed.

Knowing that the town's solid tourist base appreciates year-round golf and pristine beaches, Bandon seemed the perfect spot. She opened the doors of The Loft Restaurant and Bar, perched high above the wharf and boat basin, in 2010 after an extensive redo of the building's interior. A mirrored bar accents warm wood tones, accomplishing a casual, fine-dining feel. Three walls of windows give diners an unobstructed view of boat traffic on the Coquille River, the lighthouse, crabbers on the dock, and sunsets over the ocean that rival any I've seen over the Sea of Cortez in Mexico.

As my husband and I reach the top stair to the dining room, the view takes over. Smiling servers emerge from the curtained kitchen to deliver plates of food that appear more as artwork than edible fare. A voice from the table behind me interrupts my thoughts. "Take a look at this," the woman says, pointing to a shimmering roasted bird. "It's a game hen." We take turns guessing how it was prepared and later the chef shares that the secret for its rich brown glow is hidden in a combination of steps that include marinating the bird in buttermilk, Valley Flora's Cranky Baby Hot Sauce, garlic, and thyme. After deep-frying it in rice bran oil it is tossed in a glaze made from a special vinegar and butter. This goes on my list for future visits.

Chef Fieger's favorite ingredients are the herbs, vegetables, and seafood of the season. She sticks to a rule that she heard long ago: "Fish should smell like the ocean. Once it smells like fish it's too late." Our server says the seafood comes from nearby Port Orford and Charleston, where suppliers respect the ocean and sustain-







TOP LEFT: The Loft building exterior. TOP RIGHT: Grilled octopus with chimicheri sauce. BELOW: The dining room at The Loft. FACING PAGE: Kali Fieger, chef at The Loft.

ability. My husband has fished all his life and never heard of a butterfish. We're told it is sometimes called black cod or sablefish, but it is not in the cod family.

Our order arrives. An appetizer of crisp Grilled Octopus waits to be pulled apart and eaten with fresh greens and a chimicheri sauce. Fresh local Dungeness Crab Cakes with a lemon dill sauce; Roasted Butterfish marinated in ginger and garlic and served with spinach; and rice noodle salad in porcini sauce and scallion butter leaves us wishing we had room for a tempting dessert or Mexican Coffee. Luckily, the signature Caramel Chocolate Tart fits nicely in a to-go box. In the privacy of our car, we watch a playful harbor seal near

the crabbing dock while caramel sauce drips from our chins. I've scheduled a get-acquainted meeting with Chef Fieger for tomorrow.

Our morning chat interrupts her work. Glistening wine glasses and plates are stacked on the bar, ready for today's catered golfer's event. I aim to discover more about her life before The Loft while her mother takes over as sous chef in the kitchen. It turns out Caryn is also responsible for much of the artwork we see, particularly a stunning ceramic tile piece depicting a basket of ripe vegetables.

The family's long relationship with food sparked Fieger's love of fine dining. During the Great Depression, her great-



View from The Loft.

grandfather emigrated from Greece and then brought each of his siblings, one at a time, to work at his restaurant in New Jersey. Her grandparents also owned a Beverly Hills restaurant and gave her early exposure to many fine restaurants. It wasn't long before her food experiments at home led to a desire to attend a culinary school. She was particularly interested in learning French techniques of slicing, chopping, and preparing sauces. Her talents were recognized as she began testing recipes for the Food Day column in The Oregonian and prepared food for photo-shoots at Mix magazine.

Fieger's journey to her own restaurant required patience and determination. She gained more experience and insight into the business by working in such local restaurants as Bandon Dunes, Alloro Wine Bar and the oncepopular (now closed) Wild Rose. She concentrates on her own space and her ability to please Oregon Coast diners. Her goals are clear and simple: "Maybe I can give them something that they have never tried and end up loving."

FYI
The Loft Restaurant and Bar—
315 First St. S.E., Bandon (*541-329-0535*;
www.theloftofbandon.com)



PAN SEARED HALIBUT WITH CORN AND TOMATO SALAD

For the halibut

4 (6-8 oz.) halibut filets Salt and freshly ground pepper Wondra flour for dusting halibut Juice of 1 lemon

Corn and Tomato Salad

6 ears of corn
1 pint cherry tomatoes, halved or quartered if large
10 leaves of fresh basil
2 cloves of garlic, grated
1/4-cup extra-virgin olive oil
4 tablespoons balsamic vinegar
2 tablespoons chopped fresh herbs
(we use a combo of thyme, oregano, parsley and chives)
Salt and freshly ground pepper
4 ounces or 2 cups greens, such as pea tendrils, arugula, mizuna, or baby spinach.

