



Photo by Matt Love

The Seaside Public Library often hosts visiting authors.

A GLIMPSE INSIDE

An occasional feature by MATT LOVE

Seaside Public Library

I pulled into the parking lot of the Seaside Public Library on an overcast evening and saw the billboard advertising my reading. It was the final stop of my tour promoting "A Nice Piece of Astoria: A Narrative Guide." I'd gigged the book all over Portland and down the Oregon Coast in 2015, 16 events total, evangelizing for Astoria and the vitality of its past and future. It had been a great run, but I was ready to move on.

Seaside's library is one of my favorite on the Oregon Coast, and I've pretty much visited them all in my literary life. The building, grounds, interior and staff all merge to exude a wonderful feeling of erudition.

Assistant Director Jon Burke greeted me after I walked into the presentation room as he prepared coffee and cookies for the event. He asked me if needed water (I did) and I asked about the history of the library. He told me it opened seven years ago, and a Seaside man named Elwood Groot donated a lot of money to help build it.

Then Jon and I launched into a spirited conversation about — what else? — books! He recommended a modern Western written by a Portland author and encouraged me to write one — a Western! Maybe I will and set it at the Oregon Country Fair. If I do, I guarantee the gentle sheriff's name will be Elwood Groot because it's a great name for a law man with a big heart.

The library boasts a fantastic friends group that operates a used book store on site that raises all the funds to provide visiting authors a stipend. The library also hosts Writers at Work, a group "designed for writers to meet and share ideas with local authors."

This is the kind of support that is crucial for aspiring and established writers to succeed. Thank you Seaside Public Library for what you do.

The clock struck 7 p.m. We started on time, and Jon introduced me to a crowd of around 20 people. The vibe was relaxed, even jovial, and I stepped out from behind the podium and the show began.

Matt Love lives in Astoria and is the author/editor of 14 books about Oregon, including "A Nice Piece of Astoria: A Narrative Guide" and "The Great Birthright: An Oregon Novel." They are available at coastal bookstores and through www.nestuccaspitpress.com

COLUMBIA BAR



Submitted image

Captain's Quarters

By RYAN HUME

Downtown Astoria's Albatross continues to do amazing things by simply pouring booze on top of booze. As it turns out: It's really all about having the right booze to pour.

On a recent afternoon, shortly after the harvest supermoon finished a total lunar eclipse and began to wane, I happened upon yet another singular concoction dreamed up by master mixologist and owner Eric Bechard that spoke deeply of autumn.

The door was open and the cold had followed me inside, but not even the chill in the air or the touch of ice on this bourbon-centric cocktail could cool its inherent warmth. There's a hint of smoky, peety goodness from the scotch rinse on the backend, while up front you are introduced to a bouquet of herbal tingles by way of the fernet.

If one were truly dapper, this is what would be in your thermos at any New England-style leaf burn.

Ingredients:

2 ounces Old Grand-Dad bourbon

3/4 ounce Luxardo Maraschino*

3/4 ounce Fernet-Branca**

3 dashes Regan's orange bitters

A rinse of Caol Ila — a 12-year Scotch whisky, or use a dab of your favorite smoky, Islay scotch

Ice

Orange peel for garnish

Directions:

Rinse a short glass with a splash of Caol Ila and reserve the excess in another glass for contemplative sipping, preferably by a fireplace. Add the bourbon, maraschino liqueur, fernet and bitters. Mix hard on ice and strain into a shot glass. Garnish with orange peel.

*Luxardo Maraschino is an imported Italian cherry liqueur aged in larch and then ash wood.

**Fernet is an intensely herbal, Italian amaro, literally meaning "bitter," known to make the curious pucker when drank straight.

—Recipe courtesy of Eric Bechard, owner and bartender at Albatross, pour by Skyler Butenshon

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