

Where Do You Read The Voice?

Margy Prout took time out from her recent vacation to read the Voice with her niece Suzi at the Bogue Inlet Pier in Emerald Island, North Carolina.



Vernonia's Lynn Shaw-Hayes Named 2021 My Fair Lady Queen

On July 14, 2021 at the Columbia County Fair Lynn Shaw-Hayes, representing Vernonia, was crowned queen at the 32nd annual My Fair Lady Pageant. Lynn was escorted by her husband Barney Hayes.

The pageant takes place on the first day of the Columbia County Fair and honors senior women for their volunteer work in the community. The other four princesses in the court include Princess Roberta Leuer (St. Helens), Princess Rosemary Scandale (Rainier), Princess Alice Long (Scappoose), and Princess Renee Swartz (Clatskanie). All the ladies were selected based on their outstanding service to their communities. The ladies had three questions that they knew ahead of time to prepare an answer for:

- What is your funniest or most embarrassing moment?
- What is your favorite age so far and why?
- What has been your most rewarding volunteer experience?

The fourth question was a judges choice question, which the ladies did not know ahead of time. They drew numbers for that question. The ladies had great answers, and they all engaged the audience. The My Fair Lady Court will continue as ambassadors for Columbia County RSVP throughout the year, and help



Queen Lynn Shaw-Hayes escorted by husband Barney Hayes.

honor other volunteers. Special thanks to Teevin Bros and Avamere, the official sponsors for the My Fair Lady Pageant.

Public Coast Farm – A Unique Experience *continued from front page*

addition to the Martin North group of properties the family owns in Cannon Beach at the Oregon Coast, which include the Surfsand Resort and Stephanie Hotel, the Wayfarer Restaurant, and the Public Coast Brewery; Ryan and Stephanie took over all operations from Stephanie's parents in 2004.

Snyder is a hands-on owner, who is involved in numerous aspects of the businesses. He's especially enthusiastic about the farm and its ability to stand on its own as a unique business, along with its potential to add value to their entire operation. "For us, it's all about the experience for our guests that visit our properties, and finding ways to compliment their stay with us," says Snyder. "The brewery is one way we've tried to do that and this farm is another way. The intention was never for us to buy this farm and become farmers, but how can we enhance the experience and make sure our guests are surprised and delighted by what we've added and make sure they want to come back for years to come."

The idea is for the property to be a culinary farm that can produce locally grown produce for sale to the public and ingredients for the chefs at the organization's other hotels, restaurants, and the brewery, and other selected markets. The farm is managed by Antonio Rios and the greenhouse is run by his wife Lupida; the family lives in the house on the property. Between selling to the public and sending any excess to the coast for use in the kitchens, the farm has zero loss of product, says Snyder.

The farm stand is small and just getting started, but you can sense the potential. They sell some produce grown on their own farm and some from other local farms – including heirloom tomatoes, basil, and micro greens. A small section of an outdoor garden is producing peppers, squash, and cucumbers for the restaurants. They have a number of other regional



products – honey and jams, plus Public Coast Brewing beers in four packs. An apple orchard lines the edge of the property and will produce apples in the fall, and plans call for an additional 280 trees to be planted. Hops plants are also being added for use at the brewery. The blueberry plants are loaded with large and juicy berries this summer.



*Left: Owner Ryan Snyder
Above: Tomatoes in the state-of-the-art greenhouse*

"My dream was to be able to have a cold beer in my hand while casually picking berries in the field," says Snyder, "and you can do that here."

The long-range vision is full of possibilities, including the addition of a beer tasting room, finding new products to grow to extend the harvest season, offering limited food options, creating special culinary events on site, and eventually adding a small batch brewery.

At the far east end, the property is bordered by Dairy Creek. Snyder is now working with the Taulatin Valley

Water and Soil District to restore over five acres of Dairy Creek, which runs through a corner of the property, by removing invasive species, stabilizing creek banks, planting native species, and creating educational opportunities. In clearing out an overgrowth of blackberries, workers uncovered a railroad bridge which is part of the proposed Salmonberry Trail which will

connect to a section of the Banks-Vernonia State Trail to create a short loop; Snyder sees the possibility for future events and activities that link the farm to the trail system.

"We're looking to create a unique place where people can have an experience," says Snyder. "I don't want this to be a restaurant. I don't want it to be a bar. And I don't want it to just be a farm stand."

Public Coast Farm is located at 22330 Fisher Road in Banks (Manning) and is open Thursdays, Fridays, and Saturdays from 10:00 am - 3:00 pm.

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