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ONE DOLLAR

Town hall attendees focus on president

Rep. Bonamici takes questions in Warrenton

By JACK HEFFERNAN
The Daily Astorian

WARRENTON — When U.S. Rep. Suzanne Bonamici asked dozens of people sitting in gymnasium bleachers how many had never attended a town hall, more than half raised their hands.



U.S. Rep. Suzanne Bonamici

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Walden faces tough crowds • Page 2A

This particular town hall — Saturday at Warrenton High School — came nearly three months into Donald Trump's presidency, which became the event's main agenda item. Following a brief introduction and speech, Bonamici fielded questions from the audience for about an hour. Of the nearly 20 questions, a dozen centered on the president, his Cabinet or his policies.

Some members of Congress, including Rep. Greg Walden, an Oregon Republican, have been berated

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Needle exchange helps stem disease

Opioid summit tackles drug use, prevention

By EDWARD STRATTON
The Daily Astorian



Kim Toevs

Kim Toevs is the sexually transmitted diseases program manager at the Multnomah County Health Department. The county funds a needle-exchange program run by Portland nonprofit Outside In that takes in and distributes millions of used needles a year, some of them from North Coast residents who drive to Portland for the service.

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Photos by Damian Mulinix/For The Daily Astorian

Children in the 3 to 5 age group search for eggs during the Easter festivities at Tapiola Park Saturday.

EASTER FUN IN THE SUN

Eggs, activities mark religious holiday

The Daily Astorian

The rain stayed away for the annual Easter egg hunt at Tapiola Park Saturday as about 700 area youth searched out 5,000 brightly colored eggs. This may be the last year the Astoria Parks and Recreation Department holds the event, as it faces a funding shortfall. In South County, the hunt was on at Broadway Park in Seaside, while across the river, Easter eggs were scattered about Wilson Field in Ocean Park, Washington.



Staff from Astoria Parks and Recreation exchanged found colored eggs with toys and goodies following Saturday's egg hunt in Tapiola Park.



ABOVE: Thousands of colored eggs were placed around Tapiola Park for the Easter egg hunt Saturday. Afterward, kids could exchange their eggs for toys and goodies. BELOW: Youngsters drew chalk drawings on the sidewalk at Tapiola Park during the Easter festivities Saturday morning.



Adventurous youngsters had the opportunity to check out fire trucks prior to the start of the Easter egg hunt at Tapiola Park Saturday morning.



New chef at Maggie's brings eclectic menu

Showcasing regional foods

Seaside isn't just taffy and Santelope jerky these days.

Take a seat at Maggie's on the Prom and gaze at Tillamook Head while dining on Cedar River Farms filet mignon or Columbia River Chinook salmon with yuzu-sake butter sauce.

Maggie's new chef Jason Lancaster, 40, said he always wanted to live on the Oregon Coast. Upon arrival in Astoria five years ago, the Seattle native joined the Bridgewater Cafe as a sous chef and



graduated to chef de cuisine. At The Cove at the Peninsula Golf Course in Long Beach, Washington, he enhanced his reputation with accolades that included an Iron Chef Goes Coastal award and a "Gerry Frank's Picks" selection.

When The Cove golf course property sold, Lancaster turned to his hobbies of surfing and traveling while casting a net for his next opportunity.

The timing was right as longtime acquaintances Andy and Sadie Mercer of Maggie's on the Prom were in the search for a leader in the kitchen.

"When the job opened they asked me if I was interested in doing it," Lancaster said. "I've always loved this place, so I jumped on it."

Lancaster said he plans to use fresh, local ingredients while offering "a nice eclectic menu."

"I like to take a lot of different ingredients and put them in a contemporary environment," he said.

Lancaster seeks to focus on fresh, local products, provided

by connections among regional foragers and fishermen.

"I have a good network," he said. "I really want to showcase what we have here in Oregon and Washington in a contemporary environment like this restaurant. We have amazing products here — the freshest fish, mushrooms, fruit, huckleberries. You don't even need to search for it. It comes through your back door."

The uniqueness of the Oregon and Washington product "really sets us apart," Lancaster said. "That's one thing I really want to bring to the table



R.J. Marx/The Daily Astorian Jason Lancaster is the new chef at Maggie's on the Prom in Seaside.

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