

Farmers, chefs to speak on farm-to table movement

Astoria Co-op teams up with American Association of University Women for event

ASTORIA — Astoria Co-op Grocery is teaming up with the American Association of University Women to host a lecture called “Food Culture of the Lower Columbia: The Growing Farm to Table Movement.” The event will be held from 7 to 8 p.m. Thursday, Feb. 12 at the Fort George Lovell Showroom, located at 426 14th St. The lecture is free and open to all ages; doors open at 6 p.m.

Farmers and chefs will make up a panel that will discuss the opportunities and challenges of sourcing fresh local food on a commercial scale. The panel includes Eric Bechard of Albatross in Astoria; Marco Davis of the Columbian Café in Astoria; Johnny Besch of Pickled Fish in Long Beach, Washington; Fred Johnson of Fred’s Homegrown Farm in Naselle, Washington; and Teresa Retzlaff of 46 North Farm in Olney.

AAUW will lead the discus-

sion in a question-and-answer format that the group traditionally uses at its candidate forums. Meredith Payton of AAUW came up with the concept of featuring local food culture in an educational way and asked if the Astoria Co-op, a commu-

nity-owned grocer, would like to be involved. Last year, the duo teamed up to do a lecture on local food culture, and this year’s theme places an emphasis on the growing farm-to-table movement.

“When Meredith Payton

from AAUW and I talked about a theme for this year’s lecture, the farm-to-table movement made a lot of sense because there has been an increased interest regarding local sourcing at restaurants in the area, and we at the co-op are lovers of local food,” Astoria Co-op Marketing Director Zetty Nemlowill said.



Submitted photo

Chef Marco Davis, of the Columbian Café in Astoria, will speak on the “Food Culture of the Lower Columbia” panel.



Photo by Alex Pajunas

Teresa Retzlaff, owner of 46 North Farm in Olney, will speak on the panel.

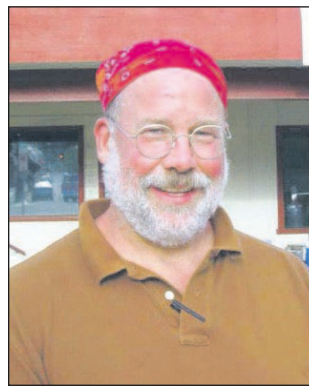


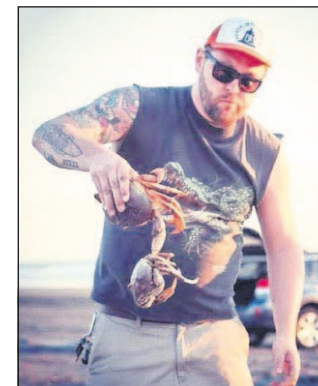
Photo by Rebecca Sedlak

Fred Johnson of Fred’s Homegrown Farm in Naselle, Washington, will speak on the panel.



Photo by Elleda Wilson

Eric Bechard, owner of Albatross in Astoria, will speak on the panel.



Submitted photo

Chef Johnny Besch, of the Pickled Fish restaurant in Long Beach, Washington, will speak on the panel.

Beers to Your Health

7 p.m. Thursday, Feb. 12

Fort George Lovell Showroom

426 14th St., Astoria

Free

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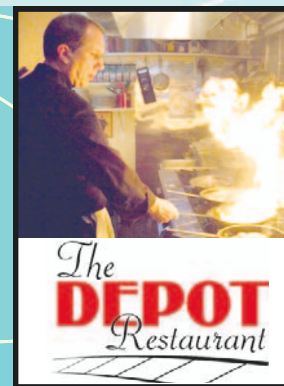
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