First make the Corn and Tomato Salad so it can marinate while you cook the fish. Start by grilling the corn. We grill it in the husk, which actually steams it on the inside. You could also steam or boil it; just be careful not to overcook it. It should still have some life and texture. Remove the husks and cut the kernels off the cob. Set aside to cool. Add the cherry tomatoes, olive oil, vinegar, and grated garlic. Stack the basil leaves, largest on the bottom. Roll them up and thinly slice them (this cut is called a chiffonade in the culinary world). Add the fresh basil

and chopped herbs and season with salt and pepper. Set aside while you cook the fish.

Place a sauté pan over mediumhigh heat. Dry off the halibut filets before cooking them. (Not having any moisture helps achieve the nice crisp sear, rather than steaming the fish). Season both sides of the fish with salt and pepper. Lightly coat one side of the fish with the Wondra flour. Add enough oil to lightly coat the bottom of the pan. I recommend something with a high smoke point like vegetable, canola, or grapeseed. The pan needs to be hot but not smoking. Test the oil by just letting the corner of the fish touch first; you should hear a sizzling sound. When it's ready, put the fish in the pan, flour-side down. Cook the fish until golden brown on the bottom, then flip and turn off the pan. The residual heat should be enough to finish cooking the fish without overcooking it. If the halibut is really thick, it may need to go in the oven for a few minutes to finish it.

To Serve: Toss the greens in with the Corn and Tomato Salad. Place in mounds on the center of the plates and top with the fish. Drizzle the fish with the lemon juice and enjoy!

—Chef Kali Fieger



JOURNEY Through T I M E

STORY AND PHOTOS BY PATTI MURPHY

The Bandon Historical Society Museum offers a rewarding look at the rich history, from mining to maritime to two devastating fires, of this South Coast town.

rooms that are easy to navigate and gratifying to linger in. "There is plenty of space for people to walk

around and read the displays, study the photos, and ask questions," Knox says. "People can easily spend 2 to 3 hours in our facility if they like museums."

N A CORNER of Highway 101, in the middle of Bandon, sits an unassuming building that one might

easily drive past without noticing. But, the lucky visitor who takes the time to stop and go inside will be rewarded with a fascinating journey through the entire history of this small port city on the southern Oregon coast.

At just 4,000 square feet, the Bandon Historical Society Museum takes up a modest space but packs a lot of history. Housed here is everything from delicate antiques and early Native American artifacts to timeworn military uniforms, historic clothing and furniture, and thousands of photographs depicting important milestones of the city and its people.

There is a very simple and personal nature to the exhibits. Most of these historical items are not set behind glass cases but are instead out in the open, within reach. They are bits of Bandon history that have been lovingly pieced together to tell the greater story of life in this town of about 3,000 people.

"We literally take you right back in time," says executive director Judy Knox. "We're a small, local, hometown museum and we try to stay connected to that every day. When a donor brings in an artifact we catalog it and display it with their family name on it so that down the road people know who it belonged to."

The exhibits are arranged by themes and set in different

THE FIRE THAT DEFINED A TOWN

Perhaps the most poignant exhibit visitors encounter is of the devastation suffered by Bandon in both 1914 and 1936 when fire destroyed the city. Photographs, original newspaper clippings, and a timeline of events tell the story of how this little town, which was named after a city in County Cork, Ireland, lost everything to fire and yet rebuilt itself out of the ashes.

"The fire section is without a doubt one of the most popular displays," Knox notes. "It's the one we get the most questions about."

In 1914, a fire burned several buildings in the Bandon business sector to the ground. However, it was the big fire of 1936 that left the entire town of Bandon a charred wasteland. Residents, many of whom still live in the area, fled to the shores of the ocean trying to escape the flames. Several people were killed. The city was completely destroyed.

The culprit? An ornamental shrub called gorse that



had been brought from Ireland 63 years earlier by Bandon founder and Irish transplant George Bennett. With its dark waxy leaves and high oil content, the shrub was extremely flammable and spread in wild thickets at the edge of town. On September 26, some slash burning in a nearby logging operation got out of hand and set after the gorse that surrounded the edge of town. The flames spread quickly to gorse hedges in alleyways and vacant lots inside town limits, burning everything in its path. The tragic fire and the subsequent rebuilding of Bandon remains an important historical timeline.

DISPLAYS HIGHLIGHT BANDON'S HERITAGE

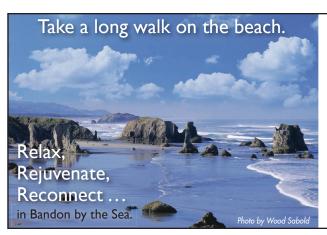
In the museum's large maritime room, visitors can learn more about the sailing vessels, riverboats, and tugboats that were so much a part of Bandon's past. Photos and memorabilia illustrate the many shipwrecks along that area of the coast and the town's delicate and sometimes dangerous relationship

with the mighty sea. The room also features a large military display with photographs, uniforms, and memorabilia from various wars plus an unusual display of glass floats and rocks that have washed up on the surrounding shores.

There are displays on the history of Bandon's fishing, mining, timber, and cranberry industries, and visitors can enjoy close-up views of historic school memorabilia, a replica of an old doctor's office, old weapons and tools, and period clothing from the 1800s–1960s.

HISTORY—A TERRIBLE THING TO WASTE

The museum continues to find ways to reach out to the younger generation. "We have a new program where we give students a little book and they can go through the museum and find the answers to questions in the book," she says. "Then, after they complete it we give them a little badge as a remembrance. We're trying to connect and keep those kids interested in coming in."



For a complete list of activities, events, lodging, and restaurants go to www.bandon.com 541-347-9616



WHEN YOU GO

Bandon Historical Society Museum

270 Fillmore Avenue SE, Bandon Hours: 10 a.m.–4 p.m. Monday–Saturday Admission: Adults, \$2; children under 12 years of age, free.

(541-347-2164; www.bandonhistori-

calmuseum.org)



The small museum gift store packs a big punch with its collection of local history books, many of which are published in-house and include the museum's historical photographs, watercolors, pen-and-ink drawings, historical calendars, maps of local shipwrecks, and other unique items.

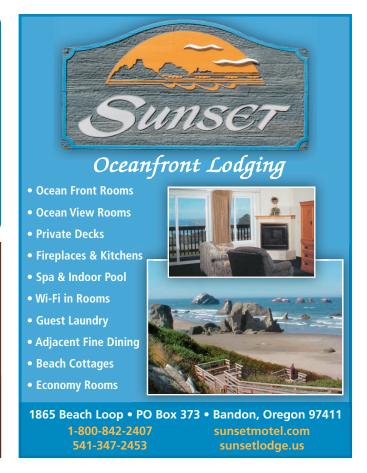
"We hope when people visit Bandon one of the first

things they'll do is consider a visit to the museum," Knox says. "When people come in they are amazed at how much room we have and how many artifacts we have on exhibit.

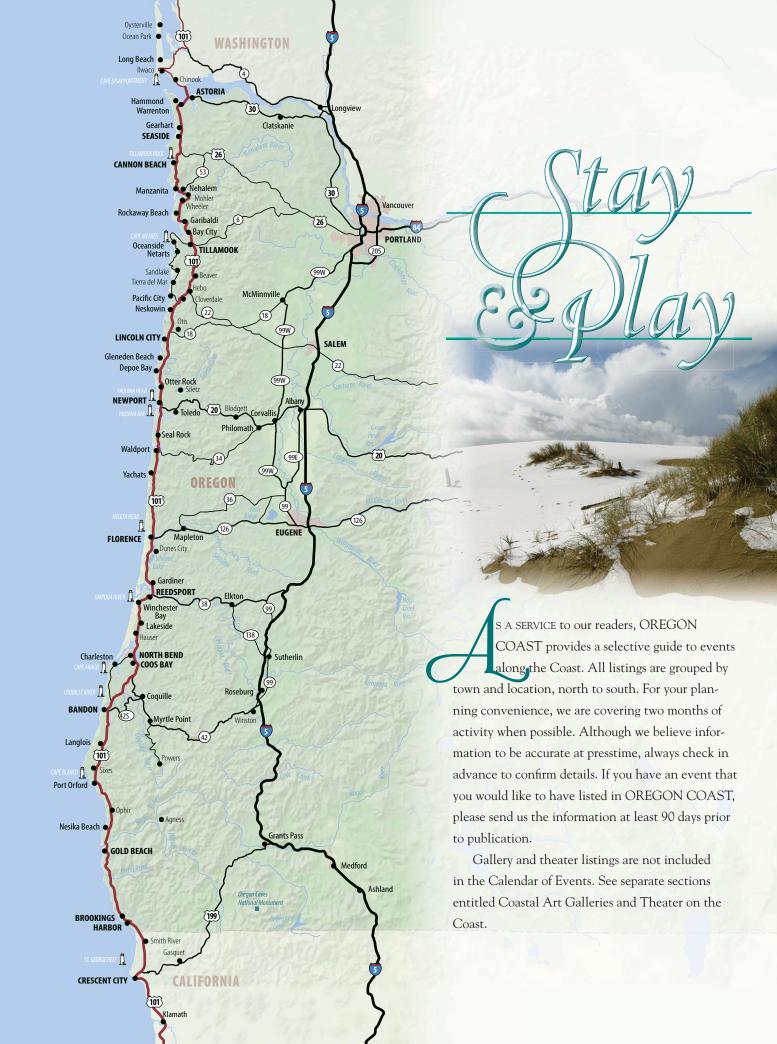
"History, like a child's mind, is a terrible thing to waste," she adds. "Our little town of Bandon may be a small community but we are very fortunate to have such a wonderful museum. It's well worth the \$2 admission."













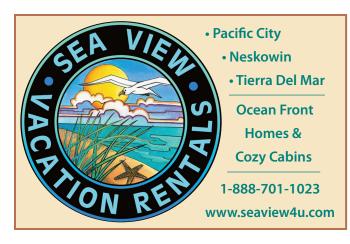
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1-855-RBC-CNET • RockawayBeach.net



LONG BEACH PENINSULA

Jan 19 Beach Clean Up 800-451-2542; www.funbeach.com

LONG BEACH

Jan 19 Crab Feed 800-451-2542; www. funbeach.com

Jan 19-20 Windless Kite Festival 800-451-2542; www.funbeach.com

Feb 2-3 Asian New Year Kite Celebration 800-451-2542; www. worldkitemuseum.com

ILWACO

Feb 9 Valentine's Dance 800-451-2542; www.funbeach.com

Mar 15-17 Peninsula Quilt Guild Show 800-451-2542; www.funbeach.com

OREGON COAST

Feb 8-18 Quilt Run 101 541-267-0749; www.guiltrun101.com

ASTORIA

Jan 19-20 Fort Clatsop Wintering Over, A Living History Program 503-861-2471; www.nps.gov/lewi

Feb 22-24 Fisher Poets Gathering 800-875-6807; www.clatsopcc.edu

WARRENTON

Jan 11-12 Fisherman's Benefit Fund Crab Feed at the Community Center 503-791-0174

SEASIDE

Jan 5, Feb 2 1st Saturday Art Walk 503-738-6391; www.seasidechamber.com

Jan 18-19 Barbershop Cabaret 503-738-6391; www.seasidechamber.com

Feb 10 A Sweet Affaire 503-738-7393 x 2; www.sunsetempire.com

Feb 22-24 Seaside Jazz Festival 866-345-6257; www.jazzseaside.com

Mar 16 Pouring at the Coast: Craft Beer Fest 503-738-6391; www.seasidechamber.com

CANNON BEACH

Jan 4 Acoustic Folk! Music Series: John Stowell 503-436-9301; www. cbhistory.ora

Jan 17 Cannon Beach History Center Lecture: "The Jungleers in Battle, the 41st Infantry Division of World War II" 503-436-9301; www.cbhistory.org

Feb 8 Cannon Beach History Center Lecture: Veronic Dujon "Your Land, My Land: Using and Preserving, Oregon's Natural Resources" 503-436-9301; www.cbhistory.org

Feb 22 Acoustic Folk! Music Series: Beth Willis & Todd Chatals 503-436-9301; www.cbhistory.org

Mar 7-10 Savor Cannon Beach Wine and Culinary Festival 888-609-6051; www.savorcannonbeach.com

ROCKAWAY BEACH

Feb 24 North Oregon Coast Symphony 503-368-6321

GARIBALDI

Feb 9 Oregon Coast Scenic Railroad Valentine Express 503-842-7972; www.

TILLAMOOK

Feb 12 St. Alban's Shrove Tuesday Pancake Supper 503-842-6192

Mar 1 Tillamook Forest Center Reopens 866-930-4646; www.tillamookforestcenter.org

NESKOWIN

Jan 27 Neskowin Chamber Music Series: Trio Solisti 503-965-6499: www. neskowinchambermusic.org

Feb 10 Neskowin Chamber Music Series: Schubert Ensemble 503-965-6499; www.neskowinchambermusic.org

LINCOLN CITY

Jan 19-20 Artistry in Wood Show 503-982-2883; www.chinookwindscasino.com

Jan 26 LCCC Concert Series: Oh My Darling 541-994-9994; www.lincolncityculturalcenter.org

Jan 26 Mardi Gras Jambalaya Cook-Off 800-452-2151; www.oregoncoast.org

Feb 8-18 Antique Week 800-452-2151; www.oregoncoast.org

Feb 15-16 Special Glass Art Drop 800-452-2151; www.oregoncoast.org

Feb 16-17 Rock Out at the Beach 541-994-9994; www.lincolncity-culturalcenter.

Feb 23 LCCC Concert Series: Bottom Line Duo 541-994-9994; www. lincolncity-culturalcenter.org

NEWPORT

Through Feb Oregon Coast Aquarium Exhibit: Sea & Me 541-867-3474; www.

Jan 20 Crab Krack 541-265-7509; www. oregoncoasthistory.org

Jan 26 Robert Burns Supper www. ncfha.com

Jan 26 To Cut or Not to Cut: Censorship in Literature 541-265-7509; www.oregoncoasthistory.org

Feb 9 Be Jeweled 541-265-8578; www. foodsharelincolncounty.org

Feb 21-24 Newport Seafood & Wine Festival 800-262-7844; www. seafoodandwine.com

Feb 23 Lincoln County Historical Society Lecture: "Why Aren't There More Black People in Oregon? A Hidden History" 541-265-7509; www. oregoncoasthistory.org

Mar 16 Laughs for Lighthouses 541-265-2787; www.coastarts.org

YACHATS

Jan 1 New Year's Peace Walk 541-547-3640; www.yachats.org

Jan 19-20 Agate Festival 800-929-0477; www.yachats.org

Jan 26 Lion's Crab Feed 541-547-3498; www.e-clubhouse.org/sites/yachats

Feb 14 Little Log Church Wedding Vow Renewal Ceremony 541-547-4547; www.yachats.org

Feb 15-18 Vintage Dolls & Tiny Quilts Show 800-929-0477; www.yachats.org

Mar 1 Oregon Coast Chamber Orchestra Winter Concert www. occo.ws

BIG WINTER FEST

FEBRUARY 21-24, NEWPORT



THERE'S A GOOD reason why close to 20,000 people attend Newport's annual Seafood & Wine Festival—wonderful wines, sumptuous seafood, and a craft fair full of goodies.

This year's festival, February 21–24, is sure to please the palates of seafood and wine gourmands, with a

little fun mixed in too. More than 35 food vendors, 24 crafters, and close to a hundred wineries will be found at this enormous festival. Attendees can taste award-winning wines and chat with winemakers. Craft items for sale include articles of clothing, jewelry and art glass, metal sculptures, works of art, handpainted ceramics, handcrafted wine accessories, and more.

The festival is held at the South Beach marina. Limited parking is available for a fee, and shuttle buses run for free from Newport (schedule and map available on the website). Must be 21 years or older to attend. (541-265-8801; www.seafoodandwine.com)

FLORENCE

Jan 18 Florence Events Center Concert: Trio Voronezh 541-997-1994; www.ciflorence.or.us

Jan 26–27 Winter Folk Festival 541–997-1994; www.winterfolkfestival.org

Feb 2 Crab Crack 541-997-9599; www. florencefoodshare.org

Feb 15 Florence Events Center Concert: Jazz Kings "Benny Goodman" 541-997-1994; www. ci.florence.or.us

Feb 23 Florence Events Center Concert: International String Trio 541-997-1994; www.ci.florence.or.us

Mar 3 A Tisket, A Tasket, A Literary Basket: Siuslaw Library Fundraiser 541-902-9153; www.siuslawlibrary.org

REEDSPORT

Feb 15–16 Confluence: Wine, Beer, Seafood & Music Festival 800-247-2155; www.reedsportcc.org/confluence

NORTH BEND

Mar 7-10 South Coast Clambake Jazz Festival 541-756-8800; www. clambakejazz.org

COOS BAY

Dec 31 New Year's Eve Venetian Ball 541-888-7189; www.occi.net

Jan 10 Art Walk 541-756-1989; www. oregonsadventurecoast.com

Jan 20 Legacy of Floyd Cramer Concert featuring Jason Coleman 541-269-1272; www.oregonsadventurecoast.com

Mar 7–10 South Coast Clambake Jazz Festival 541-756-8800; www. clambakeiazz.org

CHARLESTON

Jan 1 Polar Bear Plunge www. oregonsadventurecoast.com

Jan 5 Birds on the Estuary 541-888-5558; www.southsloughestuary.org

NEWPORT SEAFOOD WINE FESTIVAL



| Thursday 5 pm – 9 pm | \$15 |
|------------------------|------|
| Friday | \$13 |
| Saturday 10 am – 6 pm | \$18 |
| Sunday 10 am – 4 pm | \$7 |
| 3 Day Pass 2/22 – 2/24 | \$32 |
| MUST BE 21 OR OLDER | |

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Chamber of Commerce

FOR MORE INFORMATION: 1-800-262-7844

seafoodandwine.com

Jan 12 South Slough Estuarine
Reserve Film: Great Migrations 541-888-5558; www.southsloughestuary.org

Jan 12 Tide of the Toddlers: Ducks 541-888-5558; www.southsloughestuary. org

Jan 26 South Slough Estuarine Reserve: Estuary 101 541-888-5558; www.southsloughestuary.org

Feb 9 Charleston Crab Feed 541-269-0215; www.oregonsadventurecoast.com

Feb 9 Wine Chocolate Tasting 541-888-0146; www.oregonsadventurecoast.

COQUILLE

Jan 19 Chocolate Fantasy 541-396-3414; www.coquillechamber.net

BANDON

Jan 18 Bandon Showcase: Claire Lynch Band 541-347-SHOW; www. bandonshowcase.org

GOLD BEACH

Feb 1-Apr 30 Treasure Hunting Season: Glass Floats & Geocaching 800-525-2334; www.qoldbeach.org

Feb 15–16 South Coast Writers Conference 541-247-2741; www.socc. edu/scwriters Feb 16 Cedar Valley/North Bank Volunteer Fire Department Fish Fry www.goldbeach.org

PISTOL RIVER

Jan 12 Pistol River Concert Association: Red Molly 541-247-2848; www.pistolriver.com

BROOKINGS

Jan 12, Feb 9 Second Saturday Art Walk 541-469-3181; www.wildriverscoastart.com

Feb 9–10 Winter Art and Chocolate Festival 541-266-7687

NORTHERN CALIFORNIA

SMITH RIVER

Feb 21–23 Chopper Westbrook Steelhead Derby 707-487-3443; www. rowdycreek.com/derby

CRESCENT CITY

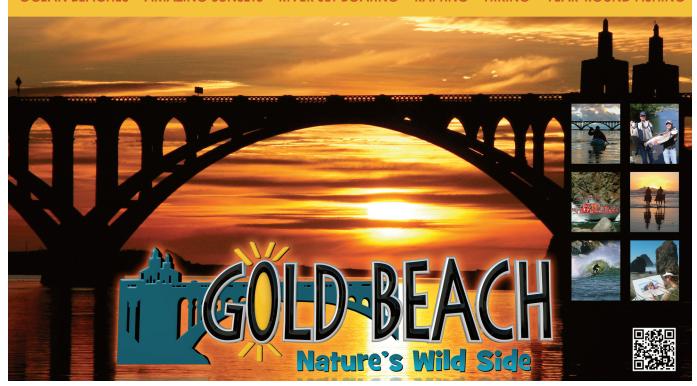
Jan 11 Keola Beamer with Moanalani Beamer: Hawaiian Slack Key Guitar & Dance 707-464-1336; www.dnaca.net/ performance.html

Feb 23 Local Roots Showcase: Folk, Acoustic Rock, Blues, Jazz & More 707-464-1336; www.dnaca.net/

performance.html

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Geocachers can find their own treasure as well, with Gold Beach myrtlewood coins hidden in some of the caches around town. Those who check in at the Visitor Center with their newly acquired glass float or myrtlewood coin are entered to win a monthly drawing. (800-525-2334; www.goldbeach.org)



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